BOX BUTTE COUNTY SCHOOL DISTRICT #07-0010
HEMINGFORD PUBLIC SCHOOLS
BOARD OF EDUCATION MEETING AGENDA
Monday, October 12, 2026
South Campus

The Board of Education of School District 07-0010 will meet on Monday, October 12, 2026 in the South Campus as duly advertised in the Alliance Times-Herald.

I. Pledge of Allegiance
II. Notices
III. Call Meeting to Order
  III.A. Roll Call
  III.B. Excuse Absent Board Member(s)
IV. Report from Board Committee(s)
V. Regular Meeting Agenda
  V.A. Recognition of Student Achievement (Bobcat Excellence)
  V.B. Public Participation (Maximum of 30 Minutes Allotted for this Portion of the Meeting)
  V.C. Correspondence
  V.D. NEBA Report
  V.E. Consent Agenda
    Approve Minutes of Prior Meeting(s)
    Approve Treasurer's Report
    Approve School Activity Fund Report
    Approve Control Budget
    Report Required by State Statute 79-506
  V.F. Payment of Claims
  V.G. Authorize the purchase of the following grant-funded equipment: reVISION Action Grant: Hydraulic Trainer, School Kitchen Modernization Grant: Hobart HCM450-62 45 Qt. Vertical Cutter Mixer Food Processor, Hobart HL300-1STD Legacy Stand Mixer, 30 Qt., Cleveland KGL40 40 Gallon Natural Gas Kettle, Stationary, Rational ICP 20-FULL E 480V 3 PH Full Size Combi Oven (Boiler Based), 480V/3PH, Advance Tabco HF-5E-240-BS Five Pan Electric Hot Food Table with Enclosed Base .
  V.H. Discuss, Consider, and Take All Necessary Action Regarding Approval of Lease Renewal Confirmation Resolution with the Nebraska Educational Building Association
  V.I. Discuss, Consider, and Take All Necessary Action Regarding Approval of Sale and Disposal of Obsolete Items.
  V.J. Discuss, Consider, and Take All Necessary Action Regarding Annual Review of Emergency Operations Plan
VI. Discussion/Possible Action Items
VII. Student Board Representative Report
VIII. Administration Reports
IX. Superintendent Report
X. Policy Review
XI. Items For Next Board Meeting
XII. Adjournment



Welcome to the Hemingford Public Schools Board of Education Meeting.
The board welcomes citizens to attend board meetings to become acquainted with the programs and operations of the district. Members of the public are also encouraged to share their ideas and opinions with the Board during the agenda item labeled **"Public Comment"**. Comments or questions from the audience at any other time during the meeting except for the agenda item "Public Comment" will be declared out of order.

School board meetings are a meeting held in public; however, the meetings are not public meetings.

TALKING POINTS FOR BOARD MEETING

3 MINUTES PER INDIVIDUAL/30 MINUTES ON TOPIC

The board chair will recognize these individuals to make their comments at the appropriate time. Only those speakers recognized by the board chair shall be allowed to speak. Comments by others are out of order. If disruptive, the individual making the comments, or other individuals causing disruption may be asked to leave the board meeting.

The purpose of public participation is a forum for the public to provide information and be heard by the members of the board. By law, the board is not allowed to respond, discuss, or take action on items that are not included in the published agenda.

Any written or printed materials to be circulated for a meeting of the school board must be submitted to the superintendent by the **Thursday** preceding a Monday night meeting. (Per policy # 0204.12)

*If you want to speak, you must fill out a Public Comment Request Card. When you have completed this, please submit the card to the superintendent. The cards will be numbered as they are received by the superintendent. You will be called on, by the board president, according to the number on your completed Public Comment Request Card. The board president will signal when the speaker has 30 seconds remaining.

*By law, you must state your name, address, and we ask that you state the topic you are addressing, before you begin.

*If you are planning to speak about personnel or student matters involving an individual, please understand that our policies require that such concerns initially be directed to the administration for consideration. Board members ***may not*** respond to any questions you ask or comments you make about individual staff members or students.

++++++++++++++++++tear off++++++++++++++tear off++++++++++++tear off++++++++++++++++++++

Number	

Hemingford School District—Board of Education
Public Comment Request Card
Name:
District resident: _____Yes _____No
Address:
City/State/Zip Code:
Agenda Item or Topic to address:
Signature:

Standard Procedures for Executive (Closed) Session
Hemingford Public Schools Board of Education

Closed Session Procedures (Checklist)
Reference/Background Information
- Before the Meeting
- Identify Lawful Purpose(s) for Closed Session
- Make a Proper Motion in Open Session
- Vote on the Motion (In Open Session)
- Conduct the Closed Session Properly
- Return to Open Session and Record in Minutes
- Document Compliance:
- Formal Action:

Closed Session Procedures (Checklist)

- ☐ Make a proper motion in open session
  - ☐ Specific subject matter – A brief description of the topic to be discussed **and**
  - ☐ Stated purpose – A statement of which section of the Nebraska Open Meetings Act applies
    - ☐ protection of the public interest; **or**
    - ☐ prevention of needless injury to the reputation of an individual and if such individual has not requested a public meeting.
- ☐ Vote on the motion in open session)
- ☐ The Presiding Officer restates the limitation of the closed session
- ☐ Record the time going to the closed session
- ☐ The Board locks/leaves all electronic devices and proceeds to the school library
- ☐ Conduct the closed session properly
- ☐ Return to South Campus
- ☐ The Presiding Officer declares return to open session,
- ☐ The Presiding Officer restates the limitations of the closed session
- ☐ Record the time returning to open session
- ☐ If necessary, take formal action and vote in open session

Reference/Background Information

Before the Meeting

- Confirm whether the planned subject matter is eligible for a closed session under Nebraska law. (e.g., superintendent or board president consultation with legal counsel).
- Prepare a brief summary of the topic to be cited in the motion.

Identify Lawful Purpose(s) for Closed Session

- Under the Nebraska Open Meetings Act, a public body (such as a school board) may convene in closed (executive) session only for specific, lawful purposes. Closed/Executive Session must be clearly necessary to ensure:
  - protection of the public interest; or
  - prevention of needless injury to the reputation of an individual and if such an individual has not requested a public meeting.
- Common reasons include:
  - Strategy sessions with respect to litigation, real estate purchases, pending or imminent.
  - Discussion regarding collective bargaining negotiations.
  - Discussion regarding the evaluation or job performance of a staff member (like the Board evaluation of the Superintendent), or for the prevention of needless injury to an individual's reputation (if that individual has not requested an open meeting).
  - Discussion concerning security personnel or devices.

Make a Proper Motion in Open Session

- Before moving into a closed session, a board member must make a motion in open session. The motion should include:
  - Specific Subject Matter – A brief description of the topic to be discussed (e.g., "to discuss litigation strategy regarding the [XYZ] lawsuit," "to discuss negotiations with the local teachers' association," etc.) and
  - Stated Purpose – A statement of which section of the Nebraska Open Meetings Act applies (e.g., "to prevent needless injury to the reputation of a staff member" if evaluating job performance).
    - Example: "I move to go into closed session to discuss negotiations (subject matter) for the protection of the public's interest (reason necessitating the closed session)." "I move to go into closed session to discuss a performance evaluation to protect the reputation of an individual and that individual has been notified and has not requested a public meeting."

Vote on the Motion (In Open Session)

- Once the motion is made, the board president (or presiding officer) must call for a vote in open session.
- A majority of board members present must vote in favor of the motion for the board to legally enter closed session.

- The vote must be recorded in the meeting minutes.
- If the motion to close passes, the presiding officer shall restate for the record the limitation of the subject matter of the closed session immediately and prior to moving into closed session.
- Make a note of the time the board entered closed session (Board meeting minutes must include the entire motion, the vote of each member, time in which the closed session started and ended.)

Conduct the Closed Session Properly

- Board Members will close/lock any laptops and will leave their cell phones and any other media or recording devices at South Campus.
- The Board will move to another location to conduct closed sessions (typically the school library in the elementary school.
- Admit Only Necessary Individuals: During the closed session, typically, the board members, required staff (e.g., superintendent, board secretary), legal counsel, or others with relevant input may remain present. Anyone not necessary for the closed-session discussion is welcome to remain at South Campus until the board returns to open session.
- Discuss Only the Announced Topic: The board must limit the discussion strictly to the purpose(s) identified in the motion. Venturing into unrelated topics violates the Open Meetings Act.
- No Formal Action: The board cannot take final action (e.g., vote to approve a policy) during the closed session. Any vote or final decision must be conducted in open session.
- If, during the closed session, a member believes the discussion has strayed away from the reason or motion for the closed session, the board member may challenge the continuation of the closed session. If the board member believes the discussion is inappropriate, next steps:
    - If a challenge is made, the board will return to open session, note the time, and vote in public.
        - If a majority of the board members vote against the challenge to terminate [i.e., motion failed], the board will return to the closed session referencing the original motion to enter closed session, note the time, and continue.
    - If the challenge is made, it shall be reflected in the minutes, and it will list how each member voted.
    - If a challenge is made by a member and the board votes against it, the member making the motion should consider leaving the meeting if he/she believes the board is discussing material that is not relevant to the reason for the closed session. The board member may also return to the closed session.

Return to Open Session and Record in Minutes

- When the board finishes its closed-session discussion:
    - Reconvene in Open Session: The board president (or presiding officer) announces the end of the closed session, restates the limitations of the closed session, and reconvenes the open meeting.
    - Record the Time: The start and end times of the closed session must be noted in the minutes.

Document Compliance:

- The minutes should reflect:
  - The motion to go into closed session, including who made and seconded it.
  - The vote (roll call or otherwise) on the motion.
  - The statutory reason for the closed session.
  - The start time of the closed session and the end time when the board returned to open session.

Formal Action:

- If any formal action (e.g., a decision or vote) results from the closed-session discussion, that action must be taken in the open session so that it is publicly recorded.

2024

American Civics/Curriculum :	Cullan, Randolph, Votruba
Finance :	Randolph, Ansley, Cullan
Negotiations :	Ansley, Schumacher, Votruba
Transportation :	Horstman, Cullan, Ansley
Building and Grounds :	Schumacher, Randolph, Horstman

Hemingford Public Schools

Board Committee Report

Date of Report:

Committee:

Items Reviewed Discussed:

Information for the Full Board:

Recommendations to the Full Board:

Hemingford Public Schools
Annual Board of Education Calendar

Month	Budget	Curriculum	Personnel	Policy	Board Development	Other
January 5:00 PM			• Approve Negotiated Agreement with HEA (Upon Mutual Acceptance) • Appoint the Superintendent as the Authorized Representative for Federal, State, and Local Matters.	• Adopt Board and Superintendent Goals • Review Board Member Code of Ethics • Review/Revise Policies	• Discussion and/or Appointment of Board Committees • NASB Legislative Issues Conference • Schedule Community Engagement Session • Schedule Board Retreat/Workshop	• Oath of Office • Board Officer Elections • Designate Depository • Designate Legal Firm • Designate Treasurer • Designate Auditor for the District • Review Report Required by State Statute 79-506
February 5:00 PM		• Review Report on Multicultural Education	• Approve Negotiated Agreement with HEA (Upon Mutual Acceptance)	• Review/Revise Policies	• NASB Presidents' Retreat • Board Retreat/Workshop • Board Self-Assessment and Goal Planning • Strategic Plan Review/Board Self-Assessment	• Monitor Proposed Legislation • Consider School Calendar • Host Board/Staff Recognition Dinner
March 5:00 PM	• Review State Aid Certification (When Available) • Establish Technology Budget for the Following Year	• Curriculum Committee/ Committee on American Civics Meeting Review of Curriculum Materials Proposed for Adoption (as needed) • Review Computer Science and Technology Education Report	• Establish Salaries for Administrators • Approve Negotiated Agreement with HEA (Upon Mutual Acceptance)	• Consider Updating Resolution Pertaining to Non-Resident Students • Review/Revise Policies	• NRCSA Spring Conference	• Discuss School Calendar • Monitor Proposed Legislation • Adopt School Calendar • Host Board/Staff Recognition Dinner
April 7:00 PM	• Review State Aid Certification (When Available)	• Consider the Adoption of Curriculum and/or Textbooks for the Subsequent Year		• Review/Revise Policies		• Review Instructional Hours Projections and Consider Adjustments to the School Calendar • Review Report Required by State Statute 79-506
May 7:00 PM	• Review State Aid Certification (When Available) • Set Date for Budget Hearing (LB 803) and Notify County Assessor	• Review Statewide Assessment Results (When Available) • Committee on American Civics Meeting		• Review/Revise Policies	• Attend the Graduation Ceremony	

Hemingford Public Schools
Annual Board of Education Calendar

Month	Budget	Curriculum	Personnel	Policy	Board Development	Other
June 7:00 PM	• Review Budget Authority and Allowable Reserve Percentage Certification • Designate Board Member(s) and Representative for Joint Public Hearing (LB 803)	• Year-End Assessment and Curriculum Review • Review School Improvement Plan • Committee on American Civics Meeting (as needed)		• Hold a hearing and review the policies on Student Fees, Bullying Prevention, and Parental Relations, Involvement, and Engagement	• NASB School Law Seminar	• Review Health Services Report (Policy 608.02)
July 7:00 PM	• Budget Committee Work Session • Attend Joint Public Hearing (LB 803)	• Review Summer School Program Report		• Review/Revise Policies • Approve Handbooks	• NASB School Finance Workshop • Review NASB Board Awards of Achievement • NASB School Law Workshop	• Review Report Required by State Statute 79-506
August 7:00 PM	• Review Proposed Budget • Review Certifications of District's Assessed Valuation	• Committee on American Civics Meeting (as needed)		• Review/Revise Policies	• NASB Area Membership Meeting	• Facilities Tour
September 7:00 PM	• Budget Hearing • Tax Request Hearing • Adopt Budget • Approve Tax Request for Fund Levies	• Review ACT Results • Review School Improvement Plan • Review Statewide Assessment Results (When Available)	• Consider HEA Request for Recognition as Bargaining Agent (if delivered to Board)	• Review/Revise Policies • Adopt Updated Resolution RE Option Enrollment Capacity	• NASA/NASB Labor Relations Conference	• Review Statewide Assessment Results (when available)
October 7:00 PM	• Review Fall Enrollment Figures • Prepare for Negotiations		• Consider HEA Request for Recognition as Bargaining Agent • Begin Negotiations	• Review/Revise Policies	• Designate Delegate to State Education Conference	• Review Annual Emergency Safety Plan • Review Report Required by State Statute 79-506
November 5:00 PM	• Audit Committee Review of Audit Report	• Review District Annual Report	• Distribute Superintendent Evaluation • Negotiations	• Review/Revise Policies	• NASB/NASA State Education Conference	
December 5:00 PM	• Approve Fiscal Year Audit Report (November or December)	• Review School Improvement Plan	• Approve Negotiated Agreement with HEA (Upon Mutual Acceptance) • Superintendent Evaluation	• Review/Revise Policies		•

Revised June 2026

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++++++++++++++++++tear off++++++++++++++tear off++++++++++++tear off++++++++++++++++++++

Number	

Hemingford School District—Board of Education
Public Comment Request Card
Name:
District resident: _____Yes _____No
Address:
City/State/Zip Code:
Agenda Item or Topic to address:
Signature:

Notice of General Election

Notice is hereby given that on Tuesday the 3rd day of November, 2026 in Dawes County, Nebraska, an all- mail election will be held. Said election will be for electing candidates to various offices. General Election Ballots will be mailed to each qualified elector on October 9th, 2026 to the mailing address in the Voter Registration System.

Senatorial Ticket

United States Senate

Republican
Pete Ricketts
Legal Marijuana NOW
Mike Marvin
Nebraska Working People
Robin Richards
America First
Chuck Conboy
By Petition
Dan Osborn

Congressional Ticket

Representative in Congress
District 3

Republican
Adrian Smith
Democratic
Becky Kelly Stille
Legal Marijuana NOW
David J. Else
Nebraska Working People
Macey Budke
By Petition
Mark Cohen

State Ticket

Governor/Lt Governor

Republican
Jim Pillen/Joe Kelly
Democratic
Lynne Walz/Ben Steffen
Legal Marijuana NOW
Rick Beard/Keenya Barnes
America First
Brett Lindstrom/Michael Picard

Secretary of State

Republican
Scott Petersen
Democratic
Sarah J. Slattery
Nebraska Working People
Paul Rumbaugh
America First
Bob Krist

State Treasurer

Republican
Joey Spellerberg
Democratic
Daniel Ebers

Attorney General

Republican
Mike Hilgers
Democratic
Jocelyn Brasher

Auditor of Public Accounts

Republican
Mike Foley
America First
John Knight

County Ticket

Commissioner District 1

Republican
Jake Stewart

Commissioner District 2

Republican
Justin R. Madsen

County Attorney

Republican
Vance E. Haug

County Assessor

Republican
Roberta Lindy Coleman

County Clerk

Democratic
Casey Keim

County Sheriff

Republican
Jeff Johns

Clerk of the District Court

Republican
Celeste Cattin

County Treasurer

Republican
Sam W. Wellnitz

County Surveyor

No Filings

Non-Partisan Ticket

Member of the State Board of Education
District 7
Elizabeth Tegtmeier

Member Western Community College Board of Governors
District 1
Lori Liggett

Directors Upper Niobrara White NRD
Subdistrict 1
Vote for **one**
Larry Lee Scott Bolinger
Kevin Oligmueller

Directors Upper Niobrara White NRD
Subdistrict 2
Michael Strasburger

Directors Upper Niobrara White NRD
Subdistrict 3
David E. Kadlecek

Directors Upper Niobrara White NRD
Subdistrict 4
Tod M. Dorshorst

Directors Upper Niobrara White NRD
Subdistrict 5
Nancy Fisher

Directors Upper Niobrara White NRD
Subdistrict 5
2 Year Term
Ronald Bolze

Directors Upper Niobrara White NRD
At Large
Steven M. Sandberg

Northwest Rural Public Power District Board of Directors
Subdivision 2
Lee Ahrens

Educational Service Unit No. 13
District 3
Caroline B. Winchester

Judge of the Nebraska Workers' Compensation Court
Shall Judge Thomas E. Stine be retained in office?
Yes
No

Judge of the Nebraska Workers' Compensation Court
Shall Judge Dirk V. Block be retained in office?
Yes
No

Judge of the District Court District 12
Shall Judge Andrea Miller be retained in office?
Yes
No

Judge of the District Court District 12
Shall Judge Travis P. O'Gorman be retained in office?
Yes
No

Judge of the County Court District 12
Shall Judge Kristen D. Mickey be retained in office?
Yes
No

Judge of the County Court District 12
Shall Judge Aaron J. Conn be retained in office?
Yes
No

City Ticket

Chadron City Council
Vote for **three**
Mark Graves
Shane D. Shepherd
Joseph W. Johndreau

Crawford City Council
Vote for **two**
Diane Gaston

Crawford Mayor
Jennifer Nixon

School Tickets

Chadron School Board District 2
Vote for **three**
Adam A. Hoesing
Sandy Montague Roes
Tom Menke

Crawford School Board District 71
Vote for **three**
Joseph B. Vogel

Hay Springs School District 3
Vote for **three**
Sara R. Davis
Jennifer L. Young

Hemingford School Board Ward A
Vote for **one**
Micki Votruba

Hemingford School Board Ward B
Vote for **one**
Justin Ansley

Hemingford School Board Ward C
Vote for **one**
Blanche Randolph

Sioux County High School
Vote for **three**
David W. Howell
Justin Harkless
Tom Lambert

Whitney Village Board
Vote for **two**
Cody Stewart
Danielle Pinter

Proposed Constitutional Amendment, title & text to be published by the Office of the Secretary of State, once a week for 3 weeks prior to the General Election.

I, Casey Keim, County Clerk of Dawes County, do hereby certify that the persons whose names are printed in the certification have made personal filings and each has fulfilled all requirements of law and each is entitled to have their name printed upon the official ballot as a candidate for public office, as designated in the certification.

Attest Casey Keim
Dawes County Clerk

To contact the Dawes County Clerk's office regarding questions relevant to Dawes County Elections please call (308) 432-0100 or stop by 451 Main St. in Chadron, NE.

NOTICE:

Dawes County offers a drop box located In the front of the Courthouse to drop off voted ballots. ALL BALLOTS WILL HAVE A POSTAGE PAID RETURN ENVELOPE INCLUDED TO RETURN YOUR VOTED BALLOT.

Notice of General Election

Notice is hereby given that on Tuesday the 3rd day of November, 2026 at the usual polling places in the election precincts of Box Butte County, Nebraska, the General Election will be held. The polls will open at 7:00 a.m. and close at 7:00 p.m. Said election will be for electing candidates to various offices. Some races will not appear on the General Election ballot as the candidates are elected by specific subdivisions, districts or wards.

United States Senatorial Ticket

United States Senator
Six Year Term

Republican
Pete Ricketts

Legal Marijuana NOW
Mike Marvin

Nebraska Working People
Robin Richards

America First
Chuck Conboy

By Petition
Dan Osborn

Congressional Ticket

Representative in Congress
District 3
Two Year Term

Republican
Adrian Smith

Democratic
Becky Kelly Stille

Legal Marijuana NOW
David J. Else

Nebraska Working People
Macey Budke

By Petition
Mark Cohen

State Ticket

Governor and Lt. Governor

Republican
Jim Pillen - Governor
Joe Kelly – Lt. Governor

Democratic
Lynne Walz - Governor
Ben Steffen – Lt. Governor

Legal Marijuana NOW
Rick Beard - Governor
Keenya Barnes – Lt. Governor

America First
Brett Lindstrom - Governor
Michael Picard – Lt. Governor

Secretary of State

Republican
Scott Petersen

Democratic
Sarah J. Slattery

Nebraska Working People
Paul Rumbaugh

America First
Bob Krist

State Treasurer

Republican
Joey Spellerberg

Democratic
Daniel Ebers

Attorney General

Republican
Mike Hilgers

Democratic
Jocelyn Brasher

Auditor of Public Accounts

Republican
Mike Foley

America First
John Knight

County Ticket

County Assessor
No Filing

County Attorney

Republican
Marissa L. Curtiss

Clerk of the District Court

Republican
Molly Ridgeway

County Clerk

Republican
Martie Burke

County Commissioner

Republican
Michael Sautter
Brett Ditsch

Democratic
Larry Lee Scott Bolinger

County Sheriff

Republican
Ryan M. Dannar

County Surveyor
No Filing

County Treasurer

Republican
Valery Bell

Public Defender
No Filing

Nonpartisan Ticket

State Board of Education
District 7
Elizabeth Tegtmeier

Judge of the Nebraska Workers' Compensation Court
Six Year Term
Shall Judge Thomas E. Stine be retained in office?

Shall Judge Dirk V. Block be retained in office?

Judge of the District Court
District 12 - Six Year Term
Shall Judge Andrea Miller be retained in office?

Shall Judge Travis P. O'Gorman be retained in office?

Judge of the County Court
District 12 - Six Year Term
Shall Judge Kristen D. Mickey be retained in office?

Shall Judge Aaron J. Conn be retained in office?

Western Community College
Board of Governors
District 3
Allan Kreman

Upper Niobrara White Natural Resources District
Board of Directors
Subdistrict 1
Larry Lee Scott Bolinger
Kevin Oligmueller

Subdistrict 2
Michael Strasburger

Subdistrict 3
David E. Kadlecek

Subdistrict 4
Tod M. Dorshorst

Subdistrict 5
Nancy Fisher

Subdistrict 5
Two Year Term
Ronald Bolze

At Large
Steven M. Sandberg

Educational Service Unit No. 13
District 1
Mandy Plog

School Ticket

Alliance School District 6
Timothy Richey
Edison Red Nest III

Hemingford School District 10
Ward A
Micki Votruba

Ward B
Justin Ansley

Ward C
Blanche Randolph

Bayard School District 21
Randy Eirich
Donna Stuart
Kort Gartrell

Bridgeport School District 63
James C. Lapaseotes
Jeffrey A. Pohl
Celine Hall

City Ticket

Alliance City Council
Scott Yates
Randall Hitchcock
Tearza Mashburn

Village Ticket

Hemingford Village Board of Trustees
Taryn J. Wood
Riki Hunter

Amendments or referendums will be voted upon and that the Secretary of State will publish a true copy of the title and text of any amendments or referendums once each week for three consecutive weeks preceding the election.

I, Martie Burke, County Clerk of Box Butte County, do hereby certify that the persons whose names are printed in the certification have made personal filings and each has fulfilled all requirements of law and each is entitled to have their name printed upon the official ballot as a candidate for public office, as designated in the certification.

(Seal) Martie Burke
Box Butte County Clerk

Published in the Alliance Times-Herald
September 16, 2026

NEBRASKA BANK
PO Box 67
Dodge, NE 68633

1470208
NEBRASKA EDUCATIONAL BUILDING ASSOCIATIO
C/O COUNTY OF BOX BUTTE
SCHOOL DISTRICT 10
911 NIOBRARA
PO BOX 217
HEMINGFORD NE 69348-0217

CHECKING ACCOUNT(S)

MONEY MARKET		Number of Enclosures	2
Account Number	18005980	Statement Dates 9/01/26 thru	9/30/26
Previous Balance	719,318.77	Days in the statement period	30
Deposits/Credits	.00	Average Ledger	673,273.29
2 Checks/Debits	55,177.97	Average Collected	673,273.29
Service Charge	.00	Interest Earned	844.71
Interest Paid	844.71	Annual Percentage Yield Earned	1.54%
Current Balance	664,985.51	2026 Interest Paid	14,653.83

ACTIVITY IN DATE ORDER

Date	Description	Amount	
9/04	Withdrawal	46,141.22-	673,177.55
9/16	Withdrawal	9,036.75-	664,140.80
9/30	Interest Deposit	844.71	664,985.51

INTEREST RATE SUMMARY

Date	Rate
8/31	1.509000%
9/22	1.568000%

*** Thank You ***

NEBRASKA BANK

Debit — **Checking Withdrawal**

Bank:	NEBRASKA BANK	**Date/Time:**	9/4/2026 11:48 AM
Branch #:	18	**Workstation:**	HEM-TELLER
Branch Name:	HEMINGFORD BRANCH	**HIN #:**	974382230000036
Teller ID:	Z19JLC		
Drawer #:	18001		
Trans #:	15		
Misc:	Trn Cashier's Check,		

SIGNATURE: No Signature Captured

AUXILIARY	R/T	ACCOUNT	PC/TC	AMOUNT
	5553-0001	18005980	51	$46,141.22

Check: 0 Amount: $46,141.22 Date: 9/4/2026 Withdrawal

Debit — **Checking Withdrawal**

Bank:	NEBRASKA BANK	**Date/Time:**	9/16/2026 3:13 PM
Branch #:	18	**Workstation:**	HEM-TELLER
Branch Name:	HEMINGFORD BRANCH	**HIN #:**	975582230000096
Teller ID:	Z19JLC		
Drawer #:	18001		
Trans #:	31		
Misc:	Trn Cashier's Check,		

SIGNATURE: No Signature Captured

AUXILIARY	R/T	ACCOUNT	PC/TC	AMOUNT
	5553-0001	18005980	51	$9,036.75

Check: 0 Amount: $9,036.75 Date: 9/16/2026 Withdrawal

THIS FORM IS PROVIDED TO HELP YOU BALANCE YOUR STATEMENT

WITHDRAWALS OUTSTANDING - NOT CHARGED TO ACCOUNT

NO.	$	
TOTAL	$	

BEFORE YOU START -

PLEASE BE SURE YOU HAVE ENTERED IN YOUR REGISTER ALL AUTOMATIC TRANSACTIONS SHOWN ON THE FRONT OF YOUR STATEMENT.

YOU SHOULD HAVE ADDED IF ANY OCCURRED:

1. Loan advances.
2. Credit memos.
3. Other automatic deposits.
4. Interest paid.

YOU SHOULD HAVE SUBTRACTED IF ANY OCCURRED:

1. Automatic loan payments.
2. Automatic savings transfers.
3. Service charges.
4. Debit memos.
5. Other automatic deductions and payments.

BALANCE SHOWN ON THIS STATEMENT $ _____

ADD

DEPOSITS NOT SHOWN ON THIS STATEMENT *(IF ANY)* $ _____

_____

_____

TOTAL $ _____

SUBTRACT -

WITHDRAWALS OUTSTANDING $ _____

BALANCE $ _____

SHOULD AGREE WITH YOUR REGISTER BALANCE AFTER DEDUCTING SERVICE CHARGE (IF ANY) SHOWN ON THIS STATEMENT.

Notice: Please examine this statement immediately. If incorrect, please contact the bank at once. If no error is reported in 60 days, the account will be considered correct.

ELECTRONIC FUNDS TRANSFER
IN CASE OF ERRORS OR QUESTIONS ABOUT YOUR ELECTRONIC TRANSFERS ON YOUR CONSUMER ACCOUNT

Call us at 402-693-2251, or write to us at: Nebraska Bank, PO Box 67, Dodge, NE 68633-0067, as soon as you can. If you think your statement or receipt is wrong or if you need more information about a transfer on the statement or receipt. We must hear from you no later than sixty (60) days after we sent you the FIRST statements on which the error or problem appeared.

- Tell us your name and consumer account number (if any).
- Describe the error or transfer you are unsure about, and explain as clearly as you can why you believe it is an error or why you need more information.
- The dollar amount of the suspected error.

We will investigate your complaint and will correct any error promptly. If we take more than 10 business days (5 business days if the suspected error involves an unauthorized transfer made by use of your Debit/Check Card or 20 business days if the suspected error occurred within 30 days after the first deposit to the account) to do this, we will credit your consumer account for the amount you think is in error, so that you will have the use of the money during the time it takes us to complete our investigation.

REVOLVING LOAN ACCOUNT

Immediate credit will be given for payments made at the address listed on the front of this statement during the institution's full service hours before processing cut-off as stated on the front of your statement.

Payments received after the close of business shall be deemed received on the following business day for purposes of crediting your account.

HOW TO CALCULATE LINE OF CREDIT FINANCE CHARGES

To figure the FINANCE CHARGE for each day in a billing cycle, a daily periodic rate is multiplied by the daily balance of your loan account balance each day. You then add up those daily FINANCE CHARGES to figure the total FINANCE CHARGE for that billing cycle. To figure the daily balance, you first take your loan account balance at the beginning of each day, and add any new advances, and subtract any payments or credits that apply to the debt repayment, and any unpaid finance charges, fees, and charges. This gives you the daily balance. The daily periodic rate may vary in accordance with your line of credit agreement.

IN CASE OF ERRORS OR QUESTIONS ABOUT YOUR REVOLVING LOAN ACCOUNT

If you think your bill is wrong, of if you need more information about a transaction on your bill, write us (on a separate sheet) at: Nebraska Bank, PO Box 67, Dodge, NE 68633-0067. We must hear from you no later than sixty (60) days after we sent you the first bill on which the error or problem appeared. You can telephone us, but doing so will not preserve your rights. In your letter, give us the following information:

- Your name and account number
- Describe the error and explain if you can, why you believe there is an error. If you need more information, describe the item you are unsure about.
- The dollar amount of the suspected error.

You do not have to pay any amount in question while we are investigating, but you are still obligated to pay the parts of your bill that are not in question. While we investigate your question, we cannot report you as delinquent or take any action to collect the amount you question.

SEND INQUIRIES TO: 355 2nd Street • PO Box 67 • Dodge, NE 68633

BUSINESS DAYS: MONDAY THROUGH FRIDAY • EXCLUDING FEDERAL HOLIDAYS

NEBA Project Update

October 12, 2026

Project Budget and Financing
At our September board meeting, the Board approved the guaranteed maximum price (GMP) amendment with BD Construction. The GMP is $8,376,402.37. Architectural work, utilities, and other project costs total an additional $1,480,660.06, bringing the projected all-in cost to $9,857,062.43. As you will recall, we have allocated $7,935,000 in NEBA financing and $2,000,000 from the Special Building Fund, for total allocated resources of $9,935,000. The projected all-in cost is $77,937.57 below that allocation. This comparison does not account for interest earned in the NEBA account or change orders.

Delivery of Budget
The school district budget has been sent to the Nebraska Educational Building Association, the Nebraska Department of Education, the State Auditor, and the counties.

Construction Site Leadership and Initial Steps
Clint Spath, a Hemingford graduate, will serve as our construction site superintendent. Clint will move to Hemingford on or about October 19. We expect to see Clint regularly on campus later this month as construction activity begins.

We will work closely with our school principals and BD Construction to schedule student and staff safety briefings later this month to support a smooth, secure transition. In addition to BD Construction, Grace Industries and O'Neill Transportation are expected to be among the first subcontractors on-site as work begins this fall.

Procedural Action
The Board will need to adopt the lease-renewal confirmation before November 15. Because our November board meeting is November 16, this action has been placed on the October agenda.

Upcoming Payment to Nebraska Bank
Our next lease payment is scheduled for December 15. We expect to receive an invoice for the actual amount, similar to the amount shown in Exhibit C.

Delivery of the Audit
We are working with our auditors to complete the audit. I believe their work is on schedule to meet the statutory deadline in early November. NEBA will receive a copy of the audit, as will the Nebraska Department of Education and the State Auditor.

Report Required by State Statute 79-506

Regarding Board Member Purchase of Health Insurance

Hemingford Public Schools

No members of the Board of Education currently participate in the District's health insurance program.

If any members were to participate in the future, they would be responsible for paying the full cost of the insurance in accordance with State Statute 79-506. There is no cost to the district for board members' participation in this program.

BOX BUTTE COUNTY SCHOOL DISTRICT 07-0010
HEMINGFORD PUBLIC SCHOOLS
HEMINGFORD, NEBRASKA

September 14, 2026
Board of Education Budget Hearing Meeting Minutes

A budget hearing meeting of the Board of Education of School District 07-0010 was called to order at 7:01 PM at South Campus by Justin Ansley. Notice of the meeting was given in advance through the Alliance Times-Herald. Board members were notified in advance of the meeting.

Justin Ansley: Present, Brett Cullan: Present, Rick Horstman: Present, Blanche Randolph: Absent, Trish Schumacher: Present, Micki Votruba: Present.

Motion by Trish Schumacher to excuse absent board member Blanche Randolph Seconded by Micki Votruba Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion Carried

The Board conducted a hearing on the 2026-2027 Budget of Expenses (This hearing covers the General Fund, Depreciation Fund, Employee Benefit Fund, Activities Fund, School Nutrition Fund, Special Building Fund, Cooperative Fund, Qualified Capital Purpose Undertaking Fund, and Student Fee Fund). An overview of the proposed budget was presented to the board and the public.

The budget hearing meeting was adjourned at 7:15 PM.

Dr. Travis Miller
Superintendent

Blanche Randolph
Board Secretary

BOX BUTTE COUNTY SCHOOL DISTRICT 07-0010
HEMINGFORD PUBLIC SCHOOLS
HEMINGFORD, NEBRASKA

September 14, 2026
Board of Education Special Hearing to Set the Final Tax Request Meeting Minutes

A special hearing to set the final tax request meeting of the Board of Education of School District 07-0010 was called to order at 7:16 PM at South Campus by Justin Ansley. Notice of the meeting was given in advance through the Alliance Times-Herald. Board members were notified in advance of the meeting.

Justin Ansley: Present, Brett Cullan: Present, Rick Horstman: Present, Blanche Randolph: Absent, Trish Schumacher: Present, Micki Votruba: Present.

Motion by Micki Votruba to excuse absent board member Blanche Randolph Seconded by Trish Schumacher Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried.

The Board Conducted a Hearing on the Property Tax Levy for 2026-2027 for the General Fund, Special Building Fund, and Qualified Capital Purpose Undertaking Fund. An overview of the proposed tax request was presented to the board and the public.

The special hearing to set the final tax request meeting was adjourned at 7:30 PM.

Dr. Travis Miller
Superintendent

Blanche Randolph
Board Secretary

BOX BUTTE COUNTY SCHOOL DISTRICT 07-0010
HEMINGFORD PUBLIC SCHOOLS
HEMINGFORD, NEBRASKA

September 14, 2026
Board of Education Regular Meeting Minutes

A regular meeting of the Board of Education of School District 07-0010 was called to order at 7:31 PM at South Campus by Justin Ansley. Notice of the meeting was given in advance through the Alliance Times-Herald. Board members were notified in advance of the meeting.

Justin Ansley: Present, Brett Cullan: Present, Rick Horstman: Present, Blanche Randolph: Absent, Trish Schumacher: Present, Micki Votruba: Present.

Motion by Brett Cullan to excuse absent board member Blanche Randolph Seconded by Trish Schumacher Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried

Kristy Hanks administered the Student Board Representative Oath of Office to Josh Miller.

Motion by Brett Cullan to approve the Consent Agenda Seconded by Justin Ansley Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried

Motion by Micki Votruba claims for the end of August and September be approved as presented in the amount of General Fund: $179,161.21 Building Fund: $17,760.00 Seconded by Brett Cullan Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried

Motion by Micki Votruba Recognize the HEA as the exclusive bargaining agent for the district's non-supervisory certificated staff for the 2027-2028 contract year Seconded by Justin Ansley Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried

Motion by Micki Votruba Motion to authorize an author visit by Neal Shusterman and to partner with other schools to meet the book purchase and audience size requested by the author Seconded by Brett Cullan Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried

The board received a presentation by Mr. Joe Kaup and discussion regarding the golf park and a request for the school district to consider ways to participate in the improvement and upkeep of the golf park.

Motion by Justin Ansley Approve the Budget for 2026-2027 as follows: General Fund $ 8,989,227, Depreciation Fund $502,838, Employee Benefit Fund $312,846, Activities Fund $692,672, School Nutrition Fund $607,057, Special Building Fund $3,801,011, Qualified Capital Purpose Undertaking Fund $346,014, Cooperative Fund $48,918, Student Fee Fund $0. Total all funds: $15,300,583 Seconded by Brett Cullan Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried

Motion by Brett Cullan Adopt Resolution Setting the Property Tax Request as Presented with the Request Set at General Fund: $ 6,058,588, Special Building Fund: $ 752,966, and Qualified Capital Purpose Undertaking Fund: $202,020 Seconded by Justin Ansley Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried

Motion by Trish Schumacher Appoint Blanche Randolph as the Delegate for Hemingford Public Schools Board of Education at the NASB Delegate Assembly Seconded by Justin Ansley Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried

Motion by Justin Ansley Acting in the Capacity of an Agent of Nebraska Educational Building Association (NEBA) to Approve the Guaranteed Maximum Price (GMP) Amendment with BD Construction Seconded by Micki Votruba Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried

Motion by Trish Schumacher Motion to invest funds as follows in certificates of deposit with Nebraska Bank for 3 months at 3.5%: Employee Benefit Fund: $150,000, Qualified Capital Purpose Undertaking Fund: $75,000, Depreciation Fund: $200,000, Cooperative Fund: $45,000, General Fund: $250,000 (To be transferred from the money market account, with up to 2 possible additional 3-month CDs to be considered at subsequent meetings). Seconded by Rick Horstman Roll Call: Ansley: Aye, Cullan: Aye, Horstman: Aye, Randolph: Absent, Schumacher: Aye, Votruba: Aye 5-0 Motion carried

The Student Board Representative report was provided by Josh Miller.

Administrative reports were provided by Miss Jespersen, Mr. Redden, Mrs. Plog, Mr. Arneson, Mrs. Gilkerson, Mrs. Hanks, and Dr. Miller.

Policy review for the month was conducted for policies 600 through 605.06 in the 600 policy series. The board will review policies 605.07 through 610.02 in the 600 policy series for next month.

Meeting was adjourned at 9:27 PM.

The next regular meeting of the Hemingford Board of Education will be held on October 12th at 7:00 PM at South Campus.

