

Swiss4Afrika and Mater foundation collaboration to transform a Charity into a productive giver to society.

Swiss4Afrika – Non-Profit – Registered in Bern, Switzerland – CHE-461.985.552

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The Idea

Mater foundation has an objective to promote social inclusion through universal access to healthy and quality food, and to fight against food waste. Mater foundation is committed both through concrete actions in favour of people in need, and through citizen initiatives in favour of social inclusion.

Like the Mater foundation's value of intersectionalism, we at Swiss4Afrika are committed to people who suffer from different forms of exclusion. Swiss4Afrika similarly believes in mutualism through the creation of a community in which we can promote cooperation, free association and social benefits among the members and stakeholders.

Our Project at Soli Deo Gloria (Soli) has elements that bear similarity to the Mater foundation approach.

Swiss4Afrika wants to transform Soli from a charity that is currently reliant on donations from members of the public into an active contributor in their society, providing much needed food to the poor and infirmed. Aswell as serving as a training kitchen to the next generation of chefs.

Swiss4Afrika, Together will some of our partners, will train the unemployed at Soli, The children living at Soli and school groups around Lydenburg in social inclusion and uplifting of communities through training and sustainability.

Soli Deo Gloria Care centre

Soli Deo Gloria Care Centre (Soli) in Lydenburg, South Africa is currently a Non-Profit Charity who cares for the destitute people of Lydenburg. Soli has +/- 180 people of various ages, sex, race and religion living with them. These people have found themselves homeless due to a range of circumstances and would be out on the street if it were not for Soli community that provides them with shelter, meals and supports their efforts to be employed. [Home - Soli Deo Gloria Care Centre](#)

The situation

Soli currently receives food donations from mainly the public of Lydenburg. The community is not an affluent community and donations are irregular and scarce.

Soli has an agreement with some local supermarkets to buy food at discounted prices and from time to time they receive donations from these supermarkets.

Lydenburg is situated in a farming community and the farmers do donate fruit and vegetables when they have abundance.

Soli does not have any resources to generate their own funds at the moment.

Meals on Wheels South Africa

MOW serves the basic needs of the poorest of the poor, the vulnerable, the disabled and the elderly and children in society. The "Cooked Meal" forms the basis of the basket of services that MOW renders to alleviate the basic needs of the poorest of the poor, the vulnerable, the disabled and the elderly and children in society.

Meals on Wheels was established in 1964 and have more than 700 sites around South Africa. The purpose at that time was to provide meals to the elderly in the community. The programme has since then evolved into a National programme targeting the poorest of the poor and vulnerable person in South Africa. <https://mow.org.za/>



The Project

Soli already feeds 180 people twice a day.

By integrating Soli with the charity Meals on Wheels South Africa, we believe we can create a win-win-win result.

Soli management, Swiss4Afrika director and Meals on Wheels (MOW) have met and discussed this collaboration and an agreement for cooperation has been met, on condition we can upgrade the kitchen at Soli.

The end state can be described as follows:

- Soli becomes the designated MOW kitchen for Lydenberg area.
- Soli recruits members for MOW in the Lydenberg area, who each pay ZAR 17 (1 CHF at current exchange rate) per meal.
- Soli receives 40% of the member meal fee to source materials to prepare the meals on their own premises.
- In addition, being a member of MOW, Soli is eligible for discounted food items from partner organisations.
- Soli will fundraise in the local community (Via canvassing, social media adds, and via traditional newspapers) as well, and will retain 30% of any funds raised to further cover operating costs.
- MOW will provide the people working in Soli's kitchen with training – This will result in the homeless people staying at Soli to stand a chance to be employable again.
- MOW will provide training for a kitchen manager – making one more person employable.

MOW have been providing meals to the poorest of the poor, the vulnerable, the disabled and the elderly and children in society since 1964 in South Africa. MOW is a national Non-Profit Organisation who delivers 31 million meals in South Africa annually.

<https://mow.org.za/>

The Goal

Converting Soli Deo Gloria from a charity dependant on donations and good will, to being able to provide better for their own community as well as becoming a productive contributor to the needy in Lydenburg society. This project aims to make Soli self-sustainable and stop them from being reliant on goodwill of people.

We are also hoping to train the unskilled people living at Soli so they can reintegrate into working society. This we would like to extend onto the kids, similar to the Birdhouse program in Geneva where we ensure kids stay in school and have a purpose.

The new kitchen at Soli would also be able to serve as a training kitchen. Our intention, with it he collaboration of **Mater Fondazione**, the **Swiss Hotel School in South Africa**, **FLEK Swiss Consulting**, **Swiss Hospitality Guild** in Switzerland will be to offer free training course to school groups in and around Lydenburg to awake the chefs of the future.

We also intend to have training for lodges, B&B's and restaurants around Lydenburg, the profit from these courses would then be used at Soli to look after their people better. This will make Soli selfsustained.

