

### Hotel/Motel Tax Funding Request

Organization Name: Davis County Agricultural Society

Address: P. O. Box 23, Bloomfield, Iowa 52537

Contact Person: Dan Hutchings Phone Number: 641-208-6480

Purpose of Organization: DCAS is a non-profit committed to providing the best possible county fair that educates the community about agriculture, horticulture and varied arts and sciences. It also provides safe and well-maintained facilities for the community to showcase their products and skills and to hold public and private events.

Amount Requested: \$5000.00

Please describe how these funds will be used if they're awarded: to purchase the attached described equipment to enhance the variety of food available to serve to the public at various events especially the music festival which will in turn increase revenue and profit.

Please attach a copy of the Organization's current budget and proposed budget for next year, including revenue and expense estimates.

Does your organization utilize the services of a professional fundraiser: Yes xxx No

If Yes: Fundraiser Name: \_\_\_\_\_  
Fundraiser Address: \_\_\_\_\_

Please list the source and amount of funds available for the project. Do *not* include Hotel/Motel Funds.  
General Fund

Person Completing this form: Barb Cole

Address: P. O. Box 23, Bloomfield, Iowa 52537

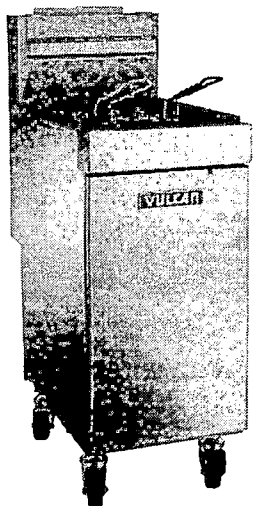
Signature: Barb Cole Date: 1/30/2022

**Include any additional information or documentation for your request that you feel would be helpful.  
Please submit the completed report to: City of Bloomfield – 111 W Franklin St – Bloomfield IA 52537**

*This box for Office Use Only*  
Date Request Received in Office \_\_\_\_\_  
Date Considered by Council \_\_\_\_\_  
Amount Awarded \_\_\_\_\_  
Applicant Notified \_\_\_\_\_

JAN 31 22  
6:56A

## FRYERS

**VULCAN****LG SERIES  
FREE STANDING ENTRY LEVEL GAS FRYERS**

Model LG300

Shown with caster accessories

**SPECIFICATIONS**

LG Series gas freestanding model fryers, Vulcan Model No. LG300, LG400, and LG500 available in 35-40, 45-50, and 65-70 lb. oil capacities with 90,000, 120,000, or 150,000 BTU's respectively. Stainless steel front top and reinforced door. Stainless steel fry tank with three, four or five heat exchanger tubes for maximum heat transfer. Large "V" shaped cold zone and 1/4" port ball valve. Includes twin fry baskets with plastic coated handles and drain extension. Behind the door snap action millivolt thermostat control adjust from 200° to 400°F

**Overall Dimensions:**

15½" w x 29¼" d x 34⅝" h working height – LG300, LG400  
21" w x 29¼" d x 34⅝" h working height – LG500

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING**

- Natural Gas  
 Propane Gas

**SPECIFY ALTITUDE**

- Natural Gas for above 2,000 ft.  
 Propane Gas for above 3,500 ft.

- LG300 35-40 lb. Capacity  
 LG400 45-50 lb. Capacity  
 LG500 65-70 lb. Capacity

\$1940.<sup>00</sup>**STANDARD FEATURES**

- Stainless steel fry tank, 35-40, 45-50 and 65-70 lb. capacities.
- Large cold zone area.
- 1¼" full port ball type drain valve.
- Stainless steel reinforced door.
- G90 high grade galvanized non corrosive finish sides and back.
- Door liner for added stability.
- Set of four nickel plated adjustable legs.
- Twin fry baskets with plastic coated handles.
- 90,000, 120,000 and 150,000 BTU's/hr. input.
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot.
- Millivolt System - Requires no electric hook-up.
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot.
- Built in flue deflector.
- Nickel plated tube rack.
- Earth magnet to secure closed door.
- Easily removable stainless steel basket hanger for cleaning.
- Vulcan-Hart (Vulcan) warrants the LG Series gas fryer to be free of defects in materials and workmanship for a period of 1 year from the date of original installation.
- Stainless steel fry tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service agency, the entire LG Series fryer will be replaced.