Dr. Travis Miller
Superintendent

Blanche Randolph
Board Secretary

BUILDING FUND INVOICES/CLAIMS:
J.J. PRATT ENTERPRISES, LLC, 11,780.00, STAR HOUSE MOVING, LLC, 5,980.00, **TOTAL, 17,760.00**

GENERAL FUND INVOICES/CLAIMS:
95 PERCENT GROUP, LLC, 567.50, ACTION COMMUNICATIONS INC./DBA C&R ELEC., 5,111.86, ADAMSON AUTOMOTIVE, 9,606.48, ALLIANCE MOVIE THEATER, 103.00, ALLIANCE TIMES HERALD, 384.38, AMAZON, 1,636.16, AMERICAN LEGION, 100.00, ANGUS BURGERS & SHAKES, 22.46, ARNESON, SARAH, 1,000.00, BLACK HILLS ENERGY, 310.80, BLOEDORN'S LUMBER CO., 686.02, BOMGAARS, 31.99, BONFIRE GRILL, THE, 77.06, BOX BUTTE AG SERVICE, INC, 225.00, BOX BUTTE DEVELOPMENT CORP, 250.00, BRUMAN GROUP, THE, 1,256.60, BUD'S PEST CONTROL, 175.00, C.W. PUBLICATIONS, 119.00, CENGAGE LEARNING, 742.50, CHICK-FIL-A, 24.48, CLASS INTERCOM, 1,495.00, CROSSROADS MUSIC, 360.00, CROWNE PLAZA KEARNEY, 1,649.45, CULLIGAN WATER CONDITIONING, 724.15, CUTTING EDGE CURRICULUM INC. dba CAERT, INC., 585.00, DARREN'S CARQUEST AUTO PARTS, 3,306.20, DAS STATE ACCOUNTING - CENTRAL FINANCE, 321.20, DAVE'S PHARMACY CENTRAL OFFICE, 36.25, DOBBY'S FRONTIER TOWN, 65.00, DOCUSHRED, 180.00, DOLLAR TREE, 15.00, EAGLE CHEVROLET, 29,762.17, EAGLE COMMUNICATIONS, INC., 55.00, EAKES OFFICE SOLUTIONS, 3,175.26, EARLY CHILDHOOD TRAINING CENTER, 20.00, EDUCATIONAL SERVICE UNIT #13, 1,787.33, FLINN SCIENTIFIC INC., 144.84, FUEL TRIPS- ELAN, 448.16, FYRE MODERN GRILL, 122.56, GRANITE CITY, 37.65, H & H SANITATION, 1,874.13, HAAS, ROBERT, 125.00, HANGSAFE HOOKS, 525.60, HEINEMANN, 1,050.00, HEMINGFORD CO-OP TELEPHONE CO, 1,381.92, HEMINGFORD MUNICIPAL UTILITIE, 14,197.25, HOBBY LOBBY, 208.94, HOME DEPOT, 1,150.23, HOMETOWN LEASING, 1,326.94, HOUGHTON MIFFLIN HARCOURT PUBLISHING CO., 279.03, HUHOT MONGOLIAN GRILL, 28.55, HUSS AUTO REPAIR, 3,166.49, IDEAL LINEN AND UNIFORM, 205.02, IDEAL/BLUFFS FACILITY SOLUTIONS, 1,709.85, INNOVATIVE OFFICE SOLUTIONS, LLC, 805.44, J.J. PRATT ENTERPRISES, LLC, 5,340.00, JIMMY JOHNS, 42.84, JW PEPPER & SON, INC, 369.77, KOKE'S AUTO-FARM-TRUCK, INC., 23.98, KSB School Law PC, LLO, 355.00, LABYRINTH, 164.00, LEGACY COOP, 465.66, LEGO EDUCATION, 6,998.00, LIFEGUARD MD, INC., 288.00, LIFELOC TECHNOLOGIES, 420.00, LINCOLN JOURNAL STAR, 35.99, LISA BRIGGS, OT, LLC, 1,788.77, MAILCHIMP, 13.00, MENARDS, 168.73, MIDWEST TECHNOLOGY PRODUCTS, 145.50, MOBIUS COMMUNICATIONS CO, 35.00, NASB, 441.00, NASCO EDUCATION LLC/SCHOOL SPECIALTY, 630.06, NE COUNCIL OF SCHOOL ADMINISTRATORS, 1,751.00, NEBRASKA DEPT OF EDUCATION, 560.00, NIPPON SANSO MATHESON TRI-GAS INC., 861.47, NSASSP REGION V PRINCIPALS, 60.00, OLIVE GARDEN, 44.23, OMNIFY BENEFITS, 191.45, ONE SOURCE BACKGROUND CHECK CO, 60.00, PANERA BREAD, 22.48, PERIPOLE, INC., 174.90, POMP'S TIRE SERVICE, 1,500.60, PRAIRIE STORAGE CONTAINERS, 300.00, PROTEX CENTRAL INC., 2,577.00, QUICKCARE MEDICAL SERVICES, 375.00, QUILL CORPORATION, 213.38, RABEN'S

MARKET, 348.20, RED DOOR WOODFIRE, 15.79, REF REPS, LLC, 2,250.00, REIF ENTERPRISE, 576.88, RESIDENCE INN - OMAHA AKSARBEN, 610.00, RUNZA, 8.55, SCHOLASTIC INC., 612.93, SCHOOL NURSE SUPPLY, INC., 1,378.58, SCHOOL SPECIALTY LLC, 47.75, SCHOOLSPLP, LLC, 3,180.00, SIMPLOT, 150.34, SMARTWAVE TECHNOLOGIES, 5,693.20, TCI, 294.00, TODD'S BODY SHOP, 589.04, UNITY SCHOOL BUS PARTS, 1,020.05, UNIVERSITY OF NEBRASKA - KEARNEY, 250.00, UNIVERSITY OF NEBRASKA - KEARNEY, 205.90, VERIZON, 1,350.08, WARNE CHEMICAL, 1,428.00, WEBSTAURANT, 32,438.49, WEST NEBRASKA ADMINISTRATORS, 150.00, WESTCO, 5,391.72, **TOTAL, 179,161.21**

HEMINGFORD PUBLIC SCHOOLS
October 12, 2026

GENERAL FUND:

Statement Balance 09/30/26			$ 1,323,051.96
G/F MM Statement Balance 09/30/26			$ 1,983,551.04
3 Month CD-2094 Mat. 10-29-26			$ 336,058.94
3 Month CD-0776 Mat. 11-28-26			$ 339,873.74
3 Month CD-0962 Mat. 12-27-26			$ 339,042.04
3 Month CD-4348 Mat. 12-16-26			$ 250,000.00
- Outstanding Checks			$ 9,734.52
Balance 09/30/26			$ 4,561,843.20
+ October Tax Receipts			$ 116,898.56
+ October Aid			$ 121,876.00
Subtotal			$ 4,800,617.76
October Bills:	$	110,561.18	
October Payroll:	$	555,249.64	
- Total October Expenses			$ 665,810.82
General Fund Balance:			$ 4,134,806.94

BUILDING FUND:

Statement Balance 09/30/26			$ 536,276.77
Liquid Asset Fund ($1,391.85 Dividend)			$ 477,804.47
3 CD's : 6 Month CD-2604 Mat. 10-30-26			$ 911,974.59
3 Month CD-0954 Mat. 12-27-26			$ 565,070.07
3 Month CD-0784 Mat. 11-28-25			$ 566,456.24
October Tax Receipts:			$ 13,397.08
- Outstanding Checks			$ 63,110.12
Building Fund Balance:			$ 3,007,869.10

QCPUF:

Statement Balance 09/30/26			$ 4,832.53
6 Month CD-3422 Mat. 03/16/27			$ 71,032.82
3 Month CD-4305 Mat. 12/16/2026			$ 75,000.00
October Tax Receipts:			$ 1,347.84
QCPUF Fund Balance:			$ 152,213.19

Additional Non-Taxing Funds with Certificates of Deposit:

EBF:

Statement Balance 09/30/26	$	2,724.32
6 Month CD-3414 Mat. 03/16/27	$	88,142.92
3 Month CD-4291 Mat. 12/16/26	$	150,000.00
EBF Balance:	$	240,867.24

DEPREC FUND:

Statement Balance 09/30/26	$	2,882.79
3 Month CD-4100 Mat. 12/18/2026	$	310,760.31
3 Month CD-4313 Mat. 12/16/2026	$	200,000.00
Depreciation Fund Balance:	$	513,643.10

COOP FUND:

Statement Balance 9/30/26	$	2,882.79
3 Month CD-4321 Mat. 12/16/26	$	45,000.00
COOP Fund Balance:	$	47,882.79

Regular; Beginning Month 09/2026; Processing Month 10/2026; Accounts to Include Accounts with Activity; Fund Number 05

Fund: 05 ACTIVITY FUND

Chart of Account Number	Chart of Account Description	Beginning Balance	Expenses	Revenues	Balance Change	Balance
05 704 1010	ATHLETICS / ACTIVITIES	23,298.74	1,521.89	3,498.00	0.00	25,274.85
05 704 1015	UNIFORMS	10,334.80	0.00	0.00	0.00	10,334.80
05 704 1020	ATHLETIC CLUB / CONCESSION STAND	7,469.19	2,442.45	1,076.96	0.00	6,103.70
05 704 1025	RANDOM DRUG TESTING	1,367.30	1,897.51	0.00	0.00	(530.21)
05 704 1030	CHEERLEADERS - FUNDRAISING	543.90	231.95	330.00	0.00	641.95
05 704 1035	FOOTBALL FUNDRAISING	24,360.26	12,137.06	560.00	0.00	12,783.20
05 704 1036	FOOTBALL	12,619.29	2,060.00	0.00	0.00	10,559.29
05 704 1040	VOLLEYBALL - FUNDRAISING	5,443.99	1,330.00	0.00	0.00	4,113.99
05 704 1041	VOLLEYBALL	3,105.26	292.99	0.00	0.00	2,812.27
05 704 1042	BOYS BASKETBALL FUNDRAISING	1,349.39	0.00	0.00	0.00	1,349.39
05 704 1043	BASKETBALL	12,248.62	0.00	0.00	0.00	12,248.62
05 704 1044	WRESTLING	15,312.51	75.48	0.00	0.00	15,237.03
05 704 1045	BOYS WRESTLING FUNDRAISER	2,193.16	0.00	0.00	0.00	2,193.16
05 704 1046	GIRLS WRESTLING FUNDRAISER	2,184.74	0.00	0.00	0.00	2,184.74
05 704 1050	XC FUNDRAISER	4,572.11	0.00	0.00	0.00	4,572.11
05 704 1051	XC	3,064.85	383.04	0.00	0.00	2,681.81
05 704 1052	GOLF	2,615.79	0.00	0.00	0.00	2,615.79
05 704 1053	GOLF FUNDRAISING	102.00	0.00	0.00	0.00	102.00
05 704 1054	TRACK	12,170.54	0.00	0.00	0.00	12,170.54
05 704 1055	TRACK FUNDRAISING	1,980.86	0.00	0.00	0.00	1,980.86
05 704 1056	GIRLS ATH FUNDRAISING	8,657.63	0.00	0.00	0.00	8,657.63
05 704 1060	UNIFIED SPORTS	2,765.36	0.00	0.00	0.00	2,765.36
05 704 1999	GRADUATED CLASSES	8,783.66	0.00	0.00	0.00	8,783.66
05 704 2023	CLASS OF 2023	69.81	0.00	0.00	0.00	69.81
05 704 2024	CLASS OF 2024	1,175.74	0.00	0.00	0.00	1,175.74
05 704 2025	CLASS OF 2025	1,325.89	0.00	0.00	0.00	1,325.89
05 704 2026	CLASS OF 2026	1,950.33	0.00	0.00	0.00	1,950.33
05 704 2027	CLASS OF 2027	2,853.60	0.00	0.00	0.00	2,853.60
05 704 2028	CLASS OF 2028	5,373.32	0.00	345.00	0.00	5,718.32
05 704 2029	CLASS OF 2029	3,814.88	0.00	361.44	0.00	4,176.32
05 704 2030	CLASS OF 2030	2,014.67	0.00	120.00	0.00	2,134.67
05 704 2031	CLASS OF 2031	800.00	0.00	0.00	0.00	800.00
05 704 2032	CLASS OF 2032	0.00	0.00	541.55	0.00	541.55
05 704 3010	WORLDSTRIDES	7,979.97	2,448.00	524.40	0.00	6,056.37
05 704 3012	ESPORTS	2,275.80	0.00	0.00	0.00	2,275.80
05 704 3015	SPEECH	2,828.36	0.00	0.00	0.00	2,828.36

Regular; Beginning Month 09/2026; Processing Month 10/2026; Accounts to Include Accounts with Activity; Fund Number 05

Fund: 05 ACTIVITY FUND

Chart of Account Number	Chart of Account Description	Beginning Balance	Expenses	Revenues	Balance Change	Balance
05 704 3016	SPEECH FUNDRAISING	60.03	0.00	0.00	0.00	60.03
05 704 3020	ONE ACT	4,716.18	0.00	0.00	0.00	4,716.18
05 704 3021	ONE ACT - FUNDRAISING	5,476.19	220.10	0.00	0.00	5,256.09
05 704 3030	FFA	22,201.77	2,822.76	251.90	0.00	19,630.91
05 704 3035	PROJECT MATERIALS	15,997.88	0.00	0.00	0.00	15,997.88
05 704 3040	FCCLA	1,075.49	0.00	0.00	0.00	1,075.49
05 704 3050	NHS - HONOR SOCIETY	1,398.30	0.00	140.00	0.00	1,538.30
05 704 3070	MUSIC	4,706.59	0.00	0.00	0.00	4,706.59
05 704 3080	SCHOLARSHIPS	4,136.88	0.00	925.00	0.00	5,061.88
05 704 3090	STUCO - MIDDLE SCHOOL	5,188.85	0.00	0.00	0.00	5,188.85
05 704 3100	STUDENT COUNCIL - HS	889.78	735.91	194.00	0.00	347.87
05 704 3110	HOSA-HEALTH PROFESSIONS CLUB	583.54	0.00	0.00	0.00	583.54
05 704 3120	YEARBOOK	5,526.47	0.00	345.00	0.00	5,871.47
05 704 3150	4TH GRADE - JESPERSEN	3,000.97	0.00	0.00	0.00	3,000.97
05 704 3151	4TH GRADE FUNDRAISING	862.56	0.00	0.00	0.00	862.56
05 704 3200	SCIENCE	1,216.07	9.37	0.00	0.00	1,206.70
05 704 3535	SCIENCE OLYMPIAD	3,044.52	0.00	0.00	0.00	3,044.52
05 704 4010	COURTESY FUND	2,970.54	(30.00)	190.00	0.00	3,190.54
05 704 4020	ELEMENTARY TEACHERS	8,966.10	0.00	0.00	0.00	8,966.10
05 704 4021	ELEM PRINCIPAL FUND	1,822.11	0.00	0.00	0.00	1,822.11
05 704 4025	HIGH SCHOOL TEACHERS	8,077.81	0.00	0.00	0.00	8,077.81
05 704 4026	HS PRINCIPAL FUND	1,550.78	0.00	0.00	0.00	1,550.78
05 704 4040	MISC/STUDENT OPPORTUNITIES	4,404.23	0.00	0.00	0.00	4,404.23
05 704 4045	BOOKFAIR	5,650.48	0.00	0.00	0.00	5,650.48
05 704 4050	FINE ARTS & CULTURE CLUB	796.84	0.00	0.00	0.00	796.84
05 704 4060	HOPE SQUAD	4,309.87	372.17	0.00	0.00	3,937.70
05 704 4070	BOBCAT CARES	3,382.22	0.00	0.00	0.00	3,382.22
05 704 4075	CULTURE & CLIMATE	2,888.46	62.41	0.00	0.00	2,826.05
05 704 4080	BOBCAT BREW	2,167.55	2,738.67	3,098.25	0.00	2,527.13
	Fund Total: 05	326,075.38	31,751.76	12,501.50	0.00	306,825.12

Function Number		Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
01	GENERAL FUND								
0500	0500	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1100	REGULAR INSTRUCTIONAL PROGRAMS	0.00	280,308.82	561,177.82	0.00	(561,177.82)	0.00	10,498.58	(571,676.40)
1120	1120	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1130	1130	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1140	1140	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1150	VO AG PROGRAM	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1160	POVERTY PROGRAMS	0.00	12,964.21	25,627.32	0.00	(25,627.32)	0.00	0.00	(25,627.32)
1170	1170	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1180	1180	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1190	EARLY CHILDHOOD ED PROGRAMS	0.00	13,920.28	27,075.00	0.00	(27,075.00)	0.00	275.37	(27,350.37)
1200	SPECIAL EDUCATION INSTRUCTIONAL PROGRAMS	0.00	57,596.54	108,216.57	0.00	(108,216.57)	0.00	471.39	(108,687.96)
1212	1212	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1213	1213	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1252	1252	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1253	1253	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1291	SPED AGES 3-5	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1292	SPED AGES 0-2	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1300	SUMMER SCHOOL	0.00	0.00	532.90	0.00	(532.90)	0.00	150.00	(682.90)
2120	GUIDANCE SERVICES	0.00	9,691.77	19,383.54	0.00	(19,383.54)	0.00	0.00	(19,383.54)
2130	HEALTH SERVICES	0.00	7,736.87	16,217.99	0.00	(16,217.99)	0.00	271.83	(16,489.82)
2140	PSYCHOLOGICAL SERVICES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2141	PSYCHOLOGICAL SERVICES SPED SCHOOL AGE	0.00	173.25	173.25	0.00	(173.25)	0.00	0.00	(173.25)
2142	PSYCHOLOGICAL SERVICES SPED AGE 3-5	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2150	SPEECH & AUDIOLOGY SERVICES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2151	SPEECH & AUDIOLOGY SERV SPED SCHOOL AGE	0.00	11,314.36	22,768.72	0.00	(22,768.72)	0.00	99.30	(22,868.02)
2152	SPEECH & AUDIOLOGY SERV SPED AGE 3-5	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2153	SPEECH & AUDIOLOGY SERV SPED AGE 0-2	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2161	OT SERVICES SPED SCHOOL AGE	0.00	0.00	627.05	0.00	(627.05)	0.00	0.00	(627.05)
2162	OT SERVICES SPED AGE 3-5	0.00	0.00	44.23	0.00	(44.23)	0.00	0.00	(44.23)
2163	OT SERVICES SPED AGE 0-2	0.00	0.00	336.94	0.00	(336.94)	0.00	0.00	(336.94)
2171	PT SERVICES SPED SCHOOL AGE	0.00	812.50	812.50	0.00	(812.50)	0.00	0.00	(812.50)
2172	PT SERVICES SPED AGE 3-5	0.00	41.00	41.00	0.00	(41.00)	0.00	0.00	(41.00)
2173	PT SERVICES SPED AGE 0-2	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2180	VISION SERVICES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2181	VISION SERVICES SPED SCHOOL AGE	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2182	VISION SERVICES SPED AGE 3-5	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2190	OTHER PUPIL SUPPORT SERVICES	0.00	40.00	40.00	0.00	(40.00)	0.00	0.00	(40.00)
2210	IMPROVEMENT OF INSTRUCTION	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2211	SCHOOL IMPROVEMENT	0.00	0.00	310.08	0.00	(310.08)	0.00	0.00	(310.08)
2212	INST STAFF CURR DEV	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2213	INST STAFF TRAINING	0.00	2,461.00	2,650.26	0.00	(2,650.26)	0.00	350.00	(3,000.26)
2214	IMPLEMENTATION OF STANDARDS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2220	LIBRARY/MEDIA SERVICES	0.00	11,494.61	21,441.62	0.00	(21,441.62)	0.00	1,041.45	(22,483.07)
2224	EDUCATIONAL TELEVISION SERVICES	0.00	1,766.33	2,087.53	0.00	(2,087.53)	0.00	0.00	(2,087.53)
2230	INSTRUCTION-RELATED TECHNOLOGY	0.00	10,252.40	16,608.17	0.00	(16,608.17)	0.00	11,470.08	(28,078.25)
2240	ACADEMIC STUDENT ASSESSMENT	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2310	BOARD OF EDUCATION	0.00	1,008.88	1,747.37	0.00	(1,747.37)	0.00	4,400.00	(6,147.37)
2320	EXECUTIVE ADMINISTRATION	0.00	15,709.54	31,389.12	0.00	(31,389.12)	0.00	1,870.00	(33,259.12)
2330	DISTRICT LEGAL SERVICES	0.00	492.00	847.00	0.00	(847.00)	0.00	0.00	(847.00)
2410	OFFICE OF PRINCIPAL	0.00	33,598.40	68,121.22	0.00	(68,121.22)	0.00	2,861.24	(70,982.46)
2440	2440	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2500	2500	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2510	GENERAL ADMIN-BUSINESS SERVICE	0.00	10,003.73	20,067.84	0.00	(20,067.84)	0.00	0.00	(20,067.84)

Function Number		Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
2530	PRINT, PUB, DUP SERVICES	0.00	1,326.94	2,893.85	0.00	(2,893.85)	0.00	0.00	(2,893.85)
2540	PLAN, REASEARCH, DEV, & EVAL	0.00	13,138.07	26,287.94	0.00	(26,287.94)	0.00	0.00	(26,287.94)
2560	PUBLIC INFO SERVICE	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2570	PERSONNEL SERVICES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2580	ADMIN TECH SERVICES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2610	SUPPORT SERVICES OPERATION OF BUILDING	0.00	31,091.49	55,978.08	0.00	(55,978.08)	0.00	2,254.57	(58,232.65)
2620	SUPPORT SERVICES-MAINT OF BUILDING	0.00	16,654.91	37,847.86	0.00	(37,847.86)	0.00	9,265.24	(47,113.10)
2630	2630	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2650	VEHICLE OPP, ACQUISITION AND MAINTENANCE	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2670	SAFETY	0.00	5,886.17	11,507.06	0.00	(11,507.06)	0.00	2,759.77	(14,266.83)
2710	VEHICLE OPP & PURCH REG ED	0.00	53,420.67	86,804.75	0.00	(86,804.75)	0.00	0.00	(86,804.75)
2711	VEHICLE OPP & PURCH LCC	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2712	VEHICLE OPP & PURCH SCHOOL AGE SPED	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2713	VEHICLE OPP & PURCH AGE 0-5 SPED	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2730	VEHICLE SERV & MAINT REG ED	0.00	6,831.97	8,645.00	0.00	(8,645.00)	0.00	0.00	(8,645.00)
2732	VEHICLE SERV & MAINT SCHOOL AGE SPED	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2760	2760	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2790	OTHER TRANS REG STUDENTS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2792	OTHER TRANS SCHOOL AGE SPED	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
3300	COMMUNITY SERVICES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
3500	STATE CATEGORICAL PROGRAMS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
3512	DISTANCE EDUCATION INCENTIVE PAYMENTS	0.00	4,196.76	7,413.55	0.00	(7,413.55)	0.00	0.00	(7,413.55)
3535	HIGH ABILITY LEARNERS	0.00	299.22	598.45	0.00	(598.45)	0.00	0.00	(598.45)
3551	CAREER EDUCATION	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
4320	4320	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
4700	BUILDING IMPROVEMENTS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6000	6000	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6200	TITLE I, PART A ESSA IMP BASIC BY LOCAL	0.00	5,768.75	11,396.39	0.00	(11,396.39)	0.00	129.00	(11,525.39)
6210	TITLE I PART A ACCT ESSA IMPROV BASIC	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6212	TITLE I PART A SUPPORT IMPROVEMENT	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6310	TITLE II, PART A ESSA SUPP EFF INSTUCT	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6401	6401	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6402	IDEA PART B(611) BASE ALLOC TRANS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6403	IDEA PART B(611) BASE ALLOC-SCHOOL AGE	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6404	IDEA PART B(611) BASE ALLOC BIRTH TO 4	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6406	IDEA PRESCHOOL(619) BASE ALLOC	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6408	IDEA PTB 611 BASE	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6410	IDEA ENROLLMENT/POVERTY	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6412	IDEA PART B PROPORTIONATE SHARE	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6421	IDEA PART-B ARP-BASE&ENROLLMENT POVERTY BIRTH-21	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6422	IDEA PRESCHOOL (619) ARP-BASE/ENROLLMENT POVERTY (619)	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6455	6455	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6500	6500	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6590	6590	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6610	6610	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6630	6630	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6700	FED VOC & APP TECH ED (CARL PERKINS)	0.00	20,096.00	20,096.00	0.00	(20,096.00)	0.00	5,999.00	(26,095.00)
6810	6810	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6960	6960	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6985	6985	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6990	OTHER FED CATEGORICAL RECEIPTS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6992	REAP	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6996	6996	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00

Function Number		Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
6997	ESSER II	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
6998	ESSER III	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
8000	TRANSFERS (OUTGOING)	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
8002	XFER FROM G/F TO DEPRECIATION FD	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
8010	TRANSFER FROM G/F TO COOP FD	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
9000	NON-PROGRAM EXPENDITURES	0.00	0.00	250,000.00	0.00	(250,000.00)	0.00	0.00	(250,000.00)
01	GENERAL FUND	0.00	640,097.44	1,467,813.97	0.00	(1,467,813.97)	0.00	54,166.82	(1,521,980.79)

Function Number		Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
02	DEPRECIATION FUND								
4700	BUILDING IMPROVEMENTS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
9000	NON-PROGRAM EXPENDITURES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
02	DEPRECIATION FUND	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00

Function Number		Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
03	EMPLOYEE BENEFIT FUND								
0101	0101	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1100	REGULAR INSTRUCTIONAL PROGRAMS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2900	OTHER SUPPORT SERIVICES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
9000	NON-PROGRAM EXPENDITURES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
9999	9999	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
03	EMPLOYEE BENEFIT FUND	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00

Function Number		Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
05	ACTIVITY FUND								
0500	0500	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1100	REGULAR INSTRUCTIONAL PROGRAMS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2900	OTHER SUPPORT SERIVICES	0.00	(30.00)	31,751.76	0.00	(31,751.76)	0.00	5,389.86	(37,141.62)
05	ACTIVITY FUND	0.00	(30.00)	31,751.76	0.00	(31,751.76)	0.00	5,389.86	(37,141.62)

Function Number		Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
06	NUTRITION FUND								
0500	0500	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
1100	REGULAR INSTRUCTIONAL PROGRAMS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2300	2300	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
3000	3000	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
3100	FOOD SERVICE OPERATIONS	0.00	16,003.64	46,781.19	0.00	(46,781.19)	0.00	484.47	(47,265.66)
4000	4000	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
5000	DEBT SERVICES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
06	NUTRITION FUND	0.00	16,003.64	46,781.19	0.00	(46,781.19)	0.00	484.47	(47,265.66)

Function Number		Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
08	BUILDING FUND								
0500	0500	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2620	SUPPORT SERVICES-MAINT OF BUILDING	0.00	0.00	11,780.00	0.00	(11,780.00)	0.00	0.00	(11,780.00)
2670	SAFETY	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
3552	SAFETY & SECURITY GRANT	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
4200	LAND IMPROVEMENT	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
4300	ARCHITECTURE & ENGINEERING	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
4600	SITE IMPROVEMENT	0.00	0.00	51,045.12	0.00	(51,045.12)	0.00	0.00	(51,045.12)
4700	BUILDING IMPROVEMENTS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
5000	DEBT SERVICES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
9000	NON-PROGRAM EXPENDITURES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
9999	9999	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
08	BUILDING FUND	0.00	0.00	62,825.12	0.00	(62,825.12)	0.00	0.00	(62,825.12)

Function Number		Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
09	QCPUF								
1100	REGULAR INSTRUCTIONAL PROGRAMS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
2670	SAFETY	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
9000	NON-PROGRAM EXPENDITURES	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
9999	9999	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
09	QCPUF	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00

Function Number		Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
10	COOPERATIVE FUND								
1100	REGULAR INSTRUCTIONAL PROGRAMS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
3512	DISTANCE EDUCATION INCENTIVE PAYMENTS	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
10	COOPERATIVE FUND	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00

Function Number	Revised Budget	Expended During Month	Expenditures to Date	% of Budget	Balance at EOM	A/ P Outstanding	P/ O Outstanding	Unencumbered Balance
Grand Total:	0.00	656,071.08	1,609,172.04	0.00	(1,609,172.04)	0.00	60,041.15	(1,669,213.19)

NEBRASKA LIQUID ASSET FUND

Account Statement

For the Month Ending **September 30, 2026**

Hemingford Public Schools - Hemingford Public Schools - 9300699

Trade Date	Settlement Date	Transaction Description	Share or Unit Price	Dollar Amount of Transaction	Total Shares Owned
NLAF					
Opening Balance					**476,412.62**
09/30/26	10/01/26	Accrual Income Div Reinvestment - Distributions	1.00	1,391.85	477,804.47
Closing Balance					**477,804.47**

	Month of September	Fiscal YTD September-September
Opening Balance	476,412.62	476,412.62
Purchases	1,391.85	1,391.85
Redemptions (Excl. Checks)	0.00	0.00
Check Disbursements	0.00	0.00
Closing Balance	**477,804.47**	**477,804.47**
Cash Dividends and Income	1,391.85	1,391.85

Closing Balance	477,804.47
Average Monthly Balance	476,459.02
Monthly Distribution Yield	3.55%

Vendor Name				Description	Amount
Checking Account ID 1			Fund Number 01	GENERAL FUND	
21ST CENTURY EQUIPMENT				MAINTENANCE SUPPLY	189.61
21ST CENTURY EQUIPMENT				IGNITION KITS	202.59
Check Number	8865	Total	21ST CENTURY EQUIPMENT		392.20
ADAMSON AUTOMOTIVE				BUS REPAIR/MAINTENACE	5,705.92
Check Number	8866	Total	ADAMSON AUTOMOTIVE		5,705.92
ALLIANCE TIMES HERALD				BOE LEGALS	163.53
Check Number	8867	Total	ALLIANCE TIMES HERALD		163.53
AMAZON				Preschool Classroom Supplies	574.65
AMAZON				AG CLASS SUPPLIES	215.28
AMAZON				AG ED SUPPLIES	72.29
AMAZON				Shark Robot Vacuum	849.99
AMAZON				Classroom Supplies	62.59
AMAZON				Tuesdays with Morrie	179.00
AMAZON				Title Supplies	14.98
AMAZON				Leadership Team Book Study	211.05
AMAZON				WELDING SUPPLIES	25.79
AMAZON				SEAT BELT CLIPS	36.84
AMAZON				Office/recess supplies	47.34
AMAZON				Workroom Supplies	550.60
AMAZON				SOUTH CAMPUS SUPPLIES	49.41
AMAZON				Classroom phone wall mount	11.80
AMAZON				Workroom supplies	35.65
AMAZON				Earplugs for safety in shop	168.30
AMAZON				SPED supplies	69.41
AMAZON				Sticky CR79 ID cards	257.48
AMAZON				Fall book order	13.55
AMAZON				Classroom supplies	102.39
AMAZON				Clear Sign Holders for Doors	17.99
AMAZON				South Campus Supplies	95.94
AMAZON				HS Art supplies for Semester I	126.57
AMAZON				Skylight Calendar Elem. Office	349.99
AMAZON				Supplies for annotating and writing	75.26
AMAZON				Workroom Supplies	185.96
AMAZON				Storage Tote	30.00
AMAZON				Updated Novel Selection for 9th Grade	325.20
AMAZON				ID printer ribbon.	99.99
AMAZON				Elem Clock	26.99
AMAZON				4 Do Not Enter Signs	160.48
AMAZON				CLASSROOM SUPPLIES	23.99
AMAZON				Additional JBL PA systems	929.99
AMAZON				Workroom Supplies	27.80
AMAZON				student headphones and pencil sharpener	103.51
AMAZON				Workroom supplies	78.94
AMAZON				Science Supplies	24.74
Check Number	370	Total	AMAZON		6,231.73
BLACK HILLS ENERGY				SCHOOL - GAS	374.94
BLACK HILLS ENERGY				GAS-SUPT	55.28
Check Number	8868	Total	BLACK HILLS ENERGY		430.22
BLOEDORN'S LUMBER CO.				MAITENANCE SUPPLY	152.99

Vendor Name			Description	Amount
BLOEDORN'S LUMBER CO.			MAINTENANCE BLDG PROJ.	183.36
BLOEDORN'S LUMBER CO.			MAINTENANCE SUPPLY	302.84
BLOEDORN'S LUMBER CO.			MAITENANCE SUPPLY	258.07
BLOEDORN'S LUMBER CO.			MAITENANCE SUPPLY	161.98
BLOEDORN'S LUMBER CO.			MAINTENANCE SUPPLY	49.39
Check Number	8869	Total	BLOEDORN'S LUMBER CO.	1,108.63
BOMGAARS			FENCING PROJECT-SUPPLIES	202.57
Check Number	370	Total	BOMGAARS	202.57
BOX BUTTE CO. TREASURER			VEHICLE REGISTRATION-TRUCK	12.00
Check Number	370	Total	BOX BUTTE CO. TREASURER	12.00
BRUNS, ERICA			26-27 TUITION REIIMB.	1,000.00
Check Number	8870	Total	BRUNS, ERICA	1,000.00
BUD'S PEST CONTROL			PEST CONTROL	175.00
BUD'S PEST CONTROL			PEST CONTROL	175.00
Check Number	8871	Total	BUD'S PEST CONTROL	350.00
CAROLINA BIOLOGICAL SUPPLY CO			Squids for dissections in HAL Class	164.30
Check Number	8872	Total	CAROLINA BIOLOGICAL SUPPLY CO	164.30
CHADRON LOCK			KEYS/LOCKS	1,931.00
CHADRON LOCK			LOCK SERVICE	571.00
Check Number	8873	Total	CHADRON LOCK	2,502.00
CHARTWELLS HIGHER ED			SCHOLASTICS DAY - LUNCHES	125.62
Check Number	8874	Total	CHARTWELLS HIGHER ED	125.62
CODECADEMY			26-27 INDEPENDENT CODING CURRICULUM	239.88
Check Number	370	Total	CODECADEMY	239.88
CROWNE PLAZA KEARNEY			SPEECH CONFERENCE	319.90
Check Number	8875	Total	CROWNE PLAZA KEARNEY	319.90
CULINARY ARTS TEACHER'S CLUB			Culinary arts/fcs bundle curriculum	697.00
Check Number	370	Total	CULINARY ARTS TEACHER'S CLUB	697.00
CULLIGAN WATER CONDITIONING			SOFT WATER RENTAL	29.95
CULLIGAN WATER CONDITIONING			SOFT WATER SERVICE	304.30
Check Number	8876	Total	CULLIGAN WATER CONDITIONING	334.25
EAKES OFFICE SOLUTIONS			AUTONOMOUS VACUUM PARTS	148.94
EAKES OFFICE SOLUTIONS			VACUUM & BATTERY PACK	921.07
EAKES OFFICE SOLUTIONS			Tornado Roam Vacuum	643.08
Check Number	8877	Total	EAKES OFFICE SOLUTIONS	1,713.09
EDUCATIONAL SERVICE UNIT #13			DL;INTERNET;NEVA;PL;MIPS;SPED SUPERV	2,112.83
Check Number	8878	Total	EDUCATIONAL SERVICE UNIT #13	2,112.83
EL RANCHO VIEJO			ADMIN ADVISORY COUNCIL MTG	30.18
Check Number	370	Total	EL RANCHO VIEJO	30.18

Vendor Name			Description	Amount
EMBASSY SUITES- LINCOLN			NASES CONFERENCE	477.00
EMBASSY SUITES- LINCOLN			LABOR RELATIONS CONFERENCE	336.52
Check Number	8879	Total	EMBASSY SUITES- LINCOLN	813.52
EMPOWER CONSULTING INC.			One teacher license for Math Genius Squa	365.00
Check Number	8880	Total	EMPOWER CONSULTING INC.	365.00
ESU COORDINATING COUNCIL			26-27 PS MEMBER FEE	7,842.00
Check Number	8881	Total	ESU COORDINATING COUNCIL	7,842.00
FIRST - FOR INSPIRATION & RECOGNITION OF SCIENCE/TECH			First Lego League Annual Set	410.00
Check Number	370	Total	FIRST - FOR INSPIRATION & RECOGNITION OF SCIENCE/TECH	410.00
GOMEZ, PETER			SUPERVISION MILEAGE REIMBMT	230.28
Check Number	8882	Total	GOMEZ, PETER	230.28
H & H SANITATION			ROLL OFF/LANDFILL	1,755.72
Check Number	8883	Total	H & H SANITATION	1,755.72
HEMINGFORD CO-OP TELEPHONE CO			TELEPHONE/INTERNET	1,067.52
Check Number	8884	Total	HEMINGFORD CO-OP TELEPHONE CO	1,067.52
HEMINGFORD MUNICIPAL UTILITIE			UTILITIES	13,989.63
Check Number	8885	Total	HEMINGFORD MUNICIPAL UTILITIE	13,989.63
HOBBY LOBBY			Classroom Sign	28.94
Check Number	370	Total	HOBBY LOBBY	28.94
HOMETOWN LEASING			COPIER LEASE PYMT	365.83
HOMETOWN LEASING			EXTRA COPIER #2 LEASE PYMT	42.00
HOMETOWN LEASING			EXTRA COPIER LEASE PYMT	44.42
HOMETOWN LEASING			AUTONOMOUS SCRUBBER LEASE PYMT	874.69
Check Number	8886	Total	HOMETOWN LEASING	1,326.94
HUSS AUTO REPAIR			DODGE TRUCKRUNNING BOARDS/WIPERS	565.00
HUSS AUTO REPAIR			BATTERY - 2014 TRAVERSE	304.45
Check Number	8887	Total	HUSS AUTO REPAIR	869.45
IDEAL LINEN AND UNIFORM			CUSTODIAL SUPPLIES	71.46
Check Number	8888	Total	IDEAL LINEN AND UNIFORM	71.46
IDEAL/BLUFFS FACILITY SOLUTIONS			Custodial Supplies	263.84
IDEAL/BLUFFS FACILITY SOLUTIONS			Custodial Supplies	339.21
IDEAL/BLUFFS FACILITY SOLUTIONS			FREIGHT-WATERPUMP RELAY	3.00
IDEAL/BLUFFS FACILITY SOLUTIONS			Bathroom Paper Towels	313.92
IDEAL/BLUFFS FACILITY SOLUTIONS			Custodian Supplies	582.54
IDEAL/BLUFFS FACILITY SOLUTIONS			Bathroom Paper Towels	391.65
IDEAL/BLUFFS FACILITY SOLUTIONS			Cafeteria Trash Bags	712.68
Check Number	8889	Total	IDEAL/BLUFFS FACILITY SOLUTIONS	2,606.84
INNOVATIVE OFFICE SOLUTIONS, LLC			Toner	321.18
INNOVATIVE OFFICE SOLUTIONS, LLC			Toner	251.66

Vendor Name			Description	Amount
Check Number	8890	Total	INNOVATIVE OFFICE SOLUTIONS, LLC	572.84
INTERNATIONAL ACADEMY OF EDUCATIONAL LEADERS			IAEL Dues	250.00
Check Number	8891	Total	INTERNATIONAL ACADEMY OF EDUCATIONAL LEADERS	250.00
JACKS REFRIGERATION SERVICE			GS VALVE REPLACED	1,144.37
Check Number	8892	Total	JACKS REFRIGERATION SERVICE	1,144.37
JW PEPPER & SON, INC			HS MUSIC	65.00
JW PEPPER & SON, INC			HS MUSIC	31.53
JW PEPPER & SON, INC			HS MUSIC	46.55
Check Number	8893	Total	JW PEPPER & SON, INC	143.08
KARETTE, THE			WTC MTG	19.08
Check Number	370	Total	KARETTE, THE	19.08
KRAMER, KRISTINA			AUG MILEAGE REIMBURSEMENT	74.38
KRAMER, KRISTINA			SEPT MILEAGE REIMBURSEMENT	114.67
Check Number	8894	Total	KRAMER, KRISTINA	189.05
KSB School Law PC, LLO			LEGAL SERVICES	492.00
Check Number	8895	Total	KSB School Law PC, LLO	492.00
KULLY SUPPLY INC.			FAUCET FOR MIXING SINK	404.75
Check Number	8896	Total	KULLY SUPPLY INC.	404.75
LAQUINTA INN & SUITES KEARNEY			NE MTSS CONFERENCE	298.00
LAQUINTA INN & SUITES KEARNEY			NE MTSS CONFERENCE	298.00
LAQUINTA INN & SUITES KEARNEY			NE MTSS	298.00
Check Number	8897	Total	LAQUINTA INN & SUITES KEARNEY	894.00
LEGACY COOP			AG ED SUPPLIES	35.96
LEGACY COOP			MAINTENANCE SUPPLY	15.99
LEGACY COOP			MAINTENANCE SUPPLY	35.75
LEGACY COOP			MAINTENANCE SUPPLY	7.98
LEGACY COOP			BRASS BUSHING	2.71
LEGACY COOP			AD ED SUPPLIES	39.96
Check Number	8898	Total	LEGACY COOP	138.35
LINCOLN JOURNAL STAR			MONTHLY SUBSCRIPTION	35.99
Check Number	370	Total	LINCOLN JOURNAL STAR	35.99
MAILCHIMP			MONTHLY SUBSCRIPTION	13.00
Check Number	370	Total	MAILCHIMP	13.00
NASB			Policy Support Service - Opt. 1	729.00
Check Number	8899	Total	NASB	729.00
NE COUNCIL OF SCHOOL ADMINISTRATORS			NASES FALL CONFERENCE	200.00
NE COUNCIL OF SCHOOL ADMINISTRATORS			LABOR RELATIONS CONF.	250.00
Check Number	8900	Total	NE COUNCIL OF SCHOOL ADMINISTRATORS	450.00

Vendor Name				Description	Amount
NE STATE FIRE MARSHAL/BOILER INSPECTION DIVISION				ANNUAL BOILER CRETIFICATES	72.00
Check Number	8901	Total	NE STATE FIRE MARSHAL/BOILER INSPECTION DIVISION		72.00
NEBRASKA DEPT OF EDUCATION				Professional Development Training	20.35
NEBRASKA DEPT OF EDUCATION				NE MTSS REGISTRATIONS	840.00
Check Number	8902	Total	NEBRASKA DEPT OF EDUCATION		860.35
NEBRASKA LIBRARY COMMISSION				26-27 OVERDRIVE RENEWAL	530.00
Check Number	8903	Total	NEBRASKA LIBRARY COMMISSION		530.00
NEBRASKA SCHOOLMASTERS CLUB				Membership Dues	40.00
Check Number	8904	Total	NEBRASKA SCHOOLMASTERS CLUB		40.00
NIPPON SANSO MATHESON TRI-GAS INC.				WELDING ORINGS	20.14
NIPPON SANSO MATHESON TRI-GAS INC.				CYLINDER RENTAL	519.75
NIPPON SANSO MATHESON TRI-GAS INC.				WELDING SUPPLIES	40.28
NIPPON SANSO MATHESON TRI-GAS INC.				AG ED SUPPLY	234.69
NIPPON SANSO MATHESON TRI-GAS INC.				VICTOR NOZZLE-WELDING 2-W(3)	312.82
Check Number	8905	Total	NIPPON SANSO MATHESON TRI-GAS INC.		1,127.68
OMNIFY BENEFITS				PARTICIPATION FEE	116.35
Check Number	8906	Total	OMNIFY BENEFITS		116.35
ONE SOURCE BACKGROUND CHECK CO				BACKGROUND CK-TB	20.00
Check Number	8907	Total	ONE SOURCE BACKGROUND CHECK CO		20.00
POMP'S TIRE SERVICE				BUS TIRES (2)	256.60
Check Number	8908	Total	POMP'S TIRE SERVICE		256.60
POWERSCHOOL GROUP LLC				eCollect Subscription Renewal	1,837.56
Check Number	8909	Total	POWERSCHOOL GROUP LLC		1,837.56
PRAIRIE STORAGE CONTAINERS				STORAGE UNIT RENT	150.00
Check Number	8910	Total	PRAIRIE STORAGE CONTAINERS		150.00
PROTEX CENTRAL INC.				FIRE EXTINGUISHER MAINTENANCE	745.50
PROTEX CENTRAL INC.				SECURITRON	1,360.42
PROTEX CENTRAL INC.				FIRE ALARM INSTALL & LABOR	2,435.66
Check Number	8911	Total	PROTEX CENTRAL INC.		4,541.58
QUICKCARE MEDICAL SERVICES				DOT PHYSICAL	125.00
Check Number	8912	Total	QUICKCARE MEDICAL SERVICES		125.00
QUILL CORPORATION				Maintenance Quill Order	391.79
QUILL CORPORATION				Office supplies	34.85
QUILL CORPORATION				Breakroom supplies Plus label maker tape	115.97
Check Number	370	Total	QUILL CORPORATION		542.61
RABEN'S MARKET				FCS CLASS SUPPLIES	804.54
RABEN'S MARKET				SCIENCE SUPPLIES	7.88
Check Number	8913	Total	RABEN'S MARKET		812.42