Project Requirements

In order to be ready to operate, we need to better equip Soli with an improved kitchen and a delivery vehicle. We are seeking sponsors for these 2 items:

Soli needs a new kitchen

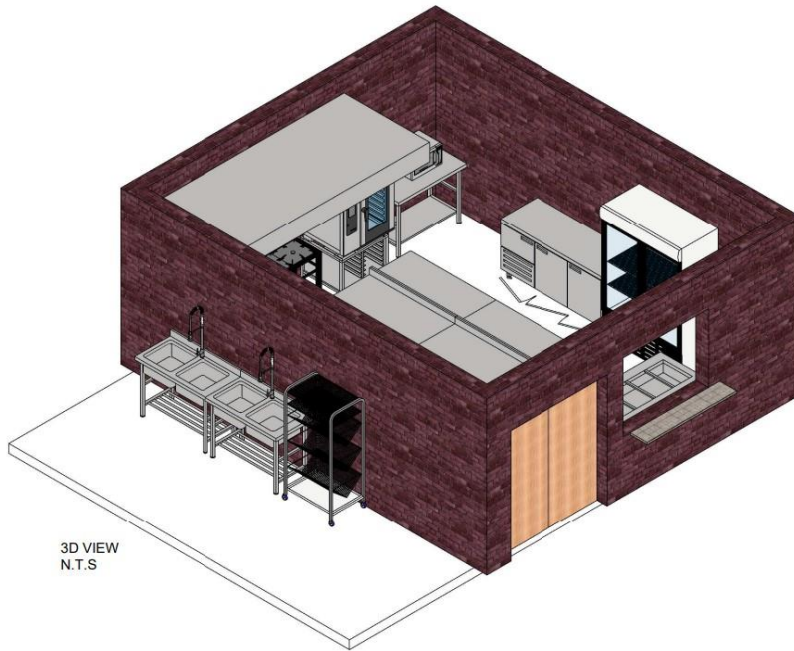
Soli Deo Gloria has a kitchen but it is hardly functional and very unpractical. With the knowledge of MOW and a professional kitchen supplier, Swiss4Afrika aims to renovate the kitchen into a modern functional kitchen that can cater for a greater amount of people.

The kitchen: <https://youtu.be/fQ4iMN3fEfY> Youtube : Soli new kitchen project

Current kitchen



Proposed new outlay:



3D VIEW
N.T.S



PLAN VIEW
SCALE 1:100

Equipment Schedule			
Description	Length Actual	Depth Actual	Height Actual

40Ltr TILTING SKILLET	700	742	506
BTG2004 BOILING TABLE			
10 PAN COMBI OVEN AND STAND	900	900	1150
SPLASH BACK TABLE	1200	650	900
SPLASH BACK TABLE	1950	650	900
SPLASH BACK TABLE	1500	700	900
SPLASH BACK TABLE	1500	700	900
SPLASH BACK TABLE	1500	700	900
SPLASH BACK TABLE	1500	700	900
2.5 DOOR UNDERBAR FRIDGE	1780	650	900
1360 UPRIGHT GLASS DOOR FREEZER	1380	635	2020
4 DIVISION BAIN MARIE	1500	750	900
SERVING COUNTER			
SERVING COUNTER			
SHARP COMMERCIAL MICROWAVE	520	309	406
EXTRACTION CANOPY			
MOBILE CROCKERY RACK	830	600	1700
DOUBLE BOWL PREP SINK	1250	650	900
DOUBLE BOWL PREP SINK	1250	650	900

Kitchen equipment supplier

Swiss4Afrika and our partners are looking for a kitchen supplier to join us in this venture.

If we don't find a International kitchen manufacturer to fund this project we will seek financial sponsorship and work with Lead Catering suppliers in South Afrika.

For this presentation Lead Kitchens was asked for a quote in order for us to compile an amount needed for this project.

[LEAD CATERING | Professional Kitchen Equipment in SA](#)

Lead Catering represents leading European brand Fagor in the Industrial Catering equipment sector where it delivers professional equipment and advice from qualified chefs in everything from the smallest bar to the largest industrial kitchens in everything from the most sophisticated Hotels, to the remotest mining camps in Africa.

Lead Catering have donated the kitchen plan outlay worth R5 000 – (240 CHF)

See quotation of equipment need attached in an appendix.

Construction by Razorback SA

Razorback construction is a well-established and professional construction company owned and managed by CEO Willie du Plessis, Steel fabrication engineer.

Razorback Construction is also donating labour costs, Alu-Windows and roof sheeting for this project to the value of R20 000 -(1 000 CHF)

See quotation for work attached as well as a construction timeline as appendix.

Training at Soli's new kitchen

The first training program planned at Soli's new kitchen will be given by Meals on Wheels on kitchen management, hygiene and food safety, kitchen safety and preparing food for large groups.

Meals on Wheels will conduct free course in Kitchen management, catering for large numbers of deliverable food as well as kitchen hygiene.

