Foodservice Equipment & Supplies for Culinary Professionals

REFERENCE GUIDE

2019/2020

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HOTEL INTERNATIONAL SUPPLY

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The Proven Food Service Equipment Team

Hotel International Supply and Associates Inc. is one of the premier food service equipment contractors in the United States and the Caribbean. Since its 2004 launch, Hotel International Supply Inc. has grown to become one of the nation's leading food service equipment specialists. Today our projects include dining halls at major universities, hospitals with complex specifications, schools, luxury resorts, stadiums, small facilities, public safety facilities, and other major facilities with commercial kitchen equipment needs.

Hotel International Supply Inc two decades of industry experience combined with our extensive team of knowledgeable professionals enables our organization to skillfully handle even the largest and most complex commercial kitchen equipment or food service projects. We provide exceptional service to customers across the United States and the Caribbean; our regional main offices are located in Florida, Maryland, and Ohio, with various project management offices throughout the country. belongs to an elite network of leading supply and equipment dealers and manufacturers. We are positioned to negotiate favorable pricing from industry manufacturers, which enables us to provide our customers with high quality products and competitive pricing.

Our chief areas of expertise include project management, engineering, design, purchasing, and commercial kitchen equipment installation. We carefully see our projects through each phase of development in order to ensure that our customers receive timely and superior service from start to finish. All Johnson-Lancaster team members take great personal interest and pride in their work and relationships with our customers. Providing the very best service and value to the end user is our commitment to you.

What We Do

Project Management
Each project has a specific project management team that takes pride in working with the design and engineering team, the general contractor, sub-contractors and the owner on each and every project to ensure that the project is a success.

Engineering
Our engineering department reviews all elements of a project while working closely with the architect and engineers. Our drawings are produced in-house on AutoCAD by our team of CAD operators. We strive for accuracy and excellence in this important planning stage.

Purchasing
In addition to the timely purchasing of equipment, our purchasing department also participates in the coordination process. This ensures a smooth transition from the design phase to the installation process. Hotel International is a proud member of the Supply and Equipment Foodservice Alliance (SEFA), the premier food service equipment buying group, which assists in enabling us to purchase the highest quality equipment at the lowest possible price.

Installation
The installation phase is handled by the project management team. They coordinate equipment delivery and installation. We use our own installation crews, as well as reputable local and national sub-contractors.

Welcome to the 2018/2019 Product Reference Guide!

This guide is designed to be used as a quick comprehensive reference that showcases products from industry leading foodservice equipment and supplies manufacturers. We've included dozens of new and innovative foodservice products to keep you up to date with the latest technology in the industry, and we've also included some old favorites.

Our commitment is to help you meet your goals. We use our strong partnerships with these leading manufacturers and our commitments to expertise in our field to enhance your business.

How To Find What You Need

Look in the Category Index on page 2.

Look for products offered by a specific supplier in the Supplier Index on page 3.

Look for the type of product in the Product Index on pages 4 and 5.

If there's something you cannot find in this catalog, please call us and we'll be glad to help you.

Customer Service

We value our customers and are dedicated to offering each and every one of you the best products and services available. Our business has been built on a foundation of service, knowledge, expertise, training, and commitment.

Our informed salespeople will share essential product information and help you as you make important buying decisions. As your "partner" in business, our objective is your long-term success.

Our Membership in SEFA, the national foodservice marketing, buying and training group, is an honor awarded only to the very best in the industry. We meet stringent requirements in market leadership, education, finance and marketing. As SEFA Members, we can provide tools such as this Reference Guide to help you train your employees and to help you find the right equipment and supplies to meet your needs.

Industry Insights

We'd like to express our thanks to the many fine chefs who submitted a favorite recipe or tip. Top Chefs are featured throughout the guide. Look for an index of Featured Chefs on pages 6 & 7. You'll also find tips of the trade to keep you informed about rules and regulations, safety guide-lines, tips for product selection and more. Some of the information could even be incorporated into your own employee training. We're sure this Reference Guide will prove to be a valuable resource tool in your day-to-day operations.

We encourage you to take a look at what we have to offer. Call us and we'll be happy to show you our complete line of products and discuss the variety of services we have available. Please retain this Reference Guide as a source for your equipment and supply needs throughout the year.

Storage & Transport

Dining

Beverage Supplies

Kitchen Supplies

Furnishings

AARCO PRODUCTS INC.

ACS CLEANING PRODUCTS GROUP

AdmiralCraft Equipment Corp.

ADVANCE TABCO. SMART FABRICATION

Amana Commercial

American METALCRAFT, INC. AM

American Panel

BAKERS PRIDE

Bar Maid

Berkel

BLODGETT

BLOOMFIELD

Cactus Mat MANUFACTURING COMPANY Quality and Integrity since 1930

Cadco

CADDY CORPORATION

CAL·MIL

CAMBRO TRUSTED FOR GENERATIONS

CAPTIVEAIRE

arc cardinal

CARLISLE FOODSERVICE PRODUCTS

CARLISLE DINEX

CARTER·HOFFMANN

Champion The Dishwashing Machine Specialists

CHANNEL MANUFACTURING, INC.

Chef REVIVAL

CHEF SPECIALTIES

CLEVELAND A Welbilt Brand

CMA DISHMACHINES

CO·RECT PRODUCTS

ColdZone

Continental Refrigerator

CONVOTHERM A Welbilt Brand

Cooper ATKINS

CROWN VERITY

CurtroN Products a division of TMI, LLC.

DELFIELD

DEXTER THE EDGE SINCE 1818

DISPENSE-RITE

Dormont A WATTS Brand

DOYON & Nu-Vu BAKING EQUIPMENT SPECIALISTS www.doyon.qc.ca • www.nu-vu.com

Duke Your Solutions Partner

Edlund edlundco.com

Electrolux

ELKAY Foodservice

EVEREST REFRIGERATION

FEDERAL The Signature of Quality

FISHER MANUFACTURING COMPANY Commercial Faucets Since 1936

FOCUS FOODSERVICE

FoodHandler

FMP

FRYMASTER

GARLAND A Welbilt Brand

GENEVA CREATE AN EXPERIENCE

GESSNER World Class Plastics Products

G·E·T

Globe

groen

Hamilton Beach COMMERCIAL

Hatco

HOLLOWICK INC.

Holman

HURRICHILL

Ice-O-Matic Ice. Pure and Simple

in sink erator

ICS EVERIDGE Every step of the way

INTERNATIONAL TABLEWARE INCORPORATED iti Refreshing the Tabletop

Jackson Warewashing Systems

John BOOS Since 1887

JOHNSON-ROSE

KOLPAK A Welbilt Brand

KOOLAIRE

KROWNE

LAKESIDE MOVING FOODSERVICE FORWARD

Lang World Class Cooking Solutions

LINCOLN A Welbilt Brand

MagiKitch'n

MANITOWOC A Welbilt Brand

MARKO A CAMBRO COMPANY

MASTER-BILT Refrigeration Solutions

MENU SOLUTIONS, INC

MERRYCHEF A Welbilt Brand

METRO

MUNDIAL Gourmet

NCCO NATIONAL CHECKING COMPANY

nemco FOOD EQUIPMENT

NEWAGE INDUSTRIAL

NORLAKE

NOTRAX MATS FOR PROFESSIONAL USE Formerly Apex Food Service Products

ONEIDA

PADERNO WORLD CUISINE

Panasonic

Perlick

PITCO

PMG PREMIER METAL & GLASS

randell

robot coupe

Rubbermaid Commercial Products

san jamar smart. safe. sanitary.

Scotsman

SOUTHBEND Since 1898

SPILL-STOP

STAR

Sterno Products

STOELTING A VOLLRATH COMPANY

Structural Concepts

TableCraft

TAYLOR

THERMALRITE EVERIDGE Every step of the way

Traulsen TRUSTED.

true

T&S RELIABILITY BUILT IN

Tuxton

unified brands A DOVER COMPANY

update international

Vertex CHINA Versatility redefined.

VICTORINOX SWISS ARMY

VOLLRATH

VULCAN DONE TO PERFECTION.

WALCO

WARING COMMERCIAL

WELLS

winco

WOLF No worries.

REFRIGERATION

Reach-Ins
Merchandisers
Prep Tables
Blast Chillers
Ice Machines

True

Glass Door Refrigerators/Freezers (Swing Door)

Provides exceptional display for profitable food and beverages in high impulse sales areas. Oversized refrigeration system holds 33°F to 38°F (Refrigerator) and -10°F (Freezer). Non-peel or chip black powder coated exterior; white exterior also available. NSF approved, white aluminum interior liner with stainless steel floor. Self-closing door. Refrigerator—Double pane thermal insulated glass door. Freezer—Triple pane thermal insulated glass door assemblies. Model GDM-49-HC~TSL01 shown.

Model	Description
GDM-12-HC-LD	$23^1/8$"x$62^3/8$"x$24^7/8$", 1 Door-3 Shlvs
GDM-12F-LD	$23^3/8$"x$62^3/8$"x$24^7/8$", 1 Door-3 Shlvs
GDM-23-HC~TSL01	$29^7/8$"x$78^5/8$"x27", 1 Door-4 Shlvs
GDM-23F-HC~TSL01	$29^7/8$"X$78^5/8$"x27", 1 Door-4 Shlvs
GDM-49-HC~TSL01	$29^7/8$"x$78^5/8$"x$54^1/8$", 2 Doors-8 Shlvs
GDM-49F-HC~TSL01	$29^7/8$"x$78^5/8$"x$54^1/8$", 2 Door-8 Shlvs

Additional models available.

True

Traditional Reach-Ins (Stainless Steel)

Stainless steel interior, exterior, front, and sides with matching aluminum back. Environmentally friendly oversized and balanced refrigeration system. Bottom mount compressor. Refrigerator holds 33°F to 38°F. Freezer holds -10°F for frozen food and ice cream. Foamed in-place polyurethane high density insulation. Solar digital thermometer. Model TS-72-HC shown.

Model	Description
TS-23-HC	$29^1/2$"x$78^3/8$"x27"L, 1 s/s Door - 3 Shlvs
TS-23F-HC	$29^1/2$"x$78^3/8$"x27"L, 1 s/s Door - 3 Shlvs
TS-49-HC	$29^1/2$"x$78^3/8$"x$54^1/8$"L, 2 s/s Doors - 6 Shlvs
TS-49F-HC	$29^1/2$"x$78^3/8$"x$54^1/8$"L, 2 s/s Doors - 6 Shlvs
TS-72-HC	$29^1/2$"x$78^3/8$"x$78^1/8$"L, 3 s/s Doors - 9 Shlvs
TS-72F-HC	$29^1/2$"x$78^3/8$"x$78^1/8$"L, 3 s/s Doors - 9 Shlvs

Additional models available.

True

Glass Door Refrigerators (Slide Door)

Exceptional display for profitable food and beverages in high impulse sales areas. Oversized and balanced refrigeration system holds 33°F to 38°F. Bottom mount compressor. Double pane thermal glass helps minimize condensation. Extra high density polyurethane insulation. LED interior lighting provides more even lighting throughout the cabinet. Stainless steel interior bottom—Convenient clean-out drain is easy to maintain. Model GDM-45-HC-LD shown.

Model	Description
GDM-33-HC-LD	$29^5/8$"x$78^5/8$"x$39^1/2$"L, 2 Doors - 8 Shelves
GDM-45-HC-LD	$29^5/8$"x$78^5/8$"x$51^1/8$"L, 2 Doors - 8 Shelves
GDM-47-HC-LD	$29^5/8$"x$78^5/8$"x$54^1/8$"L, 2 Doors - 8 Shelves
GDM-69-HC-LD	$29^5/8$"x$78^5/8$"x$78^1/8$"L, 3 Doors - 12 Shelves
GDM-37-HC-LD	$29^5/8$"x$78^5/8$"x$43^1/2$"L, 2 Doors - 8 Shelves
GDM-41-HC-LD	$29^5/8$"x$78^5/8$"x$47^1/8$"L, 2 Doors - 8 Shelves
GDM-41SL-HC-LD	$24^1/8$"x$78^5/8$"x$47^1/8$"L, 2 Doors - 8 Shelves
GDM-47RL-LD	$32^1/8$"x$78^5/8$"x$54^1/8$"L, 2 fr / 2 bk Doors - 8 Shelves

True

Traditional Solid Door Reach-Ins

Highest quality materials and components provide colder product temperatures, lower utility costs, exceptional food safety, and the best value in today's food service marketplace. Factory engineered, self-contained, capillary tube system uses environmentally friendly R290 hydrocarbon refrigerant that has zero ozone depletion potential and three global warming potential. Bottom mount refrigerator holds 33°F to 38°F. Freezer ideally suited for both frozen foods and ice cream with -10°F hold temperature. Model T49-HC shown.

Model	Description
T-23-HC	Refr., 1 Door, 3 Shlvs, $29^1/2$"Dx$78^3/8$"Hx27"L (ENERGY STAR®)
T-23F-HC	Frzr., 1 Door, 3 Shlvs, $29^1/2$"Dx$78^3/8$"Hx27"L (ENERGY STAR®)
T-49-HC	Refr., 2 Door, 6 Shlvs, $29^1/2$"Dx$78^3/8$"Hx$54^1/8$"L (ENERGY STAR®)
T-49F-HC	Frzr., 2 Door, 6 Shlvs, $29^1/2$"Dx$78^3/8$"Hx$54^1/8$"L (ENERGY STAR®)
T-72-HC	Refr., 3 Door, 9 Shlvs, $29^1/2$"Dx$78^3/8$"Hx$78^1/8$"L
T-72F-HC	Frzr., 3 Door, 9 Shlvs, $29^1/2$"Dx$78^3/8$"Hx$78^1/8$"L

Additional models available.

True

Spec Series, STR/STA/STG Series

Newly re-designed Spec Series® uses environmentally friendly R290 hydrocarbon refrigerant with features that include:
• LED interior lighting.
• Lifetime guaranteed bolt style door lock.
• Lifetime guaranteed all metal working door handle.
• Lifetime guaranteed external cam lift door hinges.
• Four shelving kits available.
• Exterior digital temperature display in either °F or °C.
• Positive seal, self-closing door with 120° stay-open feature.
Model STR1R-1G-HC shown.

Model	Description
STA1F-1S-HC	Frzr., 3 Shelves, $27^1/2$"Lx$33^3/4$"Dx$77^3/4$"H
STA1F-2HS-HC	$27^1/2$"Lx$33^3/4$"Dx$77^3/4$"H 3 shelves
STA1R-1G-HC	$27^1/2$"Lx$33^3/4$"Dx$77^3/4$"H 3 shelves
STA1R-1HG/1HS-HC	$27^1/2$"Lx$33^3/4$"Dx$77^3/4$"H 3 shelves
STA1R-1S-HC	Refr., 3 Shelves, $27^1/2$"Lx$33^3/4$"Dx$77^3/4$"H
STA1R-2HG-HC	$27^1/2$"Lx33 3/4Dx$77^3/4$"H 3 shelves

Additional models available.

True

Spec Series Top Mount Refrigerators/Freezers, STM Series

New Top Mount Series has been designed to handle the fast-paced demands of a commercial kitchen, utilizing next generation, energy efficient refrigeration systems. Built rugged, the interior design comes standard with 3 wire shelves per full door section for optimized interior capacity. The STM Series is ideal for, but not limited to, restaurants, hotels, hospitals, schools, stadiums, commissaries. Model STM-1R-1S-HC shown.

Model	Description
STM1F-1S-HC	$27^1/2$"Lx$33^3/4$"Dx78 $1/4$"H 3 Shelves
STM1F-2HS	$27^1/2$"Lx$33^3/4$"Dx$77^3/4$"H 3 Shelves
STM1R-1S-HC	$27^1/2$"Lx$33^3/4$"Dx$77^3/4$"H 3 Shelves
STM1R-2HS-HC	$27^1/2$"Lx$33^3/4$"Dx$77^3/4$"H 3 Shelves
STM2F-2S	$52^5/8$"Lx$33^3/4$"Dx$77^3/4$"H 6 Shelves
STM2F-4HS	$52^5/8$"Lx$33^3/4$"Dx$77^3/4$"H 6 Shelves
STM2R-2S-HC	$52^5/8$"Lx$33^3/4$"Dx$77^3/4$"H 6 Shelves
STM2R-4HS-HC	$52^5/8$"Lx$33^3/4$"Dx$77^3/4$"H 6 Shelves

CARE OF YOUR REFRIGERATION

Location will vary the frequency of cleaning, but it is recommended that the condenser on all your refrigeration equipment be cleaned once a month.

How To Clean The Condenser

Disconnect the electrical power to the unit.

Remove the louvered grill.

Vacuum or brush the dirt, lint and paper from the finned condenser coil.

If you have significant dirt build up you can blow out the condenser with compressed air. (Caution must be used to avoid eye injury. Eye protection is recommended.)

When finished be sure to replace the louvered grill. The grill protects the condenser. Reconnect the electrical power to the unit.

Refrigeration Hints

Separate food items into several categories depending upon the frequency they are needed. Store infrequently used items away from frequently used items. For example, beef patties and French fries can be stored together in one refrigerator; other items used less frequently can be stored in another refrigerator. Label items to avoid searching with the door open.

Do not set the thermostat below the needed temperature. Though doing this fractionally decreases the freezing or cooling time, it uses significantly more energy.

Let hot items cool before placing them in the refrigerator.

Do not store food in a way that it blocks circulation within the refrigerator. Use several trays so that cold air can circulate well over all the products.

Position the refrigeration equipment away from sources of heat such as ovens and grills.

DELFIELD

Specification Line®
Standard features include stainless steel finish, LED digital thermometer, easy access flip-up shroud, one-piece top mount refrigeration system, thermostatic expansion valve metering, hot gas condensate removal, advanced control technology, door heater with on/off switch, field door rehingability, built-in door locks, 3 wire shelves per section, and ABS door liners. 3-year parts & labor; 5-year compressor parts warranty. Model SSR1-SH shown

Continental
Refrigerator

Reach-Ins & Pass-Thrus
Continental's Reach-In Refrigerators and Freezers are designed for performance and reliability that protects your long-term investment. Designed using the highest quality materials and components to provide the user with optimal product temperatures, exceptional food safety and the best value in today's foodservice market. Model 2R shown.

Model	Description
1R	Refrigerator, 1-Door
2R	Refrigerator, 2-Door
3R	Refrigerator, 3-Door
1F	Freezer, 1-Door
2F	Freezer, 2-Door
3F	Freezer, 3-Door

Additional models available.

ColdZone

Remote Refrigeration Systems
ColdZone delivers green refrigeration technologies that conserve energy and save costs. Enviro-Therm Remote Refrigeration Systems are specifically designed for foodservice and convenience store applications. These energy-efficient systems are engineered to dramatically reduce heat and noise typically associated with standard refrigeration equipment, and use ozone-friendly refrigerants that meet or exceed governmental guidelines. Units available from ½ HP up to 40 HP in both single circuit and multiple circuit racks.

AdvantEDGE™ Reach-Ins
AdvantEDGE™ offers proven reliability with many features only found in a higher end cabinet at an economized price point. Energy efficient basemount models provides stainless steel interior and exterior and are available in solid, glass, or half-door options. Features automatic condensation evaporation, microprocessor with digital display, 4 vinyl coated shelves per door/section, door-open alarm, and casters. Same day shipping available on standard models. UL, CuL and ETL sanitation. ENERGY STAR®. Model NLR49-S shown.

Model	Description	Model	Description
NLR23-S	Refrigerator, 1 Door	NLF23-S	Freezer, 1 Door
NLR49-S	Refrigerator, 2 Door	NLF49-S	Freezer, 2 Door
NLR72-S	Refrigerator, 3 Door	NLF72-S	Freezer, 3 Door

NORLAKE

Nova™ Reach-Ins
NOVA™ products offer the ultimate in custom-built refrigerator and freezer products, with many high end features including solid and glass-doors, half doors, pass-thru, roll-in, and heated cabinets. Standard models ship the same day! 3-year parts & labor; 5-year compressor warranty. ENERGY STAR®.

Model	Description
NR241SSS/0	Refrigerator, 1 Door
NR522SSS/0	Refrigerator, 2 Door
NR803SSS/0	Refrigerator, 3 Door
NF241SSS/0	Freezer, 1 Door
NF522SSS/0	Freezer, 2 Door
NF803SSS/0	Freezer, 3 Door

G-Series Pass-Thru Refrigerators

Designed to provide real cost saving benefits in important areas such as lifetime service costs. Value-added features include microprocessor controller with LED temperature readout; load-sure guard protects against improper loading; damage resistant stainless steel breaker caps; 3 epoxy coated shelves and 6"H casters for ease of mobility. Reliable refrigeration costs less to run and maintain and is built to last. UL. NSF.

Model	Description
G11002P	Single Glass Half-Door, Right-Left Hinge
G11003P	Single Glass Half-Door, Right-Right Hinge
G11004P	Single Glass Half-Door, Left-Right Hinge
G11005P	Single Glass Half-Door, Left-Left Hinge
G11012P	Single Glass Full Door, Right-Left Hinge
G11013P	Single Glass Full Door, Right-Right Hinge

Additional models available.

R & A Series Refrigerators/Freezers

Designed to offer maximum storage capacity, along with wide doors for easy access. R-Series features stainless steel interior/exterior. A-Series features anodized aluminum interior and stainless steel exterior. R & A models feature Traulsen's Intela-Traul microprocessor control system. Precise temperature tolerances with several important communications and alarm features. NAFEM Data Protocol Compliant. ENERGY STAR®. Model RHT232WUT-FHS shown.

Model	Description
ALT332WUT-FHS	Three Section Frzr. w/Full Length Doors
AHT132WUT-FHS	One Section Refr. w/Full Length Doors
AHT232WUT-FHS	Two Section Refr. w/Full Length Doors
AHT332WUT-FHS	Three Section Refr. w/Full Length Doors
ALT132WUT-FHS	One Section Frzr. w/Full Length Doors
ALT232WUT-FHS	Two Section Frzr. w/Full Length Doors

Additional models available.

Uni-Pak Single Condensing Units

Uni-Pak air-cooled single condensing units provide a winning combination of high quality, increased flexibility, and efficiency for lower, long-term operating costs. These versatile units create a complete refrigeration solution for small to medium walk-ins when paired with ColdZone evaporator coils. In order to meet new EPA standards, ColdZone Uni-Paks utilize multiple approved refrigerants with low Global Warming Potential (GWP). Units available for immediate shipment in compressor horsepower's between ½ to 6 HP.

Reach-In Refrigerators/Freezers

ES and EB Series feature top or bottom mounted compressors, oversized coils, and high velocity fans for rapid cooling. Digital controls from 33°F to 54°F (Ref), -10°F to 54°F (Frzr). Defrost is time initiated and terminated. 2 1/2" thick insulation finished in stainless steel interior and exterior with galvanized steel back. Lockable, field-reversible doors. Multiple pressure relief ports for smooth re-entry. Choose solid, glass, or half-door for your busy commercial kitchen. Model ESR2 shown.

Model	Description
ESR1	Refrigerator, 1 Door (Top Mount)
ESRH2	Refrigerator, 1 Section, Half Door (Top Mount)
ESR2	Refrigerator, 2 Doors (Top Mount)
ESRH4	Refrigerator, 2 Section, Half Door (Top Mount)
ESWR2	Refrigerator, 2 Wide Doors (Top Mount)
ESR3	Refrigerator, 3 Doors (Top Mount)
ESF1	Freezer, 1 Door (Top Mount)
ESFH2	Freezer, 1 Section, Half Door (Top Mount)

Additional models available.

Merchandisers

Maximize product visibility and accessibility with the EM Series. Insulated, UV-reflective double pane, swing or sliding glass doors with shielded LED lighting. 2 1/2" thick insulation finished in white coated steel exterior and interior and stainless steel floor. Removable glass doors and bottom grill and slide out condensing unit for easy maintenance. Dial thermostat range from 32°F to 42°F. Defrost is time initiated and terminated.

Model	Description
EMGR10	1 Swing Door (10 c.f)
EMGR24	1 Swing Door (23 c.f)
EMGR33	2 Sliding Doors (33 c.f)
EMGR48	2 Sliding Doors (48 c.f)
EMGR69	3 Sliding Doors (48 c.f)

Additional models available.

MB MASTER-BILT®
Refrigeration Solutions

Fusion Reach-In Refrigerators/Freezers

Solid door reach-ins feature stainless steel interior and exterior. Top, bottom, and back constructed of galvanized steel. Equipped with an electronically controlled monitoring system with door alarm function. Self-contained bottom mount refrigeration system. Temperature range 32°F to 40°F for refrigerators and -22°F to 8°F for freezers. Half-door models also available. Limited 3-year parts & labor; 5-year compressor warranty. ENERGY STAR® (excluding MBF23-S & MBF23-SH). C-UL Listing, UL, ETL.

Model	Description
MBR23-S	Refrigerator, 1 Door
MBR49-S	Refrigerator, 2 Door
MBR72-S	Refrigerator, 3 Door
MBF23-S	Freezer, 1 Door
MBF49-S	Freezer, 2 Door
MBF72-S	Freezer, 3 Door

Additional models available.

Perlick®

Refrigerators & Wine Reserves

All models are 24"L and 32"H and come with front vented compressor, self-closing door, stainless steel interior/ exterior, interior light, and 4 adjustable, full-extension, pull-out vinyl coated shelves. Refrigerator or wine reserve models available in 18"D or 24"D with solid or glass doors. 5-year compressor; 1-year parts & labor warranty. Model HD24WSG shown.

Model	Description
HD24RS	S/S Refrigerator, 33°-39°F (18"D)
HD24WS	Wine Reserve (20 wine bottles), 40°-65°F (18"D)
HD24RSG	S/S Refrigerator w/Glass Doors, 33°-39°F (18"D)
HD24WSG	Wine Reserve w/Glass Doors (20 wine bottles), 40°-65°F (18"D)
HC24RS	S/S Refrigerator, 33°-39°F (24"D)
HC24WS	Wine Reserve (20 wine bottles), 40°-65°F (24"D)
HC24GS	S/S Refrigerator w/Glass Doors, 33°-39°F (24"D)
HC24GS	S/S Wine Reserve w/Glass Doors (20 wine bottles), 40°-65°F (24"D)
HC48RS-SS	48", 2-Door Refrigerator, S/S
HC48WS-SS	48", 2-Door Wine Reserve
HC48RW-SS	48", 2-Door Dual Zone Refrigerator/Wine Reserve

MB MASTER-BILT®
Refrigeration Solutions

Dipping/Display Cabinets

DD Series dipping cabinets provide versatility to meet most any ice cream storage and merchandising needs. Stainless steel top and attached superstructure. Tempered plate glass viewing window. Drain with garden hose connector for easy cleaning. Top and side lid wiper gaskets. Efficient cold wall evaporator for added storage space. Also available in curved glass, low front glass, and low curved front glass options.

Model	Description
DD-26	26$^1/2$"W x 27$^3/4$"D x 50"H
DD-46	26$^1/2$"W x 27$^3/4$"D x 50"H
DD-66	69$^1/4$"W x 27$^3/4$"D x 50"H
DD-88	90$^3/4$"W x 27$^3/4$"D x 50"H
DD-26L	26$^1/2$"W x 27$^3/4$"D x 50"H (Low Glass)

Additional models available.

Glass Door Refrigerators Freezers (Counter-Top)

True®

Designed for convenient access, fast service, attractive display, and dependable holding temperatures. Illuminated sign panel. Adjustable PVC coated wire shelves. Non-peel or chip black laminated vinyl exterior; white vinyl exterior available at no extra charge. Stainless steel exterior available on the GDM-5-S, GDM-5-PT-S, and GDM-7-S. True's GDM-7F freezer generates high volume sales of profitable novelties and seasonal specialties; it holds -10°F temperatures. Model GDM-07-HC-TSL01 shown.

Model	Description
GDM-05-LD	24"x23$^1/2$"x37", 1 Swing Door - 2 Shelves
GDM-05PT-HC-LD	24"x23$^7/8$"x37", 1 fr / 1 bk Swing Door - 2 Shelves
GDM-05PT-S-HC-LD	24"x23$^7/8$"x37", 1 fr / 1 bk Swing Door - 2 Shelves
GDM-05-S-HC-LD	24"x23$^1/2$"x37", 1 Swing Door - 2 Shelves
GDM-07-HC~TSL01	24"x24$^3/4$"x39$^3/4$", 1 Swing Door - 3 Shelves
GDM-07-S-HC~TSL01	24"x24$^3/4$"x39$^3/4$", 1 Swing Door - 3 Shelves

MB MASTER-BILT®
Refrigeration Solutions

Open Air Merchandisers

Open air merchandisers provide industry-leading value and flexibility to fit almost any space requirement. All models share a common depth so they may be easily interchanged. Models HOAM48 and VOAM48-79 shown. Standard features include:

- LED canopy lighting for optimum product display.
- Electronic controller systems for reliable performance.
- Larger pack-out space than many models of similar size.

Model	Description
HOAM36	Horizontal, 36"Wx34"Dx46"H
HOAM48	Horizontal, 48"Wx34"Dx46"H
HOAM60	Horizontal, 60"Wx34"Dx46"H
VOAM36-60	Vertical, 36"Wx34"Dx60"H
VOAM48-60	Vertical, 48"Wx34"Dx60"H
VOAM48-79	Vertical, 48"Wx34"Dx79"H

Additional models available.

MB MASTER-BILT®
Refrigeration Solutions

BMG/BLG Plus Glass Door Merchandisers

BMG/BLG Plus merchandisers feature full-height glass doors with 4 adjustable cantilever shelves per door for maximum product visibility and double strip LED lighting for maximum illumination. BMG/BLG Plus models also increase pack-out and product visibility with $21^1/2$" deep shelving. Available in six cooler sizes with swing and slide door options and also in four freezer sizes with swing doors.

Model	Description
BMG-23-HGP	Refrigerator, $23^1/2$", 1 door, 4 shelf (Swing Door)
BMG-27-HGP	Refrigerator, $26^1/2$", 1 door, 4 shelf (Swing Door)
BMG-48-HGP	Refrigerator, $48^1/2$", 2 door, 8 shelf (Swing Door)
BMG-74-HGP	Refrigerator, $74^1/2$", 3 door, 12 shelf (Swing Door)
BLG-23-HGP	Freezer, $23^1/2$", 1 door, 4 shelf (Swing Door)
BLG-27-HGP	Freezer, $26^1/2$", 1 door, 4 shelf (Swing Door)
BLG-48-HGP	Freezer, $48^1/2$", 2 door, 8 shelf (Swing Door)
BLG-74-HGP	Freezer, $74^1/2$", 3 door, 12 shelf (Swing Door)
BMG-48SLP	Refrigerator, 1 door (Slide Door)
BMG-74-SLP	Refrigerator, 2 door (Slide Door)

true®

Vertical Air Curtain Merchandisers

Perfect for impulse traffic areas. Oversized refrigeration system holds 35°F to 40°F. Exclusive, reversing condenser fan motors. Permanent non-peel or chip white vinyl exterior with white aluminum interior and stainless steel floor and deck pans. Foamed-in-place polyurethane high density insulation. Adjustable heavy-duty PVC coated shelves. Model TAC-72-LD comes with 2 white cantilever shelves. Black also available. TAC-14GS-LD shown.

Model	Description
TAC-48-HC	$30^1/8$"Dx$80^5/8$"Hx48"L, 4 Shlvs
TAC-36-LD	$30^1/8$"Dx$80^5/8$"Hx36"L, 4 Shlvs
TAC-30-LD	$30^1/8$"Dx$80^5/8$"Hx30"L, 4 Shlvs
TAC-30GS-LD	Glass Side, $29^3/4$"Dx$30^3/8$"Lx$80^3/4$"H, 4 Shlvs
TAC-14GS-LD	Glass Side, $32^1/8$"Dx$30^1/4$"Lx$56^3/8$"H, 3 Shlvs
TAC-72-LD	$30^1/8$"Dx$81^7/8$"Hx72"L, 8 Shlvs

REASONS TO USE GLASS MERCHANDISERS

Products and key brands are in front of the customer.

Promotes impulse buying, increasing product sales.

Products and packages look their best because there are no broken packages.

Consumers have easier access to products and have the option of self-service.

See-through glass allows employees to stay on top of product inventory.

true®

Visual Merchandisers

Factory engineered, self contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero ozone depletion potential (ODP), and three global warming potential (GWP). Maintains cabinet temperatures of 33°F to 38°F. Non-peel or chip black powder coated exterior; durable and permanent. Self-closing doors. LED interior lighting. Model TVM-36SL-HC-SW01 shown.

Model	Description
TVM-36SL-HC~SW01	36"Lx21"Dx55"H, 4 Shelves
TVM-48SL-HC~SW01	$47^1/8$"Lx$24^3/8$"Dx$78^3/4$"H, 8 Shelves

Impulse Refrigerated Self-Service Drop-In Counter Cases

Designed to turn precious counter space into increased sales. Units drop into existing counters and are perfect for cafeteria style serving lines. Innovative air curtain ensures integrated average product temperature of 41°F. Breeze™ slide-out refrigeration package, proven to simplify maintenance and expedite service. Cases offer compact footprints and flexible product merchandising. Model DOS3637R shown.

Model	Description
DO3616R	$38^1/8$"Lx$28^3/4$"Dx$39^1/4$"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out ref.
DO4816R	$50^1/8$"Lx$28^3/4$"Dx$39^1/4$"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out ref.
DOS3637R	$38^1/8$"Lx$25^5/8$"Dx$60^3/4$"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out refrigeration
DOS4837R	$50^1/8$"Lx$25^5/8$"Dx$60^3/4$"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out refrigeration
DOS3623R	$38^1/8$"Lx$25^5/8$"Dx$46^3/4$"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out refrigeration
DOS4823R	$50^1/8$"Lx$25^5/8$"Dx$46^3/4$"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out refrigeration

Oasis® Open Air Screen Merchandisers

Promote impulse sales with units designed to display a variety of grab 'n go products. Standard with Breeze-E (NSF Type II) with EnergyWise slide-out refrigeration system proven to reduce energy consumption and save up to $1,000 annually in electricity costs. Designed to hold safe product temperatures in operating conditions of 80°F and 60% humidity. Full end panels with mirror interior, adjustable shelves, black interior, and a variety of exterior laminate choices. Model CO57R shown.

Model	Description
CO47R	$47^1/4$"Lx33"Dx$79^3/4$"H, 4 Non-Lighted Metal Shelves
CO35R	$36^1/4$"Lx$32^5/8$"Dx$61^5/8$"H, 2 Non-Lighted Metal Shelves
CO67R	$71^1/4$"Lx33"Dx$79^3/4$"H, 4 Non-Lighted Metal Shelves
CO45R	$47^1/4$"Lx$32^5/8$"Dx$61^5/8$"H, 2 Non-Lighted Metal Shelves
CO55R	$59^1/4$"Lx$32^5/8$"Dx$61^5/8$"H, 2 Non-Lighted Metal Shelves
CO57R	$59^1/4$"Lx33"Dx$79^3/4$"H, 4 Non-Lighted Metal Shelves
CO37R	$36^1/4$"Lx33"Dx$79^3/4$"H, 4 Non-Lighted Metal Shelves
CO65R	$71^1/4$"Lx$32^5/8$"Dx$61^5/8$"H, 2 Non-Lighted Metal Shelves

Oasis® BOX Air Screen Merchandisers

Cut labor costs and generate revenue by adding, or expanding, grab-and-go service in your cafeteria, kiosk, book store...just about anywhere. Breeze-E (NSF Type II) with EnergyWise refrigeration performs in warmer environments and front-breathing air channel requires zero clearance ventilation so can be built in to a wall or alcove. Available in 24" and 32" depths, units feature two full end panels with mirror, adjustable shelves, and a wide selection of exterior laminates. Model B42 shown.

Model	Description
B32	Breeze Refrigeration (Type I), 24"Dx$34^1/2$"Lx$82^3/8$"H
B42	Breeze Refrigeration (Type I), 24"Dx$45^1/2$"Lx$82^3/8$"H
B62	Breeze Refrigeration (Type I), 24"Dx$66^3/8$"Lx$82^3/8$"H
B82	Breeze Refrigeration (Type I), 24"Dx$88^3/8$"Lx$82^1/2$"H
B3632	Breeze-E Refrigeration (Type II), $32^1/4$"Dx$36^5/8$"Lx$82^1/2$"H
B4732	Breeze-E Refrigeration (Type II), $32^1/4$"Dx$47^5/8$"Lx$82^1/2$"H
B7132	Breeze-E Refrigeration (Type II), $32^1/4$"Dx$71^5/8$"Lx$82^1/2$"H
B5932	Breeze-E Refrigeration (Type II), $32^1/4$"Dx$59^5/8$"Lx$82^1/2$"H
B8832	Breeze-E Refrigeration (Type II), $32^1/4$"Dx$88^3/8$"Lx$82^1/2$"H

Harmony Narrow Depth Combination Cases

Easily fits through standard door openings. Breeze with EnergyWise slide-out refrigeration system is easy to clean and saves energy. Baffle system converts upper service display area from refrigerated to non-refrigerated. Features T-8 top light and shelf lights. Upper rear sliding doors (swinging on 26"). Refrigerated self-serve lower section for grab 'n go display. Cutaway end panels, laminate exterior, and black interior. Model HMBC4 shown.

Model	Description
HMBC2	27"Lx$34^1/4$"Dx$56^1/4$"H, convertible baffle in non-divided top display
HMBC3	39"Lx$34^1/4$"Dx$56^1/4$"H, convertible baffle in non-divided top display
HMBC4	51"Lx$34^1/4$"Dx$56^1/4$"H, convertible baffle in divided top display
HMBC5	$62^7/8$"Lx$34^1/4$"Dx$56^1/4$"H, convertible baffle in divided top display
HMBC6	$75^3/8$"Lx$34^1/4$"Dx$56^1/4$"H, convertible baffle in divided top display

EFFECTIVE MERCHANDISING TIPS

What you see, smell, and hear directly affects what you will decide to buy.

FACT: 60% of food quality perception is based on the environment.

A black interior makes your case disappear and your fresh, colorful products "pop".

Create a colorful border around your fresh products using larger platters.

See the freshness! Tiered glass shelving allows maximum visibility on every level.

Adjust shelves to accommodate a variety of merchandise and to add visual interest.

Mirrored ends and reflective rear doors help the display appear fresh and full.

Combine single serving foods onto a large platter to create a fresh image.

Create a theme by adding props, greenery, colorful fabrics or bottles of wine. Be creative!

Remember, it's all about stimulating the desire to purchase. Make your displays attractive and enticing using shapes, colors, textures, props and creativity.

Structural Concepts

Display Merchandisers

Elegant curved glass front for sophisticated presentation of high end desserts and pastries. Factory engineered, self-contained, capillary system system using environmentally friendly R290 hydro carbon refrigerant. Maintains cabinet temperature range of 33°F to 41°F, ideally suited for refrigerated bakery and cold deli products. NSF/ANSI Standard 7 compliant to hold open food product. Model TDM-R-36-GE/GE-B-W shown.

Model	Description
TDM-DC-36-GE/GE-W-W	36$\frac{1}{4}$"Lx39"Dx49$\frac{1}{8}$"H 3 Shelves
TDM-DC-48-GE/GE-W-W	48$\frac{1}{4}$"Lx39"Dx49$\frac{1}{8}$"H 3 Shelves
TDM-DC-59-GE/GE-W-W	59$\frac{1}{4}$"Lx39"Dx49$\frac{1}{8}$"H 3 Shelves
TDM-DC-77-GE/GE-W-W	77$\frac{1}{4}$"Lx39"Dx49$\frac{1}{8}$"H 3 Shelves
TDM-DC-36-GE/GE-S-S	36$\frac{1}{4}$"Lx39"Dx49$\frac{1}{8}$"H 3 Shelves
TDM-DC-48-GE/GE-S-S	48$\frac{1}{4}$"Lx39"Dx49$\frac{1}{8}$"H 3 Shelves

Curved Glass Bakery/Deli Display Cases

Self-contained, CFC-free 134A refrigeration system. Insulated and tempered double pane glass for greater efficiency and energy savings. Low UV emitting LED lights enhance product appearance. TCGG models are designed to operate in an environment where temperature and humidity do not exceed 75°F and 55% relative humidity. TCGG's have a white laminated exterior but are also available in stainless. Model TCGG-36-LD shown.

Model	Description
TCGG-72-S-LD	Deli S/S, 72$\frac{1}{4}$"Lx35$\frac{1}{4}$"Dx47$\frac{3}{4}$"H, 2 Slide Doors-2 Shlvs
TCGG-36-LD	Deli, 36$\frac{1}{4}$"x35$\frac{1}{4}$"x47$\frac{3}{4}$", 2 Slide Doors-2 Shlvs
TCGG-48-LD	Deli, 48$\frac{1}{4}$"x35$\frac{1}{4}$"x47$\frac{3}{4}$", 2 Slide Doors-2 Shlvs
TCGG-60-LD	Deli, 60$\frac{1}{4}$"x35$\frac{1}{4}$"x47$\frac{3}{4}$", 2 Slide Doors-4 Shlvs
TCGG-72-LD	Deli, 72$\frac{1}{4}$"x35$\frac{1}{4}$"x47$\frac{3}{4}$", 2 Slide Doors-2 Shlvs
TCGG-36-S-LD	Deli S/S, 36$\frac{1}{4}$"x35$\frac{1}{4}$"x47$\frac{3}{4}$", 2 Slide Doors-2 Shlvs
TCGG-48-S-LD	Deli S/S, 48$\frac{1}{4}$"x35$\frac{1}{4}$"x47$\frac{3}{4}$", 2 Slide Doors-2 Shlvs
TCGG-60-S-LD	Deli S/S, 60$\frac{1}{4}$"x35$\frac{1}{4}$"x47$\frac{3}{4}$", 2 Slide Doors-4 Shlvs

FOODSERVICE REFRIGERATION

Various types of refrigerators and freezers are found in most foodservice establishments. The more common include:

Walk-in refrigerators and freezers: Commonly found in the back of kitchens, near other storage areas, near the loading dock, or even outside. Their primary function is to store back-up, bulk, or large quantities of food, ingredients and beverages.

Reach-in refrigerators and freezers: They vary in size, height and number of doors. They are often found near the cooking line, the food prep area, the servers' station, the bar, and even the front of the house.

Undercounter or underbar refrigerators and freezers: Similar to reach-ins, they are specifically designed to capitalize on unused space below existing counter-tops and behind bars.

Merchandisers and refrigerated display cases: Also similar to reach-ins, they are used in retail and front of house applications. They typically have either glass doors that allow the customer to see the products or no doors at all.

Roll-in and Pass through refrigerators and freezers: Typically used in retail applications, such as grocery stores, supermarkets, and convenience stores, racks are either loaded from the rear, or pre-loaded then rolled into place. Customers remove their selections from the front.

Cold wells: These may be built-in or drop-in. They are individual refrigeration units, often set down into a counter or buffet line. They support pans of cold food and keep them cold.

Refrigerated Pizza, Sandwich & Prep Tables: Sometimes portable, these units typically feature a work surface including a cutting board, a covered cold rail for storing small pans of cold ingredients (like pizza and sandwich toppings) and a refrigerated compartment below for storing back up ingredients. The refrigerated compartment may feature doors or drawers.

Watch for information on Refrigerated Equipment Stands, Blast Chillers and Specialty Refrigeration.

Italian-Style Display Cases

Designed for customers looking for rich, up-scale Italian styling for maximum visual appeal that will drive product sales. Cases are available in lengths of 36", 48" and 60". Adjustable glass shelves up and down and can also be tilted in two positions, 34" models have three tiers of shelves; 26" models have two tiers of shelves. Cases available in floor standing models, counter top and drop in models, ambient bakery case or refrigerated deli/bakery case.

Model	Description
ITR4826-B18	48"x30$\frac{3}{4}$"x44" Refrigerated Bakery/Deli Case
ITR4834-B18	48"x30$\frac{3}{4}$"x52" Refrigerated Bakery/Deli Case
ITR4826	48"x30"x26" Refrigerated Drop-In Counter Case
ITD3634-B18	36"x30$\frac{3}{4}$"x52" Non-Refrigerated Bakery/Deli Case
ITD4826	48"x30"x26" Non-Refrigerated Counter Case
ITD4834	48"x30"x34" Non-Refrigerated Counter Case
Additional models available.	

Countertop Refrigerated Display Cases

The extra wide curved glass display of the ESC Series is angled to prevent glare from overhead lighting and provide maximum visibility to showcased food item. Condensing unit is self-contained and available in left or right mounted variants. Features top to bottom evaporator coil for balanced interior cooling. Adjustable food trays are designed with an upper and lower level for temperature flexibility. Come standard with detachable drain line and plug for easy, no-spill clean up.

Model	Description
ESC47L	Refrigerator, 2 Sliding Glass Doors, 47 1/4" (Left Mount)
ESC47R	Refrigerator, 2 Sliding Glass Doors, 47 1/4" (Right Mount)
ESC59L	Refrigerator, 2 Sliding Glass Doors, 59" (Left Mount)
ESC59R	Refrigerator, 2 Sliding Glass Doors, 59" (Right Mount)
ESC71L	Refrigerator, 4 Sliding Glass Doors, 71" (Left Mount)
ESC71R	Refrigerator, 4 Sliding Glass Doors, 71" (Right Mount)
ESC83L	Refrigerator, 4 Sliding Glass Doors, 82 5/8" (Left Mount)
ESC83R	Refrigerator, 4 Sliding Glass Doors, 82 5/8" (Left Mount)

Refrigerated Self-Serve Merchandisers

Increase profits with these attention grabbing merchandisers available in lengths of 3', 4', 5', 6', and 8' and 60" or 78" tall. Designed for continuous case lineups. Adjustable black metal shelves with price tag molding can be flat or slanted. The 60" case has two tiers of shelves and the 78" case has four tiers. Insulated with high-density urethane foam, refrigeration controls maintain 40°F. UL safety and UL sanitation listed. *Condensate pump provided on RSSM460, 560, 578, 660, 678, 878, and all remote models.

Model	Description
RSSM360SC	36"x35^{1}/$_{4}$"x60"
RSSM460SC	47^{1}/$_{4}$"x35^{1}/$_{4}$"x60"
RSSM560SC	59^{1}/$_{4}$"x35^{1}/$_{4}$"x60"
RSSM660SC	71^{1}/$_{4}$"x35^{1}/$_{4}$"x60"
RSSM378SC	36"x35^{1}/$_{4}$"x78"
RSSM478SC	47^{1}/$_{4}$"x35^{1}/$_{4}$"x78"

Service Top Over Refrigerated Self-Serve Cases

Quick on-the-go sales are made easy and accessible with new Self-Serve Refrigerated Merchandisers. Attention getting cases promote an up-market image that says fresh, delicious, nutritious, and convenient. Designed for those customers looking for maximum visual appeal that will drive product sales. Curved glass styling with EZ view glass ends and stainless steel top service area. Available in lengths of 36", 50", 59", 77" and heights of 42" or 33" for service counter installation. Model SSRVS-5942 shown with optional sneeze guard.

Model	Description
SSRVS3642	36"Lx34"Wx42"H (SS Deli)
SSRVS5042	50"Lx34"Wx42"H (SS Deli)
SSRVS5942	59"Lx34"Wx42"H (SS Deli)
SSRVS7742	77"Lx34"Wx42"H (SS Deli)
SSRVS3633	36"Lx34"Wx33"H (SS Counter Case)
SSRVS5033	50"Lx34"Wx33"H (SS Counter Case)
SSRVS5933	59"Lx34"Wx33"H (SS Counter Case)
SSRVS7733	77"Lx34"Wx33"H (SS Counter Case)

Convertible Refrigerated Self-Serve Merchandisers

Refrigerated bottom includes steel base construction with black exterior/interior, glass end panels, horizontal shielded top light, two-tier black display step, thermometer, and a condensate evaporator for a totally self-contained system. Top display features divided merchandise area, clear glass rear sliding doors, tempered lift-up thermopane front glass, adjustable black wire shelf, shielded top, and shelf light. Baffle system converts display from non-refrigerated to refrigerated.

Model	Description
SSRC3652	36"x34"x52"
SSRC5052	50"x34"x52"
SSRC5952	59"x34"x52"
SSRC7752	77"x34"x52"

'90 Bakers & Deli Cases

If minimal distraction from your products is the goal, then these '90 bakery and deli display cases are for you. These cases are designed to "disappear", drawing the eye through double curved glass and a nearly transparent frame to provide an unobstructed view of bakery and deli items. Removable sliding rear doors and lift up glass front make stocking and cleaning effortless. Available in refrigerated, non-refrigerated, dual zone bakery cases, refrigerated deli or hot deli cases.

Model	Description
SNR-48SC	48"Lx48"H Refrigerated Self-Serve Bakery Case
SN-59-SS	59"Lx48"H Non-Refrigerated Self-Serve Bakery Case
SN-59	59"Lx48"H Non-Refrigerated Bakery Case
SN59-3SC	59"Lx48"H Dual Zone Bakery Case
SN-6CD	72"Lx48"H Refrigerated Deli Case
SN-4HD	48"Lx48"H Hot Deli

Additional models available.

Pizza Prep Tables

Whether your prep consists of pizzas, salads, or sandwiches, True has the equipment for you. By selecting the right unit, you can decrease your labor costs and increase productivity by keeping staff in the same vicinity as the prep area. Insulated lid keeps pans cold and locks in freshness when not in use. Features a $19^{1}/_{2}$" polyethylene cutting board and a refrigerated pan rail with 6"D clear polycarbonate insert pans. Choose from a variety of sizes and configurations. Model TPP67 shown.

Model	Description
TPP-44	$44^{1}/_{2}$"L, 1 Door-2 Shelves, 6 Pan Cap.
TPP-67	$67^{1}/_{2}$"L, 2 Door-4 Shelves, 9 Pan Cap.
TPP-67D-2	$67^{1}/_{2}$"L, 1 Door-2 Shelves, 2 Drawer, 9 Pan Cap.
TPP-67D-4	$67^{1}/_{2}$"L, 4 Drawer, 9 Pan Cap.
TPP-93	$93^{1}/_{2}$"L, 3 Door-6 Shelves, 12 Pan Cap.
TPP-93D-6	$93^{1}/_{2}$"L, 6 Drawer, 12 Pan Cap.
TPP-44D-2	$44^{1}/_{2}$"L, 2 Drawer, 6 Pan Cap.

Additional models available.

Sandwich/Salad Prep Tables

Stainless steel foam insulated lid and cover keeps pan temperatures colder, locks in freshness, and minimizes condensation. Oversized, environmentally friendly, forced-air refrigeration system holds 33°F to 41°F. Complies with and listed under ANSI/NSF. Stainless steel front, top, and ends. NSF white polyethylene $11^{3}/_{2}$"Dx$^{1}/_{2}$" removable cutting board. Height doesn't include $6^{1}/_{4}$" for casters. Model TSSU-48-12-HC shown.

Model	Description
TSSU-27-08-HC	$30^{1}/_{8}$"Dx$36^{3}/_{4}$"HX$27^{5}/_{8}$"L, 1 Door-2 Shlvs
TSSU-48-12-HC	$30^{1}/_{8}$"Dx$36^{3}/_{4}$"HX$48^{3}/_{8}$"L, 2 Door-4 Shlvs
TSSU-60-16-HC	$30^{1}/_{8}$"Dx$36^{3}/_{4}$"HX$60^{3}/_{8}$"L, 2 Door-4 Shlvs
TSSU-72-18	$30^{1}/_{8}$"Dx$36^{3}/_{4}$"HX$72^{3}/_{8}$"L, 3 Door-6 Shlvs
TSSU-27-08D-2-HC	$30^{1}/_{8}$"Dx$36^{3}/_{4}$"HX$27^{5}/_{8}$"L, 2 Drawer
TSSU-36-08	$30^{1}/_{8}$"Dx$36^{3}/_{4}$"HX$36^{3}/_{8}$"L, 2 Door-4 Shlvs
TSSU-48-08-HC	$30^{1}/_{8}$"Dx$36^{3}/_{4}$"HX$48^{3}/_{8}$"L, 2 Door-4 Shlvs

Additional models available.

Food Prep Units

Energy saving, environmentally friendly, forced-air refrigeration system holds 33°F to 41°F. Stainless steel front, top, and ends. Full set of 1/6 size, NSF, poly-carbonate insert pans included in condiment rail. Extra deep, 8" full-length removable white polyethylene cutting board. 3-years parts & labor; 5-year compressor warranty. Model TFP-32-12M-D-2 shown.

Model	Description
TFP-32-12M-D-2	2 Drawer, 12-pan, $32^{1}/_{8}$"Lx$31^{1}/_{2}$"Dx$45^{3}/_{4}$"H
TFP-48-18M-D-4	4 Drawer, 18-pan, $48^{1}/_{8}$"Lx$31^{1}/_{2}$"Dx$45^{3}/_{4}$"H
TFP-64-24M-D-4	4 Drawer, 24-pan, $64^{1}/_{8}$"Lx$31^{1}/_{2}$"Dx$45^{3}/_{4}$"H
TFP-72-30M	3 Door, 6 Shelves, 30-pan, $72^{1}/_{8}$"Lx$31^{1}/_{2}$"Dx$45^{3}/_{4}$"H
TFP-72-30M-D-6	6 Drawer, 30-pan, $72^{1}/_{8}$"Lx$31^{1}/_{2}$"Dx45-3/4"H
TFP-32-12M	1 Door, 2 Shelves, 12-pan, $32^{1}/_{8}$"Lx$31^{1}/_{2}$"Dx$45^{3}/_{4}$"H
TFP-48-18M	2 Door, 4 Shelves, 18-pan, $48^{1}/_{8}$"Lx$31^{1}/_{2}$"Dx$45^{3}/_{4}$"H
TFP-64-24M	2 Door, 4 Shelves, 24-pans, $64^{1}/_{8}$""Lx$31^{1}/_{2}$"Dx$45^{3}/_{4}$"H

CPA Pizza Prep Tables

Continental's Pizza Preparation Tables offer an expansion valve system standard for quick recovery, optimum coil defrost with built-in, off-cycle defrost system, a unique forced air design for even air distribution of cold, and a raised angle rail for greater ease and comfort. Less is more with added storage capacity above the condensing unit offering you the option to conserve space with a smaller width unit and still have the needed refrigeration of a larger size unit. Certified under NSF-7 to maintain temperatures in 86°F ambient and designed to maintain NSF-7 temperatures in 100°F ambient. Model CPA60 shown.

Model	Description
CPA118	118" w/Solid Doors
CPA118-D	118" w/Drawers
CPA43	43" w/Solid Doors
CPA43-D	43" w/Drawers
CPA60	60" w/Solid Doors
CPA60-D	60" w/(1) Drawer and (1) Narrow Door
CPA68	68" w/Solid Doors
CPA68-D	68" w/Drawers
CPA93	93" w/Solid Doors
CPA93-D	93" w/Drawers

Sandwich/Salad Prep Tables

Sandwich Units offer a unique air flow distribution (full length evaporator coil across back of unit) which allows pan product to maintain 33°F to 41°F. Cabinet has a stainless steel front, top and end panels with aluminum back and interior. Units also feature insulated lid(s), non-recessed pans and a full length nylon cutting board. Doors are field re-hingeable. Pan top configurations can be modified to meet the needs of the operator. Front breathing and drawer options available. Model SW60-24M shown.

Model	Description
SW27-8	Standard, $27^{1}/_{2}$"x $31^{9}/_{16}$"x$42^{1}/_{4}$"
SW32-8	Standard, 32"x $31^{9}/_{16}$"x$42^{1}/_{4}$"
SW36-8	Standard, 36"x $31^{9}/_{16}$"x$42^{1}/_{4}$"
SW36-10	Standard, 36"x $31^{9}/_{16}$"x$42^{1}/_{4}$"
SW48-8	Standard, 48"x $31^{9}/_{16}$"x$42^{1}/_{4}$"
SW48-10	Standard, 48"x $31^{9}/_{16}$"x$42^{1}/_{4}$"

Additional models available.

THERMALRITE

Pizza/Cold Prep Tables — EVERIDGE
Every step of the way

Create your pizzas on this professionally designed prep table featuring a granite top that includes a back splash and rails. Unparalleled quality available in a range of models and sizes. Features include refrigerated cold-wall condiment rails, ambient temperature dough drawers, under-counter refrigerated storage space in various configurations, self-closing doors, front locking casters, and easy-to-use electronic digital control panel. Model GPZ225A shown.

Model	Description
FPTM2-80	2-Door, $65^{1}/_{8}$"Wx$31^{1}/_{2}$"Dx$44^{1}/_{8}$"H
FPTM3-80	3-Door, $88^{1}/_{4}$"Wx$31^{1}/_{2}$"Dx$44^{1}/_{8}$"H
GPZ165	1-Door, $65^{3}/_{8}$"Wx$31^{1}/_{2}$"Dx$44^{1}/_{8}$"H
GPZ165A	1-Door, $65^{3}/_{8}$"Wx$31^{1}/_{2}$"Dx$44^{1}/_{8}$"H
GPZ166	2-Door, $65^{3}/_{8}$"Wx$31^{1}/_{2}$"Dx$44^{1}/_{8}$"H
GPZ166A	2-Door, $65^{3}/_{8}$"Wx$31^{1}/_{2}$"Dx$44^{1}/_{8}$"H

Additional models available.

DELFIELD

Coolscapes™ Worktables

Coolscapes™ is designed to be easy to work from and provides storage that seamlessly fits into your operation. This combined with a unique refrigeration system, GreenGenius™, makes them the greenest and hardest working, saving both energy and labor. Select from doors, drawers, or a combination of the two to maximize your cold storage while keeping enough product at your staff's finger tips to handle the rush with the freshest foods. Model GUR60P-S shown.

Model	Description
GUR24P-S	Undercounter/Worktable Refrigerator, 24"Lx$31^{1}/_{2}$"Dx36"H, S/S Door
GUR27P-S	Undercounter/Worktable Refrigerator, 27"Lx$31^{1}/_{2}$"Dx3"H, S/S Door
GUR32P-S	Undercounter/Worktable Refrigerator, 32"Lx$31^{1}/_{2}$"Dx3"H, S/S Door
GUR48P-S	Undercounter/Worktable Refrigerator, 48"Lx$31^{1}/_{2}$"Dx36"H, S/S Door
GUF27P-S	Undercounter/Worktable Freezer, 27"Lx $31^{1}/_{2}$"Dx36"H, S/S Door
GUF32P-S	Undercounter/Worktable Freezer, 32"Lx $31^{1}/_{2}$"Dx36"H, S/S Door

Additional models available.

A FEW PREP TABLE FACTS

Pizza, Sandwich, and general use Prep Tables typically feature a work surface and easily accessible food pans in a cold rail on top.

The primary difference between Pizza Prep tables and Sandwich or general use Prep tables, is the width of the work surface. Sandwich and general use Prep tables typically feature two rows of food pans running along the top rear of the unit, and a 10 to 12" wide work surface running along the front. Pizza Prep tables usually have a raised rail for the food pans, and feature a wider work area that is large enough for a pizza, or about 20". The work surface may overhang the front edge of the unit a few inches. So called "Mega Top" Prep tables typically feature three rows of food pans.

Rails are kept cold with cold wall technology, forced air technology, or both.

The refrigerated cabinet can be fitted with doors or drawers, and is basically no different than a counter height reach-in cooler.

DELFIELD

4400 Series Front-Breathing Refrigerators, Mega Top

Food is kept at safe, consistent temperatures, keeping your meal quality high and your food waste cost low. Front breathing technology allows unit to be flush against a wall or built into a cabinet or existing line up. Stainless steel top, sides, and front. Backs are galvanized; interior is easy to clean ABS. $^{1}/_{6}$ size plastic pans and anti-microbial polyethylene cutting boards. Model D4460N-24M shown with optional full extension plus drawer system. 3-year parts & labor warranty.

Model	Description
4427N-9M	Single-section, 27"W, (1) door, (9) $^{1}/_{6}$ size plastic pans
4432N-12M	Single-section, 32"W, (1) door, (12) $^{1}/_{6}$ size plastic pans
4448N-18M	Two-section, 48"W, (2) doors, (18) $^{1}/_{6}$size plastic pan
4460N-12M	Two-section, 60"W, (2) doors, (12) $^{1}/_{6}$ size plastic pans
4460N-18M	Two-section, 60"W, (2) doors, (18) $^{1}/_{6}$ size plastic pans
4460N-24M	Two-section, 60"W, (2) doors, (24) $^{1}/_{6}$ size plastic pans
4464N-12M	Two-section, 64"W, (2) doors, (12) $^{1}/_{6}$ size plastic pans

Additional models available.

EVEREST REFRIGERATION

Sandwich/Salad Prep Tables

Increase prep line productivity with the dependable EP Series. Overshelf-compatible, 16-gauge stainless steel top lid and hood. Removable $12^{1}/_{4}$" deep cutting board and polycarbonate pans for easy cleaning. $2^{1}/_{2}$" thick insulation finished in stainless steel interior and exterior with galvanized steel back. Dial thermostat range from 32°F to 42°F for back mount. Digital controls from 33°F to 54°F for side mount. Time initiated and terminated defrost.