Vendor Name				Description	Amount
RASMUSSEN MECHANICAL SERVICES, INC.				2 - MOTORS/CAPACITORS	1,334.64
Check Number	8914	Total	RASMUSSEN MECHANICAL SERVICES, INC.		1,334.64
REGION V ELEMENTARY PRINCIPALS				Region V Elementary Principal dues	60.00
Check Number	8915	Total	REGION V ELEMENTARY PRINCIPALS		60.00
SERVSAFE				ServSafe Food handler books	356.24
SERVSAFE				TAX REFUND	(23.31)
Check Number	370	Total	SERVSAFE		332.93
SMARTPASS, INC				FINAL BILLING	261.19
Check Number	8916	Total	SMARTPASS, INC		261.19
SOAR PEDIATRIC THERAPY, LLC				P/T SERVICE/ MILEAGE	853.50
Check Number	8917	Total	SOAR PEDIATRIC THERAPY, LLC		853.50
SPORT BIZ				Basketball hoop Keys	105.00
Check Number	370	Total	SPORT BIZ		105.00
START 2 SEW				Sewing projects	99.55
Check Number	8918	Total	START 2 SEW		99.55
THRIFTBOOKS				Welding Books	44.78
Check Number	369	Total	THRIFTBOOKS		44.78
TODD'S BODY SHOP				2014 TRAVERSE-GLASS DAMAGE REPAIR	449.57
Check Number	8919	Total	TODD'S BODY SHOP		449.57
TREASURED GROUNDS				NEW STAFF MENTOR LUNCHEON	310.08
Check Number	370	Total	TREASURED GROUNDS		310.08
TRIANGLE ELECTRIC, INC.				CONCESSIONS/MAINT. SHOP	465.33
TRIANGLE ELECTRIC, INC.				PIPE-50 AMP FHOP OUTLET	750.26
Check Number	8920	Total	TRIANGLE ELECTRIC, INC.		1,215.59
UNIVERSITY OF NEBRASKA - KEARNEY				TRAINING	610.00
Check Number	8921	Total	UNIVERSITY OF NEBRASKA - KEARNEY		610.00
VERIZON				VEHICLE CAMERA SUBSCRIPTION	1,344.59
Check Number	8922	Total	VERIZON		1,344.59
VOLITANT TECHNOLOGIES LLC				CTE Instructional Supplies (Ag. Drones)	20,096.00
Check Number	8923	Total	VOLITANT TECHNOLOGIES LLC		20,096.00
WALMART				Science Supply - Item Credit	(29.97)
WALMART				science supply order	263.59
Check Number	369	Total	WALMART		233.62
WESTCO				FUEL	11,113.33
Check Number	8924	Total	WESTCO		11,113.33
WPCI				RANDOM POOL MGMT	300.00
WPCI				DOT TESTING	76.00

Vendor Name		Description	Amount
Check Number	8925 Total WPCI		376.00
Fund Number 01			110,561.18
Checking Account ID 1			110,561.18

Vendor Name			Description	Amount
Checking Account ID 8		Fund Number 08	BUILDING FUND	
GORSUCH AND SONS INC.			FENCING-CONSTRUCTION	45,065.12
Check Number	1584	Total	GORSUCH AND SONS INC.	45,065.12
KOOZER CONSTRUCTION, INC.			TREE REMOVAL/DISPOSAL	8,225.00
Check Number	1586	Total	KOOZER CONSTRUCTION, INC.	8,225.00
STAR HOUSE MOVING, LLC			MOVE MAINTENANCE SHOP BUILDING	9,820.00
Check Number	1585	Total	STAR HOUSE MOVING, LLC	9,820.00
Fund Number 08				63,110.12
Checking Account ID 8				63,110.12

Vendor Name				Description	Amount
Checking Account ID 6			Fund Number 06	NUTRITION FUND	
AMAZON				Sky Calendar for the cafeteria	319.99
AMAZON				Cafeteria Supplies	17.18
Check Number	7	Total	AMAZON		337.17
CASH-WA DISTRIBUTING				FOOD SUPPLIES	3,229.17
CASH-WA DISTRIBUTING				FOOD SUPPLIES	1,026.33
CASH-WA DISTRIBUTING				FOOD SUPPLIES	3,712.69
CASH-WA DISTRIBUTING				FOOD SUPPLIES	1,317.42
CASH-WA DISTRIBUTING				FOOD SUPPLIES	3,299.61
CASH-WA DISTRIBUTING				FOOD SUPPLIES	633.75
CASH-WA DISTRIBUTING				FOOD SUPPLIES - CREDIT	(48.75)
CASH-WA DISTRIBUTING				FOOD SUPPLIES - CREDIT	(13.78)
Check Number	7334	Total	CASH-WA DISTRIBUTING		13,156.44
GROCERY KART				FOOD SUPPLIES	67.67
Check Number	7335	Total	GROCERY KART		67.67
HILAND DAIRY				MILK	201.71
HILAND DAIRY				MILK	378.73
HILAND DAIRY				MILK	227.24
HILAND DAIRY				MILK	302.98
HILAND DAIRY				MILK	152.34
HILAND DAIRY				MILK	302.98
Check Number	7336	Total	HILAND DAIRY		1,565.98
RABEN'S MARKET				FOOD SUPPLIES	162.93
Check Number	7337	Total	RABEN'S MARKET		162.93
SIMPLY CLEAN				DISHWASHER MAINTENANCE	251.01
Check Number	7338	Total	SIMPLY CLEAN		251.01
UNIVERSITY OF NEBRASKA - LINCOLN				SERVE SAFE CLASS REGISTRATION	200.00
UNIVERSITY OF NEBRASKA - LINCOLN				SERVE SAFE CLASS REGISTRATION	(200.00)
Check Number	7339	Total	UNIVERSITY OF NEBRASKA - LINCOLN		0.00
US FOODS				FOOD SUPPLIES	1,154.54
Check Number	7340	Total	US FOODS		1,154.54
WEBSTAURANT				Cafeteria Supplies	176.98
WEBSTAURANT				Cafeteria Supplies	1,625.68
Check Number	7	Total	WEBSTAURANT		1,802.66
Fund Number 06					18,498.40
Checking Account ID 6					18,498.40

reVISION

Action Grant

2026-2027

Application

Submitted by

Hemingford Public Schools

OFFICE OF CAREER, TECHNICAL, AND ADULT EDUCATION

NEBRASKA DEPARTMENT OF EDUCATION

500 S. 84th Street, Lincoln, NE 68510

CTE Learning that works for Nebraska

Nebraska Department of Education

Section 1: Application Overview

Hemingford Public Schools seeks reVISION Action Grant funding to modernize and expand Career and Technical Education (CTE) programming in response to findings from our reVISION and reFRESH processes. Through data analysis, stakeholder engagement, and labor market review, the district identified a clear need to strengthen program size, scope, and quality by expanding access to industry-standard equipment and high-demand technical pathways. This project represents a strategic shift from strong career awareness programming toward a comprehensive workforce pipeline model aligned to Nebraska's economic priorities and CTE Strategic Priorities.

Over the past two years, Hemingford Public Schools has strengthened its CTE system through full implementation of Jobs for America's Graduates (JAG), expansion of Career & College Fair engagement (47 employers and postsecondary institutions), establishment of the Bobcat Branch partnership with Nebraska Bank (where 6th grade students apply, interview, and serve as bank tellers), and development of Bobcat Brand, a student-operated business providing authentic work-based learning experiences. These initiatives have increased career exposure and skill development in employability across grade levels.

However, labor market data from Nebraska's P2C Labor Market Navigator and H3 reports, combined with regional employer feedback, indicate persistent workforce shortages in construction, automotive and diesel mechanics, agricultural systems, manufacturing, and healthcare technology—including imaging, diagnostics, automation, and robotics-integrated roles. Our reFRESH findings further confirm that while students have strong access to career exploration, expanded technical capacity and modernized equipment are necessary to support deeper skill development and alignment to high-skill, high-wage, high-demand careers.

During the grant period, Hemingford Public Schools will acquire industry-relevant equipment to expand instructional capacity in mechanical systems, construction, agricultural technology, health sciences, and emerging technologies, including automation, robotics, drones, and AI-integrated systems. Planned investments include a vehicle lift, engine hoist, tire machine and balancing equipment, table saw and band saw, lathe, industrial sander, air compressor, and hydraulics. Additional investments will support medical imaging exploration (Anatomage tablets), automation and robotics instruction, and programmable, technology-integrated applications. These resources will provide students in grades 5-12 with authentic, hands-on learning experiences that reflect real-world industry environments.

This work will strengthen alignment with Nebraska's workforce priorities by developing advanced mechanical skills, precision manufacturing competencies, agricultural technology applications, and technology-enabled healthcare exploration, while also building foundational knowledge in automation, robotics, and AI across multiple career pathways. Students will progress from career awareness to applied technical proficiency, increasing readiness for postsecondary education, industry credentials, apprenticeships, and direct employment.

The anticipated impact is multi-layered. Students will graduate with stronger technical competencies and clearer postsecondary and career pathways. Employers will benefit from a more prepared local workforce pipeline aligned to regional labor demands. The broader community will benefit from long-term economic sustainability through intentional development of high-demand skill areas. As a rural district, these investments are critical to expanding access to high-quality CTE experiences that may otherwise be limited by geographic and resource constraints.

The activities proposed in this application are intentionally aligned to the district's reVISION and reFRESH findings and are designed to advance Nebraska's CTE Strategic Priorities through coordinated investments in program modernization, career development systems, and work-based learning opportunities. These efforts will be implemented through targeted project activities focused on (1) modernization of CTE equipment and instructional environments and (2) expansion of career development and work-based learning systems.

Section 2: Key Objectives

Hemingford Public Schools' reVISION Action Grant proposal is designed to advance Nebraska Career and Technical Education Strategic Priorities, including Aligned CTE Programs, Systemic Career Development, and Middle School CTE. These priorities guide the district's efforts to strengthen workforce alignment, expand access to high-quality programs, and ensure students are prepared for success in postsecondary education and high-demand careers.

Hemingford Public Schools' reVISION Action Grant proposal is designed to advance Nebraska Career and Technical Education Strategic Priorities, specifically:

- Aligned CTE Programs
- Systemic Career Development
- Middle School CTE

These priorities emphasize alignment to workforce demand, intentional career development across grade levels, and meaningful connections between education and employment.

Hemingford Public Schools is in the process of design work for a expansion of the CTE building (currently used as an Agricultural Education shop. These funds would help to modernize and expand access to hands-on learning opportunities. Students in grades 7-12 will be scheduled in classes in the new space, and 5th and 6th grade will have access to enhanced opportunities through the application of AI and robotics opportunities provided through this grant funding.

Through our reVISION and reFRESH processes, Hemingford Public Schools identified a clear need to expand program size, scope, and quality while strengthening alignment to High-Skill, High-Wage, High-Demand (H3) occupations. Data analysis and stakeholder engagement consistently identified workforce shortages in construction, automotive and diesel mechanics, agricultural systems, manufacturing, healthcare technology, and emerging fields such as automation, robotics, and AI-integrated systems. While our current system provides strong career awareness opportunities, reFRESH findings confirm the need to expand access to hands-on, industry-aligned technical learning experiences.

Activity 1 Objective: Strengthen Aligned CTE Programs Through Modernization and Expansion

This objective advances Nebraska's Strategic Priority of Aligned CTE Programs by ensuring that Programs of Study reflect current and emerging workforce needs and provide students with relevant, transferable skills.

To address identified gaps, Hemingford Public Schools will modernize instructional environments through the acquisition of industry-standard equipment supporting mechanical systems, construction, agricultural technology, healthcare exploration, and automation/robotics. These investments will expand hands-on learning opportunities and allow students to develop applied technical competencies aligned to H3 occupations.

This work directly responds to reFRESH findings, indicating that limited access to modern equipment restricts the depth of technical skill development, particularly in skilled trades and emerging technology pathways. By expanding instructional capacity, the district will move from introductory exposure toward workforce-ready skill development.

This objective also supports Nebraska's priority of Middle School CTE by expanding hands-on career exploration opportunities for students in grades 5–8. Early exposure to high-demand career pathways will strengthen engagement, support informed course selection, and improve long-term career readiness.

Anticipated Outcomes:

- Increased enrollment in high-demand CTE pathways
- Expanded access to hands-on technical skill development across grades 6–12

- Improved concentrator performance (Perkins 5S1)
- Increased postsecondary placement in aligned fields (Perkins 5P1)

Meeting the Needs of All Learners
This project supports equitable access to high-quality CTE by:
- Expanding participation in high-skill, high-demand pathways
- Providing hands-on learning environments adaptable to diverse needs
- Ensuring access to both employer-based and school-based work-based learning experiences

Alignment with Existing Improvement Efforts
This proposal builds directly upon reVISION and reFRESH priorities and existing district initiatives, including:
- Implementation of JAG and structured career coaching
- Expansion of CTSOs and career-connected leadership opportunities
- Development of Bobcat Brand as a work-based learning model
- Strengthening employer engagement through Career & College Fair expansion
- Ongoing agriculture and CTE facilities planning

Rather than creating a new initiative, this project strengthens and aligns existing systems to Nebraska's workforce priorities. It represents a shift from career awareness to workforce readiness by integrating equipment, instruction, partnerships, and career development into a cohesive CTE system.

Overall Impact
When achieved, these objectives will strengthen alignment between programs of study and Nebraska's economic priorities, expand access to high-quality technical learning, and improve student readiness for postsecondary education, apprenticeships, and employment. This work will position Hemingford Public Schools as a rural leader in workforce-aligned CTE while supporting long-term community and economic sustainability.

Section 3: Project Activities & Expenditures

Activity 1 (Priority 1): Modernization of CTE Programs to Advance Aligned Programs of Study and Middle School Career Exploration

1. Detailed Narrative & Expenditures
Hemingford Public Schools will modernize and expand Career and Technical Education programs through the acquisition of industry-standard equipment aligned to high-skill, high-wage, high-demand (H3) career pathways.

Proposed expenditures include:

- Mechanical & Construction Equipment: vehicle lift, engine hoist, tire machine and balancer, table saw, band saw, planer/moulder, lathe, industrial sander, air compressor
- Agricultural & Technical Systems: LearnLab basic hydraulic trainer, agricultural and technical drones, and related agricultural mechanics equipment
- Health Sciences & Emerging Technology: medical imaging simulation (Anatomage tablets), automation and robotics systems, AI-integrated instructional equipment

All equipment will be used exclusively for CTE instruction and aligns with Perkins V allowable uses as identified through the reVISION and reFRESH processes.

2. Justification Based on reVISION/reFRESH Findings

reVISION and reFRESH findings identified workforce shortages in skilled trades, agricultural systems, manufacturing, healthcare technology, and automation. Stakeholder feedback indicated that limited access to modern equipment restricts students' ability to develop industry-aligned technical skills.

This activity addresses those gaps by providing students with authentic, hands-on learning experiences aligned to workforce expectations.

3. Support for Improvement and Expansion of CTE System

This activity advances Nebraska's CTE Strategic Priorities of:

- Aligned CTE Programs
- Middle School CTE
- Work-Based Learning

The district will expand hands-on learning, increase program rigor, and integrate emerging technologies across pathways. Equipment will also support earlier exposure to technical skills in grades 5–8 and strengthen connections between classroom instruction and workforce expectations.

4. Evaluation Plan

Key Indicators:

- The district anticipates increasing student participation in work-based learning (Perkins 5S3) by at least 15% over baseline data.
- Increased CTSO participation and engagement
- Improved alignment between student career plans and coursework. Increased concentrator performance (Perkins 5S1)
- Increased participation in work-based learning (Perkins 5S3)
- Increased enrollment in high-demand pathways

Data Sources:

- Perkins V Indicator Reports (ADVISER)
- Local student information system
- CTSO and course enrollment data
- WBL participation records
- Student, advisory, and employer feedback

Baseline data from the 2025–2026 school year will be used to measure growth, and results will be reviewed annually to guide continuous program improvement.

5. Sustainability Plan

This activity will be sustained through:

- Integration of equipment into ongoing CTE curriculum
- Continued use of Perkins consortium, state CTE funds, and local funds for maintenance and support
- Alignment with district facilities expansion and program growth
- Ongoing partnerships with local industry and advisory groups

These investments will supplement, not supplant, existing local and Perkins-funded programming and represent targeted enhancements identified through the reVISION process.

These efforts are especially important in a rural setting, where access to employer-based experiences may be limited.

Section 4: Commitment & Capacity

Hemingford Public Schools has established a comprehensive leadership and implementation structure to ensure successful execution of the proposed reVISION Action Grant activities. The project will be led by a collaborative team representing district leadership, instructional staff, student support services, and community partners, ensuring alignment with the district's reVISION and reFRESH findings.

Leadership and Implementation Team

The core leadership team will include:

- Dr. Travis Miller, Superintendent – Overall project leadership, strategic alignment, and oversight of implementation
- Mr. Josh Redden, Secondary Principal – Building-level leadership, instructional implementation, and staff coordination
- Mr. Eric Arneson, Elementary Principal - District Leadership Team Member – Coordination of middle school career development and PK–12 alignment
- Mrs. Kristy Hanks, District Business Manager – Fiscal oversight, budgeting, and compliance with Perkins and grant requirements

This leadership team will work in coordination with instructional staff, counselors, and support personnel to ensure effective implementation of all grant activities.

Expanded Implementation Team
The district will leverage a broad-based team to support program implementation, instructional alignment, and student success:

Role	Individuals
Secondary CTE Teachers/Faculty	Gordan Karney, Katie Kimball, Suzanne Neefe, Brennan Vogel, Natalie Wood, Kenneth Wyland
Secondary Core Academic Teachers/Faculty	Baily Branson, Pete Gomez, Lisa Janssen, Bridget Raben
Elementary, Middle, and Secondary School Counselors	Bridget Johnston, Samantha Gilkerson
Special Education & Advisement Professionals	Janelle Huss, Mandy Plog
Instructional Support/Paraprofessionals	Chad Bell, Jake Frost, Ann Payne
Parents & Community Stakeholders	Josh Dean, Jennifer Cullan, Michaela Gasseling, Mikayla Smith

The leadership and implementation team will ensure that all grant activities and expenditures are implemented with fidelity by:

- Aligning all activities to reVISION and reFRESH priorities
- Utilizing a structured implementation timeline (equipment acquisition, instructional integration, and evaluation phases)
- Monitoring expenditures to ensure compliance with Perkins V requirements and supplement-not-supplant provisions
- Reviewing data annually to assess progress toward key performance indicators (Perkins 5S1, 5S3, 5P1)
- Engaging advisory partners to validate alignment with workforce needs

This structure ensures shared ownership, clear accountability, and effective coordination across all aspects of the project.

Collaboration and Partnerships
Hemingford Public Schools benefits from strong, established partnerships that will directly support implementation and sustainability of this project. These include:

- Nebraska Bank (Bobcat Branch partnership) – Authentic financial services experience and student employment opportunities
- Local agricultural producers and ag-related businesses – Guidance on agricultural systems and equipment needs
- Construction and skilled trades employers – Input on program design and workforce expectations
- Healthcare and regional partners – Support for health sciences and career exploration
- Postsecondary and ESU partners – Alignment of Programs of Study and career pathways

These partners will serve in advisory roles, support work-based learning opportunities, and ensure that programs remain aligned with regional workforce demands.

Organizational Capacity and Readiness
Hemingford Public Schools has demonstrated strong capacity to implement and sustain this work through:

- Successful implementation of the Jobs for America's Graduates (JAG) program
- Expansion of the Career & College Fair (47 employers and postsecondary partners)
- Development of Bobcat Brand as a student-operated enterprise
- Growth of CTSO participation (FFA, FCCLA, HOSA)
- Strong integration of career development into instructional and student support systems

These systems provide a strong foundation for expanding CTE programming and ensure that grant-funded investments will be effectively implemented.

Sustainability and Long-Term Impact
The district is committed to sustaining this work beyond the grant period through:

- Continued integration of equipment and programming into CTE curriculum
- Ongoing use of formula funds and local resources for maintenance and support
- Continued engagement with advisory partners
- Alignment with district facilities planning and CTE program expansion

Through strong leadership, collaborative partnerships, and a commitment to continuous improvement, Hemingford Public Schools is well-positioned to successfully implement and sustain the proposed project.

These efforts demonstrate our capacity to move from planning to execution, sustain initiatives over time, and align programming to workforce demand.

Because this project builds directly upon systems already in place—including JAG coordination, CTSO expansion, advisory engagement, and facilities planning—implementation will be integrated into existing district structures rather than operating as a stand-alone initiative. Equipment purchased through this grant will become permanent instructional infrastructure, sustained through local maintenance funding and incorporated into long-term facilities and budget planning.

Hemingford Public Schools is fully committed to advancing a high-quality, workforce-aligned CTE system. The leadership team, advisory partners, and district structures already in place demonstrate strong capacity to implement this project with fidelity and sustain its impact well beyond the grant period.

Appendix A
Budget

Activity Budget: Activity # 1		
Expenditure	**Unit Cost**	**Total**
Salaries – Specified by Position (Object Code 100)		
	Subtotal	
Employee Benefits – Specified by Position (Object Code 200)		
	Subtotal	
Professional & Technical Services – (Object Code 300)		
2 Days of Training on Use of Agricultural Drones	$1,500	$3,000
	Subtotal	$3,000
Other Purchased Professional Services – (Object Code 400/500)		
	Subtotal	
Supplies— Includes equipment with a unit cost of less than $10,000 - (Object Code 600)		
Rotary® SPOA10-AV 10K Two-Post Asymmetrical Lift w/ All-Vehicle Lift Arms.	$8,291	$8,291
Rotary R146R Swingarm Pro Tire Changer	$9,004	$9,004
Rotary® Wheel Balancer – R155 | Pro 3D	$8,958	$8,958
SawStop Professional Table Saw 1.75HP 110V w/ 52" T-Glide Advance Fence Assembly PCS175-ATGP52	$8,305	$8,305
Grizzly G0513X2 17" 2 HP Bandsaw w/ Cast-Iron Trunnion	$1,974	$1,974
Grizzly G1037Z 13" Planer/Moulder	$1,424	$1,424
Grizzly G0987 16" x 46" Wood Lathe with DRO	$1,314	$1,314
Grizzly G0839P 6" x 79" Edge Sander - Polar Bear Series	$875	$875
Grizzly PRO T32339 20-Gallon 2 HP Portable Air Compressor	$695	$695
2 DJI Matrice 4T (Universal Edition) Agriculture Drones with 2 batteries and a light	$8,548	$17,096
2 Computer Science & AI Clasroom Kits 6-8 (Lego Education)	$3,179	$6,358
4 Anatomage Tablets	$3,037.50	$12,150
	Subtotal	$76,444
Capital Assets– Only equipment with a unit cost of $10,000 or more (Object Code 700)		
LearnLab Basic Hydraulic & Fluid Power Training System	$20,008	$20,008
	Subtotal	$20,008
	ACTIVITY TOTAL	$99,452

Budget Summary

Salaries (Object Code 100)

Activity 1		$_____
Activity 2		$_____
Activity 3		$_____
	Subtotal	**$**_____

Employee Benefits (Object Code 200)

Activity 1		$_____
Activity 2		$_____
Activity 3		$_____
	Subtotal	**$**_____

Professional & Technical Services (Object Code 300)

Activity 1		$3,000
Activity 2		$_____
Activity 3		$_____
	Subtotal	**$**3,000

Other Purchased Professional Services (Object Code 400/500)

Activity 1		$_____
Activity 2		$_____
Activity 3		$_____
	Subtotal	**$**_____

Supplies & Materials/Operational Equipment (Object Code 600)

Activity 1		$76,444
Activity 2		$_____
Activity 3		$_____
	Subtotal	**$**76,444

Capital Assets - *Only equipment with a unit cost of $10,000 or more* (Object Code 700)

Activity 1		$20,008
Activity 2		$_____
Activity 3		$_____
	Subtotal	**$**20,008

Grand Total **$99,452**

Rural Health Transformation Program
Request for Application (RFA)

1.1 School Kitchen Modernization Grants

The Nebraska Department of Education (NDE) is issuing this Request for Applications (RFA) for the purpose of entering into a Grant agreement and awarding Federal funds to eligible and qualified agencies. The Centers for Medicare & Medicaid Services has approved funding for Nebraska to provide grants totaling $2,234,048.00 (with a maximum award of $100,000.00 per school or school district per year) to rural or frontier schools to transition their food preparation and storage infrastructure to support the integration of more scratch-cooking and increased use of whole foods, as well as an increase in school meal participation.

The purpose of this project through the Rural Health Transformation Program (RHTP) is to decrease the amount of 'out of the box' or 'heat and serve' items offered while increasing the amount of higher quality, more nutritious, less processed, and more scratch cooked food items offered in the school meals programs. A vast number of children in the United States do not consume adequate amounts of recommended nutrients from their diet. This grant aims to support inclusion of semi-scratch and scratch cooked and minimally processed protein foods in school breakfast and lunch meals. Grant recipients will reduce heat and serve menu items by 5% each month and will include locally produced protein in their breakfast and/or lunch menus 5% more times each month. Menu changes supported by this grant are intended to improve participation in the school meals programs by 10%.

The RFA will open on 05/28/2026 and applications will be accepted through 08/31/2026 and will be reviewed upon submission. All funds will need to be spent by the liquidation date of 06/30/2027.

RFA #	TOTAL FUNDING AVAILABLE	RELEASE DATE
RHTP Initiative # 1.1	$2,234,048.00	05/28/2026
APPLICATION DUE DATE	**PERIOD OF PERFORMANCE**	**APPLICATION SUBMISSION AND QUESTIONS**
08/31/2026	06/01/26 - 06/30/2027	nde.nutritionservices@nebraska.gov

Application Instructions:

To apply, a public or non-public school food authority must complete the application on pages 3 through 6 below, provide four-weeks of menus from SY2025-26, and submit supporting documentation for price quotes received for equipment that will be purchased with grant funding (if awarded). All required documentation must be submitted electronically to nde.nutritionservices@nebraska.gov.

Important note: School districts must submit four weeks of menus for all meal types (breakfast and/or lunch) served by the school kitchen facility that will use the equipment awarded from this grant.

Application scoring:

Applications will be scored based on the following:

- explanation of how requested equipment will support preparation and service of minimally processed protein foods, semi-scratch and scratch cooked items and how these items will improve nutrition quality of meals offered at school breakfast and lunch;
- provision of four weeks/one month of menus that includes identification of which menu items will be eliminated and what semi-scratch and scratch cooked items will be served instead;
- inclusion of at least three price quotes for desired equipment, including equipment specifications to ensure price comparison has been made on identical equipment

Awards:

Awarded applications can be up to $100,000.00 per school district/school food authority.

Eligibility:

- Rural Schools, School Districts, or Educational Services Units funding to purchase new equipment necessary to support the expansion or scale of healthy lunch options in rural and frontier counties.

Priority:

Applications will be prioritized based on several criteria:

- Rural and frontier counties;
- Location in food desert; and
- Poverty census data.

Evaluation of Applications:

NDE will evaluate all applications to determine whether the Applicant is an eligible entity, whether the Application meets the minimum requirements of this RFA, and whether the Applicant poses risk of noncompliance with federal statutes, regulations, and the terms and conditions of the Grant, such that NDE should not award funding.

Complete evaluation criteria are outlined in the scoring rubric attached in this document. A scoring committee will evaluate all complete applications. NDE will award applicants based on the strength of their application and how effectively applicants demonstrate that the funding will result the following: a 5% decrease in the frequency of heat and serve menu items served monthly; a 5% increase in the frequency of minimally processed and locally produced protein items served in the school nutrition programs each month; and a 10% increase in student participation in the school breakfast and lunch programs.

Award of Funding:

Applications will be reviewed for completeness and awarded on a rolling basis. Only complete applications will be considered for funding awards. Awarded schools will be notified by a grant award notification transmitted via email. The NDE will process payments for approved grant purchases only after an awarded school has purchased approved equipment and provides all required documentation for reimbursement.

Equipment:

The purchases made available by this grant must support the service of locally produced protein items and a reduction in heat and serve items that will support an increase in student participation in the school meals programs. Eligible equipment must have a purchase value greater than $10,000.00. Purchases may include equipment such as blast chillers, salad bars, refrigeration units, scratch-cooking appliances, storage equipment, greenhouses, etc. For a list of eligible equipment, please visit this link. If your desired equipment is not found in the provided list, please contact the NDE at nde.nutritionservices@nebraska.gov to inquire about its allowability.

Use of Funds:

Applicant schools must outline in their application how they intend to use grant funds (see Purchasing & Procurement section). Funds may only be used for allowable equipment expenses that receive approval from the NDE. All purchases are subject to program requirements identified in 2 CFR 200 and 2 CFR 300. Administrative expenses are not an allowable expense of this grant. Construction costs are not allowable expenses of this grant.

Reporting Requirements:

Applicants must have a financial system in place to monitor their expenditures. Grantees may be audited at any time. All receipts must be made available upon request. Grantees will be required to submit an annual report due 06/30/2027 that includes:

- Annual budget report
- Supporting documentation that shows the approved grant expenditures have been purchased

Disposition Requirements:

Entities must follow federal requirements regarding the disposal of equipment purchased with federal funds.

Application

Applicant information:

School Name: Hemingford Public Schools

School Physical Address: 911 Niobrara Avenue

School City, State, Zip: Hemingford, NE 69348

Phone: 308-487-3328

Email: tmiller@gubn.org

RFA Contact: Dr. Travis Miller, Superintendent

Identify the location of your school (city/town, county, and state):

Hemingford, Box Butte County, Nebraska (Our district serves students from Dawes, Sioux and Sheridan Counties, too.

Explanation of Planned Purchases:

Please provide a detailed explanation of the equipment (e.g., tilt skillet, blast chiller, proofer) the school nutrition program/operation will purchase with the funds from this grant; identify the intended use for the equipment.

Hemingford Public Schools will purchase five key pieces of equipment: a commercial steam-jacketed tilting kettle, commercial planetary floor mixer, commercial combi oven, vertical cutter mixer, and enclosed steam table. Together, these items will create a complete scratch-cooking system that expands our capacity to prepare fresh, minimally processed meals. The vertical cutter mixer will efficiently prepare vegetables, sauces, and other ingredients. The kettle will produce soups, chili, sauces, potatoes, beans, and pasta dishes. The mixer will prepare breads, pizza dough, rolls, and baked goods. The combi oven and steam table will improve cooking, holding, serving efficiency, food quality, and consistency.

Explain how this equipment will support an increase in the service of semi-scratch or scratch made items in the school nutrition program. Please provide specific examples of what menu items will be discontinued or served less, and what items will be prepared and served instead.

The Bobcat Scratch-Cooking System will enable Hemingford Public Schools to replace heat-and-serve and convenience components with scratch-prepared alternatives. Purchased sauces, instant mashed potatoes, frozen pizza crusts, prepared gravies, and pre-made soups will be served less frequently and replaced with homemade sauces, fresh mashed potatoes, scratch pizza dough, homemade gravies, and soups prepared on-site. The equipment will also expand our ability to prepare chili, beef and noodles, breakfast casseroles, breads, baked goods, and fresh vegetable dishes using minimally processed, Nebraska-grown ingredients whenever practical.

Explain how your school nutrition program will select and incorporate new menu items. Consider how you will introduce new menu items, if you will solicit student feedback, and what will be done with that feedback.

New menu items will be introduced gradually by enhancing familiar student favorites with more scratch-prepared components rather than replacing entire meals. Nutrition staff will conduct taste tests, gather student feedback, and collaborate with students and school staff to evaluate new recipes. Participation rates, food waste, and student preferences will be monitored to measure success and identify opportunities for improvement. Feedback will be used to refine recipes, adjust preparation methods and seasonings, and guide future menu development, ensuring scratch-prepared items become successful, sustainable additions while maintaining compliance with USDA nutrition standards.

Explain how your school nutrition program staff will be trained to prepare the selected semi-scratch and scratch cooked items?

Nutrition staff will utilize USDA Team Nutrition resources, standardized recipes, and professional development opportunities provided through the Nebraska Department of Education School Nutrition Program. Staff will also collaborate to develop and refine scratch-cooking techniques and efficient kitchen workflows using the Bobcat Scratch-Cooking System. Training will emphasize food safety, recipe standardization, efficient preparation methods, and continuous improvement to ensure consistent, high-quality meals and successful long-term implementation.

Identify additional tools or resources your school nutrition program will use to support menu changes that will incorporate semi-scratch and scratch cooked items (i.e., Team Nutrition recipes). Identify how school nutrition program staff will be trained to prepare the selected semi-scratch and scratch cooked items.

Purchasing & Procurement

In the space below, please provide a **detailed explanation of the equipment** your school will need to purchase using the funds from this grant. For each item, include the exact product names along with **at least three** corresponding price quotes obtained from different vendors or sources.

If the **lowest-priced option** is not selected, include a clear justification explaining the rationale for choosing an alternative option, such as considerations related to quality, durability, warranty,

or specific features that better meet the program's needs.

Hemingford Public Schools will competitively procure a commercial steam-jacketed kettle, planetary mixer, combi oven, vertical cutter mixer, and enclosed steam table. Three quotes from qualified vendors, including Central Restaurant, RestaurantSupply.com, and KaTom Restaurant Supply, will be obtained for each item and included with the application. The district will award purchases to the lowest responsive and responsible vendor unless warranty, delivery, service availability, product features, price changes, or quote expirations provide documented justification for selecting an alternate vendor.

Project Metrics:

Please provide a copy of a four-week/one-month menu of lunch meals from SY2025-26 in this application.

Below, identify what items on each menu will be substituted as a result of the addition of the new equipment purchase made possible by this grant that will support semi-scratch and scratch cooking.

Recipient schools must make the following menu adjustments with a goal to increase student participation in the school nutrition programs by 10%:

1. **Reduce heat and serve menu items served by 5% each month;**
2. **Replace 5% of their current protein meal component menu items with minimally processed and locally produced protein items each month; and**
3. **Increase the frequency of scratch cooked menu items by 5% each month.**

Is your application submission complete?

- □ All sections of this application are completed
- □ 4 weeks of **CURRENT** menus (reflecting all meal types the awarded school serves) for the school year 2025-2026
- □ Proof of 3 price quotes for desired equipment

Post Award Requirements:

- Proof of purchase of the requested equipment

- 4 weeks of menus (reflecting all meal types the awarded school serves) that reflect changes as a result of grant approved equipment purchases
- Awarded schools must fully expend their approved grant funds by 06/30/2027. After awards are announced, proper procurement of the equipment must be done and SFAs must submit documentation for payment as soon as possible, all documentation must be submitted by 07/01/2027.

Date: June 26, 2026

Signature of RFA Contact: 

Questions regarding the program and applications should be sent to: nde.nutritionservices@nebraska.gov.

The Rural Health Transformation Program is supported by the Centers for Medicare & Medicaid Services (CMS) of the U.S. Department of Health and Human Services (US HHS) as part of a financial assistance award totaling $218,529,075.01 with 100 percent funded by CMS/US HHS. The contents are those of the Nebraska Department of Health and Human Services (DHHS) and do not necessarily represent the official views of, nor an endorsement by, CMS/US HHS, or the U.S. Government.

OCTOBER
2025

HEMINGFORD PUBLIC SCHOOLS
LUNCH MENU

SUN	MON	TUES	WED	THURS	FRI	SAT
			1 Cheese Dunkers Corn	**2** Chicken Fried Steak Dinner Roll Mashed Potato Gravy	**3** Hot Ham And Cheese Sandwich Mixed Veggies	**4**
5	**6** Cheeseburger Calzone Green Beans	**7** Burrito Corn	**8** Chicken Strips Carrots	**9** Mac and Cheese Dinner Roll Peas	**10** Chicken Sandwich Mixed Veggies	**11**
12	**13** Beefy Nachos Carrots	**14** Corndog Corn	**15** No School	**16** No School	**17** No School	**18**
19	**20** Pizza Green Beans	**21** Crispitoes Corn	**22** Sweet and Sour Chicken over Rice Brocolli	**23** Taco Pasta Bake Peas	**24** Hotdog on a Bun Mixed Veggies	**25**
26	**27** Hamburgers Carrots	**28** Lazagna Roll up Green Beans	**29** Chicken Bowls Corn Mashed Potatoes	**30** Chicken Bacon Ranch Bake Peas	**31** Rib Sandwich Mixed Veggies	

Menus are subject to change
Milk, fruit and vegetables are served with each meal
USDA is an equal opportunity provider & employer.
The Hemingford Public School provide s lunches in accordance with the National School Lunch Program.
The cost of a breakfast is as follows: PK-12 Breakfast ($3.00), Adult Breakfast ($3.50) Milk- $0.55
The cost of a lunch is as follows: Pre-School Lunch ($3.50), K-6 Lunch ($3.50), 7-12 Lunch ($4.00), Adult Lunch ($5.50)
Milk $0.55 Additional Entree/Meat ($2.00)

BOBCAT SCRATCH-COOKING INITIATIVE

Building a Sustainable School Kitchen

OCTOBER 2025 MENU TRANSFORMATION PLAN

BOBCAT SCRATCH-COOKING SYSTEM

PREP
VERTICAL CUTTER MIXER



MIX
PLANETARY MIXER



COOK
STEAM KETTLE + COMBI OVEN



HOLD
STEAM TABLE



SERVE
STUDENTS



FRESH INGREDIENTS → BETTER MEALS → GREATER PARTICIPATION



SCHOOL KITCHEN MODERNIZATION GRANT

PREPARED FOR:
NEBRASKA DEPARTMENT OF EDUCATION

PREPARED BY:
HEMINGFORD PUBLIC SCHOOLS

VISION

Creating healthier meals through scratch cooking, local agriculture, and modern kitchen equipment.

FRESH INGREDIENTS • NEBRASKA PRODUCTS • SCRATCH COOKING • STUDENT SUCCESS

BOBCAT SCRATCH-COOKING INITIATIVE

October 2025 Menu Transformation Plan

Transforming familiar favorites with scratch cooking, local ingredients, and modern equipment.

DATE	CURRENT MENU	ENHANCED SCRATCH MENU	EQUIPMENT UTILIZED					KEY IMPACTS
			VERTICAL CUTTER MIXER	PLANETARY MIXER	STEAM KETTLE	COMBI OVEN	STEAM TABLE	
Oct. 1	Cheese Dunkers	Scratch whole-grain breadsticks and house-made marinara sauce		✓	✓	✓		
Oct. 2	Chicken Fried Steak	Fresh mashed potatoes and scratch country gravy			✓	✓	✓	
Oct. 3	Hot Ham & Cheese Sandwich	House-made cheese sauce and fresh bakery bread	✓	✓	✓	✓	✓	
Oct. 6	Cheeseburger Calzone	Scratch dough with locally sourced Nebraska beef filling	✓	✓	✓	✓	✓	
Oct. 7	Burrito	Scratch-seasoned Nebraska beef and homemade Spanish rice			✓	✓	✓	
Oct. 8	Chicken Strips	Roasted carrots and scratch ranch dipping sauce	✓			✓	✓	
Oct. 9	Mac & Cheese	Scratch cheese sauce and fresh dinner rolls		✓	✓		✓	
Oct. 10	Chicken Sandwich	Oven-roasted chicken with fresh toppings				✓	✓	
Oct. 13	Beefy Nachos	Scratch taco meat, house-made queso, fresh salsa	✓		✓	✓	✓	
Oct. 14	Corndog	Homemade Nebraska baked beans replacing convenience side			✓		✓	
Oct. 20	Pizza	Scratch pizza dough and homemade pizza sauce		✓	✓	✓		
Oct. 21	Crispito	Scratch Nebraska Beef Enchilada Bake			✓	✓	✓	
Oct. 22	Sweet & Sour Chicken over Rice	Scratch sweet-and-sour sauce and roasted chicken		✓	✓	✓	✓	
Oct. 23	Taco Pasta Bake	Scratch cheese sauce and seasoned Nebraska beef			✓		✓	
Oct. 24	Hotdog on a Bun	Homemade Nebraska baked beans			✓		✓	
Oct. 27	Hamburgers	Fresh hand-formed Nebraska beef patties	✓			✓	✓	
Oct. 28	Lasagna Roll-Up	Scratch ricotta filling and house-made meat sauce		✓	✓	✓	✓	
Oct. 29	Chicken Bowls	Fresh mashed potatoes, roasted chicken, scratch gravy			✓	✓	✓	
Oct. 30	Chicken Bacon Ranch Bake	Scratch ranch sauce and roasted chicken			✓	✓	✓	
Oct. 31	Rib Sandwich	House-roasted Nebraska pulled pork (phased implementation)				✓	✓	

LEGEND

- Scratch Cooking Increased
- Heat & Serve Reduced
- Nebraska Products

OUR COMMITMENT

We will maintain student-favorite meals while increasing scratch preparation and incorporating Nebraska-grown ingredients to create healthier, more delicious meals and increase participation.

