



Equipment

Product & Service Solutions
to optimize your business



Equipment

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Equipment

Equipment Team Contact Information

Our team of sourcing experts is here to support your business.



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Equipment

CATEGORY OVERVIEW

Our Goal

Develop programs that help increase business efficiencies to meet your Store Equipment needs. Through our strategic sourcing process, we evaluate all available alternatives and customize a program for you while driving the greatest value to your organization.



As you look through our programs ...

You'll notice each program is stamped to show you how it's sourced:



Aggregated event with multiple members/customers



QuickSource event – join now to begin savings



Member-specific or customer-specific...a stand alone sourcing event customized for you

Value Proposition

We understand that your Equipment program represents a major part of your capital investment in building, remodeling and maintaining your stores. Above and beyond the up-front cost of equipment, our team consistently evaluates important supply chain costs (energy, parts, service, asset management) that drive value to your organization over the life of your equipment. We take these costs into consideration when offering you opportunities to increase efficiency and reduce spend in four Equipment sub-categories:

- > **Food Preparation**
- > **Refrigeration**
- > **Sales Floor/Facilities**
- > **Front-End Equipment**

We qualify the best suppliers and negotiate savings to ensure the initiatives we offer you are a great value. We do this across several programs that promise exceptional opportunity in our 50+ initiatives. See next page. We look forward to working with you to make the most of your Equipment program!

Programs offering exceptional opportunity:

- EXTERIOR BUILDING SIGNS
- FOOD MACHINES
- SMALLWARES
- HVAC UNITS
- REFRIGERATED CASES
- OVENS, PROOFERS, RETARDERS
- INTERIOR DÉCOR
- REFRIGERATED SYSTEMS
- SPECIALTY REFRIGERATION

continued next page



Equipment

CATEGORY OVERVIEW *continued*



Topco Indirect Equipment Category Programs: *4 Sub-Categories ... 40 Initiatives*

Food Preparation

- Bakery Mixers
- Cooking & Baking Equipment
- Deli Slicers
- Fryers
- Hot Food Cases
- Ice Machines
- Meat Wrappers
- Ovens & Proofers
- Rotisseries
- Service Scales
- Smallwares
- Stainless Sinks & Tables
- Wire Storage Shelving
- Utility Carts & Racks

Refrigeration

- Floral Cases
- HVAC Systems
- Reach-in Refrigerators - Freezers
- Refrigerants
- Refrigerated Cases
- Refrigeration Systems
- Salad Bars
- Walk-In Coolers & Freezers

Sales Floor/Facilities

- CCTV Systems
- Compactors & Balers
- Double Acting Doors
- EAS – Electronic Article Surveillance
- Exterior Building Signs
- Interior Décor
- Lobster Tanks
- Millwork & Casework
- Shelving Accessories
- Store Fixtures
- Parts Inventory Solutions
- Propane
- Re-Manufactured Equipment

Front End Equipment

- Checkstands
- Front End Merchandisers
- Motorized Carts
- Safes
- Shopping Carts



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HOW WE WORK WITH YOU

A Customized Approach

When you work with the Topco Indirect Team, you have choices! We've designed our strategic sourcing program to respond to your immediate and future needs for indirect products and services. You may choose one of the five approaches below. Each is designed to give you the greatest opportunity for savings and value. Let's collaborate on which approach is best for each product or service you wish to procure. The goal is to find the best value for what you need when you need it. Contact us today to discuss your best options!



Aggregated Sourcing

- Combines the spend of members and customers to build market leverage
- Builds on aggregation through commonality

QuickSource

- Rapidly join existing programs
- Aligns the timing of expiring contracts to increase aggregation

Member/Customer-Specific Sourcing

- Leverages our team's expertise and marketplace insights
- Offers customized sourcing programs for individual members and customers
- Timing to align with your significant purchases

Auctions

- Includes For-Resale and Not-For-Resale products & services
- Reduces price negotiation from months to weeks
- Delivers significant savings with each customized auction

Program Development (customized for you)

- Allows members and customers to create a preferred partner solution
- Offers an alternative to aggregated sourcing



Equipment

The Topco 2017 Equipment Aggregated Sourcing Plan

Look it over ... then let's discuss your current and expiring contracts and your business plan to reduce your costs and increase efficiency in 2016.