<http://mowcsnc.org.za/> Contact person: Ian Grobler – iang@bibletruths.co.za

The **Mater Fondazione** have indicated willingness to do training and courses on Zero waist, food management as well as food preparation and presentation.

<https://www.materfondazione.com/>

The **Swiss Hotel School in South Africa** have committed to this project and are very keen to give training in various aspects of managing a kitchen to working in a kitchen.

<https://swisshotelschool.co.za/>

Swiss Hospitality Guild have also committed to train in Soli's kitchen especially working with school groups to introduce them to the field of being a chef and working in a kitchen. They have offered to do these courses free of charge.

<http://www.swiss-hospitality-guild.com/>

FLEK Swiss Consulting have also indicated interest to give course in the new kitchen of Soli. Group Skills Development Facilitators are very interested in this project.

<https://flekswiss.africa/>

Swiss4Afrika is also negotiating with **The Chefs Training & Innovation Academy (CTIA)** -

<https://ctia.co.za/> to also give chefs education programs to junior chefs as well as established chefs in the area using the new kitchen at Soli.

Remote training via flatscreen TV:

In corporation with Mater Fondazione, SwissSkills and various other Swiss and international training organisations such as [abc Campus GmbH](http://www.abc-campus.com).

Soli would also need a delivery vehicle

Soli needs a delivery vehicle (14-seater minivan). Cost R 250 000 (12 000CHF)

The solution that would benefit Soli as well as the MOW project would be a 14-seater minivan.

The minivan would be used to deliver the MOW food parcels AND it would solve logistics issues for the Soli management.

Currently Soli has no transport for the children to get to school and back. They have no transport to take the children to and from sporting events. Soli has no transport to take the elderly to doctors or medical facilities.

Soli has no transport to take seniors or mothers to do monthly shopping.



Toyota Quantum 2.7L, 15 Seat or similar.

The Benefits of a Minivan compared to a delivery van

Soli Deo Gloria is a Registered Non-Profit charity in Lydenburg, South Africa and is reliant on the goodwill of the people around them.

We believe that this project will provide Soli with the means to become more self-sufficient as well as becoming a contributing member of their town.

By running these operations out of Soli, we will provide employment to the +/- 15 people who are able to work but can't find work as they are not skilled or not qualified for the jobs available in Lydenburg. The training and experience they gain from there can help them find further employment opportunities.

This project will uplift the image of Soli in their broader community, provide hope and tangible opportunity to the residents, and further the goal of Soli towards self-sustainability.

Vulnerable residents in the greater Lydenburg area will be better cared for and supported by receiving MOW services.

This project will bring an industry, Hospitality, to an area where people have no contact or knowledge of the field of Hospitality. Our junior chefs and kitchen staff programs will bring another valuable skill/trade to the region and make people more employable. We believe that with these skills local people will venture out and start small kitchens or businesses in the hospitality industry.

Cost of Project

Lead Catering has done pro-bono work to the value of R 4 025 (250 CHF) on this project.

Razorback Construction has pledged to give material and labour to this project to the value of R20 000 – (1000 CHF)

Other costs:

Lead Catering supplies	All kitchen supplies as per appendix		R 358 882,83 – (16 650 CHF)
Razorback Construction	All construction from start to finish		R 273 472,00 – (12 700CHF)
Vehicle	14-seater bus for deliveries		R 300 000,00 – (15 000CHF)
Miscellaneous	Allowance for incidentals		R 67 646,00 – (3 200CHF)
Total for project			R 1 000 000 – (46 921CHF) Round up (47 000CHF)

Timeline for this project, as per attached information, **21 days** from start to finish.

Video of project:

<https://youtu.be/it6DkHoA958>

Webpages:

www.swiss4afrika.com

www.solideogloriacarecentre.org

<https://mow.org.za/>

<https://www.materfondazione.com/>

<https://www.leadcatering.co.za/>

<https://swisshotelschool.co.za/>

<http://www.swiss-hospitality-guild.com/>

<https://flekswiss.africa/>

Swiss4Afrika Recommendation

From: Stephen Fyfe (stfyfe@swissential.com)

To: randel@swiss4afrika.com; brigitte@swiss4afrika.com

Cc: randeleden@gmail.com; swiss4afrika@gmail.com; joannekoen@swissential.com

Date: Monday, 4 September 2023 at 16:41 CEST

Hi Randel,

I hope you're keeping well and are enjoying a great vacation.

I thought I'd share the wording we've put together for a testimonial for Swiss4Afrika – I'm very happy for you to post this to your website or post on social media. Please let me know if you're happy with the text (or if you'd like anything added) and if this something you can make use of.

Swiss4afrika recommendation:

Subject: Strong Recommendation for Swiss4Afrika - A Dedicated and Transparent Nonprofit Organization

I am, on behalf of Swissential, writing to offer my enthusiastic and wholehearted recommendation for Swiss4Afrika, a nonprofit organization that Swissential had the privilege to collaborate with. This organization has consistently demonstrated a remarkable commitment to humanitarian causes, particularly in their efforts to provide homes for the homeless through charitable initiatives.