Proudly Serving the Nebraska Panhandle

BOBCAT SCRATCH-COOKING INITIATIVE

October 2025 Menu Transformation Plan

From convenience ingredients to scratch-prepared meals using modern equipment for better flavor, better nutrition, and better results.

FEATURED MEAL TRANSFORMATIONS

	CURRENT (CONVENIENCE-BASED)		BOBCAT SCRATCH-COOKING (ENHANCED)		BENEFITS TO STUDENTS
PIZZA DAY		• Frozen pizza crust • Prepared pizza sauce • Pre-shredded cheese • Processed toppings		• Scratch pizza dough (mixed with commercial mixer) • House-made pizza sauce (kettle) • Fresh mozzarella & vegetables • Nebraska beef sausage	Better taste & freshness Higher quality ingredients Supports local agriculture Increases student satisfaction
CHICKEN BOWL		• Instant mashed potatoes • Prepared gravy mix • Breaded chicken product • Canned corn		• Fresh mashed potatoes (kettle) • Scratch country gravy (kettle) • Combi-roasted chicken • Whole kernel corn	Better nutrition Made from real ingredients Local whenever possible Keeps students coming back
BEEFY NACHOS		• Prepared taco meat • Canned nacho cheese sauce • Processed toppings		• Nebraska beef seasoned from scratch • House-made queso (kettle) • Fresh salsa & toppings	Better flavor & nutrition Less sodium & added sugars Nebraska beef supports our local economy More student engagement
MAC & CHEESE		• Processed cheese sauce • Pre-shredded cheese blend • Shelf-stable mix		• Scratch cheese sauce (kettle) • Real cheese • Made-from-scratch dinner rolls (mixer & combi oven)	Creamier texture & better taste Real, wholesome ingredients Scratch made with care Students ask for more
LASAGNA ROLL-UP		• Prepared pasta sauce • Pre-mixed cheese filling • Processed meat		• House-made marinara sauce (kettle) • Scratch ricotta filling (mixer) • Nebraska beef meat sauce	Better taste & nutrition Made from scratch Supports local producers Students enjoy homemade meals

EQUIPMENT MAKES THE DIFFERENCE



VERTICAL CUTTER MIXER
Prepares fresh vegetables, chops, mixes, and emulsifies for soups, salads, and scratch recipes.



PLANETARY MIXER
Mixes dough, batters, and scratch breads for pizza dough, rolls, and from-scratch items.



STEAM KETTLE
Perfect for soups, sauces, chili, gravies, beans, rice, and large batch scratch cooking.



COMBI OVEN
Roasts, bakes, steams and retherms with consistency while improving texture and flavor.



STEAM TABLE
Holds meals at safe temperatures while maintaining quality until served.

OUR COMMITMENT

We are committed to preparing meals from scratch, using real ingredients, and partnering with Nebraska producers to build a healthier future for our students.



Proudly serving the Nebraska Panhandle with pride, purpose, and great food.

WHY IT MATTERS

- HEALTHIER STUDENTS
- HIGHER PARTICIPATION
- BETTER MEALS
- STRONGER COMMUNITY

FRESH INGREDIENTS • NEBRASKA PRODUCTS • SCRATCH COOKING • STUDENT SUCCESS

BOBCAT SCRATCH-COOKING INITIATIVE

October 2025 Menu Transformation Plan

Investing in our students. Building a stronger, healthier school community.

MEASURING SUCCESS

GRANT GOAL 1

REDUCE HEAT & SERVE

Reduce reliance on heat-and-serve menu items by 5% each month.

GRANT TARGET
5%

BOBCAT GOAL
10%+
Expected Monthly Reduction

GRANT GOAL 2

INCREASE NEBRASKA PROTEINS

Replace 5% of protein items each month with minimally processed and locally produced products.

GRANT TARGET
5%

BOBCAT GOAL
WEEKLY INCORPORATION

GRANT GOAL 3

INCREASE SCRATCH COOKING

Increase scratch and semi-scratch menu items by 5% each month.

GRANT TARGET
5%

BOBCAT GOAL
15%+
Expected Monthly Increase

PARTICIPATION GOAL

INCREASE LUNCH PARTICIPATION

Increase student participation in school nutrition programs by at least 10%.

CURRENT AVERAGE LUNCH PARTICIPATION
223
STUDENTS

TARGET
+23
ADDITIONAL STUDENTS
= 10% INCREASE

EMPHASIZING NEBRASKA AGRICULTURE

We support Nebraska farmers and provide our students with high-quality, locally sourced ingredients whenever possible.

NEBRASKA BEEF
Fresh, locally sourced beef for great taste and nutrition.

NEBRASKA PORK
High-quality pork options including fresh and minimally processed cuts.

NEBRASKA DRY BEANS
Nutritious, cost-effective beans grown in Nebraska for soups, chili, and sides.

NEBRASKA POTATOES
Fresh, locally grown potatoes for mashed potatoes, bakes, and more.



THE BOBCAT ADVANTAGE

BETTER FLAVOR
Scratch cooking enhances the natural flavor of every ingredient.

BETTER NUTRITION
More whole foods and fewer additives for healthier meals.

HIGHER STUDENT SATISFACTION
Meals students love lead to higher participation.

SUPPORTS LOCAL ECONOMY
Partnering with Nebraska producers strengthens our communities.

OPERATIONAL EFFICIENCY
Modern equipment improves production, consistency, and food quality.

SUSTAINABLE IMPACT
Building a long-term system for scratch cooking that benefits students for years to come.

LOOKING AHEAD

The Bobcat Scratch-Cooking Initiative will continue to build on October's momentum. Each month we will expand scratch-prepared meals, highlight Nebraska products, and refine our processes to create exceptional meals every day.

Better meals today.
Stronger students tomorrow.

OUR COMMITMENT

We are committed to preparing meals from scratch, using real ingredients, and partnering with Nebraska producers to build a healthier future for our students and communities.

PROUDLY SERVING THE NEBRASKA PANHANDLE

FRESH INGREDIENTS • NEBRASKA PRODUCTS • SCRATCH COOKING • STUDENT SUCCESS

School Kitchen Modernization Grant Application
Hemingford Public Schools

Equipment	Central Restaurant Products	KaTom Restaurant Supply, Inc.	RestaurantSupply.com
Hobart HCM450-62-4 45 Qt. Vertical Cutter Mixer Food Processor - 240V, 3 Phase, 5 hp	$25,869.89	$25,055.00	$23,137.42
Hobart HL300-1STD Legacy Stand Mixer, 30 Qt.	$12,760.56	$13,242.05	$15,147.17
Cleveland KGL40 40 Gallon Natural Gas Kettle, Stationary	$21,746.47	$19,532.36	$25,738.36
Rational ICP 20-FULL E 480V 3 PH Full Size Combi Oven - Boiler Based, 480v/3ph	$39,268.54	$40,575.65	$44,181.39
Advance Tabco HF-5E-240-BS Five Pan Electric Hot Food Table with Enclosed Base - Open Well	$4,228.50	$4,216.37	$4,429.68
Vendor Totals	*$103,873.96*	*$102,621.43*	*$112,634.02*
Total of Low Bids	**$98,915.25**		
Total Grant Funds Requested	**$98,915.25**		

Quote

06/25/2026

Project:
Hemingford Public Schools_Vertical Cutter
913 Niobrara Avenue
Hemingford, NE 69348

From:
Central Restaurant Products
Chris Medland
9555 Dry Fork Road
Harrison, OH 45030-1994
513.367.8600
3172388331 (Contact)

Job Reference Number: 39191

Item	Qty	Description	Sell	Sell Total
1	1 ea	**MIXER, VERTICAL CUTTER VCM** Hobart Model No. HCM450-62 230/60/3 (requires 30 amp service, 22 amps drawn); Cutter Mixer; includes Cut-Mix attachment, Knead-Mix attachment, Strainer Basket, & Mixing Baffle arm; US/EXP configuration	$25,869.89	$25,869.89



ITEM TOTAL: **$25,869.89**

Total $25,869.89

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $25,869.89

HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

FOOD PREPARATION

HCM450
Cutter Mixer



c UL us NSF

SPECIFIER STATEMENT

Specified cutter mixer has a 45-quart manually operated mixing baffle, polypropylene strainer basket with cut/mix attachment and knead/mix attachment.

MODELS

- ❑ **HCM450** 45-quart cutter mixer with stainless steel bowl, stainless steel mixing baffle, cut/mix knife, knead/mix attachment and 6' power cable with plug and receptacle
- ❑ **HCM450C** 45-quart cutter mixer with maximum security correctional package

STANDARD FEATURES

+ 5 HP motor
+ 45-quart capacity stainless steel bowl with pouring lip
+ Durable steel base with epoxy enamel finish
+ Electromechanical safety interlocks
+ Start/stop push button switches
+ 5 minute timer with “hold” and “jog” settings
+ Counterbalanced clear Lexan® polycarbonate bowl cover with stainless steel support bar
+ Bowl tilt lever
+ Stainless steel mixing baffle with pour-through center shaft
+ 2 blade cut/mix knife
+ Knead/mix attachment
+ Polypropylene strainer basket
+ 6' power cable, plug and receptacle

ACCESSORIES

❑ Casters

Voltage	Plug & Receptacle	Optional Pendant
200/60/3	Hubbell 2811/L21-30P Hubbell 2810/L21-30R	Hubbell 2810 L21-30R
230/60/3	Woodhead 28W75 L15-30P Woodhead 69W75 L15-30R	Woodhead 69W75 L15-30R
380-415/50/3	Machine furnished with 6 foot cord, no plug	

Base: Rectangular steel tubing, formed and welded. Finished in gray epoxy-based enamel.

Net Weight: 282 lb.

Shipping Weight: 362 lb.

HCM450 CUTTER MIXER

Approved by_____ Date_____ Approved by_____ Date_____

HOBART

HCM450
Cutter Mixer

SOLUTIONS / BENEFITS

PERFORMANCE

5 HP Motor

+ Dual voltage configuration with thermal overload protection
+ Motor shaft is stainless steel

EASE OF USE

5-Minute Timer

+ Automatically shuts off machine after time set has elapsed
+ Non-timed operation obtained by setting timer on run or jog.

Bowl Tilt Lever

+ Allows bowl to tilt to a 90 degree angle for easy pouring and removal of product
+ Makes clean up easy

SANITATION & CLEANING

Stainless Steel Mixing Baffle

+ Built-in scraper helps keep the cover clean during operation, and enables easy cleaning of the cover before opening
+ Baffle removable for cleaning

Counterbalanced Clear Lexan® Polycarbonate Bowl Cover

+ Exclusive pour-through center shaft allows for adding liquid ingredients with the cover closed

OPERATOR ASSURANCE

Electromagnetic Interlocks

+ Prevents operation unless bowl cover is closed & latched
+ Prevents operation if bowl is tilted beyond 20 degrees from vertical position

SPECIFICATIONS

Motor: Dual voltage configuration with thermal overload protection, single speed, 1140 RPM, totally enclosed, externally fan cooled, ball bearings, grease packed and sealed. Motor shaft is stainless steel.

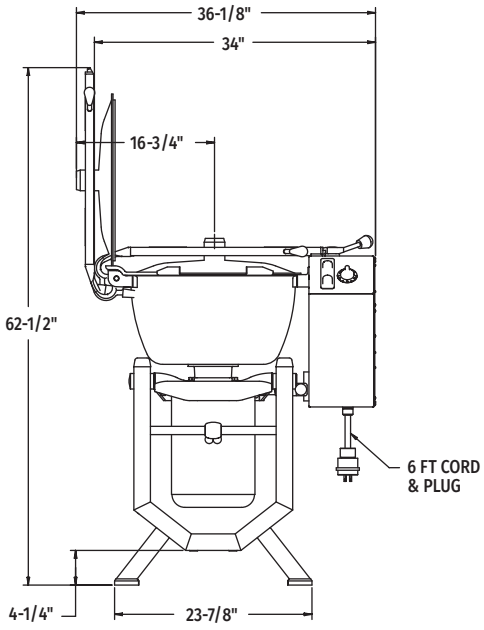
Electrical: 200/60/3; 22 amps, 230/60/3; 22 amps – UL listed. 280-415/50/3; 9.6 amps - not UL listed.

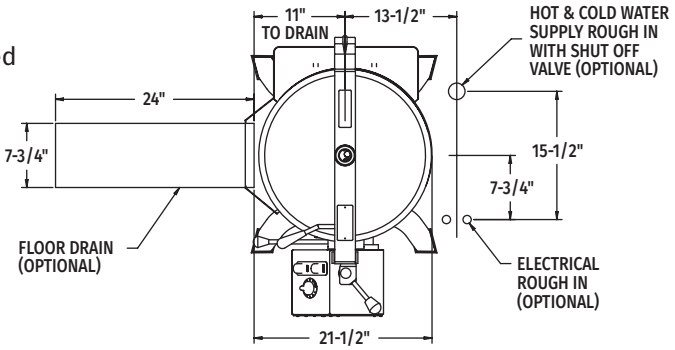
Controls: Magnetically operated start and stop selectors are completely sealed and washable. All electrical controls are housed in a high impact resistance, reinforced polyester enclosure.

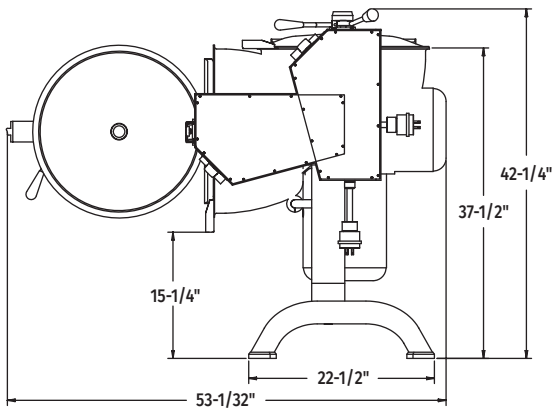
Power Cable, Plug and Receptacle: 6 foot, flexible type "SO" cable is furnished. A grounding polarized plug is furnished on some models – see chart for proper size and voltage.

Branch Power Circuit Requirements: 200 or 230/60/3 machine should be connected to 30 amp service. Consult local codes for 380-415/50/3 unit.

Bowl, Bowl Cover: 45-quart bowl will tilt 90 degrees to a pour height of 15⅜" from the floor. All stainless steel. Cover is 3/16" clear Lexan® Polycarbonate that seals effectively without a gasket. Counterbalanced for ease of handling. Cover support bar is stainless steel.







As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

CAD and/or Revit Files Available

Sales Quote

Sales Quote Number: **883258**

Page: 1

KaTom Restaurant Supply, Inc.
305 Katom Dr.
KODAK, TN 37764

Sales Quote Date:	Due Date	Ship Date
6/25/2026	6/25/2026	6/25/2026
Customer ID	**Contact**	**SalesPerson**
1825048	Travis Miller	Noah Wilbourn
Cust. Phone	**Cust. Fax**	**Quote Expires:**
(308) 487-3330		6/30/2026
khanks@gubn.org		

Sell To: Hemingford Public Schools
Travis Miller
913 Niobrara Ave
HEMINGFORD, NE 69348
USA

Ship To: Hemingford Public Schools
Travis Miller
911 Niobrara Ave
HEMINGFORD, NE 69348
USA

Terms	Ext Doc No.	Your Reference	Ship Via	Loc Code	Loc Phone	Loc Fax
CREDIT CARD				KODAK		

Blueprint No.	Number	Description	Qty	Unit	Unit Price	Total Price
	617-HCM45062	HCM450-62 (SPEC) FM CUTTER MIXER PKG 230/60/3	1	|EA|	25,000.00	25,000.00
		Must Ship LTL				
		Free Shipping to Customer				
		Quoted for Travis Miller				
		Lift gate service added/required				

Website: **katom.com** **Phone:** **(800) 541-8683** **Fax:** **(800) 821-9130**

This office will follow up with you within 24 hours to ensure you received this quotation. Quotation must be signed below to be official.

Submitted by: _____ **Accepted by:** _____

Subtotal:	25000.00
S, H, & I:	55.00
Total Sales Tax:	0
Total:	25055.00

Federal and/or State tax laws may apply at the time of invoicing.

BY PLACING YOUR ORDER, YOU ACKNOWLEDGE AND AGREE THAT YOU HAVE READ AND AGREE TO BE BOUND BY KATOM'S POLICIES AND PROCEDURES STANDARD TERMS AND CONDITIONS, POLICIES AND PROCEDURES, INCLUDING BUT NOT LIMITED TO THE KATOM PRIVACY POLICY, RETURN POLICY, SHIPPING POLICY, AND TERMS AND CONDITIONS (WHICH INCLUDE DISCLAIMERS AND LIMITATIONS OF KATOM'S LIABILITY, AS WELL AS A PROVISION WHEREBY YOU AGREE TO ARBITRATE ALL DISPUTES), LOCATED AT WWW.KATOM.COM/POLICY (COLLECTIVELY, THE "TERMS"). PLEASE CALL 1-800-541-8683 TO OBTAIN A PHYSICAL OR E-MAIL COPY OF THE TERMS. THE TERMS ARE ALSO AVAILABLE BY SCANNING THE QR CODE IN THE BOTTOM RIGHTHAND CORNER OF THIS QUOTE WITH THE CAMERA OF YOUR MOBILE DEVICE. IF YOU DO NOT AGREE TO BE BOUND BY ALL PROVISIONS OF THE TERMS, YOU MUST NOTIFY KATOM WITHIN TEN (10) DAYS OF RECEIPT OF THIS QUOTE AND IMMEDIATELY REJECT AND RETURN ALL GOODS TO KATOM. YOUR USE OF THE GOODS, OR YOUR FAILURE TO REJECT AND RETURN THE GOODS TO KATOM WITHIN TEN (10) DAYS, SHALL CONSTITUTE ACCEPTANCE OF ALL TERMS.

Quote

06/25/2026

To:
Hemingford Public Schools
Travis Miller
913 Niobrara Ave
Hemingford, NE 69348
308-487-3328 (Contact)

Project:
Hobart HCM450-62 for Hemingford

From:
Restaurant Supply
Lou Credidio
24 Maple Street
Wethersfield, CT 06109
860-246-1111
860-936-9546 (Contact)

Job Reference Number: 69863

We are pleased to quote you the following:

Item	Qty	Description	Sell	Sell Total
1	1 ea	**MIXER, VERTICAL CUTTER VCM** Hobart Model No. HCM450-62 230/60/3 (requires 30 amp service, 22 amps drawn); Cutter Mixer; includes Cut-Mix attachment, Knead-Mix attachment, Strainer Basket, & Mixing Baffle arm; US/EXP configuration	$23,057.42	$23,057.42
			ITEM TOTAL:	**$23,057.42**
2	1 ea	**LIFTGATE** Hobart Model No. FREIGHT Lift-gate delivery and charges are required for any destination that does not have a standard loading dock or forklift	$80.00	$80.00
			ITEM TOTAL:	**$80.00**
			Total	$23,137.42



4-6 week lead time
Free Freight

*** Restaurant Supply does not provide white glove service or inside delivery. 3RD party commercial carrier will be used to deliver curbside only. If the consignee does not have the means to offload from the truck (forklift or dock) the liftgate will be required for an additional fee.

Installation not included

**All items must be fully inspected at the time of delivery. If damage is found consignee must refuse shipment to guarantee a replacement.

**Lead times provided are current lead time. It may change before ordering.

Sales tax is not included with this quote and will be applied to the invoice when applicable.

Initial: _____

SALES TERMS AND CONDITIONS

This quotation is governed by the terms and conditions outlined in Restaurant Supply, LLC's Quotation Policy & Agreement (https://www.restaurantsupply.com/quotation-policy-agreement), Terms of Use (https://www.restaurantsupply.com/terms-and-conditions), and Privacy Policy (https://www.restaurantsupply.com/privacy-policy), which collectively establish the terms for all quotations, bids, and purchases of restaurant equipment and related services. Buyers are responsible for reviewing these policies before proceeding with any purchase. IMPORTANT: **Quotes expire within fifteen (15) business days from issuance.** This quotation is an offer, not an order confirmation; orders will not be processed without the Buyer's written acceptance. White glove service and inside delivery are not included unless explicitly stated as a separate line item. Delivery is curbside via a third-party carrier, and if the consignee lacks offloading equipment, a liftgate will be required for an additional fee. Installation is not included. All items must be inspected upon delivery, and any damaged shipments must be refused to qualify for a replacement. Lead times are estimates and subject to change. Prepayment is required, and credit card payments incur a 3% processing fee, unless otherwise specified in the quotation, sales offer, or contract. For full details, refer to the Quotation Policy & Agreement at https://www.restaurantsupply.com/quotation-policy-agreement.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $23,137.42

Initial: _____

HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

FOOD PREPARATION

HCM450
Cutter Mixer



c UL us NSF

SPECIFIER STATEMENT

Specified cutter mixer has a 45-quart manually operated mixing baffle, polypropylene strainer basket with cut/mix attachment and knead/mix attachment.

MODELS

- ❑ **HCM450** 45-quart cutter mixer with stainless steel bowl, stainless steel mixing baffle, cut/mix knife, knead/mix attachment and 6' power cable with plug and receptacle
- ❑ **HCM450C** 45-quart cutter mixer with maximum security correctional package

STANDARD FEATURES

+ 5 HP motor
+ 45-quart capacity stainless steel bowl with pouring lip
+ Durable steel base with epoxy enamel finish
+ Electromechanical safety interlocks
+ Start/stop push button switches
+ 5 minute timer with “hold” and “jog” settings
+ Counterbalanced clear Lexan® polycarbonate bowl cover with stainless steel support bar
+ Bowl tilt lever
+ Stainless steel mixing baffle with pour-through center shaft
+ 2 blade cut/mix knife
+ Knead/mix attachment
+ Polypropylene strainer basket
+ 6' power cable, plug and receptacle

ACCESSORIES

❑ Casters

Voltage	Plug & Receptacle	Optional Pendant
200/60/3	Hubbell 2811/L21-30P Hubbell 2810/L21-30R	Hubbell 2810 L21-30R
230/60/3	Woodhead 28W75 L15-30P Woodhead 69W75 L15-30R	Woodhead 69W75 L15-30R
380-415/50/3	Machine furnished with 6 foot cord, no plug	

Base: Rectangular steel tubing, formed and welded. Finished in gray epoxy-based enamel.

Net Weight: 282 lb.

Shipping Weight: 362 lb.

HCM450 CUTTER MIXER

Approved by _____ Date _____ Approved by _____ Date _____

HOBART

HCM450
Cutter Mixer

SOLUTIONS / BENEFITS

PERFORMANCE

5 HP Motor

+ Dual voltage configuration with thermal overload protection
+ Motor shaft is stainless steel

EASE OF USE

5-Minute Timer

+ Automatically shuts off machine after time set has elapsed
+ Non-timed operation obtained by setting timer on run or jog.

Bowl Tilt Lever

+ Allows bowl to tilt to a 90 degree angle for easy pouring and removal of product
+ Makes clean up easy

SANITATION & CLEANING

Stainless Steel Mixing Baffle

+ Built-in scraper helps keep the cover clean during operation, and enables easy cleaning of the cover before opening
+ Baffle removable for cleaning

Counterbalanced Clear Lexan® Polycarbonate Bowl Cover

+ Exclusive pour-through center shaft allows for adding liquid ingredients with the cover closed

OPERATOR ASSURANCE

Electromagnetic Interlocks

+ Prevents operation unless bowl cover is closed & latched
+ Prevents operation if bowl is tilted beyond 20 degrees from vertical position

SPECIFICATIONS

Motor: Dual voltage configuration with thermal overload protection, single speed, 1140 RPM, totally enclosed, externally fan cooled, ball bearings, grease packed and sealed. Motor shaft is stainless steel.

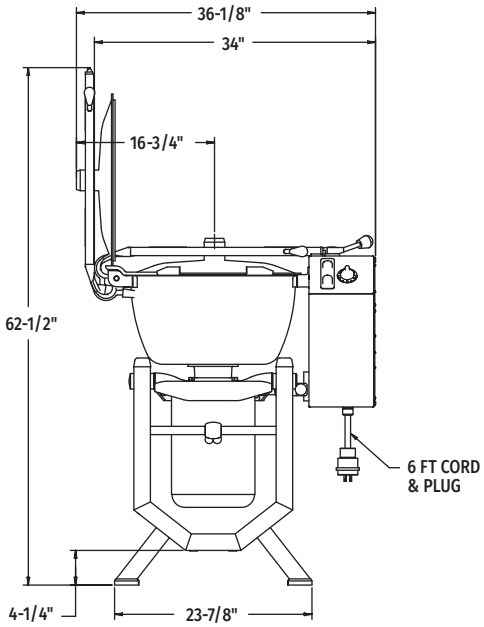
Electrical: 200/60/3; 22 amps, 230/60/3; 22 amps – UL listed. 280-415/50/3; 9.6 amps - not UL listed.

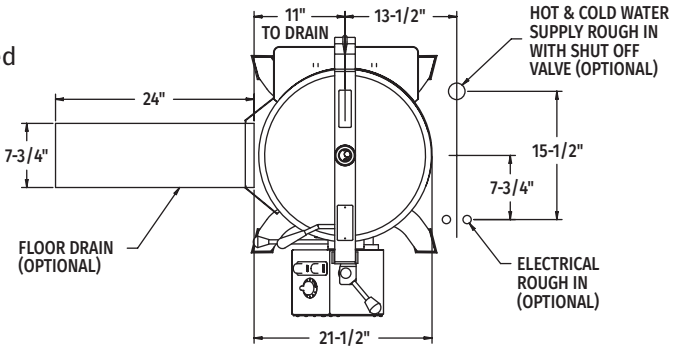
Controls: Magnetically operated start and stop selectors are completely sealed and washable. All electrical controls are housed in a high impact resistance, reinforced polyester enclosure.

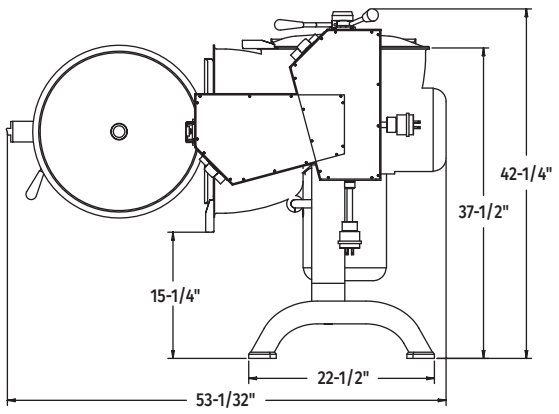
Power Cable, Plug and Receptacle: 6 foot, flexible type "SO" cable is furnished. A grounding polarized plug is furnished on some models – see chart for proper size and voltage.

Branch Power Circuit Requirements: 200 or 230/60/3 machine should be connected to 30 amp service. Consult local codes for 380-415/50/3 unit.

Bowl, Bowl Cover: 45-quart bowl will tilt 90 degrees to a pour height of 15⅜" from the floor. All stainless steel. Cover is 3/16" clear Lexan® Polycarbonate that seals effectively without a gasket. Counterbalanced for ease of handling. Cover support bar is stainless steel.







As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

CAD and/or Revit Files Available

Quote

06/23/2026

Project:
Hemingford Public Schools
913 Niobrara Avenue
Hemingford, NE 69348

From:
Central Restaurant Products
Chris Medland
9555 Dry Fork Road
Harrison, OH 45030-1994
513.367.8600
3172388331 (Contact)

Job Reference Number: 39088

Item	Qty	Description	Sell	Sell Total
1	1 ea	**PLANETARY MIXER**  Hobart Model No. HL300-1STD 200-240/50/60/3 Mixer; with bowl, beater, & “D” whip; US/EXP configuration - Legacy Planetary Mixer, 3/4 hp, 30 quart capacity, (3) fixed speeds, gear-driven transmission, 15-Minute SmartTimer™, #12 taper attachment hub, manual bowl lift, bowl guard, stainless steel bowl, "B" beater, "D" whip	$12,760.56	$12,760.56
	1 ea	Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA		
			ITEM TOTAL:	**$12,760.56**
			Total	$12,760.56

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $12,760.56

Initial: _____

HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

FOOD PREPARATION

HL300 LEGACY+

30-Quart Maximum Heavy-Duty Mixer



MODEL

- ❑ **HL300** 30-Quart Maximum Heavy-Duty Mixer
- ❑ **HL300C** 30-Quart Maximum Heavy-Duty Mixer with Maximum Security Correctional Package

STANDARD FEATURES

Features in bold are exclusive to Hobart

+ **PLUS System**
  - **VFD*advantage* variable frequency drive**
  - **Maximum capacity overheat protection**
  - **Reinforced planetary shaft system**
+ **Triple interlock system with MagnaLock technology**
+ Heavy-duty ¾ HP motor
+ Gear transmission
+ Three fixed speeds, plus stir speed
+ **Shift-on-the-Fly™ controls**
+ Soft start agitation technology
+ **15-minute SmartTimer™**
+ Automatic time recall
+ Large, easy-to-reach controls
+ **Single point bowl installation**
+ **Ergonomic swing-out bowl**
+ #12 taper attachment hub
+ Open base
+ Metallic gray hybrid powder coat finish
+ Stainless steel removable bowl guard
+ Rubber foot pads provided

ACCESSORY PACKAGE

Featuring Hobart Quick Release™ Agitators

❑ HL300-1STD Standard Accessory Package includes:
- + 30-quart stainless steel bowl
- + 30-quart “B” beater
- + 30-quart “D” wire whip

SPECIFIER STATEMENT

Specified mixer will be an NSF rated 30-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, three fixed speeds plus a stir speed. Mixer has ¾ HP output at the planetary shaft and all-gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls and hand cranked bowl lift. Mixer finished with a metallic gray hybrid powder coat and has a stainless steel bowl guard.

HL300 LEGACY+ 30-QUART MAXIMUM HEAVY-DUTY MIXER

Approved by _____ Date _____ Approved by _____ Date _____

HOBART

HL300 LEGACY+
30-Quart Maximum Heavy-Duty Mixer

SOLUTIONS/BENEFITS

PERFORMANCE

VFD*advantage* Variable Frequency Drive
- All-gear, direct drive system
- Ensures superior mixing consistency, motor protection and long life

Quick Release™ Agitators
- Eliminates the up/down play of bayonet-style agitators
- Consistent agitator-to-bowl ratio delivers superior mixing performance

Four Mixing Speeds
- Can handle virtually any mixing job
- Includes stir speed

Reinforced Planetary Shaft System
- Rugged durability under the most challenging mixing conditions

Maximum Capacity Overheat Protection
- Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

EASE OF USE

Ergonomic Swing-Out Bowl
- Easily swing bowl to the side to remove/add ingredients
- Adds convenience and saves time

Single-Point Bowl Installation
- Easy-to-mount bowl uses only one point to install
- Reduces risk of spills, speeds up mixing process

Bowl Lift
- Ergonomic, smoothly moves bowl into mixing position

Shift-on-the-Fly™ Controls
- Allows safe, convenient speed changes while the motor is running
- Pulse and jog as needed

15-Minute SmartTimer™
- Automatic recall of time and speed

SANITATION & CLEANING

Stainless Steel Removable Bowl Guard
- Easy to remove without tools for cleaning
- Dishwasher-safe for easy cleaning and sanitizing

Soft Start Agitation Technology
- Gradually delivers electricity to the mixer
- Minimizes the risk of ingredient splash out

OPERATOR ASSURANCE

Triple Interlock System with MagnaLock Technology
- Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured

HL300 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.

Product	Agitators Suitable for Operation	HL300
Capacity of Bowl (Qt. Liquid)		30
Egg Whites	D	1½ qt.
Mashed Potatoes	B & C	23 lb.
Whipped Cream	D or C	6 qt.
Cakes		30 lb.
Cookies, Sugar		23 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	45 lb. ●
Dough, Heavy Bread 55% AR ★	ED	30 lb. ●
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	14 lb. ●
Dough, Thick Pizza 60% AR ★	ED	40 lb. ●
Dough, Whole Wheat 70% AR	ED	40 lb. ●
Icing, Fondant	B	18 lb.
Icing, Marshmallow	C or I	3 lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	8 lb. ●

Note: % AR (% Absorption Ratio) – Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

● 1st Speed

■ 2nd Speed

▲ 3rd Speed

★ If high gluten flour is used, reduce above dough batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.

Note: Attachment hub should not be used while mixing.

HOBART

HL300 LEGACY+
30-Quart Maximum Heavy-Duty Mixer

SPECIFICATIONS

Motor: ¾ HP high torque, 3-phase motor.

100-120/50/60/1 – 9.5 Amps
200-240/50/60/1 – 5.7 Amps
200-240/50/60/3 – 2.8 Amps
380-460/50/60/3 – 1.4 Amps

Electrical: 100-120/50/60/1, 200-240/50/60/1, 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

Controls: Magnetic contactor and thermal overload protection. Internally sealed "Start-Stop" push buttons. A 15-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

Speeds	Agitator (RPM)	Attachment (RPM)
Stir	58	34
First (Low)	94	54
Second (Intermediate)	174	100
Third (High)	317	183

Bowl Guard: Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

Bowl Lift: Ergonomic style, manual operated, self-locking in top and bottom position.

Finish: Metallic gray hybrid powder coat finish.

Attachment Hub: Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

Attachments and Accessories:

The following are available at extra cost:

Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-HL30
"B" Flat Beater	BBEATER-HL4030
"C" Wing Whip	CWHIP-HL4030
"D" Wire Whip	DWHIP-HL4030
"ED" Dough Hook	EDDOUGH-HL30AL
"P" Pastry Knife	PPASTRY-HL4030
"I" Heavy Duty Wire Whip	IWIRE-HL4030
Bowl Splash Cover (lexan)	SPLASH-LEX030
Bowl Scraper	SCRAPER-HL30
Ingredient Chute	CHUTE-HL4030
Bowl Truck	TRUCK-HL4030
Stainless Steel Feet	PADSST-HL4320
9" Vegetable Slicer	VS9
Meat Chopper Attachment	12TIN-C/EPAN

Plugs and Receptacles:

Hobart recommends that your machine be hardwired to the power source for optimal performance. Refer to the data plate on your machine and local power codes.

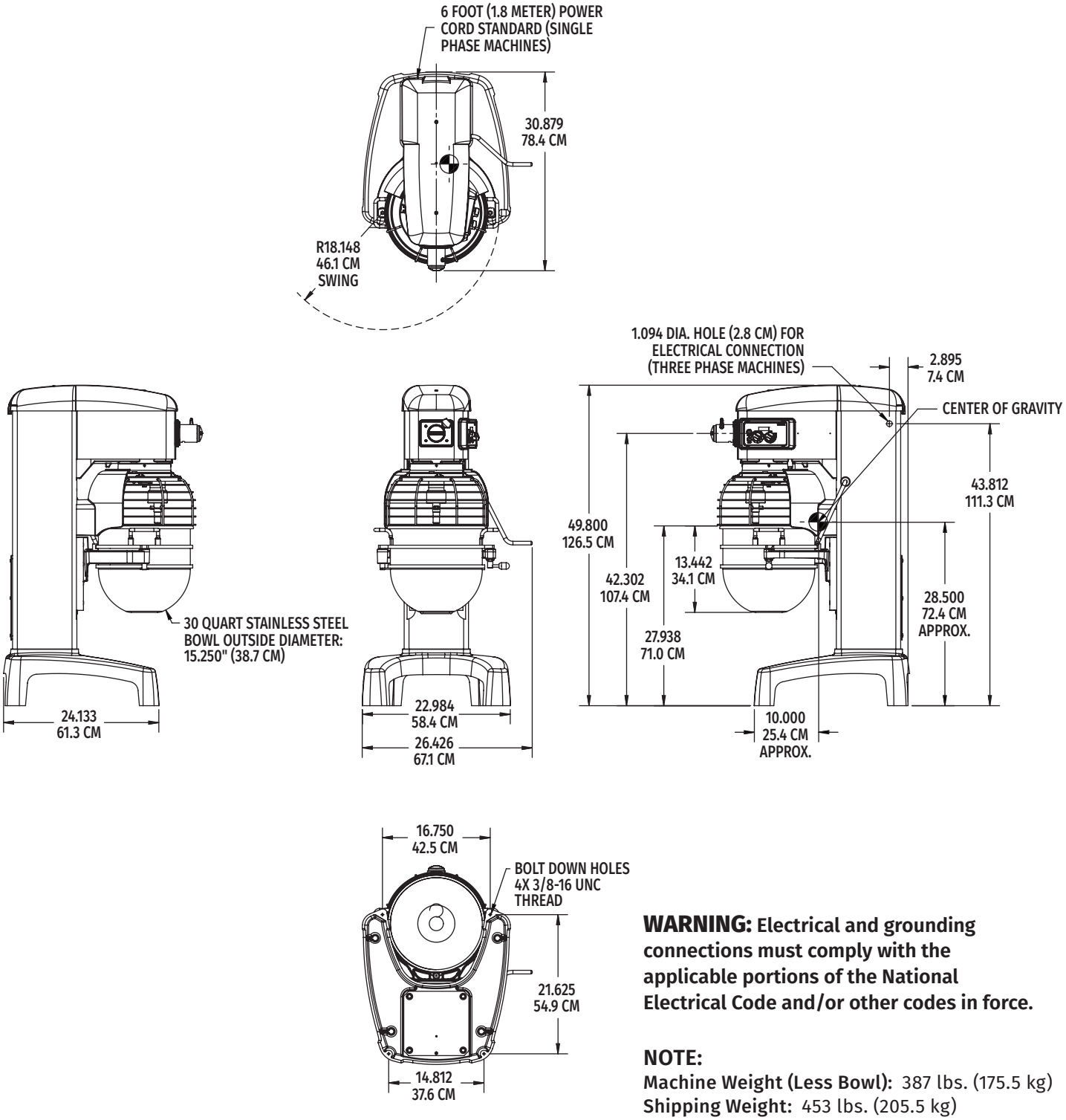
Machine Voltages					
HL300	**120/60/1**	**200-240**	**230/60/1**	**200-240**	**380-460**
Service Current Requirement if Plug Connected	120/60/1	200/60/1 208/60/1	230/60/1	230/60/3	460/60/3
	15 Amp.		15 Amp.	20 Amp.	20 Amp.
Terminal Designation of Plug	2 Pole 3 Wire Grdg.		2 Pole 3 Wire Grdg.	3 Pole 4 Wire Grdg.	3 Pole 4 Wire Grdg.
NEMA Plug Configuration	5-15P		6-15P	L15-20P	L16-20P
Plug Configuration					
Molded Plug on Cord	Yes		Yes	No	No
Plug - Straight/ Angle	Straight		Straight	Straight	Straight
NEMA Receptable or Connector Configuration	5-15R		6-15R	L15-20R	L16-20R
Power Cord Included	Yes		Yes	No	No

HOBART

HL300 LEGACY+

30-Quart Maximum Heavy-Duty Mixer

DETAILS AND DIMENSIONS



WARNING: **Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.**

NOTE:

Machine Weight (Less Bowl): 387 lbs. (175.5 kg)
Shipping Weight: 453 lbs. (205.5 kg)
Bowl Weight: 18 lbs. (8.2 kg)

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

CAD and/or Revit Files Available

Sales Quote

Sales Quote Number: **882047**

Page: 1

KaTom Restaurant Supply, Inc.
305 Katom Dr.
KODAK, TN 37764

Sales Quote Date:	Due Date	Ship Date
6/23/2026	6/23/2026	6/23/2026
Customer ID	**Contact**	**SalesPerson**
1825048		Noah Wilbourn
Cust. Phone	**Cust. Fax**	**Quote Expires:**
(308) 487-3330		6/28/2026
khanks@gubn.org		

Sell To: Hemingford Public Schools
913 Niobrara Ave
HEMINGFORD, NE 69348
USA

Ship To: Hemingford Public Schools
Kristy Hanks
911 Niobrara Ave
HEMINGFORD, NE 69348
USA

Terms	Ext Doc No.	Your Reference	Ship Via	Loc Code	Loc Phone	Loc Fax
CREDIT CARD				KODAK		

Blueprint No.	Number	Description	Qty	Unit	Unit Price	Total Price
	617-HL3001STD	HL300-1STD FM STK PLANETARY MIXER PKG 30QT 200-240/50/60/3	1	|EA|	13,242.05	13,242.05
		Custom Item				
		Non-Returnable Item				
		Must Ship LTL				
		Free Shipping to Customer				

Website: **katom.com** **Phone:** **(800) 541-8683** **Fax:** **(800) 821-9130**

This office will follow up with you within 24 hours to ensure you received this quotation. Quotation must be signed below to be official.

Submitted by: _____ **Accepted by:** _____

Subtotal:	13242.05
S, H, & I:	0
Total Sales Tax:	0
Total:	13242.05

Federal and/or State tax laws may apply at the time of invoicing.