KICK OFF	Project #	COMMODITY	DESCRIPTION
JAN 11	2017EQ2051	Carts and Racks	Carts and racks used for transporting product from backroom to sales floor display areas including platter carts, stock trucks, oven racks, u-boats, and produce carts
MAY 11	2017EQ2103	Shelf-pushers	Shelf merchandising trays to automatically push product forward & reduce manual labor
MAY 25	2017EQ2068	Refrigerants	Gases used in refrigeration systems for both in-store and transportation fleet use
JUN 26	2017EQ2102	Combi Ovens	Ovens used for convection, steam and combination cooking of food within the store food prep areas
JUN 26	2017EQ2104	Food Prep Machines Bakery Department	Single and double rack ovens, proofers, retarders bakery mixers, and other food prep equipment used in store bakeries
AUG 1	2017EQ2001	CCTV	Video surveillance security systems including the components - Video Cameras, Monitors, DVRs. Includes national and regional distribution of components' installation and service
SEP 1	2017EQ2082	Store Fixtures	Structural components and steel shelving for in-store use
OCT 1	2017EQ2101	Propane	20 pound propane spare and exchange tanks for resale including associated cages
NOV 1	2017EQ2048	Stainless Steel Sinks and Tables	Stainless steel sinks & tables used in backroom prep areas, poly or wood top tables, 1, 2 & 3 compartment sinks with drain boards, backsplashes
DEC 1	2017EQ2078	Walk-in Coolers & Freezers	Factory built, insulated walk-in rooms for storage of refrigerated and frozen product prior to display



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Exterior Building Signs

Commodity name in Portal: Exterior Building Signs



Overview

This Equipment Program offers you an opportunity to purchase high quality custom signs and architectural graphics for each of your properties. You can join the Exterior Building Signs program with our various suppliers, or we can bid your specifications through a member/customer-specific approach to customize your program. Retailers who participated in the program saved an average of 12%.



Rebranding or Updating?

Get These Benefits:

Our pre-qualified highly skilled suppliers specialize in the following services to meet your signage needs:

- Custom design services to make the biggest impact on your customers
- Your logo and branding presented in highly professional graphics
- Your choice of displays from a wide array of materials, including interactive signage
- Design / Fabrication / Installation / Service of your custom exterior signs
- Responsive customer team to ensure your graphics communicate your services

When you join the program, we will ...

- Assign an account manager to ensure your satisfaction
- Provide design and engineering services
- Handle the permit procurement and code research
- Present a cost analysis to meet your budget
- Produce your exterior signage with advanced manufacturing and fabrication techniques
- Install your signage anywhere
- Ensure you have a complete maintenance service at your disposal
- Guarantee the work



Equipment

HVAC UNITS

Commodity name in Portal: HVAC Units



Overview

The Topco Indirect Equipment Team has established a program of full line Heating, Ventilating, and Air Conditioning equipment and services with our preferred suppliers, **YORK**, **Munters**, and **Husmann**. When you join the program, you'll see the value and receive discounts on products and services as a result of our strategic sourcing process.



Get these Benefits:

- **Average savings of 15% off current York pricing**
- **EnergyStar® and Eco-friendly products**
- **Access to world's leading manufacturers of HVAC equipment**
- **Experts on Leadership Energy Efficiency Design (LEED) certification**
- **Network of distribution and Parts locations across the U.S.**
- **Factory direct technical and service support**
- **Orders placed direct or through your local distributor**
- **Equipment features adapted specifically for the retail grocery industry**
- **Low humidity designs**

Don't wait

We ensure turnkey coordination of all installations ... design, application, and installation is offered to your Facilities Group, HVAC Mechanical Contractor, Engineer, or Landlord. Your team stays in control and in the loop.



Equipment

Interior Décor

Commodity name in Portal: Interior Décor



Overview

The Topco Indirect Equipment Program offers our members and customers an opportunity to join the Interior Décor program to enjoy unmatched design and installation services from our pre-qualified suppliers. Retailers who have participated in the program saved an average of 12% to 40%.