Our collaboration with Swiss4Afrika involved running for charity, with the funds raised being donated to support their mission of providing safe and secure housing for those in need. Throughout our partnership, Swiss4Afrika exhibited a level of dedication, transparency, and genuine care that sets them apart as an exceptional nonprofit organization.

Here are a few key reasons why I believe Swiss4Afrika deserves strong support and recognition:

Transparency: Swiss4Afrika maintains a high level of transparency in all their operations and financial dealings. They provide regular updates and reports on how donated funds are utilized, ensuring donors are fully informed and confident in their contributions.

Commitment to Impact: Swiss4Afrika's focus on providing both education and homes for the homeless underscores their deep commitment to creating tangible and lasting positive change in the communities they serve. They understand the importance of addressing the root causes of homelessness and work tirelessly to provide sustainable solutions.

Caring and Compassionate Approach: What truly sets Swiss4Afrika apart is their genuine care for the individuals and families they serve. Their team goes above and beyond to ensure that those they help not only receive shelter but also the support and resources needed to rebuild their lives.

Efficient Use of Resources: Swiss4Afrika demonstrates a commendable efficiency in managing resources. They maximize the impact of every dollar donated, ensuring that the majority of funds go directly toward their mission of providing education, housing and support services.

In summary, Swiss4Afrika is an exemplary nonprofit organization that embodies the core values of transparency, compassion, and dedication. They have consistently proven their ability to create meaningful change in the lives of homeless individuals and families, and their work deserves the support and recognition of the broader community.

I wholeheartedly endorse Swiss4Afrika and encourage individuals, businesses, and organizations to consider supporting their vital mission. Their dedication to creating a world where everyone has a safe place to call home is both inspiring and deeply impactful.

Many thanks
Stephen

Stephen Fyfe MSc, FPFS
Chartered Financial Planner
Fellow of the Personal Finance Society

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Feel free to look at recommendations from clients I've helped on [LinkedIn](#)
Thank you for helping others by providing your feedback [Swissential Google Review](#)



The image shows a business card for Swissential. On the left, there is a stylized mountain range graphic. The main text reads "Swissential" in a large, dark blue serif font, with "Essential Financial Planning" in a smaller, grey sans-serif font below it. To the right of the text is a circular portrait of Stephen Fyfe, a man with a beard and glasses, smiling. Next to the portrait is a QR code. Below the text and portrait, the contact information is listed: "www.swissential.com" with a globe icon, "Chemin de Chantavril 2, 1260 Nyon" with a location pin icon, and "+41 22 786 20 20" with a phone icon. At the bottom right, it says "Stephen Fyfe MSc, FPFS" and "Chartered Financial Planner" with the CII and ARIF numbers below.



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Save a tree - Please don't print this email unless you really have to

South African Chefs Association's Interest in Partnering with Refettorio Geneva and Soli Deo Gloria Care Centre

From: SAChefs Mpumalanga (mpumalanga@sachefs.co.za)

To: randeleden@gmail.com

Cc: james@sachefs.co.za; elsu@sachefs.co.za; wfrantz@ushakamarineworld.co.za; finscomm@sachefs.co.za; pm@sachefs.co.za; thandeka@sachefs.co.za; board@sachefs.co.za; petrus.montoeli@ump.ac.za; yumna.osman@ump.ac.za

Date: Wednesday, 9 August 2023 at 13:05 CEST

(To my esteemed colleagues and respected board members, please find the email thread below for your reference.)

Dear Randel van Heerden,

I hope this email finds you well. I am writing on behalf of the South African Chefs Association (SACA) to express our genuine interest and enthusiasm in collaborating with the exceptional humanitarian initiatives led by Walter el Nagar and your organization.

We were delighted to learn about Refettorio Geneva and its commendable mission to minimize waste and provide dignity through nourishing meals. While we recognize that the exact model may require adaptation for South Africa, we are inspired by the core values and objectives of Refettorio Geneva.

Our own NPO, Chefs with Compassion, under the dedicated leadership of Chef Coo Pillay, Vice President of the National Board of SACA, shares a similar passion for making a positive impact on the lives of those in need.

<https://cwc.org.za/>

We are particularly excited about the project at Soli Deo Gloria Care Centre in Lydenburg. The transformation of their kitchen into a modern functional training kitchen aligns perfectly with our commitment to education and skill development.

With our extensive experience in the National Youth Skills and Development Programme and a dedicated Education and Training department, SACA is well-equipped to contribute significantly to this endeavor.

<https://sachefs.co.za/training/>

Our resources and expertise span a wide range, from equipping kitchens in challenging environments to facilitating educational programs that empower aspiring chefs.

Furthermore, we wholeheartedly support the idea of hosting training courses for chefs in the Lydenburg area, in collaboration with Swiss chefs and the Academy of Chefs. This presents a wonderful opportunity for cross-cultural learning and sharing of culinary expertise.