Model	Description
EPR1	Sandwich / Salad Prep, 1 Door, $35^{5}/_{8}$" (Side Mount)
EPR2	Sandwich / Salad Prep Table, 2 Doors, 47 1/2" (Side Mount)
EPBR1	Mega Top Sandwich / Salad Prep Table, 1 Door, $27^{3}/_{4}$" (Back Mount)
EPBSR2	Mega Top Sandwich / Salad Prep Table, 2 Doors, $35^{5}/_{8}$" (Back Mount)
EOTP1	Open Top Prep. Table, 1 Door, $27^{3}/_{4}$" (Back Mount)
EOTPS2	Open Top Prep. Table, 2 Doors, $35^{5}/_{8}$" (Back Mount)
EPPR1	Pizza Prep Table, 2 Doors, $35^{5}/_{8}$" (Side Mount)
EPPSR2	Pizza Prep Table, 2 Doors, $59^{1}/_{8}$" (Side Mount)

Additional models available.

Compact Undercounter Refrigerators, Freezers & Prep Tables

Door and drawer models available on select models! Stainless steel exterior sides, top, and doors offer durability with an attractive appearance. Anodized aluminum interior and liner stands up to kitchen wear. Self-contained, front-breathing design allows "zero clearance" installation. Meets NSF 7 requirement. Refrigerator models are ENERGY STAR® listed. Prep Tables come with pans, adapter bars, and cutting boards. Model UPT4812 shown.

Model	Description
UHT27-L	Refr 27" (Left)
UHT48-LR	Refr 48" (Left/Right)
UHT60-LR	Refr 60" (Left/Right)
ULT27-L	Frzr 27" (Left)
ULT48-LR	Frzr 48" (Left/Right)
ULT60-LR	Frzr 60" (Left/Right)
UHT27-R	Refr 27" (Right)
ULT27-R	Frzr 27" (Right)

Model	Description
UST276-R	Prep 27"W, Hinged Right, Holds 6 Pans (included)
UST276-L	Prep 27"W, Hinged Left, Holds 6 Pans (included)
UST279-R	Prep 27"W, Hinged Right, Holds 9 Pans (included) (6"D pans only in front row)
UST279-L	Prep 27"W, Hinged Left, Holds 9 Pans (included) (6"D pans only in front row)
UST328-R	Prep 32"W, Hinged Right, Holds 8 Pans (included)
UST328-L	Prep 32"W, Hinged Left, Holds 8 Pans (included)

Additional models available.

Glycol Prep Tables

Holds product in the pans at consistent, safe temperatures for 24 hours with the lid open. Energy efficient glycol units require less energy to run; amount of refrigerant required for cooling is reduced by 46%. Far exceeds NSF-7 requirements by maintaining food at or below 39°F using 6" or 8" deep pans. No frost buildup. No need to defrost the rails. No need for rail fans. Holds $1/3$, $1/6$, and $1/9$ size pans easily, without adapter bars.

Model	Description
TB046SL2S	46", Holds (12) $1/6$ Pans Glycol 2 Row Pan Rail Models
TB060SL2S	60", Holds (16) $1/6$ Pans Glycol 2 Row Pan Rail Models
TB065SL2S	65", Holds (18) $1/6$ Pans Glycol 2 Row Pan Rail Models
TB071SL2S	71", Holds (20) $1/6$ Pans Glycol 2 Row Pan Rail Models
TB091SL2S	91", Holds (26) $1/6$ Pans Glycol 2 Row Pan Rail Models
TB113SL2S	113", Holds (32) $1/6$ Pans Glycol 2 Row Pan Rail Models

Additional models available.

AdvantEdge™ Food Preparation Tables

AdvantEDGE™ Pizza Prep Tables are a great fit for any space with optional drawers and shelving to keep ingredients close. Front breathing, with removable condenser air filter for easy cleaning. Stainless steel interior and exterior and self-closing doors. Cutting board and casters standard. $1/3$ size pans included, 4"D pans are standard but unit will accept 6"D pans. Optional drawers and 1 or 2 tier overshelf available. UL, C-UL and ETL Sanitation. 3-year parts & labor, 5-year compressor warranty.

Model	Description
NLSP27-8	$27 1/2$"W, 8 pans, 1 door
NLSP27-8-001	$27 1/2$"W, 8 pans, 2 drawers
NLSP36-10	$36 3/8$"W, 10 pans, 2 door
NLSP48-12	$48 1/4$"W, 12 pans, 2 doors
NLSP48-12-001	$48 1/4$"W, 12 pans, 4 drawers
NLSP48-12-002	$48 1/4$"W, 12 pans, 1 door (left), 2 drawers (right)

Additional models available.

8000N Series Raised Rail Preparation Tables

Engineered for high-heat kitchens, the wrapped wall system is designed to hold foods at precisely the ideal temperature. Raised rail holds 6"D pans and comes with a drain for easy clean-up. Separate dual control system for rail and base allows shutting rail off at night for up to 60% energy savings. Model 8268N shown.

Model	Description
8148N	48", Holds (6) $1/3$ Pans
8260N	60", Holds (8) $1/3$ Pans
8268N	68", Holds (9) $1/3$ Pans
8383N	83", Holds (10) $1/3$ Pans
8395N	95", Holds (12) $1/3$ Pans
84111N	111", Holds (14) $1/3$ Pans

9000K Refrigerated Sandwich/Saladtop Series

Maximum top capacity for condiments and maximum base storage capacity with "front breathing", side-compressor 9000K series. With full depth interiors, you can add high capacity drawers, tray racks for 18"x26" sheet pans or simply store more items in the large storage space that is available. Comes fully assembled and includes expansion valve refrigeration, high impact ABS door liners, hot gas evaporator, and casters.

Model	Description
9030K-7	48", Holds (18) $1/6$ Pans
9040K-7	60", Holds (24) $1/6$ Pans
9045K-7	72", Holds (30) $1/6$ Pans
9050K-7	84", Holds (30) $1/6$ Pans

Blast Chillers w/Epicon Visual Interface

Protecting your food and your customers is easier than ever with Traulsen Blast Chillers with Epicon Visual Interface. Two user-friendly modes (Auto or Manual Menu Mode) not only improve food safety over regular refrigeration, but also ensures high-volume production accuracy. Or, by inserting the ProbeChill™, the Auto Menu function launches automatically, using the factory default or manager-specified settings. The on-board printer enables you to meet HACCP documentation require-ments as your food progresses through the danger zone.

TRAULSEN

TRUSTED.

Model	Description
TBC13-24	Reach-in, 13 levels holds (13) 18"x26" or (26) 12"x20" pans, dual self-contained refr. sys., hinged left, 6" casters
TBC13-24-LP	Reach-in, 13 levels holds (13) 18"x26" or (26) 12"x20" pans, dual self-contained refr. sys., hinged left, 6" casters & 2 printers
TBC13-28	Reach-in, 13 levels holds (13) 18"x26" or (26) 12"x20" pans, dual self-contained refr. sys., hinged right, 6" casters
TBC13-28-LP	Reach-in, 13 levels holds (13) 18"x26" or (26) 12"x20" pans, dual self-contained refr. sys., hinged right, 6" casters & 2 printers
TBC13-31	Reach-in, 13 levels holds (13) 18"x26" or (26) 12"x20" pans, dual self-contained refr. sys., hinged left, 6" legs
TBC13-31-LP	Reach-in, 13 levels holds (13) 18"x26" or (26) 12"x20" pans, dual self-contained refr. sys., hinged left, 6" legs & 2 printers

Additional models available.

THERMALRITE

EVERIDGE Every step of the way

Blast Chillers & Shock Freezers

Only ThermalRite Blast Chillers and Freezers feature CypenVac™ Technology, winner of the Kitchen Innovations award, which can reduce energy usage up to 43%. Newly designed, easy-to-use, electronic, touch-screen control panel. Meets the demands of HACCP guidelines for proper food chilling and freezing. 2-year parts & labor warranty; 5-year on compressor (part only).

Model	Description
GBF15-11S	(3) 12"x14" pan cap., 15 lbs. Blast; 11 lbs. Shock
GBF44-26SP	(4) 12"x20" pan cap., 44 lbs. Blast; 26 lbs. Shock
GBF52-37S	(6) 12"x20" pan cap., 52 lbs. Blast; 37 lbs. Shock
GBF77-55S	(10) 12"x20" pan cap., 77 lbs. Blast; 55 lbs. Shock
GBF143-110S	(14) 12"x20" pan cap., 143 lbs. Blast; 110 lbs. Shock
GBF171-132S	(17) 12"x20" pan cap., 171 lbs. Blast; 132 lbs. Shock
GBF440-385R	Roll-In, (40) 12"x20" pan cap., 440 lbs. Blast; 385 lbs. Shock
GBF837-727R	Roll-In, (80) 12"x20" pan cap., 837 lbs. Blast; 727 lbs. Shock

Additional models available.

WHY DO YOU NEED A BLAST CHILLER?

Peace of Mind – Knowing that you have properly chilled your hot food through the danger zone and are in full compliance with the FoodSafe practices of HACCP.

Food Quality – Blast chilling maintains food texture, flavor and appearance. Your customers can count on the same great taste every time.

Wider Menu/Greater Choices – Increase your profitability by adding new menu items.

Less Shrinkage – Increase the yield of your prepared foods by not losing out to normal moisture loss through evaporation during slow cooling.

Less Waste – Finish chilled entrees as needed. Take away the risk of over-preparing and discarding good (profitable) product.

Time & Labor Savings – Prepare foods when you want to; when the staff is available; and when the pace best suits your creative juices without the normal hustle and bustle of a busy kitchen. Cook now, blast chill and finish later.

Improved Shelf Life – Capture that seasonal or special bulk buy opportunity and blast chill for a few extra days or shock freeze to stock up for the winter.

randell™

Blast Chillers

Great for batch cooking applications, resulting in cost savings, better utilization of labor, and increased efficiency. With undercounter, worktop, and upright units from 30-200 lbs. cap., Randell Blast Chillers chill food safely exceeding HACCP guidelines. Automatic cooling system with food probes for accurate temperature control. Solid state control with digital read-outs for more accurate data collection. Dual stainless steel air flow plenums for easy cleaning.

Model	Description
BC5/10E	Worktop/Undercounter, 10 pan (100#)
BC-18	Upright 18 pan (180#)
BC-3*	27"W Undercounter 3 pan (30#)

HURRiCHiLL

Blast Chillers & Shock Freezers

Cook now, blast chill, and finish later —all while adding money to your bottom line. Increase productivity and coordinate meal plans more efficiently while promoting food safety and conserving energy. Optional thaw feature allows food products to be safely thawed and held at temperature, all within HACCP guidelines. Optional UV light sterilizes all metal surfaces within the cabinet for an added layer of sanitation. With 49 different models ranging from 3 to 120-pan, HURRiCHiLL has a unit for any application.

Model	Description
AP3BCF30-1	Cap.: 30 lb. chill, 18 lb. freeze, 3-pans, 25.25"Wx25.875"Lx34"H
AP7BCF70-2	Cap.: 100 lb. chill, 60 lb. freeze, 7-pans, 32.25"Wx36"Lx53"H
AP7BCF70-2-C	Cap.: 100 lb. chill, 42 lb. freeze, 7-pans, 59"Wx33.875"Lx36"H
AP12BCF110-3	Cap.: 160 lb. chill, 90 lb. freeze, 12-pans, 32.25"Wx36"Lx74"H
AP20BCF200-3	Cap.: 200 lb. chill, 120 lb. freeze, 20-pans, 47.25"Wx42"Lx93"H
AP26BC-1T	Modular Cabinet, Cap.: 260 lb. chill, 1 mobile rack up to 26" x 36" x 73.5"

Additional models available.

Refrigerator/Freezer Worktops

An exceptional combination of refrigeration units that provide a functional work surface for easy preparation. Stainless fronts, tops and sides, castors, and self-closing doors. One-piece reinforced stainless steel back splash prevents food and bacteria entrapment. Height doesn't include $6^1/4$" for casters. Model TWT-48-HC shown.

Model	Description
TWT-27-HC	$30^1/8$"Dx$33^3/8$"Hx$27^5/8$"L, 1 Door, 2 Shlvs
TWT-27F-HC	$30^1/8$"Dx$33^3/8$"Hx$27^5/8$"L, 1 Door, 2 Shlvs
TWT-36	$30^1/8$"Dx$33^3/8$"Hx$36^3/8$"L, 2 Door, 4 Shlvs
TWT-48-HC	$30^1/8$"Dx$33^3/8$"Hx$48^3/8$"L, 2 Door, 4 Shlvs
TWT-48F-HC	$30^1/8$"Dx$33^3/8$"Hx$48^3/8$"L, 2 Door, 4 Shlvs
TWT-60-HC	$30^1/8$"Dx$33^3/8$"Hx$60^3/8$"L, 2 Door, 4 Shlvs
TWT-60F	$30^1/8$"Dx$33^3/8$"Hx$60^3/8$"L, 2 Door, 4 Shlvs
TWT-72	$30^1/8$"Dx$33^3/8$"Hx$72^3/8$"L, 3 Door, 6 Shlvs

Chef Bases

The ECB Series is uniquely designed to eliminate heat-induced distortion of the worktop surface caused by prolonged exposure to mounted cooking equipment. Heat resistant drawer gaskets will never warp. Stainless steel corner guards secure mounted cooking equipment. $2^1/2$" thick insulation finished in stainless steel interior and exterior, with galvanized steel back. Digital controls from 33° to 54°F. Time initiated and terminated defrost. Model ECB48D2 shown.

Model	Description	Model	Description
ECB36D2	2 Drawer, $36^3/8$"	ECB82D4	4 Drawer, $82^3/8$"
ECB48D2	2 Drawer, $48^3/8$"	ECB82-84D4	4 Drawer, 84"
ECB52D2	2 Drawer, $51^7/8$"	ECB82-86D4	4 Drawer, $86^1/4$"
ECB52-60D2	2 Drawer, 60"	ECB96D4	4 Drawer, $95^1/2$"
ECB72D4	4 Drawer, $72^3/8$"		

Undercounters

The ET Series is designed to be flexible in placement and function. Product height is matched and can fit under standard countertops. Heavy duty, single piece, stainless steel worktop can serve as a practical work space or storage area. Available in door or drawered variants. Dial thermostat range from 32°F to 42°F for back mounted compressors. Digital controls from 33°F to 54°F for side mounted compressors. Time initiated and terminated defrost.

Model	Description
ETR1	Refrigerator, 1 Door, $35^5/8$" (Side Mount)
ETR2	Refrigerator, 2 Doors, $47^1/2$" (Side Mount)
ETWR2	Refrigerator, 2 Wide Doors, $59^1/4$" (Side Mount)
ETR3	Refrigerator, 3 Doors, $71^1/8$" (Side Mount)
ETF1	Freezer, 1 Door, $35^5/8$" (Side Mount)
ETF2	Freezer, 2 Doors, $47^1/2$" (Side Mount)
ETWF2	Freezer, 2 Wide Doors, $59^1/4$" (Side Mount)

Additional models available.

FX Series Refrigeration

Better temperature control and stability. Operate at any temperature setting between -5°F to 40°F, allowing you to store a variety of food products. And, the industry's only system that will hold fresh fish without ice... precisely at 32°F. The magnet-to-magnet seal of the lid to the insert locks cold air in. This cut down on spoilage, waste, and reduces the risk of bacterial contaminant, which in turn boosts profits.

Model	Description
FX-1-290	Built-In: Refr/Frzr, 46"W, 16.3"H, 1 drawer (40° refr, -5° frzr), unfinished top
FX-1CSRE-290	Chef Stand: Refr/Frzr, 39"W, 1 drawer (40° refr, -5° frzr), finished top, casters
FX-2CS-290	Chef Stand: Refr/Frzr, 96"W, 2 drawer (40° refr, -5° frzr), finished top, casters
FX-2WS-290	Work Top: Refr/Frzr, 46"W, 35.6"H, 2 drawer (40° refr, -5° frzr), finished top, casters
FX1-4N1	Built-In: Refr/Frzr/Rapid Chiller/Safety Thaw, 46"W, 16.3"H, 1 drawer (40° refr, -5° blast chiller), 4 hr blast chill, 6 hr safety thaw, unfinished top
FX-1A-290	Built-In: Refr/Frzr, 46"W, 14.73"H, 1 drawer (40° refr, -5° frzr), unfinished top

Additional models available.

Griddlestands

Griddle Stands feature easy glide, fully extendable drawers designed to hold 6" deep pans side-by-side and hold up to 250 lb. capacity. Front breathing models come standard with stainless steel interior, exterior and rear. Heavy-duty drawer tracks have built-in drawer safety clips. Cabinets have the option of a left or right condensing unit. Model DL60G shown.

Model	Description
DL36G	Refrigerator, 36", 2 Drawer
DL48G	Refrigerator, 48", 2 Drawer
DL60G	Refrigerator, 60", 2 Drawer
DL72G	Refrigerator, 72", 4 Drawer
DL84G	Refrigerator, 84", 4 Drawer
DL96G	Refrigerator, 96", 4 Drawer
DL108G	Refrigerator, 108", 6 Drawer

Additional models available.

True

TUC-Series Undercounter Refrigerators/ Freezers

TUC units from True slide easily under work counters for space efficiency or provide a functional work surface for easy preparation. Oversized refrigeration system holds 33°F to 38°F; Freezer ideally suited for both frozen foods and ice cream with -10°F hold temperature. Stainless steel front, top, and sides. Corrosion resistant, GalFan coated steel back. Adjustable, heavy-duty, PVC-coated wire shelves (not available in drawered models). Self-contained system. Doors swing within cabinet dimensions.

Model	Description
TUC-24-HC	Refr., 24"Lx24$\frac{3}{4}$"Dx32$\frac{5}{8}$"H, 1 Solid Door, 2 Shelves
TUC-27-HC	Refr., 27$\frac{5}{8}$"Lx30$\frac{1}{8}$"Dx29$\frac{3}{4}$"H, 1 Solid Door, 2 Shelves
TUC-36	Refr., 36$\frac{3}{8}$"Lx30$\frac{1}{8}$"Dx29$\frac{3}{4}$"H, 2 Solid Door, 4 Shelves
TUC-48-HC	Refr., 48$\frac{3}{8}$"Lx30$\frac{1}{8}$"Dx29$\frac{3}{4}$"H, 2 Solid Door, 4 Shelves
TUC-60-HC	Refr., 60$\frac{3}{8}$"Lx30$\frac{1}{8}$"Dx29$\frac{3}{4}$"H, 2 Solid Door, 4 Shelves
TUC-72-HC	Refr., 72$\frac{3}{8}$"Lx30$\frac{1}{8}$"Dx29$\frac{3}{4}$"H, 3 Solid Door, 6 Shelves
TUC-27D-2-HC	Refr., 27$\frac{5}{8}$"Lx30$\frac{1}{8}$"Dx29$\frac{3}{4}$"H, 2 Drawers

Additional models available.

True

Milk Coolers

This favorite sports a convenient drop front and flip-up tops, door locks, easily visible digital thermometers, and a hold open feature for the flip-up top. The TMC series uses environmentally friendly R290 hydrocarbon refrigerant and offers a broad range of applications including dual-sided models, two exterior options, reinforced stainless interior floor, and food safe 33°F to 38°F temperature for improved milk quality and better milk taste. Front casters lock in place. Model TMC-49-HC shown.

Model	Description
TMC-58-HC	Holds 16 Crates, 33"x41$\frac{5}{8}$"x58"L, 2 Door
TMC-49-S-HC	Holds 12 Crates, 33"x41$\frac{5}{8}$"x49"L, 2 Door
TMC-49-HC	Holds 12 Crates, 33"x41$\frac{5}{8}$"x49"L, 2 Door
TMC-58-S-HC	Holds 16 Crates, 33"x41$\frac{5}{8}$"x58"L, 2 Door
TMC-34-HC	Holds 8 Crates, 33"x41$\frac{5}{8}$"x34"L, 2 Door
TMC-34-S-HC	Holds 8 Crates, 33"x41$\frac{5}{8}$"x34"L, 2 Door

Additional models available.

DELFIELD

Low Profile Refrigerated Equipment Stands

Built to Perform - Built to Last Proven Construction. Equipment stands need to have solid cabinet construction to support the cooking equipment, while also having superior refrigeration and drawer systems to match. Delfield has all of the above and more! 10-year drawer track warranty. Model F2952C shown.

Model	Description
F2952CP	Self-Contained, 52$\frac{1}{4}$"L, (2) 32" Drawers, Holds 4 pans
F2956CP	Self-Contained, 56$\frac{1}{4}$"L, (2) 32" Drawers, Holds 4 pans
F2962CP	Self-Contained, 62$\frac{1}{4}$"L, (2) 27" (2) 19" Drawers, Holds 6 pans
F29110CP	Self-Contained, 110$\frac{1}{4}$"L, (6) 32" Drawers, Holds 12 pans
F2975CP	Self-Contained, 75$\frac{1}{4}$"L, (2) 32" (2) 27" Drawers, Holds 8 pans
F2980CP	Self-Contained, 80$\frac{1}{4}$"L, (4) 32" Drawers, Holds 8 pans
F2987CP	Self-Contained, 87$\frac{1}{4}$"L, (4) 27" (2) 19" Drawers, Holds 10 pans
F2999CP	Self-Contained, 99$\frac{1}{4}$"L, (6) 27" Drawers, Holds 12 pans

True

Chef Bases

Accommodate all brands of countertop cooking equipment. Oversized, environmentally friendly refrigeration system holds 33°F to 38°F. Exterior mounted digital temperature monitor. Chef base top is made of one-piece reinforced stainless steel with drip guard. Interior NSF approved white aluminum liner, coved corners, and stainless steel floor. Model TRCB-82 shown.

Model	Description
TRCB-52	32$\frac{1}{8}$"x20$\frac{3}{8}$"x51$\frac{7}{8}$"L, 2 Drawers
TRCB-79	30$\frac{1}{2}$"x20$\frac{3}{8}$"x79$\frac{1}{4}$"L, 4 Drawers
TRCB-79-86	30$\frac{1}{2}$"x20$\frac{3}{8}$"x86$\frac{1}{4}$"L, 4 Drawers
TRCB-110	30$\frac{1}{2}$"x20$\frac{3}{8}$ "x110"L, 6 Drawers
TRCB-82	32$\frac{1}{8}$"x20$\frac{3}{8}$"x82$\frac{3}{8}$"L, 4 Drawers
TRCB-72	32$\frac{1}{8}$"x20$\frac{3}{8}$"x72$\frac{3}{8}$"L, 4 Drawers

Traulsen TRUSTED.

TE Series Refrigerated Equipment Stands

Equipped with INTELA-TRAUL® microprocessor for precise temperature control. Dedicated evaporator fan per section keeps food cold. Stainless steel marine top can handle equipment weighing from 625 lbs. on the smallest 36" unit to 2,000 lbs. on the largest 139" unit—Ideal for use with broilers, ovens, fryers or griddles. Accommodates a 6"D pan in every drawer! Front-breathing for "zero clearance" installation.

Model	Description
TE036HT	36"L, 2 Drawer, (2) 12"x20" Pan Cap.
TE048HT	48"L, 2 Drawer, (4) 12"x20" Pan Cap.
TE060HT	60"L, 2 Drawer, (6) 12"x20" Pan Cap.
TE072HT	72"L, 4 Drawer, (8) 12"x20" Pan Cap.
TE084HT	84"L, 4 Drawer, (8) 12"x20" Pan Cap.
TE096HT	96"L, 6 Drawer, (12) 12"x20" Pan Cap.
TE110HT	110"L, 6 Drawer, (12) 12"x20" Pan Cap.

randell

20000 Series Refrigerated Equipment Stands

Reinforced 14-gauge, stainless steel subtop with marine edge for durability and cleanability. Fully extendable drawers accommodate (2) 12"x20"x4" pans per drawer (pans not included). Patented drawer cartridge system with a 3-year warranty on the entire drawer system. Expansion valve refrigeration system with thermostatic control for operator adjustability. NSF, UL.

Model	Description
20048SC	48" w/(2) 27" Drawers (4"D pans)
20072SC	72" w/(4) 27" Drawers (4"D pans)
20105SC	105" w/(6) 27" Drawers (4"D pans)

STOELTING
A VOLLRATH® COMPANY

Vertical Batch
Countertop Gelato Freezers
These freezers offer solutions for applications from small batch recipe testing, to small restaurants, to ice cream shops. The VB1 is ideal for recipe development. This small machine allows you to tweak and perfect your recipes and produces sample size portions. The VB9 excels with low-volume production of small batches to be extracted into small display pans.

Model	Description
VB1-37A	20"Wx16"Dx22"H, 2.11 qt. liquid cap.
VB9-37A	16"Wx20"Dx25"H, 7 qt. liquid cap.

STOELTING
A VOLLRATH® COMPANY

F231 Soft Serve Twin Twist Floor Machine
Stoelting's F231 gravity-fed freezer dispenses two single flavors, or combine for twin twist. This model is ideal for self-serve frozen yogurt or ice cream operations.

Model	Description
F231-1812	Water-Cooled, Elec. Phase 1
F231-30912P	Air-Cooled, Elec. Phase 3
F231-30912P-AD2	Air-Cooled, Elec. Phase 3, ADA Height
F231-3812-2X	Air-Cooled, Elec. Phase 1, 2X Hopper
F231-3812P	Air-Cooled, Elec. Phase 1
F231-3812P-AD2	Air-Cooled, Elec. Phase 1, ADA Height
F231-30912-2X	Air-Cooled, Elec. Phase 3, 2X Hopper

STOELTING
A VOLLRATH® COMPANY

Easy to Clean, Easy to Maintain, Easy to Own.

STOELTING'S COMPLETE LINE OF FROZEN TREAT SOLUTIONS
is supported by the Stoelting White Glove Service Network

WHITE GLOVE
SERVICE NETWORK

Vending · Frozen Beverage · Custard · Batch · Shake · Soft Serve

Traulsen
TRUSTED.

Milk Coolers
Built strong for your kids. Built smart for your budget. Traulsen's milk cooler with a top-mounted refrigeration system is easy to maintain and built to last! The stainless steel cabinet features a reinforced exterior bottom additionally secured by dunnage racks. With the top-breathing system, the milk cooler inhales less floor dust and dirt—extending the compressor's life. Accommodates 13"x13" crate(s) 8, 12 or 16 cap.

Model	Description
RMC34S4	8 Crate, Single Access, 4" Casters
RMC34S6	8 Crate, Single Access, 6" Casters
RMC34D4	8 Crate, Double Access, 4" Casters
RMC34D6	8 Crate, Double Access, 6" Casters
RMC49S4	12 Crate, Single Access, 4" Casters
RMC49S6	12 Crate, Single Access, 6" Casters

Additional models available.

Continental
Refrigerator

Milk Coolers
Cold Wall Milk Coolers available in single or dual access. Features include:
• Performance-rated refrigeration systems
• Stainless steel top, lid, and door with stainless steel reinforced floor
• Doors with locks and snap-in gaskets
• Heavy-duty, epoxy-coated steel wire floor racks
• 5" swivel, heavy-duty locking casters
• Easily serviceable rear-mounted compressor
• 33" depth x 41½" height

Model	Description
MC3-SCW	Single, 34" x 33" x 41^1/$_2$"
MC4-SCW	Single, 49" x 33" x 41^1/$_2$"
MC5-SCW	Single, 58" x 33" x 41^1/$_2$"
MC3-DCW	Dual, 34" x 33" x 41^1/$_2$"
MC4-DCW	Dual, 49" x 33" x 41^1/$_2$"
MC5-DCW	Dual, 58" x 33" x 41^1/$_2$"

Additional models available.

NORLAKE

NOVA™ Milk Coolers
New design incorporates 50% reduction in energy consumption. Powerful refrigeration system maintains product temperature for longer periods of time with the door open. Storage for 8, 12, or 16 cases of milk cartons. Drop lid provides self-serve milk with easy access. Heavy-duty floor racks and key locking feature. 3-year parts & labor; 5-year compressor warranty. ENERGY STAR®.
Model AR124 shown.

Model	Description
AR122SSS/0-A	Open Front, 12 case cap.
AR162SSS/0-A	Open Front, 16 case cap.
AR082SSS/0-A	Open Front, 8 case cap.
AR084SSS/0-A	Dual Access, 8 case cap.
AR124SSS/0-A	Dual Access, 12 case cap.
AR164SSS/0-A	Dual Access, 16 case cap.

Scotsman

Prodigy® Undercounter Cube Ice Machines

Compact enough to fit under a standard 40" counter. With easy front access, front air circulation, and serviceability, they can be built in almost anywhere. Removable door and top provide ample access to components and easier service. Combined with the Prodigy® control board with code and component light displays, technicians can determine operating issues quickly, ensuring the right fix the first time. Produces Small or Medium Cube Ice. Air-cooled models are ENERGY STAR® rated.

Model	Description
CU1526MA-1A	150 lb Air, 115V, Medium Cube
CU1526SA-1A	150 lb Air, 115V, Small Cube
CU2026MA-1A	200 lb Air, 115V, Medium Cube
CU2026SA-1A	200 lb Air, 115V, Small Cube
CU3030MA-1A	250 lb Air, 115V, Medium Cube
CU3030SA-1A	250 lb Air, 115V, Small Cube

Additional models available.

Scotsman

Self-Contained Undercounter Flake Ice Machines

With easy front access, front air circulation, and serviceability, they can be built in almost anywhere. Compact enough to fit under a standard 40" counter. Continuous ice-making process, no harvest time delays. Delivers steady flow of ice for fast recovery of ice supply. Heavy duty flaker mechanism with a stainless steel auger. Stainless steel or roto-cast grey finish.

Model	Description
AFE424A-1A	395 lb. Air, 115V
AFE424W-1A	395 lb. Water, 115V

Scotsman

Essential ICE™ Undercounter Ice Maker

High production in a compact design. Essential ICE™ cubers feature a slim design for tight spaces and a unique evaporator for crystal clear cubes. Slide back door allows easy access to ice in bin. Intuitive control panel allows for quick and easy operation. Model CU0415MA shown.

Three sizes to choose from:
• CUO415—15"W produces 58 lbs. per day; stores 36 lbs.
• CUO715—15"W produces 80 lbs. per day; stores 36 lbs.
• CUO920—20"W produces 100 lbs. per day; stores 58 lbs.

Scotsman

Prodigy Plus® Nugget Modular Ice Machines

Prodigy Plus® nugget ice machines use less water and electricity than standard cube ice machines. Self-monitoring system and AutoAlert™ external indicator lights constantly communicate the machines operating status and signals when it's time to perform maintenance. UL, ARI, NSF approved. N0922 and N1322 models are ENERGY STAR® approved. Model N0422 shown on B322S bin. Bins sold separately.

Model	Description
N0422A-1D	400 lb. Air-Cooled
N0422W-1D	400 lb. Water-Cooled
N0622A-1D	600 lb. Air-Cooled
N0622R-1D	600 lb. Remote-Cooled
N0622W-1D	600 lb. Water-Cooled
N0622A-32D	600 lb. Air-Cooled
N0922A-32D	900 lb. Air-Cooled
N0922R-32D	900 lb. Remote-Cooled
N0922L-1D	900 lb. Remote Low Side
N1322L-1D	1300 lb. Remote Low Side

Scotsman

Modular Ice Storage Bins

Durable, quality construction with ample storage capacity. These bins feature easy front access to ice. Storage capacity from 200 to 1,700 lb. of ice per day. Available in durable roto cast plastic or stainless steel finishes. ARI, NSF approved.

Model	Description
BH1300SS-A	1300lb. Storage Bin Stainless
BH1600SS-A	1600lb. Storage Bin Stainless
KBTABS	ABS BinTop for 22" Eclipse Cubers
KBT41	ID200, ID250 Bintop for 22" Eclipse Cubers
KBT42	ID150 Bintop for 22" Cuber or 21" Nugget Maker
KBT43	ID200, ID250 Bintop for 22" Cuber

Additional models available.

Scotsman

Prodigy Plus® Modular Cube Ice Machines

The new self-monitoring Prodigy Plus® cube ice machines make it easier than ever to maintain your equipment and save money. Whether it's the advanced ice level control or an optional feature board for quick diagnostics, this is ice-making re-imagined. And with intuitive technology like AutoAlert™ indicator lights, a reduced operational footprint, and easy-access service from the front panel, Prodigy Plus® cubers are simply the smartest, most reliable way to create fresh-tasting ice—every time. Bins sold separately.

Model	Description
C0322MA-1D	300 lb. Air-Cooled, Medium Cube
C0522SA-1D	500 lb. Air-Cooled, Small Cube
C0522MA-1D	500 lb. Air-Cooled, Medium Cube
C0530SA-1D	500 lb. Air-Cooled, Small Cube
C0630MA-32D	600 lb. Air-Cooled, Medium Cube
C1030SA-32D	1000 lb. Air-Cooled, Small Cube
C1448SA-32D	1400 lb. Air-Cooled, Small Cube

Additional models available.

Scotsman

IceValet® Hotel Dispensers

Your guests expect ice. It's that simple. To make sure it's always available, count on reliable, quiet, easy-to-use IceValet®. Reliable, simple push chute dispense mechanism for sanitary and easy ice dispensing. Deep sink depth accommodates virtually every sized hotel ice bucket. You get premium reliability, time-saving serviceability and intuitive cleanability—along with the softest, most satisfying ice form available on the market today. Shown with ice machine (sold separately).

Model	Description
HD22B-1H	120 lb Storage, ice dispenser
HD30B-1H	180 lb Storage, ice dispenser

KOOLAIRE®

Ice Kube Machines

Koolaire® is engineered from the ground up to be a durable, low cost, basic featured ice machine. With front access to the food zone, white components in the food zone, and a tool-free parts removal food zone, the Koolaire® ice machine is very simple to maintain. Basic features you need, reliability you expect, and a price that fits your budget. Model K0500 shown on K570 bin (bins sold separately).

Model	Description
KDT0420A-161	22"W Dice, Air 115V, 370 lbs. 24-Hr.
KDT0420W-161	22"W Dice, Water 115V, 368 lbs. 24-Hr.
KDT0500A-161	30"W Dice, Air 115V, 493 lbs. 24-Hr.
KDT0500W-161	30"W Dice, Water 115V, 545 lbs. 24-Hr.
KDT1000A-261	30"W Dice, Air 208-230V, 895 lbs. 24-Hr.
KDT1000W-261	30"W Dice, Water 208-230V, 913 lbs. 24-Hr.

Additional models available.

FOODSERVICE ICE MACHINES

An "ice machine" or ice making system is really three separate components that may be self contained as a stand alone unit, or may be acquired separately and combined to serve a particular need.

Ice Maker: this is the part of the machine that actually chills water and freezes it. A refrigeration system, including a compressor, condenser and coolant are part of the unit. The refrigeration system, either air or water cooled, chills an evaporator plate. Water runs across the plate and freezes making ice. Once formed into its final shape, the ice falls into a bin below. In a self contained unit, the ice maker is installed in the top portion of the machine. In other cases, the ice maker is a separate modular unit that can be mounted on top of a bin or other dispensing device. In either case, there are examples where the compressor and condenser are mounted remotely to eliminate heat and noise.

Ice Bin: in most cases, ice from the ice maker, once formed, falls into the bin. The bin stores the ice, until it is dispensed. In some cases, the ice maker is remote and ice is blown into the bin through special tubing.

Ice Dispenser: a dispenser can be nothing more than a hand held ice scoop. It can also be an accessory attached to an ice bin that dumps ice into an ice bucket, caddie, or retail ice bag. A dispenser may also be separately designed solely for dispensing ice behind a counter or in a self serve area for drinks or ice buckets. In these cases, the bin is typically mounted behind or above the dispenser. The ice maker may also be mounted above the dispenser, or ice might be brought from a completely different source to manually fill the dispenser's ice bin.

THE ICE MACHINE CONDENSER QUESTION

Which one is ideal? A water-cooled model is quiet, easy to install and does not emit excess heat into the room. The trade off is the cost of the water. In many areas, water-cooled machines are not even allowed, so check with the local authorities.

Self-contained air-cooled machines are the easiest and cheapest to install; however, they make the most noise and exhaust heat into the surrounding air. Remote air-cooled models have a low noise advantage over water-cooled and use no more water than a self contained air-cooled, but they are expensive to install.

Scotsman

Meridian™ Ice & Water Dispensers

Whether it's providing patient care in the healthcare environment or serving staff and visitors in breakrooms and office suites, a reliable dispenser helps get the job done. In fact, it can contribute to better efficiency and morale, and even comfort and safety. Units feature touch-free dispensing for sanitation and an easy-to-remove external air filter for easy cleaning. Daily ice production between 260 and 500 lbs. with storage capacity between 12 and 40 lbs. Model HID312 shown.

Model	Description
HID312A-1A	12 lb Storage, 300 lb ice/water dispenser, air cooled
HID525A-1A	25 lb storage, 500 lb ice/water dispenser, air cooled
HID540A-1A	40 lb storage, 500 lb ice/water dispenser, air cooled
HID525W-1A	25 lb storage, 500 lb ice/water dispenser, water cooled
HID540W-1A	40 lb storage, 500 lb ice/water dispenser, water cooled

Ice-O-Matic®
Ice. Pure and Simple

Self-Contained Cube Ice Machines
With a compact design and easy-to-access cabinet, these under-counter ice machines are ideal for small space applications such as bars, coffee shops, and wait stations. Available in several cube configurations, they offer the highest level of production and storage of any self-contained model in the industry. ENERGY STAR®.

Model	Description
ICEU150FA	24" Air Cooled, 174 lbs. ice per day, 73 lb. storage cap.
ICEU150FW	24" Water Cooled, 174 lbs. ice per day, 73 lb. storage cap.
ICEU220FA	24" Air Cooled, 238 lbs. ice per day, 100 lb. storage cap.
ICEU220FW	24" Water Cooled, 251 lbs. ice per day, 100 lb. storage cap.
ICEU226FA	24" Air Cooled, 241 lbs. per day, 100 lb. storage cap.
ICEU226FW	24" Water Cooled, 232 lbs. per day, 100 lb. storage cap.
ICEU300FA	30" Air Cooled, 309 lbs. per day, 130 lb. storage cap.
ICEU300FW	30" Water Cooled, 356 lbs. per day, 130 lb. storage cap.

THE ROLES OF ICE IN A FOODSERVICE OPERATION

Ice is needed in every area of a food and beverage establishment.

At the bar, ice is used to chill cocktails and beverages, wine bottles, beer bottles, glasses, mixers, and garnishes. It is also commonly used to chill the the cold plates that beverage lines run through before reaching the soda dispenser.

In prep areas, ice is used to cool soups, sauces and stews prior to storage, to help keep foods cold during storage by packing them in ice, to make ice baths for use in various recipes and food prep procedures, to plate up some menu items such as shrimp cocktail or raw clams and oysters.

On the main cooking line, ice is used to keep various ingredients chilled in ice wells or ice baths.

In the dining room, ice can be used to chill cold foods in a buffet line or ice well or to set up cold food displays. It is also used to fill ice buckets and water glasses.

In receiving areas, ice is sometimes used to keep fresh seafood cold by immediately packing it in ice upon delivery and before it is moved to a cooler.

Ice-O-Matic®
Ice. Pure and Simple

MFI Series Modular Flake ICE Machines
Flake Ice Makers offer a variety of practical, reliable options for carefree operation. At 16" wide, this machine is constructed for tight space restrictions and low height requirements. Slow-melting quality flake ice is perfect for medical, restaurant, ball field, and supermarket applications. Model MFI500 shown on B55 bin (sold separately).

Model	Description
MFI0500A	540 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condensor Type (Bin Required)
MFI0500W	541 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condensor Type (Bin Required)
MFI0800A	768 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condensor Type (Bin Required)
MFI0800W	859 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condensor Type (Bin Required)
MFI0800R	819 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condensor Type (Bin Required)
MFI1256A	1149 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condensor Type (Bin Required)

Additional models available.

Ice-O-Matic®
Ice. Pure and Simple

Pearl Ice® Ice Makers
Keep customers happy with the ice that keeps beverages cooler and maintains flavor longer. Soft. Chewable. Pearl Ice. Using no more than 12 gallons of water per 100 pounds of ice, modular Pearl ice machines feature the benefits of decreased water and power usage compared to cube ice makers. Stainless steel exterior construction, industry-leading in-line direct drive technology, and SystemSafe monitoring technology help reduce the number of costly breakdowns. Model GEM0650 shown on B42 bin (sold separately).

Model	Description
GEM0450A	21"W Air, 464 lbs.-use bin B42PS w/KBT24 kit, sold separately
GEM0956A	21"W Air, 1053 lbs.-use bin B55PS w/KBT19 kit, sold separately
GEM0650W	21"W Water, 770 lbs.-use bin B55PS w/KBT19 kit, sold separately
GEM0650R	21"W Remote, 770 lb.-use bin B55PS w/KBT19 kit, sold separately; Cndsr Sold Separately
GEM0956W	21"W Water, 1053 lbs.-use bin B55PS w/KBT19 kit, sold separately
KBT19	Bin Storage Adapter-use w/bin B55PS
KBT24	Bin Storage Adapter-use w/bin B42PS

Additional models available.

Ice-O-Matic®
Ice. Pure and Simple

Hotel Dispensers
Designed for carefree operation even in rugged, high-usage environments. Dispensers have fingerprint-proof dispensing areas and oversized sinks to accommodate almost any size ice bucket. They dispense $1/4$ lb. of cube ice per second, allow access for easy cleaning, and provide maximum ice storage in a minimum amount of space. Model CD40030 shown with ICE0400 Cube Ice Maker (sold separately).

Model	Description
CD40022	22" Push-to-Dispense, 120 lbs. Storage, for 22" Cubers (sold separately)
CD40130	30" w/Water Filler Option, 180 lbs. Storage, for 22" or 30" Cubers (sold separately)
IOD150	22"W, Ice Only Dispenser, 150 lbs. Storage, for 22" Cuber or 21" Pearl Ice® machines (sold separately)
IOD200	30"W Ice Only Dispenser, 200 lbs. Storage, for 22" or 30" Cubers or Pearl Ice® machines (sold separately)
IOD250	30"W Ice Only Dispenser, 250 lbs. Storage, for 22" or 30" Cubers or Pearl Ice® machines (sold separately)
CD40030	30" Push-to-Dispense, 180 lbs. Storage, for 22" or 30" Cubers (sold separately)

Ice-O-Matic®
Ice. Pure and Simple.

Elevation Series™

New Elevation series ice machines are easy to clean, easy to service, simple to operate, and environmentally responsible without sacrificing productivity. Features exclusive dual exhaust, dishwasher safe snap-in, snap-out parts, and unique food zone for unparalleled sanitation. Model CIM0430 shown on B55 bin (bins sold separately).

Model	Description
CIM0330HA	30$\frac{1}{4}$"W, 295 lbs.-use bin B40PS
CIM0320HA	22$\frac{1}{4}$"W, 295 lbs.-use bin B42PS
CIM0430HA	30$\frac{1}{4}$"W, 435 lbs.-use bin B40PS
CIM0530HA	30$\frac{1}{4}$"W, 520 lbs.-use bin B40PS
CIM0530HR	30$\frac{1}{4}$"W, 525 lbs.-use bin B40PS
CIM0520HA	22$\frac{1}{4}$"W, 520 lbs.-use bin B42PS
CIM0636HA	30$\frac{1}{4}$"W, 600 lbs.-use bin B55PS
CIM0636HR	30$\frac{1}{4}$"W, 615 lbs., Remote, Energy Star (condenser sold separately)

INDIGO® NXT

Indigo® NXT Ice Machines

New Indigo® NXT offers a whole new level of simplicity, sanitation, energy efficiency, and reliability. Simplicity: EasyTouch display offers operating status, cleaning reminders, and diagnostic information through a full color touch-screen display. Sanitation: Easy to clean Indigo NXT features a D-Bin with an ergonomic scoop that keeps thumbs and knuckles from touching ice. Internal scoop holder keeps handle above ice, free from contamination. An optional NSF external scoop holder is also available. Energy Efficiency: Indigo NXT family averages 14% improvement in energy usage; 6% reduction in potable water usage; 23% reduction in condenser water usage.

MANITOWOC®

Model	Description
IBT-1020C	22" air, 14"Dx30$\frac{1}{2}$"H, 1150 lb/24 hrs at 70°/50°, half-dice cubes, CVD Technology (for remote refrigeration)
IYT-0420A	22" air, 24$\frac{1}{2}$"Dx21$\frac{1}{2}$"H, 460 lb/24 hrs at 70°/50°, half-dice cubes R410A, ENERGY STAR®
IDT-0500N	30" air, 24"Dx21$\frac{1}{2}$"H, 510 lb/24 hrs at 70°/50°, dice cubes, R410 refrigerant (for remote refrigeration)
IYT-0500W	30" water, 24"Dx21$\frac{1}{2}$"H, 535 lb/24 hrs at 70°/50°, half-dice cubes, R410 refrigerant

Additional models available.

MANITOWOC®

D-Style Ice Storage Bins

New bin door is designed with built in side grips, foam insulation to reduce sweating, and self-latching door to make scooping ice safe. D-bins include the new Ergonomic NSF approved sanitary ice scoop with built in knuckle and thumb guard. Scoop can be stored inside the bin or if not permitted, purchase the new commercial grade external scoop holder Kit # K00461. Bins use superior DuraTech® metal finish for better corrosion resistance and smudge free easy care.

Model	Description
D320	264 lb. bin
D400	365 lb. bin
D420	383 lb. bin
D570	532 lb. bin
D970	882 lb.bin

WHAT MAKES FOR AN EASY CLEANING PROCESS?

Ask yourself the following questions...

How many steps does it take to get to the food zone?

Are special tools required?

Are parts, like the water trough, removable so they can be easily cleaned in a sink?

Are the components light colored so you can spot mold growth?

Can you see the evaporator surfaces to confirm that lime and scale are not building up?

Is the water pump easily accessible and removable to clean any buildup of scale, lime, or sediment?

Ice-O-Matic®
Ice. Pure and Simple.

Pearl® Undercounter Ice Maker

This 15"W undercounter ice maker is ideal for small-space applications, such as suites for entertainment venues, break rooms, offices, and cafés—and it's approved for outdoor use. This small self-contained machine features a consumer favorite, chew-able Pearl Ice®. Enjoy quiet operation and easy installation with a simple 115 volt plug-in design. Model GEMU090 shown.

Ice-O-Matic®
Ice. Pure and Simple.

Slope Front Storage Bins

Slope-front storage bins include a built-in scoop holder so you never have to search for the scoop again. Industry-leading design includes a safe-hold door hinge, tightly sealed bin doors, and a stainless exterior. One-piece polyethylene bin liners and industrial foam insulation provide maximum ice preservation with less congealing. Constructed with practicality in mind for years of carefree operation.

Model	Description
B25PP	30"W, 242 lb. cap.
B40PS	30"W, 344 lb. cap.
B110PS	48"W, 854 lb. cap.
B55PS	30"W, 510 lb. cap.
B42PS	22"W, 351 lb. cap.

Flake Ice Machines

Flake ice machines offer quick cooling, moldable flakes, making them perfect for food and beverage presentation. Small, soft pieces of ice with a 73% ice to water ratio form around objects without bruising and hold in place without tipping or spilling. Model RFF0620A shown on D420 bin (sold separately).

MANITOWOC

Model	Description
RFS0300A-161	384 lbs. production, 22" Air Cooled, 115V
RFF0620A-161	717 lbs. production, 22" Air Cooled, 115V
RFF0620W-161	722 lbs. production, 22" Water Cooled, 115V
RFF0620W-261	726 lbs. production, 22" Water Cooled, 208-230V
RFF1300A-261	1264 lbs. production, 30" Air Cooled, 208-230V
RFF1200W-261	1365 lbs. production, 30" Water Cooled, 208-230V

MANITOWOC

F-Style Large Capacity Ice Storage Bins

Manitowoc F-style large capacity ice storage bins are equipped with a sliding ice gate for increased employee safety, easier ice removal, and reduced spillage. Choose a bin width from 30", 48" or 60" with ice storage capacities from 639 lbs up to 1494 lbs.

Model	Description
F700	30" Bin 21.5 cu.ft., 639 lb. cap
F1300	48" Bin 40.2 cu.ft.,1194 lb. cap
F1325	60" Bin 41.7 cu.ft.,1238 lb. cap
FC1350	60" Bin 43.9 cu.ft.,1304 lb.cap
F1650	60" Bin 50.3 cu.ft.,1494 lb.cap

MANITOWOC

NEO™ Ice Machines

NEO™ provides a new level of performance, intelligence, and convenience. With its removable bin, the unit stays in place delivering a better standard of cleanability, sanitation, and serviceability. New features include increased ice production with 10% less energy consumption and 25% less water usage. Depending on model, it can deliver up to 40 pounds more ice over a 24-hour period. ENERGY STAR®. Model UD0140A shown.

Model	Description
UDF0140A-161	135 lbs. 24 Hr, Air,115V, Dice Cube
UDF0190A-161	198 lbs. 24 Hr, Air, 115V, Dice Cube
UDF0240A-161	215 lbs. 24 Hr, Air, 115V, Dice Cube
UDF0240W-161	197 lbs. 24 Hr, Water, 115V, Dice Cube
UDF0310A-161	286 lbs. 24 Hr, Air, 115V, Dice Cube
UDF0310W-161	295 lbs. 24 Hr, Air, 115V, Dice Cube

Additional models available.

MANITOWOC

Nugget Ice Machines

Bite-sized nugget boasts 85% ice content with only 15% water offering one of the best nugget ratios for maximum cooling and minimal drink dilution. Modular Ice Machines offer the ultimate in flexibility—select the bin and head unit separately and build your own custom unit. Standard measurements for perfect pairing with 22" bins. Space saving undercounter models available for kitchen and bar height counters. Model RNS-0308A shown on D420 bin (sold separately).

Model	Description
UNF0200A-161	172 lbs., Nugget, Air Cooled, Undercounter
RNS0308A-161	315 lbs., Nugget, Air Cooled
UNF0300A-161	300 lbs., Nugget, Air Cooled, Undercounter
RNF0620A-161	591 lbs., Nugget, Air cooled
RNF0620W-161	591 lbs., Nugget, Water cooled
RNS1008A-261	1078 lbs., Nugget, Air Cooled

MANITOWOC

Hotel Ice Dispensers

Automatic-fill, floor-standing ice dispensers meet the strict sanitary needs of the foodservice, lodging, and healthcare industries. Attractively styled to complement any décor, these dispensers feature DuraTech® stainless like wrap exterior and Gray accents to match ice machine. Water dispensing option "SFA191-161 in 22" and SFA291-161 also available.

Model	Description
SPA160-161	120 lb. stor., 22"Wx31"Dx43"H, 115V
SPA160-261	120 lb. stor., 22"Wx31"Dx43"H, 208-230V
SPA310-161	120 lb. stor., 30"Wx32"Dx60$\frac{1}{2}$"H, 115V
SPA310-261	120 lb. stor., 30"Wx32"Dx60$\frac{1}{2}$"H, 208-230V

MANITOWOC

CNF Series Countertop Nugget Ice Maker & Dispenser

Nugget ice provides a high quality, soft, chewable texture while still providing maximum cooling effect, making it ideal for hospitals and healthcare facilities. Bite-sized nugget boasts 85% ice content with only 15% water, offering one of the best nugget ratios for maximum cooling and minimal drink dilution. Engineered to deliver the largest daily ice production levels and storage capacities within the smallest footprint.

Model	Description
CNF0201A-161L	35"Hx16$\frac{1}{4}$"Wx24"D, 10 lb. bin cap., lever activated
CNF0201A-161	35"Hx16$\frac{1}{4}$"Wx24"D, 10 lb. bin cap., sensor activated
CNF0202A-161L	42"Hx16$\frac{1}{4}$"Wx24"D, 20 lb. bin cap., lever activated
CNF0202A-161	42"Hx16$\frac{1}{4}$"Wx24"D, 20 lb. bin cap., sensor activated

EZH2O® Bottle Filling Stations

Bottle filling station provides a rapid fill of filtered water to quench thirst and minimize plastic bottle waste in the environment! One-handed operation allows for a quick fill between activities. Electronic sensor for touchless, sanitary operation. WaterSentry® Plus filter with enhanced sediment capabilities. Silver Agion anti-microbial protects against mold and mildew growth. Innovative Green Ticker™ tracks the bottles saved from landfills. Contact us for additional information.

ELKAY Foodservice

DUO-PAK Multi-Circuit Condensing Unit

Performs the function of 2 condensing units! Replaces either a 95M (1HP) or 70M ($^3/_4$HP) condensing unit and a 199L (2HP) or 149L (1$^1/_2$HP) condensing unit. Supplies refrigeration to both a walk-in cooler and a freezer. Available as PCL (pre-charged with refrigerant and up to 40' of pre-charged lines provided) or PR (pre-assembled remote system shipped with nitrogen holding charge). Liquid line sight glass. Energy efficient PSC fan motors. Two 14" fan blades. ETL listed to UL Standard 1995.

KOLPAK® A Welbilt Brand

"M" Series Strip Doors

Maintain temperatures, reduce energy costs, and stop pests with the M-Series strip door from Curtron. Ideal for walk-in coolers, doorways and other openings, the M-Series installs easily with only 4 screws. Looped strips slide onto the mounting bar, which is secured with two polymer brackets. Polar reinforced strips available for low-temperature installations.

Curtron Products
a division of TML, LLC.

Featured Chef

Tim Creehan

Cuvee 30A

Inlet Beach, FL
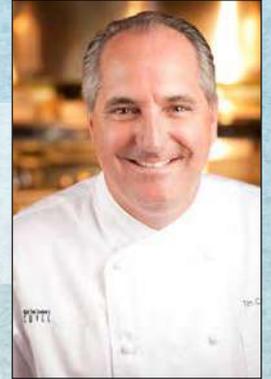
Signature Smoked Tomato and Shrimp Soup

2 yellow onions
4 tomatoes
$^1/_3$ lb. chopped bacon
$^1/_4$ cup chopped garlic
3 cups canned Italian plum tomatoes
3 cups tomato sauce or puree
$^1/_2$ cup tomato paste
2 canned chipotle peppers in adobo

1$^1/_2$ quarts chicken stock
$^1/_4$ cup sugar
2 cups heavy cream
1 lb. steamed 70-90 count shrimp
$^1/_4$ cup parsley or chive stems
salt and black pepper to taste

Sprinkle a smoker with soaked hickory chips and preheat. Cut the onions in half and place them and the whole tomatoes on the smoker rack. Smoke over low heat for 30 minutes. Allow to cool and chop.

Saute the bacon in a heavy soup pot. Add the onions, tomatoes and garlic. Cook for 15 minutes, stirring occasionally. Add the next 6 ingredients and mix well. Simmer for 20 minutes. Process mixture in batches in a blender or food processor until smooth. Combine the mixture in the soup pot; stir in the cream. Season with salt and pepper and heat to serving temperature. Ladle the soup into bowls and top with steamed shrimp and chopped parsley or chive stems.

KOLPAK® A Welbilt Brand

Multi-Pak

The all new Multi-Pak is a multi-circuited vertical discharge condensing unit that can be configured to handle multiple compressors up to a total of 20 HP. Design can go from a single fan model up to a 4 fan version. Systems have single point electrical and are provided with a fused disconnect for easy electrical installation. Each compressor has individual circuit breaker protection. Contact us for additional information.

Model	Description
M108-PR-4080	Polar Reinforced PVC 8" Loop Strip, 40"Wx80"H (Mounting Hardware included) 6 pc. min.
M106-PR-4080	Polar Reinforced PVC 6" Loop Strip, 40"Wx80"H (Mounting Hardware included) 6 pc. min.
M108-PR-80-6PK	Replacement Strip Pkg of 6 Polar Reinforced PVC 8" Loop Strip 80"H
M106-PR-3480	34"Wx80"H, 6"Wx.060"T, -20 to 140°F
M106-PR-3486	34"Wx86"H, 6"Wx.060"T, -20 to 140°F
M106-PR-3496	34"Wx96"H, 6"Wx.060"T, -20 to 140°F

Additional models available.

KOLPAK®
A Welbilt Brand

Walk-In Refrigerators & Freezers
Kolpak's modular construction can meet your exact requirements in an indoor or outdoor cooler, freezer or combination, with the size, roof configuration, and options you want. You get quality with features that make Kolpak a sound investment: energy saving 4" thick foamed-in-place urethane insulation; standard galvalume metal finish for greater corrosion resistance; energy saving 120 series refrigeration operates at higher ambient temperatures. *Contact us for additional information.*

KOLPAK®
A Welbilt Brand

Polar-Pak® System
Walk-in to convenience with Polar-Pak from Kolpak. Easily installed without the services of a refrigeration technician or plumber. Corners, wall panels, and doors are quickly assembled on the unit's floor, and ceiling panels lifted in place. Self-contained wall-mount unit, equipped with casters, is rolled up and fitted into place. Top-mount unit is flush to the ceiling allowing 100% usable storage space. Energy efficiency 4" urethane panels meet insulation requirements. *Contact us for additional information.*

KOLPAK®
A Welbilt Brand

ArcticFox WiFi™ Total Cooling Control
ArcticFox WiFi provides monitoring with alarm notification as well as maximum energy efficiency through electronic expansions valves and Tru-Dmnd™ defrost technology. Tru-Dmnd™ initiates defrost cycles only when needed, avoiding up to 93% of standard system defrost cycles and up to 12% fewer cycles than a "smart defrost" control. Self-adjusting defrost cycles means no need for seasonal adjustments. The 120° ambient refrigeration design maximizes performance range on the hottest days. *Contact us for additional information.*

KOLPAK®
A Welbilt Brand

Quick Ship Coolers & Freezers
Designed for maximum cold holding performance with minimum environmental impact, all while saving you money on energy and operating costs. 48-hour shipping now available on 7'6" Single Compartment Coolers or Freezers with Remote Refrigeration Systems. Indoor Walk-Ins feature standard door, right or left hinged (no options), NSF .100 smooth aluminum floor (coolers available floorless), and 26 gauge stucco-embossed Galvalume steel in and out. *Contact us for additional information.*

KOLPAK®
A Welbilt Brand

Air Shield
Keep the cool air where it belongs and eliminate the hassles of strip curtains. Reduces the amount of warm air infiltration-up to 20%. Mounts vertically, adjacent to the walk-in door on the interior wall surface. Channels a barrier of refrigerated air and is automatically activated when the door is opened and shuts off when the door closes. Use on 26", 30", 34" and 36"W door openings and 74" to 80"H. NSF. UL listed. 1-year parts and labor warranty. *Contact us for additional information.*

CONSERVING ELECTRICITY WITH YOUR WALK-IN

You can help conserve electricity and control your costs by adopting the following practices in the use of your Walk-ins.

1. Use proper operating temperature: Many users set thermostats lower than necessary, causing a waste of electricity. If in doubt about proper temperatures, contact your dealer.

2. Organize stored products for fewest door openings: Infrequent, short openings minimize cold air loss. Don't prop doors open.

3. Keep cooking coils clear of stored product.

4. Turn off inside lights when the walk-in is unoccupied: Lights consume electricity and generate heat.

5. Eliminate unnecessary packaging material: These materials retard product cooling and increase electricity use.

6. Leave air space between stored products.

7. Cool hot foods to room temperature before placing them in the walk-in: Most foods can be cooled to room temperature before being placed in the cooler or freezer. If in doubt, check with local health officials.

8. Use proper defrost cycles in freezers: Two defrost cycles are required for normal use. If excessive frost forms on coils, call for service.

9. Keep compressors clean: Dirt, leaves, paper and other matter on the compressor increase electricity use. Vacuum the compressor regularly.

Walk-In Freezers & Coolers

Walk-in coolers, freezers and combination cold rooms are custom designed to satisfy exacting job site conditions. Choose from a large selection of metal finishes, walk-in accessories, and custom engineered refrigeration systems. Get a step closer to LEED certification with superior insulation, LED lighting, scroll compressors, hot gas defrost, and many more options to maximize energy savings. Upgrade to a System 200 and retrieve HACCP records at the push of a button. *Contact us for additional information.*

American Panel
Versatile, Dependable Walk-Ins and Blast Chillers

Refrigeration Systems

Complete selection of high performance refrigeration equipment and accessories for the most efficient and reliable installation possible. Our factory engineered remote, remote quick connect, pre-assembled remote or top/side quick connect self-contained units are available for any indoor or outdoor application. All systems are fully EISA compliant and come with a 5-year compressor warranty with labor warranties available on pre-charged systems. *Contact us for additional information.*

Kold Locker™

Fineline™

NORLAKE

Walk-ins

Nor-Lake Walk-ins. Three model families to suit every need! Kold Locker walk-ins are the best value available today. Hundreds of models ship Same Day! Fast Trak walk-ins are available for quick shipment with many custom features available. Fineline custom walk-ins are the consultant preferred brand, custom built to your specifications. *Contact us for additional information.*

Fast-Trak™

MB MASTER-BILT®
Refrigeration Solutions

Quick Ship Walk-Ins

Free freight to domestic U.S.A. locations. Ship within 5 working days after order is received. Coolers, freezers, and combination models are available with either a matching remote or packaged refrigeration system. Indoor and outdoor models available. Outdoor models include weather hood for the roof-mounted refrigeration system, membrane covering for the walk-in roof, and rain canopy for entry door. *Contact us for additional information.*

RECOMMENDED STORAGE FOR REFRIGERATED FOODS

Food	Maximum Storage Temp °F	Maximum Storage Period
Dairy Products		
Milk (fluid)	40	3 days
Butter	40	2 weeks in waxed cartons
Cheese (hard)	40	6 months tightly cov.
Cheese (soft)	40	7 days in tightly cov. cont.
Ice Cream & Ices	10	3 months in orig. cov. cont.
Eggs	45	7 days
Fish		
Fresh	36	2 days loosely wrapped
Shell Fish	36	5 days in cov. cont.
Fruits		
Peaches, Plums, Berries	50	7 days unwashed
Apples, Pears, Citrus	50-70	2 weeks, orig. cont.
Poultry	36	7 days
Meat		
Ground	38	2 days
Fresh Meat Cuts	38	6 days
Liver & Variety Meats	38	2 days
Cold Cuts (sliced)	38	6 days
Cured Bacon	38	1-4 weeks
Ham (tender cured)	38	1-6 weeks
Ham (canned)	38	6 weeks, orig. cont.
Dried Beef	38	6 weeks
Vegetables		
Leafy	45	7 days
Potatoes, Onions, Root Vegetables	50-70	7-30 days, dry in vent. cont.