Features of the program:

- Custom design services to make the biggest impact on your customers
- Aisle Markers
- Department Signage
- Permanent Aisle Hanging Signage
- Perimeter Signage
- Danglers
- Endcap Headers
- Gondola Headers
- Departmental Flags
- Menu Boards
- Prints & Frames
- Toppers
- Other Permanent Store Signage
- Custom orders by request

Enjoy savings and efficiencies in these key areas:

- Assign an account manager to ensure your satisfaction
- Installation ... Hourly Rates & Estimated Numbers of Hours/Days to complete
- Freight ... New Construction, Remodels, and Replacement Parts
- Project Management Fees ... Requirements and Fees
- New Designs ... Product Development Fees and Library Updates
- Additional requests ... Overhead Drawings
- Service Calls ... Hourly Rates & Any Additional Fees



Equipment

Food Machines

Commodity name in Portal: Food Machines



Overview

Grocery stores and supermarkets require food to be cooked in high-capacity and then quickly put on display while keeping it fresh for consumers. Food machinery fulfills these needs while being easy to operate due to their innovative programmable features and other technologies. Updated food machines allow store staff to create a large amount of high quality food while reducing labor costs, making your in-store food preparation more profitable.



Details

The Topco Indirect Equipment team has partnered with the leading suppliers of food machines to save members and customers valuable time by choosing the most cost effective and efficient food machinery for our program, and negotiating great prices. Contact us today if you're upgrading or adding this in-store equipment within the next 1 to 12 months:

- Bakery Mixers
- Bread Slicers
- Choppers
- Deli Slicers
- Meat Saws
- Mixers / Grinders
- Pan Washers
- Tenderizers

See next pages for more details on food machines



Equipment

Food Machines

Commodity name in Portal: Food Machines



■ Bakery Mixers

The Topco Equipment program offers a full range of Bakery Production Equipment – from flour handling to proofing and refrigeration, from spiral arm mixers to dough dividers, artisan bread, pastry and bagel ovens and more. Choose from vertical, stationary, removable bowl and tilt-over spiral mixers. Our suppliers have set the standard for the industry in quality, reliability and value, and engineered every model to make it the strongest, most reliable machine you can own. Let Topco evaluate your production needs and use our experience to recommend the right size and style to maximize efficiency, reduce operating cost and maximize profits, without sacrificing quality.



■ Bread Slicers

The Topco Bread Slicer program is designed to get you the high quality equipment you need, to ensure your customers are happy and your staff is efficient and safe. Oliver bread slicers are perfect for on-demand slicing of hard-crust breads and soft-textured sandwich loaves.

- Perfect for on-demand slicing of hard-crust breads and soft-textured sandwich loaves
- Smallest footprint bread slicer in the industry
- Easy-to-operate, with convenient, front-mounted push-button controls
- Front-mounted bagging scoop that makes for convenient bagging

Blade advantages:

- Uses the lowest cost replacement blades in the industry, ensuring low cost of ownership
- Easily replaceable, independently mounted, rust-resistant blades
- Blade replacement only takes one hour of labor, the lowest in the industry
- Smooth, quiet operation with minimal vibration
- Recommended for slicing up to 50 loaves per day



■ Choppers

Capable of handling the toughest assignments with ease, Hobart's choppers meet the needs of high-volume on-demand processors of fresh or tempered meats. Products come out clean and retain all their natural color and flavor with no mashing. *Models:*

- 4146 Meat Grinder with 16" stainless steel legs, 5-H.P. motor, 215-rpm transmission, magnetic starter and high back for large capacity needs
- 4732-4732A Meat Choppers with a 3-H.P. motor, floor-mount legs, compact design.
- 4812 Meat Chopper, Stay-Sharp knife, 1/2-H.P. motor, plastic feed stomper
- 4822 Meat Chopper, 1 1/2-H.P. motor, 12 to 20 lbs. per min., continuous chopping action ideal for "on demand" chopping.



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Equipment

Food Machines

Commodity name in Portal: Food Machines



■ Deli Slicers

Bizerba deli slicers slice neatly, safely and quickly – from the first to the very last slice. Optimal slicing performance is ensured by a powerful yet quiet blade drive and premium quality hollow-ground blade made of special grade chrome-plated steel. **Robust features:**

- The color-coded sensor key
- The emergency shut-off (On/Off) with restart lockout
- A swivel-mounted scraper with smooth edges preventing residue build-up
- Precision slice control in the range of 0 – 3 mm
- The adjustable product support in lower section
- Magnetic remnant-holder for fast assembly/disassembly
- The blade cover with additional handle
- The enlarged product feed through
- The enclosed mounting frame



■ Meat Saws

You'll feel confident your staff is efficient and safe with Hobart meat saws. With their open design, you can simply hose them down. No tools are needed for parts removal, including both pulleys, blade cleaners and guide assemblies. The enclosed bone-dust system, with a larger and lower scrap pan, collects the dust. The built-in tungsten carbide blade backup block assembly is easily removed for cleaning.