To take our collaboration forward, we would like to propose a Zoom meeting. This meeting would involve key stakeholders, including our Directors, Regional Heads of Departments, critical role players, and our President, to engage in a fruitful brainstorming session.

We believe that through this collaborative effort, we can identify areas where SACA can make a meaningful contribution and create a lasting impact.

Please let us know a convenient time for the Zoom meeting, so that we can plan accordingly.

We are truly honoured to have been considered for this partnership, and we look forward to the opportunity to connect and explore the possibilities.

Thank you once again for reaching out to the South African Chefs Association. On behalf of SACA, the official voice of chefs in South Africa, I wish you a wonderful day ahead.

Kindest Regards
yours in hospitality



From: Van Heerden Randel <randeleden@gmail.com>
Sent: Wednesday, 09 August 2023 07:28
To: SACHefs Mpumalanga <mpumalanga@sachefs.co.za>
Subject: Network of Chefs in South Africa

Good morning Chef Peter Malan

I got your details from Rochelle Schaetzi.

We are looking for a network of chefs for our chef in Geneva, Switzerland. Walter el Nagar is a Italian born chef and he runs a restaurant in Geneva called Refettorio [Refettorio Geneva](#). The concept should be known in South Africa. They first of all believe in Zero waste and secondly the belief that homeless people deserve dignity. For lunch Walter serves a 3 course meal to business people and anyone who feels like they want to have a good healthy meal. At night, Walter and his team, serve the same menu to homeless people who can just walk in off the street and enjoy good healthy food for free.

Now I know very well the same principle will never work in SA but Walter is looking for a network of chefs in SA for our other project.

My NGO, Swiss4Afrika, is looking after small charities in South Africa who do not receive any government funding or any international aid.

One of them is Soli Deo Gloria care centre in Lydenburg. [Home - Soli Deo Gloria Care Centre](#)

Soli is home to 175 people from 1 month old to 85 year olds. At the moment they have a kitchen but it is appalling.

With the help and funding from Walter we are going to turn that kitchen into a modern functional training kitchen.

S4A and Soli has already signed an agreement with Meals on Wheels in SA to become the MoW kitchen for Lydenburg.

We also intend to have junior chef courses for all the school kids in and around Lydenburg and we would like to see Swiss chefs, together with the Academy of Chefs give training courses to chefs from lodges, B&B's and restaurants in and around Lydenburg.

Would this be something your network would be interested in?

Randel van Heerden
Director, Swiss4Afrika

RAZORBACK SA

Reg No: 2022/652831/07

Limpopo, Mpumalanga

info@razorbacksa.co.za

(+27) 82 604 8412

08/08/2023

To whom it may concern

Soli deo Gloria Care Centre – Construction works

- PREP AREA FOR BUILDING (REMOVE BIG TREE INCL	1 Day
- REMOVE 6M X 2.6M CONTAINER (OLD KITCHEN)	1 Day
- CASTING FOUNDATION – with proper water drainage for frequent washing	2 Days
- CASTING CONCRETE SLAB FLOOR	1 Day
- BUILD WALLS & WALL PLASTER	4 Days
- INSTALL NEW ALU-WINDOWS (SPONSERED BY SWIFT GLASS & ALU)	1 Day
- INSTALL NEW ROOF STUCTURE FOR CEILING	2 Days
- INSTALL NEW ROOF SHEETING (SHEETING ALREADY SUPPLIED)	1 Day
- CHASE ALL ELECTRICAL (LIGHTS, PLUGS & WIRING)	1 Day
- TILING OF KITCHEN WALLS	4 Days
- Installing Kitchen Equipment supplied from Lead Catering	3 Days

TOTAL DAYS FROM START TO FINNISH

21 Days

Kind regards

RAZORBACK SA

Willie du Plessis

(+27)82 604 8412



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Lead Catering (Pty) Ltd.
Reg No. 2015/109878/07 VAT Reg No. 4770276949

No of pages incl cover 17

Attention: RANDEL
Address SOLI DEO GLORIA CARE CENTRE
MORELLWEG 12
BERN
SWITZERLAND
3007
SOUTH AFRICA

Tel No +41 79 609 0570

Fax

Cell

E-Mail randel@swiss4afrika.com

14 July 2023

Dear RANDEL

RE:

Thank you for your enquiry. We have pleasure in submitting our **Quotation No 8800655** , together with the relevant product information.

We also include critical information on a few key factors which distinguish us from our competition and which should influence every purchase decision.

Lead Catering is a leader in the supply of commercial and catering equipment to mines, hospitals, hotels, factories and other institutions throughout sub-Saharan Africa. We offer a comprehensive catering design service, equipment supply (including commissioning and installation), and full after-sales service with consistent spares back-up and availability. Our service is backed by some of South Africa's leading experts. We look forward to hearing from you and assure you of our continued interest and co-operation.