RECOMMENDED STORAGE FOR FROZEN FOODS

Frozen Food	Maximum Storage Period at 0°F
Eggs	6-12 months
Fruit	8-12 months
French-Fried Potatoes	2-6 months
Meats	
Beef	6-12 months
Lamb & Veal	6-9 months
Pork	3-6 months
Sausage & Ground Meat	1-3 months
Cooked Meat, not covered with gravy or other sauces	1 month
Meat Sandwiches	1 month
Poultry	
Chicken	6-12 months
Turkey	3-6 months
Giblets	3 months
Cooked Poultry Meat	1 month
Cooked Poultry Dishes	3-6 months

Walk-Ins
ThermalRite walk-ins can be configured as a cooler, freezer or a combination—offering the ultimate versatility in temperature-controlled storage to meet consultants' specifications. Now housed under unified parent brand Everidge, ThermalRite offers walk-in solutions that can be customized to fit and are backed by nationwide service and turn-key installation. *Contact us for additional information.*

1-Pcs Outdoor Walk-in
Save on construction cost and installation time with 1-pcs walk-ins from ICS. Cooler, freezer, and dry storage combinations up to 14'x50'. 4" to 6" wall thickness, with and without floors in multiple compartments. Fully engineered to meet a multitude of local and state regulations. Many color, texture, and architectural finish options available (as shown). *Contact us for additional information.*

Quick Ship Walk-ins
Under our ICS Quick Ship walk-in program, we'll ship your ICS Panel or 1-Pcs walk-in within five days of receiving your order. Set options and pricing are offered for this program in coolers, freezers, and dry-storage, with or without refrigeration. Sizes range from 6'x6' to 10'x10' for Panel offerings and 8'x8' to 8'x20' in the 1-Pcs offerings. Call us today for your short lead time needs. *Contact us for additional information.*

Refrigerated Trailers
ICS Refrigerated Trailers are the answer to your temporary and mobile storage needs. These units can be operated as coolers or freezers in the same space with their unique refrigeration system. They can purchased with generator for remote use and come equipped with lighting, load levelers, and spare tire, ready to use in your mobile application. *Contact us for additional information.*

Refurbishment Services
Has your walk-in seen better days, but it has not reached the end of its life? Maybe it's time for an ICS makeover. Refurbishing a walk-in is easy when you work with the professionals at ICS. They provide all the materials to repair or replace floors, walls, and doors. Looking for installation services as well, look no further. And what's more, they can refurbish any manufacturer's equipment. So when it's time to update the walk-in, think ICS. *Contact us for additional information.*
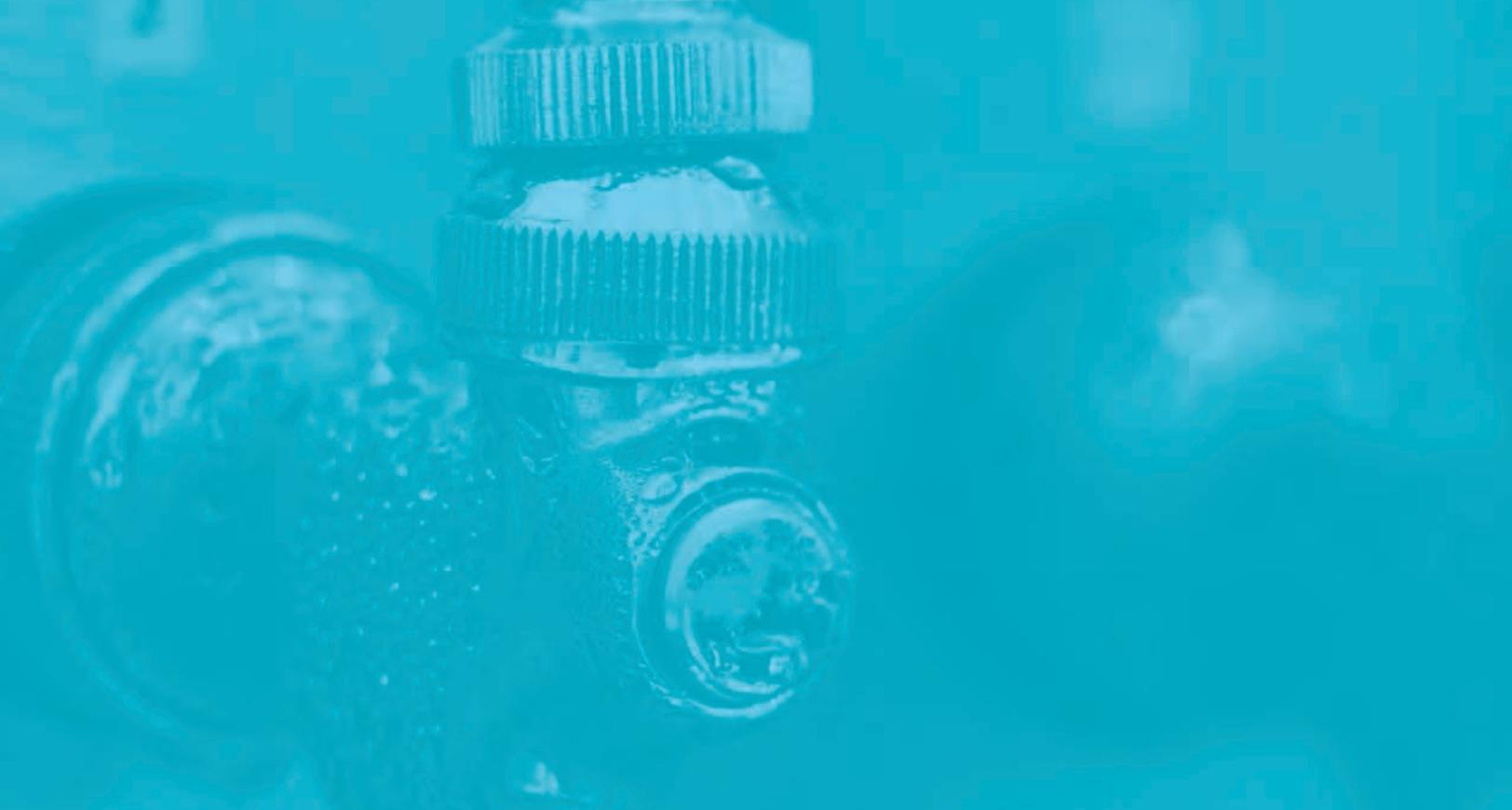
BEVERAGE EQUIPMENT

Coffee Brewers

Blenders

Bar Coolers

Glass Washers

Portable Bars

Coffee Percolators & Brewer

Stainless steel percolators available in 3 sizes. Equipped with a clear water level gauge and indicator signals when coffee is done brewing. 120V. 1350W. The Pour-Over Brewer has 2 switches for warming and brewing. Heating plates ensure optimal temperature for extended periods. Accepts standard filters and decanters sold separately. 120V. 1650W. ETL listed and ETL sanitation.

Model	Description
CP-40	40-Cup Percolator
CP-60	60-Cup Percolator
CP-100	100-Cup Percolator
CBS-2	Coffee Brewer

Pour-Over Coffee Brewers

If you're looking for rich, flavorful coffee but are tight on counter space, plug in a Bloomfield Lo-Profile® brewing system. At a little under 19" tall, they're short in stature but long on features. A ready-to-brew light indicates the proper water temperature to help eliminate brewing guesswork and the patented water delivery system gently spreads a precise amount of water over the coffee grounds for complete saturation and optimum flavor. UL, NSF.

Model	Description
8543-D2	Koffee King 2 Warmer In-Line Pour-Over, 1700W
8571-D3	Koffee King 3-Warmer Stepped Right, Pour-Over, 1800W
8542-D1	Koffee King 1 Warmer In-Line Pour-Over, 1600W
9003-D3	Integrity 3 Warmer In-Line Pour-Over, 1800W

Foodservice Coffee Makers

Fast-brewing coffee makers include dual thermostats for quick heat up and consistent holding temperature. Brew up to 100 cups in less than one minute per cup. Feature mug clearance, cool-touch handles and knobs, non-drip Thomlison® faucets, 2-year limited warranty. NSF and UL Commercial Rated (except 58030 & 58002 models, household use only). Classic urn family shown.

Model	Description
58001RF	101-Cup, Aluminum Urn
58055RF	55-Cup, Aluminum Urn
43536F	36-Cup Classic Urn
13500F	55-Cup Classic Urn
33600F	100-Cup Classic Urn
13550F	55-Cup, S/S Traditional Coffee Maker
54160F	60-Cup, S/S Contemporary Coffee Maker

Additional models available.

Hot Water Dispenser

The Bloomfield hot water dispenser with LCD panel combines style, function, reliability, and value with a pioneering new development in water boiler filtration. A water filter is essential to reduce problematic scale build-up and to remove impurities that can leave an unpleasant taste. FilterFlow revolutionizes the water boiler design by incorporating the filter cartridge within the boiler casing ensuring premium water quality and reduced scale build-up. Model 1228-DLX.

Citrus Juicers

Serving fresh citrus juice is a great way to "squeeze" more profit out of your business. Easy to assemble, disassemble, and clean. Hygienic surgical stainless steel bowl with pulp strainer and splash guard make juicing fast and easy. Compact JUC-100 makes glasses of juice on demand. High speed JUC-200 is built for continuous use and makes gallons of lemonade, orange, lime or grapefruit juice in minutes. Both include 3 cones for all sizes of citrus. ETL. UL. CSA. NSF. 1-year warranty.

Model	Description
JUC-100	150 RPM
JUC-200	High Output, 1800 RPM

Commercial Juice Presses & Citrus Squeezers

Whether it's a glass of orange juice or lime juice for a refreshing margarita, Focus commercial juice presses or hand-held citrus squeezers produce the sweetest juice possible. Jupiter™ and Olympus™ cast iron tabletop juicers are available in black and white. Opti-Squeezers will produce the maximum amount of juice for any hand-held squeezer, using 50% less effort to do it.

Model	Description
97332	Jupiter, White
97336	Jupiter, Black
97302	Olympus X-Large, White
97306	Olympus X-Large, Black
8927	Opti-Squeeze Lemon
8928	Opti-Squeeze Lime
8929	Opti-Squeeze Orange

Bar Blenders

Any 16 oz. icy drink served perfectly smooth and with no ice chunks—in as little as 25 seconds! Stainless steel blades quickly cut through ice and other ingredients. High/low/off toggle switch is easy to reach and control. 1-year warranty. UL, NSF, CSA.

Model	Description
HBB909	32 oz. S/S Container
HBB908	44 oz. Poly Container

Spindle Drink Mixer

Great for everything from mixing ice cream shakes to "flashing" bar drinks and blending eggs, pancake, and waffle batter. Powerful 1/3 HP motor per mixing head mixes twice as fast. Two-way motor activation allows operators to start and stop mixing action by inserting cup into cup guide, or by using the pulse switch on top of mixer. NSF. UL.

Model	Description
HMD200	Single Spindle
HMD400	Triple Spindle

Fury™ and Tempest™ High Performance Beverage Blenders

For that super creamy drink profile, these workhorses have 3 HP motors and jars with Wave~Action® technology. Fury has high/low/pulse paddle switches for easy access and control under a dark bar, and Tempest offers the utmost control with high/low/pulse speeds and a jump cycle (starts in low speed, then ramps up to high). Both include 64 oz. stackable containers and timers with automatic shut off. Tempest features a jar pad sensor, which turns the motor off when container is not in place to avoid gear grinding. 3-year warranty, the first two years with ExpressCare replacement. Lifetime warranty on the motor coupling and blades, so you never have to change a clutch again! cETLus & NSF.

Model	Description
HBH650	Tempest, 3 Cycles w/Auto Shut-off Timer
HBH550	Fury, 3 HP w/64 oz. Polycarbonate Container

Eclipse® Blender

Eclipse® High Performance Quiet Blender - Powerful 3 HP motor blends drinks to creamy perfection while keeping noise at conversation level. Choose from 5 buttons for popular drinks, with over 100 additional pre-programmed options. Equipped with overheat protection, jar pad sensor that stops the motor when the jar is removed, and Wave~Action jar technology for that smooth drink profile without ice chunks. 3-year warranty, the first 2 years with ExpressCare replacement. Lifetime warranty on the blades and motor coupling, so you'll never had to replace a clutch again! 64 oz. container. cULus & NSF.

Model	Description
HBH750	48 oz. Container w/Quiet Shield™
HBH755	64 oz. Container w/Quiet Shield™

Tango Blenders

Powerful 1 HP motor blends a 16 oz. daiquiri in 15 seconds! Adjustable timer automatically stops blender so you can do other tasks. Comes with a stackable 48 oz. Wave~Action® container, 2 speeds and pulse for precision blending. 2-year or 20,000 cycle parts and labor full replacement warranty. CUL. UL. NSF. Model HBH450R

Xtreme Hi-Power Blenders

With capacities up to 64 oz., these heavy-duty 3.5 peak HP blenders can process up to a half gallon in seconds! A variety of containers, including the aggressive new Raptor™, are constructed of durable BPA-free co-polyester or stainless steel. With 30,000+ RPM, and models with built-in timers and variable speeds run by simple touchpads or toggles, these high-performance blenders produce flawless results every time. NSF. cETLus. Limited 3-year motor; 2-year parts & labor warranty.

Model	Description
MX1000XTX	Blender w/Raptor 64 oz. BPA-Free Container
MX1050XTX	Blender w/Raptor 64 oz. BPA-Free Container, Elec. Keypad
MX1100XTX	Blender w/Timer & Raptor 64 oz. BPA-Free Container, Elec. Keypad
MX1000XTS	Blender w/Timer & 64 oz. S/S Container, Elec. Keypad
MX1050XTS	Blender w/64 oz. S/S Container, Elec. Keypad
MX1100XTS	Blender w/Timer & 64 oz. S/S Container, Elec. Keypad

Additional models available.

Electric Glass Washers & Accessories

Bar Maid Glass Washers get glassware cleaner, faster using less water and chemicals than most other glass washing systems. Install in virtually any bar sink in seconds with no special plumbing or electrical hook-ups. Five spinning brushes scrub inside and out removing tough stuff like lipstick and fruit pulp. Combine with Bar Maid LoSUDS detergent, sanitizer, and test strips and you have the ultimate glass washing system!

Model	Description
DET-200	LoSuds Detergent, 4 gal./cs.
DIS-201	Sanitizer Tablets, 6 bottles/cs, 150 tabs/bottle
DIS-302	Chlorinated Strips, 12 disp/cs, 100 tests/disp
DIS-202	Quaternary Strips, 12 disp/cs, 100 tests/disp
A-200	Glass Washer, Upright
SS-100	Glass Washer, Submersible

Glass Polisher

A Glassware Polishing Machine can easily pay for itself in just a few months! Saves time and effort by ensuring damp glasses get gently polished and dried simultaneously in seconds. Polishes glasses up to 5 times faster than by hand, is more sanitary, and minimizes breakage and the associated injuries. Removable polishing heads are easily installed and are hand washable in mild detergent. Polishes all types and sizes of glassware.

The REDHEAD Electric Glass Washer

Removes stains on glass surface. Features that you can rely on include quick and easy installation, heavy duty construction, and a powerful 1/3 HP motor. Comes complete with four 7" brushes and one $8^{3}/_{4}$" center brush. 115V, 4/3 amps. CE. Model GW-120

CLEAN GLASSES RAISE PROFITS

Any grease, dirt, or soap film on a glass can leave beverages flat. A properly cleaned glass allows water to sheet off evenly, leaving it to dry without spots and streaks. Soda and sparkling wine will taste fresher with more fizz. Wine lovers will experience the true color, aroma, and taste of fine wines. When serving beer, clean glasses also promote an appealing "head" on the beer that leaves a lace with every sip. Controlling the head on a beer also carries profit and loss factors. An electric glass washer and proper chemicals may be something to consider for consistent profits and customer satisfaction in beverage service.

Delta Glass Washers

ENERGY STAR® rated Delta 5-E is rated by NSF as both a dishwasher and a glasswasher using only 1.16 gallons of water per cycle. Cleans up to 40 racks (1440 glasses) per hour. Or, choose a carousel-style Delta that will clean up to 1200 glasses per hour (Delta 115 or 1200)! Built-in chemical pumps and priming switches. Accommodates tall mugs, stemware, and glasses. Delta 5-E is rated as both a glasswasher and as a dishwasher. Delta 115 and 1200 have convenient on-board chemical storage.

Glasswashers

Clean and sanitize up to 2,000 glasses per hour. Choose rotary or pass-through, both providing up to 12" of clearance for taller stemware. The three-pump injection system provides precise chemical dispensing. Upper and lower wash and rinse arms produce sparkling clean glasses every time. Fresh, cool water sanitizes glasses in the final rinses so they are ready for immediate use. Model CG shown.

Model	Description
CG	Underbar Type, low temp., clockwise rotation
CG4	Underbar Type, low temp., straight conveyor (48"W)
CG6	Underbar Type, low temp., straight conveyor (72"W)

Glass Chillers

Energy efficient Mug, Plate and Glass Chillers have automatic defrost cycles that begin at preset times and end when the evaporator reaches a predetermined temperature. A push-button overnight defrost cycle shuts down the compressor and automatically turns it on 6 hours later. 5-year compressor; 1-year parts & labor warranty.

Model	Description
FR24	2'L, Black
FR24SS	2'L, Stainless Steel
FR36	3'L, Black
FR36SS	3'L, Stainless Steel
FR48	4'L, Black
FR48SS	4'L, Stainless Steel
FR60	5'L, Black
FR60SS	5'L, Stainless Steel

Perlick®

Dual Zone Self-Contained Wine Centers

Store and dispense wine at two separate temperatures in the same cabinet—white wine (40°F-55°F) or red wine (55°F-70°F). Customize your dual zone wine center with options to suit your specific needs. Model DZS60 Wine Center shown with stainless steel glass door, full-extension shelves (left) and solid stainless door w/single-faucet wine dispensing (right).

Perlick®

Concessionaire Beer Dispensers

Dispensers features high impact corner bumpers, stainless steel exterior, front vented compressor, self-closing field reversible doors, and 5" casters. Portable and self contained cabinet stores a CO2 drum, regulator, and liquid waste tank in an access area. Foamed-in-place insulation saves energy and adds structural strength. 5-year compressor; 1-year labor warranty.

Model	Description
DDC68	68" 2 door - 2 keg
DDC92	92" 3 door - 3 keg

AdvantEDGE™ Back Bar Refrigerators

Keep it cool with back bar refrigerators from Nor-Lake. Shallow depth refrigerators complement the standard size models but in a smaller footprint of 24" in depth versus the standard 27$^1/_8$"D. Available with solid or glass doors, interior LED lights, and are NSF approved for bottled and canned products. Stainless steel top/floor and black vinyl coated exterior front, sides, and back, galvanized steel interior. 3-year parts & labor, 5-year compressor warranty. Model NLBB60N shown.

NORLAKE

Model	Description
NLBB59	59"W Solid Doors
NLBB69	69"W Solid Doors
NLBB79	79"W Solid Doors
NLBB95	95"W Solid Doors
NLBB59G	59"W Glass Doors
NLBB69G	69"W Glass Doors

Additional models available.

Continental Refrigerator

Keg Coolers

Store and serve up icy, cold draft beer. For your next bar/restaurant design, consider the performance, sustainability, and versatility of a Continental Refrigerator Keg Cooler. Built to last with all stainless steel countertop, heavy-duty galvanized interior and reinforced stainless steel floor. Choose standard or shallow depth with single, dual, or triple faucets. Model KC50 shown.

Model	Description
KC24	24", Black Enamel Finish Exterior
KC50	50", Black Enamel Finish Exterior
KC59	59", Black Enamel Finish Exterior
KC69	69", Black Enamel Finish Exterior
KC79	79", Black Enamel Finish Exterior
KC90	90", Black Enamel Finish Exterior

Continental Refrigerator

Back Bar Coolers

Maximize the number of cool, refreshing drinks on hand with Back Bar Coolers from Continental Refrigerator. Features wear resistant, textured black baked enamel finish exterior, stainless steel countertop, galvanized steel interior and reinforced stainless steel floor. Choose standard, narrow, or pass-thru models with hinged or sliding glass doors.

Model	Description
BBC24	24"x31$^1/_8$"x38$^1/_2$"
BBC50	50"x29$^1/_4$"x36$^3/_4$"
BBC59	59"x29$^1/_4$"x36$^3/_4$"
BBC69	69"x29$^1/_4$"x36$^3/_4$"
BBC79	79"x29$^1/_4$"x36$^3/_4$"
BBC90	90"x29$^1/_4$"x36$^3/_4$"

Additional models available.

Direct Draw Beer Dispensers

Interior stainless steel floor with $1/2$" lip and galvanized steel walls. Stainless steel countertop. Environmentally friendly forced air refrigeration system maintains 33°F to 38°F. Foamed-in-place, high density polyurethane insulation. 3" diameter insulated beer columns with stainless steel tubes. Incandescent interior lighting (for all units except TDD-1). Optional multiple faucet draft arms available. Also available in stainless steel. Model TDD-2 shown.

Model	Description
TDD-1-HC	31$1/4$"x39$3/4$"x23$1/2$"L, 1 Door
TDD-2	27$1/8$"x37"x58$7/8$"L, 2 Door
TDD-3-HC	27$1/8$"x37"x69$1/8$"L, 3 Door
TDD-4	27$1/8$"x37"x90$3/8$"L, 4 Door

The proper bar equipment can increase efficiency and profits. Glass door options are particularly good at merchandising your best bottles.

Back Bar Equipment

Enhance efficiency with the multi-functional capabilities of the EBD Series. Insulated stainless steel draft arm for serving drinks in left compartment. Shelves for product storage in right compartment. Laminated vinyl exterior, stainless steel countertop, and floor with galvanized steel interior wall. Lockable doors with optional double pane glass for storage display. Dial thermostat range from 32°F to 42°F. Time initiated and terminated defrost. Narrow depth also available.

Model	Description
EBB23	Back Bar Cooler, 1 Door, 23$1/2$", Black Exterior
EBB48	Back Bar Cooler, 2 Doors, 49", Black Exterior
EBB59	Back Bar Cooler, 2 Doors, 57$3/4$", Black Exterior
EBB69	Back Bar Cooler, 2 Doors, 68", Black Exterior
EBB90	Back Bar Cooler, 3 Doors, 89$1/4$", Black Exterior
EBB48-24	24" Deep Back Bar Cooler, 2 Doors, 49", Black Exterior, Narrow Depth
EBB59G-SD	24" Deep Sliding Glass Door, 2 Doors, 57$3/4$", Black Exterior, Narrow Depth

Additional models available.

Back Bar Coolers

Attractive, wear-resistant laminated heavy-duty black vinyl exterior front and sides with matching black aluminum back. Stainless steel countertop. Forced air refrigeration system. Interior stainless steel floor with half inch lip and heavy galvanized steel walls. Maintains cold 33°F to 38°F product temperatures. Stainless steel and glass door models also available.

Model	Description
TBB-2	27$3/4$"x37"x58$7/8$"L, 2 Doors, 4 Shlvs Cap.: 88 6-pks
TBB-3	27$3/4$"x37"x69$1/8$"L, 2 Doors, 4 Shlvs Cap.: 112 6-pcks
TBB-4	27$3/4$"x37"x90$3/8$"L, 3 Doors, 6 Shlvs Cap.: 152 6-pcks
TBB-24-48	24$1/2$"x35$5/8$"x49$1/8$"L, 2 Doors, 4 Shlvs Cap.: 48 6-pcks
TBB-24-60	24$1/2$"x35$5/8$"x61$1/8$"L, 2 Doors, 4 Shlvs Cap.: 72 6-pks

Horizontal Bottle Coolers

Keep plenty of cold beer close at hand with Horizontal Bottle Coolers from True. Conditioned, air circulation is forced evenly over the top row of products for ideal chilling of bottles. Stainless counter and lid, durable black vinyl exterior front and ends, matching black aluminum back, and pvc-coated bin dividers. Interiors feature long lasting, heavy-duty, galvanized steel. Large evaporator coil runs the length of the cooler for efficient, balanced cooling. Model TD-50-18 shown.

Model	Description	Capacity (Cases)	
		12 oz. Btls	12 oz. Cans
TD-36-12	26$5/8$"x33$3/8$"x36$3/4$"L, 2 bin dividers	11	14$1/2$
TD-36-12-S	26$5/8$"x33$3/8$"x36$3/4$"L, 2 bin dividers	11	14$1/2$
TD-50-18	26$5/8$"x33$3/8$"x49$5/8$"L, 3 bin dividers	16$1/2$	24
TD-50-18-S	26$5/8$"x33$3/8$"x49$5/8$"L, 3 bin dividers	16$1/2$	24
TD-65-24	26$5/8$"x33$3/8$"x64$5/8$"L, 4 bin dividers	22	32$1/2$
TD-65-24-S	26$5/8$"x33$3/8$"x64$5/8$"L, 4 bin dividers	22	32$1/2$

Additional models available.

Underbar Basics™ Equipment

Advance Tabco introduces its new line of underbar equipment called Underbar Basics™. Sinks, Blender Stations, Drainboards, and Liquor Racks feature extended widths and a new flush design for a clean, linear appearance when adding SRK Speed Rails. Economy pricing, with heavy gauge stainless steel and galvanized construction. All faucets meet federal lead free standards. Multiple sizes and configurations available.

Model	Description
SL-HS-12	Underbar hand sink, 18" FB x 12" LR
CR-HS-12	Underbar hand sink, 21" FB x 12" LR
SLB-53C	Underbar sink, 3-comp. w/ 2 drainboards. 5' long
SLI-12-24	Underbar ice bin, 18" FB x 24" LR
SLI-12-36	Underbar ice bin, 18" FB x 36" LR
SLI-12-36-7	Underbar ice bin, 18" FB x 36" LR w/ 7 circuit cold plate
CRCR-24-CT	Glass rack, 24", holds 3 standard 20" x 20" racks
LD-1818	Liquor display rack, 18"L

Ice Bins

Complete line of ice bins available in 12" or 15" depths, with or without built-in 7-circuit high volume solid cast aluminum cold plate for soda systems. For cold plate option add "-7" to the end of model number. Features stainless steel coved corner liner with center drain, and removable bottle racks. NSF. Model 18-24 shown with optional speed rail.

Model	Description
18-24	12"D x 24"L
18-24DP	15"D x 24"L
18-36	12"D x 36"L
18-36DP	15"D x 36"L
18-30	12"D x 30"L
18-24-7	12"D x 24"L w/Built In Cold Plate
18-36-7	12"D x 36"L w/Built In Cold Plate

Blender/Dump Sink

The ultimate blender stand with 10"x14"x10" deep sink bowl, which can be used as a dump sink or hand sink. Large step down shelf for blender and bar accessories. Stainless steel sides. Faucet and drain included. Available in 12" and 18" widths. NSF. Model 18-12BD shown.

Model	Description
18-12BD	12"
18-18BD	18"

Underbar Equipment

Facilitate a more profitable bar through an innovative design that will reduce the amount of movement required to prepare a drink. Build the perfect bar with Krowne's underbar equipment solutions, including cocktail stations, plumbing fixtures, sinks, ice bins, speed rails, refrigeration, and more. A well-designed bar WILL pay for itself! Full AutoCAD layout and design available. *Contact us for additional information.*

Royal Series Slide Top Bottle Coolers

High quality, heavy duty units in 2', 4', 6', and 8' models. Features include 24" front to back to match underbar, stainless steel floors, heavy duty doors, center bar construction for durability, rugged grab bar handles, easy-to-clean coved corners, and floor drain connected to condensate evaporator pan. 5-year compressor warranty. Available in black or stainless steel exteriors. 115V, Single phase, 60 Hz. Model BC48-BG shown.

Model	Description	Cap. (12 oz. Btls.)
BC24-BG	Black Vinyl Ext., 2 ft. w/2 divider racks	5
BC24-SS	Stainless Steel Ext., 2 ft. w/2 divider racks	5
BC48-BG	Black Vinyl Ext., 4 ft. w/2 divider racks	14.5
BC48-SS	Stainless Steel Ext., 4 ft. w/2 divider racks	14.5
BC72-BG	Black Vinyl Ext,, 6 ft. w/3 divider racks	25.5
BC96-BG	Black Vinyl Ext., 8 ft. w/4 divider racks	35.5

Additional models available.

Underbar Sinks

Complete line available in 18" or 21" front to back depth. Outstanding features include: Complete stainless steel embossed drainboards, large and deep sink bowls, 10"x14"x10" (6 gallon capacity), faucets and drains with overflows, 1" left rear corner drain. NSF approved. Model 18-53C shown with optional speed rails.

Model	Description
18-43L	1800 Series- 48" 3-Comp. w/Bowl on Left, Faucet
18-53C	1800 Series- 60" 3-Comp. w/Bowl in Center, Faucet
18-63C	1800 Series- 72" 3-Comp. w/Bowl in Center, Faucet
18-64C	1800 Series- 72" 4-Comp. w/Bowl In Center, Faucet
18-43R	1800 Series- 48" 3-Comp. w/Bowl on Right, Faucet

Additional models available.

Closed Glass Storage

End the storage problem with a 24" wide cabinet that holds three 20" x 20" glass racks. Stainless steel cabinet with 1" drain on bottom. Also available with solid middle shelf. NSF. Model 18-GSB1 shown.

Cambar® Portable Beverage Bars

CAMBRO
TRUSTED FOR GENERATIONS™

Get your party started and uncork your profitability! Cambro's full line of stylish, portable beverage bars provide opportunities for hosting in any environment—inside or out, small or large, formal or casual. Complete, basic, or economy system available in sizes small (Bar540), medium (Bar650), and large (Bar730) with a standard or designer decor package. Model Bar650S shown in designer decor Sedona (668).

Model	Description
Bar540DS670	Small, 54"Lx25$^7/_8$"Wx46$^1/_8$"H, w/Decorative Cntrtop
BAR650DS667	67$^1/_2$"Lx28$^1/_2$"Wx47$^1/_2$"H,Z w/Upgraded Decor Pckg
BAR730DS667	72$^3/_4$"Lx26"Wx48"H, w/Upgraded Decor Package

John **BOOS**
Since 1887

Insulated Ice Bins With Cold Plate

The insulated ice bin with cold plate is available in various sizes and offered in the standard 21" width or slim-line 18" width. Each ice bin is fabricated in 18-gauge, 300 series stainless steel and comes with a stainless steel ice bin lid. Available in a 7-circuit cold plate or a premium 10-circuit cold plate. Stainless steel legs and bracing with adjustable bullet feet are included.

Model	Description
EUBIB-2421CP7	24"Lx21"W Ice Bin w/7-Circuit Cold Plate
EUBIB-3021CP7	30"Lx21"W Ice Bin w/7-Circuit Cold Plate
EUBIB-3021CP10	30"Lx21"W Ice Bin w/10-Circuit Cold Plate
EUBIB-3621CP7	36"Lx21"W Ice Bin w/7-Circuit Cold Plate
EUBIB-3621CP10	36"Lx21"W Ice Bin w/10-Circuit Cold Plate
EUBIB-4821CP10	48"Lx21"W Ice Bin w/10-Circuit Cold Plate

Perlick®

Tobin Ellis Signature Cocktail Station
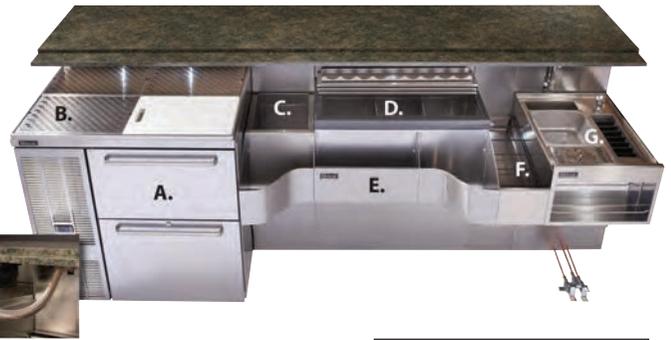
Engineered for speed, built for comfort. This co-branded line of cocktail focused equipment consists of innovative product solutions that have been specifically engineered to be more ergonomic for bartenders and to better accommodate their needs when making craft cocktails. The Tobin Ellis Signature Cocktail Station is replete with what Ellis refers to as a "bartender cockpit" – all dedicated to the efficient production of cocktails. Choose from a variety of configurations and options (sold separately). *Contact us for additional information.*

A. Refrigerated Drawers
B. 24" Drain Board Top
C. Insulated Bottle Well
D. 30" Sectioned Ice Bin
E. Speed Rail
F. Slanted Speed Rack
G. Pre-Sink & Tool Caddy Combo

CARLISLE
FOODSERVICE PRODUCTS

Maximizer™ Portable Bar

Two-step bar and countertop designed for ease of drink preparation and serving. Molded-in barmat well and built-in cutting board. Sliding storage drawer accommodates mixers, sodas or bus boxes. 15 gallon ice bin with integrated drain and water trap. 5" non-marking casters with brakes. Fully assembled. Black countertop, skirt, and stanchions. Front and side panel colors: Cherry Wood (094), S/S (44), Traditional Grey (23) or Black Duragrain (03).

Model	Description
7550	Portable Bar
7555	Vinyl Bar Cover

> Design cocktail stations so bartenders have everything within arm's reach and don't have to take too many steps or turn away from customers.

KROWNE®

Mixology Station

A well designed bar WILL pay for itself. Field studies show efficient layouts not only increase profits and efficiency at a bar, but also boost bartender morale as they have a defined work space used to prepare drinks. Efficient and ergonomic layouts facilitate a more profitable bar through innovative designs that reduce the amount of movement required to prepare a drink. From bartenders to restaurant owners to the patrons they serve, the Mixology Station can be tailored to your exact specifications.

COOKING EQUIPMENT

Ranges

Convection Ovens

Steam Equipment

Ventilation

Fryers

Microwaves

Toasters

WOLF
No worries.

Challenger XL™ Ranges

The improved Challenger XL from Wolf sets the standard for rugged construction and reliable, consistent performance. This hard-working, easy-to-use range produces the high-quality results you expect, without breaking your budget. 24", 36", 48", 60" and 72" size ranges available in a variety of open burner and griddle top combinations. 1-year limited parts & labor warranty.

Model	Description
C36S-6B	36" Std Oven w/6 Open Burners, 215,000 BTU
C48S-8B	48" Std Oven w/8 Open Burners, 275,000 BTU
C60SS-10B	60" (2) Std. Oven w/10 Open Burners, 370,000 BTU
C60SS-6B24G	60" (2) Std Oven w/6 Open Burners, 24" Fry Top, 290,000 BTU
C60SS-6B24GB	60" (2) Std w/6 Open Burners & 24" Griddle, 290,000 BTU
C72SS-12B	72" (2) Std. Oven w/12 Open Burners

SOUTHBEND *Since 1898*

Ultimate 400 Series Restaurant Ranges

The all stainless steel Ultimate Range is made in the USA and is available in 5 sizes and over 1200 configurations, including the new 5-burner configuration. Higher BTUs and high efficiency snap action thermostat make it easy to handle your cooking and baking needs.

Model	Description
4241E	4 (33K BTU) Brnrs, 1 Econ Std Ovn
4361D	6 (33K BTU) Brnrs, 1 (45K) Std Ovn
4601DD	10 Non-Clog Brnrs, Std Grates, Dual Std Ovns
4362D	6 Non-Clog Brnrs, Wavy Grates, Std Ovn
4366D	3 Star/Saute Brnrs Frnt, 2 Pyromax Brnrs Bck, Std Grates, Std Ovn
4363D	6 Star/Saute Brnrs, Std Grates, Std Oven

Additional models available.

SOUTHBEND *Since 1898*

S-Series Restaurant Range

The S-Series restaurant range offers a quality, versatile range for commercial foodservice applications. 24", 36", 48", and 60" widths and a number of top configurations are available, including combinations of open burners, griddles, and hot tops. Model S36D shown.

Model	Description
S36D	36" RR, 6 Brnrs, STD Oven
S36A	36" RR, 6 Brnrs, CO Oven
S36C	36" RR, 6 Brnrs, Cabinet
S24E	24" RR, 4 Brnrs, Space Saver Oven
S24C	24" RR, 4 Brnrs, Cabinet
S48EE	48" RR, 8 Brnrs, Dual Space Saver Ovens

Additional models available.

Admiral Craft
Equipment Corp.

Black Diamond Gas Ranges

Black Diamond gas ranges constructed of a stainless steel front, backriser, shelf, and feet. Each 30,000 BTU burner has a removable cast iron grate with standing pilot light and control knob for quick, instant lighting. Interior is all steel with a porcelain oven liner. Thermostat adjusts from 250°F to 550°F and is equipped with a flame failure safety device. 6" stainless steel legs and $24^{3}/_{4}$"H backriser. $^{3}/_{4}$" rear NPT gas connection. ETL Listed and ETL Sanitation. 1-year warranty. Choose 4, 6, or 10-burner gas ranges.

Model	Description
BDGR-24/NG	4 Burner Gas Range with Oven - 24"
BDGR-36/NG	6 Burner Gas Range with Oven - 36"
BDGR-60/NG	10 Burner Gas Range with Ovens - 60"

Restaurant Series & Vantage Series Ranges

Restaurant Series Ranges feature 40,000 BTU burners, 1" thick griddle option, 7" landing ledge, and 5 rack positions. Variety of cooking chamber sizes include 30"W and 15"H ovens. Vantage Series Ranges come standard with 28,000 BTU burners, $^{3}/_{4}$" thick griddle plate option, 5" landing shelf and 2 rack positions. Restaurant Series model 60-BP-6B-G24-S26 shown with optional casters and salamander.

BAKERS PRIDE
A Standex Company
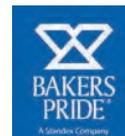
Model	Description
24-BP-4B-S20	24", 4 Burners, 20" Std. Oven (Rest Series)
36-BP-6B-S30	36", 6 Burners, 30" Std. Oven (Rest Series)
60-BP-10B-S26	60", 10 Burners (2) 26" Std. Ovens (Rest Series)
60-BP-6B-G24-S26	60", 6 Burners, 24" Griddle, (2) 26" Std. Ovens (Rest Series)
24-BPV-4B-S20	24", 4 Burners, 20" Std. Oven (Vantage Series)
36-BPV-6B-S30	36", 6 Burners, 30" Std. Oven (Vantage Series)

Additional models available.

GARLAND

Sunfire Restaurant Ranges

When you cook without boundaries, you can take your menu anywhere. Inspired by the culinary craftsmanship of master chefs, these ranges are the choice for durability, performance, and ease of maintenance. From intuitive user interfaces to innovative heat technology, Garland equipment enables you to create exceptional patron experiences without limitations. Available in 24" to 60" widths, with multiple configuration options. Model X36-6R Shown

Model	Description
X24-4L	(4) open top burners; (1) space saver oven
X36-6R	(6) open top burners; (1) standard oven
X36-2G24R	(2) open top burners, 24" griddle: (1) standard oven
X60-10RR	(10) open burners; (2) standard ovens
X60-6G24RR	(6) open burners, 24" griddle; (2) standard ovens
X60-6R24RR	(6) open burners, 24" raised griddle-broiler; (2) standard ovens

Additional models available.

GARLAND

G-Series Starfire Pro 36" Ranges

When you cook without boundaries, you can take your menu anywhere. Inspired by the culinary craftsmanship of master chefs, Garland Restaurant Ranges are the choice for durability, performance, and ease of maintenance. From intuitive user interfaces to innovative heat technology, it enables you to create exceptional patron experiences without limitations. Available in 24" to 60" widths, with multiple configuration options. Model G36-6R shown.

Model	Description
G24-4L	(4) Open Top Burners; (1) Space Saver Oven
G36-6R	(6) Open Top Burners; (1) Std. Oven
G48-8LL	(8) Open Top Burners; (2) Space Saver Ovens
G60-6R24RR	(6) Open Burners; Raised 24" Griddle/Broiler; (2) Std. Ovens
G60-10RR	(10) Open Top Burners; (2) Std. Ovens
G60-6G24RR	(6) Open Top Burners; 24" Griddle; (2) Std. Ovens

Additional models available.

VULCAN
DONE TO PERFECTION.

Endurance Gas Restaurant Ranges

Meets the demands of foodservice cooking with rugged MIG welded construction and quality features that bring ease of use, added efficiency, and improved productivity to your operation. Its flashtube pilot system can save up to $300 per year in gas consumption. Versatile 30,000 BTUH burner delivers rapid boil times, even sauté, and superior turndown. Ranges available in 24", 36", 48", 60" and 72" sizes with a variety of open burner and griddle top combinations.

Model	Description
24S-4B	24" w/Std Ovn & 4 Brnrs, Natural, 143K BTU
36S-6B	36" w/Std Ovn & 6 Brnrs, Natural, 215K BTU
60SS-10B	60" w/2 Std Ovns & 10 Brnrs, Natural, 358K BTU
60SS-6B24G	60" w/2 Std Ovns, 6 Brnrs & 24" Grdl Right, Natural, 278K BTU
60SS-6B24GB	60" w/2 Std Ovns, 6 Brnrs & 24" Grdl/Brlr Right, Natural, 268K BTU
72SS-12B	72" w/2 Std Ovns & 12 Brnrs, Natural, 430K BTUU

Additional models available.

SOUTHBEND
Since 1898

Platinum Sectional Ranges

Designed to withstand the rigors of high-volume restaurants, hotel, and institutional kitchens. Heavy duty ranges, griddles, charbroilers, hot tops, fryers and broilers can be combined for a custom line-up to fit the needs of any operation. Stainless steel welded grates, front, sides and shelf; front and rear gas; porcelain oven interior fits full size pans in either direction; 2-year parts and labor warranty.

Model	Description
P32D-BBB	SECT 32" 6 Brnr, Std Oven
P32D-BBB-SU	SECT 32" 6 Brnr, Std Oven, Step-up
P32D-CC	SECT 32" Chbrlr, Std Oven
P32D-GG	SECT 32" M-GRID, Std Oven
P32D-GRAD	SECT 32" GRAD, Std Oven

Additional models available.

GARLAND

Sunfire Convection Ovens

Convection ovens deliver consistently better baking results throughout the entire cavity. Gone are the days where you need to turn your pans halfway through the cook cycle. The innovative air-baffling system and the industry's largest blower wheel maximize airflow and evenly channels it throughout the oven cavity, resulting in very precise cooking results throughout. Energy Star units available in natural gas. Model SCO-GS-10S shown.

Model	Description
SCO-GS-10ESS	Gas, single, 41"D, Energy Star, standard control, 6 racks, interior light, 2-speed fan motor
SCO-GS-20ESS	Gas, Double, 41"D, Energy Star, standard controls, interior light, 2-speed fan motor
SCO-GS-10S	Gas, single, 41"D, standard depth, 60/40 solid doors, solid-state controls, 1-speed fan motor
SCO-GS-20S	Gas, double, 41"D, standard depth, 60/40 solid doors, solid-state controls, 1-speed fan motor

Additional models available.

GARLAND

Convection Ovens

Convection ovens deliver consistently better baking results throughout the entire cavity. Gone are the days where you need to turn your pans halfway through the cook cycle. The innovative air-baffling system and the industry's largest blower wheel maximize airflow and evenly channels it throughout the oven cavity, resulting in very precise cooking results throughout. Energy Star units available in natural gas. Model MCO-GS-10-ESS shown w/optional casters.

Model	Description
MCO-ES-10-S	Electric, single, 39"D, Master 200 controls w/1 timer, 60/40 glass doors, $25\frac{1}{2}$" legs
MCO-ES-20-S	Electric, double, 39"D, Master 200 controls w/1 timer, 60/40 glass doors, $6\frac{1}{2}$" legs
MCO-GS-10-ESS	Gas, single, 39"D, Master 200 controls w/1 timer, electric ignition, 60/40 glass doors, $25\frac{1}{2}$" legs, EnerLogic Technology, 60K BTU (ENERGY STAR®)

Additional models available.

BLODGETT®

Zephaire Convection Ovens

The Zephaire Series suits your everyday convection oven needs! Fully welded angle iron frame, stainless steel exterior, double-sided porcelain liner, and triple mounted doors. Dual pane glass dependent doors open simultaneously. Stackable. The 200 models feature an extra-deep baking compartment to accept full-size baking pans in both directions. ENERGY STAR® qualified.

Model	Description
Zephaire-200-E-ES - Single	Bakery Depth on 25" legs, Elec.
Zephaire-200-E-ES - Double	Bakery Depth on 6" legs, Elec.
Zephaire-100-G-ES - Single	Standard Depth on 25" legs, Gas
Zephaire-100-G-ES - Double	Standard Depth on 6" legs, Gas
Zephaire-200-G-ES - Single	Bakery Depth on 25" legs, Gas
Zephaire-200-G-ES - Double	Bakery Depth on 6" legs, Gas
Zephaire-100-E-ES - Single	Standard Depth on 25" legs, Elec.
Zephaire-100-E-ES - Double	Standard Depth on 6" legs, Elec.

BLODGETT®

CNVX/BCX/BX-Series Combi/Convection Ovens

The CNVX/BCX provides both a combi and convection oven in the same compact footprint. The BCX14 Combi offers increased production while decreasing your labor and maintenance. With a push of a button, the exclusive "deliming indicator" tells you when to delime. For more versatility, stack with our CNVX-14 Convection Oven. With the same footprint as the BCX and BX ovens, the CNVX is the ideal convection/combi stack. Model BCX-14E shown on CNVX-14E.

Model	Description
BCX-14G	Gas Combi
BCX14G/CNVX14G	Gas Combi/Convection Oven
BCX-14E	Electric Combi
BCX-14E/CNVX14E	Electric Combi/Convection Oven
BX-14G	Gas Combi (Boilerless)
BX-14E	Electric Combi (Boilerless)

BLODGETT®

Premium Convection Ovens

BEST IN CLASS energy efficient DFG ovens feature a fully welded angle iron frame, stainless steel exterior, double-sided porcelain liner, and triple mounted doors. Dual pane glass dependent doors open simultaneously. Porcelain door handle stays cool to the touch. DFG-200-ES features an extra-deep baking compartment to accept full-size baking pans in both directions. ENERGY STAR® qualified.

Model	Description
DFG-100-ES - Double	Standard Depth, 6" S/S Legs, Draft Diverter and Flue Connector, 45,000 BTU per section
DFG-100-ES - Single	Standard Depth, 25" Legs & Draft Diverter, 45,000 BTUs
DFG-200-ES - Single	Bakery Depth, 25" Legs & Draft Diverter, 60,000 BTUs
DFG-50 - Single	27,000 BTUs, Half-Size (Not ENERGY STAR Qualified)
Mark V-100 Single	Standard Depth, 25" S/S/ Legs, Elec.

Additional models available.

Convection Ovens

Duke's full size energy efficient convection ovens accommodate 13 rack positions. Standard gas ovens utilize a direct fire burner system, output 40,000 BTUs, and are ENERGY STAR® certified. Cavities are porcelain coated inside and out to help prevent rust and corrosion. Ovens are easy to clean and maintain, with all parts being front serviceable. Temperature controls range 200°F to 500°F. 10-year limited door warranty.

VULCAN
DONE TO PERFECTION.

VC Series Full Size Convection Ovens

The versatile performance you need for preparing a varied menu with consistently great results. Gentle air circulation and even heat distribution produces evenly cooked casseroles, meats, vegetables, and baked goods. Save on operating costs with an energy-efficient heat recovery system. 1-year limited parts & labor warranty.

Model VC4GD shown.

• Electric—12.5 kW input burner per oven section
• Gas—50,000 BTUH burner per oven section, ENERGY STAR®

Model	Description
VC4GD	Gas Sgl w/Solid State Controls
VC44GD	Gas Dbl w/Solid State Controls
VC6GD	Gas Sgl Deep Depth w/Solid State Controls
VC66GD	Gas Dbl Deep Depth w/Solid State Controls
VC4ED	Elec. Sgl w/Solid State Controls
VC44ED	Elec. Dbl w/Solid State Controls
VC6ED	Elec. Sgl Deep Depth w/Solid State Controls
VC66ED	Elec. Dbl Deep Depth w/Solid State Controls

Additional models available.

Globe

Gas Stock Pot Range

Globe's gas stock pot range is constructed of stainless steel with 1-piece durable cast iron grate and 2-piece ring type cast iron burner. With 100,000 BTUs, it is designed to quickly heat large pots of soup, pasta, sauce and other liquids. Lower height makes it easier for operator to lift pots. Equipped for natural gas connection, includes LP conversion kit. 2-year parts and labor warranty. Model GSP-18G

Duke
Your Solutions Partner

Model	Description
E101-E	Elec. Sgl., Snap Action Controller, 5 racks/13 positions
E101-G	Gas Sgl., Snap Action Controller, 5 racks/13 positions
E102-E	Elec. Dbl., Snap Action Controller, 5 racks/13 positions
E102-G	Gas Dbl., Snap Action Controller, 5 racks/13 positions
613-E2XX	Elec. Dbl., Digital Controller, 6 Racks/13 Positions, Dependent Doors

Additional models available.

Featured Chef

Timothy Klauder

Blodgett

Corporate Chef
Burlington, VT
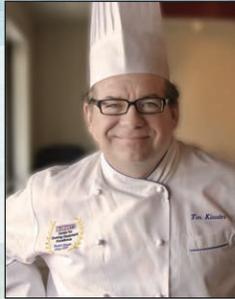
PEAR TARTE TATIN

Yield: one tart

20 gr sugar
8 gr butter
A generous pinch of cinnamon powder
1 medium sized sweet firm pear
1 puff pastry disc, the same size at the
tart case, lightly prodded with a fork

Peel and quarter the pear, remove the core. In each tart case put one portion of butter, sugar and cinnamon. Place three of the pieces of apple peeled side down in a triangle in the tart case. Place the last piece on top in the middle. Lay the raw pastry over the top of the apple.

Cooking parameters
(Using Blodgett Combi Oven and enameled multi-purpose tray)

Preheat oven 425°F for 1 minute.

Insert tarts.

Hot air 375°F -100% fan- open Exhaust- 20 seconds steam-12 minutes.

Hot air 400°F - 100% fan- open exhaust- 3 minutes.

Chef's Tip

After the tarts are cooked let them rest and cool to room temp, the caramel will set. To remove the tarts flash them though a hot oven 375°F for 2 minutes. Pull them out, place another tray upside on top of them and press lightly. Turn both trays upside then remove the original tray (be careful of hot caramel!)

Convection Ovens

Convection ovens force heated air, via fans located on the rear oven wall, over and around the food racks. This provides more even cooking speed, better heat efficiency, and a better product—cooked more evenly and thoroughly. Oven temperature settings can be reduced from 25% to 75%. These ovens also accept heavier work loads for greater business volume.

Using convection ovens instead of conventional ovens reduces energy requirements per pound cooked and at the same time increases production capabilities. Energy savings are especially dramatic when new reduced input convection ovens are compared with conventional ovens. Meat roasting using low temperature techniques requires up to 24% less energy per pound in convection ovens than in conventional ovens. Frozen lasagna heated in a convection oven requires up to 25% less energy than when heated in conventional ovens. Cakes baked in convection ovens require 32% to 47% less energy per pound than cakes baked in conventional ovens.

BLODGETT®

Hydrovection™ Ovens

Hydrovection™ Full Size Oven with innovative new Helix technology forces air into the oven cavity, improving product quality while decreasing cook times by as much as 47%. Hydrovection is the only split door, continuously humidified oven on the market. SmartTouch™ controls allow cooking with timer and core probe simultaneously. Includes shelf timing, cooking compensation and multi-shelf recipes. Holds up to 255 recipes. Model HVH-100 Double shown with optional casters.

Model	Description
HVH-100E Single	Single Elec. w/Helix Tech & SmartTouch Controls
HVH-100E Double	Double Elec. w/Helix Tech & SmartTouch Controls
HVH-100G Single	Single Gas w/Helix Tech & SmartTouch Controls
HVH-100G Double	Double Gas w/Helix Tech & SmartTouch Controls
HV-100E Single	Single Elec. w/Manual Controls
HV-100E Double	Double Elec. w/Manual Controls
HV-100G Single	Single Gas w/Manual Controls
HV-100G Double	Double Gas Oven w/Manual Controls

SOUTHBEND Since 1898

SL Convection Ovens

Now available with the new NRG system, saving you 35% to 50% in operational costs by use of a patented damping system. Ovens available in standard or bakery depth, single or double deck, with standard, cook and hold or programmable controls. This series features a stainless steel exterior and 72,000 BTU burners for quick temperature recovery. ENERGY STAR®. Available in gas or electric. Model SLGS/22SC shown.

Model	Description	Model	Description
Standard Depth		Bakery Depth	
SLES/10SC	Electric, Sgl Deck	SLGB/12SC	Gas, Sgl Deck
SLES/20SC	Electric, Dbl Stack	SLGB/22SC	Gas, Dbl Stack
SLGS/12SC	Gas, Sgl Deck	SLEB/10SC	Electric, Sgl Deck
SLGS/22SC	Gas, Dbl Stack	SLEB/20SC	Electric, Dbl Stack

SOUTHBEND Since 1898

G Series Convection Ovens

Available in standard or bakery depth, single or double deck, with standard, cook and hold, or programmable controls. NRG, a system that saves 35 to 50% in operational cost, by use of a patented damping system. Features 90,000 BTU for both standard and bakery depths; electric models 11kW per deck. Model GS/15SC shown.

Model	Description
EH-10SC	Elec, Half Size, Std Cntrl
EH-20SC	Elec, Half Size, Dbl Stack, Std Cntrl
ES/10SC	Elec, Sgl Deck, Std Cntrl, Std Depth
ES/20SC	Elec, Dbl Stack, Std Cntrl, Std Depth
GS/15SC	Gas, Sgl Deck, Std Cntrl, Std Depth
GS/25SC	Gas, Dbl Stack, Std Cntrl, Std Depth

Cyclone Series Convection Ovens

No more fryers! No added fat! Bakes like a Combi but at a third the price! Full and half size, single and double convection ovens with 60,000 BTU per oven or 11Kw electric power. Two-speed, high-low fan with cool-down setting and 4-second cycle hot surface ignition system. Stainless steel front, top, sides, and doors. Model GDCO-E1 shown with optional casters.

BAKERS PRIDE®
A Standex Company

Model	Description
Value Models	
BCO-G1	Sgl Gas, Limited Options
BCO-G2	2 each Dbl Gas, Limited Options
Mid-Range Value Models	
GDCO-G1	Sgl Gas
GDCO-G2	2 each Dbl Gas
GDCO-E1	Sgl Electric
GDCO-E2	2 each Dbl Electric
Additional models available.	
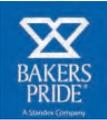
HearthBake Series Countertop Ovens

Engineered for fast pre-heat and quick recovery, HearthBake ovens deliver precise and balanced cooking and baking results for an unequaled variety of menu items. Ideal for baking, roasting, re-therming, warming, and holding of pizza, meat, vegetables, breads, desserts, fish, and chicken. Bake directly on the hearth deck, on screens, or on baking sheets. Choose gas or electric. Ovens are stackable. Optional brick lining available.

Model	Description
GP-51	Gas Sgl w/2 Decks, 40,000 BTUH
GP-52 2 Decks	Gas Dbl w/4 Decks, 80,000 BTUH
GP-61	Gas Sgl w/2 Decks, 45,000 BTUH
GP-62 2 Decks	Gas Dbl w/4 Decks, 90,000 BTUH
P18S	Elec Dbl Deck 18"x18"
P22S	Elec Dbl Deck 21"x21"

Additional models available.

Chef Series™ Convection Ovens

Deliver healthy, wholesome meals that will appeal to your patrons tastes without sacrificing nutritional value. Features include one shot and pulse steam injection, even baking without rotating pans, manual backup controls, cook and hold feature, 6 wire racks with 12-position pan slides, simultaneously opening doors with double-pane glass windows, and a porcelainized cooking compartment. Choice of 2 control options—EnviroStar™, a knob control, or EnviroZone™, a fully programmable, icon-driven control. ENERGY STAR®. 3-year parts; 2-year labor warranty; limited lifetime warranty on doors. Model ECSF-ES2 shown.

Model	Description
ECSF-ES1	Electric-Full w/EnviroStar Control, 208/240V
ECSF-EZ1	Electric-Full w/EnviroZone Control, 208/240V

Infrared & Radiant Broilers

Intense energy quickly penetrates meat, locking in natural juices and reducing broiling time as much as 50%. Broil in half the time with $1/3$ less gas for fuel savings up to 66% over ordinary broilers. Schwank tiles preheat to 1650°F in 90 seconds. Warming oven above broiler. Stainless steel front, sides, and top. 674 square inches per rack. Grease filtration system for clean air intake. Model P32D-171 shown.

Model	Description
170	Infrared Broiler FreeStanding
171	Infrared Broiler FreeStanding w/Warming Oven
270	Infrared Double Deck Broiler FreeStanding
P32D-171	Platinum Infrared Brlr w/Std Oven
P32D-3240	Platinum Radiant w/Std Oven
P32C-32B	Platinum Radiant w/Cabinet
P32A-171	Platinum Infrared Brlr w/Convection Oven
P32A-3240	Platinum Radiant w/Convection Oven

LG Griddles

Perfect for foodservice operations of any size or volume, these griddles make cooking fast and efficient! Available in gas or electric with solid state or thermostatic controls. Choose stainless or chrome plates. Chrome plate models will cut your cleaning time nearly in half and will save as much as 30% in utility savings per year. Model 136TC shown.

Model	Description
136TC	Electric 36" w/3 thermostat controls, chrome plate
148TC	Electric 48" w/4 thermostat controls, chrome plate
148S	Electric 48" w/4 solid state controls
160S	Electric 60" w/5 solid state controls
148SC	Electric 48" w/4 solid state controls, chrome plate
160SC	Electric 60" w/5 solid state controls, chrome plate

Additional models available.

Heavy Duty Manual Convection Ovens

Expect the same superior cooking performance as our Heavy Duty Digital Convection Ovens, except with manual controls! Stainless steel construction and advanced airflow design with patented baffle. Manual controls adjust time, temperature, and humidity. 120-minute timer beeps at end of cycle. Designed to accommodate stacking. Model XAF-193 shown.

Model	Description
XAF-113	Half Size w/Humidity, Holds (3) $1/2$ size sheet pans (not included)
XAF-133	Half Size w/Humidity, Holds (4) $1/2$ size sheet pans (not included)
XAF-183	Full Size w/Humidity, Holds (3) full size sheet pans (not included)
XAF-193	Full Size w/Humidity, Holds (4) full size sheet pans (not included)
OST-195-C	Full Size Oven Stand

Additional models available.

High Performance Griddles

• Heavy 1" thick, 24" deep griddle plate
• Double walled and reinforced stainless steel cabinet
• Snap action thermostat standard (Electric and Solid State optional)
• 3³/₄ gallon grease container
• Removable 4" legs for flush mounting
• Front grease trough
• Optional hard chromed cooking surface
• 30" deep depth available

Model	Description
MKG24	Gas, 24", 60,000 BTU
MKG36	Gas, 36", 90,000 BTU
MKG48	Gas, 48", 120,000 BTU
MKG60	Gas, 60", 150,000 BTU
MKG72	Gas, 72", 180,000 BTU
MKE24-E	Electric, 11.4kW, Elec T-stat

Additional models available.

Medium Duty Electric Griddles

Highly-polished griddle plate fully welded to stainless steel frame for consistent cooking and easy clean-up. Stainless steel construction and extended cool-to-touch front edge. Heat and thermostatic control every 12". Removable, easy-to-clean, stainless steel, large capacity catch tray. 1-year parts & labor warranty. Model GEG36 shown.

Model	Description
GEG24	24", 208/240V, 4200W/5600W
GEG36	36", 208/240V, 6300W/8400W

HDC Counter Charbroilers

Unsurpassed performance, combining proven control systems with quality and durability. Ranges—33,000 BTU cast-iron burners available in 2, 4, 6, and 8 burner models. Step-up models also available. Charbroiler—Two-position, two-sided cooking grids with 40,000 BTU per foot. Briquettes or radiant models available. Griddles—Manual or thermostatic controls provide precise temperature settings of 150˚F to 400˚F with 30,000 BTU per foot.