QUICK FACTS:

- > Easy to clean
- > 3-H.P. motor for durability and reliability
- > Direct gear-drive transmission
- > Open-frame stainless steel construction
- > Adjustable legs
- > Small footprint



■ Mixers / Grinders

Topco offers the best in the industry – Hobart Mixer/Grinders. Easy to clean, easy to sanitize, Hobart Mixer/Grinders mix and grind meat without smashing it. Both ergonomic and simple to use, Hobart's Mixer/Grinders are designed to increase production and decrease labor. While doing so, they also demonstrate one very important thing to your customers—quality and consistency are inherent in everything you do.

QUICK FACTS:

- > Variety of designs to handle small to large volumes
- > Stainless steel construction for added durability
- > Upfront, easy-to-reach controls



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Equipment

Food Machines

Commodity name in Portal: Food Machines



■ Pan Washers

Topco Indirect offers Douglas Machines and Hobart pan washer equipment – the best in the industry with exceptional Topco advantages. Benefit from demos before you buy, customized equipment to fit your space and needs, automatic washing providing faster more efficient cleaning, electric-gas-steam options, user friendly, efficient water and resource use, EnergyStar rated, NSF and UL certified. Cleans the toughest pan or most delicate glassware – all in one machine!



■ Tenderizers

With its host of accessory knives, Hobart's 403 Tenderizer can do just about anything: cut flank steak, sirloin, chicken breast or pork for stir-fry or fajitas. It can strip-cut cooked ham, turkey and cheese for chef salads or garnishes. With its Knit-Knife stainless steel blades, it can cut meat and knit it so firmly together, it will cook as one solid steak. The 403 Tenderizer combines ease of use and speed in a translucent design that lets the operator always see what's going on. Meat can be inserted closer to the blades making operation easier and faster, with the lift-out design of the unit frame. **Safety:** If the guard or motor housing is not in place, the remote magnetic sensing switches detect it and prevent feed ... and the integral chute keeps the operator's hands at a safe distance from the tenderizing knives. The 403 Tenderizer is made for quick and easy cleaning.



QUICK FACTS:

- > Lower profile for faster, easier operation
- > Plastic guides direct meat into knives
- > Translucent guard lets operator view processing
- > Variety of knives available
- > Safety interlock system



Equipment

Refrigerated Cases

Commodity name in Portal: Refrigerated Cases



Overview

The Topco Equipment Team offers our members and customers an opportunity to join the Refrigerated Cases program and benefit from high quality, energy-efficient equipment and discounts offered by our preferred suppliers: **Hussman, Kysor Warren, Zero Zone, and Hill Phoenix.** Participants in the program have realized savings as high as 30%.

Details:

The team has established a program offering a full line of Service and Non-Service Refrigerated Cases, Refrigeration Systems, and Walk-In Coolers and Freezers that cover all applications you may need ... even low temp cases offering a superior merchandising benefit while reducing operating costs.

Benefits:

- **Competitive National Account Pricing**
- **Specialty Cases**
- **High Visibility Merchandisers with smaller footprint than multi-decks**
- **Improved Product Integrity and Longer Shelf-Life**
- **More Comfortable Temperatures in Aisles**
- **Low Temp Cases**
- **Reach in and Wrap Around Cases**
- **Energy Efficient Technology**
- **Personalized customer service program**





Equipment

Refrigeration Systems

Commodity name in Portal: Refrigeration Systems



Overview

The Topco Indirect Equipment Program offers our members and customers an opportunity to join the refrigeration systems program and benefit from discounts offered by our top brand suppliers, **Hussman, Kysor Warren, Zero Zone, and Hill Phoenix**. Participants in the program have realized savings as high as 30%.

Details

A refrigeration system works seamlessly with your in-store refrigeration equipment and components to remove heat through a structure of refrigerant, compressor, flow control devices, evaporators, condensers, and the hardware needed to cool your equipment. We work with expert suppliers who continually develop more efficient and effective methods to improve energy efficiency.