**ACCESSORIES (Packaged & Sold Separately)**

- Casters 6" adjustable – 2 locking, 2 non-locking.
- Stainless steel tank cover – doubles as a work surface top.
- Connecting kit(s) – connect two fryers together (banking strip, brackets, and hardware).
- Single large basket:  
13" w x 13¼" d x 5½" h – LG300, LG400  
18½" w x 13¼" d x 6" h – LG500
- Extra set of twin baskets:  
6½" w x 13¼" d x 6" h – LG300, LG400  
9½" w x 13¼" d x 6" h – LG500
- FRYMATE-VX15 add-on Frymate™ Dump Station.
- 10" high stainless steel removable splash guard.
- Flexible gas hose with quick disconnect.

**VULCAN**

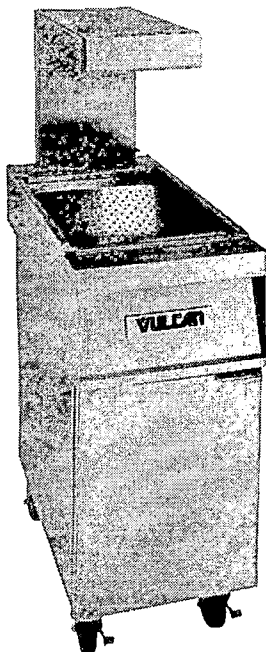
a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote &amp; Order Fax: 1-800-444-0602

## FRYERS

**VULCAN****FRYMATE™  
VX15 & VX21S**

\$1905—



Frymate VX15  
shown with optional ThermoGlo™ Food Warmer

**SPECIFICATIONS**

Free standing or "Add-On" Frymate™, Vulcan-Hart Models: FRYMATE-VX15 and VX21S. These "Add-On" accessory Frymates can be securely attached to any gas or electric free-standing fryer or KleenScreen PLUS® fryer battery. "Add-On" a Frymate to the left or right side of a fryer, or both sides. 18 gauge steel body with stainless steel cabinet. Set of 4 casters (2 locking). Stainless steel sloped drain top with removable grease collector to allow for easy removal of food products, clean up and is dishwasher safe. Easy access storage area behind door. Grease strips, brackets, and hardware standard with every Frymate.

**Overall Dimensions:**

**FRYMATEVX15** = 15½"w x 30⅞"d x 36¼"h working height.

**FRYMATEVX21S** = 21"w x 34⅞"d x 36¼"h working height.

NSF listed.

**STANDARD FEATURES**

- Stainless steel cabinet
- Set of 4 adjustable casters (2 locking)
- Stainless steel sloped drain top with removable grease collector
- One year limited parts and labor warranty

**ACCESSORIES** (Packaged & Sold Separately)

- Tank cover (works as solid top work surface)
  - **COVER-TANK:** FRYMATEVX15
  - **COVER-TANK85:** FRYMATE VX21S
- Food Warmer with 2 year warranty

**COMPATIBILITY**

- FRYMATEVX15:** All 35, 45 and 65 lb. fryers
- FRYMATEVX21S:** All 85 lb. fryers

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



# Shortening Disposal Units

Project	_____
Item	_____
Quantity	_____
CSI Section 11400	_____
Approval	_____
Date	_____

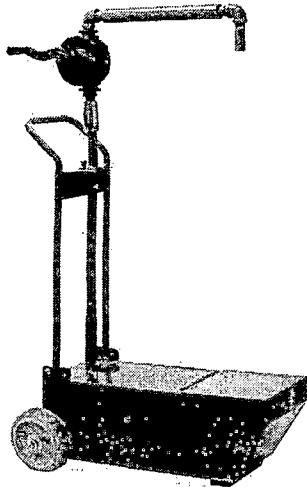
Shortening Disposal Units

## Models

PSDU50

PSDU100

\$ 1379.<sup>00</sup>



PSDU50

### Standard Features

- 9-5/8" (24.5 cm) drain height (with cover open) allows unit to fit under most frypots to permit direct draining of oil into unit
- For non-filtered fryers, SDU is filled by use of a frypot drain extension
- Heavy-duty manual pump can empty 50 lbs. (25 liters) of oil in less than 60 seconds
- One-way check valve for easy priming of pump
- New high-strength 6" (15.3 cm) wheels provide easy transporting of oil, even across parking lots; and no lifting is necessary