Model	Description
HDC-24	24", Radiant
HDC-36	36", Radiant
HDC-48	48", Radiant
HDCL-24	24", Briquettes
HDCL-36	36", Briquettes
HDCL-48	48", Briquettes

Additional models available.

Restaurant Series Countertop Line

Countertop line delivers the performance and optimal response time required for professional chefs. Run at peak efficiency and reduce clean-up with Vulcan's line-up of Griddles, Charbroilers, and Hotplates. Each cook top is gas operated, provided with an LP conversion kit, and includes 4" adjustable legs for easy height variation based on preference. Models shown (left to right)—VCRH36, VCRG36T, VCRB36.

Model	Description
VCRG24-M	24" Manual Griddle
VCRG36-M	36" Manual Griddle
VCRG24-T	24" Thermostatic Griddle
VCRG36-T	36" Thermostatic Griddle
VCRH24	24" Hot Plate, 4 Burner

Additional models available.

Gas Countertop Equipment

With Globe's selection of charbroilers, griddles, fryers, and hot plates, you won't need a bigger budget or a bigger kitchen. Features include stainless steel insulated double wall construction, individual adjustable pilot per burner with front panel access, cast iron grates, and adjustable 4" stainless steel legs. 2-year parts & labor warranty. Models shown: GCB15G, GF30G, GG24G, GHP12G.

Model	Description
GCB15G-SR	Charbroiler, 15"W, S/S Radiant, 40,000 BTU
GG15G	Griddle, 15"W, 30,000 BTU
GG24TG	Griddle, Thermostatic, 24"W, 60,000 BTU
GHP12G	Hot Plate, 2 Burner, 44,000 BTU
GF15G	Fryer, 15-lb. fat cap., 26,500 BTU

Additional models available.

HDO Counter Ranges

The counter top range features heavy-duty cast iron grates and 33,000 BTU burners for unsurpassed durability. 2, 4, 6, and 8 burner models are available. Step-up models provide additional flexibility when working with skillets, and are available on 4, 6 and 8 burner models. Model HDO24 shown with optional battery spark ignition.

Model	Description
HDO-12	Open Top,12", 2 Burner
HDO-24	Open Top, 24", 4 Burner
HDO-36	Open Top, 36", 6 Burner
HDO-48	Range, 48" - 8 Burner
HDO-24SU	Open Top, Step-Up, 24", 4 Burner
HDO-36SU	Open Top, Step-Up, 36", 6 Burner

Additional models available.

Gas Countertop Equipment

Unsurpassed performance, combining proven control systems with Wells quality and durability. Units ship with natural gas configuration. Constructed of 300 series stainless steel for added durability and easy clean up. Available in 3 popular sizes. Char-broilers feature 25,000 BTU every 6" of grill width. Griddles feature 30,000 BTU per 12" section. Hot Plates feature 26,000 BTU per burner.

Model	Description
HDHP1230G	Hot Plate, 2 burner
HDHP2430G	Hot Plate, 4 burner
HDHP3630G	Hot Plate, 6 burner
HDCB1230G	Char-Broiler, 12"
HDCB2430G	Char-Broiler, 24"
HDCB3630G	Char-Broiler, 36"
HDCB4830G	Char-Broiler, 48"
HDG2430G	Griddle, 24"
HDG3630G	Griddle, 36"
HDG4830G	Griddle, 48"
HDG6030G	Griddle, 60"

Cayenne® Heavy Duty Counter Line

Cayenne® stainless steel griddles, charbroilers, and induction ranges feature higher BTU cooking power; all-metal knobs and knob guards guaranteed for life; fully-welded construction eliminates grease and dirt traps; lava rock charbroilers include radiant conversion kit; gas griddles include propane conversion kit; induction hot plates have same look and operating height as charbroilers and griddles. Models shown: 912HIDC, 924CG, 924GGM, 924HIMC.

Model	Description
912HIDC	12" Induction Dual-Hob, Digital Control
912HIMC	12" Induction Dual-Hob, Manual Control
924HIDC	24" Induction Dual-Hob, Digital Control
924HIMC	24" Induction Dual-Hob, Manual Control
924CG	24" Charbroiler, Lava/Radiant
936CG	36" Charbroiler, Lava/Radiant

Additional models available.

Griddles

Heavy cast griddle has a large cooking surface. High tech non-stick surface and removable stainless steel grease tray and splash guard make it easy to clean. Even heating throughout griddle surface up to 450°F. On/Off switch with indicator light, power light indicates griddle is turned on. UL Safety and Sanitary approved. Model CG-10 shown.

Model	Description
CG-5FB	16"Wx9$\frac{1}{4}$"Hx26$\frac{3}{4}$"L
CG-10	24$\frac{1}{2}$"Wx9$\frac{1}{4}$"Hx17$\frac{3}{4}$"L
CG-20	24$\frac{1}{2}$"Wx9$\frac{1}{4}$"Hx17$\frac{3}{4}$"L

Star-Max® Counter Equipment

Complete line of gas and electric griddles, charbroilers, fryers, and hot plates deliver heavy-duty performance and excellent results. Heavy gauge stainless steel construction. 2-year warranty. UL. AGA. NSF.

Model	Description
536TGF	Griddle 36" (Electric)
548TGF	Griddle 48" (Electric)
5136CF	Charbroiler 36" (Electric)
515EF	Fryer 15 lb., Single Pot, Twin Baskets (Electric)
530FF	Fryer 30 lb., Single Pot, Twin Baskets (Electric)
604HF	Hot Plate 4-Burner

Additional models available.

Countertop Electric

Behind every menu is a vision of how food should be prepared, cooked and served. Matching the right equipment to that vision makes all the difference. Globe's electric countertop fryers, griddles, induction ranges, pasta cooker and roller grill, whatever your operation, you can outfit your kitchen with quality, performance and value. Model GEG36 shown.

Model	Description
GEG24	Med. duty griddle, 24", 208-240V, 4200W/5600W
GEG36	Med. duty griddle, 36", 208-240V, 6300W/8400W

Additional models available.

HDG Thermostatic Counter Griddles

Snap-action thermostatic controls provide precise temperature settings of 150° F to 400°F. A 1" thick steel griddle plate means quick recovery and even heat on even the fullest loads.

• 30,000 BTU per foot
• Wide spatula-width grease trough
• Stainless steel front and sides
• Flame failure safety device
• 4" stainless steel legs
• Fully insulated for zero clearance
Model HDG24 shown w/standard battery spark ignition.

Model	Description
HDG-24	Griddle, Thermostatic, 24"
HDG-36	Griddle, Thermostatic, 36"
HDG-48	Griddle, Thermostatic, 48"
HDG-60	Griddle, Thermostatic, 60"
HDG-18	Griddle, Thermostatic, 18"
HDG-72	Griddle, Thermostatic, 72"

Electric Griddles

Perfect for your busy kitchen—Quickly prepare chicken, beef, fish, and grilled vegetable dishes. Stainless steel griddle features temperature controls from 120°F to 570°F, 15$\frac{1}{2}$"x16" cooking area, 3" side and back splash, and bottom mount removable grease collection pan. 120V. 1750 Watts. 1-year warranty. NSF. CE. Model GRID-24 shown.

Model	Description
GRID-16	16" Electric Griddle
GRID-24	24" Electric Griddle
GRID-30	30" Electric Griddle

Griddle Tops and Broilers

The 2- and 4-burner add-on griddle tops and portable griddle tops with heat resistant handles are made of heavy gauge $3/16$" steel. Each add-on griddle top includes a removable stainless steel grease drawer and specially designed rear flue. The add-on broiler (2-burner) is made of 10 gauge steel with a grid constructed of $1/4$" steel rods. Not for use on electric equipment.

Model	Description
133-1008	Griddle, Portable (2 Burner)
133-1009	Griddle, Portable (4 Burner)
133-1002	Griddle, Add On (2 Burner)
133-1003	Griddle, Add On (4 Burner)
133-1207	Broiler, Add On (2 Burner)

Ultra-Max® Cooking Equipment

ULTRA-MAX POWER! Welded steel frame construction with stainless steel front and side panels. Radiant or Lava Rock available in 5 sizes and feature 40,000 BTU burners every 12". Griddles available in 5 sizes, 2 griddle surfaces, and 3 temperature control systems. Step-Up Hot Plates available in 4 sizes. 3-year parts & labor warranty. Models 806HA, 836MA and 8036CBA shown.

Model	Description
824MA	Griddle 24" (Manual)
836TA	Griddle 36" (Throttling Thermostatic)
8172RCBA	Charbroiler 72" (Radiant)
8060CBA	Charbroiler 60" (Lava Rock)
804HA	Hot Plate 24", 4 Burner, 120K BTU

Additional models available.

900 Series Bake & Roast Deck Ovens

Separate heat controls for each section permit cooking and baking at difference temperatures, at the same time! Stainless steel front, top, sides, and back; counter-balanced doors, angle iron frame, aluminized steel combustion chamber and baking compartment, mechanical thermostat and steel deck. Upcharge available for Pizza "P" ovens with Ultra Rokite deck and increased temperature range.

Model	Description
961 Single	42"Wx32"Dx7"H Baking Comp.
961P Single	42"Wx32"Dx7"H Baking Comp., Holds (4) 14" Pizzas; (9) 10" Pizzas
951 Single	42"Wx32"Dx12"H Baking Comp.
966 Single	42"Wx32"Dx16"H Baking Comp.
981 Single	(2) 42"Wx32"Dx7"H Baking Comp.
901 Single	33"W x 22"Dx12"H Baking Comp.

Rapid Recovery Griddles

The RRE electric griddle with Rapid Recovery™ composite plate supports high volume kitchen applications while achieving high capacity, consistent results. Provides "corner-to-corner" temperature uniformity allowing operator to use every square inch for production. Model RRE36E shown.

Model	Description
RRE24E	Electric, 24", 10.8 kW
RRE36E	Electric, 36", 16.2 kW, EnergyStar®
RRE48E	Electric, 21.6 kW, EnergyStar®

Series 600 Charbroilers

Computer designed heating pattern for edge-to-edge even cooking. Patented E-Z tilt top grid drains 70% of grease to reduce flare-up. Stainless steel, fully insulated cabinet, round rod steel top grid, water tubs, 6" front shelf with towel bar, scraper, and 15,000 BTU per burner. NSF, AGA, and CE approved. Shown with optional back shelf, lower rack, shelf cut-out, cutting board, and fajita rack.

Model	Description	Model	Description
FM-RMB-624	Radiant 24" Floor	APM-RMB-624	24" Alternate Profile
FM-RMB-630	Radiant 30" Floor	APM-RMB-630	30" Alternate Profile
CM-RMB-636	Radiant 36" Counter	*Additional models available.*	
CM-RMB-648	Radiant 48" Counter		

Pizza Deck Ovens

Quite simply, deck ovens produce the best pizza! Blodgett deck ovens allow for more flavor development, a crispier crust, and better tasting toppings. Bake directly on the QHT Rokite stone deck–designed for even heat transfer and moisture absorption, which means crispier crusts for your pizza. Upgrade to Meteorite Deck available for 1048 and 1060 models. Model 1048 shown.

Model	Description
1048 Single	Holds (12) 10", (6) 14", (5) 16" pizzas
1060 Single	Holds (18) 10", (8) 14", (6) 16" pizzas

HD Counter Series

Full-size power, performance, and durability, streamlined with counter-series flexibility and convenience. The HD Counter Series features an impressive array of equipment to meet the demands of any commercial foodservice operation, large or small. Equipment so robust it rivals floor models for power, performance, durability, and reliability. Everything you need is available in a package and line-up that makes sense for your operation. Choose Broilers, Ranges, and Griddles—Configured your way!

Model	Description
GTGG24-GT24M	Griddle, 24"W, thermostatic controls, 56K BTU
GTGG36-GT36M	Griddle, 36"W, thermostatic controls, 84K BTU
GTOG24-4	Hotplate, 24"W, 120K BTU
GTBG24-AR24	Charbroiler, 24"W, adj. grates, 72K BTU
GTBG36-AR36	Charbroiler, 36"W, adj. grates, 108K BTU
GTBG48-AR48	Charbroiler, 48"W, adj. grates, 144K BTU

Additional models available.

CAX Series Circle Air Oven

These ovens feature programmable touchscreen controls, dependent doors with single hand operation, stainless steel construction interior and exterior, and advanced moisture evacuation system. Available in gas or electric.

Model	Description
CA6X	Circle Air Oven
CA6XB	Circle Air Oven, Equipment Stand
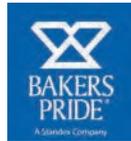
Y Series Deck Ovens

Y-Series feature fibrament hearth decks, unique micro slide top, bottom heat controls, and 120,000 BTUH per deck. Can be stacked two high. Adjustable and higher BTU input provide a more authentic crust and flavor that customers may be willing to pay more for. Y-DSP display ovens are designed and engineered to be "built-in" behind brick, stone, or tile. Ideal for display cooking and exhibition kitchens. Model Y-602 shown with optional casters.

Model	Description
Y-600	Sgl, 60"Wx36"D, 120K BTU
Y-600BL	Sgl, 60"Wx36"D, Brick Lined, 120K BTU
Y-600BL-DSP	Sgl Display Oven, 60"Wx36"D, Brick Lined, 120K BTU
Y-600-DSP	Sgl Display Oven, 60"Wx36"D,120K BTU
Y-602 2 Decks	Dbl, 60"Wx36"D, 240K BTU
Y-602BL 2 decks	Dbl, 60"Wx36"D, Brick Lined, 240K BTU

Additional models available.

Rotating Rack Oven

Mini-rotating rack oven does the work of a full-size model at half the size. Standard features include a continuously rotating 8-pan rack and unique airflow system. Internal steam production for bagels or similar products. In-shot burner technology provides energy efficiency with low maintenance. Rack and slides can be removed without tools for servicing and easy dishwasher cleaning. Digital programmable controls. The 12-pan stand provides storage for baking pans and supplies.

Model	Description
XR8-G	Mini-Rotating Rack Oven w/Stand, Gas
XR8-E	Mini-Rotating Rack Oven w/Stand, Electric

Featured Chef

Marcel Simon

Gumbeaux's Oyster Bar & Grill
Jalapeno Rio of Coushatta
Casino Resort

Kinder, LA

Gator Eggs

Yield: 50 Eggs

2 lb. cream cheese
1 lb. 90-110 shrimp
1¹/₂ lb. bacon
10 ea. jalapenos
13 oz. mozzarella cheese
2 tbsp. crab boil seasoning
1 lb. Panko bread crumbs
3 cups seasoned flour

Special Pre-Prep:

Soften cream cheese
Season and steam shrimp
Cook bacon crisp
Large Dice Jalapenos
Mix 3 cups flour with 2¹/₂ cups of water to make a batter

Cut cream cheese into 2 inch cubes and place under heat lamp to soften. Thaw out shrimp and steam for 20 minutes or until cooked. De-seed Jalapenos and bake for 10 minutes in oven at 350°F. Allow Jalapenos to cool off, then dice Jalapenos. Combine all ingredients in a large mixing bowl. Mix all ingredients well and form into egg-shaped balls with one ounce scoop. Grind bread crumbs in Robot Coupe until bread crumbs are fine.(2-3 min.) Chop parsley and mix with bread crumbs. Coat eggs in thick wet batter and then into bread crumb mix. Lay on a sheet pan and refrigerate for 2 hours. Remove from refrigerator and deep fry at 350°F until golden brown.

Low Temperature Cook & Hold Ovens

Gently re-circulated heated air moves uniformly and consistently around meats, seafood, poultry, vegetables, baked goods, and more. Because the ovens operate at a lower temperature than standard or convection ovens, meats come out richly browned and flavorful, seafood is moist and appetizing, and vegetables are colorful and nutritious. Model VCH16 shown.

Model	Description
VCH16	Institutional Series, Holds (16) 18"x26" or (32) 12"x20" pans
VCH8	Institutional Series, Holds (8) 18"x26" or (16) 12"x20" pans
VCH88	Institutional Series, Holds (16) 18"x26" or (32) 12"x20" pans, 2 Sections
VRH8	Restaurant Series, Holds (8) 18"x26" or (16) 12"x20" pans
VRH88	Restaurant Series, Holds (16) 18"x26" or (32) 12"x20" pans, 2 Sections
VCH5	Institutional Series, Holds (5) 18"x26" or (10) 12"x20" pans

Pizza Ovens

Stackable, stainless steel pizza ovens are perfect for use in kitchens with limited space. Ideal for pizzas, breads, and various bakery products. Features two removable ceramic hearth baking shelves with a 3¹/₄" deck height, a thermostat range of 284°F to 680°F, a 15-minute continuous timer, and a 6 foot power cord. CE.

Model	Description
PO-18	23"Wx25"Dx21"H, 240V, 2850W, 12 Amps
PO-22	26"Wx28"Dx21"H, 240V, 3600W, 15 Amps

LINCOLN

1100 Series Impinger®II Express Conveyor Ovens

Depending on food product cooked, Impinger Ovens from Lincoln are up to 4 times faster than conventional ovens. Air impingement uses hot air under pressure enhancing bake quality and uniformity. This allows for rapid heating, cooking, baking and crisping of foods. Optional FastBake® technology increases heat transfer to food decreasing bake times up to 35%. And, the most versatile oven on the market is now available in a ventless model.

Model	Description
1116-000-U	Nat. Gas, front loading, single deck/conveyor belt, 120v/60/1, 5 amps, 40K BTU
1117-000-U	LP Gas, front loading, single deck/conveyor belt, 120v/60/1, 15 amps, 40K BTU
1132-000-U	Electric, front loading, single deck/conveyor belt, 208v/60/3, 30 amps, 10kW
1180-1V	Ventless Oven Package, Electric, single stack, includes (1) complete oven, radiant finger setup, take-off shelf and high-stand with casters
1180-FB1E	Oven Package, Electric, single stack, FastBake Technology, includes (1) complete oven, FastBake finger setup, take-off shelf and high-stand with casters, 10kW

Additional models available.

LINCOLN

2500 Series (Digital) Countertop Impinger® Conveyor Ovens

Now UL710B approved for ventless operation! Small enough to fit on most countertops, but large enough to replace a half-size convection oven or up to 5 microwave ovens. Enhanced menu flexibility due to improved adjustable conveyor speed that ranges from 30 seconds to 15 minutes. Wider temperature range of 90°F to 600°F.

Model	Description
2501/1353	Electric, single deck w/ 31" conveyor, digital controls, 208v/60/1-ph, 27 amps, 3 wires, 6kW, NSF, UL, cUL
2502/1353	Electric, single deck w/ 31" conveyor, digital controls, 240v/60/1-ph, 24 amps, 3 wires, 6kW, NSF, UL, cUL
2501/1346	Electric, single deck w/extended 50" conveyor, digital controls, 208v/60/1-ph, 27 amps, 3 wires, 6kW, NSF, UL, cUL
V2502/1353	Electric, ventless, single deck w/ 31" conveyor, digital controls, 240v/60/1-ph, 24 amps, 3 wires, 6kW

Additional models available.

1400 Series Impinger®I Conveyor Ovens

With a 32"W reversible conveyor belt and 40" baking chamber, each oven can replace 3 full-size deck ovens.
• Stackable up to 2 high
• Customer specific finger setups for menu flexibility
• Temperature range from 260° to 600°F
• Conveyor speed from 1-30 minute cooking time
• Digital control panel
• Front loading glass access door
• Removable front fingers and side belt for easy cleaning
• Natural, LP or Electric
Easy Order Package and FastBake™ technology also available.

3200 Series Impinger® Conveyor Ovens

Impinger® conveyor ovens allow for rapid heating, cooking, baking, and crisping of foods. Features 55" and 70" size baking chambers with FastBake™ technology. Easy to read removable front control panel with adjustable digital cook time and temperature controls. Solid sandwich door. Stackable up to 3 high. Natural or LP gas.

Model	Description
3255	Gas, single-deck, single conveyor belt, 32" wide belt, 55" baking chamber, 20v/60/1-ph, 5.0 amps, 145K BTU
3270	Gas, single-deck, single conveyor belt, 32" wide belt, 70" baking chamber, 120v/60/1-ph, 14 amps, 150K BTU
3240-000-L	LP gas, single deck, 40" baking chamber, reversible conveyor, adj. speed, 15K BTU
3240-000-N	Natural gas, single deck, 40" baking chamber, reversible conveyor, adj. speed, 115K BTU
3240-000-R	Electric, single deck, 40" baking chamber, reversible conveyor, adj. speed, 208V/60/3-ph, 24kW, 65 amps

Additional models available.

DECK VS. CONVEYOR OVENS

A deck oven lends itself to a wide variety of menu items. It is simply designed and usually requires less servicing. The deck oven requires a higher skill level to operate.

Conveyor ovens reduce bake times and out-produce deck ovens due to the dynamic of forced air. They also offer increased consistency. Because no tending is necessary, conveyor ovens can be used by lesser skilled employees.

LINCOLN

Model	Description
1450-000-U	Natural Gas, single deck, single conveyor belt, solid door, glass access window included, NSF/CSA, 120/60/1, 5 amps, 120K BTU
1451-000-U	L.P. Gas, single deck, single conveyor belt, solid door, glass access window included, 120/60/1, 5 amps, 120K BTU
1452-000-U	Electric, single deck, single conveyor belt, solid door, glass access window included, UL/CGA, 120-208V/60/3, 80 amps, 27kW
1400-FB1E	Oven Package, electric, single stack, FastBake Technology, includes (1) complete oven with glass access window, FastBake finger setup, take off shelf, and high stand with casters, 27kW
1400-FB1G	Oven Package, gas, single stack, FastBake Technology, includes (1) complete oven with glass access window, FastBake finger setup, take off shelf, and high stand with casters, 120K BTU, 120v/60/1-ph, 5 amps

Additional models available.

LINCOLN

1600 Series Impinger® Low Profile™ Conveyor Ovens

The Impinger Low Profile puts the capacity of the Impinger I in a shorter frame that can be stacked 3 high. Individually, each oven boasts a 32"W conveyor belt and 40" baking chamber for high-capacity needs. Triple-stacked, it puts incredible baking capacity and flexibility in a modest amount of space. Natural, LP or Electric models available. Easy Order Package and FastBake™ technology also available.

Model	Description
1600-000-U	Nat. Gas, single deck, 110,000 BTU
1601-000-U	LP Gas, single deck, 110,000 BTU
1600-FB1E	Electric, single deck, 22,000kW
1600-FB1G	Gas, single deck, 110,000 BTU

Additional models available.

Butane Products

Portable butane stove features 7,000, 9,000, or 15,000 BTU, solid brass burner, auto piezo ignition switch and boil-to-simmer heat range. Perfect for any location where you need an on-site cooking station. Culinary Torch adds the perfect touch to créme brulées and other specialty desserts. CulinaryJet brings cooking out of the kitchen giving you a proprietary edge. Long Reach Lighters provide the safe way to light candles, chafing fuels, and other professional equipment.

Model	Description
50130	Sterno Butane Fuel 8 oz. w/ CRV
50106	9K Butane Stove w/ Carrying Case
50104	7K BTU Butane Stove w/ Carrying Case
50114	Butane Culinary Torch
50112	Butane Long Reach Lighter
50110	Butane Culinary Jet
50108	15K Butane Stove w/ Carrying Case

SnapFast® Quick Disconnect Coupling

This push to connect quick disconnect coupling contains a thermal shutoff feature which is a polymer ring located inside the nipple that will melt and close the gas supply valve if the temperature rises above 350°F (177°C). SnapFast also features a push-to-connect feature, which allows the coupling's components to be joined quickly by simply pushing them together until they snap into place. There is no need to hold or slide the operating ring.

Model	Description
A75	SnapFast $^3/_4$" one-handed quick disconnect
A100	SnapFast 1" one-handed quick disconnect
A125	SnapFast $1^1/_4$" one-handed quick disconnect
1675Kit48	Blue Hose Gas Connector Kit w/$^3/_4$" SnapFast, 48" gas connector, valve & elbows and restraining device

Additional models available.

T&S RELIABILITY BUILT IN™

Gas Appliance Connector & Installation Kits

Safe.T.Link gas connectors and installation kits assure safe installation of your gas appliances. Includes AGA-certified foodservice gas ball valve, 90° street elbow, and installation hardware. SureLink adjustable restraining cable and SwiveLink gas connector swivel provide the most reach with shortest hose, reducing stress and keeping gas flow unrestricted. Posi-Set ensures proper relocation of equipment after moving, cleaning, or repairs.

Model	Description
HG-4D-48SK	Kit w/QD $^3/_4$" NPT & 48" Hose w/SwiveLink Fittings
HG-4D-36SK	Kit w/QD $^3/_4$" NPT & 36" Hose w/SwiveLink Fittings
HG-4D-60SK	Kit w/QD $^3/_4$" NPT & 60" Hose w/SwiveLink Fittings
HG-4D-72SK	Kit w/QD $^3/_4$" NPT & 72" Hose w/SwiveLink Fittings
HG-4D-24SK	Kit w/QD $^3/_4$" NPT & 24" Hose w/SwiveLink Fittings
Posi-Set	Wheel Placement System

KROWNE

Model	Description
M5024K	$^1/_2$" x 24" Kit
M5036K	$^1/_2$" x 36" Kit
M5048K	$^1/_2$" x 48" Kit
M5060K	$^1/_2$" x 60" Kit
M5072K	$^1/_2$"" x 72" Kit
M7524K	$^3/_4$"" x 24" Kit

Additional models available.

Royal Series Gas Connector Kits

Designed to be used with stationary and caster-mounted commercial kitchen equipment. Convenient for equipment that is routinely moved for cleaning as features such as rotational end pieces and restraining cable provide both ease and durability when moving large gas-supplied equipment. The green anti-microbial PVC-coated protective layer allows for easy cleaning while the stainless steel corrugated tubing provides both flexibility and a strong internal structure that will last with enduring strength. Kit includes Gas Connector, Quick Disconnect, Gas Valve, Restraining Kit & Two 90° elbows.

Creation Express™ Mobile Cooking Carts

Create an interactive cooking experience with Mobile Cooking Carts from Lakeside. Attractive and compact with a designer flair. Two built-in induction stoves for energy efficient cooking. Available with three-stage cooking exhaust filtration system. Stainless steel cabinet and top surface are easy to clean and sanitize. Exterior is laminate over stainless steel, in a choice of standard or custom finishes. Induction stoves are 115VAC with 1500 Watt output. Power management system (standard) requires 220 VAC 50 amp power supply. Model 275 shown.

Model	Description
2065	34"Lx22"Wx40^1/$_2$"H, 1 stove, 1 filter (Filtration included)
2075	34"Lx22"Wx40^1/$_2$"H, 2 stoves, 1 filter (Filtration included)
2085	48"Lx22"Wx40^1/$_2$"H, 3 stoves, 2 filters (Filtration included)
2060	34"Lx22"Wx35^1/$_2$"H, 1 stove
2070	34"Lx22"Wx35^1/$_2$"H, 2 stoves
2080	48"Lx22"Wx35^1/$_2$"H, 3 stoves

Hot Dog Steamer & Bun Warmer

Constructed of stainless steel, the HDS-1200W will steam your dogs to perfection! Convenient humidity control system keeps buns fresh while your hot dogs steam. Tempered glass on both sides provides excellent merchandising. Steams 100 standard hot dogs and 36-48 buns. The BW-450 with removable stainless steel pan and bun rack make it easier to clean and sanitize with gentle warming heat for up to 32 buns.

PaniniPro™ Sandwich Press

Forget conventional panini presses. Wow your customers with a wide array of hot sandwich favorites served up in a fraction of the time! Stainless-steel body is commercial tough and easy to keep clean. Top and bottom plates available with either grooved or flat-surfaces. Both upper and lower plates can be independently set to temperatures up to 500°F. Arriving pre-programmed with 4 heating cycles, the PaniniPro™ also includes a USB/flash drive with user-friendly software capability making it easy to change heating cycles in tandem with your sandwich menu. NSF and cETLus listed.

Model	Description
6900-208-GF	Grooved Top/Flat Bottom
6900-208-GG	Grooved Top/Grooved Bottom
6900-208-FF	Flat Top/Flat Bottom
6900-240-GF	Grooved Top/Flat Bottom
6900-240-GG	Grooved Top/Grooved Bottom
6900-240-FF	Flat Top/Flat Bottom

Mini JetStar™ 4 oz. Popcorn Popper

The 4 ounce popper is perfect for small kiosks, coffee shops, small business lobbies, break areas, rental facilities or where ever you might want to pop and dispense popcorn. 15^7/$_8$"Wx14^7/$_8$"Dx23^3/$_4$"H. Model J4R

Hot Dog Rollers

Let profits roll! Grill hot dogs, egg rolls, taquitos, and more. The 360° roller rotation prevents residue buildup, while individual roller heating elements ensure heating consistency. Removable dip pan makes for easy cleaning. Inside, new grease seal feature prevents grease buildup inside the bearing. Infinite heat settings offer convenient temperature control. For optimum roller-performance capability, look for GripsIt models that include non-stick properties with grip-and abrasion-resistant additive. NSF and cETLus listed.

Model	Description
8018SX	Roller Grill, 18 Hot Dogs, GripsIt
8027	Roller Grill, 27 Hot Dogs
8045W	Roller Grill, 45 Hot Dogs, Wide
8045N	Roller Grill, 45 Hot Dogs, Narrow
8075	Roller Grill, 75 Hot Dogs
8010	Roller Grill, 10 Hot Dogs

Additional models available.

Grill-Max® Electronic Roller Grills

Electronic controls significantly improve multi-zone temperature control throughout entire grill surface. Significantly improves food safety and minimizes product waste as a result of accurate temperature control. LED display provides temperature reading for both the cook and hold cycles.

Model	Description
30CE	30 Hot Dog Cap., 23^3/$_4$"Wx20^5/$_8$"Dx12^1/$_2$"H, Chrome
50CE	50 Hot Dog Cap., 35^3/$_4$"Wx20^5/$_8$"Dx12^1/$_2$"H, Chrome
75CE	75 Hot Dog Cap., 35^3/$_4$"Wx28^5/$_8$"Dx15^1/$_2$"H, Chrome
30SCE	30 Hot Dog Cap., 23^3/$_4$"Wx20^5/$_8$"Dx12^1/$_2$"H, Duratec
50SCE	50 Hot Dog Cap., 35^3/$_4$"Wx20^5/$_8$"Dx12^1/$_2$"H, Duratec
75SCE	75 Hot Dog Cap., 35^3/$_4$"Wx28^1/$_2$"Dx15^1/$_2$"H, Duratec

Additional models available.

FRYMASTER®

Master Jet Performance Gas Fryers

Whether it's a single fryer, a fryer with built-in filtration, or a battery of fryers with a filtration system, Master Jet fryers achieve a long and dependable life through simplicity of design. Model offerings provide 40, 50, and 80-lb. oil capacity options with and without electrical hook-up. LP also available. Model MJ40 shown with optional casters.

Model	Description
MJ150	50 lb. oil cap., 14"x15" fry area, thermostatic controls, s/s frypot & door, enamel cabinet, 122K BTU, 6" adj. legs
MJ140	40 lb. oil cap., 12"x15" fry area, thermostatic controls, s/s frypot & door, enamel cabinet, 110K BTU, 6" adj. legs
MJ1CF	80 lb. oil cap., 18"x19" fry area, thermostatic controls, s/s frypot & door, enamel cabinet, 150K BTU (for chkn & fish), 6" adj. legs

FRYMASTER®

Portable Oil Filters

Designed to support routine oil filtration which preserves oil life and maintains consistent fried food quality. Powerful steel gear pump with 1/3 HP motor filters 50-lbs. of oil in 5 minutes. 5 ft. hose returns filtered oil with ease amply reaching the frypot to wash crumbs from the walls and the bottom of the frypot. Stainless steel pan and pump housing is made to stand up to heavy use and make the filter easy to clean.

Model	Description
PF50	50 lb. cap., Reversible Pump
MF90AU/80LP	Portable oil filter, low-profile design, reversible pump for fryers with front drain only, 80-lb oil capacity, 5' return hose, pan height $9^{3}/_{4}$", 4 GPM steel gear pump with 1/3hp motor, filter starter kit, casters

FRYMASTER®

Built-In Filtration Systems

Designed to support good oil station management and maximize oil life. Frymaster puts filtration where it's most convenient to use - right within the fryer - eliminating the need for additional floor and storage space. The filtering process is fast and easy, encouraging frequent filtering. The filter, housed beneath two fryers or one fryer and spreader, is capable of filtering up to six fryers individually, without having to be moved from fryer to fryer saving valuable labor.

Model	Description
FMJ240	Two Performance Gas Fryer open frypot design, 40-lb. oil cap., 110,000 Btu/hr.
FPPH255C	Two H55 High Efficiency Open Full Pot Gas Fryer, 50-lb. oil cap., 80,000 Btu/hr., part of the Manitowoc EnerLogic™ program, ENERGY STAR®.
FPPH355C	Three H55 High Efficiency Open Full Pot Gas Fryer, 50-lb. oil cap., 80,000 Btu/hr.,
FMJ250	Two MJ50 Performance Gas Fryer open frypot design 50-lb. oil cap., 122,000 Btu/hr.

FRYMASTER®

OCF Fryers

Open-pot, oil-conserving fryers provide outstanding results with 40% less oil, 10% less energy making them healthier for the environment, customers, workers, and your bottom line. FilterQuick and OCF30 fryers mind the cooking and safeguard workers by minimizing their handling of hot oil—less frequent oil changes, built-in filtration, and auto top off. Using only 30 lbs. of oil, the FilterQuick and OCF30 Fryers handle the same workload as a 50 lb. fryer.

Model	Description
FPEL214-2LCA	Elec., (1) full frypot/(1) split frypot (left), 3000 controller, 14 kW
FPEL314CA	Elec., (3) full frypots, 3000 controller, 14 kW
FPEL314-2LCA	Elec., (2) full frypots/(1) split frypot (left), 3000 controller, 14 kW
FPEL314-2RCA	Elec., (2) full frypots/(1) split frypot (right), 3000 controller, 14 kW
FPEL314-4LCA	Elec., (1) full frypot/(2) split frypots (left), 3000 controller, 14 kW
FPEL314-4RCA	Elec., (1) full frypot/(2) split frypots (right), 3000 controller, 14 kW
FPEL314-6CA	Elec., (3) split frypots, 3000 controller, 14 kW

Additional models available.

FRYER APPLICATIONS

The amount of sediment generated by fried menu items helps determine the type of fryer to recommend. Open pot fryers are easier to clean, but due to their deep, narrow, sediment collection zone, they are best for low sediment items like french fries and chicken wings. Frying high sediment items in an open pot fryer will result in unnecessarily frequent cleanings. Tube fryers and more difficult to clean, but they generally have a much wider and larger sediment collection zone, making them more versatile and better for higher sediment items like breaded chicken, fish and onion rings. Flat bottom fryers don't have a sediment zone. They are most commonly used for lower volume, specialty applications using doughs and batters, like tempura and funnel cakes.

Contact us for assistance. Our experts are available to help you choose the best fryer for your operation.

FRYMASTER®

High-Efficiency, Open-Pot, Gas Fryers

Designed for trouble-free filtering of fryer batteries without wasting valuable space. The H55 fryer is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. H55 fryers are the industry's first green fryers meeting ENERGY STAR® guidelines and are the foundation of Frymaster's ever-evolving conserving fryer technology. Optional Filtration System dramatically extends oil life, saving thousands of dollars annually on oil costs while preserving food quality.

Model	Description
PH155	50 lb. cap., 80,000 BTU
FPH155	50 lb. cap., 80,000 BTU w/Built-In Filtration

FRYMASTER®

1814 Gas Fryers

Frymaster's 1814 gas high-production tube fryers meet the demands of a varied menu while offering a trio of savings—conserving oil, energy and space. The savings add up quickly using 12-20% less oil, upwards of 50% less energy, and 11-15% less space. The thermo-tube heat transfer system provides superior heat-to-oil transfer. The SMART4U® Lane controller has features that make it easy to produce consistent, great-tasting food. NSF. ENERGY STAR®. Model 11814/HD50G/11814 shown.

Model	Description
11814G	63 lb. oil cap. frypot, 18"x14"x3³/₄" fry area, 3 twin baskets, 119K BTU, Lane controller
21814GF	(2) 63 lb. oil cap. frypots, 18"x14"x3³/₄" fry area/frypot, 6 twin baskets, 119K BTU/ frypot, Lane controller, built-in filtration
11814/HD50G/11814	(2) 63 lb. oil cap. frypots, 18"x14"x3³/₄" fry area/frypot, 119K BTU/ frypot; (1) 50 lb. oil cap. frypot, 14"x14"x3¹/₂" fry area, 100K BTU, 8 twin baskets, casters & built-in filtration, Lane controller

FRYER TIPS

Determining If Your Fryer Can Keep Up With Demand

Fryer productivity is usually measured by pounds of product per hour. Generally, a fryer that will handle a minimum of 80 pounds of French fries per hour is sufficient. In smaller, less demanding, environments, a 65 lb. fryer may be sufficient.

Frying Oil Life

The life of the frying oil can be indefinitely prolonged by filtering the fat twice every day (or at the end of every shift) and then adding 10% new oil, which is enough to rejuvenate the original oil. (If less than 10% of the oil was absorbed by the fried products, dip out enough to permit the addition of the 10% new oil. The oil removed can be used on the griddle or for other cooking needs.) For example, for a 35 lb. fryer, 3¹/₂ lbs. of fresh oil must be added. With this method, high annual savings in fat costs can be realized.

Oil Filters

If you fry breaded, watery or battered products in large quantities, you will need to filter more often. Remember to rinse well. Soap residue is the number one enemy of cooking fat as it accelerates cooking fat breakdown.

Oil Breakdown

According to several master fry chefs, water is one of the major causes of rapid breakdown of cooking oil. Ideally, if a balance can be maintained between the frying of dry items (i.e. breaded products) and wet items (i.e. frozen French fries), the life of the cooking oil can be considerably extended. When this is not possible, and most or all of the fried items are wet, several slices of dried bread can be nested between the twin baskets periodically, and "fried" to absorb the water which has been added by the wet products.

Admiral Craft Equipment Corp.

Single and Double Deep Fryers

Stainless steel fryer basket with collapsible heat-resistant handle features temperature control switch to 375°F. Tank has a capacity of 6 liters and has handles for easy removal. Calibration marks on tank insert make measuring oil easy. DF-6 models cook up 15 lbs. per hour. DF-12 models cook up to 25 lbs. per hour and include a faucet for worry-free oil removal. CE. NSF. UL listed.

Model	Description
DF-6L	15 lbs./Hr. Single Tank Fryer
DF-6L/2	15 lbs./Hr. Double Tank Fryer
DF-12L	25lbs./Hr., Single Tank Fyer w/Faucet
DF-12L/2	25lbs./Hr., Double Tank Fryer w/Faucet

FRYMASTER®

High Efficiency Decathlon Gas Fryers

Maximize your profits and make the most of your energy dollars with innovative design changes that have improved efficiency over 40%. ENERGY STAR® rated HD gas fryers have low idle costs, offer low gas consumption per pound of food cooked, and extend oil life. 6" vs. 4" diameter tubes provide 36% more surface area for heat transfer from the input energy to the oil. This minimizes the heat stress on the oil, preserving oil life. Optional Filtration System dramatically extends oil life, while preserving food quality.

Model	Description
HD150G	50 lb. oil cap., 14"Wx14"Dx3³/₄"H fry area, 100K BTU
HD160G	80 lb. oil cap., 18"Wx18"Dx3³/₄"H fry area, 125K BTU
CFHD160G	80 lb. oil cap., 18"Wx18"Dx3³/₄"H fry area, 125K BTU w/Built-In Filtration
CFHD150G	50 lb. oil cap., 14"Wx14"Dx3³/₄"H fry area, 100K BTU w/Built-In Filtration

Fryer Baskets

E-Z Grip® vinyl-coated handle fryer baskets are ergonomically designed to naturally fit the shape of a hand when gripping a fryer basket. E-Z Grip® Plus* includes patented corner protection and double hook construction to extend the life of the basket. *2 year guarantee. Standard fryer baskets also available in nickel plated steel wire and vinyl-coated handle for operator comfort.

Model	Description
225-1082	11"Lx5$\frac{5}{8}$"Wx4$\frac{1}{4}$"H, Front Hook, Teal Hdl (E-Z Grip®)
225-1063	12$\frac{1}{8}$"Lx6$\frac{5}{16}$"Wx5$\frac{5}{16}$"H, Front Hook, Teal Hdl (E-Z Grip®)
225-1026	12$\frac{7}{8}$"Lx6$\frac{1}{2}$"Wx5$\frac{3}{8}$"H, Front Hook, Teal Hdl (E-Z Grip®)
225-1073	13"Lx12$\frac{1}{4}$"Wx5$\frac{1}{4}$"H, Front Hook, Teal Hdl (E-Z Grip®)
225-1084	13$\frac{1}{4}$"Lx4$\frac{1}{4}$"Wx5$\frac{1}{2}$"H, Front Hook, Teal Hdl (E-Z Grip®)
225-1052	13$\frac{1}{4}$"Lx5$\frac{3}{4}$"Wx5$\frac{3}{4}$"H, Front Hook, Teal Hdl (E-Z Grip®)
225-1061	1$\frac{1}{4}$"Lx6$\frac{1}{2}$"Wx6"H, Front Hook, Teal Hdl (E-Z Grip®)

Additional models available.

Countertop Electric Fryers

Achieve the productivity benefits of traditional electric floor model fryers, but in a convenient, countertop design. The CEF series improves kitchen workflow and optimizes back-of-house by allowing you to store product at point-of-use. Model CEF40 shown.

Model	Description
CEF40	17 kW, 18" W, 40 lb. oil cap., knob control
CEF75	24 kW, 27" W, 75 lb. oil cap., knob control

TR Series Fryers

Consistently cook the best-tasting food—faster than ever. Innovative fryers are easy to operate and maintain, maximizing your productivity and minimizing your operational costs. With faster recovery, they're designed to be the most profitable pieces of equipment in your kitchen. 10-year limited tank, 1-year parts and labor warranty. NSF. CSA. Model 1TR45A shown.

Model	Description
1TR45A	15$\frac{1}{2}$"W, 70K BTU, 14"x14", 45 lb. oil cap., knob control
1TR45AF	15$\frac{1}{2}$"W, 70K BTU, 14"x14", 45-50 lb. oil cap., knob control, KleenScreen PLUS®, EnergyStar®
1TR65D	21"W, 80K BTU, 19$\frac{1}{2}$"x14", 65-70 lb. oil cap., digital control
2TR45AF	31"W, 140K BTU, 14"x14", 45-50 lb. ea. oil cap., knob control, KleenScreen PLUS®, EnergyStar®
3TR45AF	46$\frac{1}{2}$"W, 210K BTU, 14"x14", 45-50 lb. ea. oil cap., knob control, KleenScreen PLUS®, EnergyStar®
4TR45AF	46$\frac{1}{2}$"W, 210K BTU, 14"x14", 45-50 lb. ea. oil cap., knob control, KleenScreen PLUS®, EnergyStar®

Additional models available.

FRYER MAINTENANCE ROUTINES

- Filter the oil frequently, at least once a day.
- Maintain oil temperature around 340°F. Oil will break-down at double the rate or every 10° over 350°F.
- Keep your oil free of any contaminants such as:

  Water—never load frozen foods over the fry pot.

  Soap—clean, rinse and dry the pot extremely well.

  Salt—never salt your food over the oil.

  Food particles—Frequently skim off floating particles using a skimmer screen and remove particles that fall into the cold zone with a fryer scoop.

  Air & Light—cover the fryer at night or when not in use.

Gas Floor Fryers

Globe gas floor fryers are available with 35, 50 and 80 lb. oil capacities and natural gas or liquid propane. Fry tank is constructed of stainless steel with a large foam zone to prevent excessive moisture in the oil. Rugged cast iron burners with 30,000 BTU per tube. Model GFF50G shown.

Super Marathon Fryers w/Built-In Filtration

Safeguards workers by minimizing handling of hot oil with these all-purpose fryers featuring built-in filtration. The 50-lb. oil capacity of each frypot accommodates a wide range of frying needs, everything from French fries, breaded products and specialty foods to bone-in chicken. Model SCFSM250 shown.

Model	Description
SCFSM250G	(2) 50 lb. oil cap. fryers, 14"x14" fry area, 120K BTU per frypot

PITCO

Solstice Prepackaged Fryer System with Solstice Filter Drawer System

Faster cooking and more cooking power for quality production and increased profits. Burner design improves efficiency over 13%. Two-step filtering makes for ease of filtering. Filter drawer designed to fit under fryers increase oil life up to 50%; no extra space required under hood. Upgraded controls aid the cooking process by controlling cooking times and temperatures for a more consistent product.

Model	Description
SE14RS-1FD	High Power, Electric, (1) 40-50 lb. oil cap. full tank, solid state controls, boil out, drain valve interlock, melt cycle, s/s tank, front & sides, under-fryer drawer filtration, 22.0kW (-F)
SE14RS-2FD	High Power, Electric, (2) 50 lb. oil cap. full tanks, solid state controls, boil out, drain valve interlock, melt cycle, s/s tank, front & sides, under-fryer drawer filtration, total 44.0kW (-FF)
SE14RS-3FD	High Power, Electric, (3) 50 lb. oil cap. full tanks, solid state controls, boil out, drain valve interlock, melt cycle, s/s tank, front & sides, under-fryer drawer filtration, total 66.0kW (-FFF)

Additional models available.

PITCO

Solstice™ Gas Fryers

High production, 57% thermal efficient solstice burner design allows you to cook more product in an improved operating environment with cooler flue temperatures. Choice of 2 nickel-plated, oblong, wire-mesh baskets or 1 nickel-plated, square, wire-mesh basket. Self-cleaning burners standard on solid state and computer controls. Available with filtration system. Model SG14S shown.

Model	Description
SG14RS	40-50 lb. oil cap., millivolt control, s/s tank, front, door & sides, 122,000 BTU
SG14S	40-50 lb. oil cap., millivolt control, s/s tank, front, door & sides, 110,000 BTU
SG14TS	Split frypot, (2) 20-25 lb. oil cap. tanks, millivolt control, s/s tank, front, door & sides, total 100,000 BTU, CE, AGA
SG18-SS	70-90 lb. oil cap., millivolt control, s/s tank & exterior, 140,000 BTU

Additional models available.

PITCO

Standard & Economy Fryers

Stand-alone fryers with a welded tank feature long lasting, high temperature alloy stainless steel heat baffles mounted in the heat exchanger tubes for maximum heating and combustion efficiency. And, don't forget to inquire about the first ever ENERGY STAR® value-priced fryer; the VF35 uses 35% less gas and has the same production rate as the 35C+S. Model 35C+S shown.

Model	Description
35C+S	35-40 lb. oil cap., millivolt control, s/s tank, door & front, 90,000 BTU
45C+S	42-50 lb. oil cap., millivolt control, s/s tank, door & front, 122,000 BTU
65C+S	65-80 lb. oil cap., millivolt control, s/s tank, door & front, 150,000 BTU
SG14S	40-50 lb. oil cap., millivolt control, s/s tank, front, door & sides, 110,000 BTU
SG18S	70-90 lb. oil cap., millivolt control, s/s tank, front, door & sides, 140,000 BTU
VF-35S	Tube fired, 35 lb. oil cap., millivolt control, removable basket hanger, includes (2) twin baskets, 9" adj. legs, s/s tank, front, door & sides, 70,000 BTU, ENERGY STAR®

PITCO

Solstice Supreme High Efficiency Fryers

Solstice tube fired gas fryers provide dependable atmospheric heat transfer and fuel saving ENERGY STAR® performance. Atmospheric burner system reaches 70% thermal efficiency and delivers lower flue temperatures. Self-cleaning burner performs a daily 30-second cleaning cycle keeping burners at optimum performance. Down draft protection safely monitors fryer, making this a low maintenance, highly reliable fryer. 10-year tank warranty.

Model	Description
SSH55	Gas, 40-50 lb. oil cap., full tank, solid state controls, s/s tank, front & sides, total 80,000 BTU
SSH55-1FD	Gas, (1) 40-50 lb. oil cap. full tank, solid state controls, s/s tank, front & sides, under-fryer drawer filtration, 80,000 BTU
SSH55-2FD	Gas, (2) 40-50 lb. oil cap. full tanks, solid state controls, s/s tank, front & sides, under-fryer drawer filtration, total 160,000 BTU

Additional models available.

PITCO

Reduced Oil Volume (ROV) Fryers

Pitco's ROV fryers will save 50% in oil cost while maintaining the high production that is expected of Pitco Solstice Supreme fryers. Labor savings are also a key component of the ROV fryers which come with 3 to 4 minute automatic filtration and oil top off features. A must of anyone looking to reduce costs in their operation. Model SSHLV14C-2/FD shown.

Model	Description
SELV14-C/FD	Electric, full frypot, (1) 30 lb. oil cap. tank, computer controls w/push button top off, built-in Solstice Filter Drawer System, s/s tank, front, door & sides, 17.0kW
SELV14C-2/14T-2/FD	Electric, (4) fryers, (2) 30 lb. oil cap. full tanks & (4) 15 lb. oil cap. twin tanks, computer controls w/push button top off, built-in Solstice Filter Drawer System, s/s tank, front, door & sides
SELV14C-2/14T/FD	Electric, (3) fryers, (2) 30 lb. oil cap. full tanks & (2) 15 lb. oil cap. twin tanks, computer controls w/push button top off, built-in Solstice Filter Drawer System, s/s tank, front, door & sides

Additional models available.

Doughnut Fryers

Consistently fry high quality donuts and bakery products with less oil and fewer BTUs. Atmospheric burner system combined with stainless steel heat tubes utilizes high temperature alloy stainless steel baffles. Large cool zone for better frying. Traps particles and crumbs, prevents a major cause of fat breakdown and eliminates taste transfer.

Model	Description
24P	150 lb. oil cap., mechanical thermostat, submerger, drainboard, s/s tank & exterior, 120,000 BTU
24R	117 lb. oil cap., solid state thermostat, melt cycle, boil out, on-off switch, drainboard, submerger, filter heater, flush hose, s/s tank & exterior, 72,000 BTU
24RUFM	117 lb. oil cap., built-in filter, solid state thermostat, melt cycle, boil out, on-off switch, drainboard, submerger, filter heater, flush hose, s/s tank & exterior, 72,000 BTU
34P	210 lb. oil cap., mechanical thermostat, submerger, drainboard, s/s tank & exterior, 110,000 BTU

Portable Filter System

Increase both the shortening life and quality of your oil with the Pitco Portable Filter System. This easy-to-use and easy-to-store mobile item removes crumbs and sediment from the oil that, if ignored, can cause flavor transfer and a quicker breakdown of the shortening. Its low profile design fits under most fryer drains.

Model	Description
P14	Fits 14 size fryers, 55 lb. oil cap.
P18	Fits 18 size fryers, 75 lb. oil cap.
P24	Fits 24 size fryers, 160 lb. oil cap.
P34	Fits 34 size fryers, 210 lb. oil cap.
RP14	Fits 14 size fryers, 55 lb. oil cap. (w/Reversible Pump)
RP18	Fits 18 size fryers, 75 lb. oil cap. (w/Reversible Pump)

Safety-Set® Placement System

If safety and consistent equipment placement are priorities in your kitchen, Safety-Set® is the solution for you! Designed to ensure caster-mounted kitchen equipment is returned to its precise design specified location after every cleaning or maintenance. Flexible, tough injection molded thermoplastic polyurethane is resistant to oils and greases and withstands 1,000 PSI of crush pressure. Can be used with cooking appliances, warming carts, salad bars, and refrigerators. Certified to NSF/ANSI Standard 169. Compatible with 3", 4", 5", and 6" casters.

SwivelMAX® Gas Connector Fittings and Kits

Blue Hose® kits with SwivelMAX® enable easier movement of caster-mounted appliances at angles, back and forth, and from side-to-side, while relieving stress at the ends of the hose. Required by code in many states for both caster and fixed leg mounted gas-fired cooking equipment. Prevents premature failure of the connector and provides more aisle space by allowing the appliances to be positioned closer to the wall. Available with one or two SwivelMAX® fittings. CSA and NSF certified.

Model	Description
16100KIT2S48	1"x48" Gas Connector kit, 2 Swivels
16125KIT2S48	$1^{1}/_{4}$"x48" Gas connector kit, 2 Swivels
1675KIT2S48	$^{3}/_{4}$"x48" Gas connector kit, 2 Swivels
SM100	1" SwivelMAX® fitting
SM125	$1^{1}/_{4}$" SwivelMAX® fitting
SM75	$^{3}/_{4}$" SwivelMAX® fitting

Additional models available.

SafetyQuik® Gas Connector Fitting

SafetyQuik® does the work of both a quick-disconnect and shut-off valve. The SafetyQuik® QDV fitting, with its innovative safety-sleeve, incorporates added special safety design features. With this unique item, the gas connector cannot be disconnected until the gas valve on the SafetyQuik® is shut off -- and the valve cannot be opened until the gas connector is attached. Includes automatic safety thermal shut-off that stops gas flow if temperature exceeds 350°F.

Model	Description
16100KITCF48	1" Gas Connector Kit w/SafetyQuik® QDV
1650KITCF48	$^{1}/_{2}$" Gas Connector Kit w/SafetyQuik® QDV
1675KITCF48	$^{3}/_{4}$" Gas Connector Kit w/SafetyQuik® QDV
CF-100	1" SafetyQuik® QDV
CF-50	$^{1}/_{2}$" SafetyQuik® QDV
CF-75	$^{3}/_{4}$" SafetyQuik® QDV

Blue Hose® Gas Connector Kits

Blue Hose® Gas Connector Kits from Dormont help to provide a safer and cleaner work environment, more floor/aisle space, higher productivity, and a smoother-operating kitchen. Kits include the renowned Blue Hose® gas connector, SnapFast®, the only one-handed quick disconnect with thermal shut-off, Swivel MAX® rotational fitting, Safety Set® (optional), restraining cable with hardware, full port valve, and elbows. CSA and NSF design certified; limited lifetime warranty.

Model	Description
1650KIT48	$^{1}/_{2}$"x48" Gas Connector Kit
1675KIT48	$^{3}/_{4}$"x48" Gas Connector Kit
16100KIT48	1"x48" Gas Connector Kit
16125KIT48	$1^{1}/_{4}$"x48" Gas Connector Kit

Ventless Fryers, Griddles & Cooktops

Create a line up of electric cooking equipment without the need for extensive ventilation. Install kitchens in facilities where extensive ductwork and rooftop fans are not practical, are prohibited or are too expensive. These hoods give you the flexibility to set up a range of electric equipment such as ovens, fryers, ranges, griddles, steamers, induction, and more. Self-contained air filtration and fire suppression systems are included. Safe and agency approved. Model WVU-96 shown.

Model	Description
WVU-72	Universal Ventless Hood with 72" opening
WVU-96	Universal Ventless Hood with 96" opening
WVC-46	Canopy Style Ventless Hood for all oven types
WF866RW	Auto-Lift Dual Fryer & Drawer Warmer Base, 208V/240V
WVO2HFG	24" Griddle, 2 French Plate Cooktop, Conv. Oven Base, 208V/240V
WV4HSRW	4 Spiral Plate Cooktop & Drawer Warmer Base, 208/240V
WVG136	Griddle & Double Door Cabinet Base, 208/240V

Additional models available.

Intek Connectionless Steamer

High performance boilerless and connectionless 6-pan electric or 5-pan gas counter top steamer available with single or double stacking stands. KW rates offered in 8,12, and 14. There is an Intek connectionless steamer to fit nearly any application. 1-year unit; 5-year cavity warranty. ENERGY STAR® and LEED compliant.

Model	Description
XS-208-8-1	Elec., 6-pan cap., 8 kW, 208V, Single phase
XSG-5	Gas, 5-pan cap., 65,000 BTU/hr
XS-208-8-3	Elec., 6-pan cap., 8 kW, 208V, 3 phase
XS-208-12-3	Elec., 6-pan cap., 12kW, 208V, 3 phase
XS-240-8-1	Elec., 6-pan cap., 8 kW, 240V, Single phase
XS-240-8-3	Elec., 6-pan cap., 8kW, 240V, 3 phase
XS-240-12-3	Elec., 6-pan cap., 12 kW, 240V, 3 phase

Pasta Perfect Cookers

Pasta Perfect produces up to 500 ten-ounce servings of pasta per hour by cooking large quantities in advance, then warming individual orders as they're received. With automatic basket lifts and electronic time controls, every pasta dish is cooked perfectly every time. And, it's done in less than seven square feet of floor space. Available in gas or electric.

Model	Description
SSPE14	Electric Pasta Cooker
SSPG14	Gas Pasta Cooker
SSRS14	Rinse Station

Pasta Magic™ Gas Cookers

Pasta Magic gas cookers have been redesigned both outside and inside, and offer state-of-the-art features and benefits for quick, consistent, and perfect pasta preparation. Model GPCSC shown w/ stainless steel cabinet and optional casters.

Model	Description
GPCSC	15 gal. cap., 6" steel legs w/1" adjustment
GPCBSC	15 gal. cap., automatic timed basket lifts, casters
GPCRSC	15 gal. cap., Rinse tank, swing away hot/cold rinse faucet
GPCRBSC	15 gal. cap., automatic timed basket lifts, rinse tank, swing away hot/cold rinse faucet, casters

K-Series Kettles

Completely redesigned with more customer features including true working capacity, embossed gallon-liter markings and heavy bar rim. Fast-cooking kettles feature ellipsoidal design kettle bottom for superior heat transfer. Gas, Electric, and Direct Steam models available. Model K40GLT shown.

Model	Description
K12ETT	Tilting Elec., 12-gal., countertop, 50 psi, 12.0 kW
K20EL	Stationary Elec., 20-gal., Ellipsoidal bottom, 12 kW
K40GL	Stationary Gas, 40-gal., Ellipsoidal bottom, 100,000 BTU
K40GLT	Tilting Gas, 40-gal., Ellipsoidal bottom, manual tilt, 100,000 BTU
K60ELT	Tilting Elec., 60-gal., Ellipsoidal bottom, manual tilt, 18 kW
K6ETT	Tilting Elec., 6-gal., countertop, 50 psi, 7.5 kW

Additional models available.

Braising Pans

New classic and advanced electronic controls deliver precise temperatures helping operators achieve maximum cooking consistency and improved food quality while reducing labor and food costs. Both the classic and advanced control panels are IPX6 rated for water resistance. Groen braising pans combine the functions of a skillet and a kettle into one versatile, high-performance, commercial cooking solution. Model BPM-30GA shown. Available in 10, 15, 30, and 40-gallon models (New electronic controls not available for TD/FPC). Electric or gas power options available (TD/FPC is electric only).

Model	Description
BPM-40EC	Electric 40-Gal, manual tilt, 15 kW, Classic control
BPM-40EA	Electric 40-Gal, manual tilt, 15 kW, Advanced control
BPP-30GA	Gas 30-Gal, power tilt, 104K BTUH, Advanced control
BPM-40GC	Gas 40-Gal, manual tilt, 144K BTUH, Classic control
BPM-40GA	Gas 40-Gal, manual tilt, 144K BTUH, Advanced control
BPM-15GA	Gas 15-Gal, manual tilt, 65K BTUH, Advanced control

Additional models available.

Modular Tilting Braising Pans

Braise, sauté, simmer, fry, and grill with ease with Vulcan commercial braising pans! Standard features include coved interior corners for simple cleaning, stainless steel, fully-welded one-piece design, and satin interior and exterior finish. Solid state temperature controls adjust from 50°F to 425°F. 1-year limited parts & labor warranty. Model VG30 shown with optional casters and spray hose.

Model	Description
VE30	30 gal. Electric
VE40	40 gal. Electric
VG30	30 gal. Gas (90K BTU/hr)
VG40	40 gal. Gas (120K BTU/hr)

Hoodini Ventless Combi Ovens

Now you can have all that power in a countertop model, installed where you need it, making it ideal for cafes and bars, convenience stores, and kiosks. Hoodini is the ultimate in ventless hood technology. It combines a catalytic and condensing systems to remove smoke, odor, and moisture from the oven cavity. No filters to replace! Choose 6- or 10-pan configuration with Touchscreen controls. Model BLCT-6E-H shown.

Model	Description
BLCT-10E-H	10-Pan Boilerless, Electric
BLCT-6E-H	6-Pan Boilerless, Electric
60678	Grilling Grid (use w/Mini or Half-Size Combi)
60798	Combi Sheet/Pizza Grill (use w/Mini or Half-Size Combi)

Vortex100

With it's boilerless and connectionless design, the Groen Vortex100 uses under 2 gallons of water per hour. ENERGY STAR® and LEED certifications enable users not only to save on water costs but electricity as well. Digital controls set Vortex100 apart from its contemporaries. Precise timing, repeat cycles for operational process, preset hold temperatures and diagnostics make the Vortex100 a part of any well run operation. The Vortex100 also offers an auto fill and condensate cap as available options.