Our suppliers offer a full line of flexible refrigeration solutions, including parallel compressor systems, distributed low charge systems, distributed secondary systems, CO2 systems, medium temperature central secondary systems, mechanical centers, electrical distribution centers and condensing units.

HUSSMANN

HEATCRAFT
Refrigeration Solutions

KYSOR/WARREN

ZERO ZONE

Hillphoenix
A DEWES COMPANY

Benefits:

- **Integrity of design, ease of installation**
- **A full line of refrigeration systems to work seamlessly with your refrigeration equipment**
- **Customized flexible programs with options to meet your needs**
- **EnergyStar rated**
- **Increased energy efficiency to lower your annual operating costs**
- **Maintenance by professionals with a high level of service and support**
- **Best in class warranties**



Equipment

Smallwares

Commodity name in Portal: Smallwares



Overview

The Topco Indirect Equipment Program offers our members and customers an opportunity to join this program and benefit from value products and discounts offered by our top brand suppliers, **Wasserstrom and Hubert**. Participants in the program saved up to 13%. To view a list of products or for more information, please visit wasserstrom.com or hubert.com.



Benefits:

Our pre-qualified highly skilled suppliers specialize in the following services to meet your needs:

- **Suppliers fulfill standard orders in two to five business days**
- **Wasserstrom and Hubert operate multiple distribution centers strategically located across the U.S.**
- **Warehoused inventory of over 30,000 sku's in 1,000,000 square feet of warehouse space insures supplier's capability of providing members and customers with items that are in stock and ready to ship**
- **Topco members and customers can place orders online directly through suppliers' websites**
- **Topco Indirect will analyze your spend annually & make cost saving recommendations**



Equipment

Ovens, Proofers, & Retarders

Commodity name in Portal: Ovens, Proofers, Retarders



Overview

The Topco Indirect Equipment team provides its members and customers the opportunity to work with our premier suppliers for Ovens, Proofers, and Retarders for your Bakery operation. Retailers who have participated in the program saved an average of 18%.

National Account Recognition

The Topco Ovens, Proofers & Retarders program leverages the volume of 25+ Topco members; and delivers a discount structure that achieves National Account Recognition helping you to compete with other major retailers in your operating area. The Topco Indirect Equipment team will facilitate ASTM (American Society for Testing & Materials) energy usage testing in your store environment to help you understand the energy efficiency savings opportunity.



Benefits

- **Assign an account manager to ensure your satisfaction**
- **CFESA trained national service network**
- **Parts availability and service for two generations of equipment**
- **ASTM Rack Oven energy usage assessment testing**
- **Dedicated inventory nationwide**
- **24/7 technical support**
- **Field training**
- **Bi-annual service schools to facilitate self-maintenance**
- **Set in place, assemble & install, start-up**
- **Member learnings with an 8 year install base**



Equipment

Specialty & Other Refrigeration

Overview

Topco Indirect offers several programs that fall under Specialty & Other Refrigeration. These include:

- Refrigerated Bakery Cases
- Reach-In Refrigerators and Freezers
- Salad/Food Bars
- Sushi Equipment
- Floral Cases

The Topco Indirect Equipment team is experienced in this category, have chosen and pre-qualified the best industry suppliers, and negotiated great deals ... and they are ready to share these great initiatives with your team!



Program Benefits, when you join, we will ...

- **Meet with your team to review your current program**
- **Suggest more efficient and cost effective procedures to save you time and money**
- **Set you up with experts who help you plan for new or updated programs and equipment**
- **Consult with your team to determine how best to meet your timing and budget**
- **Offer a wide range of equipment alternatives to fit your business plan**
- **Assist with marketing and other related areas to get your program on a fast track**
- **Follow up to ensure your program is working well**



Equipment

Refrigerated Bakery Cases

Commodity name in Portal: Bakery Equipment

Overview

Topco has partnered with Structural Concepts to offer a wide selection of refrigerated bakery cases for your in-store marketing. The Refrigerated Bakery Cases program offers a comprehensive solution by providing the refrigerated cases for in-store bakery departments that will transform your bakery department into an eye popping presentation of fresh food that your shoppers can't resist, designed to meet your specific needs. To see the full line of products, please visit structuralconcepts.com.



Benefits:

Structural Concepts offers refrigerated bakery cases with the latest innovative design and manufacturing to ensure the best possible presentation of product.