BY PLACING YOUR ORDER, YOU ACKNOWLEDGE AND AGREE THAT YOU HAVE READ AND AGREE TO BE BOUND BY KATOM'S POLICIES AND PROCEDURES STANDARD TERMS AND CONDITIONS, POLICIES AND PROCEDURES, INCLUDING BUT NOT LIMITED TO THE KATOM PRIVACY POLICY, RETURN POLICY, SHIPPING POLICY, AND TERMS AND CONDITIONS (WHICH INCLUDE DISCLAIMERS AND LIMITATIONS OF KATOM'S LIABILITY, AS WELL AS A PROVISION WHEREBY YOU AGREE TO ARBITRATE ALL DISPUTES), LOCATED AT WWW.KATOM.COM/POLICY (COLLECTIVELY, THE "TERMS"). PLEASE CALL 1-800-541-8683 TO OBTAIN A PHYSICAL OR E-MAIL COPY OF THE TERMS. THE TERMS ARE ALSO AVAILABLE BY SCANNING THE QR CODE IN THE BOTTOM RIGHTHAND CORNER OF THIS QUOTE WITH THE CAMERA OF YOUR MOBILE DEVICE. IF YOU DO NOT AGREE TO BE BOUND BY ALL PROVISIONS OF THE TERMS, YOU MUST NOTIFY KATOM WITHIN TEN (10) DAYS OF RECEIPT OF THIS QUOTE AND IMMEDIATELY REJECT AND RETURN ALL GOODS TO KATOM. YOUR USE OF THE GOODS, OR YOUR FAILURE TO REJECT AND RETURN THE GOODS TO KATOM WITHIN TEN (10) DAYS, SHALL CONSTITUTE ACCEPTANCE OF ALL TERMS.

RESTAURANT® SUPPLY.com

Quote

06/24/2026

To:
Hemingford Public Schools
Travis Miller
913 Niobrara Ave
Hemingfor, NE 69348
308-487-3328 (Contact)

Project:
Hobart HL300-1STD for Hemingford

From:
Restaurant Supply
Lou Credidio
24 Maple Street
Wethersfield, CT 06109
860-246-1111
860-936-9546 (Contact)

Job Reference Number: 69699

We are pleased to quote you the following:

Item	Qty	Description	Sell	Sell Total
1	1 ea	**PLANETARY MIXER** Hobart Model No. HL300-1STD 200-240/50/60/3 Mixer; with bowl, beater, & “D” whip; US/EXP configuration - Legacy Planetary Mixer, 3/4 hp, 30 quart capacity, (3) fixed speeds, gear-driven transmission, 15-Minute SmartTimer™, #12 taper attachment hub, manual bowl lift, bowl guard, stainless steel bowl, "B" beater, "D" whip	$15,067.17	$15,067.17
	1 ea	Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA		
	1 ea	K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation		
			ITEM TOTAL:	**$15,067.17**
2	1 ea	**LIFTGATE** Hobart Model No. FREIGHT Lift-gate delivery and charges are required for any destination that does not have a standard loading dock or forklift	$80.00	$80.00
			ITEM TOTAL:	**$80.00**
		Total		$15,147.17

2-3 day lead time
Free Freight

*** Restaurant Supply does not provide white glove service or inside delivery. 3RD party commercial carrier will be used to deliver curbside only. If the consignee does not have the means to offload from the truck (forklift or dock) the liftgate will be required for an additional fee.

Installation not included

Initial: _____

**All items must be fully inspected at the time of delivery. If damage is found consignee must refuse shipment to guarantee a replacement.

**Lead times provided are current lead time. It may change before ordering.

Sales tax is not included with this quote and will be applied to the invoice when applicable.

SALES TERMS AND CONDITIONS

This quotation is governed by the terms and conditions outlined in Restaurant Supply, LLC's Quotation Policy & Agreement (https://www.restaurantsupply.com/quotation-policy-agreement), Terms of Use (https://www.restaurantsupply.com/terms-and-conditions), and Privacy Policy (https://www.restaurantsupply.com/privacy-policy), which collectively establish the terms for all quotations, bids, and purchases of restaurant equipment and related services. Buyers are responsible for reviewing these policies before proceeding with any purchase. IMPORTANT: **Quotes expire within fifteen (15) business days from issuance.** This quotation is an offer, not an order confirmation; orders will not be processed without the Buyer's written acceptance. White glove service and inside delivery are not included unless explicitly stated as a separate line item. Delivery is curbside via a third-party carrier, and if the consignee lacks offloading equipment, a liftgate will be required for an additional fee. Installation is not included. All items must be inspected upon delivery, and any damaged shipments must be refused to qualify for a replacement. Lead times are estimates and subject to change. Prepayment is required, and credit card payments incur a 3% processing fee, unless otherwise specified in the quotation, sales offer, or contract. For full details, refer to the Quotation Policy & Agreement at https://www.restaurantsupply.com/quotation-policy-agreement.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $15,147.17

HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

FOOD PREPARATION

HL300 LEGACY+

30-Quart Maximum Heavy-Duty Mixer



MODEL

- ❑ **HL300** 30-Quart Maximum Heavy-Duty Mixer
- ❑ **HL300C** 30-Quart Maximum Heavy-Duty Mixer with Maximum Security Correctional Package

STANDARD FEATURES

Features in bold are exclusive to Hobart

+ **PLUS System**
  - **VFD*advantage* variable frequency drive**
  - **Maximum capacity overheat protection**
  - **Reinforced planetary shaft system**
+ **Triple interlock system with MagnaLock technology**
+ Heavy-duty ¾ HP motor
+ Gear transmission
+ Three fixed speeds, plus stir speed
+ **Shift-on-the-Fly™ controls**
+ Soft start agitation technology
+ **15-minute SmartTimer™**
+ Automatic time recall
+ Large, easy-to-reach controls
+ **Single point bowl installation**
+ **Ergonomic swing-out bowl**
+ #12 taper attachment hub
+ Open base
+ Metallic gray hybrid powder coat finish
+ Stainless steel removable bowl guard
+ Rubber foot pads provided

ACCESSORY PACKAGE

Featuring Hobart Quick Release™ Agitators

❑ HL300-1STD Standard Accessory Package includes:
- + 30-quart stainless steel bowl
- + 30-quart “B” beater
- + 30-quart “D” wire whip

SPECIFIER STATEMENT

Specified mixer will be an NSF rated 30-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, three fixed speeds plus a stir speed. Mixer has ¾ HP output at the planetary shaft and all-gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls and hand cranked bowl lift. Mixer finished with a metallic gray hybrid powder coat and has a stainless steel bowl guard.

HL300 LEGACY+ 30-QUART MAXIMUM HEAVY-DUTY MIXER

Approved by _____ Date _____ Approved by _____ Date _____

HOBART

HL300 LEGACY+
30-Quart Maximum Heavy-Duty Mixer

SOLUTIONS/BENEFITS

PERFORMANCE

VFD*advantage* Variable Frequency Drive
- All-gear, direct drive system
- Ensures superior mixing consistency, motor protection and long life

Quick Release™ Agitators
- Eliminates the up/down play of bayonet-style agitators
- Consistent agitator-to-bowl ratio delivers superior mixing performance

Four Mixing Speeds
- Can handle virtually any mixing job
- Includes stir speed

Reinforced Planetary Shaft System
- Rugged durability under the most challenging mixing conditions

Maximum Capacity Overheat Protection
- Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

EASE OF USE

Ergonomic Swing-Out Bowl
- Easily swing bowl to the side to remove/add ingredients
- Adds convenience and saves time

Single-Point Bowl Installation
- Easy-to-mount bowl uses only one point to install
- Reduces risk of spills, speeds up mixing process

Bowl Lift
- Ergonomic, smoothly moves bowl into mixing position

Shift-on-the-Fly™ Controls
- Allows safe, convenient speed changes while the motor is running
- Pulse and jog as needed

15-Minute SmartTimer™
- Automatic recall of time and speed

SANITATION & CLEANING

Stainless Steel Removable Bowl Guard
- Easy to remove without tools for cleaning
- Dishwasher-safe for easy cleaning and sanitizing

Soft Start Agitation Technology
- Gradually delivers electricity to the mixer
- Minimizes the risk of ingredient splash out

OPERATOR ASSURANCE

Triple Interlock System with MagnaLock Technology
- Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured

HL300 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.

Product	Agitators Suitable for Operation	HL300
Capacity of Bowl (Qt. Liquid)		30
Egg Whites	D	1½ qt.
Mashed Potatoes	B & C	23 lb.
Whipped Cream	D or C	6 qt.
Cakes		30 lb.
Cookies, Sugar		23 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	45 lb. ●
Dough, Heavy Bread 55% AR ★	ED	30 lb. ●
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	14 lb. ●
Dough, Thick Pizza 60% AR ★	ED	40 lb. ●
Dough, Whole Wheat 70% AR	ED	40 lb. ●
Icing, Fondant	B	18 lb.
Icing, Marshmallow	C or I	3 lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	8 lb. ●

Note: % AR (% Absorption Ratio) – Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

● 1st Speed

■ 2nd Speed

▲ 3rd Speed

★ If high gluten flour is used, reduce above dough batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.

Note: Attachment hub should not be used while mixing.

HOBART

HL300 LEGACY+
30-Quart Maximum Heavy-Duty Mixer

SPECIFICATIONS

Motor: ¾ HP high torque, 3-phase motor.

100-120/50/60/1 – 9.5 Amps
200-240/50/60/1 – 5.7 Amps
200-240/50/60/3 – 2.8 Amps
380-460/50/60/3 – 1.4 Amps

Electrical: 100-120/50/60/1, 200-240/50/60/1, 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

Controls: Magnetic contactor and thermal overload protection. Internally sealed "Start-Stop" push buttons. A 15-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

Speeds	Agitator (RPM)	Attachment (RPM)
Stir	58	34
First (Low)	94	54
Second (Intermediate)	174	100
Third (High)	317	183

Bowl Guard: Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

Bowl Lift: Ergonomic style, manual operated, self-locking in top and bottom position.

Finish: Metallic gray hybrid powder coat finish.

Attachment Hub: Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

Attachments and Accessories:

The following are available at extra cost:

Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-HL30
"B" Flat Beater	BBEATER-HL4030
"C" Wing Whip	CWHIP-HL4030
"D" Wire Whip	DWHIP-HL4030
"ED" Dough Hook	EDDOUGH-HL30AL
"P" Pastry Knife	PPASTRY-HL4030
"I" Heavy Duty Wire Whip	IWIRE-HL4030
Bowl Splash Cover (lexan)	SPLASH-LEX030
Bowl Scraper	SCRAPER-HL30
Ingredient Chute	CHUTE-HL4030
Bowl Truck	TRUCK-HL4030
Stainless Steel Feet	PADSST-HL4320
9" Vegetable Slicer	VS9
Meat Chopper Attachment	12TIN-C/EPAN

Plugs and Receptacles:

Hobart recommends that your machine be hardwired to the power source for optimal performance. Refer to the data plate on your machine and local power codes.

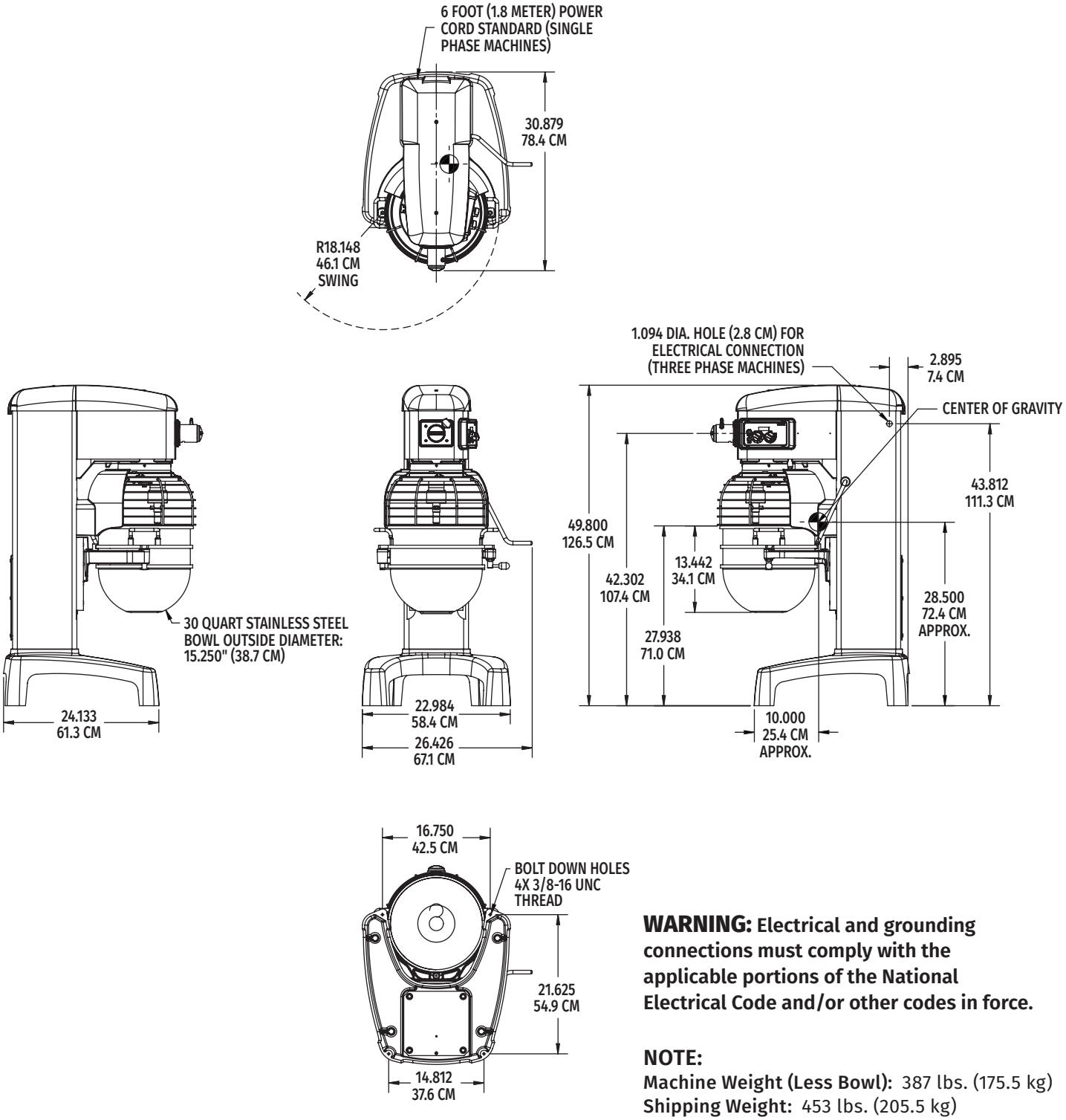
Machine Voltages					
HL300	**120/60/1**	**200-240**	**230/60/1**	**200-240**	**380-460**
Service Current Requirement if Plug Connected	120/60/1	200/60/1 208/60/1	230/60/1	230/60/3	460/60/3
	15 Amp.		15 Amp.	20 Amp.	20 Amp.
Terminal Designation of Plug	2 Pole 3 Wire Grdg.		2 Pole 3 Wire Grdg.	3 Pole 4 Wire Grdg.	3 Pole 4 Wire Grdg.
NEMA Plug Configuration	5-15P		6-15P	L15-20P	L16-20P
Plug Configuration					
Molded Plug on Cord	Yes		Yes	No	No
Plug - Straight/ Angle	Straight		Straight	Straight	Straight
NEMA Receptable or Connector Configuration	5-15R		6-15R	L15-20R	L16-20R
Power Cord Included	Yes		Yes	No	No

HOBART

HL300 LEGACY+

30-Quart Maximum Heavy-Duty Mixer

DETAILS AND DIMENSIONS



WARNING: **Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.**

NOTE:

Machine Weight (Less Bowl): 387 lbs. (175.5 kg)
Shipping Weight: 453 lbs. (205.5 kg)
Bowl Weight: 18 lbs. (8.2 kg)

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

CAD and/or Revit Files Available

Quote

06/23/2026

Project:
Hemingford Public Schools
913 Niobrara Avenue
Hemingford, NE 69348

From:
Central Restaurant Products
Chris Medland
9555 Dry Fork Road
Harrison, OH 45030-1994
513.367.8600
3172388331 (Contact)

Job Reference Number: 39087

Item	Qty	Description	Sell	Sell Total
1	1 ea	**KETTLE, GAS, STATIONARY** Cleveland Range Model No. KGL40 Kettle, gas, stationary, 40-gallon capacity, 2/3 steam jacket, 316 stainless steel interior, self-contained, floor mounted control console supports, electronic ignition, 304 stainless steel finish, faucet mounting bracket, flanged feet, 2" tangent draw-off with strainer, spring-assisted cover, 50 psi rating, 140,000 BTU, CE	$21,746.47	$21,746.47
	1 ea	1-year parts & labor warranty, standard		
	1 ea	K-12 WARRANTY Extended Warranty, not to exceed 36 months from date of installation (K-12 Schools only)		
	1 ea	K-12 PAN WARRANTY 10 Year Pan Warranty (K-12 Schools only)		
	1 ea	PERFORMANCE START-UP Performance start-up included at customer request after equipment is installed (free water quality check included) (mileage capped at 100 miles round trip) (contact Cleveland sales representative for details)		
	1 ea	Natural Gas		
	1 ea	120v/60/1-ph, 10.0 amps, electronic spark ignition, cord & plug for controls, standard		
	1 ea	2" Tangent draw-off, standard		
			ITEM TOTAL:	**$21,746.47**
			Total	$21,746.47

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $21,746.47

Initial: _____

Cleveland

LEG TYPE, GAS-FIRED KETTLES

STATIONARY, 2/3 STEAM JACKETED "SPLASH PROOF SERIES"
40, 60, 80 or 100 GALLONS (150, 225, 300 or 337 LITERS)

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

Gas Kettles

Models

- KGL-40
- KGL-60
- KGL-80
- KGL-100



Short Form Specifications

Shall be CLEVELAND, Gas-fired Stationary Kettle, Model KGL-_____ ; _____ gallons. 2/3 Steam Jacketed, Power Burner Heating System, Insulated Heat Exchanger, 50 psi Steam Jacket Rating. Infinite Variable Temperature Control, L.E.D. indicators for Heat Cycle and Low Water Warning, spring-assisted Cover, 2″ Tangent Draw-off Valve with Drain Strainer, Automatic Ignition System. 316 Stainless Steel Interior.

Standard Features

- High efficiency Power Burner Heating System (62% to 65% efficiency)
- Fast Heat-up and Recovery Time, 140M BTU's on 40 gallon models, 190M BTU's on 60 gallon and larger
- Insulated Heat Exchanger
- Automatic Ignition System
- Steam jacket permanently filled with treated, distilled water. Venting and/or refilling not required
- Solid State Controls, for Temperature and Low Water Safety, in a plug-in Control Module
- Control Panel includes:
  - Precise, consistent temperature control: less than ± 1°C variance (ideal for simmering).
  - L.E.D. Indicators for Heat Cycle and Low Water
  - Warning.
  - Power "on/off" Switch
- Front mounted combination Pressure/Vacuum Gauge
- Type 316 Stainless Steel with #4 finish on kettle
- 2″ diameter Tangent Draw-Off Valve with Drain Strainer
- Support Legs with level adjustable feet, flanged for floor bolting
- Spring-assisted, hinged, rotatable, domed Stainless Steel Cover
- 50 PSI Steam Jacket Rating and Safety valve
- Standard voltage is 115 volts, 60 Hz, single-phase, supplied with cord and plug
- Standard for natural gas operation
- Faucet Mounting Bracket (FBK)
- Typical approvals include AGA, CSA, CE, NSF and ASME

Options & Accessories

- Hot and Cold Water Faucet with Swing Spout (DPK)
- Cooking Baskets and Tri-Basket Supports (BS and TBS)
- Drain Strainers (DS-)
- 3" diameter Tangent Draw-off Valve with Drain Strainer (TD3)
- Kettle Accessory Kit (KAK) includes:
  - Clean-up Brush (CB)
  - 36″ Kettle Paddle (KP)
  - 36″ Kettle Whip (KW)
  - 36″ Kettle Brush
  - Draw-Off Brush (DB)
  - 24 oz. Ladle (KL)
- Automatic Water Meter (GMF or LMF)
- Measuring Strip (MS)
- Option for Propane Gas operation
- Correctional Package
- Heat Deflector Shield (HS001)

KE004046-71

760 Beta Drive, Unit D
Mayfield Village, Ohio 44143

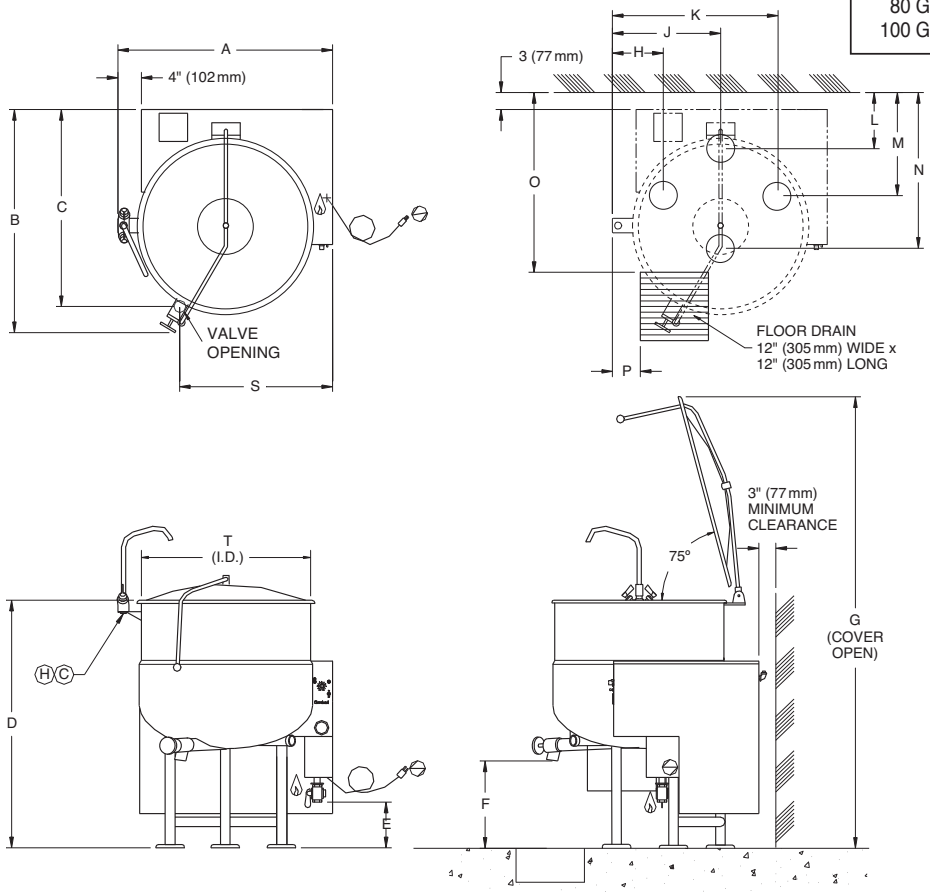
Tel 1.216.481.4900
Fax 1.216.481.3782
Email steam@clevelandrange.com

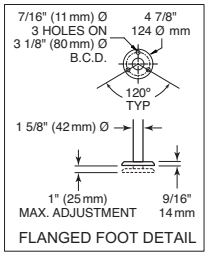
www.clevelandrange.com

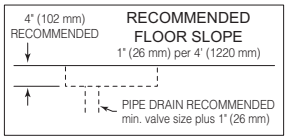
Timeless Quality, Trusted For Life ®

Cleveland

CAPACITIES: (in 8 oz. servings, other sizes may be calculated)
40 Gallon / 150 liters . . . 640 servings
60 Gallon / 225 liters . . . 960 servings
80 Gallon / 300 liters . . . 1280 servings
100 Gallon / 375 liters . . . 1600 servings







UNIT SHOWN WITH OPTIONAL 2" TANGENT DRAW-OFF VALVE, SPRING ASSIST COVER AND HOT & COLD WATER FAUCET.

DIMENSIONS

GALS./ LITERS		A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	S	T I.D.
40	IN	35 1/8	37	32 1/4	40 1/2	9 1/4	16	71 1/2	9 9/16	17 3/4	25 15/16	10 3/8	18 5/8	26 7/8	28 1/2	4 5/8	24 1/2	26
150	mm	893	940	820	1029	235	407	1817	243	451	659	264	474	683	724	118	648	661
60	IN	38 1/4	39	34 1/4	43 1/2	8 3/4	14 1/4	75	8 15/16	19 1/8	29 5/16	10 3/8	18 5/8	27 7/8	30 1/4	5 1/4	27	29 1/2
225	mm	972	991	870	1105	223	362	1905	228	486	745	264	474	709	769	134	686	750
80	IN	41 5/8	42 3/8	35 1/2	45 1/2	8 3/4	15 1/2	79	9 1/4	20 3/4	32 1/4	10 3/8	18 5/8	29 5/8	31 1/2	6 5/8	29	33
300	mm	1058	1077	902	1156	223	394	2007	235	528	820	264	474	753	801	169	737	839
100	IN	44	43 1/2	36 1/2	47 1/2	8 3/4	15 1/2	83 1/2	9 1/8	21 7/8	34 5/8	10 3/8	18 5/8	31 1/4	32 1/2	7 1/2	30 1/2	35 1/2
375	mm	1118	1105	928	1207	22.3	394	2121	232	556	880	264	474	794	826	191	775	902

Shipping Weights & Dimensions

Model -
KGL-40 Weight - 454 lbs
Width - 44"
Depth - 44"
Height - 54"
KGL-40 Weight - 510 lbs
Width - 44"
Depth - 44"
Height - 54"
KGL-40 Weight - 597 lbs
Width - 56"
Depth - 55"
Height - 59"

GAS

NATURAL	PROPANE
Piping: ¾" N.P.T.	Piping: ¾" N.P.T.
Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum	Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum

B.T.U. RATING	
40 gal.	140,000
60 gal.	
80 gal.	190,000
100 gal.	

Manufacturer must be notified if unit will be operated above 2,000 ft. altitude.

ELECTRIC

120V-1 Phase, 60 Hz, 10 amps

WATER (H) (C)

(H) (C) ½" dia. Soft Copper Tubing (each)

When ordered with optional faucet.

CLEARANCE

RIGHT = 3"
LEFT = 3"
REAR = 3"

Allow 6" space minimum from rear and sides when located near combustible walls. 12" recommended on right side for service

NOTES:
Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L/NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)

Gas Kettles

760 Beta Drive, Unit D
Mayfield Village, Ohio 44143

Tel 1.216.481.4900
Fax 1.216.481.3782
Email steam@clevelandrange.com

www.clevelandrange.com

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Quote

06/24/2026

To:
Hemingford Public Schools
Travis Miller
913 Niobrara Ave
Hemingford, NE 69348
308-487-3328 (Contact)

Project:
Cleveland KGL40 for Hemingford

From:
Restaurant Supply
Lou Credidio
24 Maple Street
Wethersfield, CT 06109
860-246-1111
860-936-9546 (Contact)

Job Reference Number: 69698

We are pleased to quote you the following:

Item	Qty	Description	Sell	Sell Total
1	1 ea	**KETTLE, GAS, STATIONARY**	$21,861.32	$21,861.32
		Cleveland Range Model No. KGL40 Kettle, gas, stationary, 40-gallon capacity, 2/3 steam jacket, 316 stainless steel interior, self-contained, floor mounted control console supports, electronic ignition, 304 stainless steel finish, faucet mounting bracket, flanged feet, 2" tangent draw-off with strainer, spring-assisted cover, 50 psi rating, 140,000 BTU, CE		
	1 ea	1-year parts & labor warranty, standard		
	1 ea	K-12 WARRANTY Extended Warranty, not to exceed 36 months from date of installation (K-12 Schools only)		
	1 ea	K-12 PAN WARRANTY 10 Year Pan Warranty (K-12 Schools only)		
	1 ea	PERFORMANCE START-UP Performance start-up included at customer request after equipment is installed (free water quality check included) (mileage capped at 100 miles round trip) (contact Cleveland sales representative for details)		
	1 ea	11000115902 Installation of First Unit, Floor model gas & Electric Kettles KEL, KGl Series & Tilt Skillets SEL, SGL, TR, T1 Series (Note: Pricing based on 100 mile round trip, additional charges may apply, see Installation flyer for details) (Note: Customer should indicate your preferred Welbilt Authorized Service Agent for installation on the PO otherwise Welbilt RISE will select an Authorized Service Agent for this install) (Non-discountable NET pricing) (Only applicable for continental US)	$2,647.20	$2,647.20
	1 ea	11000116000 Pre-installation site survey (Note: Pricing based on 100 mile round trip, additional charges may apply, see Installation flyer for details) (Note: One required per location) (Non-discountable NET pricing) (Note: Customer should indicate your preferred Welbilt Authorized Service Agent for installation on the	$343.03	$343.03

Initial: _____

Item	Qty	Description	Sell	Sell Total
		PO otherwise Welbilt RISE will select an Authorized Service Agent for this install) (Only applicable for continental US)		
	1 ea	11000116002 Disposal Of Old Equipment, (Note: Pricing based on 100 mile round trip, additional charges may apply, see Installation flyer for details) (Note: Customer should indicate your preferred Welbilt Authorized Service Agent for installation on the PO otherwise Welbilt RISE will select an Authorized Service Agent for this install) (Non-discountable NET pricing) (Only applicable for continental US)	$432.38	$432.38
	1 ea	Natural Gas		
	1 ea	120v/60/1-ph, 10.0 amps, electronic spark ignition, cord & plug for controls, standard		
	1 ea	INSTKGTLP 3/4” Quick Disconnect, for all gas Kettles & Tilt Skillets include 3/4" gas line & quick disconnect hose, 3/4" street elbow, cable with mounting bracket, all gas kettles and tilt skilets come with 120 volt cord, plug	$304.43	$304.43
	1 ea	2" Tangent draw-off, standard		
			ITEM TOTAL:	**$25,588.36**
2	1 ea	**LIFTGATE** Cleveland Range Model No. FREIGHT Lift-gate delivery and charges are required for any destination that does not have a standard loading dock or forklift	$150.00	$150.00
			ITEM TOTAL:	**$150.00**
			Total	$25,738.36

10-12 week lead time
Free Freight

Sales tax is not included with this quote and will be applied to the invoice when applicable.

SALES TERMS AND CONDITIONS

This quotation is governed by the terms and conditions outlined in Restaurant Supply, LLC’s Quotation Policy & Agreement (https://www.restaurantsupply.com/quotation-policy-agreement), Terms of Use (https://www.restaurantsupply.com/terms-and-conditions), and Privacy Policy (https://www.restaurantsupply.com/privacy-policy), which collectively establish the terms for all quotations, bids, and purchases of restaurant equipment and related services. Buyers are responsible for reviewing these policies before proceeding with any purchase. IMPORTANT: **Quotes expire within fifteen (15) business days from issuance.** This quotation is an offer, not an order confirmation; orders will not be processed without the Buyer’s written acceptance. White glove service and inside delivery are not included unless explicitly stated as a separate line item. Delivery is curbside via a third-party carrier, and if the consignee lacks offloading equipment, a liftgate will be required for an additional fee. Installation is not included. All items must be inspected upon delivery, and any damaged shipments must be refused to qualify for a replacement. Lead times are estimates and subject to change. Prepayment is required, and credit card payments incur a 3% processing fee, unless otherwise specified in the quotation, sales offer, or contract. For full details, refer to the Quotation Policy & Agreement at https://www.restaurantsupply.com/quotation-policy-agreement.

Initial: _____

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $25,738.36

Cleveland

LEG TYPE, GAS-FIRED KETTLES

STATIONARY, 2/3 STEAM JACKETED "SPLASH PROOF SERIES"
40, 60, 80 or 100 GALLONS (150, 225, 300 or 337 LITERS)

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

Models

- KGL-40
- KGL-60
- KGL-80
- KGL-100



Short Form Specifications

Shall be CLEVELAND, Gas-fired Stationary Kettle, Model KGL-_____ ; _____ gallons. 2/3 Steam Jacketed, Power Burner Heating System, Insulated Heat Exchanger, 50 psi Steam Jacket Rating. Infinite Variable Temperature Control, L.E.D. indicators for Heat Cycle and Low Water Warning, spring-assisted Cover, 2″ Tangent Draw-off Valve with Drain Strainer, Automatic Ignition System. 316 Stainless Steel Interior.

Standard Features

- High efficiency Power Burner Heating System (62% to 65% efficiency)
- Fast Heat-up and Recovery Time, 140M BTU's on 40 gallon models, 190M BTU's on 60 gallon and larger
- Insulated Heat Exchanger
- Automatic Ignition System
- Steam jacket permanently filled with treated, distilled water. Venting and/or refilling not required
- Solid State Controls, for Temperature and Low Water Safety, in a plug-in Control Module
- Control Panel includes:
  - Precise, consistent temperature control: less than ± 1°C variance (ideal for simmering).
  - L.E.D. Indicators for Heat Cycle and Low Water
  - Warning.
  - Power "on/off" Switch
- Front mounted combination Pressure/Vacuum Gauge
- Type 316 Stainless Steel with #4 finish on kettle
- 2″ diameter Tangent Draw-Off Valve with Drain Strainer
- Support Legs with level adjustable feet, flanged for floor bolting
- Spring-assisted, hinged, rotatable, domed Stainless Steel Cover
- 50 PSI Steam Jacket Rating and Safety valve
- Standard voltage is 115 volts, 60 Hz, single-phase, supplied with cord and plug
- Standard for natural gas operation
- Faucet Mounting Bracket (FBK)
- Typical approvals include AGA, CSA, CE, NSF and ASME

Options & Accessories

- Hot and Cold Water Faucet with Swing Spout (DPK)
- Cooking Baskets and Tri-Basket Supports (BS and TBS)
- Drain Strainers (DS-)
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  - Draw-Off Brush (DB)
  - 24 oz. Ladle (KL)
- Automatic Water Meter (GMF or LMF)
- Measuring Strip (MS)
- Option for Propane Gas operation
- Correctional Package
- Heat Deflector Shield (HS001)

KE004046-71

760 Beta Drive, Unit D
Mayfield Village, Ohio 44143

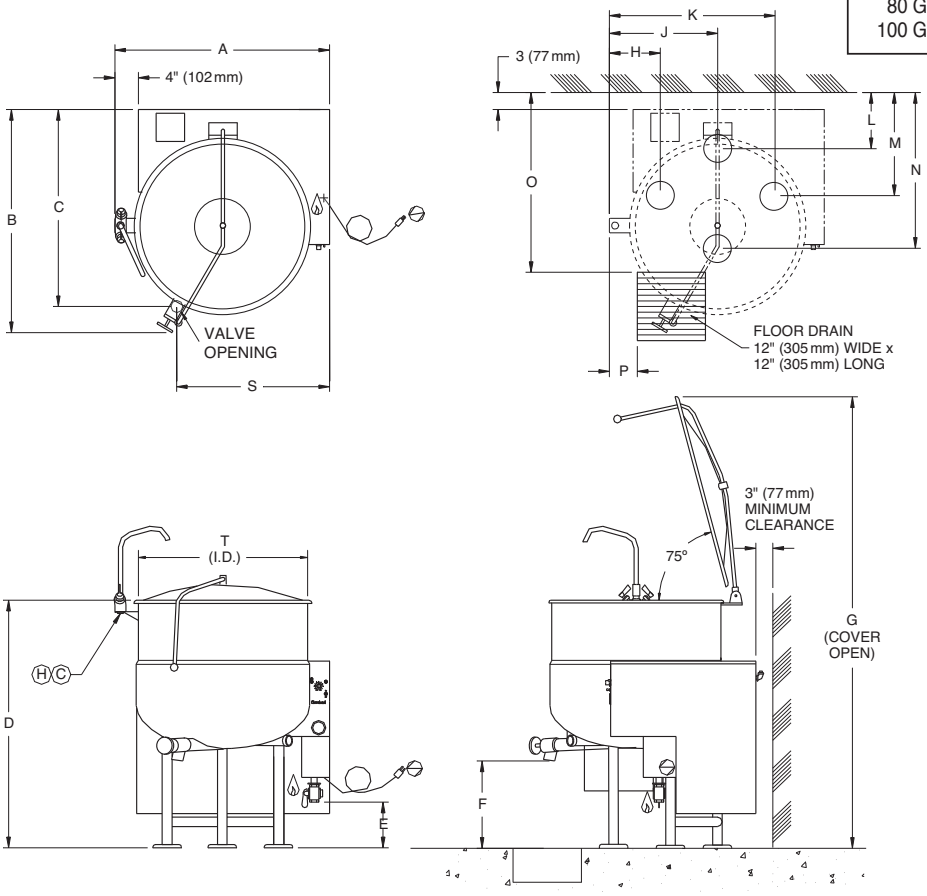
Tel 1.216.481.4900
Fax 1.216.481.3782
Email steam@clevelandrange.com

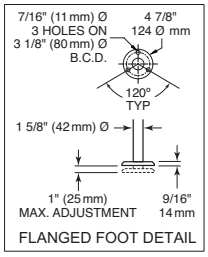
www.clevelandrange.com

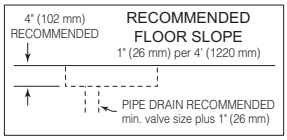
Timeless Quality, Trusted For Life ®

Cleveland

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80 Gallon / 300 liters . . . 1280 servings
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UNIT SHOWN WITH OPTIONAL 2" TANGENT DRAW-OFF VALVE, SPRING ASSIST COVER AND HOT & COLD WATER FAUCET.

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Shipping Weights & Dimensions

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KGL-40 Weight - 510 lbs
Width - 44"
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KGL-40 Weight - 597 lbs
Width - 56"
Depth - 55"
Height - 59"

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Piping: ¾" N.P.T.	Piping: ¾" N.P.T.
Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum	Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum

B.T.U. RATING	
40 gal.	140,000
60 gal.	
80 gal.	190,000
100 gal.	

Manufacturer must be notified if unit will be operated above 2,000 ft. altitude.

ELECTRIC

120V-1 Phase, 60 Hz, 10 amps

WATER (H) (C)

(H) (C) ½" dia. Soft Copper Tubing (each)

When ordered with optional faucet.

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RIGHT = 3"
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REAR = 3"

Allow 6" space minimum from rear and sides when located near combustible walls. 12" recommended on right side for service

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(NOT TO SCALE)

Gas Kettles

760 Beta Drive, Unit D
Mayfield Village, Ohio 44143

Tel 1.216.481.4900
Fax 1.216.481.3782
Email steam@clevelandrange.com

www.clevelandrange.com

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Sales Quote

Sales Quote Number: **882039**

Page: 1

KaTom Restaurant Supply, Inc.
305 Katom Dr.
KODAK, TN 37764

Sales Quote Date:	Due Date	Ship Date
6/23/2026	6/23/2026	6/23/2026
Customer ID	**Contact**	**SalesPerson**
1825048		Noah Wilbourn
Cust. Phone	**Cust. Fax**	**Quote Expires:**
(308) 487-3330		6/28/2026
khanks@gubn.org		

Sell To: Hemingford Public Schools
913 Niobrara Ave
HEMINGFORD, NE 69348
USA

Ship To: Hemingford Public Schools
Kristy Hanks
911 Niobrara Ave
HEMINGFORD, NE 69348
USA

Terms	Ext Doc No.	Your Reference	Ship Via	Loc Code	Loc Phone	Loc Fax
CREDIT CARD				KODAK		

Blueprint No.	Number	Description	Qty	Unit	Unit Price	Total Price
	109-KGL40NG	KGL40 NG (QS) GAS STATIONARY KETTLE 40GAL 2/3 Free Shipping to Customer Must Ship LTL	1	|EA|	19,532.36	19,532.36

Website: **katom.com** **Phone:** **(800) 541-8683** **Fax:** **(800) 821-9130**

This office will follow up with you within 24 hours to ensure you received this quotation. Quotation must be signed below to be official.

Submitted by: _____ **Accepted by:** _____

Subtotal:	19532.36
S, H, & I:	0
Total Sales Tax:	0
Total:	19532.36

Federal and/or State tax laws may apply at the time of invoicing.

BY PLACING YOUR ORDER, YOU ACKNOWLEDGE AND AGREE THAT YOU HAVE READ AND AGREE TO BE BOUND BY KATOM'S POLICIES AND PROCEDURES STANDARD TERMS AND CONDITIONS, POLICIES AND PROCEDURES, INCLUDING BUT NOT LIMITED TO THE KATOM PRIVACY POLICY, RETURN POLICY, SHIPPING POLICY, AND TERMS AND CONDITIONS (WHICH INCLUDE DISCLAIMERS AND LIMITATIONS OF KATOM'S LIABILITY, AS WELL AS A PROVISION WHEREBY YOU AGREE TO ARBITRATE ALL DISPUTES), LOCATED AT WWW.KATOM.COM/POLICY (COLLECTIVELY, THE "TERMS"). PLEASE CALL 1-800-541-8683 TO OBTAIN A PHYSICAL OR E-MAIL COPY OF THE TERMS. THE TERMS ARE ALSO AVAILABLE BY SCANNING THE QR CODE IN THE BOTTOM RIGHTHAND CORNER OF THIS QUOTE WITH THE CAMERA OF YOUR MOBILE DEVICE. IF YOU DO NOT AGREE TO BE BOUND BY ALL PROVISIONS OF THE TERMS, YOU MUST NOTIFY KATOM WITHIN TEN (10) DAYS OF RECEIPT OF THIS QUOTE AND IMMEDIATELY REJECT AND RETURN ALL GOODS TO KATOM. YOUR USE OF THE GOODS, OR YOUR FAILURE TO REJECT AND RETURN THE GOODS TO KATOM WITHIN TEN (10) DAYS, SHALL CONSTITUTE ACCEPTANCE OF ALL TERMS.