Yours faithfully,

WIAN MAAS

wianm@lead.co.za

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Catering Model OT-NF-400**

STAINLESS STEEL TILTING SKILLET 38LT GAS.Dimension : 800 x 750 x 930.Pan dimension : 690 x 450 x 180.Power : 7.5kw.Voltage : 380V/3ph+N.Capacity : 38lt.Weight : 220kg.

Price R 57,664.00

R 57,664.00



One (1) **Lead Model BTG2004**

BOILING TABLE GAS - COMMERCIAL - 4 BURNER STRAIGHT The Anvil heavy duty series boiling tables are ideal for kitchens, fast food outlets and restaurants. The robust construction ensures reliability even in the toughest environment. Mild steel painted body. High quality fabricated support grates. Suitable for a large range of pot sizes. Safety approved by LPG safety Association. Adjustable levelling feet. Flat packed for easy transport. Robust construction. Dimensions (mm) (W x D x H): 1748 x 484 x 665. Box Dimns (mm) (W x D x H): 1760 x 525 x 300. Packed Weight (kg): 60. Complies with Spec: LPGSA. Output (BTU): 72000. Supplied with Regulator: NO. Gas: LPG.

Price R 8,682.00

R 8,682.00



One (1) **Lead Catering Model SC-10B**

GATTO ELECTRIC 10-PAN CONVECTION OVENVOLTAGE: 400VPOWER: 10.6KWSIZE: 180LN.W.: 133KGDIMENSIONS: 738x850x960mmCAPACITY: 1/1GN x10

Price R 40,714.00

R 40,714.00

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Model STA0003**
STAND FOR OVEN

Price R 11,482.00 R 11,482.00

One (1) **Lead Model AIREXTRACT**
AIR EXTRACTION SYSTEM

Price R 35,000.00 R 35,000.00



One (1) **Lead Model SD1360**
Upright Glass Door Cooler Sliding Door Nett capacity: 903 Litres Gross capacity:
1080 Litres 1260 x 330/340 ml cans, 630 x 500ml PET, 800 x 330 ml beer bottles 8 x
Shelves Refrigerant: R134a Voltage/Hertz : 230/50 Compressor size: 1/2"18 Weight:
208 kg Max Power consumption : 780 watts Dimensions: 1360 (w) x 2020 (h) x 635
(d)

Price R 21,661.71 R 21,661.71

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Catering Model QUB6S/CH**
STAINLESS STEEL SELF CONTAINED CABINET 1.8M - 2.5 DOOR. Literage (l) :580L. Cabinet Dimensions (mm): Width X Depth X Height: 1780 x 650/750 x 900. Refrigerant : R134A. Elec: 220V, Single Phase. Stainless steel grade 430 satin finish no 4 for sides, top and front grid. Galvanised steel – rear and bottom. Fully adjustable heavy duty plastic coated shelves. Digital temperature display with hi/low voltage protection. Self-closing doors. All underbars supplied with brake castors. Adjustable thermostat 2 to 6 degrees Celsius. Auto evaporation (The condensate is evaporated hence no need to drain). All models are 220v – Plug in and switch on.

Price R 24,408.00 R 24,408.00



One (1) **Lead Model SSTM1800**
MOBILE STAINLESS STEEL TABLE 1800 x 650 x 910mm

Price R 5,439.24 R 5,439.24



One (1) **Lead Model CAT00021**
BAIN MARIE 5 DIVISION HEATED CABINET SS 430Model: BM-4 Dimensions: 1835 x 750 x 900Features:Top made from 1.6mm Grade 304 st/steelBody manufactured from 0.9mm Grade 430 st/steel1 x 2 kw st/steel elementElement thermostatically controlled between 0-90 CDoors manufactured from 0.9mm430 st/steel

Price R 15,745.24 R 15,745.24

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



Five (5) **Lead Catering Model INF9150**
FULL SOLID INSERT 0.6 MM 150 MM DEEP. Gastronorm 1/1. Dimensions : 530 x 325 x 150 mm Deep. Weight : 0.5kg

Price R 274.74 R 1,373.70



Five (5) **Lead Catering Model INF9001**
FULL INSERT LID. Dimensions : 530 x 325 x 5 mm Deep. Weight : 0.5kg

Price R 143.94 R 719.70



Four (4) **Lead Catering Model INH9150**
INSERT S/STEEL (VALUE) -HALF 150mm (l)

Price R 183.54 R 734.16

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



Four (4) **Lead Catering Model INH9001**
INSERT LID HALF 1/2.

Price R 85.14 R 340.56



Two (2) **Lead Model INF3100**
FULL PERFORATED INSERT 0.8 MM 100 MM DEEP. Gastronorm 1/1. 530 x 325 x 100 mm Deep.

Price R 290.34 R 580.68



Six (6) **Lead Model INF2150**
FULL INSERT. Gastronorm 1/1. 0.8 mm Stainless steel. 530 x 325 x 150 mm deep.