### Options & Accessories

- 24" hose
- 48" hose

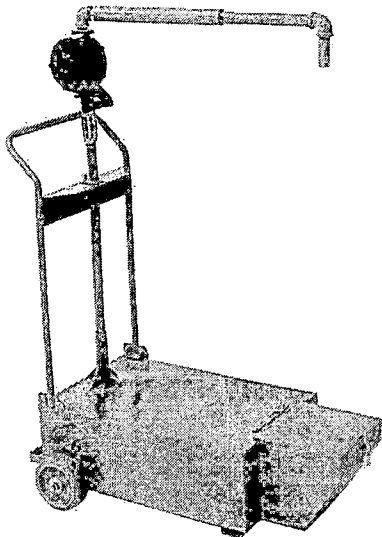
## Specifications

### **Specifically designed for safe and easy removal of waste oil from the kitchen**

Frymaster provides the answer for the transportation of waste oil from the kitchen to the disposal container, with shortening disposal units, available in 50-, and 100-lb. (25- and 50-liter) capacities.

The low center of gravity provides stability when transporting or operating the unit. The heavy-duty manual pump is located at a convenient height, and is easy to operate. A one-way check valve allows for easy priming of the pump.

There is no stooping, bending or lifting required to operate the unit. The oil tank has a tight-fitting cover and a secure latch to ensure safe transport without spills. Oil should be cooled to 120° F (49° C) or less for safe, trouble-free disposal.



PSDU100

8700 Line Avenue  
Shreveport, LA 71106-6800  
USA

Tel: 318-865-1711  
Tel: 1-800-221-4583  
Fax: 318-868-5987  
E-mail: info@frymaster.com

www.frymaster.com  
Bulletin No. 818-0109  
Revised 10/22/13



<b>INCOME</b>		
	Aid	\$34,000
	Auction Income	\$28,000
	Bingo, Raffle & Contest Income	\$20,000
	Commissions Income	\$6,000
	Concessions Income	\$50,000
	Contributions Income	\$15,000
	Entry Fees Income(incl in Event Income)	\$0
	Event Income	\$145,000
	Grants	\$15,000
	Interest Income	\$1,000
	Marketing/Merchandising Income	\$30,000
	Membership Dues	\$1,500
	Rental Income	\$45,000
	Sponsorship Income	\$40,000
	<b>TOTAL INCOME</b>	<b>\$430,500</b>
<b>EXPENSE</b>		
	Advertising	\$10,000
	Ambulance Service	\$2,500
	Bank Service Charges	\$100
	Bingo, Raffle & Contest Expense	\$3,000
	Cleaning	\$3,600
	Concession Expense	\$25,000
	Donations & Memorial Gifts	\$1,000
	Dues & Subscriptions	\$500
	Equipment Rental	\$1,000
	Equipment purchase	\$10,000
	Event Expense	\$128,000
	Fireworks	\$5,000
	Free Entertainment	\$35,000
	Fuel	\$1,200
	Grounds Maintenance	\$35,000
	Insurance	\$18,000
	Interest Expense	\$1,500
	Judges	\$5,500
	Labor	\$2,000
	Licenses and Permits	\$400
	Marketing/Merchandising Expense	\$3,000
	Meeting Expense	\$3,500
	Membership Drawing Expense	\$1,000
	Office Supplies	\$2,000
	Porta Potties(incl. in sanitation)	
	Premiums-Ribbons-Prizes-purse	\$37,000
	Printing and Publications	\$2,000
	Purse(incl elsewhere)	
	Rental Expense	\$1,000
	Repair, Supplies & Improvements	\$27,000