Quote

06/23/2026

Project:
Hemingford Public Schools
RATIONAL
913 Niobrara Avenue
Hemingford, NE 69348

From:
Central Restaurant Products
Chris Medland
9555 Dry Fork Road
Harrison, OH 45030-1994
513.367.8600
3172388331 (Contact)

Job Reference Number: 39096

Item	Qty	Description	Sell	Sell Total
1	1 ea	**COMBI OVEN, ELECTRIC**	$36,980.58	$36,980.58
		RATIONAL Model No. ICP 20-FULL E 480V 3 PH (LM100GE) (CG1ERRA.0000228) iCombi Pro® 20-Full Size Combi Oven, electric, (20) 18" x 26" sheet pan or (40) 12" x 20" steam pan or (20) 2/1 GN pan capacity, mobile oven rack & (10) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 480v/60Hz/3-ph, 81.7 amps, 67.9 kW, IPX5, UL, cULus, NSF, ENERGY STAR®		
	1 ea	NOTE: All discounts subject to approval by manufacturer		
	1 ea	2 years parts and labor, 5 years steam generator warranty		
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge		
	1 ea	9999.2202 RCI RATIONAL Certified Installation, new certified installation for each electric floor iCombi, 100 miles (200 round-trip) included. (See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	$1,475.00	$1,475.00
	1 ea	8720.1563US Installation Kit, for electric iCombi/SCC/CMP 62 (208/60Hz/3ph & 240/60Hz/3ph); electric iCombi/SCC/CMP 202 (480/60Hz/3ph) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	$562.00	$562.00
	1 ea	1900.1159US Water Filtration Single Cartridge System, for any single combi model, or XS & half-size Combi-Duos, or iVario includes: (1) single head with pressure gauge, R95-CLX filter & (1) filter installation kit	$516.13	<Optional>
	1 ea	9999.2271 RCI RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit THIS	$175.00	<Optional>

Initial: _____

Item	Qty	Description	Sell	Sell Total
		ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)		
	1 ea	Note: The RATIONAL Water Filtration Systems helps provide consistent high-quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines, and chlorine while delivering the required flow rates.		
	1 ea	NOTE: All public water systems using surface water and most ground water systems treat with either chlorine/chloramine or chlorine dioxide (EPA will allow levels as high as 4ppm safe for drinking water, exceeding our maximum level of .2ppm.		
	1 ea	NOTE: Chloride concentrations above 80ppm can cause corrision. RATIONAL Water Filtration does NOT reduce chloride		
	1 ea	Free Water Testing Kits are available (contact factory for info)		
	1 ea	56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket (minimum order quantity- 2 ea, unless ordered with a unit) (NET)	$131.81	$131.81
	1 ea	56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit) (NET)	$119.15	$119.15
	1 ea	60.22.490 (Mobile Oven Rack, type 20-full size Pro/Classic, (20) 24" x 20" pan capacity, 2-1/2" spacing (Grid Shelves sold separately)	$2,462.05	<Optional>
			ITEM TOTAL:	**$39,268.54**
			Total	$39,268.54

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $39,268.54

Initial: _____

Spec sheet

iCombi® Pro 20-full size E/G



Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

> Combi steamer as per DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: The electrical appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).
The following intelligent assistants are available:

Intelligent assistant

iDensityControl iProductionManager iCookingSuite iCareSystem

iDensityControl
iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite
The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager
iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem
The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

Capacity
> Twenty (20) Full-size sheet pans or Fourty (40) Steam table pans or Twenty (20) 2/1 GN accessories
> Mobile oven rack with 2 1/2" inch rack spacing and tandem casters (63 mm)
> Handle holder for mobile rack
> Large selection of accessories for various cooking procedures, such as grilling, braising or baking
> For use with 2/1, 1/1, 2/4 GN accessories

Combi-steamer mode
> Steaming 86 °F - 266 °F
> Convection 86 °F – 572 °F
> Combination of steam and convection 86 °F – 572 °F

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Unit description and functions

Intelligent functions
> Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
> The actual measured humidity in the cooking cabinet can be adjusted and viewed
> Dynamic air turbulence in the cooking cabinet thanks to three intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable
> Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
> Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
> Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
> Intelligent cooking step to proof baked goods
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.
> Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
> iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatic time or energy optimization in planning; target time preparation to start or end cooking dishes at the same time
> Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
> Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
> Display of the current cleaning and descaling status

Cooking functions
> High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
> Power-steam function: increased steaming power available for Asian applications
> Integrated, maintenance-free grease separation system without an additional grease filter
> Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
> Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
> Digital temperature display, can be set to °C or °F, displays target and actual values
> Cooking cabinet humidity and time displayed digitally; displays target and actual values
> Time can be set to display in 12- or 24-hour format
> 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic retraction and switchable spray/jet function
> Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
> No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Contact temperature of the cooking cabinet door max. 163 °F
> Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Maximum tray height 63 inch when using RATIONAL mobile oven rack with 20 trays, 2 4/8 inch rack spacing (loss of USPHS certification)

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution
> Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care
> Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
> Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
> Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
> Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
> Phosphate- and phosphorus-free Active Green Cleaner and Care tabs. The tabs are also free of microplastic additives
> Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
> Inside and outside material: stainless steel DIN 1.4301, seamless hygienic cooking cabinet with rounded corners and optimized air flow
> Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
> Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

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Operation
> High-resolution 10.1 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
> Acoustic prompts and visual messages when user action is required
> Central dial with Push function for intuitive selection and confirmation of entries
> User interface and help function can be set to over 55 languages
> Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
> Extensive search function including all cooking paths, application examples and settings
> Context-sensitive support that always shows the current help content for the displayed screen content
> Start application examples from help file
> Simple selection of cooking paths using six operating modes and/or five cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customization and control of user profiles to prevent operator errors
> Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger

Installation, maintenance and environment
> Professional installation by RATIONAL-certified technicians recommended
> Rear in-direct floor drain with air gap is required, and should be supplied in alignment with local code.
> Adaptation to the installation site (height above sea level) through automatic calibration
> Operation without water softener and without additional manual descaling possible
> Flush-mounted installation *
> Service diagnostic system with automatic messages, self test function for actively testing cooking system functions
> Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
> 2-year RATIONAL warranty including parts, labor, and travel**
> Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations

* See the installation or planner manual for details
** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options
> MarineLine - marine version
> SecurityLine – prison / security version
> MobilityLine – mobile variant
> HeavyDutyLine – particularly heavy-duty version
> Integrated fat drain
> Protection for control panel
> Safety door lock
> Lockable control panel

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Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (body)	42 5/8 x 71 1/8 x 41 3/8 inches
Cooking system (total)	42 3/5 x 73 3/4 x 44 inches
Cooking system with packaging	46 7/8 x 80 3/8 x 48 inches
Maximum working height of top level*	≤ 5 ft. 2 7/8 inches

* when using a RATIONAL mobile rack, Size 20-full size with 20 levels, level spacing 62 mm

Weights	
Maximum load size per level	66 lb
Maximum total load capacity	396 lb
Weight - electric unit without packaging	717 lb
Weight - electric unit with packaging	820 lb
Weight - gas unit without packaging	789 lb
Weight - gas unit with packaging	893 lb

Electrical connection conditions

Voltage 3 ph 208 V / 240 V	
Connected loads - electric	67.9 kW
Steam power	54 kW
Convection power	66 kW
Breaker	200 A
Connection impedance	0.09 Ω
Running AMPS	188.5 A (208 V) / 163.3 A (240 V)
Cable diameter	AWG 3/0 194°F
Voltage 3 ph 440 V / 480 V	
Connected loads - electric	67.9 kW
Steam power	54 kW
Convection power	66 kW
Breaker	100 A
Connection impedance	0.09 Ω
Running AMPS	89.1 A (440 V) / 81.7 A (480 V)
Cable diameter	AWG 2 194°F

Not supplied with cable connection

Connected loads - gas

Natural gas G20	
Nominal heat load, total	303500 BTU
Nominal heat load, Steam mode	193500 BTU
Nominal heat load, Hot Air mode	303500 BTU
Required connection flow pressure	6.5 – 10 inch w.c.
Liquid gas	
Nominal heat load, total	296500 BTU
Nominal heat load, Steam mode	189000 BTU
Nominal heat load, Hot Air mode	296500 BTU
Required connection flow pressure	10 – 15 inch w.c.

1" female NPT gas shut-off valve
Additional gas types and voltages available on request

Connected loads - gas

Voltage 1 ph 208 V	
Connected loads - gas	2.2 kW
Breaker	15 A
Running AMPS	10.6 A

All gas units are supplied with a 6 ft cord.

Connection conditions water

Connection	3/4" GHT
Supply minimum	1/2" ID Drinking Quality Cold
Water pressure (flow pressure), each	14.5-87.0 psi
Maximum flow rate per cooking system	3 gal/min
Water drain, each	2" OD
Max short-term amount of wastewater	0.11 gal/sec

Use only high-temperature resistant drain pipe

Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.012 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO

All RATIONAL iCombi Pro & Classic models meet the requirements for LEED, IGCC and any local codes that have adopted them, based on water consumption and efficiency.

Model	XS	6 half size	6 full size	10 half size	10 full size	20 half size	20 full size
gal/hr	0.9	1.8	3.5	3.3	5.9	6.4	9.2
gal/hr/pan	0.3	0.3	0.3	0.3	0.3	0.3	0.2

Connected loads - exhaust air and thermal load

Latent heat load	10331 BTU
Sensible heat emission	13667 BTU
Sound level (electric)	60 dBA
Sound level (gas)	65 dBA

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum distances at installation

Clearance Requirements
To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.
If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. On the back, single units and electric Combi-Duo vent pipe can be mounted flush with the wall. 2" rear clearance from the gas Combi-Duo exhaust gas box.
If a high temperature heat source is on the left or right side of the unit, clearance of at least 14" (350 mm) must be maintained on the respective side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).
Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150

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mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Installation conditions

- Observe all local and country-specific standards and regulations regarding the installation and operation of commercial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.
- Do not connect to any receptacle that local code requires protection by a UL 943 listed Class A GFCI. The device is approved for field hardwiring per local code.

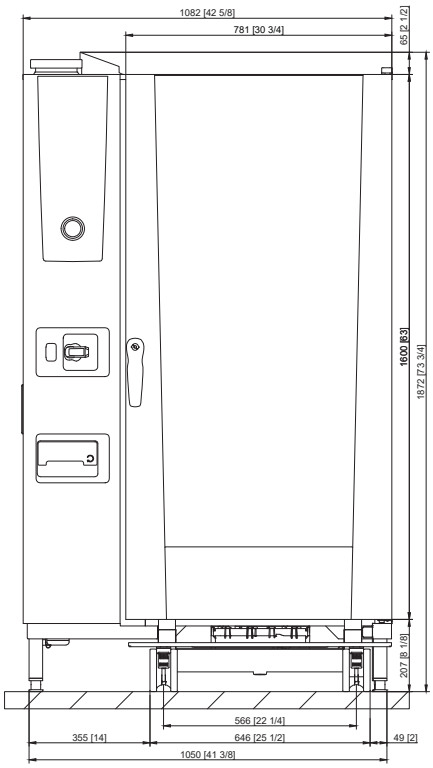
Approvals

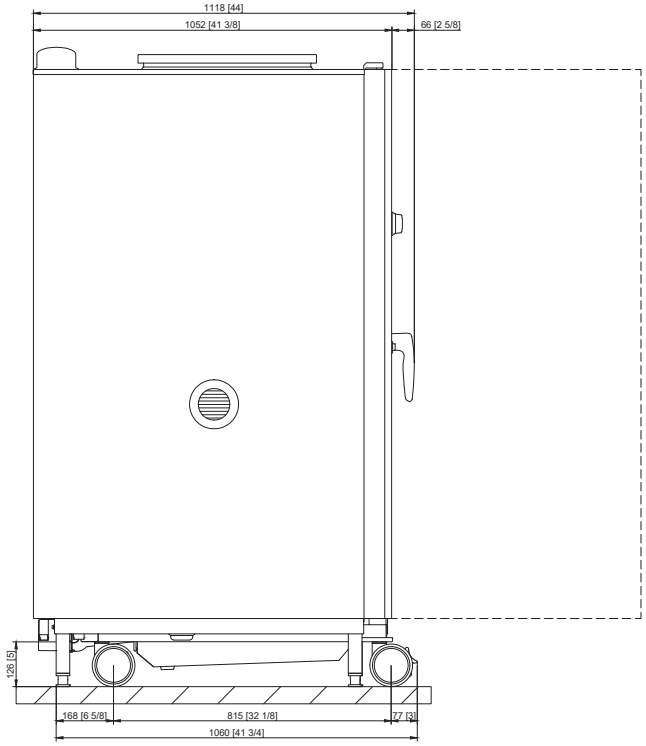
NSF Certification

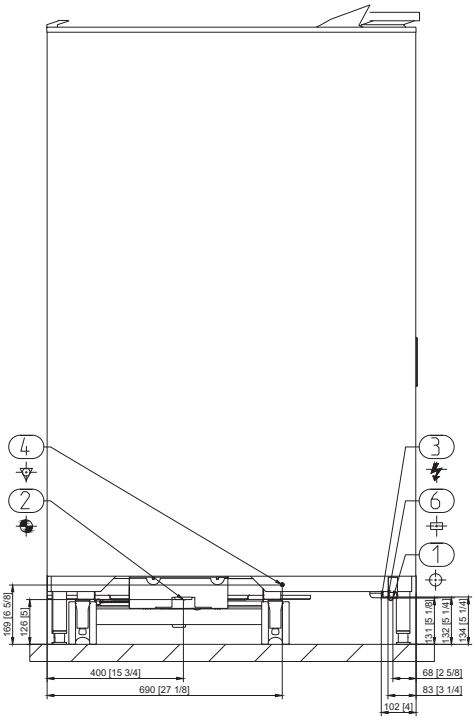
iCombi Pro (LM100) and iCombi Classic (LM200) are NSF-certified, shown on the NSF list.

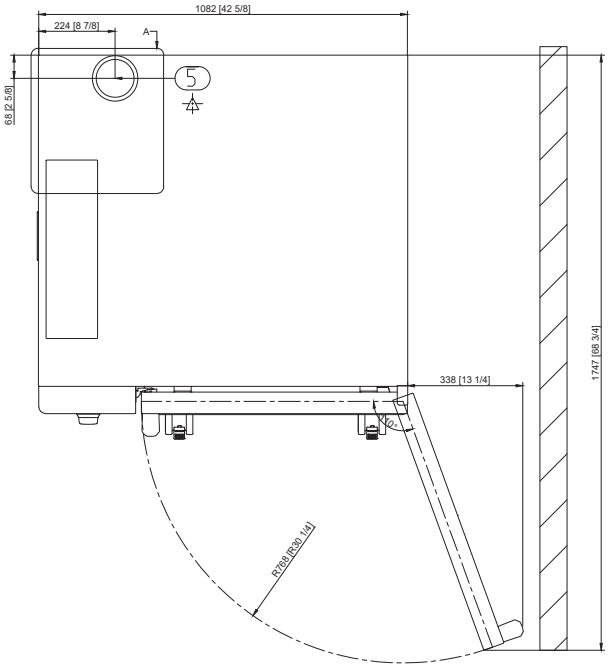
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Technical drawing, electrical









1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe

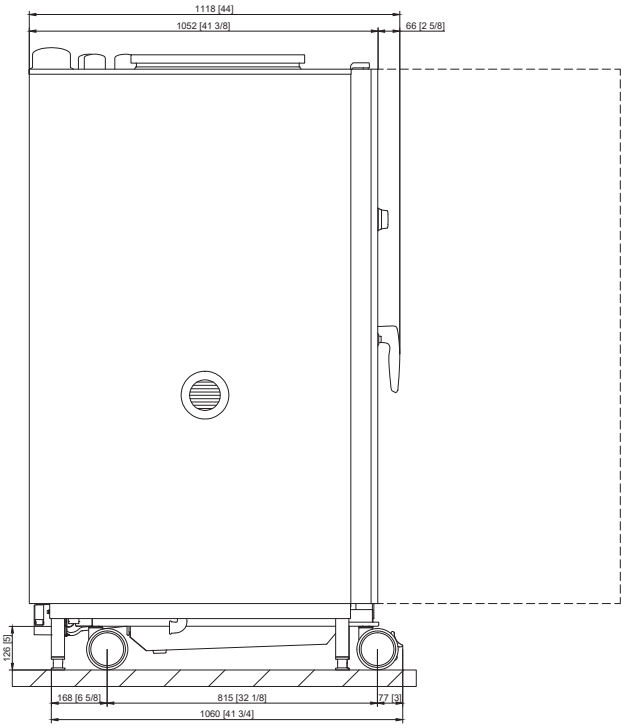
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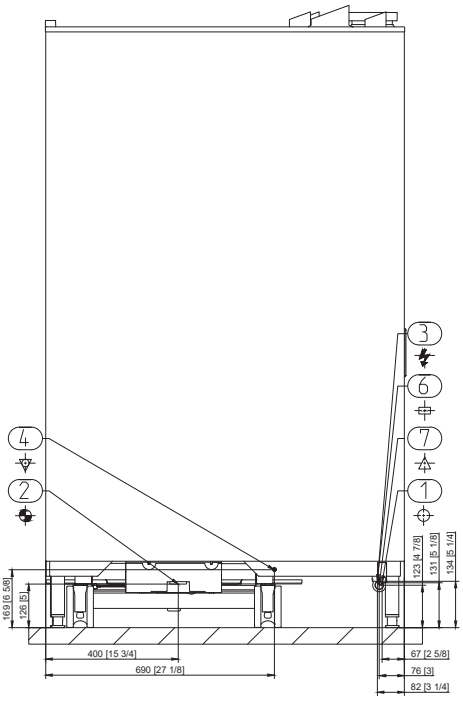
6	Ethernet interface

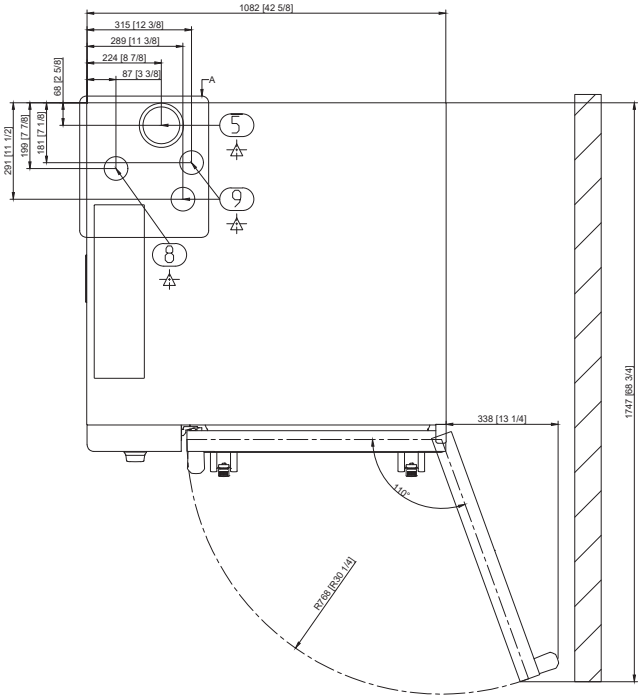
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Technical drawing, gas









1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe

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6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (convection)

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Accessories

> 10 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 20-half size and 20-full size	Item no. 60.75.326
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Ramp - evens out inclines (up to 3%) allowing mobile rack to be rolled in smoothly Size 20-full size	Item no. 60.22.380
Full size sheet pan adapter	Item no. Top 60.22.392 Item no. Below 60.22.393
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 20-full size	Item no. 60.75.826
Mobile catering stand - especially for heavy mobile catering usage	Item no. 60.22.496
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

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Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

Installation Information Form.

To ensure maximum customer satisfaction and proper future service support.
Dealer is responsible for completing this form.

Submit this form with every PO.

Project Name (required)

Phone Number Project Location (required)

Street Address (required)

City/State/Zip Code (required)

Location Contact Name (required)

Phone Number Location Contact (required)

Location Contact Email (required)

RATIONAL PO Number

Please select one of the shipping options for your order below (required). If RATIONAL does not receive any notice, we will proceed with the requested shipping date noted below.

- ☐ Ship ASAP. Ships 2 to 3 days after confirmation by RATIONAL (with or without Pre-Installation Site Consultation).
- ☐ Ship after Pre-Installation Site Consultation is complete. Ship no later than
- ☐ Ship by date (with or without Pre-Installation Site Consultation).
- ☐ Hold until confirmation to ship. Estimated shipping date.

List your preferred RATIONAL Service Provider, or RATIONAL will select an RSP based on location.

☐ New Construction

☐ Replacement

Approximate Pre-Installation Site Consultation Date (If Purchased):

Approximate Installation Date:

Dealer:

Contact at Dealer:

Phone Number:

Email:

Signature:

Date:

The ship date will be the date indicated on the sales confirmation. This date may be subject to change.

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008
Phone (224) 366-3500 Fax (847) 755-9583

23.855 · V-01 · DP/Ad · 03/25 · en_US

Installation Kit
Article no. 8720.1563US

The RATIONAL Installation Kit ensures that the installer has all the essential connection materials on hand at the time of install. Not all parts are used in every installation.

RATIONAL Combi Oven 6-full size (208/60/3ph & 240/60/3ph)
RATIONAL Combi Oven 20-full size (480/60/3ph)

The Installation Kit for the above models includes:

40	feet	THHN 4 AWG black stranded wire
12	feet	THHN 8 AWG Green stranded wire
10	feet	1 1/4" SEALTITE flexible conduit
2	ea	1 1/4" ridgid, 1 1/2" EMT minnies
2	ea	2" minnies
1	ea	1 1/4" SEALTITE conn straight w/o ins
1	ea	1 1/4" SEALTITE 90 degree conn w/o ins
2	ea	3/4" Water Connector Hose, 5/8" ID, 3/4" female hose thread both ends, 72" long rubber coated, NSF approved
1	ea	Male union 3/4" × 3/4" MHT
2	ea	90 deg Fresh water elbow
8	feet	2" copper pipe (two 4' pieces)
2	ea	2" copper pipe 90 degree elbow
1	ea	2" copper pipe T fitting
2	ea	2" copper pipe 45 degree elbow
1	ea	2" copper pipe 90 degree elbow female to male
1	ea	2" copper pipe 90 degree long sweep
1	ea	2" copper pipe coupling

Please note that installation kits are non-discountable.

8720.1563US · V-02 · DP/Ad · 11/25 · en_US

Water Filtration Products.

R195-CLX



R195-CLX

RATIONAL Water Filtration Products Model R195-CLX single cartridge water filtration system helps provide consistent high quality water for your RATIONAL combi by reducing the effects of sediment, chloramines, chlorine, taste & odor while providing the required flow rates for any single Combi model or Combi-Duo models 6-half size/6-half size or 6-half size/10-half size or XS/XS.

Product Benefits

- Carbon block technology effectively reduces chloramines, chlorine, taste, and odor for better equipment protection.
- NSF Standard 42 and FDA CFR-21 compliant materials.
- Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with ¼" turn.
- ½" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

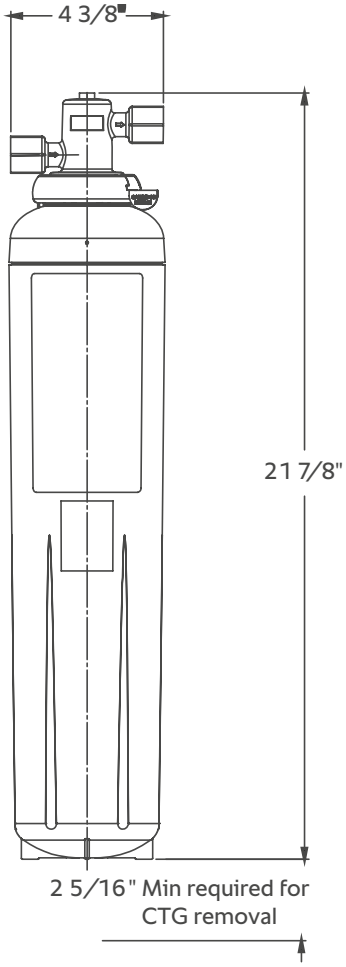
Model Number	Article No.	Reduction Claims	Nominal Micron Rating	Capacity	Replacement Cartridge	Service Flow Rate
R195-CLX	1900.1159US	Chlorine, Taste and Odor Chloramines	5.0 [1]	54,000 gallons (204,412 liters)	R95-CLX 1900.1155US	5 gpm (18.92 lpm) 1.5 gpm (5.68 lpm)

[1] NSF Certified for Particulate Reduction

Visit www.nsf.org for the claims associated with products that are NSF listed.

Water Filtration Products.

R195-CLX



Application Guide

- Any single RATIONAL combi
- XS/XS Combi-Duo
- 6-half size/6-half size Combi-Duo
- 6-half size/10-half size Combi-Duo

Important: Installation Tips

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. Caution: To reduce the risk associated with property damage due to water leakage:

- Read and follow Use Instructions before installation and use of this system.
- Installation and use must comply with all state and local plumbing codes.
- Protect from freezing, remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- Do not install on hot water supply lines. The maximum operating water temperature of this filter system is 100°F (37.8°C).
- Water pressure range- minimum 25 to maximum 80 psi (172-552 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- Do not install where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- The disposable filter cartridge must be replaced every 12 months, at the rated capacity or sooner if a noticeable reduction in flow rate occurs.

Warning

To reduce the risk associated with the ingestion of contaminants:
Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

RATIONAL recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. RATIONAL shall not be liable for system failures due to improper maintenance.

RATIONAL USA
1701 Golf Road
Suite C-120, Commercium
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)
Fax 847-755-9583

info@rational-online.us
rationalusa.com

Limited Warranty
RATIONAL warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by RATIONAL Water Filters or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. RATIONAL MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE. If the Product fails to satisfy this Limited Warranty during the warranty period, RATIONAL will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and RATIONAL exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operating Instruction Manual.
Limitation of Liability. RATIONAL will not be liable for any loss or damage arising from this RATIONAL product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

21.055 · V-04 · DP/Ad · 08/24 · en_US

Installation Information Form.

To ensure maximum customer satisfaction and proper future service support.
Dealer is responsible for completing this form.

Submit this form with every PO.

Project Name (required)

Phone Number Project Location (required)

Street Address (required)

City/State/Zip Code (required)

Location Contact Name (required)

Phone Number Location Contact (required)

Location Contact Email (required)

RATIONAL PO Number

Please select one of the shipping options for your order below (required). If RATIONAL does not receive any notice, we will proceed with the requested shipping date noted below.

- ☐ Ship ASAP. Ships 2 to 3 days after confirmation by RATIONAL (with or without Pre-Installation Site Consultation).
- ☐ Ship after Pre-Installation Site Consultation is complete. Ship no later than
- ☐ Ship by date (with or without Pre-Installation Site Consultation).
- ☐ Hold until confirmation to ship. Estimated shipping date.

List your preferred RATIONAL Service Provider, or RATIONAL will select an RSP based on location.

- ☐ New Construction
- ☐ Replacement

Approximate Pre-Installation Site Consultation Date (If Purchased):

Approximate Installation Date:

Dealer:

Contact at Dealer:

Phone Number:

Email:

Signature:

Date:

The ship date will be the date indicated on the sales confirmation. This date may be subject to change.

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008
Phone (224) 366-3500 Fax (847) 755-9583

23.855 · V-01 · DP/Ad · 03/25 · en_US

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016 Product code: 00625-0016_US_GHS

1. Identification

Product identifier

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Recommended use of the chemical and restrictions on use

Use of the substance/mixture

Preservative agent

Details of the supplier of the safety data sheet

Company name:	Rational AG	
Street:	Iglinger Strasse 62	
Place:	D-86899 Landsberg	
Telephone:	+49 (0)8191-3270	Telefax: +49 (0)8191-21735
Responsible Department:	Responsible for the safety data sheet: reinigung@rational-online.de	

Emergency phone number: In North America contact Info Trac at 1-800-535-5053
outside USA/CA contact +49 89 19240

2. Hazard(s) identification

Classification of the chemical

Regulation (EC) No. 1272/2008

Hazard categories:
Skin corrosion/irritation: Skin Irrit. 2
Serious eye damage/eye irritation: Eye Irrit. 2
Hazard Statements:
Causes skin irritation
Causes serious eye irritation

Label elements

Regulation (EC) No. 1272/2008

Signal word: Warning

Pictograms:



Hazard statements

Causes skin irritation
Causes serious eye irritation

Precautionary statements

Keep out of reach of children.
If medical advice is needed, have product container or label at hand.
Wear protective gloves/protective clothing/eye protection/face protection.
If on skin: Wash with plenty of water.
If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
If exposed or concerned: Get medical advice/attention.

Hazards not otherwise classified

Not known.

3. Composition/information on ingredients

Mixtures

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Hazardous components

CAS No	Components	Quantity
77-92-9	Citric acid	> 20 %
617-48-1	Malic acid	> 20 %
124-04-9	Adipic acid	1 - 5 %

4. First-aid measures

Description of first aid measures

General information

If you feel unwell, seek medical advice.

After inhalation

Move to fresh air in case of accidental inhalation of dust or fumes from overheating or combustion.

After contact with skin

In case of contact with skin wash off immediately with soap and water.
Consult a doctor if skin irritation persists.

After contact with eyes

Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes.
Seek medical treatment by eye specialist.

After ingestion

Rinse out mouth thoroughly with water.
Do not induce vomiting.
Never give anything by mouth to an unconscious person.
Summon a doctor immediately.

Most important symptoms and effects, both acute and delayed

WARNING !
Causes serious eye irritation.
Causes skin irritation.

OSHA Hazard Communication: This material is considered hazardous by the OSHA Hazard Communication Standard 29CFR 1910.1200.

Indication of any immediate medical attention and special treatment needed

Treat symptoms.

5. Fire-fighting measures

Extinguishing media

Suitable extinguishing media

Product does not burn, fire-extinguishing activities according to surrounding.

Unsuitable extinguishing media

Full water jet.

Specific hazards arising from the chemical

Fire may produce:
Irritant/corrosive, flammable as well as toxic distillation gases (carbonization gases).

Special protective equipment and precautions for fire-fighters

Use breathing apparatus with independent air supply.
Protective suit.

Additional information

Cool containers at risk with water spray jet.
Fire residues and contaminated firefighting water must be disposed of in accordance with the local regulations.

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Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

No special precautions required.

Environmental precautions

Do not discharge into the drains/surface waters/groundwater.

Methods and material for containment and cleaning up

Pick up mechanically, avoiding dust, and provide disposal in suitable recipients.
Flush rests with sufficient amount of water.

Reference to other sections

Observe protective instructions (see Sections 7 and 8).
Information for disposal look up chapter 13.

7. Handling and storage

Precautions for safe handling

Advice on safe handling

Avoid the formation of dust.
Avoid contact with eyes, skin or mucous membrane.

Advice on protection against fire and explosion

No special protective measures against fire required.

Conditions for safe storage, including any incompatibilities

Requirements for storage rooms and vessels

Keep in the original sealed container.
Keep containers tightly closed in a dry, well-ventilated place.

Further information on storage conditions

Keep away from food, drink and animal feeding stuffs.

8. Exposure controls/personal protection

Control parameters

Exposure controls

Appropriate engineering controls

Provide appropriate exhaust ventilation at machinery and at places where dust can be generated.

Protective and hygiene measures

Avoid contact with eyes and skin.
Wash hands before breaks and at the end of workday.
When using do not eat, drink or smoke.
Remove and wash contaminated clothing before re-use.

Eye/face protection

Tightly fitting goggles.
Eye wash bottle with pure water.

Hand protection

Protective gloves resistant to chemicals made off natural-rubber latex, Minimum coat thickness 0.6 mm, Permeation resistance (wear duration) approx. 480 minutes, i.e. protective glove <Lapren 706> made by www.kcl.de.
This recommendation refers exclusively to the chemical compatibility and the lab test conforming to EN 374 carried out under lab conditions.
Requirements can vary as a function of the use. Therefore it is necessary to adhere additionally to the recommendations given by the manufacturer of protective gloves.

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Respiratory protection

No personal respiratory protective equipment normally required.
Breathing apparatus (particle filter) only if dust is formed.

9. Physical and chemical properties

Information on basic physical and chemical properties

Physical state:	Tablet
Color:	White
Odor:	Characteristic

		Test method
pH-Value:	2,5	(1%)

Changes in the physical state

Flash point:	n.a.
Lower explosion limits:	n.a.
Upper explosion limits:	
Ignition temperature:	n.a.

Oxidizing properties
n.a.

Vapor pressure: (at 20 °C)	n.a.
Water solubility: (at 20 °C)	Soluble
Partition coefficient:	n.d.

Other information

Bulk density: approx. 800 g/L

10. Stability and reactivity

Reactivity

No decomposition if stored and applied as directed.

Chemical stability

Stability: Stable

Stable under normal conditions.

Possibility of hazardous reactions

Hazardous reactions: Will not occur

No hazardous reactions known.

Conditions to avoid

Protect from moisture.

Incompatible materials

No materials to be especially mentioned.

Hazardous decomposition products

No hazardous decomposition products known.

11. Toxicological information

Information on toxicological effects

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Route(s) of Entry

Skin and eye contact, inhalation and ingestion.

Acute toxicity

Based on available data, the classification criteria are not met.
Citric acid
LD50/oral/rat: 6730 mg/kg
Adipic acid
LD50/oral/rat: 11000 mg/kg
Malic acid
LD50/oral/rat: >3200 mg/kg

CAS No	Components				
	Exposure routes	Method	Dose	Species	Source
77-92-9	Citric acid				
	oral	LD50	11700 mg/kg	Rat	
	dermal	LD50	> 2000 mg/kg	Rat	

Irritation and corrosivity

Causes skin irritation
Causes serious eye irritation
Skin irritation: Irritant
Eye irritation: Irritant

Sensitizing effects

Based on available data, the classification criteria are not met.
Irritant

Specific target organ toxicity (STOT) - single exposure

Based on available data, the classification criteria are not met.

Severe effects after repeated or prolonged exposure

Based on available data, the classification criteria are not met.
STOT - Single exposure: Not classified.
STOT - Repeated exposure: Not classified.
Aspiration hazard: Not classified.

Carcinogenic/mutagenic/toxic effects for reproduction

Based on available data, the classification criteria are not met.
Carcinogenicity: Not classified.
Mutagenicity: Not classified.
Teratogenicity: Not classified.

Carcinogenicity (NTP): Not listed
Carcinogenicity (IARC): Not listed
Carcinogenicity (OSHA): Not listed

Aspiration hazard

Based on available data, the classification criteria are not met.

Practical experience

Other observations

Ingestion causes irritation of upper respiratory system and gastrointestinal disturbance.
Inhalation of dust may cause shortness of breath, tightness of the chest, a sore throat and cough.

12. Ecological information

Ecotoxicity

Citric acid :
LC50/Leuciscus idus/96 h: 440 - 706 mg/l

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

EC50/Daphnia magna: 85 mg/l
Adipic acid:
LC50/Pimephales promelas/96 h: 97 mg/l

Persistence and degradability

Product is biodegradable.

Bioaccumulative potential

No data available.

Mobility in soil

The product is soluble in water.

Other adverse effects

No data available.

13. Disposal considerations

Waste treatment methods

Advice on disposal

Remove in accordance with local official regulations.

Contaminated packaging

Empty containers should be taken for local recycling, recovery or waste disposal.
Contaminated packaging should be emptied as far as possible and after appropriate cleansing may be taken for reuse.
Packaging that cannot be cleaned should be disposed of like the product.

14. Transport information

US DOT 49 CFR 172.101

Proper shipping name: Not regulated.

Other applicable information

Non hazardous material as defined by the transport regulations.

15. Regulatory information

U.S. Regulations

National Inventory TSCA

All of the components are listed on the TSCA inventory.

National regulatory information

SARA Section 304 CERCLA:
Adipic acid (124-04-9): Reportable quantity = 5,000 (2270) lbs. (kg)
SARA Section 311/312 Hazards:
Citric acid (77-92-9): Immediate (acute) health hazard
Malic acid (617-48-1): Immediate (acute) health hazard
Adipic acid (124-04-9): Immediate (acute) health hazard

SARA

To the best of our knowledge this product contains no toxic chemicals subject to the supplier notification requirements of Section 313 of the Superfund Amendments and Reauthorization Act (SARA/EPCRA) and the requirements of 40 CFR Part 372.

State Regulations

Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65, State of California)

This product contains no chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

Rational AG

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

16. Other information

Hazardous Materials Information Label (HMIS)

Health:	2
Flammability:	0
Physical Hazard:	0

NFPA Hazard Ratings

Health:	2
Flammability:	0
Reactivity:	0
Unique Hazard:	



Changes

Revision date:	03.02.2016
Revision No:	6,1

-

Other data

The information in this document is based on the present state of knowledge and is applicable to the product with regard to appropriate safety precautions.
The information describes exclusively the safety requirements for the product (s) and is based on the present level of our knowledge.
The delivery specifications are contained in the corresponding product sheet.
This data does not constitute a guarantee for the characteristics of the product(s) as defined by the legal warranty regulations.
(n.a. = not applicable; n.d. = not determined)

(The data for the hazardous ingredients were taken respectively from the last version of the sub-contractor's safety data sheet.)

Specification/Datasheet

Mobile oven rack model 20-full size - standard, 20 racks



Article number

60.22.490

Description

Mobile oven rack to hold GN accessories. For fast and convenient loading and unloading of the cooking system.

Intended use

This product is intended for professional use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose and could be dangerous. RATIONAL AG assumes no liability for the consequences of improper use.