- Choose from Service, Self-Service, Combination, and Pastry & Bread cases
- Designed and engineered for refrigerated bakery cases that perform flawlessly
- Solid manufacturing ensures years of rigorous service
- Unrivalled temperature integrity
- Ease of installation
- Rugged durability
- Reliable and low cost operation
- High performance to meet your merchandising needs

When you join the program, we will ...

- Consult with your team to determine the equipment you need
- Offer a wide range of equipment alternatives to fit your business plan
- Assist with related areas to ensure your operation is efficient
- Follow up with suppliers on equipment features, delivery, installation, and maintenance



Equipment

Reach-In Refrigerators & Freezers

Commodity name in Portal: Reach-In Refrigerators and Freezers

Overview

This program offers members and customers an opportunity to purchase the highest quality equipment at the lowest cost, and customize each piece to your specific needs. We have partnered with our preferred supplier, **True Manufacturing**, the leading supplier in the industry. We are also pleased to offer products from Beverage-Air and Master-Bilt. This program saves you valuable time when you work with our refrigeration experts. Save energy, save labor, and save headaches!

Benefits

- Environmentally friendly, shorter run times, lower energy consumption, and the industry's coldest holding temperatures.
- Sealed, oil-filled, self lubricating, fan motors with a life expectancy of 15-20 years, optimized for faster recovery, better uniform temperatures
- Ecomate - a CFC free polyurethane high-density insulation for unparalleled strength, rigidity, with zero ozone depletion potential
- Heavy-duty wire shelves with larger diameter steel for strength, bonded with powdered PVC to prevent chipping and peeling
- 5 year compressor/condensing unit warranty...the entire condensing unit replaced at no additional cost and includes a 3 year parts/labor warranty
- Quick delivery of standard items in 2-3 business days
- EnergyStar surpasses energy standards without sacrificing performance.
- Made in the U.S.A.

When you join the program, we will ...

- **Consult with your team to determine the equipment you need**
- **Offer a wide range of equipment alternatives to fit your business plan**
- **Assist with related areas to ensure your operation is efficient**
- **Follow up with suppliers on equipment features, delivery, installation, and maintenance**



truemfg.com



BEVERAGE-AIR
MADE IN AMERICA SINCE 1944

MB MASTER-BILT
Refrigeration Solutions



Equipment

Salad/Food Bars

Commodity name in Portal: Salad Bars



Overview

The Topco Indirect Salad/Food Bars initiative offers members and customers an opportunity to streamline their prepared food business with highly attractive displays, safe and easily maintained food bar equipment, and a wide choice of options. Increase your food sales and save 22% to 57% when you join the Amtekco program!



Prepared food bar options

- **Salads / Olives / Main Dishes / Side Dishes / Antipasto / Shrimp Dishes / Soup / Grain Dishes / Deserts / Granola / Roasted Nuts / and anything you can imagine!**
- **Coffee Counters**
- **In Line Bars**
- **Demo Stations**
- **Office Solutions**
- **Merchandisers: Grab N Go / Bakery & Produce / Wine / Specialty Foods**
- **Stainless Products**

When you join the program, we will ...

- **Consult with your team to determine the equipment you need**
- **Offer a wide range of equipment alternatives to fit your business plan**
- **Set up "Auto Quote" and "Quick Ship" programs with Amtekco**
- **Assist with related areas to ensure your operation is efficient**
- **Follow up with suppliers on equipment features, delivery, installation, and maintenance**



Equipment

Ice Machines

Commodity name in Portal: Ice Machines



Scotsman®
ICE THE WORLD DEMANDS



The Topco Indirect Equipment team has chosen Scotsman Ice as its preferred supplier for in store ice machines, offering technology savvy equipment to serve all your ice needs. Customize your program with a wide choice: cubers, flakers, bins, ice dispensers, undercounter units...all with high performance and carefree maintenance to ensure the freshest ice as you need it.

Benefits

- Standardized pricing across the membership
- Free shipping for all products...freight for continental U.S.
- Local delivery, installation, and service for parts and equipment
- More than 100 U.S. locations for reliable distribution and support
- Responsive, knowledgeable customer support



Prodigy Plus® ...makes fresh ice using less water & energy

Prodigy Plus leads the industry in using significantly less energy and water than traditional ice machines. Program the Prodigy to make ice at any time you need it, on demand to serve your customers fresh ice that doesn't sit for hours in the bin.