Price R 357.54 R 2,145.24

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



Four (4) **Lead Model SST1500X700PT**
STAINLESS STEEL TABLE - PLAIN TOP 1500 X 700 X 910

Price R 4,745.97 R 18,983.88



One (1) **Lead Model SST1950X650PT**
STAINLESS STEEL TABLE - PLAIN TOP 1950 X 650 X 910

Price R 5,680.69 R 5,680.69



One (1) **Sharp Model MWS1000**
MICROWAVE SEMI COMMERCIAL SHARP - 1000W. Capacity: 28 Litres. External:
420 x 500 x 340 mm. Cavity dimensions: 330 x 300 x 175 mm. Power: 220 V, 1000
Watts. Weight: 29 kgs.

Price R 11,118.00 R 11,118.00

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Model CAT00399**

SINK PREP DOUBLE 1250X650 SS 304 1.2 ROUND LEGS
Dimensions: 1250 x 650 x 900
Bowl dimensions: 500 x 500 x 250
1.2mm 430 st/steel
Features: Pressed bowl manufactured from 1.2mm 304 st/steel
Top manufactured from various grades of st/steel
splash back 100mm high
Dia 40mm round st/steel legs

Price R 14,541.88

R 14,541.88

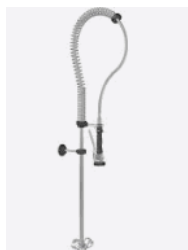


One (1) **Lead Model CAT00496**

SINK PREP DOUBLE 1250X650 SS 304 1.2 ROUND LEGS
Dimensions: 1250 x 650 x 900
Bowl dimensions: 500 x 500 x 250
1.2mm 430 st/steel
Features: Pressed bowl manufactured from 1.2mm 304 st/steel
Top manufactured from various grades of st/steel
splash back 100mm high
Dia 40mm round st/steel legs

Price R 12,795.75

R 12,795.75



One (1) **Lead Catering Model PRS0001**
OVERHEAD PRE RINSE SPRAY UNIT.

Price R 4,734.00

R 4,734.00

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Model CRM0830**
400 PIECE MOBILE CROCKERY RACK. DIMENSIONS 830mm (830 x 600 x 1700mm)CAPACITY (152 LARGE PLATES AND 152 SMALL PLATES + 2 CUP SHELVES) – 400pcsMAX PLATE SIZE 280mm

Price R 8,442.00 R 8,442.00



Four (4) **Lead Catering Model BSP0330**
PERFORATED BASTING SPOON 330mm

Price R 25.62 R 102.48



Four (4) **Lead Catering Model TGU0300**
TONGS UTILITY - 300MM S/STEEL

Price R 33.18 R 132.72

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Catering Model PMS0600**
POTATO MASHER S/STEEL

Price R 305.94

R 305.94



One (1) **Lead Catering Model LDS0012**
LADLE SOLID - 354ML/12OZ

Price R 80.34

R 80.34



One (1) **Lead Catering Model PSS0002**
PORTION SERVER SOLID (BLUE) 236ml / 8oz

Price R 59.94

R 59.94

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Catering Model PSS0003**
PORTION SERVER SOLID - GREEN 4oz/112 ml

Price R 51.54 R 51.54



One (1) **Lead Model PSS0004**
PORTION SERVER SOLID - IVORY 3oz/84ml

Price R 45.18 R 45.18



One (1) **Lead Model PSS0008**
PORTION SERVER SOLID - RED 2oz/56ml

Price R 39.66 R 39.66

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Catering Model GRS2006**
GRATER HEAVY DUTY- 4 SIDED

Price R 105.54

R 105.54



One (1) **Lead Catering Model CBP1500**
CUTTING BOARD BLUE.Dimensions: 500 x 380 x 13 mm.Weight : 1kg

Price R 189.54

R 189.54



One (1) **Lead Catering Model CBP2500**
CUTTING BOARD BROWN.Dimensions: 500 x 380 x 13 mm.Weight : 1kg

Price R 189.54

R 189.54

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Catering Model CBP3500**
CUTTING BOARD GREEN.Dimensions: 500 x 380 x 13 mm.Weight : 1kg

Price R 189.54 R 189.54



One (1) **Lead Catering Model CBP4500**
CUTTING BOARD RED.Dimensions: 500 x 380 x 13 mm.Weight : 1kg

Price R 189.54 R 189.54



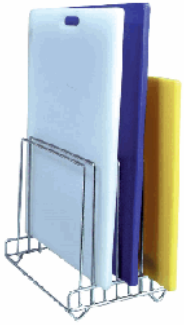
One (1) **Lead Catering Model CBP5500**
CUTTING BOARD YELLOW.Dimensions: 500 x 380 x 13 mm.Weight : 1kg

Price R 189.54 R 189.54

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Catering Model CBS0006**
CUTTING BOARD STAND (CHROME)

Price R 448.74

R 448.74



One (1) **Lead Catering Model WHP0400**
WHISK PIANO S/STEEL-400mm

Price R 99.54

R 99.54



One (1) **Lead Catering Model BTA0500**
BREAD TRAY ALUSTEEL - FIVE TRAY (270/260 x 100/90 x 115)

Price R 782.34

R 782.34

Sales Quotation 8800655

Prices subject to availability and exchange rate fluctuation

Total cost excludes delivery and commissioning



One (1) **Lead Catering Model COC0001**
CAN OPENER CATER ACE WITH TABLE CLAMP
Designed for A10 catering cans. Opens cans of all shapes and sizes. Self adjusting.