Model	Description
VRC-3E	3-Pan Electric
VRC-6E	6-Pan Electric
CVH-6E	Condensate Cap Unit

Combi Ovens

Improve product quality and increase yields while reducing labor, energy, and cleaning costs. Boilerless ovens with an internal steam generator are an excellent choice for applications that do not require heavy loads and frequent cooking in steam mode. Boiler equipped models are ideal for applications that require high-volume steam cooking. Model BCT-62E shown.

Model	Description
Full Size Manual	
BLCM-102E	Holds 8 sheet pans or 16 hotel pans
BLCM-102G	Holds 8 sheet pans or 16 hotel pans
BLCM-62E	Holds 5 sheet pans or 10 hotel pans
BLCM-62G	Holds 5 sheet pans or 10 hotel pans
BCM-102E	w/Boiler, Holds 8 sheet pans or 16 hotel pan
BCM-62-62E	w/Boiler, Double stack BCM-62E w/stand

Additional models available.

CLEVELAND

Table Top Kettles

The power and flexibility you need at a size that makes sense. Available in electric, gas, and direct steam. Type 304 stainless steel kettle and supports. Jacket rated at 50-psi with safety valve. Complete with solid state water level, temperature and safety low water power cut-off. LED indicators and marine lock standard. Capacity from 1 to 20 gallons. Model KGT12T shown.

Model	Description
KDT12T	Direct Steam, 12 gal. cap.
KDT3T	Direct Steam, 3 gal. cap.
KDT6T	Direct Steam, 6 gal. cap.
KET12T	Electric, 12 gal. cap.
KET3T	Electric, 3 gal. cap.
KET6T	Electric, 6 gal. cap.

Additional models available.

CLEVELAND

SteamCraft® Steamers

Available in gas, electric and direct steam generators. Steam generator with automatic water fill on start up, automatic boiler blowdown, electronic spark ignition, and generator stand-by for instant steam. 60 minute mechanical timer or electronic controls. Manual bypass operation mode. Patented cold water condenser design. Type 304 stainless steel construction. Two piece door design. Capacity for three, five, six, and ten $2\frac{1}{2}$" deep full size steam table pans.

Model	Description
21CET16	5 Pan Cap. (Electric)
21CET8	3 Pan Cap. (Electric)
21CGA5	5 Pan Cap. (Gas)
24CEA10	10 Pan Cap., 2 Comp. (Electric)
24CGP10	10 Pan Cap., 2 Comp. (15 psi Boiler)
ES2446	2-Shelf Stand for CET8 or CET16
Unistand34	34"H Stand (for CET8 or CET16)

SteamChef™ Boilerless Steamers

Save energy. Save water. Save money. Patented SteamSaver™ technology reduces energy use by over 50%, reduces water use by 30%, and qualifies for ENERGY STAR® rebates. KleanShield™ design eliminates foaming, contamination of water reservoir, and flavor transfer. High speed convection steam for fast cooking. SureCook™ timer automatically compensates for the volume of food being cooked. Model 22CET6.1 shown.

Model	Description
22CET3.1	Electric, (3) Pan Cap., 9kW
22CET6.1	Electric, (6) Pan Cap., 13.5kW
22CGT3.1	Gas, (3) Pan Cap., 45,000 BTU

CLEVELAND

SteamCub Boilerless Steamer

1-compartment steamer has electronic controls with 3 operating modes: constant steaming, steam-hold, and holding only. Audible low water and high temperature safety indicator. Choose 60-minute mechanical timer or solid-state digital controls. Holds five $2\frac{1}{2}$" deep full size steam table pans. 8 gauge stainless steel inner cooking compartment, 14 gauge stainless steel outer compartment with 2-piece compartment door. 9 kW, 208V, 3 phase. ENERGY STAR®. Model 1SCEMCS shown.

Model	Description
1SCE	Steam & hold, continuous steaming, hold only (Digital)
1SCEMCS	Steam Only w/mechanical controls

CLEVELAND

Short Series Kettles

Rim height is 35" on this Short Series Kettle Floor Model. Type 304 stainless steel construction and supports. Fully steam jacketed, 50-psi steam jacket rating. Available in tilting and stationary models. Gas and electric have splash proof solid state temperature controls.

Model	Description
KGL40SH	40 gal. Gas, Stationary SH Series
KGL40TSH	40 gal. Gas, Tilting SH Series
KGL60SH	60 gal. Gas, Stationary SH Series
KDL40TSH	40 gal. Direct Steam, Tilting SH Series
KDL60TSH	60 gal. Direct Steam, Tilting SH Series
KDL80TSH	80 gal. Direct Steam, Tilting SH Series

Additional models available.

CONVOTHERM®

Mini Combi Oven-Steamers

Attract more customers and increase sales by featuring aromatic and visually appealing fresh cooked food. The "mini" combi oven significantly improves the quality of food and speed of preparation so you can now offer a greater selection of healthy food choices for your customers. EasyToUch™ controls are easily programmed for most frequently served foods, offer service diagnostics, and HACCP logging! Model OES 6.10 Mini shown. Also available is our OES 10.10 Mini.

Model	Description
OES 6.10 mini	Elec Boilerless, 3 Pans ($2\frac{1}{2}$")
OES 10.10 mini	Elec Boilerless, 10 Pans ($2\frac{1}{2}$")

CLEVELAND

Countertop Skillets

High efficiency heating system for fast heat-up and recovery time. Type 304 stainless steel construction. Splash proof. Bead blasted cooking surface prevents food sticking to surface. Self-locking marine type tilt mechanism prevents accidental tilting. Standard with thermostatic safety and main power controls with lighted indicators. Lift off cover with condensate vent standard. Choose from electric 10 and 15 gal. models for tabletop or stand mounting. 208/240V, 60 Hz, 3 Phase. UL, CSA and NSF.

Model	Description
SET10	10 gal.
SET15	15 gal.

CONVOTHERM

Convotherm 4

Convotherm features the industry's largest selection in models from the Mini (the smallest fully functional combi oven) to the 20.20 "Roll In". The Advanced Closed System +3 takes the guesswork out of cooking. Crisp & Tasty feature removes moisture for crisp, golden results without deep frying. Press & Go buttons offer one-touch cooking. ConvoClean feature cleans and sterilizes the interior automatically. Available in gas or electric. Model 20.20 shown.

Model	Description
C4ED10.10GS	Half Gas Boilerless, 5 Pans (2^1/$_2$")
C4ED6.20ES	Full Electric Boilerless, 14 Pans (2^1/$_2$")
C4ED6.20GS	Full Gas Boilerless, 14 Pans (2^1/$_2$")
C4ED6.20EB	Full Electric w/Boiler, 14 Pans (2^1/$_2$")
C4ED6.20GB	Full Gas w/Boiler, 14 Pans (2^1/$_2$")
C4ED6.10EB	Half Electric w/Boiler, 6 Pans (2^1/$_2$")
C4 ED 20.20GS	RI Gas Boilerless, 40 Pans (2^1/$_2$")

CLEVELAND

Tilting Braising Pan/Skillets

All stainless steel construction complete with thermostatic and safety controls; Gallon markings; Stainless steel clad; ^{5}/$_8$" "bead blasted" cooking surface prevents food sticking to surface; Power tilt or manual hydraulic hand tilt (please specifiy); Spring assist cover with adjustable vent. No clearances required. Choose from Electric/Gas-30 and 40 gal. models. NSF. Model SEL40TR shown.

Model	Description
SEL30TR	30 Gal Electric Skillet, R-Series
SEL40TR	40 Gal Electric Skillet, R-Series
SGL30TR	30 Gal Gas Skillet, R-Series
SGL40TR	40 Gal Gas Skillet, R-Series

CLEVELAND

PowerPan Tilting Skillets

Grill, braise, steam, boil and so much more! Most versatile piece of cooking equipment on the market. Available in 30 and 40 (115 and 150 liter) gallon capacities. Open base design for easy cleaning and maintenance. ^{5}/$_8$" thick cooking surface. Splash proof controls. Low 35" rim height for easy operation. Model SGL40T1 shown.

Model	Description
SGL30T1	30 Gal. Gas
SGL40T1	40 Gal. Gas
SEL30T1	30 Gal. Electric
SEL40T1	40 Gal. Electric

CLEVELAND

Space-Saving Combination Steamer/Kettle

Pressureless cooking with forced convection steam holds up to six 12"x20" pans. Solid state controls operate water level and safety functions. Each compartment equipped with 60-minute mechanical timer. Durable 14 gauge stainless steel construction with removable 6-gallon tilting kettle made of 304 stainless steel. 2/3 jacketed kettle includes trunnion mounted steam control valve 50-psi pressure rating. Lift-off cover. Double pantry faucet with swing spout included. Available in gas or electric.

Model	Description
24CEM24	Steamer, 6 Pan Cap., Electric, 24 kW
24CGM200	Steamer, 6 Pan Cap., Gas, 200K BTU
24CSM	Steamer, 6 Pan Cap., Steam Coil Boiler
36CGM300	Steamer, 6 Pan Cap., Gas, 300K BTU

Featured Chef

Matthew L. Auck
C.E.C. CFSP

Welbilt

Corporate Regional Chef
Cleveland, OH

Oven Roasted Whole Chicken

3^1/$_4$ lb. Whole Chicken
Salt & pepper
Rotisserie seasoning blend
Pan spray

Wash chicken with cool running water. Pat chicken dry with disposable paper towel. Season both inside and outside of chicken with salt & pepper and Rotisserie Seasoning Blend. Place seasoned chicken in refrigerator, covered, for 2 hours. This will allow the Rotisserie Seasoning to absorb into the chicken.

Spray vertical chicken roasting rack with pan spray, to prevent chicken from sticking to rack and place chicken on the rack.

Program the Convotherm 4 Combi Oven with the cooking profile:

Stage 1:
Mode: Combi
Temp: 400°F
Probe Temp: 140°F
Fan Speed: 4
Humidity Pro: AUTO

Stage 2:
Mode: Hot Air
Temp: 400°F
Probe Temp: 170°F
Fan Speed: 4
Crisp & Tasty: Level 5

Engage cooking profile and allow Convotherm 4 Combi Oven to start its pre-heat cycle. When pre-heat cycle is complete, the Convotherm 4 Combi Oven will prompt you to place product inside.

Place vertical chicken roasting rack inside Convotherm 4 Combi Oven. Spray off core probe with the retractable hand shower, to cool down the core probe.

Insert the core probe into the thigh of the chicken, this being the thickest part.

Close oven door. This will engage the cooking portion of the profile,

When cooking profile is complete, open door, remove the core probe from the chicken, and remove vertical chicken roasting rack from the Convotherm 4 Combi Oven.

Allow the chicken to rest for a few minutes before carving.

TIP: Roasting meats in Combi Mode will produce a moister, tenderer, and higher yield product versus traditional Convection roasting. The combination of steam and convected air creates a very gently cooking atmosphere, that doesn't tighten up the muscle tissue in proteins.

Featured Chef

Steve D'Angelo

Unified Brands

Corporate Chef
Conyers, GA

Chicken Corn Chowder

1 lb. Bacon
Whole Chicken
2 cups corn shucked
2 cups yellow onion diced
1¹/₂ cups bell pepper diced
1¹/₂ cups celery diced
¹/₂ cup sweet red pepper
1 cup red bliss potato diced
1 cup flour
1 gallon chicken stock
1 cup heavy cream
2 tbsp. L&P Worcestershire
1 tbsp. hot sauce
1 lb. butter
2 tbsp. Creole spice

I cut this recipe back for you to make from home. This is an old school recipe so don't cut any corners- make the stock with the bones! It's easy enough and what else are you going to do on a rainy Thursday night!

This may be my FAVORITE soup! It is so delicious that you will be making new friends just so you can give them a cup to taste! The Groen Kettle is the ultimate "super soup pot" and will cut the prep time in half and make it really hard to scorch.

Mise en Place - /miz a plas/ Don't worry if you can't say it. It just means put everything in its place) Read, cut, measure and clean before you start the cooking part, right!?

In a large stock pot, poach chicken. I like to start with a whole chick (washed) completely covered in cold water, add the trimmings (scraps) for the vegetables that we cut earlier, little pinch of salt and pepper to make the water taste good, and bring to boil. Put lid on and cut off and let set for about 30 minutes. Remove and cool chicken on cutting board and pull meat and refrigerate and make stock with bones.

Let bones simmer in poaching broth for about 45 minutes, if you can take it. Let stock reduce a little, strain and set aside. Bones are done, so let cool and throw them in your compost pile if you have one.

Clean out your stock pot and get it back on the stove. Render bacon then sauté veggies (except potatoes) with butter and creole spice until tender. (Don't let anybody see you put that much butter in) It will all make sense soon.

Add flour and sauté. Add stock, cream, potatoes, L&P and hot sauce.

When potatoes and chicken have tenderized re-season.

Unbelievably GOOD!

EZ Series Steamers

Cooking with steam means food cannot burn, scorch or dry out; shrinkage is minimized. No flavor transfer between products. Foods are brighter in color, more nutritious, and retain original flavors. Greater variety and volume of food can be prepared in a fraction of the space required compared to less efficient methods. Available in electric or gas, manual fill or auto fill, and manual drain or auto drain. Model EZ18-3 shown.

Model	Description
EZ18-3	18"W, 3-pan cap.
EZ18-5	18"W, 5-pan cap.
EZ24-3	24"W, 3-pan cap.
EZ24-5	24"W, 5-pan cap.

R Series Counter Steamers

Remarkably efficient and reliable—cooks 30% faster than conventional methods. Foods are brighter in color, more nutritious, and retain original flavors. Pressureless counter steamers hold 3 to 5 steam table pans and are perfect for low to medium volume cooking. Available in electric or gas, manual fill or auto fill, and manual drain or auto drain. Model R24-3 shown with optional stainless steel stand.

Model	Description
R18A-4	Elec., 4-Pan Cap., Auto Fill/Auto Drain, 18"W
R24-3	Elec., 3-Pan Cap., Auto Fill/Auto Drain, 24"
R24-5	Elec., 5-Pan Cap., Auto Fill/Auto Drain, 24"
RG24-5	Gas, 5-Pan Cap., Auto Fill/Auto Drain, 24"

Steam Jacketed Tabletop Kettles

New classic and advanced electronic controls deliver precise temperatures helping operators achieve maximum cooking consistency and improved food quality while reducing labor and food costs. Both the classic and advanced control panels are IPX6 rated for water resistance. Steam jacketed kettles offer cooking times up to twice as fast as stock pots, as well as utility-saving efficiency, even heating, hassle-free operation and food transfer, a greatly reduced footprint and category leading ROI in just a couple of years. Model TDBC-40A shown. Available in 2¹/₂, 5, 6, 10 and 12 gallon models. (TDB/6-10 is not available with electronic controls). Electric or gas power options available (TDB/6-10 available only in electric)

Model	Description
TDB-20A	Electric, 5-Gal, hand tilt, 6.3 kW, Advanced control
TDB-40A	Electric, 10-Gal, hand tilt, 10.8 kW, Advanced control
TDH-20A	Gas, 5-Gal, hand tilt, 31K BTUH, Advanced control
TDH-40A	Gas, 10-Gal, hand tilt, 52K BTUH, Advanced control
TDBC-40A	Electric, 10-Gal, crank tilt, 10.8 kW, Advanced control
TDHC-40A	Gas, 10-Gal, crank tilt, 52K BTUH, Advanced control

Additional models available.

Steam Jacketed Floor Kettles

New classic and advanced electronic controls deliver precise temperatures helping operators achieve maximum cooking consistency and improved food quality while reducing labor and food costs. Both the classic and advanced control panels are IPX6 rated for water resistance. Steam jacketed kettles offer cooking times up to twice as fast as stock pots, as well as utility-saving efficiency, even heating, hassle-free operation and food transfer, a greatly reduced footprint and category-leading ROI in just a couple of years. Model DEE/4-40A shown. 20, 40, 60, and 80 gallon models available. Electric or gas power options available.

Model	Description
DEE/4-20A	Electric, 20-Gal, tilting, 50 PSI, 10.8 kW, Adv. control
DEE/4-40C	Electric, 40-Gal, tilting, 50 PSI, 21 kW, Classic control
DEE/4-40A	Electric, 40-Gal, tilting, 50 PSI, 21 kW, Adv. control
DH-40C	Gas, 40-Gal, tilting, 50 PSI, 100K BTUH, Classic control
DH-40A	Gas, 40-Gal, tilting, 50 PSI, 100K BTUH, Adv. control
DH-60A	Gas, 60-Gal, tilting, 50 PSI, 150K BTUH, Adv. control

Additional models available.

VULCAN

Electric Counter Convection Steamers

Part of the PowerSteam™ Series, the electric counter series is a real production workhorse with superior energy and water savings. Its super-heated 235°F steam results in faster cooking times. Model C24EA5-DLX shown.

Model	Description
C24EA3-PS	3-Pan Deluxe Elec Ctr. (Professional Control Pckg)
C24EA5-PS	5-Pan Deluxe Elec Ctr. (Professional Control Pckg)

VULCAN

PowerSteam™ Floor Convection Steamers

Reduce cook times and retain flavor and nutrients with the PowerSteam™ Steamer. Stainless steel exterior, coved interior cooking compartments, long-life door gasket with exclusive pan guard, split water line connection, external deliming port, and high output stainless steel generator. Deluxe controls include super-heated 235°F steam, 60-minute timer, buzzer, constant steam feature, cook/ready light, and power switch. 1-year limited parts & labor warranty. NSF. UL. Model C24EA6 shown.

Model	Description
C24GA10-PS	10-Pan Deluxe Gas w/Cab Base, 125,000 BTU (Professional Control Pckg)
C24GA6-PS	6-Pan Deluxe Gas w/Cab Base, 125,000 BTU (Professional Control Pckg)
C24EA10-PS	10-Pan Deluxe Elec w/Cab Base, 30 kW (Professional Control Pckg)
C24EA6-PS	6-Pan Deluxe Elec w/Cab Base, 17kW (Professional Control Pckg)

CLEVELAND

Gemini™ Gas-Fired Steamer

With a high efficiency forced air gas generator, these steamers produce just enough steam to get the job done while minimizing energy use and saving water. Each compartment is independently operated and controlled by a separate stainless steel steam generator, gas valve, power on/off control levers, and an exclusive, remote probe-type water level control. Manual "ball valve" type drain controls main power on/off and automatically fills generator. Model 24CGA6.2 shown.

Model	Description
24CGA6.2S	6 Pan Cap.
24CGA10.2	10 Pan Cap.
24CGA10.2ES	10 Pan Cap.

VULCAN

ABC Combi Oven/Steamer

Brilliantly simple—Just 3 knobs—Train staff in less than 9 minutes! The Vulcan Combi Oven/Steamer is as easy as A-B-C. Just three knobs, no modes. Humidity adjusts automatically with precision—no programming is required. It has ultimate ease of use, just set the temperature, time, and go. While operation is simple, the technology behind it is anything but. The exclusive Precision Humidity Control guarantees accurate and sustained humidity for superior results. Model ABC7G shown.

Model	Description
ABC7G-NAT	7 Level Full-Size, Natural Gas
ABC7E-208	7 Level Full-Size, 208 Volt
ABC7E-240	7 Level Full-Size, 240 Volt
ABC7E-480	7 Level Full-Size, 480 Volt

groen

SmartSteam 100 Boilerless Steamers

A boilerless steamer minimizes water use and the heavy maintenance required with a boiler or generator unit. Capable of handling the heaviest workloads with all the conveniences of auto-fill, auto-drain, timed cooking, and continuous steam mode. Comes standard with a one-hour timer and free start-up. Model (2)SSB-5EF shown.

Model	Description
(2)SSB-10GF	Gas, Dbl-Stack, Open-Leg Stand, (10)12"x20" Pan Cap., 100K BTU ea.
SSB-3E	Electric, Counter, (3)12"x20" Pan Cap.
(2)SSB-5EF	Electric, Dbl-Stack, Open-Leg Stand, (5)12"x20" Pan Cap. Per Comp.
SSB-3G	Gas, Counter, (3)12"x20" Pan Cap., 54K BTU
SSB-5G	Gas, Counter, (5) 12"x20" Pan Cap., 62K BTU
(2)SSB-5GF	Gas, Dbl-Stack, Open-Leg Stand, (5)12"x20" Pan Cap. Per Comp., 62K BTU ea.

Additional models available.

HOW TO SAVE ENERGY

Turn off Equipment Whenever Possible — Leaving equipment to idle uses energy. Identify peak operation times and times that may be slower.

Staff Training — Make sure your staff is trained and utilizing the equipment to its fullest capacity.

Examine your Cooking Methods — By looking at your menu, determine what items could be cooked on more energy efficient equipment and modify the use of those pieces of equipment that create energy waste.

Maintenance and Repair — Having your equipment serviced regularly can eliminate energy waste.

Manufacturer Parts — Utilizing manufacturer parts can help reduce energy waste as they are made specifically to fit your equipment.

Recalibrate — Ensure that your thermostats and control systems are in proper working order. Check them often to ensure correct cooking temperatures to reduce energy loss.

Seals — Check all door seals on a regular basis and replace worn out seals promptly to reduce energy loss.

New Appliances — When considering the purchase of new appliances, take into account energy ratings as well as the potential for multiple uses.

Capacity — Purchase kitchen equipment with capacity in mind. Equipment that is too large for your operation wastes energy as you have to heat or cool capacity you will never use.

Lighting — Dimmers are available for both LEDs and CFLs (ensure that you use dimmable CFLs). Daylight dimmers are special sensors that automatically dim room lights based on the amount of free and natural daylight available. Swap old Open/Closed and EXIT signs with LED lighting for additional energy savings.

COOKING EQUIPMENT OVERVIEW

A commercial kitchen will have one or more of the following pieces of cooking equipment to perform their primary cooking functions.

Range: Ranges can have any number of burners and are extremely versatile. They take up relatively little space and often form the center of a cooking battery. They can be specified in different configurations, and with different types of range tops, open burners, griddle tops, uniform heat tops (a.k.a., hot tops) and graduated hot tops (for use with stock pots). Most professional chefs prefer Gas Ranges, but Electric Ranges are also common and Induction Ranges are slowly growing in popularity within the U.S

Ovens: Most Ranges feature a traditional oven mounted below the cooktop, but most kitchens employ more than one type of oven for different applications. Depending on the menu, and the space available, these may include Deck & Pizza ovens, Convection ovens, Conveyor ovens, Combi ovens and/or Microwave ovens.

Broilers: Salamander Broilers and Cheesemelters are often mounted above and to the rear of a range. Radiant heat Charbroilers are sometimes added to a Range, but usually stand alone. Heavy duty over-fired upright broilers are available for when the menu requires more cooking surface for greater output. Rotisserie Broilers are usually a specialty item designed for retail Supermarket and Fast Food operations.

Fryers: Depending on the menu, you may need a single fryer for a few side dishes or an entire frying battery for appetizers, sides, main courses and even desserts. Open Vat Fryers, Tube Fryers and Flat Bottom Fryers are the most common, and each excels for different applications. Pressure fryers are usually a specialty item commonly seen in fast food-fried chicken operations.

Steamers: Steam equipment comes in a dizzying array of variations. Traditional pressurized compartment steamers were connected to both steam generators and drains. More modern units eliminate the need for an external generator and produce their own steam. Water used to generate steam can be supplied from a water line ("connected") or can be poured in manually by the user ("connectionless"). Pressurized steamers provide great results for bulk cooking, while pressureless steamers are preferred for batch and a-la-carte cooking. In addition to the many different types of steamers, Steam Jacket Kettles and Tilting skillets also use steam to efficiently transfer heat for cooking. Many manufacturers include Combi Ovens in their steam category.

Accelerated Cooking: More of a concept than a specific piece of equipment, several manufacturers have developed specialized ovens that dramatically cut cooking times. These are most commonly seen in fast food and quick serve operations, but are growing in popularity elsewhere. The features vary, but the common denominator is that they all combine one or more of the following: Infrared Radiation, Forced Air Convection, Microwave Energy and/or Steam. Combining two or more of these accelerates cooking and lowers cooking time.

STEAMERS — TOP 5 ENERGY SAVINGS TIPS

Close the Door — Keeping the door closed will keep the food hot and steam in, but will also reduce wasted energy.

Compartments — Shut down unnecessary compartments during slow periods.

Timers — Save energy by ensuring that the steamer runs at full heat only when needed.

Clean It — Regular cleanings will help ensure that equipment is always operating at maximum efficiency.

Maintain — Servicing the steamer regularly and replacing any worn or broken parts will increase energy efficiencies.

OVENS — TOP 5 ENERGY SAVINGS TIPS

Combi — Make sure to follow the manufacturer recommendations for usage. Learn the programmable features that will allow you to increase energy efficiencies and maximize production.

Shut Doors — A busy kitchen can get crazy. When the oven is empty, make sure the doors are fully closed to reduce the heat that escapes.

Reduce Temperature — During slow times, turn the oven down to reduce energy consumption.

Fully Loaded — When possible, fill the oven to capacity as a full oven will increase the oven's efficiency.

Maintain — Replace seals and tighten – make sure to realign doors to keep heat in. Keep equipment clean an on a regular maintenance schedule.

Ventilation Systems

Caddy ventilation systems and UDS's are completely engineered and constructed from all 304 stainless steel. Models include baffle filters, cartridge filters, water wash, UV, and low air volume. DCV Demand Control ventilation is also available through our Smart Hood and partnership with Melink. All models can be made architecturally unique showcased in a plethora of finishes and lighting. UDS's include a completely sealed and insulated body with bus bar electric for ease of changing services. Total customization allows just about anything to be added to them such as water filters, control panels, and sinks. *Contact us for additional information.*

CORE Protection

The prevention and defense of fire in commercial kitchens is critical. CORE Protection is designed to provide primary coverage for hood plenum, grease ductwork, and cooking appliances. When the temperature exceeds the rating of the sensors, the CORE Protection is engaged for rapid flame knockdown and quick extinguishing of the fire. The CORE Protection System is a water-based fire suppression system ETL listed to UL Standard 300 and ULC/ORD-C1254.6. *Contact us for additional information.*

Captrate Grease Filters

The Captrate Filter line can extract more than 90% of grease above seven microns in size, resulting in reduced grease build-up in the hood and duct plenum. Single-stage Solo Filter is sized to fit into standard 2"D hood channel(s). Multi-stage Combo Filter offers unparalleled grease extraction efficiency and is available for new kitchen hoods and can also be retrofitted into most existing ventilation systems.

Model	Description
Solo Filter	Single Stage Filter
Combo Filter	Multi-Stage Filter

Featured Chef

Reva Constantine
**Great Lakes
Culinary Center**
Southfield, MI

Homemade Cinnamon Rolls

Dough:
1 (¼ ounce) package active dry yeast
1 cup warm milk
½ cup granulated sugar
⅓ cup softened butter
1 tsp. salt
2 eggs
4 cups flour

Filling:
1 cup packed brown sugar
3 tbsp. cinnamon
⅓ cup butter, softened
Cream cheese icing
6 tbsp. margarine (or butter)
1½ cups powdered sugar
¼ cup cream cheese
½ tsp. vanilla
⅛ tsp. salt

For the rolls, dissolve the yeast in the warm milk in a large bowl. Add sugar, butter, salt, eggs, and flour to the bowl of a mixer and mix well.

Pour the milk/yeast mixture in the bowl and using the dough hook, mix well until well incorporated.

Place dough into an oiled bowl, cover and let rise in a warm place about 1 hour or until the dough has doubled in size.

Roll the dough out on a lightly floured surface, until it is approx 16" long by 12" wide. It should be approx ¼ inch thick.

Preheat oven to 350°F degrees. Grease a 9"x13" baking pan.

To make filling, combine the butter, brown sugar and cinnamon in a bowl.

Spread the mixture evenly over the surface of the dough. Alternatively, you can spread the butter first on the dough and then the brown sugar and cinnamon mixture.

Working carefully, from the long edge, roll the dough down to the bottom edge. The roll should be about 18 inches in length. Cut the roll into 1½ inch slices. You might find it easier if you use a piece of floss vs. a knife.

Place the cut rolls in the prepared pan. Cover them with a damp towel. Let them rise again for another 30 minutes until they double in size.

Bake for 20 minutes or until light golden brown. Cooking time can vary greatly!

While the rolls are baking make the icing by mixing all ingredients and beat well with an electric mixer until fluffy.

When the rolls are done, spread generously with icing.

CAPTIVEAIRE

Pollution Control Unit (PCU)

PCU is designed specifically for the removal of smoke and grease particles from the air stream of commercial kitchen exhaust systems and to eliminate or reduce odor to an acceptable level if equipped with the optional odor control section. Use with a Captive-Aire high efficiency self-cleaning or baffle ventilator but may be used with other high efficiency exhaust hoods. *Contact our Customer Service Department for assistance.*

CAPTIVEAIRE

CASRE Up-Blast Centrifuga Utility Set

The CASRE is ideal for high temperature, heavy grease applications. The curb mounted exhaust blower system is easily installed, delivers exceptional performance, and offers a tilt-out wheel for easy access when servicing or cleaning the unit. The motor base and shaft seals provide a double layer of protection to prevent leakage into the building and grease build-up on the motor. An automatic safety lock with manual release ensures safe access to the wheel for cleaning. *Contact our Customer Service Department for assistance.*

CAPTIVEAIRE

Systems Control with DCV

Thermostatically controlled option offers automatic operation of exhaust fan(s) whenever cooking operations occur. Digital interface with LCD screen includes real-time status of fans, lights, and electric gas valve. Provides audible alerts of failures or issues. Alarm notifications displayed in English text to improve installation quality. Display of overload status for fan zone. The Demand Ventilation option utilizes VFDs to modulate exhaust and supply airflows based on cooking load. *Contact our Customer Service Department for assistance.*

KITCHEN VENTILATION SYSTEMS

Tips for the Selection and Use

When Selecting:

1. Know what your local codes require for ventilation.

2. Know what your growth plans are. It is easy to buy a little extra now but difficult to add on later.

3. Know how the ventilation system is designed to perform. An improperly designed ventilation system will dramatically affect your monthly utility bills, as well as create an uncomfortable, and possibly dangerous, working environment.

4. Use listed products. UL or ETL listing on hood, duct, and fans may result in substantially lower insurance rates. Ask your underwriter for an assessment.

When Operating:

1. Always service your fans. A loose fan belt or clogged in-take filter on the supply air fan will affect the performance of the system. Results of letting this maintenance lapse can be anything from a lack of capture ability, resulting in smoke and grease escaping into the surrounding area, to the fans shutting down completely, or worse. Set up a regular maintenance schedule at the same time you have your heating/air conditioning units checked. The same company can perform both maintenance functions.

2. Always keep the exhaust duct clean. A regular cleaning schedule should be set up with a cleaning company. Frequency of cleaning is dictated by the type and volume of cooking—in some cases every 30 days; in other cases, every 6 months. You must make the determination.

3. Clean the grease filters as often as necessary. They are made to be cleaned in most commercial dishwashers or the pot sink. If they are not cleaned regularly, the performance of the system suffers.

4. To help in maintaining the surface appearance, coat all stainless surfaces with a LIGHT covering of mineral oil, then wipe dry. This soaks into the pores of the metal and makes clean-up easier. Do not use mineral oil on the stainless grease filters. It is not necessary to coat the stainless every time you clean, only to keep a film of oil on the surfaces.

The key to all of the above is maintenance. The ventilation system is more than just the stainless box that you see in your kitchen. It includes the grease filters, grease duct, exhaust fan, supply fan, supply fan filters, supply fan duct, electrical or gas controls, motors and belts and design. If properly sized and properly maintained, it will save you money on your utilities. However, if the system is neglected, it will cost you each and every day of operation. The first cost of an improperly designed system may be lower, but the long term effect on heating/air conditioning equipment, as well as the energy usage, will soon catch up with your bottom line.

Contact our Customer Service Department for assistance. We are always happy to help.

Panasonic®

Sonic Steamers®

Retains up to 7X more water-soluble nutrients in foods than conventional methods. A cost effective and convenient alternative to a "traditional" steamer. No water line, no drain line, or vent hood to worry about. Holds two full-size 4" steam table pans with covers. Connectionless steamer features 4 heating elements (magnetrons), 8 programmable memory pads with 16 memory capability, programmable or dial timer, 5 power levels, 3-stage cooking, and removable center shelf. 208/230V-240V, 60Hz, Single Phase, 30 Amp, NEMA 6-20R. Made in Japan.
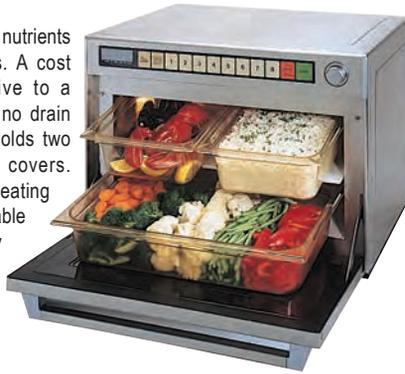
Model	Description
NE-2180	2100 Watts
NE-3280	3200 Watts

Panasonic®

Light Duty Commercial Microwave Ovens

The perfect choice for your quick serve restaurant, concession stand, pizzeria, lunchroom, and more. Unique "Bottom Energy Feed" system gets the cooking power right to the food. Constructed with a stainless steel door and 1000 Watts of cooking power. Or, choose the all stainless model (NE-1064F) to meet NSF standards. Model NE-1054F shown.

Model	Description
NE-1064F	S/S Interior/Exterior, 6 Power Levels, 2 & 3 Stage Cooking
NE-1054F	S/S Door, 6 Power Levels, Programmable Keypad
NE-1025F	S/S Door, 6-Min. Elec. Timer w/Auto-Reset

Panasonic®

Pro I Microwaves

Only 16" wide, yet can accommodate a 6" tall covered half pan or a 12" platter. Featuring a "grab & go" door handle and 90 programmable pads, these units are equipped with 2100, 1700 or 1200 Watts of power, 15 power levels, and unique top and bottom energy feeds that can be controlled independently. 5-stage cooking. UL. NSF. Model NE-17523 shown.

Model	Description
NE-12523	1200 Watt (3-Year Warranty)
NE-12521	1200 Watt (1-Year Warranty)
NE-17523	1700 Watt (3-Year Warranty)
NE-17521	1700 Watt (1-Year Warranty)
NE-21521	2100 Watt (1-Year Warranty), 120V
NE-21523	2100 Watt (3-Year Warranty), 120V

Winco

Spectrum Microwave Ovens

Enjoy faster cooking times with 1000 watts of power. Cook your food to perfection every time, no matter what's on the menu with Spectrum Microwave Ovens from Winco. Stainless steel interior with ceramic plates. Motor driven antenna for efficient energy distribution and consistent results. 0.9 cubic feet capacity, accommodates 12" dia platter. Customizable cooking timer up to 60 minutes. Backlit LED display. Interior oven light. 1-year warranty.

Model	Description
EMW-1000SD	Dial Control
EMW-1000ST	Touch Control

MERRYCHEF®

eikon® e2 High Speed Ovens

New eikon® e2s is the ideal way to cook, toast, grill, bake, and regenerate a wide range of fresh or frozen food. This flexibility supports business growth by allowing rapid menu changes and additional food offerings from one small unit. The eikon® e2s offers the smallest unit with the biggest results to add value to all kitchen operations. Choose Classic traditional design or Trend, with color-coded exterior, soft edges, and smallware storage on top.

Model	Description
e2	Convection, Planar Plume & Microwave Rapid Cooking Oven, $14^3/4$"Wx$28^1/2$"Dx27"H
e3	Convection & Microwave Small Speed Oven, $23^1/2$"Wx$24^1/2$"Dx$21^1/2$"H
e4	Convection, Air Impingement & Microwave Speed Oven, 23"Wx$29^1/2$"Dx$23^1/4$"H
e5	Convection & Microwave Large Speed Oven, 28"Wx$27^3/4$"Dx$25^1/4$"H
e6R	Planar Plume, Microwave & Radiant Rapid Cook Oven, $24^1/2$"Wx31"Dx$23^1/2$"H

MERRYCHEF®

eikon™ Ovens

Increase your turnover with great food fast at the touch of an Eikon™. Designed to deliver restaurant-quality food in "fast food" times. Ultra-short cooking times and ultra-high energy efficiency with EasyToUCH™ controls ensure every customer receives every dish in exactly the same first class quality, regardless of who prepares it.

Model	Description
e2	$14^3/4$"Wx$28^1/2$"Dx27"H
e3	$23^1/2$"Wx$24^1/2$"Dx$21^1/2$"H
e4	23"Wx$29^1/2$"Dx$23^1/4$"H
e5	28"Wx$27^3/4$"Dx$25^1/4$"H
e6R	$24^1/2$"Wx31"Dx$23^1/4$"H

HDC Series Microwaves

Compact, flexible, powerful value! Heavy-duty stackable ovens offer powerful heating performance in a space-saving design. Its compact footprint easily cooks and steams with 11 power levels, 100 program memory, and 4-stage X2 multiple quantity pad. Choice of 1200W, 1800W, or 2100W. 3-year warranty.

Model	Description
HDC12A2	1200W
HDC182	1800W
HDC212	2100W

AMSO Series Steamer Ovens

The Amana® commercial steamer oven is four times faster than traditional steamers, plus it runs on less than $1 of energy per day! No plumbing or vent hood needed. The AMSO retains food quality and nutrition, and is easy and safe to operate. It accepts two full size amber pans, which expands oven capacity and throughput. Standard USB flash drives allow for simple programming. Model AMSO35 shown.

Model	Description
AMSO22	2200W
AMSO35	3500W

RCS Series Microwaves

Stainless steel construction cabinet and cavity is durable and professional looking. Stackable design maximizes cooking space. Air filter protects oven components from grease laden air. Its 1.2 cubic foot capacity accommodates a 14" platter. Model RCS10TS features 5 power levels, 4-stage cooking option, 100 program memory, multiple quantity pad, and time entry option. Model RCS10DSE (shown) features 6-minute timer and 4 power levels.

Model	Description
RCS10DSE	6-minute dial timer, 4 power levels
RCS10TS	5 power levels, X2 qty pad, 10 program pads for 100 menu items

High Speed Ovens

Combines directed air, radiant, and microwave cooking technologies. Ergonomic, easy-to-clean design is simple-to-use with programmable controls. Intelligent design details including the ability to use standard metal pans. Operators achieve amazing results in a fraction of the time of traditional cooking methods.

Model	Description
AXP22T	2200W Microwave/2000W Convection/3000W Radiant
ACE19N	2700W Convection, 1900W Microwave
ACE19V	2700W Convection, 1900W Microwave, catalytic converter
ACE14N	2700W Convection, 1400W Microwave
ACE14V	2700W Convection, 1400W Microwave, catalytic converter

COMMERCIAL VS. RESIDENTIAL MICROWAVES

Using a microwave built for residential use in a foodservice environment can be very costly and can also create some very serious safety hazards as it tries to keep up with your demands.

Here are a few facts illustrating the benefits of commercial:

Meets commercial insurance policy and health inspector requirements.

Tests to higher standards for added safety and peace of mind.

Built stronger with higher quality components, cooling fans, transformers, and control panels. Equipped with heavy-duty power cords and commercial quality relays.

Control panel allows easy menu programing for consistent results every time.

More powerful for faster heating and better quality results. Internal stirrer gives you even cooking results without the hassles of a turntable.

Commercial microwaves come with a wiring diagram that allows for faster and more accurate servicing. Residential microwaves often require complete replacement after a component failure.

Microwaves

Convenience comes to the commercial kitchen with Waring® microwave ovens. Quickly and efficiently cook sandwiches, soups, pre-packaged lunches, and more. Perfect for the pro, these sturdy stainless steel ovens feature 10 programmable memory keypads with Braille and 100 programmable settings, while 5 power levels offer exceptional flexibility. Save time and energy. Model WMO90 shown.

Model	Description
WMO90	Medium Duty, .9 cu. ft., 1000W
WMO120	Heavy Duty, 1.2 cu. ft., 1800W

RMS Series Microwave Ovens

These dependable ovens are easy to use for fast, convenient operation. Model RMS10DS features a 6-minute dial timer with illuminated digits and end-of-cycle audible signal. Model RMS10TS features 10 touch pad programs for up to 20 menu items, 5 power levels, and 3 cooking stages. Ovens feature stainless steel exterior wrap and interior, and a 0.9 cubic ft. capacity accommodates a 12" platter. 1000 Watt. Model RMS10DS shown.

Model	Description
RMS10DS	6-Minute Dial Timer, S/S Interior
RMS10TS	All S/S, 5 Power Levels, 10 Program Pads (20 Menu Items), 3-Stage Cooking

RFS Series Microwave Ovens

Extra power, reliability, and value. Feature 5 power levels, 100 program memory, and 4-stage cooking. Upgraded models available in 1200W (RFS12TS) or 1800W (RFS18TS) and feature control panel graphics/icons to eliminate language barriers. 1.2 cubic ft., stainless steel, 3-year warranty.

Model	Description
RFS12TS	1200W
RFS18TS	1800W

Rice Cookers

Engineered with a push-button operation, a built-in thermostat for precision control, and a direct heating system—resulting in rice that is cooked easily, safely, and effectively. Dent-resistant pan is easy to clean. 20, 23, and 40-cup capacities. NSF. UL. Model SR-42HZP shown.

Model	Description
SR-42HZP	23-Cup, (94) 3 oz. Portions, 5-Hour Keep Warm Feature
SR-GA721L	40-Cup, (168) 3 oz. Portions
SR-2363ZW	20-Cup, (75) 3 oz. Portions (Non-Stick), Keep Warm Feature

Mirage® Induction Rethermalizers

Streamline your kitchen with induction heating—no water required, faster retherm times, and better temperature control. Digital controls set temperatures in °F and °C, or use presets for Soup, Chili, and Mac & Cheese. Programmed retherm mode and unique stirring indicator monitors soup vessel temperature differentials and reminds operators when to stir. Vollrath induction ready insets and inset cover included. Model 7470140 shown.

Model	Description
74701D	7 qt. Induction Retherm - Us/Cd
74701DW	7 qt. Ind Drop-in Warmer 120V-250W
7470110	7 qt. Induction Retherm - Us/Can
7470140	7 qt. Induct Retherm-Red Us/Can
741101D	11 qt. Induction Retherm - Us
741101DW	11 qt. Induction Drop-in Warmer 120V-250W

Additional models available.

Rice Cooker

Automatically shifts to warm mode when finished cooking ensuring rice that is prepared to fluffy perfection. Insulated, double-wall stainless steel construction holds in heat to keep contents moist and warm for hours. Removable non-stick liner for easy cleanup. Measuring cup and paddle included. NSF. Model 37560R.

Multi Contact Grills

Multi Contact Grills give you the flexibility of grilling sandwiches with breads of different sizes and thickness, paninis, snacks, vegetables, meats, and more. Features patented heating element for even heat distribution, Easy Clean System® for quick, efficient cleaning, and adjustable thermostatically-controlled heated surface for precision cooking. Models MCG20G and MCG14G shown.

Model	Description
MCG10G	10"W, Grooved Plates
MCG14G	14"W, Grooved Plates
MCG20G	20"W, Split Top, Grooved Plates

Grill Express™ Two-Sided Sandwich Grills

Cast iron platens, available in smooth or grooved, provide long life and superior performance to meet your menu requirements. Thermostat is rated from 175°F to 550°F and provides accurate sensing of temperature. Superior heat distribution, fast recovery, effortless operation, and consistent results. Removable grease trough allows easy clean up.

Model	Description
GX10IG	15^3/$_4$"Wx19^7/$_8$"Dx10^7/$_8$"H Iron Grooved
GX10IS	15^3/$_4$"Wx19^7/$_8$"Dx10^7/$_8$"H Iron Smooth
GX14IG	19^3/$_4$"Wx19^7/$_8$"Dx10^7/$_8$"H Iron Grooved
GX14IS	19^3/$_4$"Wx19^7/$_8$"Dx10^7/$_8$"H Iron Smooth
GX20IG	28^3/$_4$"Wx19^7/$_8$"Dx10^7/$_8$"H Iron Grooved
GX20IS	28^3/$_4$"Wx19^7/$_8$"Dx10^7/$_8$"H Iron Smooth
GX20IGS	28^3/$_4$"Wx19^7/$_8$"Dx10^7/$_8$"H Iron Grooved/Smooth

SANDWICH GRILLS

Aluminum and Cast Iron sandwich grills perform differently. Choose the type that best meets your needs. Aluminum sandwich grills are ideal for warming foods such as tortillas, and making bread products. Cast Iron sandwich grills are ideal for cooking meats such as chicken and burgers. They are also great for hybrid uses, such as protein breakfasts and quesadillas.

Panini & Sandwich Grills

Evenly distributed cooking temperatures for upper and lower plates allow you to grill both sides without flipping! Stainless steel construction with a temperature control switch adjusts from 120°F to 570°F. Removable oil tray and brush for easy cleaning. Double sandwich grill includes two cords so one grill can be used at a time. 120V. 1750W. CE. NSF.

Model	Description
SG-811E	Ribbed Panini Grill
SG-811E/F	Flat Panini Grill
SG-813	Double Sandwich Grill
SG-811	Ribbed Sandwich Grill
SG-811/F	Flat Sandwich Grill

Panini & Sandwich Grills

Stainless steel grills feature seasoned, cast iron griddle plates, machine-finished cooking surface, on/off switch, removable stainless steel catch tray, temperature range up to 570°F, and 3^1/$_2$" adjustable feet. Panini grills have grooved plates; sandwich grills have smooth plates. NEW mid-size electric sandwich grill with combo plates - grooved top plate and smooth bottom plate GPGS1410. Models GPG14D, GSGDUE10, and GPGS1410 shown.

Model	Description
GPG10	Grooved plates, 10"x10", 120V, 60 HZ, 1800W
GSG10	Smooth plates, 10"x10", 120V, 60Hz, 1800W.
GPGDUE10	Grooved plates, (2) 10"x10", 240V, 60Hz, 3200W.
GSGDUE10	Smooth plates, (2) 10"x10", 240V, 60Hz, 3200W.
GPG14D	Grooved plates, 14"x14", 120V, 60Hz, 1800W.
GSG14D	Smooth plates. 14"x14", 120V, 60Hz, 1800W.

Additional models available.

Pro-Max 2.0 Grills

Prepare "panini" sandwiches, chicken breasts, hamburgers, steaks, wraps, vegetables, and many other menu items quickly and easily while maximizing space. Pro-Max 2.0 grills offer three times better temperature distribution, 20% faster preheat, 10% reduction in idle energy usage. With the new "cook anywhere technology", you can cook anywhere on the grill surface and get a completely even results. Shown from left to right: PGT14T and PST14E.

Model	Description
PGT14E	7^1/$_2$"x14.2" HD Smooth Cast Aluminum Grill Plates
PGT28I	(1) 14"x28" fixed lower grill, (2) hinged upper grills, grooved cast iron grill plates
PGT14I	14"x14" fixed lower grill, hinged upper grill, grooved cast iron grill plates
PST14IE	14"x14" fixed lower grill, hinged upper grill, HD smooth iron grill plates
PST7E	7^1/$_2$"x14.2" HD Smooth Cast Aluminum Grill Plates
PST28IE	14"x28" fixed lower grill, (2) hinged upper grills, HD smooth iron grill plates

Additional models available.

Italian-Style Panini Grills

Evenly distributed cooking temperatures allow you to grill both sides without flipping! Compact, large, and extra-large dual models feature combinations of ribbed and flat cast-iron plates to cook everything from the perfect panini to hamburgers, chicken, vegetables, and more. Limited 1-year warranty. UL. NSF.

• Heavy duty brushed stainless steel
• Adjustable thermostat to 570°F
• Power and ready indicator lights
• Hinged, auto-balancing top plate to suit foods up to 3" thick
• Heat-resistant handles

Model	Description
WPG150	Ribbed 9^1/$_4$"x15^1/$_2$"x11^1/$_2$"
WPG250	Ribbed 9^1/$_2$"x17^1/$_2$"x16"
WPG300	Ribbed Dual 9^1/$_4$"x15^1/$_2$"x18^3/$_4$"
WFG150	Smooth 9^1/$_4$"x11^1/$_2$"x15^1/$_2$"
WFG250	Smooth 9^1/$_2$"x16"x17^1/$_2$"
WFG300	Smooth Dual 9^1/$_4$"x18^3/$_4$"x15^1/$_2$"

Rapide Cuisine® Countertop Induction Range

Contemporary, low-profile design is built to handle the rigors and performance of commercial foodservice use, while its Magnetic Power System (MPS) delivers the highest power in its class. Features programmable modes to create preset programs for consistent cooking. Energy-saving automatic shut-off prevents overheating. Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top. High resolution TFT display instantly advises of precise power, temperature and time control. Fully sealed top with conformal-coated boards adds extra protection against grease or moisture. Model IRNG-PC1

Induction Ranges

Increase cooking efficiency, control, and safety with Vollrath Induction Ranges. Selection of counter and drop-in induction ranges available in many sizes and forms, from 11,600W 4-hub to 1,440W portable ranges. Just a few of the many features include over-heat protection, pan-auto detection, and auto shut-off function. 18-gauge, 304 stainless steel constructed case frame with ceramic top and push button controls. Models shown—59300, 59500P, 6950020, 59501.

Model	Description
59300	Mirage Cadet 1.8kW
59500P	Mirage Cntrtop w/1-180 min timer, 15AMP, 120V
6950020	Commercial Cntrtop,15AMPS, 120V
5950170	Mirage Drop-In Warmer, 700W
69504	Ultra Cntrtop, 14.6AMP, 208/240V
6950020	Commercial Cntrtop,15AMPS, 120V
69520	Professional Cntrtop,12.1AMP, 208/240V

Additional models available.

Induction Cooker & Chafer

Stainless steel electric Induction Cooker with ceramic top features push-button operation with a temperature range of 140°F to 464°F. 1800 Watts, 120 volt. ETL listed. Mirror polish 6 qt. Induction Chafer with easy-view glass top, built-in slam resistant mechanism, and rear stabilizer leg. For use directly on induction cooker top.

Model	Description
IC-1800WN	15$\frac{1}{2}$"Lx12"Wx4$\frac{1}{2}$"D watts
ICH-21	Induction Chafer

Featured Chef

Christian Amelot
ANJOU Restaurant
Ridgeland, MS

Redfish Filet topped with Scallops Mousse Chives Vermouth Beurre Blanc

4 each 6 or 8 oz. filet of Redfish or other fresh fish
3 tsp. fresh chives chopped

Sauce:
1 oz. dry vermouth
1 $\frac{1}{2}$ cups heavy cream
2 egg yolks
1 tsp. red wine vinegar
salt and white pepper
3 oz. fresh soft unsalted butter
2 tsp. chopped fresh scallops
$\frac{1}{2}$ cup dry white wine

Scallop mousse:
$\frac{1}{2}$ lb. fresh scallops
2 egg whites
$\frac{3}{4}$ cup heavy cream
salt & pepper to taste
3 drops of Tabasco

Place the chilled scallops in Robot Coupe food processor. Run the machine for a second or two. Add egg whites, salt, and pepper. Run the Robot coupe until scallops are smooth with no chunks. Reserve in a stainless bowl on ice. Fold cream, little by little until well incorporated. Do not over work the Blitz (so it is called). Season the fish with salt and pepper and rub a lemon on each side. Pipe the scallop mousse on the top of the fish and reserve until ready to serve. Reduce the shallots and white wine until almost dry in a little skillet.

Mix in a stainless bowl: cream with egg yolks, red wine vinegar, and reduction of shallots and 2 tsp. of vermouth. Whisk in over double broiler until thickened (do not boil). Add fresh butter, a little chopped chives, salt pepper to taste and reserve. Add a little more vermouth to taste before serving. Bake the fish in an oven at 375°F until light golden. Place on a platter with a little chive beurre blanc. Sprinkle fresh chives on the top and serve with your favorite vegetable and starch.

"All Metal" Induction Cooktop

New induction technology that accepts all pans, including aluminum and copper. An efficient 1200 copper-wire coil system detects the material and adjusts heat accordingly. In addition to compatibility with all types of metal cookware, the Panasonic Induction Cooktop features a patented IR sensor control system for precise temperature control and a luminous ring that indicates heat at-a-glance. 300W, 208-240V, 20Amp, NEMA 6-20P, Single Phase, NSF. Model KY-MK3500.

CARLISLE | DINEX

Induction Heating Systems

Induction Base Heating Systems read the microprocessor in the base, giving correct amount of heat and consistent temperature every time! DuraTherm™ provides hospitals with 250+ beds longer meal delivery time of up to 90 minutes; heats bases in 15 seconds. Model DX1011120RS shown. SmartTherm II® has a boosting mode offering hold times up to 60 minutes. Model DX811220 shown. Patented Induction Base has a built-in chip that relays information to the heating unit. Available in 6 colors.

Model	Description
DX1011120RS	SmartTherm, 120V, Holds up to 60 min., Heats bases in 35 seconds
DX8210	Base (03-Onyx, 31-Latte, 44-Graphite Grey, 50-Dark Blue, 61-Cranberry, 84-Sage)
DX811220	SmartTherm, 208/240V, Holds up to 60 min., Heats Bases in 14-19 seconds
DX2011208	DuraTherm, Holds up to 90 min., Heats bases in 15 seconds

Holman®

QCS/QCSe® Series Conveyor Toasters

Holman's forced convection system keeps the toaster cool to the touch and increases productivity by circulating pre-heated air into toasting chamber. Quartz infrared heaters provide faster, more consistent heating than traditional heating elements. Heat on demand in only 30 seconds. Adjustable belt speed controls. Power consumption is reduced by 75% in standby mode. Crumb tray included.

Model	Description
QCS1-350	350 Slices/Hr., Compact Conveyor
QCS1-500B	500 Slices/Hr., Bagel Conveyor
QCSe2-600H	600 Slices/Hr. w/Electronic Controls
QCS2-800	800 Slices/Hr.
QCS3-1000	1000 Slices/Hr., High Volume
DT14	1000 Slices/Hr., Double

Additional models available.

Hatco®

Toast-Qwik® Electric Conveyor Toasters

Advanced controls guarantee the best flexibility and performance available to provide consistent uniform toasting, delivering up to 900 slices per hour. Equipped with USB port for easy uploads of program changes and software updates. Patented ColorGuard Sensing System monitors and adjusts conveyor speed during peak periods to ensure toast color uniformity. Power Save mode to conserve energy. Available in Stainless Steel and Designer Warm Red (standard Designer Black) to match your décor.

Model	Description
TQ3-400	6 Slices/Minute Cap., 120V
TQ3-500	8 Slices/Minute Cap., 208V or 240V
TQ3-500H	3"H Opening, 8 Slices/Minute Cap., 208V or 240V
TQ3-900	15 Slices/Minute Cap., 208V or 240V
TQ3-900H	3"H Opening, 15 Slices/Minute Cap., 208V or 240V

Cadco

Hot Plates

Single and double burner hot plates save counter space due to compact size. Industrial rated hot plates have high speed tubular elements (CDR-2CFB has cast iron elements) and come with a one year warranty.

Standard features include:
• Heavy duty stainless steel construction
• Robertshaw thermostat with infinite heat control
• On/Off rocker switch
• Power light(s) indicates burner is turned on
• UL Safety & Sanitary, C-UL

Model	Description
CSR-1T	Single, 6" Burner, 1100W
CSR-3T	Single, 8" Burner, 1500W
CDR-1T	Double, 6" Burners, 825W/Burner
CDR-1TFB	Hot Plate w/Tubular Elements, 22.8"Wx13.5"Lx4.5"H, 120V
CDR-2TFB	Hot Plate w/Tubular Elements, 22.8"Wx13.5"Lx4.5"H, 220V
CDR-2CFB	Hot Plate w/Cast Iron Elements, 22.8"Wx13.5"Lx4.5"H, 220V

Hatco®

Pop-Up Toasters

Perfect for self-serve areas and light volume applications. Stainless steel housing contains four self-centering slots with individual toasting controls and removable crumb tray. Evenly toasts a variety of bread products including bagels, Texas toast, waffles, and English muffins. Models TPT-208 (left) and TPT-120 (right) shown.

Model	Description
TPT-120	1 1/2"W Slots, 120V
TPT-208	1 1/2"W Slots, 208V
TPT-240	1 1/2"W Slots, 240V

Winco

Spectrum Conveyor Toaster

Perfect for high-volume serving of bagels, toast, small pizzas, and similar dough based products that need fast and consistent toasting. UL. NSF. Makes up to 500 slices per hour. Rounded return chute allows for extra-large bagels. Infinite speed doneness control. Independent 3-position heating element selector. Multiple power and speed ("doneness") settings to get the perfect toast. Model ECT-500

Waffle Makers

Waffle makers and Waffle cone makers have become an important part of every day menus. Single and double waffle makers are available in Classic or Belgian style, and allow you to make up to 60 thick deep pocketed waffles per hour. Single and Double Waffle cone makers are now available as well, with rolling and forming tools, and triple-coated non-stick surfaces for perfect cones.

WARING COMMERCIAL

Model	Description
WW180	Heavy-Duty Belgian Waffle Maker, 120V, 1200W
WW250	Double Belgian Waffle Maker, 120V, 2400W
WW300BX	Quad Belgian Waffle Maker – 208V, 2800W
WWD180	Heavy-Duty Classic Waffle Maker, 120V, 1200W
WWCM180	Heavy-Duty Waffle Cone Maker, 120V, 1200W

Proctor Silex COMMERCIAL

Extra-Wide Slot Toasters

Proctor Silex toasters accommodate bagels, waffles, and gourmet breads. Extra wide 1½" slots with automatic toast boost making small slices easy to reach. Bagel function toasts the cut side and warms the outside. Front crumb tray slides out for quick cleanup. Available in 2- or 4-slot toaster. NSF, cULus.

Model	Description
22850	2-Slice
24850	4-Slice

WARING COMMERCIAL

Toasters

Toast the competition with the power and durability of Waring commercial toasters! A standout on any countertop or serving area. Uniformly toasts regular bread, Texas toast, frozen waffles, and more. Built to last with heavy-duty stainless steel construction, removable crumb tray, and electronic browning controls.

Model	Description
WCT702	2 Slot Light Duty (60 slices per hr.)
WCT704	2 Long Slot (4 Pcs. of bread) Light Duty (80 slicer per hr.)
WCT708	4 Slot Medium Duty (150 slices per hr.)
WCT800	4 Slot Heavy Duty, 300 Slices hr. 120V
WCT805B	4 Slot, 380 Slices hr. 208V
WCT800RC	4 Slot, 240 Slices hr. 120V

Featured Chef

Sholem Potash

Culinary Depot
President/Owner
Monsey, NY

Hands-down Slam-Dunk Hearty Soup Duo!

Mushroom Barley Soup that is tasty, satisfying and soul-stirring.

4 large Spanish onions, diced/chopped
4 fresh garlic cloves, peeled and chopped
6 loose carrots, peeled and diced/chopped
1 bunch celery, diced/chopped
3 small-med parsnips, peeled and diced/chopped
6 medium zucchini, peeled and diced/chopped
2 sweet potatoes, peeled and diced/chopped
2 regular potatoes, peeled and diced/chopped
5 of 10 oz. packages of fresh mushrooms, diced/chopped
Or 6 of 14 oz. canned mushrooms
½ cup light olive oil
Kosher salt
1 tsp. granulated garlic (optional)
4 tbsp. of chicken-flavored consommé
1½ bags of barley (Rabbit etc). (1½ pounds).
1 bunch of fresh dill and 1 bunch of curly or Italian parsley + 3 bay leaves –
all placed in cheesecloth or mesh bag. (If you don't have fresh, you can use 3 tsp. dried dill weed and 3 tsp. parsley flakes)

Chef Sholem ❤ his Vollrath 12 qt. pot, model # 3503

Sauté all the vegetables in the light olive oil, adding 1¼ tablespoons Kosher salt. Continue sautéing for 10 minutes. Add 2 cups water and steam for 10 minutes. Add rest of water to 10 quarts mark. Bring to boil. Lower flame. Add salt to taste and granulated garlic (if using). Add the consommé. Add the barley. Slowly drop the bag containing the dill, parsley and bay leaves into the soup. Simmer for 1½ hours.

Serve and enjoy.

Zucchini Soup that is healthy, nourishing, filling, and low-carb.

4 large Spanish onions, diced/chopped
4 fresh garlic cloves, peeled and chopped
10 med-lg green zucchini (unpeeled), sliced
¼ cup light olive oil
Kosher salt
1 nice bunch of fresh dill chopped fine
Or 3 tsp. dried dill weed (less 'dilly')
1 tsp. granulated garlic (optional)
4 tbsp. of chicken-flavored consommé

Chef Sholem ❤ his Vollrath 12 qt. pot, model # 3503

Sauté onions, garlic, and zucchini in the light olive oil, adding 1 tablespoon Kosher salt. Continue sautéing for 10 minutes. Set the dill aside. Add 2 cups water and steam for 10 minutes. Add rest of water to 10 quarts mark. Bring to boil. Lower flame. Add salt to taste and granulated garlic (if using). Add the consommé. Simmer for one hour. Turn off flame. Add dill (leave some for decorating your portions when serving, if you want).

Chef Sholem ❤ his Waring immersion blender, model # WSB33X

Blend, serve, and enjoy.