Features

- 20 support rails with a 2 1/2 in (65 mm) rail distance
- Secures the containers with a lock
- Can be loaded with containers on both sides
- Tilt protection when pulling out the container using U-rails
- 4 casters (of which 2 are lockable)
- Removable drip tray. Can be emptied via the drain
- Removable handle

Capacity

2/1 GN	Roasting and baking trays	20 x
2/1 GN	Grid	20 x
2/1 GN	3/4 in (20 mm) deep	20 x
2/1 GN	1 1/2 in (40 mm) deep	20 x
2/1 GN	2 1/2 in (65 mm) deep	10 x
2/1 GN	4 in (100 mm) deep	10 x
H6-1/1 (up to 4 lb)	Chicken Superspike	12 x
H8-1/1 (up to 2.9 lb)	Chicken Superspike	12 x
H10-1/1 (up to 2 lb)	Chicken Superspike	12 x

Use of other containers: 2/4 GN, 1/1 GN

Technical specifications

Space between bottom rack and cooking cabinet opening:	4 7/8 in (123 mm)
Space between top rack up to the cooking cabinet opening:	4 in (101 mm)
Max. rack height:	65 in (1,65 m)
Max. load capacity:	396 lb (180 kg)
Max. load capacity per level:	66 lb (30 kg)

Dimensions and weights

Width (W):	30 3/8 in (772 mm)
Height (H):	68 5/8 in (1,742 mm)
Depth (D):	39 7/8 in (1,013 mm)
Weight:	112.9 lb (51.2 kg)

Visit us on the internet: www.rational-online.com
We reserve the right to make technical improvements

Specification/Datasheet

Mobile oven rack model 20-full size - standard, 20 racks

Material

Stainless steel (CNS 1.4301/AISI 304)

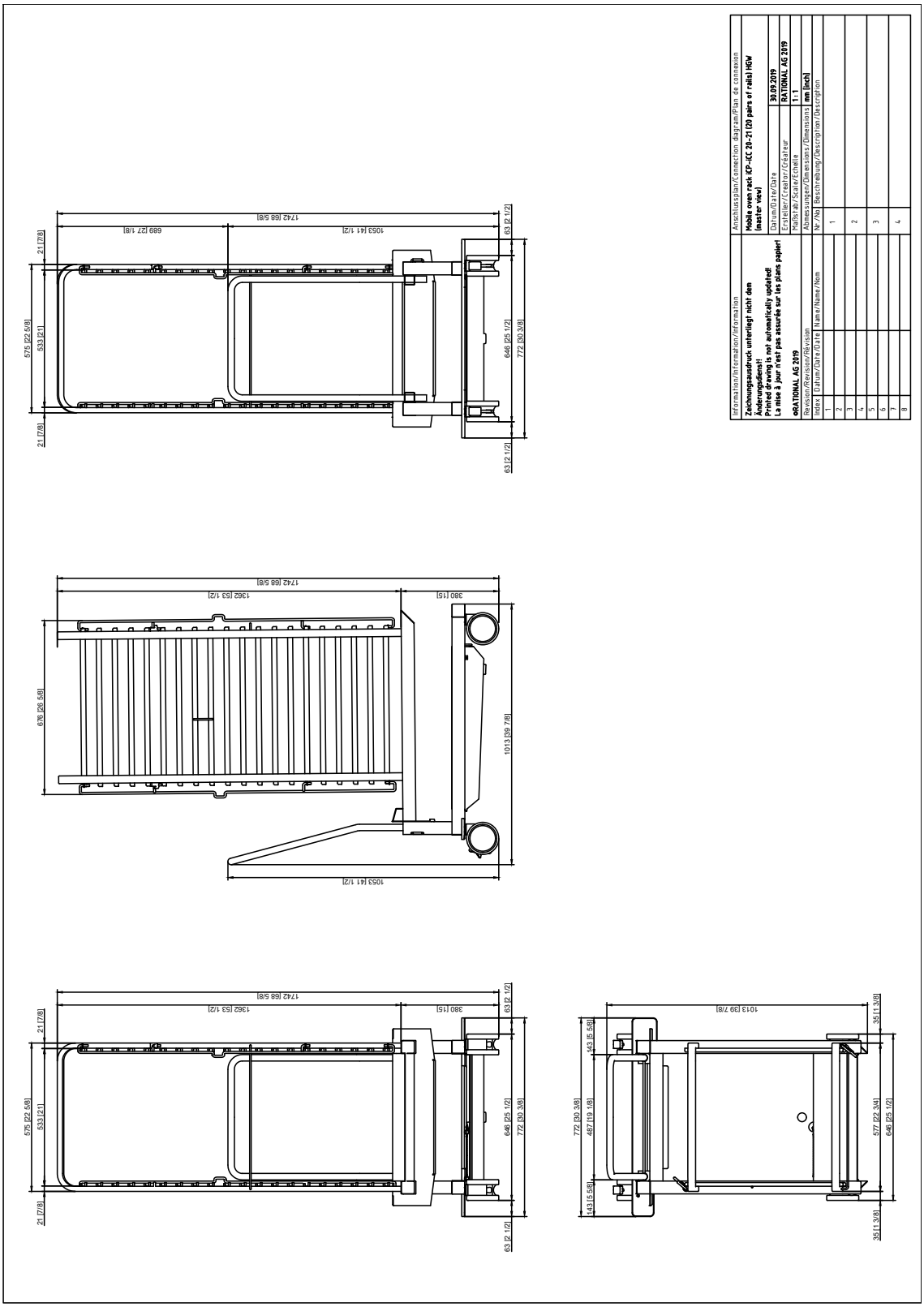
Tandem casters - plastics, metal parts made from CNS stainless steel

Note, Option

- Please refer to the original manual of the associated device for cleaning and care instructions
- Positioning aid for core probe
- Thermocover

Specification/Datasheet

Mobile oven rack model 20-full size - standard, 20 racks



Sales Quote

Sales Quote Number: **882018**

Page: 1

KaTom Restaurant Supply, Inc.
305 Katom Dr.
KODAK, TN 37764

Sales Quote Date:	Due Date	Ship Date
6/23/2026	6/23/2026	6/23/2026
Customer ID	**Contact**	**SalesPerson**
1825048		Noah Wilbourn
Cust. Phone	**Cust. Fax**	**Quote Expires:**
(308) 487-3330		6/28/2026
khanks@gubn.org		

Sell To: Hemingford Public Schools
913 Niobrara Ave
HEMINGFORD, NE 69348
USA

Ship To: Hemingford Public Schools
911 Niobrara Ave
HEMINGFORD, NE 69348
USA

Terms	Ext Doc No.	Your Reference	Ship Via	Loc Code	Loc Phone	Loc Fax
CREDIT CARD				KODAK		

Blueprint No.	Number	Description	Qty	Unit	Unit Price	Total Price
	703-CG1ERRA0000228	ICP20-FULLE480V3PH(LM100GE) ICP COMBI OVEN 20-FULL 480/3	1	|EA|	37,080.36	37,080.36
		Free Shipping to Customer				
		Must Ship LTL				
	703-19001159US	1900.1159US WATER FILTRATION SGL CARTRIDGE SYSTEM	1	|EA|	615.30	615.30
	703-99992271	9999.2271 RCI RATIONAL CERTIFIED INSTALLATION	1	|EA|	175.00	175.00
		Free Shipping to Customer				
	703-87201563US	8720.1563US INSTALLATION KIT	1	|EA|	562.00	562.00
	703-99992202	9999.2202 RCI RATIONAL CERTIFIED INSTALLATION	1	|EA|	1,475.00	1,475.00
		Free Shipping to Customer				
	703-5601535	56.01.535 DETERGENT TABS ACTIVE GREEN (MOQ 2CS ATF)	1	|PK|150	142.99	142.99
	703-99992002	9999.2002 PRE-INSTALLATION SITE CONSULTATION	1	|EA|	525.00	525.00
		Free Shipping to Customer				

Sales Quote

Sales Quote Number: 882018

KaTom Restaurant Supply, Inc.
305 Katom Dr.
KODAK, TN 37764

Sales Quote Date:	Due Date	Ship Date
6/23/2026	6/23/2026	6/23/2026
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HEMINGFORD, NE 69348
USA

Ship To: Hemingford Public Schools
911 Niobrara Ave
HEMINGFORD, NE 69348
USA

Terms	Ext Doc No.	Your Reference	Ship Via	Loc Code	Loc Phone	Loc Fax
CREDIT CARD				KODAK		

Blueprint No.	Number	Description	Qty	Unit	Unit Price	Total Price

Website: **katom.com** **Phone:** **(800) 541-8683** **Fax:** **(800) 821-9130**

This office will follow up with you within 24 hours to ensure you received this quotation. Quotation must be signed below to be official.

Submitted by: _____ **Accepted by:** _____

Subtotal:	40575.65
S, H, & I:	0
Total Sales Tax:	0
Total:	40575.65

Federal and/or State tax laws may apply at the time of invoicing.

BY PLACING YOUR ORDER, YOU ACKNOWLEDGE AND AGREE THAT YOU HAVE READ AND AGREE TO BE BOUND BY KATOM'S POLICIES AND PROCEDURES STANDARD TERMS AND CONDITIONS, POLICIES AND PROCEDURES, INCLUDING BUT NOT LIMITED TO THE KATOM PRIVACY POLICY, RETURN POLICY, SHIPPING POLICY, AND TERMS AND CONDITIONS (WHICH INCLUDE DISCLAIMERS AND LIMITATIONS OF KATOM'S LIABILITY, AS WELL AS A PROVISION WHEREBY YOU AGREE TO ARBITRATE ALL DISPUTES), LOCATED AT WWW.KATOM.COM/POLICY (COLLECTIVELY, THE "TERMS"). PLEASE CALL 1-800-541-8683 TO OBTAIN A PHYSICAL OR E-MAIL COPY OF THE TERMS. THE TERMS ARE ALSO AVAILABLE BY SCANNING THE QR CODE IN THE BOTTOM RIGHTHAND CORNER OF THIS QUOTE WITH THE CAMERA OF YOUR MOBILE DEVICE. IF YOU DO NOT AGREE TO BE BOUND BY ALL PROVISIONS OF THE TERMS, YOU MUST NOTIFY KATOM WITHIN TEN (10) DAYS OF RECEIPT OF THIS QUOTE AND IMMEDIATELY REJECT AND RETURN ALL GOODS TO KATOM. YOUR USE OF THE GOODS, OR YOUR FAILURE TO REJECT AND RETURN THE GOODS TO KATOM WITHIN TEN (10) DAYS, SHALL CONSTITUTE ACCEPTANCE OF ALL TERMS.

Quote

06/24/2026

To:
Hemingford Public Schools
Travis Miller
913 Niobrara
PO Box 217
Hemingford, NE 69348
308-487-3328 (Contact)

Project:
Rational ICP 20-FULL E for Hemingford
911 Niobrara Ave
Hemingford, NE 69348

From:
Restaurant Supply
Lou Credidio
24 Maple Street
Wethersfield, CT 06109
860-246-1111
860-936-9546 (Contact)

Job Reference Number: 69696

We are pleased to quote you the following:

Item	Qty	Description	Sell	Sell Total
1	1 ea	**COMBI OVEN, ELECTRIC**	$38,441.24	$38,441.24
		RATIONAL Model No. ICP 20-FULL E 480V 3 PH (LM100GE) (CG1ERRA.0000228) iCombi Pro® 20-Full Size Combi Oven, electric, (20) 18" x 26" sheet pan or (40) 12" x 20" steam pan or (20) 2/1 GN pan capacity, mobile oven rack & (10) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 480v/60Hz/3-ph, 81.7 amps, 67.9 kW, IPX5, UL, cULus, NSF, ENERGY STAR®		
	1 ea	NOTE: All discounts subject to approval by manufacturer		
	1 ea	2 years parts and labor, 5 years steam generator warranty		
	1 ea	9999.9612 K-12 Extended Warranty: Extends the warranty for 12 months beyond the Original Equipment Warranty to 3 years parts and labor. (NET)	$1,166.00	$1,166.00
	1 ea	NOTE: RATIONAL Certified Installation or Commissioning is required		
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge		
	1 ea	9999.2002 Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, add 'in one (1) kitchen', includes 100 miles (200 miles round trip). (see attached	$556.50	$556.50

Initial: _____

Item	Qty	Description	Sell	Sell Total
		installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)		
	1 ea	9999.2202 RCI RATIONAL Certified Installation, new certified installation for each electric floor iCombi, 100 miles (200 round-trip) included. (See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	$1,563.50	$1,563.50
	1 ea	8720.1563US Installation Kit, for electric iCombi/SCC/CMP 62 (208/60Hz/3ph & 240/60Hz/3ph); electric iCombi/SCC/CMP 202 (480/60Hz/3ph) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	$595.72	$595.72
	1 ea	1900.1158US Water Filtration Double Cartridge System, for full-size Combi-Duos or if used for more than (2) units, includes: (1) double head with pressure gauge, (2) R95-CLX filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges)	$1,522.93	$1,522.93
	1 ea	9999.2271 RCI RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	$185.50	$185.50
	1 ea	Note: The RATIONAL Water Filtration Systems helps provide consistent high-quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines, and chlorine while delivering the required flow rates.		
			ITEM TOTAL:	**$44,031.39**
2	1 ea	**LIFTGATE** RATIONAL Model No. FREIGHT Lift-gate delivery and charges are required for any destination that does not have a standard loading dock or forklift	$150.00	$150.00
			ITEM TOTAL:	**$150.00**
			Total	$44,181.39

10-12 week lead time
Free Freight

Sales tax is not included with this quote and will be applied to the invoice when applicable.

SALES TERMS AND CONDITIONS

This quotation is governed by the terms and conditions outlined in Restaurant Supply, LLC's Quotation Policy & Agreement (https://www.restaurantsupply.com/quotation-policy-agreement), Terms of Use (https://www.restaurantsupply.com/terms-and-conditions), and Privacy Policy (https://www.restaurantsupply.com/privacy-policy), which collectively establish the terms for all quotations, bids, and purchases of restaurant equipment and related services. Buyers are responsible for reviewing these policies before proceeding with any purchase. IMPORTANT: **Quotes expire within fifteen (15) business days from issuance.** This quotation is an offer, not an order confirmation; orders will not be processed without the Buyer's written acceptance. White glove service and inside delivery are not included unless explicitly stated as a separate line item. Delivery

Initial: _____

is curbside via a third-party carrier, and if the consignee lacks offloading equipment, a liftgate will be required for an additional fee. Installation is not included. All items must be inspected upon delivery, and any damaged shipments must be refused to qualify for a replacement. Lead times are estimates and subject to change. Prepayment is required, and credit card payments incur a 3% processing fee, unless otherwise specified in the quotation, sales offer, or contract. For full details, refer to the Quotation Policy & Agreement at https://www.restaurantsupply.com/quotation-policy-agreement.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $44,181.39

Spec sheet

iCombi® Pro 20-full size E/G



Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

> Combi steamer as per DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: The electrical appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).
The following intelligent assistants are available:

Intelligent assistant

iDensityControl iProductionManager iCookingSuite iCareSystem

iDensityControl
iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite
The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager
iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem
The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

Capacity
> Twenty (20) Full-size sheet pans or Fourty (40) Steam table pans or Twenty (20) 2/1 GN accessories
> Mobile oven rack with 2 1/2" inch rack spacing and tandem casters (63 mm)
> Handle holder for mobile rack
> Large selection of accessories for various cooking procedures, such as grilling, braising or baking
> For use with 2/1, 1/1, 2/4 GN accessories

Combi-steamer mode
> Steaming 86 °F - 266 °F
> Convection 86 °F – 572 °F
> Combination of steam and convection 86 °F – 572 °F

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Unit description and functions

Intelligent functions
> Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
> The actual measured humidity in the cooking cabinet can be adjusted and viewed
> Dynamic air turbulence in the cooking cabinet thanks to three intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable
> Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
> Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
> Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
> Intelligent cooking step to proof baked goods
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.
> Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
> iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatic time or energy optimization in planning; target time preparation to start or end cooking dishes at the same time
> Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
> Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
> Display of the current cleaning and descaling status

Cooking functions
> High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
> Power-steam function: increased steaming power available for Asian applications
> Integrated, maintenance-free grease separation system without an additional grease filter
> Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
> Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
> Digital temperature display, can be set to °C or °F, displays target and actual values
> Cooking cabinet humidity and time displayed digitally; displays target and actual values
> Time can be set to display in 12- or 24-hour format
> 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic retraction and switchable spray/jet function
> Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
> No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Contact temperature of the cooking cabinet door max. 163 °F
> Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Maximum tray height 63 inch when using RATIONAL mobile oven rack with 20 trays, 2 4/8 inch rack spacing (loss of USPHS certification)

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution
> Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care
> Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
> Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
> Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
> Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
> Phosphate- and phosphorus-free Active Green Cleaner and Care tabs. The tabs are also free of microplastic additives
> Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
> Inside and outside material: stainless steel DIN 1.4301, seamless hygienic cooking cabinet with rounded corners and optimized air flow
> Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
> Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

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Operation
> High-resolution 10.1 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
> Acoustic prompts and visual messages when user action is required
> Central dial with Push function for intuitive selection and confirmation of entries
> User interface and help function can be set to over 55 languages
> Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
> Extensive search function including all cooking paths, application examples and settings
> Context-sensitive support that always shows the current help content for the displayed screen content
> Start application examples from help file
> Simple selection of cooking paths using six operating modes and/or five cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customization and control of user profiles to prevent operator errors
> Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger

Installation, maintenance and environment
> Professional installation by RATIONAL-certified technicians recommended
> Rear in-direct floor drain with air gap is required, and should be supplied in alignment with local code.
> Adaptation to the installation site (height above sea level) through automatic calibration
> Operation without water softener and without additional manual descaling possible
> Flush-mounted installation *
> Service diagnostic system with automatic messages, self test function for actively testing cooking system functions
> Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
> 2-year RATIONAL warranty including parts, labor, and travel**
> Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations

* See the installation or planner manual for details
** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options
> MarineLine - marine version
> SecurityLine – prison / security version
> MobilityLine – mobile variant
> HeavyDutyLine – particularly heavy-duty version
> Integrated fat drain
> Protection for control panel
> Safety door lock
> Lockable control panel

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Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (body)	42 5/8 x 71 1/8 x 41 3/8 inches
Cooking system (total)	42 3/5 x 73 3/4 x 44 inches
Cooking system with packaging	46 7/8 x 80 3/8 x 48 inches
Maximum working height of top level*	≤ 5 ft. 2 7/8 inches

* when using a RATIONAL mobile rack, Size 20-full size with 20 levels, level spacing 62 mm

Weights	
Maximum load size per level	66 lb
Maximum total load capacity	396 lb
Weight - electric unit without packaging	717 lb
Weight - electric unit with packaging	820 lb
Weight - gas unit without packaging	789 lb
Weight - gas unit with packaging	893 lb

Electrical connection conditions

Voltage 3 ph 208 V / 240 V	
Connected loads - electric	67.9 kW
Steam power	54 kW
Convection power	66 kW
Breaker	200 A
Connection impedance	0.09 Ω
Running AMPS	188.5 A (208 V) / 163.3 A (240 V)
Cable diameter	AWG 3/0 194°F
Voltage 3 ph 440 V / 480 V	
Connected loads - electric	67.9 kW
Steam power	54 kW
Convection power	66 kW
Breaker	100 A
Connection impedance	0.09 Ω
Running AMPS	89.1 A (440 V) / 81.7 A (480 V)
Cable diameter	AWG 2 194°F

Not supplied with cable connection

Connected loads - gas

Natural gas G20	
Nominal heat load, total	303500 BTU
Nominal heat load, Steam mode	193500 BTU
Nominal heat load, Hot Air mode	303500 BTU
Required connection flow pressure	6.5 – 10 inch w.c.
Liquid gas	
Nominal heat load, total	296500 BTU
Nominal heat load, Steam mode	189000 BTU
Nominal heat load, Hot Air mode	296500 BTU
Required connection flow pressure	10 – 15 inch w.c.

1" female NPT gas shut-off valve
Additional gas types and voltages available on request

Connected loads - gas

Voltage 1 ph 208 V	
Connected loads - gas	2.2 kW
Breaker	15 A
Running AMPS	10.6 A

All gas units are supplied with a 6 ft cord.

Connection conditions water

Connection	3/4" GHT
Supply minimum	1/2" ID Drinking Quality Cold
Water pressure (flow pressure), each	14.5-87.0 psi
Maximum flow rate per cooking system	3 gal/min
Water drain, each	2" OD
Max short-term amount of wastewater	0.11 gal/sec

Use only high-temperature resistant drain pipe

Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.012 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO

All RATIONAL iCombi Pro & Classic models meet the requirements for LEED, IGCC and any local codes that have adopted them, based on water consumption and efficiency.

Model	XS	6 half size	6 full size	10 half size	10 full size	20 half size	20 full size
gal/hr	0.9	1.8	3.5	3.3	5.9	6.4	9.2
gal/hr/pan	0.3	0.3	0.3	0.3	0.3	0.3	0.2

Connected loads - exhaust air and thermal load

Latent heat load	10331 BTU
Sensible heat emission	13667 BTU
Sound level (electric)	60 dBA
Sound level (gas)	65 dBA

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum distances at installation

Clearance Requirements
To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.
If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. On the back, single units and electric Combi-Duo vent pipe can be mounted flush with the wall. 2" rear clearance from the gas Combi-Duo exhaust gas box.
If a high temperature heat source is on the left or right side of the unit, clearance of at least 14" (350 mm) must be maintained on the respective side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).
Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150

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mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Installation conditions

- Observe all local and country-specific standards and regulations regarding the installation and operation of commercial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.
- Do not connect to any receptacle that local code requires protection by a UL 943 listed Class A GFCI. The device is approved for field hardwiring per local code.

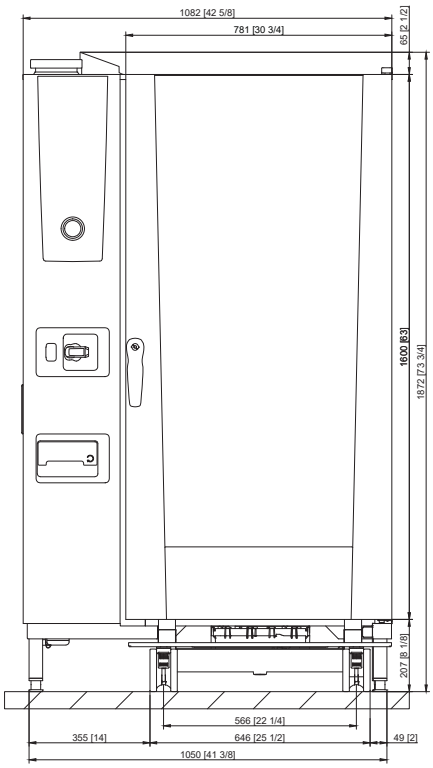
Approvals

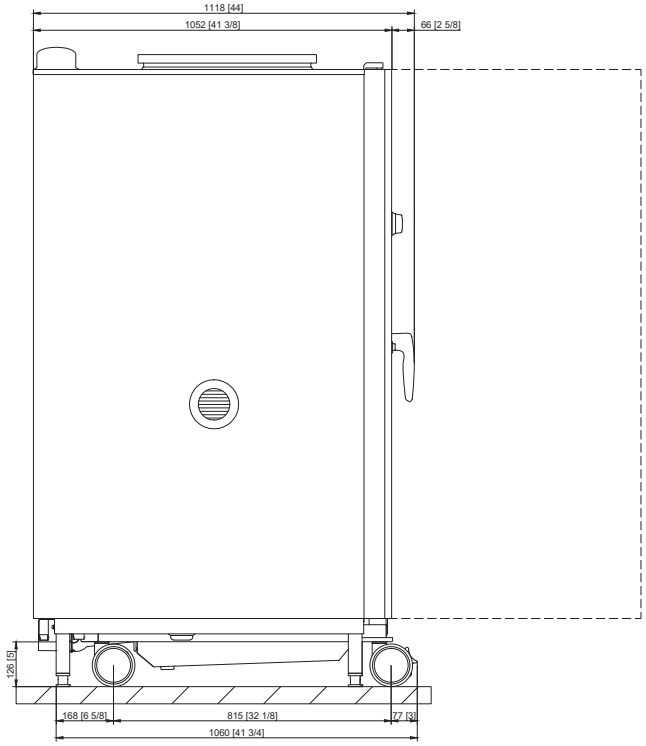
NSF Certification

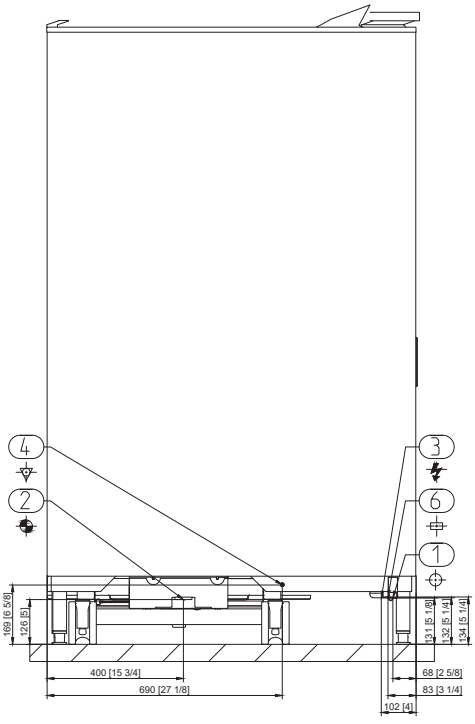
iCombi Pro (LM100) and iCombi Classic (LM200) are NSF-certified, shown on the NSF list.

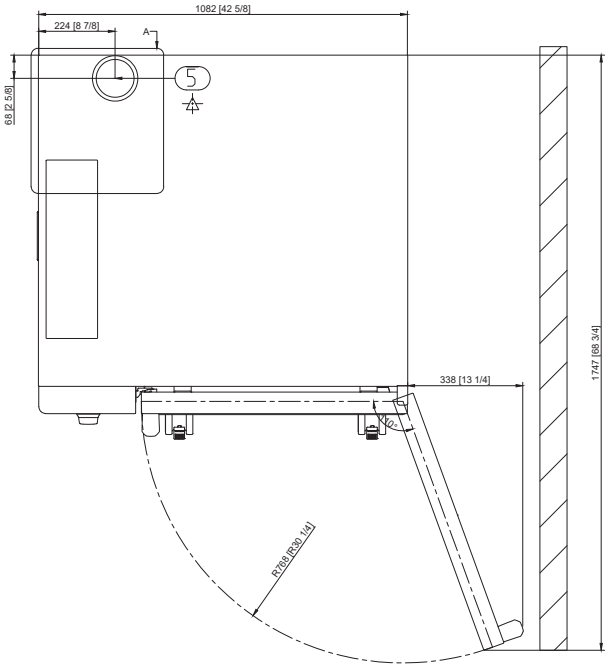
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Technical drawing, electrical









1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe

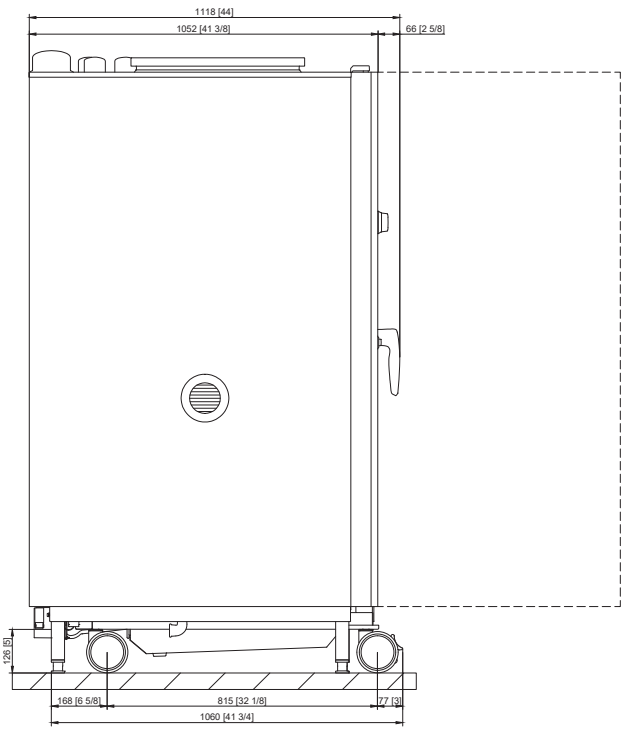
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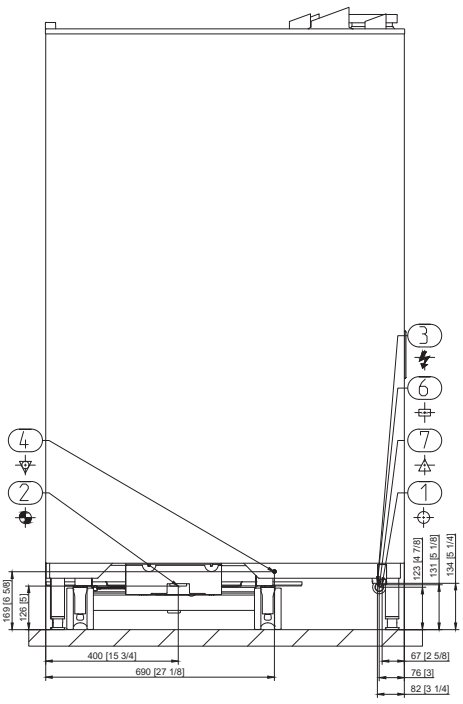
6	Ethernet interface

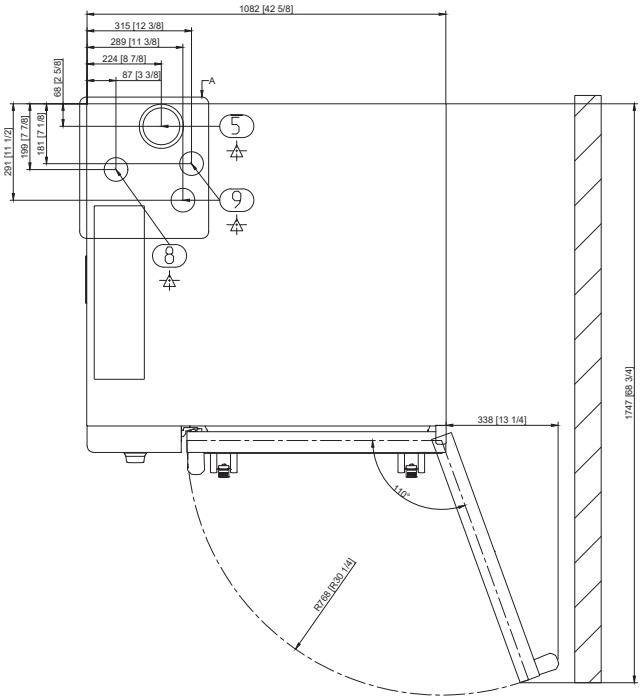
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Technical drawing, gas









1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe

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6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (convection)

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Accessories

> 10 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 20-half size and 20-full size	Item no. 60.75.326
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Ramp - evens out inclines (up to 3%) allowing mobile rack to be rolled in smoothly Size 20-full size	Item no. 60.22.380
Full size sheet pan adapter	Item no. Top 60.22.392 Item no. Below 60.22.393
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 20-full size	Item no. 60.75.826
Mobile catering stand - especially for heavy mobile catering usage	Item no. 60.22.496
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

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Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

Installation Information Form.

To ensure maximum customer satisfaction and proper future service support.
Dealer is responsible for completing this form.

Submit this form with every PO.

Project Name (required)

Phone Number Project Location (required)

Street Address (required)

City/State/Zip Code (required)

Location Contact Name (required)

Phone Number Location Contact (required)

Location Contact Email (required)

RATIONAL PO Number

Please select one of the shipping options for your order below (required). If RATIONAL does not receive any notice, we will proceed with the requested shipping date noted below.

- ☐ Ship ASAP. Ships 2 to 3 days after confirmation by RATIONAL (with or without Pre-Installation Site Consultation).
- ☐ Ship after Pre-Installation Site Consultation is complete. Ship no later than
- ☐ Ship by date (with or without Pre-Installation Site Consultation).
- ☐ Hold until confirmation to ship. Estimated shipping date.

List your preferred RATIONAL Service Provider, or RATIONAL will select an RSP based on location.

- ☐ New Construction
- ☐ Replacement

Approximate Pre-Installation Site Consultation Date (If Purchased):

Approximate Installation Date:

Dealer:

Contact at Dealer:

Phone Number:

Email:

Signature:

Date:

The ship date will be the date indicated on the sales confirmation. This date may be subject to change.

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008
Phone (224) 366-3500 Fax (847) 755-9583

23.855 · V-01 · DP/Ad · 03/25 · en_US

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Installation Kit
Article no. 8720.1563US

The RATIONAL Installation Kit ensures that the installer has all the essential connection materials on hand at the time of install. Not all parts are used in every installation.

RATIONAL Combi Oven 6-full size (208/60/3ph & 240/60/3ph)
RATIONAL Combi Oven 20-full size (480/60/3ph)

The Installation Kit for the above models includes:

40	feet	THHN 4 AWG black stranded wire
12	feet	THHN 8 AWG Green stranded wire
10	feet	1 1/4" SEALTITE flexible conduit
2	ea	1 1/4" ridgid, 1 1/2" EMT minnies
2	ea	2" minnies
1	ea	1 1/4" SEALTITE conn straight w/o ins
1	ea	1 1/4" SEALTITE 90 degree conn w/o ins
2	ea	3/4" Water Connector Hose, 5/8" ID, 3/4" female hose thread both ends, 72" long rubber coated, NSF approved
1	ea	Male union 3/4" × 3/4" MHT
2	ea	90 deg Fresh water elbow
8	feet	2" copper pipe (two 4' pieces)
2	ea	2" copper pipe 90 degree elbow
1	ea	2" copper pipe T fitting
2	ea	2" copper pipe 45 degree elbow
1	ea	2" copper pipe 90 degree elbow female to male
1	ea	2" copper pipe 90 degree long sweep
1	ea	2" copper pipe coupling

Please note that installation kits are non-discountable.

8720.1563US · V-02 · DP/Ad · 11/25 · en_US

Water Filtration Products.

R295-CLX



R295-CLX

RATIONAL Water Filtration Products Model R295-CLX water filtration system helps provide consistent high quality water for your RATIONAL combi by reducing the effects of sediment, chloramines, chlorine, taste & odor while providing required flow rates for Combi-Duo models 6-full size/6-full size, 6-full size/10-full-size or if used for more than 2 units. For each additional unit add one additional head and cartridge.

Product Benefits

- Carbon block technology effectively reduces chloramines, chlorine, taste & odor for better equipment protection.
- NSF Standard 42 and FDA CFR-21 compliant materials.
- Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with ¼" turn.
- 3/4" MNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

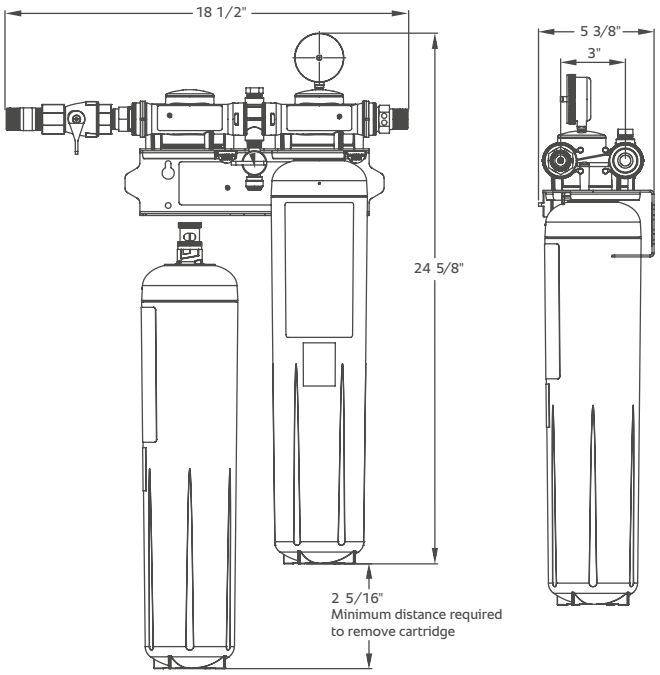
Model Number	Article No.	Reduction Claims	Nominal Micron Rating	Capacity	Replacement Cartridge	Service Flow Rate
R295-CLX	1900.1158US	Chlorine, Taste and Odor Chloramine	5.0 [1]	108,000 gallons (408,824 liters)	R295-CLX (Qty 2) 1900.1155US	10 gpm (37.85 lpm) 3 gpm (11.36 lpm)

[1] NSF Certified for Particulate Reduction

Visit www.nsf.org for the claims associated with products that are NSF listed.

Water Filtration Products.

R295-CLX



Warning
To reduce the risk associated with the ingestion of contaminants: Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

RATIONAL recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. RATIONAL shall not be liable for system failures due to improper maintenance.

Application Guide

› 6-full size/6-full size or 6-full size/10-full-size. Add up to 2 additional units with extra heads and cartridges.

Important: Installation Tips

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. CAUTION: To reduce the risk associated with property damage due to water leakage:

› Read and follow Use Instructions before installation and use of this system.
› Installation and use **must** comply with all state and local plumbing codes.
› Protect from freezing, remove filter cartridge when temperatures are expected to drop below 40 °F (4.4 °C).
› Do not install on hot water supply lines. The maximum operating water temperature of this filter system is 100 °F (37.8 °C).
› Water pressure range- minimum 25 to maximum 80 psi (172-552 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
› Do not install where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
› The disposable filter cartridge **must** be replaced every 12 months, at the rated capacity or sooner if a noticeable reduction in flow rate occurs.

RATIONAL USA
1701 Golf Road
Suite C-120, Commercium
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)
Fax 847-755-9583

info@rational-online.us
rationalusa.com

Limited Warranty
RATIONAL warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by RATIONAL Water Filters or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. RATIONAL MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE. If the Product fails to satisfy this Limited Warranty during the warranty period, RATIONAL will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and RATIONAL exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operating Instruction Manual.
Limitation of Liability. RATIONAL will not be liable for any loss or damage arising from this RATIONAL product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

21.056 · V-04 · DP/Ad · 08/24 · en_US

Installation Information Form.

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Submit this form with every PO.

Project Name (required)

Phone Number Project Location (required)

Street Address (required)

City/State/Zip Code (required)

Location Contact Name (required)

Phone Number Location Contact (required)

Location Contact Email (required)

RATIONAL PO Number

Please select one of the shipping options for your order below (required). If RATIONAL does not receive any notice, we will proceed with the requested shipping date noted below.

- ☐ Ship ASAP. Ships 2 to 3 days after confirmation by RATIONAL (with or without Pre-Installation Site Consultation).
- ☐ Ship after Pre-Installation Site Consultation is complete. Ship no later than
- ☐ Ship by date (with or without Pre-Installation Site Consultation).
- ☐ Hold until confirmation to ship. Estimated shipping date.

List your preferred RATIONAL Service Provider, or RATIONAL will select an RSP based on location.

- ☐ New Construction
- ☐ Replacement

Approximate Pre-Installation Site Consultation Date (If Purchased):

Approximate Installation Date:

Dealer:

Contact at Dealer:

Phone Number:

Email:

Signature:

Date:

The ship date will be the date indicated on the sales confirmation. This date may be subject to change.

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008
Phone (224) 366-3500 Fax (847) 755-9583

23.855 · V-01 · DP/Ad · 03/25 · en_US

Quote

06/25/2026

Project:
Hemingford Public Schools_HOT FOOD TABLE
913 Niobrara Avenue
Hemingford, NE 69348

From:
Central Restaurant Products
Chris Medland
9555 Dry Fork Road
Harrison, OH 45030-1994
513.367.8600
3172388331 (Contact)

Job Reference Number: 39204

Item	Qty	Description	Sell	Sell Total
1	1 ea	**HOT FOOD SERVING COUNTER / TABLE** Advance Tabco Model No. HF-5E-240-BS Hot Food Table, electric, 77-3/4"W x 30-5/8"D x 34-3/8"H, (5) 12" x 20" wells (accommodates pan inserts up to 7-3/4" deep), individual infinite controls, stainless steel top, stainless steel 8”D support shelf with removable 3/8” thick poly cutting board	$4,228.50	$4,228.50
	1 ea	208-240v/60/1-ph, 3750-5000 watts, 18.03-20.84 amps, cord with NEMA L6-30P, standard		
			ITEM TOTAL:	**$4,228.50**
			Total	$4,228.50



Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $4,228.50

ELECTRIC HOT FOOD TABLES
WITH ENCLOSED BASE
For Use with Optional Spillage Pans



HF-5E-240-BS Shown

Item #: _____ Qty #: _____

Model #: _____

Project #: _____



Optional TA-255P Casters Available

FEATURES:

Stainless steel body, top and legs

Stainless steel undershelf

Fiberglass insulation between each compartment

Units intended for dry use. For hot water bath, must use optional Spillage Pans # **SP-A** (Aluminum) or # **SP-S** (Stainless)

Stainless steel 8" support shelf with removable 3/8" thick poly cutting board - Ships K.D.

MATERIAL:

TOP: 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062")
BODY: 22 gauge #430 stainless steel
LEGS: 18 gauge stainless steel with fully adjustable stainless steel bullet foot
UNDERSHELF: 22 gauge #430 stainless steel
LINERS: 8" deep, 22 Gauge galvanized (standard) or #302 stainless steel upgrade (**Model # SU-32**)
CUTTING BOARD: White Thermoplastic
CUTTING BOARD BRACKETS: 16 gauge #302 stainless steel

ELECTRICAL:

120V units yield 500 Watts

208V/240V dual voltage units yield 750 Watts at 208V and 1000 Watts at 240V

8' electrical cord with plug

Infinite control knobs

Indicator lights

UL LISTED

Model #	Length	Width*	# of Wells	Volts	Amps	Watts	NEMA Plug	Wt.	Cu. Ft.
HF-2E-120-BS	A = 31-13/16"	30-5/8"	2	120	8.33	1000	5-20P	92 lbs.	28
HF-3E-120-BS	B = 47-1/8"	30-5/8"	3	120	12.50	1500	5-20P	130 lbs.	41.32
HF-4E-120-BS	C = 62-7/16"	30-5/8"	4	120	16.67	2000	L5-30P	250 lbs.	54.55
HF-2E-240-BS	A = 31-13/16"	30-5/8"	2	208/240	7.21/8.33	1500/2000	6-20P	92 lbs.	28
HF-3E-240-BS	B = 47-1/8"	30-5/8"	3	208/240	10.82/12.50	2250/3000	6-20P	130 lbs.	41.32
HF-4E-240-BS	C = 62-7/16"	30-5/8"	4	208/240	14.42/16.67	3000/4000	L6-30P	250 lbs.	54.55
HF-5E-240-BS	D = 77-3/4"	30-5/8"	5	208/240	18.03/20.84	3750/5000	L6-30P	290 lbs.	66.94
HF-6E-240-BS	E = 93-1/16"	30-5/8"	6	208/240	18.03/20.84	3750/5000	L6-30P	325 lbs.	88

***Width Includes 8" Cutting Board**

NOTE: Units are not designed to cook or heat frozen or refrigerated foods. Food placed in tables should already be hot, and the table will maintain the proper temperatures

NEMA PLUGS: Your plug will look like this...



NEMA 5-20P



NEMA 6-20P



NEMA L5-30P



NEMA L6-30P

NOTE: For international applications, plug may need to be replaced (by others) in field.

ADVANCE TABCO SMART FABRICATION™ www.advancetabco.com

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:
Email: customer@advancetabco.com or **Fax:** 631-242-6900

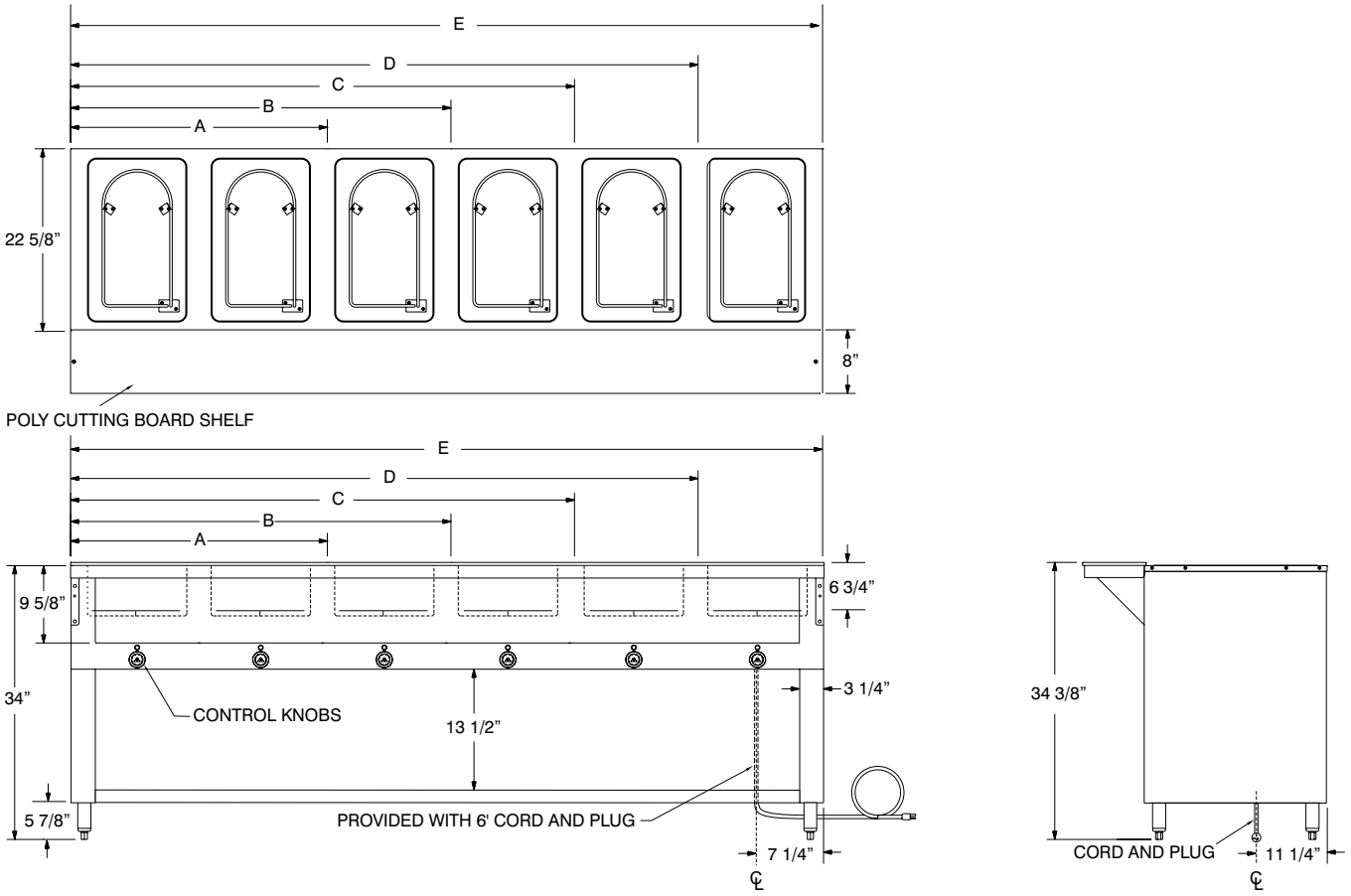
For Smart Fabrication™ Quotes:
Email: smartfab@advancetabco.com or **Fax:** 631-586-2933

REF-V

DIMENSIONS and SPECIFICATIONS

TOL ± .125”

ALL DIMENSIONS ARE TYPICAL



All dimensions are the same for the stainless steel wells option.