Price R 1,662.00 R 1,662.00



One (1) **Lead Catering Model CLS0380**
COLANDER S/STEEL -380MM

Price R 221.94 R 221.94

One (1) **Lead Model DELIVERY AND COMMISSIONING**
Delivery/Installation/Commissioning - Delivering and connecting units up to services to within 1 metre, testing, training of staff and final handover.

Price R 4,000.00 R 4,000.00

SubTotal R 312,072.03

VAT @ 15% R 46,810.80

Total Cost R 358,882.83

PLEASE NOTE THE BELOW
QUOTE VALID UNTIL 21.07.23

Basic terms and conditions

A full copy of our terms and conditions is available on request.

Validity

- Prices are subject to change based on fluctuations in the exchange rate.

Availability

- Please check with your salesperson (serial equipment is generally ex-stock).

Installation

- Full instructions and specifications are available for your plumber and electricians upon request (refer warranty and detailed terms and conditions document).
- Should Lead Laundry and Catering (Pty) Ltd be contracted and undertake the delivery and commissioning of the equipment (extra cost), then all services are to be provided to within one metre of the machine. The cost of these services, inclusive of concrete plynths and ducting, is to be borne by yourselves. Any costs incurred in delivering equipment into position, where doorways, narrow passages or any form of other obstruction prevents easy access, will be for your account.

Additional Costs

- The cost of any additional mileage or labour as a result of these services not being available on the pre-arranged delivery and commissioning date is to be borne by yourselves, and will be invoiced directly by Lead Laundry and Catering (Pty) Ltd to yourselves, as will the cost of labour incurred in rectifying an inadequate floor, the relaying of reinforced flooring to meet the required specification and the cost of any additional mileage incurred for a second site visit (usually 21 days after relaying of the floor).

Terms of Payment

- Delivery will only take place after payment has been made in full. Normal cheque deposits require 10 working days before the funds are cleared in order for delivery to take place.

Warranty

- Please note that terms and conditions apply to the warranty, a copy of which is available on request.

Speedqueen	3 years	Fagor	1 year	Jensen	1 Year
Tullis/Ipsa	3 years	Sewoong	1 year drop off	Ilsa	1 Year
Girbau	3 years	Tullis (Grandimpianti/Image)	1 year	Sidi	1 Year

- Should the quotation contain any brands not mentioned above, please confirm the warranty period with the salesperson.
- Please consult your salesperson for recommended service and maintenance procedures. It is your responsibility to ensure the equipment is appropriately maintained. Any digression from the recommended service procedure which in our opinion results in machine failure may null any or all equipment warranties.
- Warranties are applicable only in cases where machines (with outstanding warranties) have never been worked on, or where these machines have been previously worked on by Lead Laundry and Catering (Pty) Ltd and/or its duly appointed and authorised agent. Warranties will immediately be rendered null and void in cases where equipment is operated on by anybody other than the abovementioned parties. Warranties are applicable only in cases where the equipment/machines are installed and commissioned by Lead Laundry and Catering (Pty) Ltd, and/or its duly appointed and authorised agent.
- Mileage and labour will be chargeable at all times (rates available on request). Parts under warranty that are faulty due to negligence, abuse, operator faults, etc. will be charged for.

Delivery

- As specified in the quotation

Continued on next page

Basic terms and conditions

A full copy of our terms and conditions is available on request.

Limitation of Liability

- Lead Laundry and Catering (Pty) Ltd does not accept responsibility for any consequential damages which may arise as a result of equipment failure or malfunction. Insofar as the delivery of goods is concerned, time shall not be of the essence of any contract of sale between Lead Laundry & Catering (Pty) Ltd and the customer, and any delivery or despatch dates mentioned in any quotation, order or other documentation emanating from Lead Laundry & Catering (Pty) Ltd shall be approximate only and shall not have any contractual effect on Lead Laundry & Catering (Pty) Ltd. In the event of any delay in delivery to the customer by Lead Laundry & Catering (Pty) Ltd and / or failure to effect delivery for any reason whatsoever other than a wilful breach by Lead Laundry & Catering (Pty) Ltd, then the customer shall not be entitled to cancel the contract, and shall have no claim for any loss or damages of whatsoever nature against Lead Laundry & Catering (Pty) Ltd as a result thereof.

SIZES, TOLERANCES, INSPECTION & SAMPLES: This quotation is made and based on the specifications provided either in writing or verbally by the customer (regardless of whether any samples are provided by the customer to Lead Laundry & Catering (Pty) Ltd). The dimensions for quoting and manufacturing are the mean specifications and are subject to the normal tolerances for variations