

The Interlocal Purchasing System

Purchasing Made Personal



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Foodservice Equipment Brokers Inc

EMAIL PO & VENDOR QUOTE TO: TIPSPO@TIPS-USA.COM PO AND QUOTE MUST REFERENCE VENDOR TIPS
CONTRACT NUMBER ATTACH PO AS A PDF - ONLY ONE PO (WITH QUOTE) PER ATTACHMENT

	<u>PAYMENT TO</u>	<u>TIPS CONTACT</u>
ADDRESS	345 S 40th Street	NAME Charlie Martin
CITY	Springdale	PHONE (866) 839-8477
STATE	AR	FAX (866) 839-8472
ZIP	72762	EMAIL tips@tips-usa.com

DISADVANTAGED/MINORITY/WOMAN BUSINESS ENTERPRISE: N

HUB: N

SERVING STATES

AL | AK | AZ | AR | CA | CO | CT | DE | DC | FL | GA | HI | ID | IL | IN | IA | KS | KY | LA | ME | MD | MA | MI | MN | MS | MO | MT | NE | NV | NH | NJ | NM | NY | NC | ND | OH | OK | OR | PA | RI | SC | SD | TN | TX | UT | VT | VA | WA | WI | WY | PR

Overview

Foodservice Equipment Brokers has been supplying and serving the foodservice industry since 1993. We pride ourselves with providing amazing customer service and high quality commercial kitchen equipment, but here at FEB, we offer much more. We also provide a variety of services that will help you succeed in every aspect of the foodservice industry.

Our Services:

Equipment Maintenance and Repairs:

Buying foodservice equipment can be a major investment, and because of this, it is important to maintain and fix your investments when they break. That's why we offer our maintenance and repair services. Whether you buy the equipment directly from us or elsewhere, we are here to help protect and preserve your foodservice equipment. We can order the parts your equipment needs, install them, and get your kitchen up and running again in no time.

In some instances, our team comes across equipment that is not salvageable. If this is ever the case, we can offer you expert guidance and answer any of your questions regarding new equipment.

FEB Delivery and Installations:

When you buy from us, we not only offer the option to personally delivery it straight to your doorstep, but we also can install the equipment for you. Our team of experts will make sure that you are satisfied from the moment the equipment leaves our warehouses to the time it gets installed and is fully operational.

Kitchen Design and Custom Fabrication:
Being in the industry for 30 years, we have learned what it takes to design a successful kitchen. We understand how a kitchen/workstation needs to be laid out in order to maximize efficiency and product output. We have worked with a multitude of corporations, schools, universities, hospitals, and restaurants like Walmart, Tyson, the University of Arkansas, and the All-American Steakhouse to help design their kitchens. We also have worked with local coffee shops, food trucks, and other small businesses.

Custom fabrication is the process of specifically designing stainless steel pieces of equipment to meet the needs of a kitchen and its appliances. Custom fabricated equipment allows the kitchen's designer to overcome the parameters of the building, equipment, and workflow. The only limiting factor is creativity. If you can think it, we can build it. You can learn more by reading this article which goes into greater detail about custom fabrication and the process of developing the unique equipment.

AWARDED CONTRACTS "View EDGAR Doc" on Website

Contract	Comodity	Exp Date	EDGAR
230401	Food Service Equipment, Chemicals, Supplies, and Services	06/30/2026	See EDGAR Certification Doc.
231104	Commercial Cafeteria Equipment and Furniture	01/31/2027	See EDGAR Certification Doc.

CONTACTS BY CONTRACTS

230401

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231104

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