View a video of the Prodigy Plus – [click here](#).

- **AutoAlert™** indicator lights – Signals your staff when it's time to descale, sanitize, and service
- **Easy preventive maintenance** – Removable panels to access internal components. Diagnostic code display ensures the right fix the first time. External, reusable air filter is easily removable
- **Smart-Board™** – (optional) Operational data displayed on-screen or transmitted remotely for fast diagnosis
- **Harvest Assist** patented feature efficiently moves cube ice to the bin
- **Vari-Smart™** – Ice-level control sensor to program ice levels up to 7 days for just the right amount of fresh ice
- **Best warranty in the industry** – 3-year parts and labor and 5-year parts on the compressor warranty
- **ENERGY STAR®** qualified – Save up to an estimated \$307 annually on air cooled models (est.)



Equipment

Floral Cases

Commodity name in Portal: Floral Cases



Overview

The Topco Indirect Equipment team is pleased to offer members and customers an opportunity to join the Floral Case program with our Topco preferred supplier, Borgen Systems. Recent savings range from 3% to 10% for retailers who choose Borgen Systems.

Borgen Systems is a 25 year old manufacturer of high quality Floral, Deli, Bakery, and Wine cases that improve sales, reduce operating costs, and improve profitability. For a list of products and services please visit borgensystems.com

merchandising systems
börgen



Benefits:

- **Over 6000 innovative cases designed to increase sales**
- **Cases designed to reduce ownership costs**
- **Highest quality cases at competitive prices**
- **“No Problem” delivery on Borgen trucks**
- **Responsive customer and technical service**
- **Mobile Showroom brought to your offices**



Equipment

Propane Program



AmeriGas
America's Propane Company



Overview

Topco offers members and customers national account level service as well as competitive purchasing options for propane exchange and spare cylinders intended for resale. It's an easy program to join—or find savings with your existing supplier as we have proven to gain companies double digit savings.

For-Resale Propane Cylinder Exchange Program

- **Participating companies have saved an average of 17% and enjoy a two-year price lock**
- **Topco has relationships with Blue Rhino, Amerigas, and Pinnacle, as well as regional companies**
- **All national suppliers provide aluminum cages**
- **Permitting is handled by the suppliers**
- **Real-time inventory available through scan based trading**
- **17 Topco members/customers currently participate on the program**



Price Advantage

Propane prices have remained at the lowest levels in several years. Many suppliers are offering large discounts for the reduction in their commodity cost plus participating companies are seeing high margins with this program. Topco's aggregation and industry knowledge allows us to ensure that members are taking advantage of the best possible pricing.



Equipment

Growler Stations

Overview

Topco is pleased to offer this opportunity to join The Growler Station initiative to offer your customers superior craft beer or coffee to go. Growler technology is an advanced pressurized filling system which produces a long lasting, foam free fill with reduced waste and a 30-45 day shelf life for enhanced customer experience. In 2016, five members joined the program. Tiered pricing will be available starting in July 2017.



In-store Growler Station

Growler Station Comparison to Regular Tap

Characteristic	Growler CraftTap	Regular Tap
Estimated waste	>2% per keg	25% - 30% per keg
Estimated quantity of growlers per half barrel	31	21
External drain required for drain pan?	No	Yes
Oxygen purged from growler?	Yes	No
Fills from bottom of growler?	Yes	No
Estimated shelf life before opening growler	30-45 days	2 days

Savings Examples

The Growler Station offers several choices of retailer "store in a box" that is prefabricated, delivered and installed at your location. Review the volume savings program below:

SAVINGS		5%	7.5%	10%	12.5%
UNIT	Topco Price	Tier 1 Pricing 5 -10 Units	Tier 2 Pricing 11-15 Units	Tier 3 Pricing 16-20 Units	Tier 4 Pricing 21+ Units
GSE-95-12A	\$15,933.00	\$15,136.35	\$14,738.03	\$14,339.70	\$13,941.38
GSE-95-12AL	\$12,966.00	\$12,317.70	\$11,993.55	\$11,669.40	\$11,345.25
GSE-95-12C	\$19,885.00	\$18,890.75	\$18,393.63	\$17,896.50	\$17,399.38