SP-A - Spillage Pan



SU-25 - Casters

Food Table Accessories

Visit our website for additional Food Table Accessories

SU-32 Upgrade to a Stainless Steel Lining
(Excludes Sealed Hot Well Units)

TA-255P Add Casters to Enclosed Base Food Units
(Includes 4 -5” Swivel Casters, 2 w/ Brakes)

SP-A Aluminum Spillage Pan

SP-S Stainless Steel Spillage Pan

SU-45A 12” x 1” Adapter bar

SU-45B 20” x 3” Adapter bar

SU-72 Upgrade to 240 volt units to 3-Phase Wiring

TCB-OMIT Remove Poly Cutting Board



19-1/4” Height

Acrylic Food Shield has 10” Clearance from Deck

Double Sided Self-Serve Buffet Shelf

with Built-In Food Shield

Model	Length	Approx Wt.	Cu. Ft.
TBS-2	31-13/16”	34 lbs.	2
TBS-3	47-1/8”	42 lbs.	3
TBS-4	62-7/16”	47 lbs.	4
TBS-5	77-3/4”	55 lbs.	4

ADVANCE TABCO
SMART FABRICATION™

REF-V

325 Wireless Boulevard, Hauppauge, NY 11788

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

© ADVANCE TABCO, FEBRUARY 2025

Sales Quote

Sales Quote Number: **883308**

Page: 1

KaTom Restaurant Supply, Inc.
305 Katom Dr.
KODAK, TN 37764

Sales Quote Date:	Due Date	Ship Date
6/25/2026	6/25/2026	6/25/2026
Customer ID	**Contact**	**SalesPerson**
1825048	Kristy Hanks	Noah Wilbourn
Cust. Phone	**Cust. Fax**	**Quote Expires:**
(308) 487-3330		6/30/2026
khanks@gubn.org		

Sell To: Hemingford Public Schools
Kristy Hanks
913 Niobrara Ave
HEMINGFORD, NE 69348
USA

Ship To: Hemingford Public Schools
Kristy Hanks
913 Niobrara Ave
HEMINGFORD, NE 69348
USA

Terms	Ext Doc No.	Your Reference	Ship Via	Loc Code	Loc Phone	Loc Fax
CREDIT CARD				KODAK		

Blueprint No.	Number	Description	Qty	Unit	Unit Price	Total Price
	009-HF5E240BS	HF-5E-240-BS TABLE HOT FOOD 77 3/4 X34 1/8 5 WELLS Must Ship LTL	1	|EA|	4,216.37	4,216.37

Website: **katom.com** **Phone:** **(800) 541-8683** **Fax:** **(800) 821-9130**

This office will follow up with you within 24 hours to ensure you received this quotation. Quotation must be signed below to be official.

Submitted by: _____ **Accepted by:** _____

Subtotal:	4216.37
S, H, & I:	1355.41
Total Sales Tax:	0
Total:	5571.78

Federal and/or State tax laws may apply at the time of invoicing.

BY PLACING YOUR ORDER, YOU ACKNOWLEDGE AND AGREE THAT YOU HAVE READ AND AGREE TO BE BOUND BY KATOM'S POLICIES AND PROCEDURES STANDARD TERMS AND CONDITIONS, POLICIES AND PROCEDURES, INCLUDING BUT NOT LIMITED TO THE KATOM PRIVACY POLICY, RETURN POLICY, SHIPPING POLICY, AND TERMS AND CONDITIONS (WHICH INCLUDE DISCLAIMERS AND LIMITATIONS OF KATOM'S LIABILITY, AS WELL AS A PROVISION WHEREBY YOU AGREE TO ARBITRATE ALL DISPUTES), LOCATED AT WWW.KATOM.COM/POLICY (COLLECTIVELY, THE "TERMS"). PLEASE CALL 1-800-541-8683 TO OBTAIN A PHYSICAL OR E-MAIL COPY OF THE TERMS. THE TERMS ARE ALSO AVAILABLE BY SCANNING THE QR CODE IN THE BOTTOM RIGHTHAND CORNER OF THIS QUOTE WITH THE CAMERA OF YOUR MOBILE DEVICE. IF YOU DO NOT AGREE TO BE BOUND BY ALL PROVISIONS OF THE TERMS, YOU MUST NOTIFY KATOM WITHIN TEN (10) DAYS OF RECEIPT OF THIS QUOTE AND IMMEDIATELY REJECT AND RETURN ALL GOODS TO KATOM. YOUR USE OF THE GOODS, OR YOUR FAILURE TO REJECT AND RETURN THE GOODS TO KATOM WITHIN TEN (10) DAYS, SHALL CONSTITUTE ACCEPTANCE OF ALL TERMS.

Quote

06/26/2026

To:
Hemingford Public Schools
Travis Miller
913 Niobrara Ave
Hemingford, NE 69348
308-487-3328 (Contact)

Project:
5 pan electric steam table for Hemingford

From:
Restaurant Supply
Lou Credidio
24 Maple Street
Wethersfield, CT 06109
860-246-1111
860-936-9546 (Contact)

Job Reference Number: 69864

We are pleased to quote you the following:

Item	Qty	Description	Sell	Sell Total
1	1 ea	**HOT FOOD SERVING COUNTER / TABLE** Advance Tabco Model No. HF-5E-240-BS Hot Food Table, electric, 77-3/4"W x 30-5/8"D x 34-3/8"H, (5) 12" x 20" wells (accommodates pan inserts up to 7-3/4" deep), individual infinite controls, stainless steel top, stainless steel 8”D support shelf with removable 3/8” thick poly cutting board	$4,349.68	$4,349.68
	1 ea	208-240v/60/1-ph, 3750-5000 watts, 18.03-20.84 amps, cord with NEMA L6-30P, standard		
			ITEM TOTAL:	**$4,349.68**
2	1 ea	**LIFTGATE** Advance Tabco Model No. FREIGHT Lift-gate delivery and charges are required for any destination that does not have a standard loading dock or forklift	$80.00	$80.00
			ITEM TOTAL:	**$80.00**
		Total		$4,429.68

2-3 week lead time
Free Freight

*** Restaurant Supply does not provide white glove service or inside delivery. 3RD party commercial carrier will be used to deliver curbside only. If the consignee does not have the means to offload from the truck (forklift or dock) the liftgate will be required for an additional fee.

Installation not included

**All items must be fully inspected at the time of delivery. If damage is found consignee must refuse shipment to guarantee a replacement.

**Lead times provided are current lead time. It may change before ordering.

Sales tax is not included with this quote and will be applied to the invoice when applicable.

SALES TERMS AND CONDITIONS

This quotation is governed by the terms and conditions outlined in Restaurant Supply, LLC's Quotation Policy & Agreement (https://www.restaurantsupply.com/quotation-policy-agreement), Terms of Use (https://www.restaurantsupply.com/terms-and-conditions), and Privacy Policy (https://www.restaurantsupply.com/privacy-policy), which collectively establish the terms for all quotations, bids, and purchases of restaurant equipment and related services. Buyers are responsible for reviewing these policies before proceeding with any purchase. IMPORTANT: **Quotes expire within fifteen (15) business days from issuance.** This quotation is an offer, not an order confirmation; orders will not be processed without the Buyer's written acceptance. White glove service and inside delivery are not included unless explicitly stated as a separate line item. Delivery is curbside via a third-party carrier, and if the consignee lacks offloading equipment, a liftgate will be required for an additional fee. Installation is not included. All items must be inspected upon delivery, and any damaged shipments must be refused to qualify for a replacement. Lead times are estimates and subject to change. Prepayment is required, and credit card payments incur a 3% processing fee, unless otherwise specified in the quotation, sales offer, or contract. For full details, refer to the Quotation Policy & Agreement at https://www.restaurantsupply.com/quotation-policy-agreement.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $4,429.68

ELECTRIC HOT FOOD TABLES
WITH ENCLOSED BASE
For Use with Optional Spillage Pans



HF-5E-240-BS Shown

Item #: _____ Qty #: _____
Model #: _____
Project #: _____



Optional TA-255P Casters Available

FEATURES:
Stainless steel body, top and legs

Stainless steel undershelf

Fiberglass insulation between each compartment

Units intended for dry use. For hot water bath, must use optional Spillage Pans # **SP-A** (Aluminum) or # **SP-S** (Stainless)

Stainless steel 8" support shelf with removable 3/8" thick poly cutting board - Ships K.D.

MATERIAL:
TOP: 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062")
BODY: 22 gauge #430 stainless steel
LEGS: 18 gauge stainless steel with fully adjustable stainless steel bullet foot
UNDERSHELF: 22 gauge #430 stainless steel
LINERS: 8" deep, 22 Gauge galvanized (standard) or #302 stainless steel upgrade (**Model # SU-32**)
CUTTING BOARD: White Thermoplastic
CUTTING BOARD BRACKETS: 16 gauge #302 stainless steel

ELECTRICAL:
120V units yield 500 Watts

208V/240V dual voltage units yield 750 Watts at 208V and 1000 Watts at 240V

8' electrical cord with plug

Infinite control knobs

Indicator lights

UL LISTED

Model #	Length	Width*	# of Wells	Volts	Amps	Watts	NEMA Plug	Wt.	Cu. Ft.
HF-2E-120-BS	A = 31-13/16"	30-5/8"	2	120	8.33	1000	5-20P	92 lbs.	28
HF-3E-120-BS	B = 47-1/8"	30-5/8"	3	120	12.50	1500	5-20P	130 lbs.	41.32
HF-4E-120-BS	C = 62-7/16"	30-5/8"	4	120	16.67	2000	L5-30P	250 lbs.	54.55
HF-2E-240-BS	A = 31-13/16"	30-5/8"	2	208/240	7.21/8.33	1500/2000	6-20P	92 lbs.	28
HF-3E-240-BS	B = 47-1/8"	30-5/8"	3	208/240	10.82/12.50	2250/3000	6-20P	130 lbs.	41.32
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***Width Includes 8" Cutting Board**

NOTE: Units are not designed to cook or heat frozen or refrigerated foods. Food placed in tables should already be hot, and the table will maintain the proper temperatures

NEMA PLUGS: Your plug will look like this...



NEMA 5-20P



NEMA 6-20P



NEMA L5-30P



NEMA L6-30P

NOTE: For international applications, plug may need to be replaced (by others) in field.

ADVANCE TABCO SMART FABRICATION™
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For Orders & Customer Service:
Email: customer@advancetabco.com or **Fax:** 631-242-6900

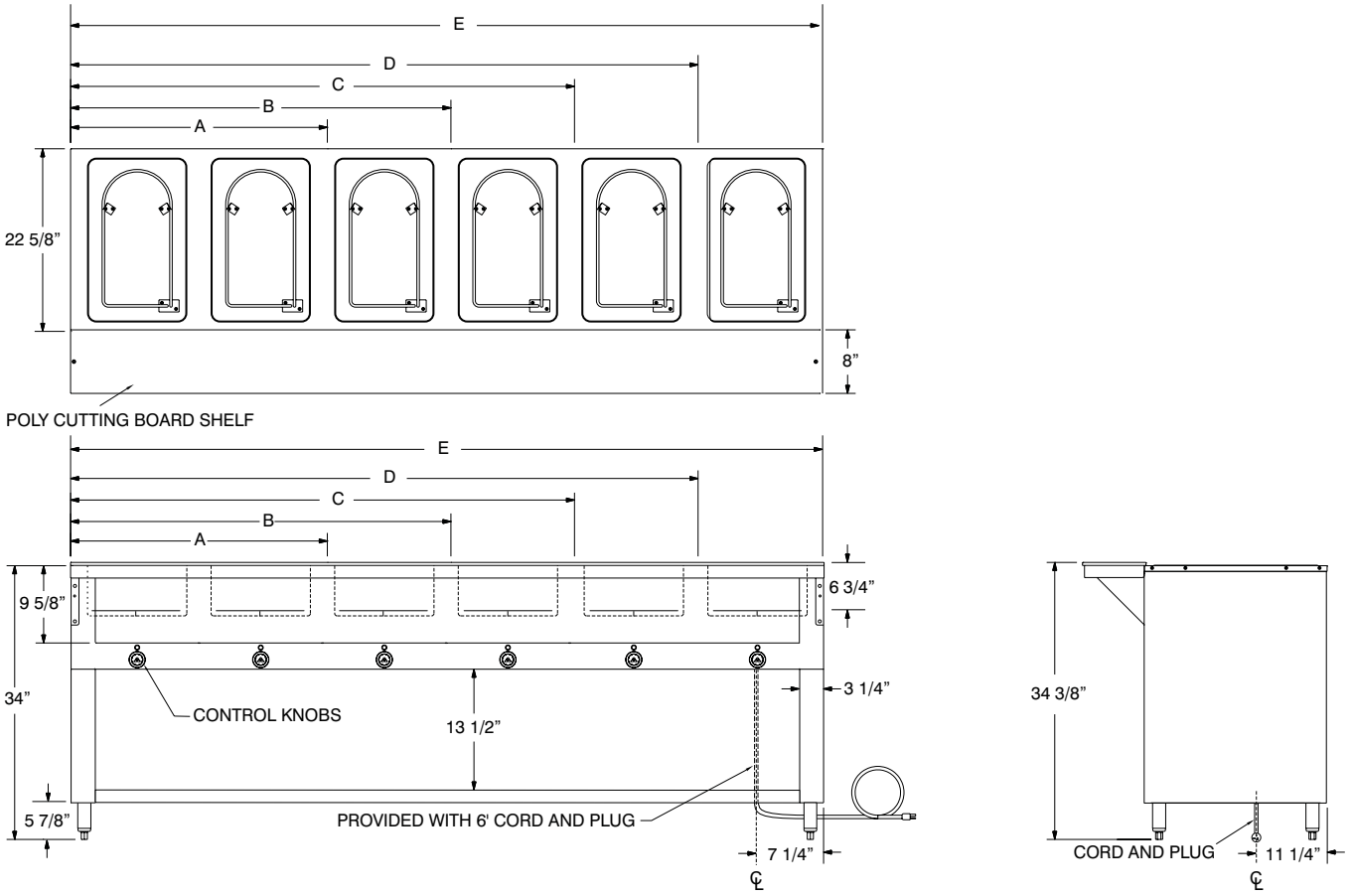
For Smart Fabrication™ Quotes:
Email: smartfab@advancetabco.com or **Fax:** 631-586-2933

REF-V

DIMENSIONS and SPECIFICATIONS

TOL ± .125”

ALL DIMENSIONS ARE TYPICAL



All dimensions are the same for the stainless steel wells option.

Food Table Accessories

Visit our website for additional Food Table Accessories



SP-A - Spillage Pan



SU-25 - Casters

SU-32 Upgrade to a Stainless Steel Lining
(Excludes Sealed Hot Well Units)

TA-255P Add Casters to Enclosed Base Food Units
(Includes 4 -5” Swivel Casters, 2 w/ Brakes)

SP-A Aluminum Spillage Pan

SP-S Stainless Steel Spillage Pan

SU-45A 12” x 1” Adapter bar

SU-45B 20” x 3” Adapter bar

SU-72 Upgrade to 240 volt units to 3-Phase Wiring

TCB-OMIT Remove Poly Cutting Board



19-1/4” Height

Acrylic Food Shield has 10” Clearance from Deck

Double Sided Self-Serve Buffet Shelf

with Built-In Food Shield

Model	Length	Approx Wt.	Cu. Ft.
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TBS-4	62-7/16”	47 lbs.	4
TBS-5	77-3/4”	55 lbs.	4

ADVANCE TABCO
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ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

REF-V

325 Wireless Boulevard, Hauppauge, NY 11788

© ADVANCE TABCO, FEBRUARY 2025

RESOLUTION
LEASE RENEWAL CONFIRMATION

BE IT RESOLVED BY THE BOARD OF EDUCATION OF BOX BUTTE COUNTY SCHOOL DISTRICT 0010 (HEMINGFORD PUBLIC SCHOOLS), AS FOLLOWS:

Section 1. Findings and Determinations. The Board of Education (the **"Board"**) of Box Butte County School District 0010 (Hemingford Public Schools) (the **"District"**), hereby finds and determines that it has entered into a Lease Agreement dated December 30, 2025, (the **"Lease"**) with Nebraska Educational Building Association, a Nebraska interlocal agency, (**"NEBA"**) for the acquisition, construction, improvement, equipping and/or furnishing of facilities for use by the District, including (a) a building on the north side of and connected to the existing elementary school of the District and connected to the existing gym of the District to include six classrooms, a weight room, elevator, and support spaces for the operations of the District, to include approximately 10,000 total square feet of space; and (b) building adjacent and connected to the existing vocational classroom building of the District to include approximately 5,000 total square feet of space, and related improvements to such facilities (collectively, the **"Project"**), with a term of seven years which automatically renews each year for a new seven year term pursuant to Section 4.01(b) of the Lease.

Section 2. **Confirmation of Renewal.** The Board hereby ratifies and confirms renewal of the term of the Lease for a new seven-year term commencing on December 1, 2026, as provided in Section 4.01(b) of the Lease, together with all other terms and provisions of the Lease. No further action by the Board shall be necessary to effect such renewal, and all actions heretofore taken by the officers, officials, employees and agents of the District with respect to the Lease are in all respects hereby authorized, adopted, specified, accepted, ratified, approved and confirmed.

Section 3. Contract; Repeal. The provisions of this Resolution shall constitute a contract between the District and NEBA, enforceable by mandamus, accounting, mandatory injunction or any other suit, action or proceeding at law or in equity that is presently or may hereafter be authorized under the laws of the State of Nebraska (the **"State"**) in any court of competent jurisdiction. Such contract is made under and is to be construed in accordance with the laws of the State. This Resolution and any supplemental resolution shall not be subject to repeal, but shall be subject to modification or amendment only to the extent and in the manner provided for in the Lease.

Section 4. Severability; Effect. If any provisions of this Resolution shall be held or deemed to be or shall, in fact, be inoperative or unenforceable or invalid as applied in any particular case in any jurisdiction or jurisdictions or in all jurisdictions, or in all cases because it conflicts with any constitution or statute or rule of public policy, or for any other reason, such circumstances shall not have the effect of rendering the provision in question inoperative or unenforceable or invalid in any other case or circumstance, or of rendering any other provision or provisions herein or therein contained inoperative or unenforceable or invalid to any extent whatsoever.

Section 5. Force and Effect. Any resolution of the Board inconsistent with this Resolution is hereby repealed to the extent of such inconsistency. This Resolution shall take effect and be in force from and after its adoption according to law.

ADOPTED this 12th day of October, 2026.

_____
President

_____
Secretary

Obsolete/Surplus Equipment October 2026

- Popcorn Machine
- Flatbed Trailer
- Miscellaneous trash receptacles
- Miscellaneous desks
- Miscellaneous chairs
- Miscellaneous mop and broom handles
- Miscellaneous tires
- Miscellaneous planks
- Miscellaneous file cabinets
- Small shredder (in Bridget Johnston's old office)
- Up Right - single man hydraulic lift
- 2 Miller Thunderbolt Welders
- Lincoln Square Wave 257 Welder (TIG doesn't work)

STUDENT BOARD REPRESENTATIVE - MONTHLY REPORT

Student Board Representative
Board of Education Report
Date:10/12/2026

Submitted by: Joshua Miller

1. Student Activities
    a. Football: Had a rough stretch but we're coming out of it having just played Maywood-Hayes Center.
    b. Volleyball: Competed in Valentine this past Saturday
    c. Cross Country: Competed in Sidney last Wednesday and are closing in on Districts this next Thursday.
    d. One Act is starting, and the play is *Lagooned*
    e. JH football had their last game today against Hay Springs
    f. Joshua Miller and Austin Benda were the acting Student Assistant-ADs for today, and they did a spectacular job.

2. Other Pertinent Student Information/Feedback from Students
    a. The school year is going well, and the new Bobcat time system is working well, with more students having better opportunities to keep up with grades.

3. Progress on Student Board Member Initiative
    a. Was not able to get a spirit bus to any cross country meets this year; issues with timing and interest were the main barriers.

4. Staff Shoutout!
    a. Mrs. Johnston and Mrs. Gilkerson
        i. They have been extremely helpful with the beginning of the year and have given students great advice. They are always smiling and willing to help with anything that students might need.

Hemingford Public Schools

Administrative Reports to Board of Education

October 12, 2026

Miss Jespersen

HES Enrollment Last Year

Preschool	Kindergarten	1st Grade	2nd Grade	3rd Grade	4th Grade	5th Grade	6th Grade	Total
21	20	26	21	19	23	41	30	201

HES Enrollment Upcoming School Year as of September 11th, 2026

Preschool	Kindergarten	1st Grade	2nd Grade	3rd Grade	4th Grade	5th Grade	6th Grade	Total
19	24	16	25	23	18	23	41	189

**Total the same from 191 at the September Board meeting.*

- Last week I had the opportunity to attend the NeMTSS Summit (Nebraska Multi Tiered Systems of Support) in Kearney with Mrs. Plog, Mrs. Davies, and Mrs.Peitzmeier. Mr. Redden, Mrs. Bruns, Mrs. Swanson, Mrs. Hoxworth, Ms. Failor, and Mrs. Raben attended virtually. I felt like it was an excellent conference. It had some fantastic keynote speakers and I focused on attending breakout sessions that related to the state reading focus, as well as sessions that focused on how Principals can help support their teachers in the MTSS process in their schools. Looking forward to making progress at the elementary level with our MTSS process to benefit all of our students.
- This week our elementary students will be spending time with the Hemingford Volunteer Fire Department going over fire prevention. We have had many field trips taken place so far this fall. 4th grade went to Dobby's Frontier Town and on their 1888 Trip to Harrisburg. 3rd grade has gone to the Health Day at the ARC in Alliance and are headed to Agate Fossil Beds this week, 2nd grade participated in the Agsplosion Field Day in Hemingford put on by the area 4-H extension agents. I always have fun hearing the stories of how much the students have enjoyed these educational trips!
- Today our staff attended the Western Nebraska School Mental Health Conference. I was very proud of our staff for taking the time to engage and listen to all of the speakers, especially in regards to our Character Strong curriculum that we use in our school. Classroom teachers have been asked this year to implement Tier 1 support in their individual classrooms instead of having the counselors do that work, which opens up my chances for our counselors to focus on Tier 2 and Tier 3 support for our students.
- Looking forward to Parent Teacher Conferences next week and everyone getting to enjoy their Fall Break before the second quarter begins!

Mr. Redden
HHS Enrollment
2025-26

7th Grade	8th Grade	9th Grade	10th Grade	11th Grade	12th Grade	Total
32	35	25	27	27	31	177

2026-2027

7th Grade	8th Grade	9th Grade	10th Grade	11th Grade	12th Grade	Total
34	31	34	22	26	27	174

- The JH intervention team met and made some class changes based on the updated data. Intervention during 7th period has been going well. After attending some MTSS sessions last week I feel like we are headed in a good direction in JH. Mrs. Peitzmeier mentioned that she got some good ideas for how to add some interventions at the HS level from the MTSS conference. I am excited to hear what ideas she has.
- We hosted the Western Nebraska School Mental Health Conference today. Huge thank you to Mrs. Johnston and Mrs. Gilkerson with all that they did to make it happen and thank you to Mr. Arneson and Mr. Dean for being the leads on tech to make sure it ran smoothly.
- Bobcat Time continues to have a positive impact that we had hoped for in terms of being a more productive use of time for students. We have had less students on the weekly eligibility lists and JH has only had one week where Academic Recovery was needed.
- Planning is already underway for next school year as the counselors are already beginning to look at the Master Schedule for the High School and changes that we need to make.
- End of the 1st quarter is this Friday and parent teacher conferences are next Wednesday the 21st.

Mrs. Plog
Special Education Numbers - From SRS (Student Records System) Current as of 10/8/26
(This includes students in the process of being evaluated)

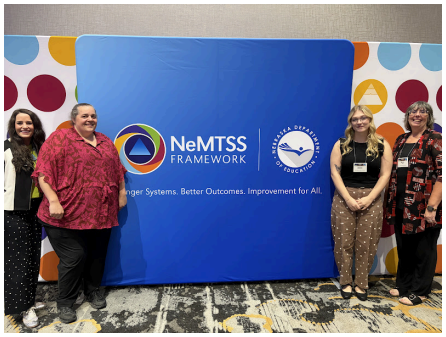
Birth-3
1

Preschool	Kindergarten	1st Grade	2nd Grade	3rd Grade	4th Grade	5th Grade	6th Grade	(B-6th) Total
2	1	2	5 (-1)	4	6	3	7	31 (-1)

7th Grade	8th Grade	9th Grade	10th Grade	11th Grade	12th Grade	12+ (To age 21)	(7-12+) Total
6	5	5	3	4 (-1)	7	0	30 (-1)

Total Enrollment in PowerSchool as of 10/8/26 - 364 - High School 174, Elementary 190
Total Special Education Students - 61 (-2)
Special Education Percentage - 16.7%
State Average- 17% (NDE State Education Profile as of 2024-2025, the most recent data year available)

- I attended the NeMTSS (Nebraska Multi-Tiered Systems of Support) Conference in Kearney last week with Gina Jespersen, Jackie Davies, and Joslynn Peitzmeier. Additionally, Josh Redden, Erica Bruns, Bailey Swanson, Michelle Hoxworth, Katie Failor, and Bridget Raben attended virtually. It was fantastic! The sessions attended and the conversations we had about how to help our students learn were amazing. Thank you for always supporting professional development at Hemingford.



- Kristy Hanks and I will begin working on the SPEDFRS report soon after the auditors have completed their work. It is due October 31. SPEDFRS (Special Education Financial Reporting System) is an online data collection system managed by NDE for the final financial reporting of allowable and reimbursable special education costs under Nebraska Rule 51, covering all Birth-to-Age-Five special education programs, all School-age special education programs, and any Special education transportation costs. It is a monster of a report, but with Kristy's help, we will get it done!!

- I want to give a shout-out to Natalie Wood. She has been working very hard on the NDE Fall Adviser Student Collection. This report contains data on all students and programs in our school: Demographics, Courses and Sections, Enrollment, Attendance, Discipline, Course Grades, Special Education, Early Childhood, Title I, and HAL. This information must be compiled every fall. All of us help input and review the data that is submitted, but Natalie is the one who tracks down any errors and makes sure it is submitted correctly and on time. She is the BEST!!

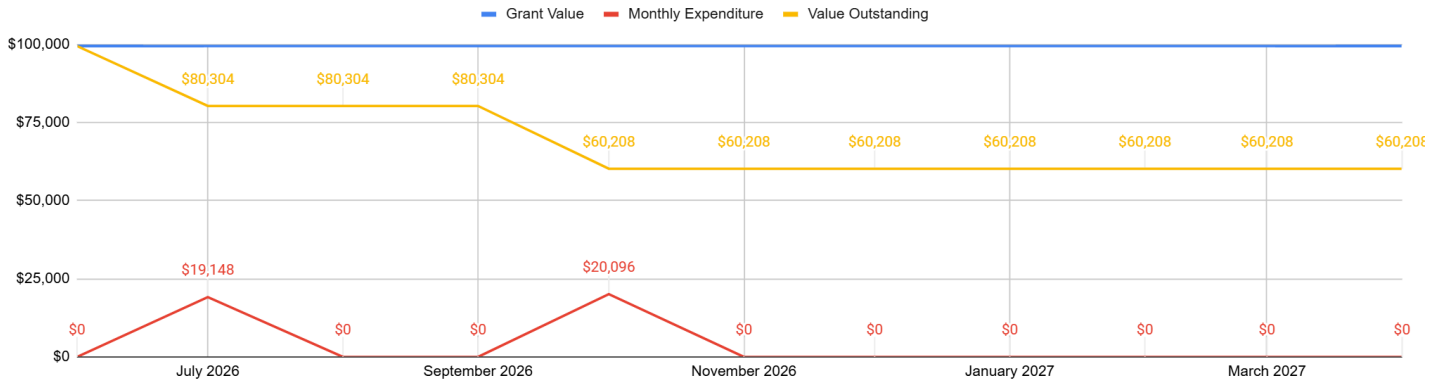
- So far this school year, I have completed and submitted to NDE the ESSA Title I Consolidated Application through GMS, the High Ability Learners Report on the NDE Portal, the Indicator 13 - Secondary Transition report on ILCD in the NDE Legacy Portal, and the Rule 11 PreKindergarten report on the new Portal, as well as putting information into Adviser for the Special Education, Early Childhood, Title I, and HAL student counts. These reports keep us busy, but they also keep us in compliance with NDE!

- Let me know if you have any questions. Thanks so much!!

Mr. Arneson

- Assessment (Tracking MAP Growth Projected Growth)
Reading	District
Valid Growth Periods	270
Met or Exceded Growth	152
	56.30%
Math	District
Valid Growth Periods	273
Met or Exceded Growth	163
	59.71%
- MTSS/CIP
    - Several of our team members attended the MTSS conference in Kearney last week. Some team members watched sessions remotely from the school.

- Facilities Update
    - We have two full-time custodians now. Our newest custodian is planning on increasing his hours this week. This will give us pretty good coverage for the things we need to get accomplished. With him increasing his hours, we'll distribute tasks and work on making our facilities great.
- Grant Tracking
    - We purchased two agricultural drone sets. (Drones, batteries, etc). See chart below for expenditures and remaining funds.
        - As part of our implementation, we would like someone to be FAA Part 107 certified. This involves training/classes and then passing a test.
    - School Kitchen Grant: The state school board approved the grant for $94,698.88. However, we have not received the official GAN (Grant Award Notification). This funding will directly support our cafeteria infrastructure and food preparation capabilities through major equipment additions, including a Hobart vertical cutter mixer food processor, a Hobart 30 Qt. stand mixer, a Cleveland 40-gallon stationary gas kettle, a Rational full-size combi oven, and an Advance Tabco five-pan electric hot food table. We will wait to make any purchases until we receive the GAN. Hopefully, that will arrive this week.
    - Kristy and I will be attending a Grant Compliance workshop in Lincoln this week.



	June 2026	July 2026	August 2026	September 2026	October 2026
Grant Value	$99,452	$99,452	$99,452	$99,452	$99,452
Monthly Expenditure	$0	$19,148.00	$0.00	$0.00	$20,096.00
Value Outstanding	$99,452	$80,304	$80,304	$80,304	$60,208

2 DJI Matrice 4T (Universal Edition) Agriculture Drones with 2 batteries and a light	$8,548		$17,096	$20,096.00	-$3,000.00	10/1/2026	$20,096.00

Superintendent's Report

October 12, 2026

Mission/Vision/Goals

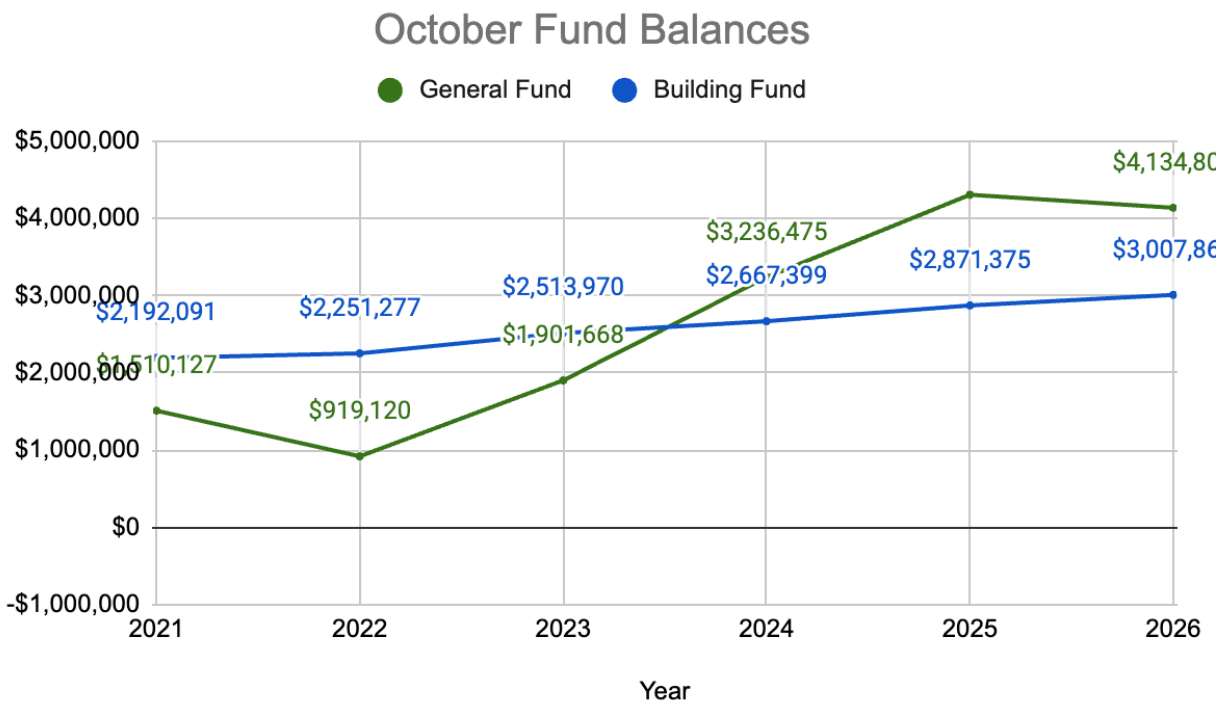
- We had several educators attend the state MTSS Conference this past week. We greatly appreciate their time and investment in learning about systems to support our students.

Policy

- The policy manual has been updated as of October 12, 2026, and the changes from the September 14, 2026 board meeting have been incorporated.

Budget Planning and Management

- We are still awaiting issuance of the Grant Award Notification (GAN) from NDE for the School Kitchen Modernization Grant, although the State Board of Education has approved our grant request.
- Our auditors at Casey-Petersen continue making progress on completing the audit.
- Financial Data is up to date on the Strategic Dashboard Indicators Page. Here is the monthly fund balance trend report for the General Fund and Building Fund:



Educational Leadership

- October is National Principal's Month. I'd like to commend and recognize Miss Jespersen and Mr. Redden for their work on behalf of our students, staff, and families.

Organizational and Cultural Leadership

- I would like to commend Mrs. Gilkerson and Mrs. Johnston for their leadership in working with ESU#13, PPHD, and the Panhandle Partnership to host the Western Nebraska School Mental Health Conference today. I appreciate their hard work, thoughtful planning, and leadership.

Professional Leadership

- I would like to commend Mr. Redden and Miss Jespersen on being recognized by their peers, receiving regional nominations for outstanding new principal recognition from the Region V NSASSP (Nebraska State Assocaition of Secondary School Principals) and Region V NSAESP (Nebraska State Association of Elementary School Principals) groups.

Community Relations

- I appreciated the leadership and support from PPHD, ESU#13, and the Panhandle Partnership in hosting the Western Nebraska School Mental Health Conference.

Board-Superintendent Relations

- I would like to thank the Building Committee for their hard work and continued time commitment to the ongoing facilities improvement efforts.
- Thank you to Justin Ansley, Blanche Randolph, and Trish Schumacher for registering for the upcoming state education conference.
- I have been conducting one-on-one interviews with members of our school faculty and staff. I have had conversations with 44 team members and will schedule interviews with support staff in the coming weeks.

Strategic Plan (Highlights)

- Reporting order on these Principles is based on the Prioritization Summary:
    - **Guiding Principle III: Student and Staff Well-Being**
        - Our school partnered with ESU#13, PPHD, and the Panhandle Partnership to host the Western Nebraska School Mental Health Conference on October 12th. I would like to thank Emily Johnston, Fletcher Moseman, and Andrew Miller for agreeing to serve on a student panel regarding artificial intelligence. I would also like to thank Austin Benda and Josh Miller for service as assistants our our Activities Director in preparation for games on the same day that we hosted the school mental health conference.
    - **Guiding Principle I: Student-Centered Learning**
        - I look forward to continued growth in our school district's MTSS and literacy promotion efforts over the coming months.
    - **Guiding Principle IV: Communication and Engagement**
        - Parent conferences are coming up next week. We look forward to productive conversations between teachers and parents as we enter the middle of the first semester.
    - **Guiding Principal II: Personnel Effectiveness**
        - Principals have started the process of conducting teacher observations and evaluations for probationary teachers. Teacher goals have been

incorporated into an updated walkthrough process to help with timely feedback to teachers from instructional leaders.

- **Guiding Principal V: District Resources**
  - The maintenance shop as been moved and is being reconnected to power.
  - We have started utilizing the bus driveway on the north side of the playground. Preliminary indications are that is it working well. We have appreciated the partnership with the Box Butte County Ag Society as we have had to be creative in bus routing this year. I anticipate we will continue to need to be flexible and prepared to use alternative routing over the next 16 months during construction.
  - We are working with Morford's Flooring for warranty assistance with replacing some carpet tiles in the high school. We anticipate having this work completed over the Christmas break. We explored whether installation over Fall break was possible, but were unable to make that work with their schedule.

Planned Professional Travel

- I am planning to attend an NCSA MLAE workshop on October 14th in Lincoln.
- I am planning to attend the State Education Conference in November.
- I plan to attend student activities as my schedule allows.

Board Reminders (from the Contract with the Superintendent)

- **Evaluation.** The Board shall evaluate the Superintendent twice during the Superintendent's first year of employment and at least once each year thereafter. The first evaluation during the first year of employment and the yearly evaluations after the first year of employment shall occur no later than the regular November meeting. The Superintendent shall: remind the Board members in writing of this provision no later than its regular October meeting; make the Superintendent evaluation an agenda item for the regular November Board meeting during each year of this contract; and provide the Board members with the written evaluation instrument that is on file with the Nebraska Department of Education.
- **Renewal of Contract.** If a Board representative does not inform the Superintendent in writing on or before the seventh day after the regular December 2024 board meeting (and each December thereafter) of the Board's intention to consider the nonrenewal or amendment of this contract, the contract will automatically renew for a period of one year from and after the expiration date provided in Section 1 of this contract. The Superintendent shall remind the Board in writing of this provision no later than its regular November meeting of each year of this contract and shall make the renewal of the Superintendent's employment contract an agenda item for the regular December board meeting during each year of this contract. At the time of each contract renewal and/or amendment, the Superintendent shall be responsible for taking all necessary steps to ensure that the District has complied with the Superintendent Pay Transparency Act.

Leave Log

- I have used 3 ½ days of PTO leave (July 9, 10, and 31, August 20 ½). The balance of unused PTO is 40 days. I am planning to take one or two PTO days in October.

Hemingford Public School District # 10 Policy Review Schedule : Revised September 2025

September 2025	section 100 : 100 - 104.01 end	8 policies total
October 2025	section 200 : 200.00 - 204.01	25 policies total
November 2025	section 200 : 204.02 - 206.05 end	25 policies total
December 2025	section 300 : In full	27 policies total
January 2026	section 400 : 400 - 403.07	27 policies total
February 2026	section 400 : 403.08 - 406.09	27 policies total
March 2026	section 400 : 406.50 - 411.53	27 policies total
April 2026	section 400 : 412.01 - 415.50 end	28 policies total
May 2026	section 500 : 500 - 504.04	26 policies total
June 2026	section 500 : 504.04R1 - 504.23	26 policies total
July 2026	section 500 : 504.24 - 508.01	26 policies total
August 2026	section 500 : 508.01E1 - 50801E4_ end	25 policies total
September 2026	section 600 : 600 - 605.06	27 policies total
October 2026	section 600 : 605.07 - 610.02	26 policies total
November 2026	section 600 : 611.01 - 612.17 end	26 policies total
December 2026	section 700 : 700 - 705.02	18 policies total
January 2027	section 700 : 705.03 - 716.00 end	18 policies total
February 2027	section 800 : In full	27 policies total
March 2027	section 900 : In full	26 policies total
April 2027	section 1000 : In full	23 policies total