CROWN VERITY

MCB Grills

Designed with the chef in mind, Crown Verity grills deliver the power of a commercial kitchen outdoors. Built from 304, #4 finish stainless steel, each grill is built to last and cleans easily. Individual controlled burners reach cooking levels quickly and maintain up to 15,000 BTUs. Comes with deep water tray, roll dome, heat shield and pilot system for peak performance. Set to propane or natural gas. Swivel casters, 14" 7-spoke wheels, crash bar and handles allow for easy transport. Comes fully assembled and tested.

Model	Description
CV-MCB-30-PKG	46$\frac{1}{2}$"Wx28"Dx52"H
CV-MCB-36-PKG	52$\frac{1}{2}$"Wx28"Dx52"H
CV-MCB-48-RDP	46"Wx28"Dx52"H
CV-MCB-60-RDP	69"Wx28"Dx52"H
CV-MCB-72-RDP	81"Wx28"Dx52"H

MagiKitch'n

MagiCater Transportable Grills

Modular design makes set up/take down simple. Stainless steel front, side, back, service shelf, radiants, and pilot system. Stainless steel water tubs prevent grease fires and promote easy cleaning. Heavy duty top grid(s), stainless steel legs with heavy duty casters, new spark igniter system. Available in 30" and 60" models. Model LPAGA60SS shown with optional 2-steam pan set, 30" steam support and 30" stainless hood.

Model	Description
LPAGA-60	60" Grill (AGA-CGA Approved)
9801-0509000	Steam Set (2 needed for 30" steam support)
5109-0344701	30" Steam Pan Support
LPG-60-SS	60" S/S (Natural Gas)
LPG-30-SS	30" S/S (Natural Gas)
5225-1514703	60" Hood (for LPG60/LPAGA60)
3999-0649600	Outdoor Vinyl Cover 60"

Additional models available.

Featured Chef

Alex Eaton
The Manship Wood Fired Kitchen
Jackson, MS

Beans, White Cajun

1 lb. white sweet runner beans
2 each ham hoc pork
6 each bay leaf fresh herb
8 oz. ham primal (hp) pork smoked
1 cup yellow onion diced
$\frac{1}{2}$ cup San Marzano tomato crushed
2 each jalapeno pepper diced
5 tsp. peeled garlic diced
2 tbsp. creole mustard
2 fl. oz. red wine vinegar
1 tbsp. black pepper coarse ground spices
1 tsp. cayenne pepper spices
Worcestershire sauce
Hot cholula half gallon sauce
16 cups of water

Soak beans overnight and then drain. Cook ham over high heat until crispy.

Add onion and cook until soft. Add the tomato, jalapeno, garlic, mustard, vinegar, salt, thyme, pepper, and cayenne. Continue cooking.

Next add water or chicken stock, ham hoc and simmer for 2$\frac{1}{2}$ - 3 hours.

Season with Worcestershire and hot sauce.

Enjoy!

MagiKitch'n

MagiCater Outdoor Fryers

Come standard with a stainless steel cabinet and fry tank, 2 fry baskets per tank. Four (MCF14) and five (MCF18) tubes per tank positioned for easy cleaning. High limit shut-off safely shuts off gas flow if fryer temperature exceeds high limit. Millivolt thermostat control adjusts from 200°F to 400°F. Includes 14" easy roll wheels and swivel casters, 40 lb. LP tank. 1-year parts & labor warranty. CSA. NSF.

Model	Description
MCF14	40 lb. oil cap., 115K BTU
MCF18	65 lb. oil cap., 150K BTU

HOLDING EQUIPMENT

Holding Cabinets
Warmers
Display Cabinets
Serving Lines

SAFELY HOLDING FOOD FOR SERVICE

In many foodservice operations, food is cooked to order. Food that is stored, prepared, cooked properly and then served immediately is less likely to cause illness. However, even in operations that cook to order, many menu items are cooked and held for service. This is a perfectly acceptable practice as long as safety guidelines are followed.

Hot Foods

1. Never use hot-holding equipment to reheat food if it is not designed to do so.

2. Only use hot-holding equipment that can keep food at an internal temperature of 135°F or higher.

3. Stir food at regular intervals to distribute temperature evenly.

4. Keep food covered.

5. Check internal food temperatures every 2 hours.

6. Discard potentially hazardous food after 4 hours if it has not been held at or above 135°F.

7. Never mix freshly prepared food with food being held for service.

8. Prepare food in small batches so it will be used faster.

Cold Foods

1. Only use cold holding equipment that can keep food at 41°F or lower.

2. Do not store food directly on ice.

3. Check internal food temperatures every 2 hours.

4. Protect food from contaminants with covers or sneeze guards.

Flav-R-Savor® Portable Holding Cabinets

Thermostatically-controlled heat and humidity allows you to hold product longer, reducing waste and saving you money through increased energy efficiencies. Lower profile cabinets allow for under-the-counter flexibility. Feature electronic controls with digital read out temperature range from 80°F to 200°F. -EE Models Energy Star® rated. Model FSHC-7W1-EE shown in Designer Black, with optional bumper kit and right-hand hinged door.

Model	Description
FSHC-7W1-EE	7-Pan Cap., 1 S/S Door (ENERGY STAR®)
FSHC-7W2-EE	7-Pan Cap., 2 S/S Pass-Through Doors (ENERGY STAR®)
FSHC-6W1	6-Pan Cap., Low Profile 1 Glass Door
FSHC-6W2	6-Pan Cap., Low Profile 2 Pass-Through Glass Doors
FSHC-7-1	7-Pan Cap., 1 Glass Door
FSHC-7-2	7-Pan Cap., 2 Pass-Through Glass Doors

Additional models available.

C5™ Series 9 Controlled Humidity Cabinets

High performance insulated cabinets with precise temperature and humidity control. Designed to maintain food quality for extended periods of time by continuously monitoring and controlling internal cabinet temperature and relative humidity levels. Holds 12"x20" steam pans and/or 18"x26" sheet pans. Available in stainless or aluminum, 120V, 20 or 15 amp models, solid or clear doors, reach-in or pass-thru.

Model	Description
C599-SDS-U	S/S full height, dutch solid doors, 120V, 2000W, NEMA 5-20P. ENERGY STAR
C599-SFS-U	S/S full height, full solid door, 120V, 2000W, NEMA 5-20P. ENERGY STAR
C599-SFC-U	S/S full height, full clear door, 120V, 2000W, NEMA 5-20P.
C599-SDC-U	S/S full height, dutch clear doors, 120V, 2000W, NEMA 5-20P.
C593L-SFS-U	S/S under counter, solid door, 120V, 1440W, NEMA 5-15P.
C593L-SFC-U	S/S under counter, clear door, 120V, 1440W, NEMA 5-15P.

Cook & Hold Cabinets

Roast to perfection with a better yield then convection oven cooking. They cook low and slow for the most tender roast. The secret is gentle air that seals in moisture and caramelizes roasts for a natural appearance. Meat probe included to cook to time or temperature. Great for all kinds of proteins and they can bake too! Seven sizes including dual compartment and undercounter. 3-year parts & labor warranty. Model CH1600 shown.

Model	Description
CH1800	Full height, holds (18) 18"x26" sheet pans
CH600	Half height, holds (6) 18"x26" sheet pans
CH900	Half height, holds (9) 18"x26" sheet pans
CH1600	Dual (separate controls), holds (8) 18"x26" sheet pans per comp.
CH800	Half height, holds (8) 18"x26" sheet pans
CH750	Undercounter, holds (10) 12"x20" pans
CH500	Undercounter, holds (5) 12"x20" pans

VaporPro Humidified Holding Cabinets

Get the best environment for holding food properly and unmatched performance. Perfect for high volume holding for extended periods of time. Top-mounted enclosed water reservoir is easy to clean and replace. Even and efficient heating for consistent results. Quick heat and humidity recovery. Digitally controlled heat and humidity with superior performance. Low water light with autofill water line capability. Model HL10-18 shown.

Model	Description
HL10-18	Full height, holds (36) 12"x20" or (18) 18"x26" pans, 5" casters
HL10-14	$3/4$ height, holds (28) 12"x20" or (14) 18"x26" pans, 5" casters
HL10-8	Half height, holds (16) 12"x20" or (8) 18"x26" pans, universal slides, 5" casters
HL10-5	Undercounter, holds (10) 12"x20" or (5) 18"x26" pans, 3" casters

METRO

C5™ 6 & 8 Series Heated Holding Cabinets

High performance insulated cabinets keep food hot and safe with your choice of traditional analog or precise digital controls. Available in stainless or aluminum, 120V, 20 or 15 amp models, solid or clear doors, reach-in or pass-thru. Holds 12"x20" steam pans and/or 18"x26" sheet pans.

Model	Description
C569-SDS-U	Analog controls, stainless steel full height, dutch solid doors, universal slides, 120V, 2000W, NEMA 5-20P. ENERGY STAR
C569-SDC-U	Analog controls, stainless steel full height, dutch clear doors, universal slides, 120V, 2000W, NEMA 5-20P.
C569-NDS-U	Analog controls, aluminum full height, dutch solid doors, universal slides, 120V, 2000W, NEMA 5-20P.
C563L-NFS-U	Analog controls, aluminum under counter, solid door, universal slides, 120V, 1440W, NEMA 5-15P.

Additional models available.

VULCAN

Holding & Transport Cabinets

Designed to keep foods hot and delicious from cooking to serving. Quality features include energy-efficient cabinet design for quicker preheating and recovery times, structural components constructed of 100% stainless steel, field reversible doors, welded steel frame, and 5" casters. Full perimeter optional bumpers available at extra charge. 120V. 1500W. Model VBP15 shown.

Model	Description
VBP5	Holds (5) 18"x26" or (10) 12" x 20" Pans
VBP7	Holds (7) 18"x26" or (14) 12" x 20" Pans
VBP13	Holds (13) 18"x26" or (26) 12" x 20" Pans
VBP15	Holds (15) 18"x26" or (30) 12" x 20" Pans
VBP18	Holds (18) 18"x26" or (36) 12" x 20" Pans

Traulsen
TRUSTED.

G-Series Hot Food Cabinets

Newly redesigned to hold food at the desired temperature with greater precision and reliability. Even holding temps means better product quality and reduced shrink—less food cost. ENERGY STAR® means lower utility bills. Microprocessor control for greater accuracy and reliability. All-metal heating element means reduced lifetime service costs. Gasket and door pan design reduces replacement frequency. Self-closing/stay open doors provide operator convenience. 1-year parts & labor, lifetime door handle and hinge, 10-year door warranty.

Model	Description
G14300	1-Section, Half Height Doors, Hinged Right
G14301	1-Section, Half Height Doors, Hinged Left
G14310	1-Section, Full Height Door, Hinged Right
G14311	1-Section, Full Height Door, Hinged Left
G24300	2-Section, Half Height Doors, Hinged Left/Right
G24302	2-Section, Half Height Doors, Hinged Right/Right

Additional models available.

METRO

C5 R-Series Cabinet   C5 T-Series Cabinet

Transport Cabinets—T-Series & R-Series

Metro heavy-duty transport cabinets are built for rigorous transport. Foamed-in-place polyurethane insulation provides SUPERIOR thermal protection and structural rigidity. Adjustable slides holds 12"x20" steam pans and/or 18"x26" sheet pans. C5™ T-Series: Our heated cabinet has an available mobile power option that circulates air within eliminating hot and cold spots. C5™ R-Series with Refrigeration Armour: Removable refrigeration cassette is mounted on vibration/shock isolators for complete refrigeration system protection.

Model	Description
C5T9-DSB	Digital controls, stainless steel full height, adjustable bottom load slides, 120V, 1400W, NEMA 5-15P. ENERGY STAR
C5T9-ASB	Analog controls, stainless steel full height, adjustable bottom load slides, 120V, 1400W, NEMA 5-15P. ENERGY STAR
C5T8-DSB	Digital controls, stainless steel 5/6 height, adjustable bottom load slides, 120V, 1400W, NEMA 5-15P. ENERGY STAR
C5R9-SB	S/S full height, adjustable bottom load slides, 120V, 5.0A, 60Hz, NEMA 5-15P
C5R9-SL	S/S full height, adjustable lip load slides, 120V, 5.0A, 60Hz, NEMA 5-15P
C5R9-SF	S/S full height, fixed lip load slides, 120V, 5.0A, 60Hz, NEMA 5-15P

Additional models available.

METRO

C5 4 Series with Insulation Armour™
Plus Hot or Cold Insulated Food Transport

Metro C5 4 Series provides performance and value in every square inch. Available in full, $5/6$, $1/2$, and undercounter with insulated solid or clear door options. EXCELLENT TEMPERATURE RETENTION—ENERGY STAR® hybrid polymer/stainless steel design with 5 layers of insulation holds food hot for 5 hours or cold for 3 hours. HOLD MORE, SAVE SPACE, REDUCE LABOR—Improved space and labor efficiency with up to 60% more 12"x20" pans per square foot. FLEXIBILITY TO HOLD MORE YOUR WAY—Two slide systems—Universal to hold 12"x20" and 18"x26" and Lip Load to maximize 18"x26" sheet pan capacity.

Model	Description
C543-ASFC-L	Undercounter, Full Length Clear Door (Lip Load)-Powered
C543-ASFC-U	Undercounter, Full Length Clear Door (Universal)-Powered
C543-ASFS-L	Undercounter, Full Length Solid Door (Lip Load)-Powered
C543-ASFS-U	Undercounter, Full Length Solid Door (Universal)-Powered
C545-ASFS-L	$1/2$ Height, Full Length Solid Door (Lip Load)-Powered
C545-ASFS-U	$1/2$ Height, Full Length Solid Door (Universal)-Powered

Additional models available.

HEATED DISPLAYS

Display merchandisers are ideal for sandwiches, cookies, burritos or any other impulse buys.

Humidified cabinets are designed to deliver "grab 'n go" products at the right temperature and texture.

Specialized merchandisers, such as pretzel or nacho chip, are perfect for convenience stores, concession stands, and stadiums.

Doors or openings on two sides are useful if you have a self-serve establishment, so food can be loaded from the back while the customer takes it from the front.

Humidity is a big issue for heated display cases, since different foods require different levels of moisture when being stored. A case with adjustable humidity or a split case is something to consider if you will be displaying a variety of different hot foods.

DELFIELD

Display Cases, F5 Series

Put products in the spotlight by showcasing items your customers can't resist at eye level. The F5 series offer a service style that works for your operation—Choose a 48" or 72" long, 24" or 30" deep single or double service display section with mirrored back, a single service display section with a see-thru back, or a pass-thru display section with glass doors on both sides.

Model	Description
F5MC48N	24"Dx48"L, self-cont., sngle serv, mirrored back
F5SC48N	24"Dx48"L, self-cont., sngle serv, see-thru back
F5PC48N	24"Dx48"L, self-cont., sngle serv, pass-thru w/glass doors
F5MR48N	24"Dx48"L, remote, sngle serv, mirrored back
F5MR72N	24"Dx71"L, remote, sngle serv, mirrored back
F5PR72N	24"Dx72"L, remote, sngle serv, pass-thru w/glass doors

Additional models available.

Crisp 'N Hold Food Stations

CARTER-HOFFMANN

Hold French fries, crispy chicken tenders, poppers, in-shell peanuts and more! Gentle hot air circulation over and through the product maintains crispness while keeping food hot and ready to serve! Reduce food waste by extending the hold time for up to four times longer than traditional methods, such as heat lamps and enclosed holding cabinets. Adjustable and removable dividers for flexible product holding and easy cleaning. Model CNH18XD shown.

Model	Description
CNH18	3 section
CNH28LP	6 sections, w/lift-off heating system
CNH28	4 section
CNH12LP	3 sections, drop-in w/lift-off heating system
CNH18LP	4 sections, drop-in w/lift-off heating system
CNH18XD	3 section, extra deep

Additional models available.

Glo-Ray® Designer Heated Display Cases

Hatco®

Curved tempered glass styling and incandescent lighting accentuate food products. Thermostatically-controlled heated base and infrared overhead heating hold hot foods at optimum serving temperatures. Available with or without controlled humidity. Constructed of aluminum and stainless steel with tempered glass and rollerless sliding doors. Available in all designer colors to match your décor.

Model	Description
GRCD-1P	Single Shelf, 20.63"W, 410W
GRCD-1PD	Dual Shelf, 20.63"W, 860W
GRCD-2PD	Dual Shelf, 32.5"W, 1210W
GRCD-3PD	Dual Shelf, 45.5"W, 1710W
GRCDH-1P	Single Shelf w/Humidity, 20.63"W, 660 Watts
GRCDH-2PD	Dual Shelf w/Humidity, 32.5"W, 1460 Watts

C5™ 1 Series Heated Holding & Proofing Cabinets

METRO

Reliable non-insulated solution for proofing and basic holding needs. Entire control module is removable without tools for easy cleaning and servicing. Three modules to choose from (holding, proofing, or combination holding and proofing). Three slide styles to choose from for maximum holding capacity-universal for 18"x26" sheet and all 12"x20" steam pan depths, fixed wire for 18x26 sheet and 12"x20"x2½" steam pans, or lip load for 18"x26" sheet pans.

Model	Description
C519-CFC-4	Holding/Proofing, aluminum full w/clear door (fixed)
C519-CFC-L	Holding/Proofing, aluminum full w/clear door (lip load)
C519-HFC-U	Holding, aluminum full w/clear door (universal)
C519-CFC-U	Holding/Proofing, aluminum full w/clear door (universal)
C519-HFC-L	Holding, aluminum full w/clear door (lip load)
C519-HFC-4	Holding, aluminum full w/clear door (fixed)

Additional models available.

C5™ 3 Series Heated Holding & Proofing Cabinets

METRO

Cool-to-touch polymer provides energy efficiency at a lower initial investment, full body bumper protection, and molded in handles. Available in red, blue, or gray, 120V, 20 or 15 amp in solid or clear door. Choose holding, combination holding and proofing, or moisture module which can be removed for easy cleaning. Tray slide options—universal for 18"x26" sheet and 12"x20" steam pans at varying depths, fixed for 18"x26" sheet and 12"x20"x2.5" steam pans, or lip load for 18"x26" sheet pans.

Great VALUE *Based on initial investment and energy costs*

Model	Description
C539-CDC-U	Holding, red Insulation Armour, aluminum full w/dutch clear doors (universal)
C539-HDS-U	Holding, red Insulation Armour, aluminum full w/dutch solid doors (universal)
C539-CFC-U	Holding/Proofing, non-insulated, aluminum full w/clear door (universal)
C539-CFC-4	Holding/Proofing, non-insulated, aluminum full w/clear door (fixed)

Pro Cart Ultra™

Hot and cold, all in one cart! Electric HOT: Over 50% more energy efficient, compared to leading metal carts. Gentle, non-radiant heat circulates consistently from front to back. Electric COLD: Cools down to $32\frac{1}{2}$°F without a compressor for the ultimate in cold mobility and food safety on the go. Polyethylene exterior with CFC-free polyurethane foam insulation maintains safe food temperatures for 4+ hours, even when unplugged. Available in hot and cold, as well as passive combinations to suit every operation.

CAMBRO
TRUSTED FOR GENERATIONS™

Model	Description
PCUHH615	Hot (top) / Hot (bottom)
PCUCC615	Cold (top) / Cold (bottom)
PCUHC615	Hot (top) / Cold (bottom)
PCUCH615	Cold (top) / Hot (bottom)
PCUPH615	Passive (top) / Hot (bottom)
PCUPC615	Passive (top) / Cold (bottom)

Hatco®

Heated Xenon Merchandisers

Sleekly designed to hold hot packaged food to attract your grab-and-go customers. The infrared heat and thermostatically-controlled heated base shelf safely hold food products for hours, while the Xenon lighting creates better illumination in the hold area. Hinged glass side panels are held in place magnetically and swing out for easy cleaning. Single or dual shelf models available with slant or horizontal shelves.

Model	Description
HXMH-24	Horizontal Warmer, Single Shelf, 28"Wx28⅝"D
HXMH-30	Horizontal Warmer, Single Shelf, 34"Wx28⅝"D
HXMH-36	Horizontal Warmer, Single Shelf, 40"Wx28⅝"D
HXMH-42	Horizontal Warmer, Single Shelf, 46"Wx28⅝"D
HXMH-48	Horizontal Warmer, Single Shelf, 52"Wx28⅝"D
HXMH-54	Horizontal Warmer, Single Shelf, 58"Wx28⅝"D

Additional models available.

Hatco®

Glo-Ray® Curved Infrared Strip Heaters with and without Lights

Features a patented housing design with a pre-focused heat pattern to effectively blanket food holding areas to safely hold products at optimum serving temperatures. Infrared element technology guarantees that the entire holding surface is evenly heated with no "cold spots." Hatco's Glo-Ray® Curved Infrared Strip Heater with Lights features a patented housing design with warm LED lighting. GR5AHL models are high watt. Available in all Designer colors and Gloss finishes Gleaming Gold, Glossy Gray, Bold Black, Radiant Red and Brilliant Blue to match your décor. *Contact us for additional information.*

STAR®

Hot Food Merchandisers

Perfect for merchandising sandwiches, cookies or any day part menu in 12" or 15" of counter space. Interior thermometer. Bottom control panel houses ON/OFF switch and temperature knob for ease of operation. Aluminum corner posts and glass panel body construction with a ³/₁₆" thick glass door with one-piece full length hinge and handle. CUL, UL, UL sanitation and NSF 4 approved.

Model	Description
15MC	15³/₈"Wx16½"Dx24⅞"H (3 Perforated Shelves)
18MCP	18⅞"Wx20"Dx24⅞"H (2 S/S Solid Shelves)

CARLISLE | **DINEX®**

TQ Meal Delivery Carts

The newest edition to the line of totally quiet (TQ) carts is the TQ Supreme Cart. This new cart offers supreme, room service-caliber styling with superior operational benefits at a lower total cost of ownership. TQ Supreme Carts provide aesthetically-pleasing meal delivery to patients. Features a sound dampening design, are lightweight and easy to maneuver. Standard features include push handle, perimeter bumper, drain, and magnetic door lock to hold door closed and open at 270 degrees. Customizable panels available. Fits 14"x18" and 15"x20" trays.

Model	Description
DXTQ1T1D6	6 Trays, 1 Door, 1 Tray/Slide
DXTQ1T1D8	8 Trays, 1 Door, 1 Tray/Slide
DXTQ1T2D14	14 Trays, 2 Door, 1 Tray/Slide
DXTQ1T2D16	16 Trays, 2 Door, 1 Tray/Slide
DXTQ1T2D18	18 Trays, 2 Door, 1 Tray/Slide
DXTQ1T2D20	20 Trays, 2 Door, 1 Tray/Slide
DXTQ2T1D10	10 Trays, 1 Door, 2 Trays/Slide
DXTQ2T1DPT10	10 Trays, 1 Door, 2 Trays/Slide, Pass Thru

Additional models available.

Cadco

Electric Chafers, Buffet Servers, and Warming Shelves

Heavy duty stainless steel constructed electric chafers and buffet servers provide efficient heat transfer throughout entire warming surface. Pans, pan holders, and rolltop lids are removable. Base may be used as a warming shelf. Features variable heat control, capillary thermostat (155°F to 205°F), temperature safety signal. UL Safety & Sanitary (C-UL), NEMA 5-15P Plug.

Model	Description
WTRT-10-HD	HD warming shelf w/rolltop lid, medium size, fits 1 full size steam pan
WTRT-40-HD	HD warming shelf w/rolltop lid, large size, fits 2 full size steam pans
WTBS-2N-HD	HD electric chafer with rolltop lid, med. fits 2 half size steam pans
WTBS-5N-HD	HD elec. chafer with rolltop lid, lg. fits 2 half size and 3 third size steam pans
WTBS-4N-HD	HD elec. chafer with rolltop lid, lg. fits 4 half size steam pans
WTBS-3N-HD	HD elec. chafer with rolltop lid, med. fits 3 third size steam pans

Decorative Carving Station

Hatco Decorative Carving Stations combines the Decorative Lamp with the Swanstone® Heated Base to create an attractive carving display. Patented telescoping heated lamp with a 30° shade pivot adjusts easily to accommodate food products. Heated stone base and curved cutting board available in all Swanstone® decorative stone colors to match your décor.

Model	Description
DCS400-1	Freestanding Carving Station
DCSB400-R24-1	Round Carving Station
DCSB400-2420-1	Small Rectangular Carving Station
DCSB400-3624-2	Large Rectangular Carving Station

Glo-Ray® Heated Stone Shelves

These unique foodwarmers will safely hold food hot while blending into your décor. Thermostatically-controlled heated base extend food holding times. Available in portable or built-in models. Built-in models include a remote box with a 3' conduit and a 6' cord and plug. Colors: Gray Granite, Night Sky, and Bermuda Sand.

Model	Description
GRSS-2418	24"x18" Free Standing
GRSS-3018	30"x18" Free Standing
GRSS-3618	36"x18" Free Standing
GRSSB-2418	24"x18" Built-In
GRSSB-3018	30"x18" Built-In
GRSSB-3618	36"x18" Built-In

Additional models available.

Soup Stations & Countertop Heated Wells

Soup Stations are designed to provide an attractive appearance while holding soups at safe-serving temperatures. SW2 units have heat evenly distributed throughout, with each end of unit equipped with an infinite switch and indicator light to control the nearest well. Holds two 7- or 11-qt. round pans. Countertop Heated Wells are both versatile and reliable. The HW series is a hold only operation, while the CHW series acts as a Rethermalizer and holds food products (cook and hold operation).

Model	Description
SW2-7QT	Holds (2) 7-qt. round pans
SW2-11QT	Holds (2) 11-qt. round pans
HW-FUL	Holds (1) full-size or (3) third-size pans
HW-43	Holds (1) full-size and (1) third-size pan, or (4) third-size pans
CHW-FUL	Holds (1) full-size or (3) third-size pans
CHW-43	Holds (1) full-size and (1) third-size pan, or (4) third-size pans

Portable Foodwarmers

Portable foodwarmers keep food hot at kitchen work areas, waitress pickup stations or customer serving points. Specially designed stand keeps food pans off work area, while the effective insulation prolongs holding time for safe-serving food products. Includes stand to keep food holding pans off the work area and allows easy access from three sides. Comes with standard toggle switch or optional infinite switch.

Model	Description
GR-B	Heated Base, Metal Sheathed Element
GRFF	Portable Foodwarmer, Metal Sheathed Element
GRFFL	GRFF w/Lights, Metal Sheathed Element
GRFFB	GRFF w/Heated Base, Metal Sheathed Element
GRFFBL	GRFFB w/Lights, Metal Sheathed Element
UGFF	UGFF, Ceramic Heating Element

Additional models available.

Hot/Cold Built-In Shelves

Provides the ultimate flexibility and versatility, easily changing between a Heated Shelf and Cold Shelf (and vice versa) to cater to different food products and day parts. Transfer time between modes is approximately 30 minutes. Patent-pending thermal break reduces condensation and temperature transfer. Includes a remote-mountable control enclosure, with a three position power switch and two digital temperature controllers.

Model	Description
HCSSB-2418	Hot/Cold Swanstone® Built-in Shelf 18" W x 24" D
HCSSB-3018	Hot/Cold Swanstone® Built-in Shelf 18" W x 30" D
HCSSB-3618	Hot/Cold Swanstone® Built-in Shelf 18" W x 36" D
HCSSB-4818	Hot/Cold Swanstone® Built-in Shelf 18" W x 48" D
HCSSBF-24-F	Hot/Cold Swanstone® Built-in Flush Shelf 24" W x 15$\frac{1}{2}$" D
HCSSBF-24-I	Hot/Cold Swanstone® Built-in Flush Shelf 24" W x 19$\frac{1}{2}$" D

Glo-Ray® Designer Merchandising Warmers

Designed specifically for displaying wrapped or boxed product, these warmers hold hot food safely at proper serving temperatures. Single- or two-tier models available with horizontal or slanted shelves for easy access. Features incandescent lighting with controlled top and bottom heat. Model GR2SDS-30D shown with standard designer black inset panels.

Model	Description
GR2SDH-24	Horizontal, Single Shelf, 30¼"W x 27"D
GR2SDH-30	Horizontal, Single Shelf, 36¼"W x 27"D
GR2SDH-36	Horizontal, Single Shelf, 42¼"W x 27"D
GR2SDH-42	Horizontal, Single Shelf, 48¼"W x 27"D
GR2SDH-48	Horizontal, Single Shelf, 54¼"W x 27"D
GR2SDH-54	Horizontal, Single Shelf, 60¼"W x 27"D

Additional models available.

Dual Heat Lamp

Dual heat lamp is constructed of heavy duty aluminum and easily adjusts from 15" to 21". Shades designed with flared shape for strength and even heat distribution. On/off switch located on arm away from heat zone. Ceramic insulated sockets with nickel plated contacts to prevent fusing. Includes two 250 Watt clear bulbs. 120V. UL. 1-year warranty. Model HL-2

LiquiTec® Cold Pans

Using patented eutectic fluid technology, LiquiTec cold pans far surpass traditional methods of cold pan operation. LiquiTec creates up to 100% more refrigerated surface coverage generating a super-cooling effect allowing pans and food to be flush with the countertop while maintaining NSF 7 safe food temperatures. Additionally, the super-cooling effects result in energy savings.

Model	Description
8118-EF	Holds (1) 12"x20" Pan
8132-EF	Holds (2) 12"x20" Pans
8145-EF	Holds (3) 12"x20" Pans
8159-EF	Holds (4) 12"x20" Pans
8172-EF	Holds (5) 12"x20" Pans
8186-EF	Holds (6) 12"x20" Pans

Hot Modular Drop-Ins

Energy-efficient design available in multiple Wattages. Deep drawn 6⅜" stainless wells allow for full size and fractional pans. Drip-free flange contains moisture and spills to prevent food contamination. Full perimeter gasket. Pre-assembled cord and plug configuration eliminate the need for electrician. Standard individual well drain or optional manifold drain offers flexibility in cleaning and operation. Auto fill option available. NSF4. 1-year parts & labor warranty.

Model	Description
3646601	1 Well 1000W 120V D/I
3646701	1 Well 1000W 240V D/I
36466	1 Well 100-120V D/I
3646681	1 Well 100-120V Ther 1000W
3646610	1 Well 100-120V Therm
3646611	1 Well 100-120V Therm

Additional models available.

Food Warmers

Whether the moment calls for a quick menu change or an entirely new temporary buffet line, these compact, easy-to-use, full-size units give you the rapid-response capability so often needed in the commercial kitchen. For good measure, the performance is outstanding, due to the unique heating-element design that distributes evenly with no "hot spots". NSF and cETLus listed.

Model	Description
6055A	Full Size Warmer
6055A-CW	Full Size Cooker/Warmer
6055A-43	⁴⁄₃ Size Warmer
6100A	7 Qt. Round Warmer
6150-36	Strip Heater, 36"
6000A-2	2-Bulb Heat Lamp

Food Warmers

The unique insulation design of the FW-S600 cooker/warmer heats frozen food in just 20 minutes while the workhorse of kitchens everywhere, the FW-S500 warmer, takes just 10 minutes to heat up; both keep food warm during busy service hours. With an upgraded tubing for enhanced stability, the EHL-2 freestanding heat lamp is fitted with two Shat-R-Shield® bulbs to keep foods warm without over drying. The cool-to-the-touch double wall construction of the 10 quart ESW-66 electric soup warmer is an attractive and practical solution for any self-service counter.

Model	Description
FW-S500	Electric Warmer, 1200W
FW-S600	Electric Cooker/Warmer, 1500W
ESW-66	Electric Soup Warmer, 10½ qt.

Food Warmers

Heavy duty stainless steel construction both inside and out for excellent durability. Available in both a square and round design and are fitted to accommodate most standard size pans. Maintains food temperature in excess of 140°F (the requirement for safe foodservice). Square models available in 1200 and 1500 Watts and round model in 1200 Watts. NSF. UL.

Model	Description
FW-1200W	Rectangle, 1200 Watts
FW-1200WR	Round, 1200 Watts
FW-1500W	⁴⁄₃ Size, 1500 Watts
FW-1500W/C	⁴⁄₃ Size, 1500 Watts
FW-1200WR/B	Round, 1200 Watts, Black

Soup Kettle

Premium kettle holds up to 11.4 quarts of liquid with a heavy duty stainless steel insert and lid complete with a piano hinge for ease of use. The outside shell is constructed with a scratch and dent resistant shell. Economy models hold up to 11 quarts and are available in black powder and stainless steel shells. Premium model is ETL listed and economy kettles are UL listed and UL sanitation.

Model	Description
SK-500W	11.4 qt., 500W (Black Powder Shell)
SK-600	11 qt., 400W (Black Powder Shell)

Drawer Warmers

Each positive-closing drawer has nylon rollers, a recessed thermostatic control, and temperature monitor. Stainless steel slides and removable drawer bodies make cleaning easy. Available in 1-, 2-, 3-, and 4-drawer freestanding units; 1-, 2-, 3-drawer built-in units; and as a Split Drawer Warmer, which expands holding capabilities by accommodating more pans in the same space as a standard single drawer model. Models HDW-1 and HDW-2 shown.

Model	Description
HDW-1	Freestanding, 450W, 1 Drawer
HDW-2	Freestanding, 900W, 2 Drawer
HDW-3	Freestanding, 1350W, 3 Drawer
HDW-4	Freestanding, 1800W, 4 Drawer
HDW-1N	Freestanding Narrow, 450W, 1 Drawer
HDW-2N	Freestanding Narrow, 900W, 2 Drawer

Additional models available.

Built-In Modular Food Warmers

Designed to hold heated foods at safe serving temperatures. All stainless steel construction for maximum strength and durability. Fully insulated construction saves energy while maintaining precise temperatures. Made in the USA. 1-year labor; 2-year parts warranty.
• Wellslock™ for quick and easy installation.
• Infinite or thermostatic controls with/without drains and manifolds.
• Slim line and extra deep for 4 each third size pans per well.
• Available in 1, 2, 3, 4, and 5-well models.

Model	Description
MOD 100TD-120	Single Pan Thermostat Control with Drain 120V
MOD 100TD	Single Pan Thermostat Control with Drain 208/240V
MOD 200TD	Two Pan Thermostat Control with Drain 208/240V
MOD 200 TDM	Two Pan Thermostat Control with Drain and Manifold 208/240V
MOD 300TD	Three Pan Thermostat Control with Drain 208/240V
MOD 300 TDM	Three Pan Thermostat Control with Drain and Manifold 208/240V

Additional models available.

DELFIELD®

EHEI Series, E-Chef™ Hot Food Tables

Designed with the quality you would expect from Delfield with the features you need to keep your operation running efficiently and profitably. All at a price that's easy on your bottom line. The EHEI series can function as stand alone pieces or as a component of Delfield's E-Chef Production Systems. Realize the economy of an attractive purchase price without sacrificing usability or durability.

Model	Description
EHEI36C	Electric, 36" w/Casters
EHEI36L	Electric, 36" w/Legs
EHEI48C	Electric, 48" w/Casters
EHEI48L	Electric, 48" w/Legs
EHEI60C	Electric, 60" w/Casters
EHEI60L	Electric, 60" w/Legs
EHEI74C	Electric, 74" w/Casters
EHEI74L	Electric, 74" w/Legs

Drop-Ins

Versatility. Quality. Value. Duke's versatile drop-in selection encompasses many hot, cold, combo, and patented items designed to improve merchandising efficiency and serving appeal. Basic hot drop-ins include exposed, sealed wells and slide in gas units, while basic cold options include ice bath and NSF7 refrigerated

Model	Description
ADI-2HC	2 Wells (Hot/Cold Convertible)
ADI-3HC	3 Wells (Hot/Cold Convertible)
ADI-4HC	4 Wells (Hot/Cold Convertible)
ADI-5HC	5 Wells (Hot/Cold Convertible)
ADI-6HC	6 Wells (Hot/Cold Convertible)
ADI-1E-SW	1 Sealed Well (Hot)

Additional models available.

Cayenne® Warmers

Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible. Non-stick aluminum dome heating element uses 25% less energy and reduces scale build-up for easy cleaning and longer operating life. Dripless lip catches and drains moisture back into the well. Stainless steel exterior meets UL surface temperature standards for operator and customer safety. Meets NSF-4 standards. Model 71001 shown.

Model	Description
71001	Full size, $13^3/_4$"Wx $21^3/_4$"Lx 9"H
72017	7 qt. unit only
72021	11 qt. unit only
72050	$^4/_3$ Warmer w/o drain
72051	$^4/_3$ Warmer w/drain

Drop-Ins

Refrigerated cold pan models hold pre-chilled foods at cold, fresh, and safe serving temperatures. Available in NSF-7 standards for non-packaged foods and economical NSF-2 standards for pre-packaged foods. With a flip of a switch, the dual temperature models quickly convert from hot to cold operation. Wells delivers units that can fully support your menu—from single to 6-well models in standard, extra deep 4 each third-size pan sizes, slim lines for narrow counter, and slope-tops.

Model	Description
RCP100	Refrigerated, 1-pan (NSF 2)
RCP200	Refrigerated, 2-pan (NSF 2)
RCP300	Refrigerated, 3-pan (NSF 2)
RCP400	Refrigerated, 4-pan (NSF 2)
RCP500	Refrigerated, 5-pan (NSF 2)
RCP600	Refrigerated, 6-pan (NSF 2)

Additional models available.

randell

Hot & Cold Drop-Ins

Designed to keep hot and cold products within their safe temperature zone for extended periods of time. Drop-ins available in self-contained/mechanical cold-wall units, ice cooled, and frost top units for the cold side and individual well and water bath models on the hot side. For those who are torn between the two, choose the combination hot/cold unit that allows you to do both in the same space.

Model	Description
9743IC	Ice-Cooled Pan, Holds (3) 12"x20 Pans
9943SCA	Wrapped Coldwall Pan, Holds (3) 12"x20 Pans
9843SCA	Frost Top, 43" x 26"
9943FA	Forced Air Cold Pan, Holds (3) 12"x20 Pans
95803-208Z	Hot/Cold Combi, Holds (3) 12"x20 Pans
95603-240Z	Hot Well (No Drain), 240V, Holds (3) 12"x20" Pans

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Versa Foodservice System

Fully portable system keeps food cold for hours with either ColdFest® pans or Buffet Camchillers®. Use the straight or corner connector to connect Food Bars, Work Tables, and Cashier Stations to create a professional, uniform look. Connect Versa Food Bars to merchandise snacks and beverages. Join a cashier station with a food bar for faster checkout and improved traffic flow. Ultra Series available with two secure storage cabinets that can hold up to 50 lbs. of non-perishable items. NSF.

Model	Description
VBR5110	5' Food Bar w/Sneeze Guard w/Std Caster
VBRHD5110	5' Food Bar w/Sneeze Guard w/Hvy Duty Caster
VBRL5110	5' Food Bar, Low, w/Sneeze Guard w/Std Caster
VBRLHD5110	5' Food Bar, Low, w/Sneeze Guard w/Hvy Duty Caster
VBRT5110	5' Table Std Height w/Std Caster
VBRTHD5110	5' Table Std Height w/Hvy Duty Caster

Additional models available.

ADVANCE TABCO.
SMART FABRICATION™

Hot Food Tables

Advance Tabco now offers both hot and cold food tables and drop-ins. LP and natural gas available, as well as 120 and 240 volt electric in both wetbath and sealed well configurations. Cold tables are also available mechanically assisted, or for use with ice only. Multiple sizes and configurations available. Model HF-3E-120 shown.

Model	Description
HF-3E-120	Electric, 3 wells, 120 v. 47" overall
HF-4E-240	Electric, 4 wells, 208/240 v. 63" overall
SW-3E-120	Electric, 3 sealed wells, 120 v. 47" overall
SW-4E-240	Electric, 4 sealed wells, 208/240 v. 63" overall
HF-3G-NAT	Gas, 3 well (for dry operation)
HF-3G-LP	LP Gas, 4 well (for dry operation)
WB-3G-NAT	Gas, 3 well (for wet operation)
WB-4G-LP	LP Gas, 4 well (for wet operation)

Hatco®

Heated & Refrigerated Built-In Wells

Reliably hold your hot or cold food at safe temperatures, while retaining optimum freshness and taste in one efficient and easy operation. Heated Wells come in modular/ganged units (1 to 6 pan configurations); top- and bottom-mount full rectangular units with or without insulation. Refrigerated Wells come in 1 to 6 pan configurations with an electronic control featuring auto-defrost, adjustable condensing units, and green-friendly insulation.

Model	Description
HWBL-FUL	Heated Full Size 12"x20" (750 watt)
HWB-FUL	Heated Full Size 12"x20" (1200 watt)
HWBH-FUL	Heated Full Size 12"x20" (1650 watt)
HWBL-FULD	Heated Full Size 12"x20" w/Drain (750 watt)
HWB-FULD	Heated Full Size 12"x20" w/Drain (1200 watt)
HWBH-FULD	Heated Full Size 12"x20" w/Drain (1650 watt)
HWBL-43	Heated 4/3 Size (750 watt)

Additional models available.

Duke
Your Solutions Partner®

Aerohot Steam Tables

Each hot food well is individually controlled (wet bath models excluded). Stain and corrosion resistant top is type 300 series stainless with high nickel content. Stainless steel body. Carving board is high-grade poly with rounded corners. Mounted on stainless steel support base and die stamped brackets—easily removed for cleaning. 120V, 208V or 240V as well as natural or propane gas. Electric unit available in exposed and sealed well design. UL. NSF. AGA.

Model	Description
302	Gas, (2) wells
303	Gas, (3) wells
304	Gas, (4) wells
305	Gas, (5) wells
E302	Electric, (2) wells
E303	Electric, (3) wells

Additional models available.

Admiral Craft

Open Well Steam Tables

Available in 2, 3, and 4 bay, these units are constructed of stainless steel with galvanized steel wells and adjustable legs. Feature 750W heating element with infinite control switch per compartment. The 8"D well fits full-size spill-age pans (not included). Include adjustable undershelf and removable 8"x$1/2$" cutting board. 1-year limited warranty. CE.

Model	Description
ST-120/2	2 Bay, 33"W, 1500W, 120V
ST-120/3	3 Bay, 48$1/2$"W, 2250W, 120V
ST-240/4	4 Bay, 63$3/4$"W, 3000W, 208/240V

randell

Electric Hot Food Tables

Heavy duty, fully assembled, stainless steel hot food tables are designed for the most demanding applications. Available in electric, wet/dry, individual well, and electric wet water bath models. Options include counter protectors, enclosed back (for island configurations), tray slides, casters, and overshelves. Die stamped individual 12"x20" raised sanitary rim openings. Each well has its own thermostatic control for accurate food temperature.

Model	Description
3512-120	33"L, 2 Wells Dry (w/Spillage Pan)
3513-120	48"L, 3 Wells Dry (w/Spillage Pan)
3514-120	63"L, 4 Wells Dry (w/Spillage Pan)
3515-120	78"L, 5 Wells Dry (w/Spillage Pan)
3612-120	33"L, 2 Wells Wet (w/Drains & Manifold)
3613-120	48"L, 3 Wells Wet (w/Drains & Manifold)

Additional models available.

DELFIELD

Shelleysteel™ Mobile Serving Equipment

Shelleysteel combines the long-lasting durability of stainless steel with the design of mobile, modular cafeteria systems. Hot units, cold units or combination units give you the ability to provide a full-service menu in a limited amount of space. Optional laminate finish and graphics can be added. Tray slides, counter protectors, cutting boards, overshelves, signage, decor panels, heat lamps, and lighting are optional. *Contact customer service department for assistance.*

Duke
Your Solutions Partner

Easy Cart

This economical mobile solution for packaged menu items is designed with simplic-ity at its heart. All merchandising units are configured for 120V and can be plugged into any common outlet. All units can be totally waterless. This flexibility enables an additional revenue stream for your operation in any environment. The simple 4-step process to building your Easy Cart solution includes choice of length, merchandising, shelving, and décor. *Contact customer service department for assistance.*

VOLLRATH®

ServeWell® Food Tables

Innovative design in value-priced mobile serving equipment. Exclusive thermoset material cannot pit or rust. Dome heating elements mounted inside well. Each well equipped with individual drain. A non-refrigerated cold food table of the same solid construction also available. Stainless steel ice well accommodates 12"x20"x6" steam table pans. Made in the USA. NSF. Model 38003 shown with optional Service Side Poly Cutting Board w/Mounting Kit.

Model	Description
38102	2-Well Hot, 700 watts/well, 120V, 11.7A
38103	3-Well Hot, 700 watts/well, 120V, 17.5A
38104	4-Well Hot, 700 watts/well, 120V, 23.3A
38105	5-Well Hot, 700 watts/well, 120V, 29.2A
38102	2-Well Hot, 480 watts/well, 120V, 8A
38103	3-Well Hot, 480 watts/well, 120V, 12A

Additional models available.

DELFIELD®

Shelley® Mobile Serving Equipment

Rearrange your equipment whenever you want. Steel reinforced fiberglass base is lighter than stainless steel. Match your décor—25 standard colors or custom colors available. Easy to use stainless steel interlock system allows units to be connected. Low maintenance refrigeration systems. Tray slides, counter protectors, cutting boards, open understorage, and overshelves are optional. Heated wells, cold pans or combination counters are available. *Contact customer service department for assistance.*

Refrigerated Slim Drop-In Wells

Full-size well that blankets pre-chilled food products to retain optimum freshness and taste, but in a lengthwise, narrow grouping to allow for easy, reachable access. Features auto-defrost, which is activated through a programmable advanced electronic controller. Optimal and environmentally-friendly insulation on the sides and bottom provide even chilling from top to bottom for better cold retention and cost savings. Includes an adjustable condensing unit that can be rotated 180° for easy venting adjustments and flexibility.

Model	Description
CWB-S1	1-Pan with Drain
CWB-S2	2-Pan with Drain
CWB-S3	3-Pan with Drain
CWB-S4	4-Pan with Drain
CWBR-1	1-Pan w/Drain, Remote Refrigeration

Featured Chef

Austin Sumrall
White Pillars
Biloxi, MS

Korean BBQ Sauce

$1^1/_2$ cup soy sauce	$^1/_2$ tbsp. black pepper
$^1/_2$ cup water	1 tsp. red pepper flake
2 cups brown sugar	2 tbsp. ginger (minced)
$^1/_2$ cup mirin	2 tbsp. garlic (minced)
4 tbsp. sesame oil	2 ea. scallion (sliced)
2 tbsp. rice wine vinegar	6 tbsp. cornstarch
2 tbsp. gochuchang	6 tbsp. water
2 tbsp. hoison	

Combine first 13 ingredients in pot and bring to boil. Make slurry with cornstarch and water and whisk into pot.
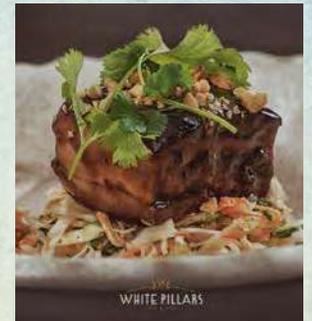
Drop-In Modular/Ganged Dry Heated Wells

Insulated full-sized well, grouped together in a modular fashion, to keep hot foods at more accurate temperatures for longer periods of time. Provides dry convected heat, with the uniform convected airflow consistently surrounding each pan for efficient heat transfer. Features compact individual thermostatic controls for temperature regulation of each well and a separate On/Off switch to retain settings. Offers increased design flexibility and reduced installation costs due to lack of plumbing restrictions.

Model	Description
DHWBI-1	Dry Heated Well Built-in 1-Pan
DHWBI-2	Dry Heated Well Built-in 2-Pan
DHWBI-3	Dry Heated Well Built-in 3-Pan
DHWBI-4	Dry Heated Well Built-in 4-Pan
DHWBI-5	Dry Heated Well Built-in 5-Pan
DHWBI-6	Dry Heated Well Built-in 6-Pan

Signature Server® Mobile Equipment

Signature Server® offers an endless combination of equipment and accessories designed to add style and "curve" appeal unique to your foodservice operation. Ideal uses for upscale K-12, business and industry, and healthcare settings. Signature Server® features striking curved and rectangular base shapes. Functional and stylish breath guard options in standard and 2011 NSF2 versions. Choose hot, cold, frost top, or soup modular drop-ins. 1-year parts & labor warranty. *Contact our customer service department for assistance.*

MobileServ® Temperature Ready Serving Carts

Prepare foods and keep them HOT and/or COLD and READY TO SERVE with patented Mobile Hot/Cold Serving Carts. This line brings an attractive display of various menu items right to your customers. Available in various sizes, with or without sneezeguards, Wilsonart laminate or stainless front and side panels. Beverage carts also available. Model CBC-HHH-SG-L5 shown.

Model	Description
CBC-HC-L1	Hot/Cold Cart (2 Hot/1 Cold Dbl Servers), Flame Soapstone Red Laminate Panels, $2^1/_2$"H steam pans, 2 roll-top lids
CBC-HC-L3	Hot/Cold Cart (2 Hot/1 Cold Dbl Servers), Mission Smoke Grey Laminate Panels, $2^1/_2$" high steam pans, 2 rolltop lids
CBC-HC-L4	Hot/Cold Cart (2 Hot/1 Cold Dbl Servers), Girona Falls Blue Marbled Laminate Panels, $2^1/_2$" high steam pans, 2 rolltop lids
Additional models available.	

CamKiosk® Carts & System

Lightweight polyethylene carts won't dent, crack, bubble, chip or break. Holding cabinets have thick foam insulation and externally mounted thermometers. Sneeze guard meets food preparation requirements. Molded-in handles and 6" swivel casters make transport easy. Optional Hand Sink Cart w/towel and soap dispenser makes hand washing convenient or Work Station w/towel dispenser provides additional space for preparing food or completing sales transactions.

Model	Description
KVC854158	KIOSK 4 Pan
KVC854C186	KIOSK 4 Pan w/ CANOPY
KVC856158	KIOSK 6 Pan
KVC856C158	KIOSK 6 Pan w/ CANOPY
KSC402158	HAND SINK w/Towel and Soap Dispenser
KWS40158	WORK STATION w/Towel Dispenser

Smart Fabrication™

Your design, your specs! Advance Tabco standardizes Custom Fabrication by pairing catalog items with hundreds of stock modifications and accessories that meet your specifications. Consistent quality all within your time and budget constraints is the reason Smart Fabrication™ is the only fabrication you will ever need. *Contact our customer service department for assistance.*

Sleek Shields™

Introducing Sleek Shields™ with Chamber Lock™ technology, making rotating Food Shields easier than ever. Say goodbye to the days of loosening and tightening bolts on both sides. Simply release the chamber and turn, from only one side. Front glass easily rotates to any position. Chamber Lock™ lets you position front glass at 15° intervals. This low profile design means less metal and more visible glass, making this the sleekest Food Shield yet. NSF. Choose self-service or cafeteria models available with glass or stainless steel top. *Contact our customer service department for assistance.*

Serving Systems

Increased participation and profits are assured by bringing the atmosphere of a mall food court to a foodservice operation. Complete with counters, distinctive signage, adaptable front decor panels, transition merchandising shelving, decorative soffits, pylon, and graphics systems. Engineered to give the designer flexibility in developing a form and function unique to the location. Standard base features are stainless steel interiors and Formica exteriors. NSF 7 cold pans are standard. *Contact our customer service department for assistance.*

RanChef Custom Products & Chef Tables

Designed to fit your application and budget. From heavy duty to the budget constrained, Randell works with you to provide just the right blend of premium performance standard products and custom fabricated shelving units, overshelves, and accessories. Modular, pre-designed units allow you to start with the basic modules and then create your very own Center-Island Chef's Counter, Server Stations or Cafeteria Counters. NSF 7 and UL. *Contact our customer service department for assistance.*

Thurmaduke Serving Systems

An upscale "traditional" serving system perfect for elementary schools, middle schools and high schools. Thurmaduke means quality at an affordable price. Now with internal locking devices, it's even easier to put a line-up together and break it apart when needed for menu changes or multiple functions. From start to finish, Thurmaduke is your institutional systems leader. *Contact our customer service department for assistance.*

Component Crafted Custom Equipment

Configurations include refrigerated prep tables, counter display cases, utility cabinets, equipment stands, upright refrigerators and freezers, hot food tables, and more. Whatever you need can be built to your size and layout requirements. Each drawer features exclusive Full Extension Plus Drawer System which is incredibly smooth and has no metal-to-metal contact—no corrosion. 10-year warranty on drawer tracks. *Contact our customer service department for assistance.*

Mobile Serving Lines

Mobile, yet retaining the superior Randell design and technology—reliable refrigeration, hinged louver with easy access to drain, and temperature controls. Electrical distribution system allows the banking of several units together providing a common connection point. Features heated/cold well units, shelving units, display case units, cashiers, and tray stands. Stainless steel, laminates, solid surfaces, and powder coated materials available. *Contact our customer service department for assistance.*

KITCHEN PREP

Slicers
Mixers
Food Processors
Scales
Work Tables

Economy & Medium Duty Slicers

C-Series slicers are an economical alternative for operations with limited slicing requirements, kitchen space and/or budget. For operations that slice 2 hours or less per day, the economy line of slicers is a great choice. G-Series slicers are designed for operations with moderate volume slicing needs. These compact slicers have a proven track record of being solid performers without sacrificing valuable workspace. 1-year parts and labor warranty. Model C12 shown. Save prep time, labor, and food costs, while ensuring all meats and cheese are cut uniformly.

Model	Description
C9	9" Knife, $1/4$ HP (Economy Compact Manual)
C10	10" Knife, $1/4$ HP (Economy Compact Manual)
C12	12" Knife, $1/3$ HP (Economy Compact Manual)
GC512	12" Knife, $1/3$ HP
G10	10" Knife, $1/3$ HP (Medium Duty)
G12	12" Knife, $1/2$ HP (Medium Duty)
G14	14" Knife, $1/2$ HP (Medium Duty)

SLICER TIP

Running butter through the meat grinder before grinding onions, meats, cheese, nuts or raisins will make cleaning easier.

S-Series Heavy-Duty Premium Slicers

Delivers the powerful features operators need and the high-quality cuts customers expect. Anodized aluminum construction, 13" German steel knife, and top-mounted removable sharpening system for quick and easy sharpening and cleaning. Tilting carriage accommodates product up to $13^{3}/4$"H, 8" Dia., and 11"W. $1/2$ HP continuous-use knife motor and No Volt Release. Advanced Manual model (SG13) features Home Start, adjustable timer, Close To Stop, Carriage Tilt Interlock, and patent-pending Graphic User Interface w/Clear Text LCD display providing operator with messages, diagnostics and system information. Advanced Automatic model (SG13A) features Home Start, Carriage Tilt Interlock, Return to Home, adjustable timer, Close to Stop. 2 year parts and labor. cETLus, ETL Sanitation

Model	Description
S13	Manual Slicer w/13" Knife
S13A	2-Speed Automatic Slicer w/13" Knife
S13A-F	Automatic Frozen Meat Slicer w/13" Serrated Knife
S13-F	Manual Frozen Meat Slicer w/13" Serrated Knife
SG13	Advanced Manual Slicer w/13" Knife
SG13A	3-Speed Automatic Slicer w/13" Knife

Potato Peeler & Potato Cutter

The easy and quick to clean PL56 Potato Peeler can peel a 50 lb. bag of potatoes at once! 56 lb. peeler capacity. Dual position for waste outlet. Quiet operation and energy efficient. Over 550 lbs. per hour production capacity.
The easy loading PC55 Potato Cutter processes up to 55 pounds in just one minute! Includes compact knife block - multiple sizes available. Also features one piece chute assembly, grab handle, and operator button cover.

Manual Gravity Feed Slicers, 800 Series

Manual, gravity-feed slicers feature a hollow ground, chromium-plated carbon-steel knife and built-in, dual-action sharpener with convenient handle located on the sharpener cover. Protect the blade as well as your fingers with the permanent ring guard and removable center plate. Disassemble quickly without tools for easy cleaning. ETL. NSF. 1-year parts & labor warranty.

Model	Description
823E-PLUS	9" Knife, Slice Adj. to $9/16$" Thickness, $1/4$ HP
825A-PLUS	10" Knife, Angled (45°), Slice Adj. to $9/16$" Thickness, $1/3$ HP
825E-PLUS	10" Knife, Slice Adj. to $9/16$" Thickness, $1/4$ HP
827A-PLUS	12" Knife, Angled (45°), Slice Adj. to $9/16$" Thickness, $1/2$ HP
827E-PLUS	12" Knife, Slice Adj. to $9/16$" Thickness, $1/3$ HP
829A-PLUS	14" Knife, Angled (45°), Slice Adj. to $3/4$" Thickness, $1/2$ HP
829E-PLUS	14" Knife, Angled (45°), Slice Adj. to $5/8$" Thickness, $1/2$ HP

X13-Series Premium Slicers

One-piece polymer base and product table for reduced seams, accessibility, and easy cleaning. Submersible, removable product table mounted sharpener for consistent sharpening and easy cleaning. Variable pitch barrel cam for fine adjustment and wafer thin slices. Permanent ring guard protects non-slicing knife zone. Simple kick stand for easy cleaning under slicer. Articulating and full length rear mounted meat pusher with fence to secure and advance products evenly. ETL. NSF.

Model	Description
X13E-PLUS	13" Manual, 1-Speed
X13AE-PLUS	13" Automatic, 3 Speed

Food Processors with LiquiLock® Seal System

Patented LiquiLock® technology lets you process dressings, sauces, marinades, and purées from an unbreakable, scratch-resistant, high-impact, clear-view batch bowl—with no leakage! And, no food processor is complete without cutting-edge processing discs (sold separately)—adjustable slicing disc allows you to select 16 different thicknesses, a reversible shredding disc, and a sealed whipping disc enabling you to make fresh whipped creams, crème fraîche, butters, and more. Models WFP16S and WFP16SCD shown.

Model	Description
WFP14S	$3^{1}/2$ Qt. Food Processor, 1 HP
WFP14SC	$3^{1}/2$ Qt. Continuous Feed/Batch Bowl Processor, 1 HP
WFP11S	$2^{1}/2$ Qt. Food Processor, ¾ HP
WFP16S	$3^{1}/2$ Qt. Food Processor, 2 HP
WFP16SCD	$3^{1}/2$ Qt. Continuous Feed/Batch Bowl Processor, 2 HP

robot coupe®
CL50 Series Food Processors

Choose from a variety of disc packages to accommodate your choice of menu. Continuous feed unit designed for slicing, dicing, shredding, grating, julienne, and French fry cuts. Generous selection of 52 discs available for a variety of cuts and product processing. Control panel with "on/off" switch and magnetic safety switch for user safety. Feed unit removes for optimum sanitation. Round and kidney shaped feed openings. 1½ HP. 1-year parts & labor warranty. Model CL50 Ultra Restaurant shown.

Model	Description
CL50E	1½ HP
CL50E Ultra	1½ HP w/⅛" slicing disc, ⅛" grating disc

robot coupe®
R101P Series Commercial Food Processors

Ideal for preparing special diets, limited quantity menu items, and salad bar complements. Bowl cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation function for slicing, grating, ripple cut slicing, and julienne of product with internal ejection into a 1.9 L cutter bowl. 1-year parts and labor warranty. Model R101P shown.

Model	Description
R101P	Gray Bowl
R101BCLR	Clear Bowl w/Lid, 'S' Blade
R101P PLUS	Clear Bowl, Pulse Switch, 5 disc package: ¼" grate, ¼" & 5⁄64" julienne, 1⁄32" & ¼" slice

robot coupe®
R2N Commercial Food Processor

Prepare 850 servings in 3 hours or less! This unit is two machines in one. Bowl attachment is designed for vertical cutting and mixing—chops, grinds, kneads, and mixes. Vegetable prep attachment is designed for continuous feed slicing, shredding, grating, and julienne. Accommodates 23 processing discs. Complete with 2.9 L qt. cutter bowl, "S" blade, and 2 processing discs. 1-year parts and labor; 3-year motor warranty. Model R2N Ultra shown.

Model	Description
R2N Ultra	Single Phase, S/S Bowl Unit
R2NS CLR	Single Phase, Clear Bowl Unit
R2NS	Single Phase, Gray Bowl Unit

robot coupe®
R Series Combination Processors

Two machines in one! Bowl cutter attachment for chopping, fine mincing, emulsions, grinding and kneading ... and a vegetable preparation function for slicing, grating, ripple cut slicing, and julienne of product with internal ejection into a cutter bowl. Model R301 shown. Includes stainless steel smooth "S" blade and a vegetable prep attachment with large and small hopper. Depending on model, unit accommodates up to 28 discs to satisfy all your food prep requirements. 1-year parts and labor warranty.

Model	Description
R301	3½ qt. Polycarbonate Gray Cutter Bowl Assembly
R301 Ultra	3½ qt. S/S Cutter Bowl Assembly

robot coupe®
R2 Dice Commercial Food Processor

Prepare a variety of favorites in less time! Continuous vegetable prep attachment for dicing, slicing, grating, or julienne cuts or use the 2.9 L gray polycarbonate cutter bowl for chopping, mixing, and to prepare purees. Includes cutter bowl attachment, stainless steel "S" blade, vegetable prep attachment with external ejection, grating and slicing disc, and dicing kit. 2HP. Model R2 Dice shown.

Globe
Planetary Mixers

Planetary mixers are some of the most useful and versatile pieces of equipment you can invest in. Whether you're a pizza shop that mixes hundreds of pounds of dough a day, or a restaurant that only needs to make mashed potatoes once a week, Globe has the right commercial mixer for you. Model SP20 shown.

• 11 models from 5 qt. counter to 80 qt. floor
• 1-year labor, 2-year parts warranty
• 60-minute digital timer with LED display (10-80 qt. models)
• #12 attachment hub (5 qt. #10 hub; 8 qt. no hub)
• 2 year parts and labor warranty.

Model	Description
SP20	20 qt. Counter, ½ HP w/Removable Bowl Guard
SP30	30 qt. Floor, 1 HP w/Removable Bowl Guard

Additional models available.

Admiral Craft
Planetary Mixers

Gear-driven commercial planetary mixers with heavy-duty construction and a powerful motor will handle any type of mixing task needed with ease. Three fixed speeds and direct drive 100% gear-driven transmission allow the mixers to maintain a consistent mixing speed. Comes with stainless steel mixing bowl, wire whisk, dough hook, and flat beater attachments. Models PM-20 and PM-30 also have a #12 hub for meat grinding attachments. 120V. 5' power cord with a NEMA 5-15 plug. ETL Listed & ETL Sanitation.1-year warranty.

Model	Description
PM-10	10 Qt
PM-20	20 Qt
PM-30	30 Qt.

robot coupe®

Power Mixers®

Patented removable stainless steel bell and knife assembly for unmatched sanitation. Ideal for liquefying soups, sauces, pureeing fruits/vegetables, and preparing the smoothest of pates in just minutes. Variable speed function enables you to adjust the speed to suit each preparation. Includes patented removable "Easy Plug" system, redesigned handle, and cord storage. 1-year "No Hassle" warranty.

Model	Description
CMP 250 COMBI	Compact Variable Speed 10"L w/8" Whisk, 280W (16 Qt.)
CMP 250 VV	Compact Variable Speed 10"L, 280W (16 Qt.)
CMP 400 VV	Compact Variable Speed 16"L, 420W (100 Qt.)
MMP 240 Combi	Mini Variable Speed 10"L w/7" Whisk, 270W
MMP 240 VV	Mini Variable Speed 10"L, 270W
MMP 160 VV	Mini Variable Speed 7"L, 220W

Additional models available.

DOYON & NU-VU
BAKING EQUIPMENT SPECIALISTS
www.doyon.qc.ca • www.nu-vu.com

Countertop Dough Sheeters

Simple, fast, and economical. Compact, easy to use, and inexpensive. Every pizzeria should have one. Features two rollers, front in-feed and front discharge. Sheet dough from 12" to 18" in diameter to a uniform thickness in seconds with minimal handling of pizza dough.

Model	Description
DL12DP	12" Dia., 2 Sets of Rollers
DL12SP	12" Dia., 1 Set of Rollers
DL18SP	17" Dia., 1 Set of Rollers
DL18DP	17" Dia., 2 Sets of Rollers
DL18P	17" Dia., 2 Sets of Parallel Rollers

VOLLRATH®

Countertop Mixers

Tabletop mixers are small enough to fit into any kitchen yet robust enough for continuous use. Commercial grade table model with a powerful 7/8 HP motor. Five speed direct drive transmission, 100% gear driven. Digital control panel to make easy speed shifts while unit is running. 30 minute timer stops mixer when timer ends. Floor models also available. Model 40755 shown.

Model	Description
40755	7 qt. Mixer w/Guard
40756	10 qt. Mixer w/Guard
40758	30 qt. Mixer w/Guard
40759	40 qt. Mixer w/Guard
40760	60 qt. Mixer w/Guard

Globe

Meat Choppers and Patty Presses

The direct gear drive and air-cooled motor lets you grind up to 450 lbs. per hour. Comes complete with knife, stainless steel product tray, $1/4$" (6mm) and $5/16$" (8mm) plates, and plastic food pusher. 1-year parts & labor warranty. ETL and ETL sanitation listed. Model CM22 shown. Globe's manually operated single mold Patty Press models are made with a rugged anodized aluminum base with stainless steel bowl and press plates. The compact ergonomic design allows press to store on countertop or in a cabinet. Available in 4" dia. or 5" dia. patty size. Includes 500 paper patty dividers. One year replacement warranty.

Model	Description
CM12	1 HP (250 lbs/hr), #12 Hub
CM22	$1^1/2$ HP (450 lbs/hr), #22 Hub
PP4	4" dia. / $3/4$" thick patty size, 4 patties/Lb.
PP5	5" dia. / $3/4$" thick patty size, 2 patties/Lb.

Additional models available.

WARING COMMERCIAL

Big Stik™ Heavy Duty Immersion Blenders

An essential tool for today's commercial kitchen. From the versatile Quik Stik® to the heavy-duty 1 HP Big Stix®, these handheld blenders easily power through any task that requires ingredients to be blended, mixed, whisked, puréed or whipped. Shaft sizes range from 7" to 21", and capacities range from 3 to 50 gallons. With all-purpose stainless steel blades that reach deep, and comfortable grips, users can count on ultimate control and consistently smooth results. NSF/ETL approved.

Model	Description
WSB50	12" Immersion Blender
WSB55	14" Immersion Blender
WSB60	16" Immersion Blender
WSB65	18" Immersion Blender
WSB70	21" Immersion Blender

Electrolux

Bermixer Immersion Blenders

Perfect for salsas, sauces, pureed vegetables, soups, salad dressings, pancake batters, pastries, applesauce, and reconstituted mashed potatoes. The series offers 350, 450, 650, and 750 Watt models with a choice of 18", 22", and 26" cutter tubes or a 10" beater attachment. Features include digital variable speed controls, ergonomic easy-to-handle body, and removable cutter tube for easy cleaning and storage. ETL listed. Benefits include convenience, saving time, and reducing the number of containers and/or appliances to wash.

Model	Description
603548	350 Watt w/18" cutter tube
603551	450 Watt w/18" cutter tube
603552	450 Watt w/22" cutter tube
603783	650 Watt w/22" cutter tube
603784	650 Watt w/26" cutter tube
603815	750 Watt w/22" cutter tube
603816	750 Watt w/26" cutter tube

Spiral Mixers

Globe Spiral Mixers gently mix dough allowing it to develop the proper gluten structure while not over-working the dough. With powerful dual high-torque motors (for bowl and dough hook) mixer has 2 fixed speeds and dual 20-minute digital timer. All metal construction with cast aluminum top cover, stainless steel bowl. Reversible bowl drive for mixing smaller batches. Bowl jog control for easy removal of dough and cleaning for quick batch turnaround. 2 year parts and labor warranty.

Model	Description
GSM130	cap. up to 130 lbs.
GSM175	cap. up to 175 lbs.

VP2-Greens Machine Vegetable Dryer

The VP2 vegetable spin dryer is a workhorse. This 20 gallon (75Lt) floor model with basket features a stainless steel drum, adjustable on/off timer, stainless steel outer body, polyethylene inner liner, polyethylene lid, open/close safety switch, and casters. Dries up to 16 heads of lettuce in under 5 minutes. Ergonomically fits under working counters for storage after use. $1/2$ HP, 115v/60Hz/1-ph, NEMA 5-15P, 8' cord. Model VP2

Expeditor™ 48 & 64 oz. Culinary Blenders

Powerful 3 Hp food blender provides precise control over emulsifying, pureeing, chopping, blending, and grinding. Adjustable speed dial gives chefs ultimate finishing control. Unique one-touch chopping function with speed control thoroughly chops solid ingredients to maintain chunky salsa consistency. The Wave~Action® container keeps ingredients circulating through the blades ensuring contents are well-emulsified. cETLus and NSF.

Model	Description
HBF600	3 HP, 64 oz. Polycarb Container (3-Yr Warranty)
HBF600S	3 HP, 64 oz. S/S Container (3-Yr Warranty)
HBF500	1 HP, 48 oz. Polycarb Container
HBF500S	1 HP, 48 oz. S/S Container

Featured Chef

Andrew Manning

Hamilton Beach
Corporate Chef

Watermelon, Red Onion, Feta & Basil Salad

800 g watermelon cut into 1½ inch - 2 inch pieces
½ fennel bulb sliced as thin as possible
1 red onion sliced as thin as possible
185 g Feta cheese
1 bunch fresh basil, picked and cleaned
2 limes juiced
Pinch of Sea Salt to taste
1 drizzle of olive oil

Vacuum seal the watermelon with the juice of 1 lime, a drizzle of olive oil, and a pinch of salt, let rest for 15 minutes and repeat the process one more time, let rest again for 15-20 minutes.

Mix the onions, fennel, juice of 1 lime, olive oil and a pinch of salt together, vacuum seal and let rest for 20-30 minutes.

Remove the watermelon, fennel and onions from the bag mix gently together in a bowl, crumble the feta cheese on top and garnish with fresh basil leaves, a pinch of sea salt and a drizzle of olive oil.

Expeditor™ 1 Gallon Culinary Blenders

EXPEDITOR™ Culinary Blenders are your most useful tool for the kitchen. They feature a 3-year warranty, plus lifetime on the blades and clutch. Lower profile with the motor located behind the unit are easier for the operator to access and take up less space. Powers through thick mixtures–whip up a gallon of hummus in 90 seconds! Lid interlock ensures blender will not start until jar and lid are securely in place. 1100 Series—Unique CHOP function and variable speed for maximum control over texture and quality of the finished dish. NEW 900S—Low/medium/high switch allows for precise control over a wide variety of tasks.

Model	Description
HBF1100S	1 Gallon, $3^1/2$ Hp with Stainless Steel Container
HBF900S	1 Gallon, $3^1/2$ Hp with Stainless Steel Container
HBF1100	1 Gallon, $3^1/2$ Hp with Polycarbonate Container

DELFIELD®

Shelleymatic® Salad Ace
Get fresh, crisp, and appealing salad products with no damage to the foods. Removes moisture from lettuce and other vegetables through efficient spin-action. Motor is completely enclosed and water-tight. Adjustable on/off timer. Polyethylene inner liner and locking casters. 20 gallon capacity. Stainless steel outer shell provides durability and long-life. Model SALD-1

VOLLRATH®

Redco® EaziClean™ Can Openers
EaziClean™ blades are finished with anti-bacterial coating for increased safety. High-grade steel cutting mechanism for clean cut–no risk of frayed metal shavings. Patented quick-release blade carrier for easy cleaning. Case-hardened blade for longer life. Wheels made from gear-cutting grade steel–able to withstand intense pressure. Beveled gear wheel makes assembly easy. Can heights up to 14" or 21". Dishwasher safe. NSF.

Model	Description
BCO-1	Premium (for cans up to 14")
BCO-2000	Medium duty (for cans up to 14")
BCO-3000	Medium duty (for cans up to 22")
BCO-4	CanMaster (for cans up to 14")
BCO-5000	Hvy Duty (for cans up to 14")
BCO-6000	Hvy Duty (for cans up to 22")
BCO-7000	Titan (for cans up to 22")

Edlund
edlundco.com

NSF Certified Manual Can Openers
Designed for durability, easy use, and quick cutting, these NSF commercial can openers are made out of high-grade, heavy-duty materials to puncture the tops of cans without cutting off any metal shavings, ensuring quick access to food without any dangerous contaminants. Made in the USA.

Model	Description
G-2	Quick Change S/S Knife & Gear (Lt. Duty)
S-11	Quick Change S/S Knife & Gear (5-Yr. War.)
S-11C	Quick Change S/S Knife & Gear Clamp Base
U-12	Quick Change, Std Length Bar Plated Base
U-12C	Cast S/S Clamp Base
U-12L	Long Bar & Plated Steel Base

Edlund
edlundco.com

Electric Can Opener
Now with a 3-year warranty. Opens up to 200 cans per day. Equipped with a 2-speed motor and featuring knife and gear assemblies that can be removed without tools for easy cleaning. The slower second speed helps prevent spillage while opening smaller cans. NSF. Made in the USA. Model 270 shown.

Model	Description
270	Heavy Duty, 2-Speed, 115V
270C	Heavy Duty, 2-Speed, w/gas shock slide bar mount

Poseidon™ Submersible Scale
Rugged waterproof design can be dunked in a pot sink to clean. Stainless steel body has "dual housing technology" providing twice the moisture resistance against corrosion. Its "scale-within-a-scale" design protects internal components against damage due to accidental shock. Six capacity display options. Programmable, so users can select length of time for battery-save feature, change gravity settings, and turn off specific weighing modes to reduce confusion. NSF and CE certified.

Model	Description
WSC-10	6"x6^{3}/4" S/S Platform
WSC-10 OP	7"x8^{3}/4" S/S Platform

Globe

Portion Control Scales
Portioning ingredients is made easy with Globe's compact scales with large LCD digital displays. Featuring push button tare, auto shut-off, and removable stainless steel platter (model GPS5 includes plastic ingredient bowl). Weighs in pounds, ounces, kilograms, and grams. Not legal for trade. NSF. Model GPS5 shown.

Model	Description
GPS10	11 lb. cap.
GPS5	5 lb. cap.

Winco

Commercial Manual Can Openers
Premium heavy-duty nickel-plated can opener is fitted with a removable clamp, making it ideal for on-the-go operations that require flexibility. The go-to industry standard steel body can opener, made for heavy usage kitchen environments that require processing of up to 50 cans a day. Opens various can sizes up to #10. Includes base, blade, gear, and installation kit for mounting on wooden or stainless steel work table.

Model	Description
CO-1	Manual Can Opener for Commercial Use (with Base and 1 Blade)
CO-3	European-Made Heavy-Duty Can Opener (Nickel-Plated)

Digital Scales

Save money on high cost foods with digital portioning. The first digital scale with a dishwasher-safe outer shell (premium models only). With full size premium scales—available in stainless steel or anti-microbial resin—your kitchen will be more efficient, more productive, and safer in your food prep practices. High performance and compact digital portion control scales also available. NSF.

Model	Description
1812595	Premium S/S Dishwasher Safe, 12 lb.
1812593	Premium Resin Dishwasher Safe, 6 lb.
1812594	Premium Resin Dishwasher Safe, 12 lb.
1812590	High Performance, 2 lb.
1812591	High Performance, 12 lb.
1812592	High Performance, 24 lb.
1812588	Compact, 2 lb.
1812589	Compact, 10 lb.

Mechanical Portion Control Scales

Exclusive, removable stainless steel platform design improves cleaning efficiency. Stainless steel spring and corrosion-resistant weighing mechanism for durability, long-term accuracy, and strength. Angled dial with bold graphics improves reading accuracy and ease of use. Shatterproof lens protects dial. Rotating dial allows for container weight deduction and quick zero for multiple ingredient measuring. NSF.

Model	Description
TS5	5 lb. x $^1/_2$ oz., 2.2 kg x 20 g cap.
TS32	32 oz. x $^1/_4$ oz., 900 g x 5 g
TS50	50 lb. x 4 oz., cap.
TS32D	32 oz. x $^1/_4$ oz., 900 g x 5 g with air dashpot

Digital Portion Control Scales

Convenient hold function locks the weight on screen even after product has been removed. Auto off function conserves power, while the convenient tare feature allows you to weigh products while still in the container. LCD display provides simple read out adjustments. Removable stainless steel platform and moisture resistant sealed components make cleaning, sanitizing, and maintenance easier. Operates on an AC adapter (included) or AAA batteries (not included). NSF. Model TE22FT shown.

Model	Description
TE10FT	10 lb. x 0.1 oz., 8.2"x5" S/S Platform
TE32FT	2 lb. x 0.01 oz., 5.4"x5.4" S/S Platform
TE22FT	22 lb. x 0.1 oz., 7.2"x7.2" S/S Platform
TE11FT	11 lb. x 0.1 oz., 7.5"x4.6" S/S Platform

KITCHEN PREP

Be a safe food handler by requiring strict personal hygiene. All employees should wear clean uniforms and hair restraints. Jewelry and artificial nails must not be permitted. Restrict or send home crew members that are ill—they must not handle foods.

Train and enforce a "no bare hand contact with ready-to-eat foods" policy. Wash hands and use alternatives such as disposable gloves, clean utensils or paper wraps to handle all ready-to-eat foods.

Keep foods out of the DANGER ZONE (41°F to 140°F). Check food temperature in 2 places—the thickest portion and the center. Sanitize the thermometer stem before and after use with an alcohol swab.

The equipment in your kitchen should meet industry and regulatory standards. The following are some standard NSF requirements for food prep and storage equipment. Food contact and food-splash surfaces must be easy to reach, easy to clean, non-toxic, non-absorbent, corrosion resistant, non reactive to food or cleaning and should not leave a color, odor or taste to food. Should be rounded with tightly sealed edges and corners. Should be designed with solid and liquid waste traps that are easy to remove.

Food cost refers to the menu price of a certain dish in comparison to the cost of the food used to prepare that same dish. Generally, food cost should be around 30-35%.

PORTION CONTROL

Restaurants that have a firm handle on portion control are able to control food costs, minimize waste and increase profit.

In order to practice portion control in your own kitchen, everything should be measured out. Chicken, beef and fish should all be weighed, while shredded cheese can be stored in portion control cups and a measuring cup can dish out mashed potatoes. Tools to have on hand include scales, measuring cups, pre-portioned ladles and scoops. Having adequate supplies in your prep area can save you a lot of profit.

PLANNING FOOD PORTIONS FOR EVENTS

Appetizers
Evening function with no dinner served:

10-15 pieces/person. These should be hearty appetizers.

Before Dinner:
3-5 pieces/person.
Before Lunch:
1-3 pieces/person. These can be lighter (veggies or cheese).

Beverages
3-4 beverages/person.
(For lunch and dinner, serve soda, beer, wine, mixed drinks, tea or lemon water).
Coffee—1 cup of coffee every $1^1/_2$ hours per person.

Lunch
Each person should get a main entree (5 oz.),
2-3 sides (4 oz. each), bread or a starch and dessert.

Dinner
Serve water with a lemon slice along with any other beverage.
5-7 oz. entree dish, 2-3 sides (4 oz. each), bread and soup or salad.

Dessert
1 piece per person

Beverage Guide

Coffee/1 pound	(50) 1-cup servings
Punch/1 gallon	(32) 4-ounce servings
Soda/2 liter	(11) 6-ounce glasses
	(10) 8-ounce glasses

TT Series Economy Work Tables

For commercial kitchens that require plenty of work space, this table is a great value. Its type 430, 18 gauge stainless steel top is ideal for tough commercial environments and has been sound deadened. Die formed hat channels on the bottom side of the table top provides additional stability as well as a level work surface. Galvanized undershelf with adjustable leg collars provides additional storage space. All stainless steel models also available.

Model	Description
TT-240-X	24"x30"
TT-242-X	24"x24"
TT-243-X	24"x36"
TT-244-X	24"x48"
TT-245-X	24"x60"
TT-246-X	24"x72"
TT-248-X	24"x96"

WORK TABLE HEIGHT

Correct working height of work tables reduces fatigue and permits an even flow of work.

There should be 4" to 6" between the work surface and the bend of the elbow of the worker.

The immediate work area may be adjusted to the proper height by: using a 2" wooden chop board across a 12"x20" pan (the depth of the pan will depend upon the height the work area needs to be raised).

Deluxe Work Tables

16 gauge, 300 stainless steel top with adjustable undershelf or cross-bracing. Choose stainless steel undershelf, cross-bracing and feet, or galvanized undershelf or cross-bracing and legs with plastic feet. 36" working height. Tables larger than 72" have 6 legs. NSF.

Model	Description
WT30S48-BSX	30"x48" Top with 4" Backsplash S/S. Adj. Undershelf, Legs & Feet
WT30S60-STSX	30"x60" Flat Top S/S. Adj. Undershelf, Legs & Feet
WT30X72-STSX	30"x72" Flat Top S/S Cross-bracing, Legs & Feet
WT30X48-BGX	30"x48" Top with 4" Backsplash Galvanized Cross-bracing, Legs & Plastic Feet
WT30X60-BGX	30"x60" Top with 4" Backsplash Galvanized Cross-bracing, Legs & Plastic Feet
WT30S72-STGX	30"x72" Flat Top Galvanized. Adj. Undershelf, Legs & Plastic Feet

Ergonomic Hydraulic Tables

Height adjustable work tables enhance ergonomic performance and provide a comfortable working environment. Table can be adjusted from 32" to 40" in height. The table is fabricated with a 16-gauge, stainless steel top and is equipped with a fixed stainless steel undershelf. Available with or without a 5" rear riser. Foldable height adjustment crank can be folded when not in use. Adjustable floor glides help level the table on uneven surfaces.

Model	Description
LT6-3048SSW	30"x48"
LT6-3060SSW	30"x60"
LT6-3072SSW	30"x72"
LT6R5-3048SSW	30"x48" w/5" Riser
LT6R5-3060SSW	30"x60" w/5" Riser
LT6R5-3072SSW	30"x72" w/5" Riser

Equipment & Mixer Stands

Choose from a variety of Equipment and Mixer Stands with a 16 gauge, 300 series stainless steel top. Legs and undershelf available galvanized or stainless steel. Mixer stands feature adjustable feet. Equipment stands come with a 2" turn-up on three sides. NSF.

Model	Description
MS24S24-STGX	24"x24" Mixer Stand, Galv. Legs & U-Shelf
MS24S30-STGX	24"x30" Mixer Stand, Galv. Legs & U-Shelf
MS30S30-STGX	30"x30" Mixer Stand, Galv. Legs & U-Shelf
MS24S24-STSX	24"x24" Mixer Stand, S/S Legs & U-Shelf
SES30S36-STGX	30"x36" Equip. Stand, Galv. Legs & U-Shelf, 2" Lip on 3 Sides
SES30S36-STSX	30"x36" Equip. Stand, S/S Legs & U-Shelf, 2" Lip on 3 Sides
SES30S48-STGX	30"x48" Equip. Stand, Galv. Legs & U-Shelf, 2" Lip on 3 Sides
SES30S48-STSX	30"x48" Equip. Stand, S/S Legs & U-Shelf, 2" Lip on 3 Sides
Additional models available.	

Economy Equipment Stands

Equipment stands are made to securely hold small commercial equipment such as blenders and mixers. The 18 gauge, 430 stainless steel tabletop is extremely durable and sanitary. Adjustable undershelf adds extra storage for additional accessories and equipment. The 24" working height makes it ideal for any commercial kitchen. NSF.

Model	Description
EG-LG-242-X	24"x24" Stand
EG-LG-244-X	24"x48" Stand
EG-LG-245-X	24"x60" Stand
EG-LG-246-X	24"x72" Stand
EG-LG-300-X	30"x30" Stand
EG-LG-304-X	30"x48" Stand

Additional models available.

Equipment Stands & Work Tables

Equipment stands feature 430 stainless steel top shelf with galvanized legs and undershelf. Reinforced bar at the bottom of top shelf for models 30" or more. Work tables feature stainless steel welded 18 gauge top, galvanized undershelf, legs, and leg socket. Equipped with plastic adjustable bullet feet.

Model	Description
82315	Equipment Stand, 30"x15"x24"
82318	Equipment Stand, 30"x18"x24"
82324	Equipment Stand, 30"x24"x24"
82424	Work Table, #430 S/S (#4 Finish), 24"x24"
82431	Work Table with 1^1/$_2$" Rear up-Turn, #430 S/S (#4 Finish), 24"x30"
82433	Work Table, #304 S/S (#4 Finish), 24"x30", #430 S/S undershelf, legs, leg socket.

Additional models available.

Slicer Mixer Stand

Designed for a multitude of standard food preparation applications, these Slicer Mixer Stands are indispensable in the kitchen. Use as a slicer or mixer stand, mobile work surface or to transport trays. Lifetime warranty against rust and corrosion. Model 99217 shown.

Model	Description
98000	12-Pan Cap., 23^1/$_4$"Wx31^1/$_4$"Hx26"D, 1^1/$_2$" Sp. NSF
98001	16-Pan Cap., 23^1/$_4$"Wx37"Hx26"D, 1^1/$_2$" Sp. NSF
98179	8-Pan Cap., 23^1/$_4$"Wx37"Hx26"D, 3" Sp. NSF
99217	6-Pan Cap. w/Rectractable Shelf, 28^3/$_8$"Wx30"Hx20"D

Featured Chef

Corey Siegel

Electrolux Professional Inc.
Corporate Executive Chef

Canelés

1408 g – Milk
168 g – Butter
1 each – Madagascar Vanilla Bean
12 each – Egg Yolks
376 g – Flour
152 g – Rum
720 g – Sugar
3 g – Salt

In a pot combine the milk, butter, vanilla bean and half of the sugar. Bring to a boil and remove from the stove.

In a TRK food processor, mix together the egg yolks and sugar.

Add the hot milk into the TRK through the top opening. Next, add the flour, rum, salt. Mix at speed 10 for 1 minute.

Cool down the batter, allowing all of the air bubbles to dissipate.

Canelés are tastier if the batter sits overnight in the fridge. Heat molds in the oven and line the molds with a thin coating of beeswax.

Fill the molds with the batter ¾ of the way full.

Phase 1: convection mode at 400°F for 16 minutes/half fan speed

Phase 2: convection mode at 325°F for 25 minutes/half fan speed

When they are finished baking, unmold immediately and allow them to cool on a rack or in the air-o-chill blast chiller/shock freezer.

SANITATION

Dishwashers

Disposers

Sinks & Faucets

Hoses, Nozzles, Drains

Trash Containers

DishStar® Undercounter Dishmachines

Everything you need in an undercounter dishmachine! High temp, ENERGY STAR® HT-E cleans 27 racks/hr. using 0.65 gal./rack. The one minute, forty second cycle with Sani-Sure™ cleans 675 dishes/972 glasses per hour. High temp, fill and dump HT cleans 24 racks/hr. using 1.1 gal. of water per rack. The two-minute cycle with Sani-Sure™ cleans 600 dishes/864 glasses per hour. Chemical sanitizing, ENERGY STAR®, fill and dump LT cleans 24 racks/hr. using 1.2 gal./rack. The two-minute cycle cleans 600 dishes/864 glasses per hour.

Model	Description
DishStar LT	24 Racks/Hr., 1.2 gal/rack, Low Temp. Energy Star®
DishStar HT	24 Racks/Hr., 1.1 gal/rack, High Temp. Energy Star®
DishStar LT-H	24 Racks/Hr., 1.2 gal/rack, Low Temp. w/Sustaining Heater, Energy Star®
DishStar HT-E	27 Racks/Hr., 0.65 gal/rack, High Temp. Energy Star®

Flight-Type Dishmachines, LoH20

The LoH2O design cleans 11,094 dishes using only 58 gallons of water per hour. Insulated double-wall constructions provides whisper-quiet operation with low heat radiation to the dishroom. High-efficiency wash arm system powers off the toughest soils. V-tank construction minimizes soil build-up and provides easy access for cleaning and maintenance. NSF and c-ETL-us listed. *Contact our customer service department for assistance.*

DynaTemp Dishmachine

Jackson's DynaTemp provides dynamic performance with superior results. Using only 0.69 gallons of water per rack, the fully automatic DynaTemp boasts the lowest rate of water consumption in its class. Features like digital LED controls, three selectable cycles, and the exclusive triple wash arm make this one dishmachine that isn't playing around. This powerful door-type is available with optional Ventless and Energy Recovery that can save you up to over $4,000 the first year alone!

Model	Description
DynaTemp (40-70)	Electric w/Booster, 57 racks/hr. ENERGY STAR®
DynaTemp STH	Steam, 57 racks/hr.
DynaTemp W/O	Electric w/o Booster, 57 racks/hr. ENERGY STAR®
DynaTemp VER	Electric w/Ventless & Energy Recovery, 39 racks/hr. ENERGY STAR®

ENERGY SAVINGS

Commercial dishwashers that have earned the ENERGY STAR are approximately 40 percent more energy efficient and 40 percent more water efficient than standard models.

WHAT SIZE DO YOU NEED?

To help determine what size dishwashing machine you will need, you must first determine how many racks of dishes per hour you will generate. Here's an equation that may help:

# of pieces per person × # of persons per hour ÷ 20 pieces per rack = racks per hour required.

Conserver® Dishmachines

Quickly, easily, and efficiently clean wares with the single rack Conserver® XL-E or the dual-rack Conserver XL2 door-type dishmachines. Complete with built-in chemical pumps and priming switches, low product indicator light, and door switch. The self-draining stainless steel pump eliminates soil and detergent carryover between the wash and rinse cycles. NSF and c-ETL-us listed. ENERGY STAR®. Also available in a high hood model. Conserver XL-E, XL-HH, and Conserver XL2 models shown.

Model	Description
Conserver XL-E	Chemical-Sanitizing Single-Rack 39 rks/hr.
Conserver XL2	Chemical-Sanitizing Double-Rack 74 rks/hr.
Conserver XL2C	Chemical-Sanitizing (Corner) Double-Rack 74 rks/hr.
Conserver XL-E-LTH	Chemical-Sanitizing Single-Rack w/Built-in Booster
Conserver XL-HH	Chemical-Sanitizing Single-Rack w/Built-in Booster

Ventless Dishmachine

Using only 0.8 gallons of water, this 3-door, single rack dishmachine washes 40 racks per hour. Safe-T-Temp feature assures 180°F sanitizing rinse cycle. Minimum 90-second cycles run 60-second wash/rinse and 30-second steam evacuation. Heat recovery system captures water vapor from the wash/rinse cycle and condenses it, in order to heat the incoming cold water and evacuate the steam from the wash chamber. Stainless steel construction. Maximum clearance for dishes is 17^1/$_2$". ENERGY STAR®. Model CMA-180-VL shown.

**Chemical Sanitizing
Single Rack Dishwasher**

Using only 1.09 gallons of water per cycle, this stainless steel dishwasher cleans 40 racks/160 covers per hour. Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage. Power Drain saves space, eliminates noisy solenoid and external sump. Integrated scrap tray prevents food soil from entering drain system. Auto start/stop. Sanitizing system provides instant sanitation and eliminates chlorine damage to the machine. ENERGY STAR®.

Model	Description
1610	Model EST-AH Conv 115V/60Hz
1611	Model EST-C Convertible 115V/60Hz
1610.42	Model EST-AH Ext Conv 115V/60Hz
1611.44	Model EST-C Ext Conv 115V/60Hz
1612	Model EST 3 Door 115V/60Hz
1610.44	Model EST Ext 3 Door 115V/60Hz

High Temperature Undercounter Dishmachine

Using only 0.8 gallons of water, this unit's 2-minute wash cycle cleans 30 racks per hour. Triple filtering protection system captures excess soil and debris. Safe-T-Temp feature assures 180°F sanitizing rinse cycle. Stainless steel construction and double-wall design provides consistent heating and quiet operation. Removable stainless steel wash and rinse arms allows for easy cleaning. ENERGY STAR®. Model UC65E shown.

Model	Description
1667.1	Model UC-50E w/Disp, 6 kW Booster, 13³/₄" Door Opening
1667.4	Model UC 65E w/Disp, 4 kW Booster, 14¹/₂" Door Opening

Rack Conveyor Dishwashers

Redesigned E-series combine energy saving and ease-of-use features to make the cleaning experience as simple as possible. Rack conveyors provide an insulated swing-out door design for instant access to everything. DualRinse™ technology, found on the DR models, fully rinses wares through a second rinse zone, while consuming as little as 112 gallons of water per hour. Come standard with self-diagnostic controls and a full port ball valve drain for ease of cleaning. ENERGY STAR®. Model 44DR shown.

Model	Description
64	64" Two Tank, 277 racks/hr.
84	84" Two Tank, 356 racks/hr.
86PW	64" Two Tank, 277 racks/hr., 22" Prewash
100 HDPW	64" Two Tank, 277 racks/hr., 36" HD Prewash

Additional models available.

Door-Type Dishmachines

Energy usage savings up to $5,000 per year with the DH5000-VHR. No hood required! Sloped hood design keeps steam away from the operator. Exclusive tri-rinse system ensures clean wares every cycle. Multi-volt and multi-phase offers maximum installation flexibility. Variable cycle times convert machine from dishwasher to pot/pan washer. NSF. ENERGY STAR®. Available in standard height or tall to accommodate larger items like sheet pans or stock pots. Model DH-5000T shown w/Ventless Heat Recovery (VHR).

Model	Description
DH-5000T-NB	Extended Hood, Electric w/o Booster
DH-5000-NB	Electric w/o Booster, 55 racks/hr.
DH-5000	Hood type w/40/70° rise
DH-5000VHR	Hood type w/70° rise, ventless heat recovery option
DH-5000T	Extended hood w/40/70° rise
DH5000T-VHR	Extended hood w/70° rise, ventless heat recovery option

Versa Clean Door Machine

A high-temp, ENERGY STAR® machine with a high efficiency 1 HP pump, .90 gal. per rack, 55 racks per hour. Its in-field adjustable, all-in-one design, allows it to be installed either 208 or 240 volt, single or three phase, straight or corner configurations, and operate with a 40°/70°F rise booster. No kits or parts needed, all options are built into this single unit. Standard features include Rinse Sentry to ensure 180°F final rinse, auto start and automatic drain. Model DH-2000.

Model	Description
DH-2000	High Temp, .90 gal./rack; 55 racks/hr.
DL-2000	Low Temp, .77 gal./rack, 40 racks/hr.

Undercounter Dishwashers w/Built-In Booster Heater

Significantly reduce water and energy consumption with new exclusive features. Multi-phase allows for infield conversion from single to three phase with ease. Multi-volt allows infield conversion 208-240 volt. Rinse sentry extends the cycle time to ensure 180°F final rinse. Soft start protects dishes and glasses from chipping and breaking. The compact efficiency makes it ideal for under the counter or freestanding installations. ENERGY STAR®. NSF, ETL rated. Model UH330B shown.

Model	Description
UH-130B	38 gal/hr./1.8 gal/rack, 25 racks/hr. w/70° Rise
UH-230B	Energy Star–23.4 gal/hr./.78 gal/rack, 40 racks/hr. w/70° Rise
UH-330B	24 Racks/Hr., 18.2 GPH, 0.76 GPR, Heat Recovery
UH-330ADA	24 Racks/Hr., 18.2 GPH, 0.76 GPR, Heat Recovery, 29" height
UL-130	25 Racks/Hr., 38 GPH, 1.8 GPR, 15³/₄" Opening for Lg. Wares

Champion
The Dishwashing Machine Specialists

Jackson
Warewashing Systems

TempStar® HH-E Dishmachines

TempStar® HH-E is ENERGY STAR® qualified and can accommodate your 18"x26" sheet pans and 60-qt mixing bowls! It provides superior results using only 0.73 gallons of water per rack. Whether you're washing a delicate wine glass, fine china, or a greasy pot, the TempStar HH-E cleans them all! Its built-in booster with Sani-Sure™ ensures proper sanitation every cycle. ETL Sanitation and c-ETL-us listed. Now available with a Ventless and Energy Recovery—all you need is a cold water connection, a drain, and an electrical connection. Standard height models also available. TempStar HH-E and TempStar VER models shown.

Model	Description
TempStar HHE	Elec., High Hood, 53 Racks/Hr., 1.36 gal./Rack
TempStar HHE W/O	Elec., High Hood, No Booster
TempStar HHE VER	Elec., High Hood, 37 Racks/Hr., 1.36 gal./Rack (Ventless/Energy Recovery)
TempStar	Elec., 58 Racks/Hr., .89 gal./Rack, ENERGY STAR®
TempStar VER	Elec., , 39 Racks/Hr., 0.89 gal./Rack (Ventless/Energy Recovery)

Additional models available.

ADVANCE TABCO.
SMART FABRICATION™

Floor Troughs

A safe addition fixture to any commercial kitchen or dish area, conveniently catching and draining excess water from the floor thus preventing accidents. Constructed of 14 gauge, 304 stainless steel and include ³/₁₆"x1" stainless steel subway grating to catch any large objects preventing drainage problems. Includes stainless steel waste cut with removable stainless steel basket for up to 3" waste pipe. Available widths in 12" and 18"; lengths from 24" to 72". Custom sizes also available.

Model	Description
FTG-1236	12"x36"x4"
FTG-1248	12"x48"x4"
FTG-1260	12"x60"x4"
FTG-1836	18"x36"x4"
FTG-1848	18"x48"x4"
FTG-1860	18"x60"x4"

Additional models available.

ADA Hand Sinks

These 18 gauge 304 series stainless steel hand sinks are ADA compliant. Equipped with electronic faucet, deck mounted soap dispenser (pump), basket drain, and wall brackets. Some models have wrist handles and paper towel dispensers. NSF, cCSAus

ADVANCE TABCO.
SMART FABRICATION™

Model	Description
7-PS-25-1X	ADA sink w/wrist handles and deck mount soap dispenser
7-PS-26	ADA sink w/elctronic faucet and deck mount soap dispenser
7-PS-41	ADA sink w/electronic faucet, deck mount soap dispenser, paper towel dispenser
7-PS-46	ADA sink w/wrist handles, deck mount soap dispenser, paper towel dispenser

TABLECRAFT

Wall Signs

Make your customers aware of safety notices and warnings at a glance with clear and simple signage solutions from TableCraft. Self-adhesive backing for easy mounting. Guide your guests to their desired destination with restaurant signs and directional signage available in multiple languages and Braille.

Model	Description
394515	3"x9" Men
394516	3"x9" Women
394517	3"x9" Restrooms
394521	3"x9" Thank You For Not Smoking
394564	3"x9" No Vaping
394565	3"x9" Cell Phone Charging Station

Additional models available.

in sink erator®

Hot Water Dispenser

Speed up serving time in restaurants, school cafeterias, coffee shops, convenience stores, and kiosks—Delivers up to 100 cups of near-boiling 200° water per hour. Requires no expensive pipe runs and is easy to install. Model C1300.

CAMBRO
TRUSTED FOR GENERATIONS™

Camrack® Warewashing System

Lower replacement costs and reduce labor, water and cleaning solution expenses with Camracks from Cambro. Universal 4-way tracking system drives Camracks through all washers from any side to offer greater speed. Unique closed wall design and protective splash guard preserve water and costly dishwashing solutions while thoroughly cleaning your dishes. Camrack IceExpress Water Glass Filler makes quick work by enabling 25 glasses to be filled with ice simultaneously, rather than one at a time.

Model	Description
BR258108	Base Full $2^5/_8$"-Prmyl
BR258110	Base Full $2^5/_8$"-Black
BR414151	Base Full $4^1/_4$"-Gray
BR414163	Base Full $4^1/_4$"-Rosrd
BR578168	Base Full $5^7/_8$"-Blue
BR578184	Base Full $5^7/_8$"-Beige

Additional models available.

in sink erator®

Disposers

InSinkErator disposers deliver superior performance, quiet operation, maximum energy efficiency, and long service life. Designed for continuous operation in locations such as schools, hospitals, restaurants, hotels, cafeterias, and nursing homes. Take your choice of a switch or multi-function control center, with an optional AquaSaver® system that can cut water usage up to 70%. Model SS200 shown.

Model	Description
LC-50	Light Duty Commercial Disposer
SS-100	1 HP Disposer (Base Unit Only)
SS-200	2 HP Disposer (Base Unit Only)
SS-300	3 HP (Base Unit Only)
SS-500	5 HP (Base Unit Only)
SS-1000	10 HP (Base Unit Only)

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camdollies®

Save time and money by increasing the efficiency of transporting anything from stacks of sheet pans to catering equipment. Reduce the need for employee lifting and carrying which can lead to accidents and injuries. Made of rugged polyethylene. Heavy duty casters are bolted into molded-in steel plates to ensure they won't fall out. Models with an "H" have tough built-in handles that make maneuvering easy.

Model	Description
CDR2020151	Camdolly for Camracks
CDR2020H151	Camdolly with Handle for Camracks

CARLISLE
FOODSERVICE PRODUCTS

Warewashing Glass/Dish Rack Systems

Warewashing is all about efficiency, durability, and simplicity. From the most fragile tableware to heavy-duty kitchen items, such as utensils and cutlery, OptiClean™ racks offer the safest and most sanitary cleaning choices. NeWave™ racks hold 20% more glasses than comparable racks while lowering chemical usage and labor costs. The rounded design holds glasses securely in place, resulting in less movement and breakage.

Model	Description
RB14	Rack Bowl Blue
RC16-114	Rack 16 Comp. Cup +1 Blue
RG36-2C410	Rack 36 Comp. Glass +2 Red/Blue
RW20-1C411	Rack 20 Comp. Newave Gls+ 1 Yellow/Blue
RW30-2C413	Rack 30 Comp. Newave Gls+ 2 Grn/Blue
RPC14	Rack Plate Cover Blue
RP14	Rack Al Purps Plt/Tray Blue

Additional models available.

FoodHandler

Disposable Poly Aprons

Our aprons are available in white and clear. High quality, tear resistant with extra long ties for ease and comfort. Box dispenser adds to the convenience. Available in various sizes.

Model	Description
250-FH10	24"x 42" White Dispenser Box, 10/100 pk
250-FH20	28"x 46" White Dispenser Box, 5/100 pk

Additional models available.

VOLLRATH®

Signature Warewashing Racks

Vollrath's "Warewashing Systems" have 4-way tracking for fast loading. Peg corner design provides secure stacking. Color-coding for quick identification. Choose full size glass/compartment rack, full size flatware rack, full size all purpose plate and tray rack, full size cup rack, and full size open rack. NSF.

Model	Description
52820	10 Comp Half-Size Medium-Lgn
52798	16 Comp Med S/D Rack Red/Gry
52823	18 Comp Half-Size Medium-Lgn
52814	18 Comp Half-Size Short-Lgn
52692	20 Comp Short Plus-Lgn
52691	20 Comp Short Racks-Lgn

Additional models available.

Regaline NSF Sinks

NSF three compartment Regaline Sink with 18" right and left drainboards and 14"D bowls. One piece deep drawn sink bowls feature 14 gauge, 304 stainless steel bowls, side rolls, and splash. Welded leg assembly ensures stability and furnishes direct support of the column load requirement for the entire sink unit. Tile edge for ease of installation. Model 94-3-54-18RL

Economy Hand Sinks

Complete your utility area or kitchen station with the Advance Tabco hand sink!. The 17" wall mounted sink features a 10"x14"x5" bowl and a 4" on-center splash mounted gooseneck faucet. The bowl is a one-piece deep drawn sink design without seams and is rectangular for increased capacity and heightened versatility. The countertop edge is formed to prevent pools of water from forming, keeping it from dripping to the floor. Also available with $7^3/4$" side splashes. Model 7-PS-EC shown.

Model	Description
7-PS-EC-1X	10"x14"x5
7-PS-EC-SP-1X	10"x14"x5 w/$7^3/4$" Side Spashes
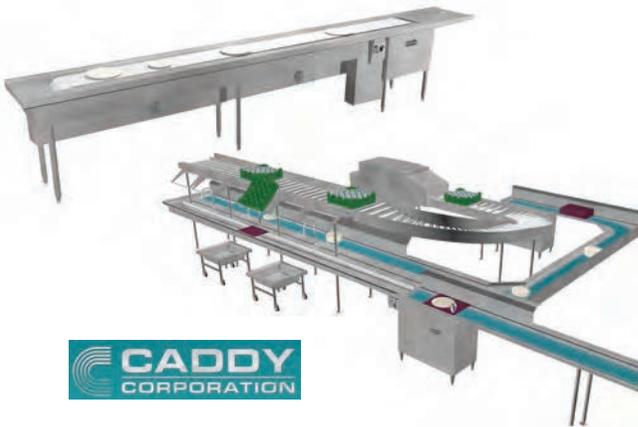
Conveyor Systems

Caddy Conveyor systems are completely custom made from all 304 stainless steel. Caddy provides complete dish room design, tray make up design, and banqueting design. Conveyors come in band, slat belt, overlapping belt, roller, skate wheel, and PVC flat belt. Caddy heavy duty accumulators also provide a great option for busy dish rooms. Caddy offers many of these models with power race-ways, UV cleaning and belt washers. Caddy also offers an extensive conveyor rebuild program for all manufacturers. *Contact us for additional information.*

Fabricated Sinks-FE Series

- 18 gauge 304 stainless steel construction.
- All TIG welded.
- 12"D sink bowls, $3/4$" coved corner.
- 9" backsplash has tile edge for ease of installation.
- $1^5/8$" dia. galvanized legs with 1" adjustable plastic bullet feet.
- Supply is $1/2$" IPS hot and cold.
- Faucet holes on 8" centers (faucet not included).
- Waste drains are $1^1/2$" IPS S/S basket type, located in center of sink bowl, and are included.
- NSF approved
*14" bowl depths now available.

Model	Description
FE-1-1812-X	1-Comp Sink, No Drainboards, 18"x18"x23", 12"D Bowl
FE-1-1812-18RorL-X	1-Comp Sink, 1 Drainboard, 18"x18"x38.5", 12"D Bowl
FE-2-1812-18RLX	2-Comp Sink, 2 Drainboards, 18"x18"x72", 12"D Bowl
FE-3-1812-18RLX	3-Comp Sink 2 Drainboards, 18"x18"x90", 12"D Bowl
FE-3-1824-24RLX	3-Comp Sink, 2 Drainboards, 18"x24"x102", 14"D Bowl
FE-3-2424-24RLX	3-Comp Sink, 2 Drainboards, 24"x24"x120", 14"D Bowl
Additional models available.	

Stainless Steel Compartment Sinks

Provides a clean, hot and cold water source to any location with a GFI outlet. Includes a 4" deck mount faucet with gooseneck spout, drop-in hand sink, built-in foldable paper towel rack, soap dispenser, and heavy duty 5" locking casters. Marine inverted edge and 8" risers help keep liquids from overflowing outside the cleaning area. Water heater and fresh water pump allows up to 5 gal. of clean water to be used; can hold up to 6 gal. of grey water. Made in the USA. Model MHS-2624

Task Master Power Wash Sink System

This continuous powered wash sink is the perfect solution for the scullery. A unique, rear-mounted jet produces maximum agitation in all areas of the wash compartment. Optional built-in tank heater mounts outside of the compartment maximizing wash capacity. Many options and custom configurations available. Model PP3 shown.

14" Deep Standard Sinks

16 gauge, 300 series stainless steel top and 14" deep welded tubs with $3/4$" coved corners and 2" dividers between tubs. Basket strainers included. Galvanized legs with adjustable feet. Faucets not included. A variety of sizes are available both with and without drainboards. NSF.

Model	Description
14-1C16X20-0X	Deluxe 1-Comp. Sink, no drainboards
14-1C16X20-2-18X	Deluxe 1-Comp. Sink, 18" left & right drainboards
14-1C16X20-L-18X	Deluxe 1-Comp. Sink, 18" left drainboard
14-1C16X20-R-18X	Deluxe 1-Comp. Sink, 18" right drainboard
14-1C18X24-0X	Deluxe 1-Comp. Sink, no drainboards
14-1C18X24-L-18X	Deluxe 1-Comp. Sink, 18" left & right drainboards

Additional models available.

Sinks

Complete the outdoor kitchen and add sanitary on-site handwashing to any outdoor cooking situation with a versatile mobile sink. Provides the convenience of water anywhere within reach of an electrical outlet. Ships fully assembled with lockable access door, removable fresh water tank and removable waste water tank, backsplash with soap/towel dispensers, 12 ft cord, standard wall plug, city water and drain hookups, and 1-year parts and labor warranty. CSA, NSF, UL, or equal approved. Stainless steel or polyethylene. Multi-basin options also available.

Model	Description
CV-PHS-1	Single Sink Cart
CV-PHS-1C	Single Sink Cart- Cold Water Unit
CV-PHS-2	Double Sink Cart
CV-PHS-2C	Double Sink Cart- Cold Water Unit
CV-PHS-3	Triple Sink Cart
CV-PHS-3C	Triple Sink Cart- Cold Water Unit

Additional models available.

Aqua Saver® Systems

Install an AquaSaver® control with an InSinkErator® Disposer and use up to 70% less water instantly! AquaSaver automatically senses the waste load through the disposer and regulates water flow. When less is needed, less is used! Easy to install, made with stainless steel and backed by a 3-year warranty when purchased as part of a compete disposer package. Model AS101K

Pre-Rinse Faucets

Low lead compliant ADA pre-rinse faucet is precision crafted and specially designed for durability and ease of cleaning.
• 8" OC deck/wall mount
• Flexible gooseneck with spray valve
• $1/4$-turn ceramic cartridge
• Spout swing restriction pin
• Wall bracket
• Chrome plated brass
• $1/2$"-14 NPT valve connection
NSF, CSA, ASME, ADA, UPC/CUPC, IAPMO listed, Certified AB1953

Model	Description
LK943C	8" OC splash/wall mount, flexible gooseneck with 2.2 gpm spray valve
LK943LC	Low Flow, 8" OC splash/wall mount, flexible gooseneck with 2.2 gpm spray valve
LK843C	8" OC deck mount, flexible gooseneck with 3.2 gpm spray valve
LK843LC	Low Flow, 8" OC deck mount, 44" flexible gooseneck with 3.2 gpm spray valve

Waste Xpress® Food Waste Reduction System

Waste Xpress® helps reduce labor and waste handling costs while increasing kitchen efficiency. The disposer grinds kitchen waste, which is then sent to the dewatering section where water is squeezed out. Solid waste is reduced by 85% of its original volume. Up to 700 lbs. per hour can be processed. Designed for continuous operation in locations such as restaurants, nursing homes or assisted living facilities.

Grease Interceptors

Epoxy-coated, steel-constructed grease interceptors help prevent greasy substances from entering plumbing systems, septic fields, and wastewater treatment facilities. Plumbing and Drainage Institute (PDI) certified. Full line of sizes available for: cooking/prep sinks, pot, pan and scullery sinks, and dishwasher applications

Model	Description
WD-20	40 lb. Cap., 3" Connection (Threaded or Standard)
WD-4	8 lb. Cap., 2" Connection
WD-7	14 lb. Cap., 2" Connection
WD-10	20 lb. Cap., 2" Connection
WD-15	30 lb. Cap., 2" Connection
WD-25	50 lb. Cap., 3" Connection
WD-35	70 lb. Cap., 3" Connection

Additional models available.

EZ Install 8" c/c Backsplash Mount Faucets

Designed to meet the rigorous needs of today's commercial kitchens. All Fisher faucets have stainless steel seats guaranteed for life, with 2-part swivel stems for lower maintenance. EZ-install adapters allow you to replace any major brand without removing the sink from the wall, replace a faucet within minutes. Stainless steel models also available. Model 64769 shown.

Model	Description
64734	POP 8" c/c Backsplash Mount Faucet w/6" Swing Spout & EZ adapters (Brass)
64742	POP 8" c/c Backsplash Mount Faucet w/8" Swing Spout & EZ adapters (Brass)
64750	POP 8" c/c Backsplash Mount Faucet w/10" Swing Spout & EZ adapters (Brass)
64769	POP 8" c/c Backsplash Mount Faucet w/12" Swing Spout & EZ adapters (Brass)
64777	POP 8" c/c Backsplash Mount Faucet w/14" Swing Spout & EZ adapters (Brass)

Additional models available.

EZ Install 8" c/c Backsplash Mount Pre-Rinse Unit

Designed to meet the rigorous needs of today's commercial kitchens and proven long lasting performance. Model 64793 is an 8" c/c backsplash mount pre-rinse unit with wall bracket and EZ install adapters for mounting on existing hardware (interchangeable with all brands). 3-ply 36' aircraft hydraulic hose, internal spring loaded check stems, and Ultra-Spray Plus Valve with 1.16 gpm @ 60 psi. Also available in stainless steel, model 52922.

8" Backsplash Pre-Rinse Unit

Designed with the commercial kitchen operator in mind, this EPAct 2005 compliant Pre-Rinse Unit is second to none. The water conserving Ultra™ Spray Plus Valve and 3-ply aircraft hydraulic hose make it ideal for all cleaning applications. 8" backsplash mount control valve. Internal spring-loaded check valves prevent cross flow. Stainless steel seats are guaranteed for life. Swiveling seat disks. Wall bracket adjusts from 2" to 12". Model 13390

Ultra-Spray™ Valves

Ultra Spray™ Plus and Ultra Spray™ 7 Plus meet stringent WaterSense® requirements and exceeds the 250,000 duty cycle by four times! Save on water and labor with the Ultra-Spray™ Plus uses 1.15 GPM and Ultra-Spray™ 7 Plus uses 0.65 GPM. GUARANTEED to handle a minimum of 1 MILLION duty cycles, all while saving on water and labor.

Model	Description
2949	Long Squeeze Lever, Brass Vee-Jet Nozzle, 1.15 GPM
71307	Long Squeeze Lever, S/S Vee-Jet Nozzle, 1.15 GPM
10197	Long Squeeze Lever, S/S Vee-Jet Nozzle, 0.65 GPM
13641	Long Squeeze Lever, Brass Vee-Jet Nozzle, 0.65 GPM

Backsplash Pre-Rinse Units

Installation made easy with the Fisher pre-rinse unit, 8" c/c backsplash mount, spring style with add-on faucet swing spout, and wall bracket. All hardware included. Comes standard with Fisher 2949 Ultra™ Spray Plus Valve and Fisher's 3-ply aircraft hydraulic hose. Model 34460 shown.

Model	Description
34460	12" Swing Spout
34436	6" Swing Spout
34444	8" Swing Spout
34452	10" Swing Spout
34479	14" Swing Spout
34487	16" Swing Spout

8" CC Back-Splash Faucets

Designed to meet the rigorous needs of today's commercial kitchens. Fisher kitchen sink faucets feature a swing spout, stainless steel seats guaranteed for life, and 2 part swivel stems for lower maintenance. Includes hardware to install on the stainless steel sink backsplash. Model 13269 shown.

Model	Description
13234	w/6" Swing Spout
13242	w/8" Swing Spout
13250	w/10" Swing Spout
13269	w/12" Swing Spout
13277	w/14" Swing Spout
13218	w/16" Swing Spout

Pre-Rinse Hose

When you are in need of a replacement pre-rinse hose, trust Fisher to deliver the only 3-ply aircraft hydraulic hose. Stainless steel sheath and end fittings are barbed and compressed to eliminate leakage. Fits all makes of pre-rinse units. Model 2918

DrainKing™ Waste Valves

Consistent performance, reliability, and overall value have helped make Fisher DrainKing™ an industry standard. Designed with the commercial kitchen operator in mind, the Fisher DrainKing™ is second to none. Fisher DrainKing™ features a revolutionary design engineered to withstand the harsh conditions and chemicals found in today's foodservice operations. At the heart of the DrainKing™ is its stainless steel ball valve, held in a leak-proof socket and sealed by two PTFE seals.

Model	Description
22209	Drain w/Flat Strainer
22365	Drain w/Flat Strainer & Lever Handle (Vandle Resistant)
22314	Drain w/Basket Strainer, 19"x21" Overflow: Chrome
22330	Drain w/Basket Strainer, 14"x16" Overflow: Chrome
22306	Drain w/Flat Strainer, 19"x21" Overflow: Chrome
22322	Drain w/Flat Strainer, 14"x16" Overflow: Chrome

Additional models available.

ChekPoint™ Sensor Faucets

Saving water and energy costs makes bottom line sense. The sleek chrome finish makes them a stylish addition to your establishment's bathroom, while the hands-free technology greatly reduces the risk of contamination. No matter how limited you are on sink space, the award-winning family of ChekPoint sensor faucets will meet your needs. Shown from left to right, top row: EC-3100, EC-3101, EC-3102, EC-3103, EC-3106; bottom row: EC-3122, 3C-3130, EC-3132.

Model	Description
EC-3100	Deck Mount Gooseneck
EC-3101	Wall Mount Gooseneck
EC-3102	Deck Mount Single Hole Cast
EC-3103	Deck Mount Cast, 4" Center
EC-3100-HG	Deck Mount Gooseneck w/Hydro-Generator
EC-3101-HG	Wall Mount Gooseneck w/Hydro-Generator
EC-3102-HG	Deck Mount Single Hole w/Hydro-Generator
EC-3103-HG	Deck Mount w/Hydro-Generator, 4" Center

Faucets

The perfect choice for use in the busiest kitchens—get reliability and quality construction with T&S faucets. Components can be sold separately. Available in a variety of styles for all kitchen needs. Model B-0220 shown.

Model	Description
B-0201	Single Hole Mount Faucet, 12" Spout
B-0202	Single Hole Mount Faucet, 6" Spout
B-0220	Deck Mount Faucet w/8" Centers, 18" Spout
B-0221	Deck Mount Faucet w/8" Centers, 12" Spout
B-0222	Deck Mount Faucet w/8" Centers, 6" Spout
B-0230	Wall Mount Faucet w/8" Centers, 18" Spout

Additional models available.

Low Flow Spray Valves

Cut your water use in half by replacing your current spray valves and aerators with high performance spray valves from T&S. Models B-0107-C and B-0108-C shown.

Model	Description
B-0131-B	Wall Mount Pre-Rinse Unit w/8" Centers (incl B-0109-01 6" Wall Brckt)
B-0129-VB	Wall Mount Pre-Rinse Unit w/8" Centers & B-0970-FE Vacuum Breaker
B-0107	Spray Valve, 1.42 gpm
B-0108-C	JeTSpray Valve, .65 gpm (EPAct 2005 Compliant)
B-0133	Wall Mount Pre-Rinse Unit w/8" Centers
B-0133-B	Wall Mount Pre-Rinse Unit w/8" Centers (incl B-0109-01 6" Wall Brckt)
B-0107-C	Spray Valve, .65 gpm (EPAct 2005 Compliant)

Additional models available.

Pre-Rinse Units, B-5100 Series

New Pre-Rinse Units pair reliability with modern styling and aesthetics. Heavy-duty, forged brass body redesigned to accept standard T&S Eterna compression and Cerama ceramic cartridges with cross-flow prevention. Available in both wall- (B5125) and deck- (B5120) mount with EasyInstall "pop-and-lock" riser installation.

Model	Description
B-5125-12-B	8" wall mount w/B-0107 spray valve & 12" faucet
B-5125-12-BJ	8" wall mount w/B-0107J spray valve & 12" faucet
B-5125-B	8" wall mount w/B-0107 spray valve
B-5125-BJ	8" wall mount w/B-0107J spray valve

Additional models available.

Mini Pre-Rinse Units

Water conserving Mini Pre-Rinse Units meets EPAct standards and are in full compliance of the mandated legislation guidelines. Single deck mount base mixing faucet features add-on faucet, 6" swing nozzle, compact spring and flexible hose, 6" wall bracket and lever handles, and B-0107 spray valve for power and efficiency with a 1.42 gpm flow rate. Wall mount also available.

Model	Description
MPZ-2DLN-06	Deck Mount
MPZ-8WLN-06	Wall Mount

Retractable Hose Reel & Spray

T&S hose reels offer a convenient and safe method for clean-up and maintenance in your foodservice establishment. Their open and enclosed reels feature varying length hoses and a choice of powerful spray valves and water guns. Heavy duty stainless steel construction with ratcheting system holds the length of the hose until a slight tug retracts automatically. Available with 30 ft., 35 ft., or 50 ft. hose.

Model	Description
B-7122-C01	30 ft. $^3/_8$" ID blue hose, enclosed reel
B-7132-01	35 ft. $^3/_8$" ID blue hose, open reel
B-7142-C01	50 ft. $^3/_8$" ID blue hose, enclosed reel

KROWNE

Royal Series Pre-Rinse Units

Built for high volume usage and durability. Low lead compliant models feature heavy duty, $1/4$ turn ceramic cartridge valves with built-in internal check valves in supply inlets. Parts interchangeable with most brands. Wall mount pre-rinse shown with recommended add-on faucet with 12" spout. Full replacement parts available. Model 17-109WL shown.

Model	Description
17-108WL	Wall Mount Pre-Rinse
14-812L	Wall Faucet w/12" Spout
17-202WL	Deck Mount Pre-Rinse
17-109WL	Wall Mount Pre-Rinse w/Add-on Faucet
14-808L	Wall Faucet w/8" Spout

SANITATION

Use separate and dedicated cleaning and sanitizing pails to clean stations, tables, and counters. Tables should be wiped down with sanitizing solution between turns. Separate towels should be used for tabletop and chair.

Use durable and efficient brooms, mops, buckets, to keep the receiving area clean. Make sure it is well lit to discourage pests.

Use separate and dedicated cleaning and sanitizing pails to clean prep stations.
Avoid slip and fall accidents by warning patrons and workers of potentially hazardous floors with proper safety cones and barricades. Clean spills and debris as soon as possible.

Rubbermaid Commercial Products

Slim Jim® Containers & Lids

Efficient size and shape fits tight spaces. Integrated, venting channels reduce force required to lift full can liner by 60%. Four can liner cinches improve productivity while molded-in handles and base grips make lifting and emptying easier. Swing lid offers 60% more unobstructed disposal area; hinge swings 270° to fit flat against container. Stainless steel dolly adds mobility with 3" casters.

Model	Description
FG267360GRAY	Swing Lid (Gray)
FG270388BLUE	Paper Recycling (Blue)
FG354060BLA	23 Gal. w/Vent Channels (Black)
FG354007GRN	23 Gal. Recycling w/Vent Channels (Green)
FG267400BLA	Hinge Lid (Black)
1968468	Stainless Steel Dolly
FG354060GRAY	23 Gal. w/Vent Channels (Gray)

Additional models available.

Rubbermaid Commercial Products

Brute® Round Containers, Lids & Dolly

Plastic, professional grade construction will not rust, chip, or peel and resists dents. Snap-on lids provide secure, stable stacking. Colors are USDA and NSF approved. Available in 10, 20, 32, 44, and 55 gallon capacities. The integrated, venting channels on 20, 32, and 44 gallon cans reduce force required to lift full can liner by over 50%. Variety of lids (snap-on, funnel or dome) and accessories also available.

Model	Description
1926827	10 Gal Container -Black
FG261000DGRN	10 Gal Container -Green
FG261000RED	10 Gal Container -Red
FG261000YEL	10 Gal Container -Yellow
FG260900DGRN	10 Gal Lid -Green
FG260900RED	10 Gal Lid -Red

Additional models available.

Rubbermaid Commercial Products

NOTRAX®
MATS FOR PROFESSIONAL USE
Formerly Apex™ Food Service Products
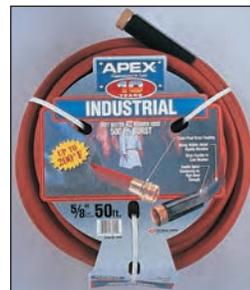
Hot Water Hoses

Hot water hoses specifically designed to withstand hot water temperatures up to 200°F for use in wash-down applications in kitchens and foodservice environments. Available in 25' or 50' lengths and $5/8$" or $3/4$" I.D., these rubber hoses can be used with NoTrax® insulated nozzles and heavy-duty hose rack for storage.

Model	Description
724-311	50 ft., $5/8$"
724-546	25 ft., $5/8$"
724-547	50 ft., $3/4$"

Tilt Trucks

Durable construction for transporting and dumping heavy loads with ease. Smooth surface is easy to clean and resists pitting and corroding. Easy to handle and maneuver. Constant force design allows for controlled dumping by one person. Inset wheels protect walls and fixtures. Constructed with USDA and FDA compliant materials. Optional hinged lid sold separately.

Model	Description
FG130500BLA	$1/2$ cu. yd. Tilt Truck, 850 lb. capacity, Black, Yellow, Red, Blue
FG130573BLUE	$1/2$ cu. yd. Tilt Truck, 850 lb. capacity, Blue with Recycle Symbol
FG130700BLA	Tilt Truck Lid (fits 1305 and 1305-06), Black

Additional models available.

Safety Cone & Barricade System

Cones available in 36" and 25" heights. OSHA and ANSI compliant colors and graphics. Imprinted with hazard messages in multiple languages. Barricade system features a 72" self-retracting yellow and black stripe tape. Wet floor signs are lightweight, versatile signs for effective safety communication and fold for easy storage.

Model	Description
FG611200YEL	25" Floor Sign, Caution Imprint, 2 sided
FG627600YEL	Safety Cone 36" w/ Multi-Lingual "Caution" Imprint
FG627700YEL	Safety Cone 25" w/ Multi-Lingual "Caution, Wet Floor " Imprint
FG611477YEL	37" Floor Sign, 4 sided, Caution Wet Floor Imprint
FG628700YEL	Portable Barricade System
FG628400BLA	Weight ring for 36" safety cones

Kleen-Pails

Meets board of health and HACCP mandates for dedicated containers. Handle design prevents handle loss. Imprint feature designed to meet healthcode. Made of durable, impact-resistant plastic and clearly marked for specific use. Complete family of four sizes 3, 6, 8, and 10 quart available in red for sanitizing and green for detergent. Kleen-Pail Caddy provides efficient cleaning and sanitizing with one easy to use tool.

Model	Description
KP196	6 qt. (Red or Green)
KP256	8 qt. (Red or Green)
KP97	3 qt. (Red or Green)
KP500	Kleen Pail Caddy, including spray bottle
KP320	10 qt. (Red or Green)
KP550	Kleen Pail Caddy, without spray bottle

WaveBrake™ Mopping System

Requires 18% less effort to wring mop and has been tested to last 58 times longer than comparable wringers. Tubular steel and structural web molded plastic. Handles any mopping job with ease. Patent-pending wave brake technology reduces splashing by 40% for a safer environment, cleaner floors, and more efficient mopping. Color-coded for easy separation of cleaning by room or area to reduce cross-contamination. Colors: Yellow, Brown, Green, Red, Blue.

Model	Description
FG612788YEL	Side Press Wringer, 12-32 oz. mops, Yellow
FG747000YEL	Bucket w/Caster Kit, 26 qt., Yellow
FG757088YEL	Bucket w/Caster Kit, 35 qt., Yellow
FG757588YEL	Down Press Wringer for Bucket, 12-32 oz. mops, Yellow
FG757788YEL	Down Press Combo, 35 qt., Yellow or Brown
FG757888RED	Down Press Combo, 35 qt., Red, Green or Blue

Additional models available.

Bronco™ Waste Containers

Ergonomic Comfort Curve™ handles for easy handling. Reinforced lids have tab locks—snaps down tight. Available in 5 colors for HACCP support. Support recycling programs or your own green initiatives with 2-sided "Recycle" imprinted containers (except the 345050REC). The Roll-Away Container (Grey only) has heavy duty axle and oversize traction wheels for hauling heavy loads. Sturdy hinged lid flips open 270° for easy access.

Model	Description
341032	Waste Container, 32 Gal.
341033	Waste Container Lid, 32 Gal.
341044	Waste Container, 44 Gal.
341045	Waste Container Lid, 44 Gal.
341132	Waste Container, 32 Gal. w/Dolly
341144	Waste Container, 44 Gal. w/Dolly

Additional models available.

Trimline™ Waste Containers

Heavy duty plastic construction for easy cleaning. Corner tabs keep bags secure and helper handle on bottom makes lifting and dumping easier. Available in brown, gray, and black. Recycle container displays the recycle symbol on both sides-available in blue and green. Compost green container addresses city requirements for compost food waste. To make waste management discrete, both swing top and handled lids can be purchased in any color. Wire frame dolly makes waste collection more efficient and safer for employees.

Model	Description
342023	23 Gal. Container
342024	23 Gal. Container Swing Top Lid
342025	23 Gal. Container Handled Lid
36920-1	Dolly for 23 Gal.
342023REC	23 Gal. "Recycle" Blue or Green
342023CMP09	23 Gal. "Compost" Green

Additional models available.

ACS
CLEANING PRODUCTS GROUP

Professional Cleaning Supplies

Guaranteed to make your operation sparkle. Everything you need from grill cleaning supplies to hotel size soap pads can be found from ACS, your source for professional cleaning supplies.

Model	Description
10-100	Scrubber, S/S, 50 gm.
86-606	Green Nylon Pad 6"x9" HD
96-601	Green Nylon Pad 6"x9" MD
24-002TSH	Steel Wool Soap Pads, Hotel Size Boxed
ISP01PB	Steel Wool Soap Pads, Hotel Size Poly Bag
24-005B	Nylon Soap Pads, Tough Scour, $3^1/_2$"x$3^1/_2$"
GB12-TSH	Grill Bricks, 1/12 ct.

ACS
CLEANING PRODUCTS GROUP

Flat Top Grill Cleaning Supplies

Flat top grill cleaning is fast and easy with core essential products from ACS. Grill bricks clean hot residue, encrusted grills with little effort. Grill screens and pads are the perfect combination for cleaning and polishing of the surface. Heat resistant holder completes this system.

Model	Description
GB12-TSH	Grill Bricks
20-682TSH	Open-Mesh Screen
GP100	Polishing Grill Pad, 4"x6"
676	Grill Pad Holder

ACS
CLEANING PRODUCTS GROUP

Liquid Griddle Cleaner

Pre-mix of griddle cleaning liquid is fast and safe for use on food contact surfaces. Loosens and lifts grease and oil for easy removal. Available in 3 oz. portion packs or quart bottles.

Model	Description
GC-36	Liquid Griddle Cleaning Packs
GC-QT	Liquid Griddle Cleaning Quart

BROOMS, BRUSHES & MOPS

Guide to Floor Brush Selection:

Fine: Hard finished floors, wood, marble, terrazzo and ceramic tile.

Medium: Resilient smooth floors, asphalt, vinyl, rubber, tile, linoleum and smooth concrete.

Coarse: Rough unfinished surfaces, wood, rough concrete, paved and blacktop.

Germs collect quickly. Throw old and particularly dirty, used brooms and brushes away. Hang brooms and brushes when not in use to keep bristles off floor.

ACS
CLEANING PRODUCTS GROUP

Brooms & Mops

Improve cleanliness in critical high-traffic areas and reduce the risk of foodborne illnesses and cross-contamination behind the scenes with the large selection of brooms and mops from ACS.

Model	Description
M8702	Cotton Blend Natural, Med.
M8703	Cotton Blend Natural, Large
M8706	Blue Blend Wide Band, Med.
M8707	Blue Blend Wide Band, Large
M8824	Rayon Wide Band, Large
B406	28# Warehouse Corn Broom (Blend)
Additional models available.	
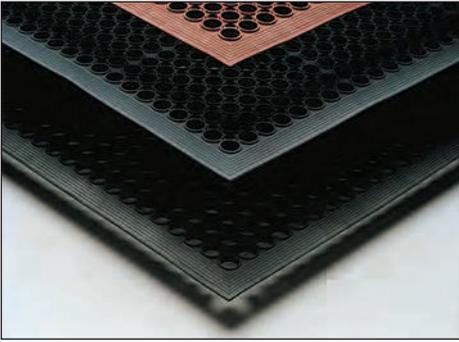
Tek-Tough Jr.® Floor Mats

Tek-Tough Jr.® is an all-purpose, anti-fatigue mat with molded-in beveled edges. Its lightweight workstation design with molded beveled edges make it easier to pickup or move for cleaning. Available in general purpose (black) and heavy-duty (red) rubber compounds for varying degrees of grease and oil protection.

Model	Description
T14U0035BL	3x5, Black
T14U0035RD	3x5, Red
T14S0310BL	3x10, Black
T14S0310RD	3x10, Red
T14S0315BL	3x15, Black
T14S0315RD	3x15, Red

Additional models available.

Bristol Ridge® Mat

Bristol Ridge® absorbing entrance mat features a lighter-weight double rib high/low design that scrapes, channels, and conceals dirt and debris from the bottoms of shoes. It has a low profile for use in narrow clearance doorways, and a vinyl backing to minimize mat movement.

Model	Description
T39S0035CH	3' x 5' Charcoal
T39S0310CH	3' x 10' Charcoal
T39S0046CH	4' x 6' Charcoal

Superflow® Mats

Superflow® has an extremely comfortable yet light-weight design that makes it a perfect choice for workstations where the mat is routinely moved for cleaning. Superflow® is reversible further extending the life of the mat. A drainage system facilitates the removal of liquids and debris and the molded-in beveled edges reduce trip hazards.

Model	Description
T18S0023BL	2x3, Black
T18S0023RD	2x3, Red
T18U0035BL	3x5, Black
T18U0035RD	3x5, Red
T18U0046BL	4x6, Black
T18U0046RD	4x6, Red

Additional models available.

Element™ Roll Towel Dispenser

Economical, easy to load, and simple to use. It's 33% smaller than a standard lever roll towel cabinet but still accommodates a standard 800' 8" roll towel. Compact, high-capacity dispenser accepts any quality of roll towel paper with any size core.

Model	Description
T950TBK	Black Pearl
T950TBL	Artic Blue

Electronic Touchless Towel Dispensers

Prevent the spread of germs and go "hands free". Electronic touchless paper towel dispensers are 25% smaller than other electronic dispensers and are simple to use. Tear-N-Dry Essence dispenses 10" of paper with no wait making it ideal for high traffic areas. Smart Essence features a smart self adjusting sensing field; allowing customers to toggle between the Sensor mode or Towel Out mode. Dispenses 80 to 90 rolls of 800' towel on 4D cell batteries in sensing mode.

Model	Description
T1390TBK	Tear 'N Dry, Oceans, Blk Pearl
T1390TBL	Tear 'N Dry, Oceans, Arctic Blue
T1490TBK	Smart Sys w/IQ Sensor™, Oceans, Blk Pearl
T1490TBL	Smart Sys w/IQ Sensor™, Oceans, Arctic Blue
T8090TBK	Tear 'N Dry Essence™, Oceans, Blk Pearl
T8090TBL	Tear 'N Dry Essence™, Oceans, Arctic Blue

Additional models available.

Simplicity Mechanical Hands-Free Dispenser

Hands-free dispensing for most types of roll towel. Does not require batteries. Automatic mechanical cutting dispenses 11" portions of roll towel. Items T7000 and T7090 feature a stub roll automatic transfer system and dispense up to an 8" diameter roll towel. Items T7500 and T7590 are compact for tight applications and dispense up to a 6" diameter roll towel.

Model	Description
T7000TBK	Classic, Blk Pearl
T7000TBL	Classic, Arctic Blue
T7090TBK	Oceans, Blk Pearl
T7090TBL	Oceans, Arctic Blue
T7500TBL	Compact, Classic, Arctic Blue
T7500TBK	Compact, Classic, Black

Additional models available.

Superfoam® Mats

Superfoam® is an extremely lightweight, anti-fatigue mat designed especially for ease of handling and ergonomic comfort. Made from a closed cell PVC/Nitrile foam blend, Superfoam® does not absorb liquids and is highly resistant to greases, oils, animal and vegetable fats. This allows it to be used in areas where occasional overspray and dripping occur such as dishwashing stations and bar areas. Also available in perforated version with drainage holes.

Model	Description
T17S0032BL	3x2, Black
T17S0033BL	3x3, Black
T17S0034BL	3x4, Black
T17P0032BL	3x2, Perforated, Black
T17P0033BL	3x3, Perforated, Black
T17P0034BL	3x4, Perforated, Black

Additional models available.
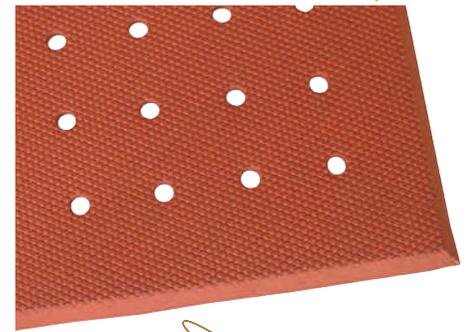
THINGS TO CONSIDER WHEN BUYING FLOOR MATS

Be sure to first measure the area the mats will be used in. Will you use the mat in a wet or dry area? Do you need anti-fatigue or grease proof styles? Ask us! We can help you determine which mats will meet your needs.

Topdek Floor Mats

For non-heavy use in non-grease and light-grease areas, TOPDEK has become the most popular rubber floor mat. Choose from our heavier "senior" version or lighter weight "junior" weighing about 20 lbs. for a 3'x5' mat. The "molded-on" bevel ramp prevents trips while the aggressive anti-slip surface creates a safer working environment. Combining good quality and excellent value, these easy to handle and clean floor mats are available in general purpose black or grease resistant red, for light-grease areas.

Model	Description
2530-C5	Junior, 3'x5' Black (20 lb.)
2530-R5	Junior, 3'x5' Red (20 lb.)

Additional models available.

Mat Carts

Labor saving mobile mat carts keep mats off of the floor for easy, efficient cleaning. Hooks secure perforated mats for storage and cleaning. Two models to choose from—All welded or knocked down. Open design allows use of waste container (KD model only). Lifetime warranty against rust and corrosion. Equipped with four 5" plate casters. Model 51087 shown.

Model	Description
51087	Knocked down (Ships UPS), 24"x45¼"x36"
99360	All welded, 41½"x40"x27½"

Infinity® Smoking Management

Infinity® Smoking Management Solutions offer a stylish, all-metal construction for efficient smoking litter management. High capacity receptacles reduce frequency of emptying. Stainless steel snuff plates and 360° disposal area. Domed tops for weather resistance. Integrated padlock tabs for security against tampering and theft. FM approved. Colors: Black, Bronze, Pewter.

Model	Description
FG9W3100SSBLA	Base Mount, 1500 cigarette cap., Stainless Steel
FG9W3200SSBLA	Wall Mount, 700 cigarette cap., Stainless Steel
FG9W3300AGBRNZ	Traditional Receptacle, 5000 cigarette cap., Black, Bronze, Pewter
FG9W3400AGBRNZ	Ultra-High Cap., 8000 cigarette cap., Black, Bronze, Pewter

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VIP Red Cloud Floor Mat, Anti-Fatigue

Non-absorbent, "closed-cell" nitrile rubber compound offers the ultimate in comfort and performance. Standing on it makes you feel like you're "standing on a cloud". At only 8 lbs. for a 2'x3' section and 14 lbs. for a 3'x5', it's extremely easy to handle and clean. Textured surface and tapered edges promote anti-slip and anti-tripping safety. 5-year guarantee against breakdown from grease. Choose mat with drainage holes (red or black) or solid top mat (black only).

Model	Description
5000-R35	3'x5' Red w/Drainage Holes
2200-35	3'x5' Black Solid
2200-23	2'x3' Black Solid
2200-35H	3'x5' Black w/Drainage Holes
2200-35H	3'x5' Black w/Drainage Holes

Finger Top

Ridge Scraper

Scraper Mats

Choose from 2 scraper mats. The "Finger Top"—its tiny raised fingers create not only a scraper mat but also an anti-fatigue mat. Durable ⅝" thick molded rubber is beveled on all 4 sides for safety. The "Ridge Scraper" reduces slips and falls with its tapered edge, raised rubber pattern and cleated backing. Durable ⅜" rubber mad also adds resilience for worker comfort. Both are easy to clean—just shake or hose off.

Model	Description
35-2432	Finger Top, 24"x32"
35-3239	Finger Top, 32"x39"
35-3672	Finger Top, 36"x72"
1625-35	Ridge Scraper, 3'x5'
1625-310	Ridge Scraper, 3'x10'

Before An Inspector Visits

Without a health inspection, your restaurant could fall victim to a foodborne-illness outbreak that could ruin your establishment's reputation and even force you to close your doors.

The proper strategy for a successful health inspection is to be ready for an examination at any time. This means that you and your managers should become inspectors and conduct weekly, in-house examinations before health inspectors arrive.

- When conducting a self-assessment, you should use the same form or a similar form that your health department uses and put yourself in the health inspector's place.

- Your self-inspection should include walking into your establishment from the outside to get an outsider's impression.

- After you inspect your operation, hold a 10-minute briefing with kitchen staff to review any problems. This step will help convey the importance of food safety to staff members.

- If your staff includes employees for whom English is a second language, ask a bilingual employee to translate the findings to them so they also understand how important cleanliness is to the success of your restaurant.

- Your self-inspection priorities for kitchen employees should include: food temperature, awareness of food types and hand washing.

- Temperature guidelines include checking the temperature of products when they arrive, when they are stored and when they are served. Doing this will reduce foodborne-illness outbreaks by 70 percent.

- Food-type guidelines are divided into three categories: beef and beef blood, chicken and all other types of food. These 3 categories can never touch each other during preparation.

- The importance of hand washing should be re-enforced by posting signs at all kitchen sinks and in employee restrooms.

- Train your managers to ensure that they are up-to-date on the latest food-safety techniques. Restaurant employees can use the National Restaurant Association Educational Foundation's ServSafe food-safety training program.

- Review your local health code for any special, local requirements.

- Another way to influence the outcome of your health inspection is to get involved politically. Join your state's health-code-revision committee to give a restaurateur's perspective. Involve senior staff on such committees as well.

During An Inspection

Don't panic when an inspector arrives. Think of this as a learning opportunity that will benefit your operation by making it as safe as possible. To make an inspection as pain-free as possible, you should:

- Ask to see the inspector's credentials first. In some cases, people have tried to pass themselves off as health officials. If you're unsure of the person's credentials, call the local health department or the inspector's supervisor for verification.

- Do not refuse an inspection. The examiner will likely get an inspection warrant that you can't refuse and the examination will be even more thorough.

- Tag along with the inspector and take notes of any violations he or she finds. This gives you the chance to correct simple problems on the spot and the examiner will note your willingness to fix problems.

- Refrain from offering any food or any other item that can be misconstrued as an attempt to influence the inspector's findings.

- After the exam, be sure to sign the inspector's report. Signing it doesn't mean that you agree to the findings; it only means that you received a copy of the report.

- Ask the inspector to explain his findings to your staff and offer suggestions on areas that need improvement. Even the cleanest restaurants sometimes contain health-code violations.

After An Inspection

Here's what you can do to limit the damage of an adverse health inspection:

- Fix small problems during the inspection to let the examiner know you are willing to work with him or her.

- If you don't understand the violation, ask the health official to explain. Don't be confrontational.

- If you disagree with the inspector's findings, keep quiet for the time being and appeal the decision later. Your health inspector should be your ally. He or she can improve the quality of your cuisine and save you from the devastation of a foodborne-illness incident.

STORAGE & TRANSPORT

Shelving
Racks
Carts
Food Storage

SHELVING CARE

A clean, well kept food storage area is very important. However, cleaning and maintenance of shelving can be a very time consuming process. Choosing the right shelving for your food storage area can eliminate a lot of headaches and grief. Shelving that can be cleaned quickly and easily will more likely be done more often and will not take too much time away from other job responsibilities.

CLEANING OPEN WIRE SHELVING

Equipment Needed: Brushes, Sponges, Towels, Buckets, Hoses, Mild Detergent

Est. Time: 30 min. once a month
=6 hours per year

Labor cost x 6 hours = cleaning cost per year

Cleaning Steps:

1. Remove all products.

2. Move shelving unit to outside area or area away from food products. (Note: do not contaminate food product with cleaning chemicals).

3. Hose shelving unit to loosen grease and dirt.

4. Use water, mild detergent and sponges to clean shelves.

5. Use brushes to clean between wires and remove stubborn residue.

6. Hose off unit again to remove cleaning chemicals and loose dirt.

7. Towel dry unit and move back.

8. Place product back on shelf.

CLEANING REMOVABLE POLYMER SHELVING

Equipment Needed: Dishmachine or pot sink

Est. Time: 10 min. once a month
=2 hours per year

Labor cost x 2 hours = cleaning cost per year

Cleaning Steps:

1. Shift products on one end of shelf.

2. Remove polymer mats.

3. Place in dishmachine or sink to clean.

4. Replace mats and repeat for other side of unit.

Super Erecta™ and Super Erecta Pro™ Shelving

Super Erecta (wire) and Super Erecta Pro (wire/polymer hybrid) are both durable and reliable. Each shelf can hold up to 800 lbs. Shelves adjust on 1" increments and are available in a wide range of sizes. Super Erecta Pro is NSF listed for all environments and has removable plastic mats for easy cleaning. Microban® Antimicrobial Product Protection is built into every shelf mat and the Metroseal 3 epoxy finish–A Metro exclusive.

Super Erecta™ Shelving

Brite	Chrome	Metroseal 3	Size
1836BR	1836NC	1836NK3	18"x36"
1848BR	1848NC	1848NK3	18"x48"
1860BR	1860NC	1860NK3	18"x60"
1872BR	1872NC	1872NK3	18"x72"
2436BR	2436NC	2436NK3	24"x36"
2448BR	2448NC	2448NK3	24"x48"
2460BR	2460NC	2460NK3	24"x60"
2472BR	2472NC	2472NK3	24"x72"

Super Erecta Pro™ Shelving

Shelf Model	Description
PR1836NK3	Shelf (K3) 18"x36"
PR1848NK3	Shelf (K3) 18"x48"
PR1860NK3	Shelf (K3) 18"x60"
PR1872NK3	Shelf (K3) 18"x72"
PR2436NK3	Shelf (K3) 24"x36"
PR2448NK3	Shelf (K3) 24"x48"
PR2460NK3	Shelf (K3) 24"x60"
PR2472NK3	Shelf (K3) 24"x72"

Posts

Chrome	Metroseal 3	Size
54P	54PK3	$54^{9}/_{16}$"
63P	63PK3	$62^{9}/_{16}$"
74P	74PK3	$74^{5}/_{8}$"
86P	86PK3	$86^{5}/_{8}$"

Super Adjustable 2™ Super Erecta Shelving

Increase storage efficiency by up to 25%! Super Adjustable Super Erecta Shelving allows for maximum utilization of storage space. Patented corner release allows shelves to be adjusted easily without tools. Each shelf can hold up to 800 lbs. Metroseal finish is NSF listed for all environments and has built-in Microban® Antimicrobial Product Protection–A Metro exclusive. Also available in chrome and type 305 stainless steel finishes.

Shelf Model	Description		Posts Chrome	Metroseal 3	Size
A1836NK3	18"x36" Metroseal 3		54P	54PK3	$54^{9}/_{16}$"
A1848NK3	18"x48" Metroseal 3		63P	63PK3	$62^{9}/_{16}$"
A1860NK3	18"x60" Metroseal 3		74P	74PK3	$74^{5}/_{8}$"
A1872NK3	18"x72" Metroseal 3		86P	86PK3	$86^{5}/_{8}$"
A2436NK3	24"x36" Metroseal 3				
A2448NK3	24"x48" Metroseal 3				
A2460NK3	24"x60" Metroseal 3				
A2472NK3	24"x72" Metroseal 3				

Camshelving®

Lifetime guarantee. Density Storage System increases storage capacity up to 40% by eliminating aisles and utilizing space. Rustproof shelving features steel core for strength; holds 800 lbs. per shelf. System is based on six, easy-to-assemble parts. Raised floor track system provides safe and easy access to stored product. Camguard® anti-microbial protection is embedded in shelf plates. Wall shelves feature indestructible I-beam shelf supports to hold up to 150 lbs. per shelf.

Model	Description
CPSK1836V1480	Shelf Kit 18"x36" Vent
CPSK1848V1480	Shelf Kit 18"x48" Vent
CPSK1860V1480	Shelf Kit 18"x60" Vent
CPSK2436V1480	Shelf Kit 24"x36" Vent
CPSK2448V1480	Shelf Kit 24"x48" Vent
CPSK2460V1480	Shelf Kit 24"x60" Vent
CPA243672V4480	Add On 4S 24"x36"x72"

Additional models available.

CAMBRO®
TRUSTED FOR GENERATIONS™

MetroMax Family Polymer Shelving System

MetroMax family shelving stands alone with proven stability, easy-to-clean designs, and long life corrosion protection. Interchangeable shelves adjust on 1" increments. Dishwasher safe removable shelf mats contain Microban® Antimicrobial Product Protection–A Metro exclusive. MetroMax i: Polymer/stainless shelving has a lifetime warranty against rust and corrosion; 800 lb. shelf capacity. MetroMax 4: New all polymer shelving has a lifetime warranty against rust and corrosion; 600 lb. shelf capacity. MetroMax Q: Hybrid polymer/metal shelving has a 15-year warranty against rust and corrosion; 800 lb. shelf capacity.

MetroMax Q™

MetroMax 4™

MetroMax i™

Grid Shelf Models			Description
MetroMax i	**MetroMax Q**	**MetroMax 4**	
MX-1836G	MQ-1836G	MAX4-1836G	18"x36"
MX-1848G	MQ-1848G	MAX4-1848G	18"x48"
MX-1860G	MQ-1860G	MAX4-1860G	18"x60"
MX-2436G	MQ-2436G	MAX4-2436G	24"x36"
MX-2448G	MQ-2448G	MAX4-2448G	24"x48"
MX-2460G	MQ-2460G	MAX4-2460G	24"x60"

Posts *Additional models available.*

Model	Description
MQ74UPE	MetroMax Q, Steel Post 74" (Mobile)
MQ74PE	MetroMax Q, Steel Post 74" (Stationary)
MQ63UPE	MetroMax Q, Steel Post 63" (Mobile)
MQ63PE	MetroMax Q, Steel Post 63" (Stationary)

Posts

Model	Description
MX13UP	Polymer Post 14" (Mobile)
MX27UP	Polymer Post 28" (Mobile)
MX33UP	Polymer Post 34" (Mobile)
MX54UP	Polymer Post 54" (Mobile)
MX63UP	Polymer Post 63" (Mobile)
MX74UP	Polymer Post 74" (Mobile)
MX86UP	Polymer Post 86" (Mobile)

High Density Storage Systems (qwikTRAK® & Top-Track®)

Increase storage capacity by 50% using the Super Erecta, Super Erecta Pro Super Adjustable, MetroMax Q, and MetroMax i Systems. Mobile units are positioned between stationary units and an active aisle can be opened between any two units. Shelves sold separately. qwikTRAK®: Includes 74"H posts and hardware necessary for connecting units to tracks and anchoring tracks to the floor. Top-Track®: Overhead track system compensates for uneven floors and makes access easy, with no underfoot tracks to stumble over or trap dirt. Top-Track®: Overhead track system compensates for uneven floors and makes access easy, with no underfoot tracks to stumble over or trap dirt.

Model	Description
BTEC	Stationary End Unit Kits
BTAC	Stationary Intermediate Unit Kits
BTMC	Mobile Unit Kits

qwikTRAK®

Top-Track®

SmartLever™ Multi-Functional Storage & Workstations

The smart design provides visibility to the items you need most by eliminating the need for front upright supports. SmartLever™ can be configured as a freestanding unit or as add-ons to give you ultimate flexibility for any layout or process improvement project.

Model	Description
SMWC36P	SmartLever WorkCenter with Super Erecta Pro 30x36
SMWC48P	SmartLever WorkCenter with Super Erecta Pro 30x48

Green Epoxy Coated Shelves & Posts

Ideal for dry or wet storage areas. Shelves and posts constructed from heavy-duty steel with a zinc plated undercoating. Optimal thickness of green epoxy applied to insure long lasting performance, even in the toughest wet environments. For fast and easy set up, posts are grooved in 1" increments, double grooved every 8", and numbered every 2" for faster reference. Shelving carries a 12-year warranty against naturally occurring rust. NSF.

Model	Description	Model	Description
Shelves		**Posts**	
FF1424G	14"x24" Shelf	FG007G	7" Stationary
FF1430G	14"x30" Shelf	FG013G	13" Stationary
FF1436G	14"x36" Shelf	FG033G	33" Stationary
FF1442G	14"x42" Shelf	FGN007G	7" Mobile
FF1448G	14"x48" Shelf	FGN013G	13" Mobile
FF1460G	14"x60" Shelf	FGN033G	33" Mobile

Additional models available.

FOCUS
FOODSERVICE

FOCUS
FOODSERVICE

Chromate Finish Shelves & Posts

Ideal for dry storage or display. Each shelf up to 48" in length is rated to support up to 800 lbs. Shelves longer than 48" support 600 lbs. For fast and easy set up, posts are grooved in 1" increments, double grooved every 8", and numbered every 2" for faster reference. Zinc plated feet allow you to keep shelving unit level on uneven flooring. NSF.

Model	Description
FF1424C	14"x24" Shelf
FF1430C	14"x30" Shelf
FF1436C	14"x36" Shelf
FF1442C	14"x42" Shelf
FF1448C	14"x48" Shelf
FF1460C	14"x60" Shelf
FGN007C	7" Mobile Post
FGN013C	13" Mobile Post
FGN033C	33" Mobile Post
FGN054C	54" Mobile Post

Additional models available.

winco

Wire Shelving

Heavy-duty wire construction that is easy to assemble, no tools required. Capacity under 48" in length holds up to 850 lbs. and over 48" in length holds up to 600 lbs. per shelf. Chrome plated shelves reduce dust and dirt accumulation; NSF listed for use in dry storage and heated environments. Epoxy shelves are NSF listed for all environments including humidity. Shown (from left to right): VEXS Series and VCS Series.

VEXS-series   VCS-series

Model	Description
VEXS-1836	Wire Shelving Set, Epoxy Coated, 4 Tiers, 18" x 36" x 72"
VEXS-1848	Wire Shelving Set, Epoxy Coated, 4 Tiers, 18" x 48" x 72"
VEXS-2436	Wire Shelving Set, Epoxy Coated, 4 Tiers, 24" x 36" x 72"
VEXS-2448	Wire Shelving Set, Epoxy Coated, 4 Tiers, 24" x 48" x 72"
VEX-1424	Wire Shelf, Epoxy Coated, 14" x 24"
VEX-1430	Wire Shelf, Epoxy Coated, 14" x 30"

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camshelving® Elements Series

Advanced materials and innovative design provides extraordinary strength, increased durability, and enhanced food safety. The 78" traverse is the longest and strongest in the industry; holds 600 lbs. per shelf. Up to 60% lighter in weight than steel; easy to set up, adjust, and change configurations. Withstands temperatures from -36°F to 190°F, making it ideal for wet, dry, cold, or hot environments. Camguard® anti-microbial protection is embedded in shelf plates. Lifetime warranty.

Model	Description
ESU183672S4580	Starter Unit, 18"x36"x72"
ESU184872S4580	Starter Unit, 18"x48"x72"
ESU186072S4580	Starter Unit, 18"x60"x72"
ESU213672S4580	Starter Unit, 21"x36"x72"
ESU214872S4580	Starter Unit, 21"x48"x72"
ESU216072S4580	Starter Unit, 21"x60"x72"
ESU243672S4580	Starter Unit, 24"x36"x72"
ESU244872S4580	Starter Unit, 24"x48"x72"

METRO

SmartWall G3™ System

A unique storage and work station system for often underutilized wall space. Wall-mounted tracks are the foundation for attaching productivity stations with grids, accessories, and storage shelves. The use of the system around and above sinks, work tables, and equipment will keep these areas cleaner and more organized. Models shown (left to right)—SWK36-1/SWA2 and SWK36-1/SWA1.

Model	Description
SWK36-2	Task Stn. (Std Duty)-50 lb. cap. overhead shelf, 40" track & 30"x36" grid space. Contains-(1) wall track, (1) grid bracket, (1) 30"x36" grid and (1) 1836NK3 grid shelf
SWK36-1	Task Stn. (Med Duty)-Bulk overhead storage space, 40" track w/1836NK3 wire shelf. Contains-(1) wall track, (2) uprights, (2) shelf supports, (1) 1836NK3 shelf and (1) 18"x36"grid
SWA1	Access. Pk (Sink) to fit 18"x36" grid space (grid not included). Contains-(1) wire basket, (1) lid holder, (1) untensil cylinder, (1) cylinder holder, (2) prong hooks and (6) std. hooks
SWA2	Access. Pk (Food Prep) to fit 18"x36" grid space (grid not included). Contains-(1) small shelf, (2) wire baskets, (1) bin holder, (1) small bin), (2) prong hooks, (6) std. hooks

Security Cages

Protect valuable products and minimize shrinkage with Focus Security Cages. EZ™ Hook & Latch System makes installation easy, saving valuable time! Available in chromate or green epoxy open wire construction. NSF. Models FMSEC2436/FMSEC2436GN shown with 2 additional shelves, sold separately.

Model	Description
FSSEC1836	Chromate 18"x36"x63" (Stationary)
FSSEC1848	Chromate 18"x48"x63" (Stationary)
FMSEC1836	Chromate 18"x36"x63" (Mobile)
FMSEC1848	Chromate 18"x48"x63" (Mobile)
FSEC183663	Chromate 18"x36"x63" (Cage Only)
FSEC184863	Chromate 18"x48"x63" (Cage Only)
FF1836C	Chromate Wire Shelf 18"x36"
FF1848C	Chromate Wire Shelf 18"x48"

Additional models available.

FOCUS FOODSERVICE

FPS-Plus™ Polymer Shelving

Need a storage system that is easier to clean and offers the same flexibility and durability of standard wire shelving? FPS-Plus™ is the answer. Polymer panels and green epoxy coated frames are manufactured with anti-microbial protection infused. Lifetime warranty against rust and corrosion. Posts and frames have a 12-year warranty against naturally occurring rust. Shelves up to 48" support 800 lbs.; shelves longer than 48" support 600 lbs. Green epoxy posts available for mobile or stationary applications. Dishwasher safe vented or solid panels available.

Model	Description
FMPS1836694	18"x36" 4 Shelf Mobile Cart -Shelves
FMPS1836695	18"x36" 5 Shelf Mobile Cart -Shelves
FMPS1848694	18"x48" 4 Shelf Mobile Cart -Shelves
FMPS1848695	18"x48" 5 Shelf Mobile Cart -Shelves
FMPS1860694	18"x60" 4 Shelf Mobile Cart -Shelves
FMPS1860695	18"x60" 5 Shelf Mobile Cart -Shelves
FMPS2136694	21"x36" 4 Shelf Mobile Cart -Shelves

Additional models available.

FOCUS FOODSERVICE

Model	Description
FSD188FPS	18"x8"H Shelf Divider
FSD248FPS	24"x8"H Shelf Divider
FSL184FPS	18"x4" Side Ledge
FSL214FPS	21"x4" Side Ledge
FSL244FPS	24"x4" Side Ledge
FBL304FPS	30"x4" Back Ledge
FBL364FPS	36"x4" Back Ledge
FBL484FPS	48"x4" Back Ledge
FBL604FPS	60"x4" Back Ledge

FPS-Plus™ Shelving Accessories

Shelf Dividers keep your shelves well organized and orderly with 8"H dividers. Easy-to-remove shelf divider brackets fit securely over FPS-Plus™ shelf panels. NSF. Shelf Ledges help promote safety in your operation by keeping items from protruding or falling from shelves. Fit back or sides of shelving units. Can be used separately or in tandem for complete post-to-post containment. Stackable for additional height and security. NSF.

METRO

Security Units

Protect valuable materials and sensitive items from loss or pilferage. Heavy gauge, open wire construction keep contents visible at all times, making it easy to check inventory. Shelving with Microban® anti-microbial product protection inhibits stain and odor causing bacterial growth. Double doors open 270 degrees and can be secured along the sides of the unit. NSF. Available in Chrome and Metroseal 3.

Model	Description
MQSEC53DE	MetroMax Q-24"x36" Mobile
MQSEC53E	MetroMax Q-24"x36" Stationary
MQSEC55DE	MetroMax Q-24"x48" Mobile
MQSEC55E	MetroMax Q-24"x48" Stationary
MQSEC56DE	MetroMax Q-24"x60" Mobile
MQSEC56E	MetroMax Q-24"x60" Stationary

Additional models available.

METRO

Super Erecta® Cradle Wine Shelving

Each bottle is supported individually in a cradle formed by the wires of the shelf, so it cannot roll or bump up against adjacent bottles. Open wire construction keeps bottles and labels highly visible for easy reading and selection. Shelves spaced 5" apart, provide easy access to bottles for loading or removal and permit air to circulate freely around bottles. Available in 36" or 48" length.

Model	Description
WC237C	14"Wx36"Lx74$\frac{3}{4}$"H, 126 bottle cap.
WC238C	14"Wx36"Lx88$\frac{3}{4}$"H, 153 bottle cap.
WC257C	14"Wx48"Lx74$\frac{3}{4}$"H, 168 bottle cap.
WC258C	14"Wx48"Lx86$\frac{3}{4}$"H, 204 bottle cap.

NEWAGE INDUSTRIAL

Lifetime Series Bun Pan Racks

Withstands the abusive transportation and storage needed in institution, correctional, and hotel use. NSF certified all welded construction with ergonomically friendly "D" radius uprights and 6"x2" casters. LIFETIME warranty against rust and corrosion.

Model	Description
4331	20-Pan Cap., 21$\frac{1}{2}$"Wx73"Hx26"D, 3" sp
4330	30-Pan Cap., 21$\frac{1}{2}$"Wx73"Hx26"D, 2" sp
4333	12-Pan Cap., 21$\frac{1}{2}$"Wx73"Hx26"D, 5" sp

ADVANCE TABCO. SMART FABRICATION™

Racks-Pan/Can/Pizza

For all your storage needs. Choose from a variety of aluminum pan and can racks.

Model	Description
CR10-162	Full Can Rack
CR10-72	Mobile Half Can Rack
PR-20-3K	Front Load Knockdown Pan Rack, 20-pan cap.
PR-20-3W	Front Load All Welded Pan Rack, 20-pan cap.
PZ12	Pizza Pan Rack, 12-pan cap.

Winco

Aluminum Bun Pan Racks

Made for the most demanding restaurant kitchens, aluminum sheet pan racks from Winco accommodate standard, full-size 18"x26" sheet/bun pans or twice the capacity for half-size 18"x13" pans. All racks are shipped knocked down and require assembly except for the welded series. NSF listed.

Model	Description
ALRK-10	10-Pan Aluminum Rack, Space: 3"
ALRK-20	20-Pan Aluminum Rack, Space: 3"
ALRK-10BK	10-Pan Aluminum Rack w/Brake, Space: 3"
ALRK-20BK	20-Pan Aluminum Rack w/Brake, Space: 3"
ALRK-10-CV	Cover for 10-Pan
ALRK-20-CV	Cover for 20-Pan
AWRK-10	10-Pan Aluminum Rack, Welded
AWRK-20	20-Pan Aluminum Rack, Welded

Featured Chef

Brian Alberg

The Red Lion Inn
Stockbridge, MA

Mushroom Conserva

$\frac{1}{4}$ cup olive oil

3 cloves garlic, sliced

2 shallots, sliced

2 lbs. mushrooms, sliced
(recommended mushrooms include Shiitake, Oyster and Maitake, also known as Hen-of-the-Woods. If using Portobello, remove the gills by de-stemming and scooping out.)

1 sprig of rosemary

3 sprigs of thyme

4 tbsp. sherry vinegar

3 ears sweet corn on the cob, blanched and de-kerneled

Kosher salt, to taste

1$\frac{1}{2}$ cups olive oil for topping off the jars

Place a large skillet on medium heat. Add $\frac{1}{4}$ cup of olive oil to the pan and heat until simmering. Add garlic and shallots and cook for about 3 min. until translucent. Add mushrooms, rosemary and thyme and simmer for 20 minutes. Deglaze the pan with sherry vinegar and simmer another 10 minutes. Add in blanched sweet corn, season with salt to taste and remove from heat. Lay out cooked mushroom mixture on a sheet pan to cool. After about 30 min. (once the mixture has reached room temperature), place in sealed quart containers. Top each container with the remaining olive oil so the mixture is completely covered and refrigerate. (For catered events at the Inn, we use pint-sized mason jars to store the Conserva. When serving, we bring the Conserva up to room temperature and serve directly out of the jar at the table.)

The Conserva will last about two weeks in the refrigerator because the mixture is slightly pickled and preserved in olive oil. Recipe makes about six $\frac{1}{2}$ cup portions.

update International

Metal Lockers

These beige lockers are constructed of rugged metal with welded frames. Adjustable legs for easy leveling on almost any surface. Vented doors with padlock hasps increase ventilation. Use freestanding or attach to other lockers. The 2-tier model has an 18" depth to accommodate coat hangers. Available in 2-, 5- or 6-tier. Models shown—LKR-6BG, LKR-5BG, LKR-2BG.

Model	Description
LKR-2BG	2-Tier, 12"x18"x78"
LKR-5BG	5-Tier, 12"x15"x78"
LKR-6BG	6-Tier, 12"x15"x78"
LKR-2BGA	2-Tier, Assembled, 12"x18"x78"
LKR-5BGA	5-Tier, Assembled, 12"x15"x78"
LKR-6BGA	6-Tier, Assembled, 12"x15"x78"

CHANNEL MANUFACTURING, INC.

Economy Aluminum Bun Pan Rack

Economy all welded aluminum bun pan racks features angle pan slides to accommodate 18"x26" full or 13"x18" half size pans. Constructed from sanitary 1" square tube for years of reliable service. Bolted 5" all swivel non-marking casters. Front and side load models available; 64" height available to fit inside walk-in boxes. Available with pan stops and/or corner bumpers. Lifetime guarantee against rust and corrosion. NSF. Made in America. 2-year warranty; lifetime warranty against rust.

Model	Description
401AC	Front Load, 20-Pan Cap., 70$\frac{1}{4}$"H
411AC	Side Load, 20-Pan Cap., 70$\frac{1}{4}$"H
416AC	Side Load, 18-Pan Cap., 64"H
400AC	Front Load, 30-Pan Cap., 70$\frac{1}{4}$"H
405AC	Front Load, 27-Pan Cap., 64"H
410AC	Side Load, 30-Pan Cap., 70$\frac{1}{4}$"H
415AC	Side Load, 27-Pan Cap., 64"H
406AC	Front Load, 18-Pan Cap., 64"H

CHANNEL MANUFACTURING, INC. **LIFETIME TOUGH**

Heavy Duty Pan Racks-LIFETIME TOUGH

LIFETIME WARRANTY. Heli-arc welded aluminum construction features double welded angle pan slides to accommodate 18"x26" bun pans. Tubular frame is strong enough to manage all day-to-day chores in any kitchen and to provide a lifetime of reliable service. 5"x2" all swivel, non marking polyurethane plate casters for easy mobility. Front load for easy access. 2" to 8" spacing available as well as 64"H for walk-in storage. NSF. Made in America.

Model	Description
AXD1830	Front Load, 2" Spacing, 30-Pan Cap.
AXD1820	Front Load, 3" Spacing, 20-Pan Cap.
AXD1815	Front Load, 4" Spacing, 15-Pan Cap.
AXD1812	Front Load, 5" Spacing, 12-Pan Cap.
AXD1810	Front Load, 6" Spacing, 10-Pan Cap.
AXD1818	Front Load, 3" Spacing, 18-Pan Cap., 64"H
AXD1825	Front Load, 3" Spacing, 9-Pan Cap., 36"H

Additional models available.

CHANNEL MANUFACTURING, INC.

Standard Duty Bun Pan Racks

All heli-arc welded aluminum construction designed to accommodate 18"x26" full size or 13"x18" half size bun pans. Tubular aluminum frame and welded angle pan slides provide years of reliable service with additional cross supports for added strength. Includes 5"x1$\frac{1}{4}$" all swivel, non-marking plate casters. Available in front and side load models in full, half or 64" height for walk-in boxes. 5-year warranty; lifetime warranty against rust. NSF. Made In America.

Model	Description
400A	Front Load, 2" Spacing, 30-Pan Cap., 70"H, Aluminum (Standard Series)
400S	Front Load, 2" Spacing, 30-Pan Cap., 70"H, S/S (Standard Series)
401A	Front Load, 3" spacing, 20-pan cap., 70"H, Aluminum (Standard Series)
401S	Front Load, 3" spacing, 20-pan cap., 70"H, S/S (Standard Series)
402A	Front Load, 4" spacing, 15-pan cap., 70"H, Aluminum (Standard Series)
402S	Front Load, 4" spacing, 15-pan cap., 70"H, S/S (Standard Series)
403A	Front Load, 5" spacing, 12-pan cap., 70"H, Aluminum (Standard Series)

Additional models available.

Curtron Products
a division of TML LLC

Protecto® Rack Covers

Protecto® rack covers keep food fresher and cleaner, prevent odor transfer and protect against flying pests. Tear-proof covers are available in a variety of grades and colors, including economy, heavy-duty, breathable mesh and insulated. Protecto® Covers (23"x28"x62") fit all standard bakery and bun racks, custom covers are available in a range of materials and colors for equipment, furniture, branding and more.

Model	Description
SUPRO-14-GY	14mil Black, Blue, Brown, Grey, Orange, Tan, White, Red, Yellow or Green, 23"Wx28"Dx62"H w/End Load Zip Flap, Clear Window, Info Pocket & Loop
Supro-14-EC	Economy in 12mil Clear PVC, Std. Size 23"Wx28"Dx62"H w/End Load Zip Flap
SUPRO-BM-BK	Breathable Mesh avail. in 7 Colors, Std. Size 23"wx28"dx62"H w/End Load Zip Flap, Clear Info Pkt, Hanger Loop
SUPRO-IC-BL	Insul-Cover in Blue or Green, Std. Size 23"Wx28"Dx62"H w/End Load Zip Flap, Clear Info Pocket, Hanger Loop, and Bottom Insulated Pad
Supro-20-TW	HD 20mil Translucent White, Reinforced Vinyl, Std. Size 23"wx28"dx62"high w/End Load Zip Flap, Clear Window, Info Pocket & Loop
SUPRO-20-TW-C	20 oz Reinforced PVC, White, Zipper
SUPRO-20-TW-NW	20 oz Reinforced PVC, White, Zipper, No Window
SUPRO-20-TW-V	20 oz Reinforced PVC, White, Velcro

THINGS TO CONSIDER WHEN CHOOSING A RACK OR CABINET

- **What is to be stored?**

- **What size can you use?** Height, width and depth of kitchen space are important. You should also consider maneuvering area (ie. corners, elevators, etc.).

- **What capacity is needed?** The most popular 63"H model holds (20) 18"x26" sheet pans per rack. But, a variety of configurations and sizes are available.

- **What kind of spacing is needed?** To maintain the integrity of your product, spacing between ledges is critical. For example, a meringue pie wouldn't require the same amount of space as a donut.

- **Do you need to load from the front or side?**

- **What type of construction do you want?** Aluminum or stainless? Ask us for help! We are happy to help you determine what rack or cabinet will fulfill your needs.

BowTie™ Dunnage Racks

Racks join together without tools in "end-to-end" and "back-to-back" configurations with the exclusive BowTie™ feature. Racks have front-to-back slots for easier loading and unloading and superior air flow, which promotes longer shelf life of food product being stored. Heavy-duty construction gives racks the strength to hold up to 1,500 lbs. for 30" and 36" long racks and 3,000 lbs. for 48" and 60" racks. Models that end in "MB" contain Microban® Antimicrobial Product Protection–A Metro exclusive.

Model	Description	Model	Description
HP2230PD	22"x 30"	HP2230PDMB	22"x30" w/Microban
HP2236PD	22"x 36"	HP2236PDMB	22"x36" w/Microban
HP2248PD	22"x 48"	HP2248PDMB	22"x48" w/Microban
HP2260PD	22"x 60"	HP2260PDMB	22"x60" w/Microban

S-Series Dunnage Racks

Safely keep frozen, cold or dry inventory 12" off the floor. Heavy-duty polyethylene won't rust, corrode or bend and is easy to clean. One piece construction combined with sturdy legs makes these racks especially durable, strong, and stable. Solid or slotted tops ensure maximum air circulation around perishable products stored in coolers and freezers. Optional Camlink connectors securely lock multiple racks together. Available in dark brown or speckled gray.

Model	Description	Model	Description
DRS300131	Solid 30"	DRS300480	Slot 30"
DRS360131	Solid 36"	DRS360131	Slot 36"
DRS480131	Solid 48"	DRS480131	Slot 48"
DRS600131	Solid 60"	DRS600131	Slot 60"

STANDARD NSF REQUIREMENTS FOR FOOD PREP & STORAGE EQUIPMENT

Food contact and food-splash surfaces must be easy-to-reach, easy-to-clean, non-toxic, non-absorbent, corrosion-resistant, non-reactive to food or cleaning and should not leave a color, odor or taste to food.

Should be rounded with tightly sealed edges and corners.

Should be designed with solid and liquid waste traps that are easy to remove.

Consider replacing items if:
They're worn out. They no longer meet local health codes. They are no longer time or cost effective. They make it more difficult to adhere to your operation's HACCP plan.

Ingredient Bins

Store and transport bulk dry ingredients in the slant top ingredient bins. Fits perfectly under standard height prep tables and/or countertops. Two pieced, Camwear clear polycarbonate lid is virtually unbreakable and slides up and back for easy access to contents. S-hook on the front provides convenient location for hanging a scoop—helping operators comply with regional health codes that do not permit scoops to be stored inside bin. NSF. Made of FDA materials.

Model	Description
IBS27148	Slant, 27 gal.
IBS37148	Slant, 37 gal.
IB32148	Flat Top, 32 gal.
IB36148	Flat Top, 34 gal.
IB44148	Flat Top, 42$\frac{1}{2}$ gal.
IBS20148	Slant, 21 gal.
IBSF27148	Flat Top Sliding Lid, 27 gal.

ProSave™ Ingredient Management System

ProSave® Ingredient Management System provides you with all the right tools to maximize your efficiency for ingredient storage. Dual Action Food Box Lids fit all clear food boxes and slide back or flip up for 55% productivity savings. Ingredient Bins have integrated sliding lid for one-handed access and an integrated portioning scoop and hook for increased preparation efficiency. ProSave® Ingredient Shelf Bins provide first in, first out barrier to aid in proper rotation of ingredients. NSF.

Model	Description
FG360100WHT	Bin, 450 Cup Flat Top w/Sliding Lid
FG360088WHT	Bin, 400 Cup Slant Front w/ 32 oz. Scoop
FG360288WHT	Bin, 500 Cup Slant Front w/ 32 oz. Scoop
FG360388WHT	Bin, 600 Cup Slant Front w/ 32 oz. Scoop
FG9F7700CLR	Lid w/32 oz. Scoop (for 3600)
FG9F7800CLR	Lid w/32 oz. Scoop (for 3602)
Additional models available.	

CADDY CORPORATION

Tray Carts & Mobile Support Equipment

Designed for the most demanding cafeterias, kitchens, and dish rooms, these units are fully welded and are constructed from 304 stainless steel. Strong tubular legs and heavy-duty casters are standard to provide efficiency, safety, and durability. Tray and silver caddies provide an organized way of serving and storing. Dish and rack caddies are designed to fit under counter tops and come in a slim line option. Transfer, storage, and bussing caddies provide a perfect solution for handling and storing of trays, tableware, dish racks, and refuse.

Model	Description
TD Tray Delivery	Tray Delivery Carts
CM Self Leveling Dispensers	Silver, cups, mugs, plate, bowls, trays, underliners
T Carts	Transfer, storage, bussing, tray starters, napkin, silver, condiment carts
Carts & Stands	Mixer, utensil, coffee, toaster, utility, slicer

Ingredient Bins

Mobile ingredient bins are ideal storage in the kitchen. The 3" caster wheels with breaks makes this bin a breeze to move around the kitchen. Both models have an easy open lid, clear plastic front to simplify ingredient identification, and scoop has dedicated handle to remain out of ingredients. Shelf ingredient bins are stackable for storage efficiency. NSF listed.

Winco

Model	Description
IB-21	21 gal Mobile Ingredient Bin
IB-27	27 gal Mobile Ingredient Bin
IB-2S	2 gal Shelf Ingredient Bin, 40-Cup
IB-5S	5 gal Shelf Ingredient Bin, 80-Cup
IB-10S	10 gal Shelf Ingredient Bin, 150-Cup

LAKESIDE

MOVING FOODSERVICE FORWARD™

Tough Transport Banquet Trucks

Stainless steel, unitized welded construction gives you years of life. Easy to clean and sanitize. Extended perimeter bumpers for added protection. Extra load 8" casters provide a smooth, easy transport. Choose shelf style: 3 edges up, 1 down to help hold items on the shelves during transport or all shelf edges down for easy loading and unloading from all sides.

Model	Description
581	3-Shelf, 28"x46", 3 Edges Up, 1 Down
582	3-Shelf, 28"x46", All Edges Down
583	4-Shelf, 28"x46", 3 Edges Up, 1 Down
584	4-Shelf, 28"x46", All Edges Down
585	5-Shelf, 28"x46", 3 Edges Up, 1 Down
586	5-Shelf, 28"x46", All Edges Down
587	6-Shelf, 28"x46", 3 Edges Up, 1 Down

Additional models available.

MBQ Heated Banquet Cabinets

Metro banquet cabinets are engineered for heavy-duty use and put you in control of time, temperature, and taste with one-of-a-kind features that help improve your operation. White board information panel, ergonomic handles, and hands-free kick latch provide improved efficiency and maneuverability. Available in sizes ranging from 72 to 200 plate capacities, single or double door configurations, and standard electric heat or Quad-heat system that combines electric and canned fuel heat.

Model	Description
MBQ-120	Single door, standard electric heat, holds up to 120 covered plates
MBQ-150D	Double door, standard electric heat, holds up to 150 covered plates
MBQ-200D	Double door, standard electric heat, holds up to 200 covered plates
MBQ-120-QH	Single door, Quad-heat dual heat, holds up to 120 covered plates
MBQ-200D-QH	Double door, Quad-heat dual heat, holds up to 200 covered plates

METRO

Featured Chef

Paul Young

Reinhart

Corporate Chef
Rosemont, IL

Lobster Mac N' Cheese

1 tsp. butter
1 tsp. all purpose flour
½ tsp. mustard powder
½ tsp. onion powder
½ cup half and half
1 clove garlic minced
1/8 tsp. Tabasco sauce
1/4 cup shredded cheddar cheese
6 oz. Cavatappi pasta
2 oz. lobster knuckle and claw meat
1 sprig dill chopped
4 green onions sliced thin
Salt and pepper to taste

Cook the pasta in salted water. Meanwhile in a saute pan add the butter and melt over medium heat.

Stir in the flour and cook the mixture for about 2 minutes. Add the mustard powder, onion powder, Tabasco, and garlic. Add in the half and half and whisk. Add the cheese 1/3 at a time and stir until melted.

Bring the mixture to a simmer. Remove from heat.

Season with salt and pepper.

Add in the lobster meat and dill. Stir well.

Add the cooked Cavatappi into the sauce mixture and mix with a spatula over medium heat until well incorporated.

Garnish with green onion.

Serve and enjoy!

CAMBRO
TRUSTED FOR GENERATIONS®

H-Series Ultra Pan Carrier and Camcart

Enables HACCP compliance by maintaining safe, hot food temperatures for up to 4 hours when unplugged. Serving portion capacities range from 160 in the UPCH400 to 720 in the UPCH1600. Gentle, 150° to 165°F heat will not cook food and maintains food moisture. 60-minute preheat time from room temperature. UPCH400 models stack for storage or transporting on a Camdolly® with securing strap. Heated door kits also sold separately to retrofit UPC400, UPC800, and UPC1600. ENERGY STAR®.

Model	Description
UPCH400	Pan Carrier, 1-Comp., 160-180 Svgs (18^1/$_8$"x26^3/$_8$"x24^7/$_9$")
UPCH800	Camcart, 2-Comp., 320-260 Svgs (20^1/$_2$"x27^1/$_8$"x54")
UPCH1600	Camcart, 2-Comp., 640-720 Svgs (28^3/$_4$"x33^3/$_8$"x54^1/$_8$")

CAMBRO
TRUSTED FOR GENERATIONS™

Top Loading Pan Carriers

Durable and versatile top-loading pan carriers retain internal temperature and withstand tough external treatment. Foam insulated, sturdy lid with nylon latches for maximum heat retention. Holds full size pans, 12"x20" or fractional sizes with divider bars. Won't rust. Molded handles on all sides. Easy to clean, load, and unload. NSF.

Model	Description
100MPC110	26^3/$_4$"WX18"DX15"H Holds 1-8" Pan
UPC100110	26^5/$_8$"WX18"DX15^3/$_4$"H Holds 1-8" Pan
UPC140110	24^3/$_4$"WX17^3/$_8$"DX8^1/$_8$"H Holds 1-4" Pan
UPC160110	24^3/$_4$"WX17^3/$_8$"DX10^1/$_8$"H Holds 1-6" Pan
UPC180110	24^3/$_4$"WX17^3/$_8$"DX12"H Holds 1-8" Pan
DIV12135	Divider Bar 12"

CAMBRO
TRUSTED FOR GENERATIONS™

Ultra Camcarts® and Pan Carriers®

Tough, one-piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break. Thick polyurethane foam insulation and air tight gaskets provide top temperature holding performance. Door opens a full 270° for easy loading and unloading. May be used with Cambro H-Pans–food pans that can go from prep to cooler to oven to steam table, handling extreme temperatures of -40°F to 375°F.

Model	Description
400DIV180	ThermoBarrier (use w/UPC400/800 /UPCS400)
CD400110	Camdolly for UPC400
UPC1600110	Camcart, 28^1/$_8$"x32^1/$_4$"x53^1/$_4$", Holds 16-4"D
UPC800110	Camcart, 20^1/$_2$"x27^1/$_8$"x54", Holds 8-4"D
UPC600110	Camcart, 20^1/$_2$"x27^1/$_8$"x45", Holds 6-4"D
UPC1200110	Camcart, 28^1/$_2$"x32^1/$_4$"45^1/$_2$", Holds 12-4"D

Additional models available.

METRO®

Mightylite™ Pan Carriers

The ultra light, super-strong insulated carrier designed to help operators move bulk food more easily has arrived! Weighs 60% less than traditional polymer molded, urethane foam-filled carriers. Transport hot or cold food at safe, appetizing temperatures with confidence—Keeps food safe for 5+ hours! Convenient, integrated handles provide the ultimate flexibility to facilitate lifting, carrying, and moving in various situations. Eight handles make the job easier and allow you to lift whichever way makes you most comfortable!

Model	Description
ML300	Mightylite Pan Carrier - 4 pan capacity
ML400	Mightylite Pan Carrier - 6 pan capacity
MLD1	Mightylite Dolly w/strap
MLP1	Mightylite Partition
MLC1	Mightylite Caddy

CARLISLE
FOODSERVICE PRODUCTS

Cateraide™ Carriers

Exclusive automatic self-venting system keeps foods fresher, crisper, and more appetizing. Scratch-resistant polyethylene construction is easy to clean and maintain. Built-in seal eliminates gasket and keeps food hot or cold longer. Sleek contemporary appearance; ergonomically designed for easy loading, handling, stacking, and storing.

Model	Description
XT140003	XT 4" Top Load Pan Carrier Blck
XT160008	XT 6" Top Load Pan Carrier Fgrn
XT180001	XT 8" Top Load Pan Carrier Brwn
PC300N01	End Load/Pan Carrier Nylex Brn
PC600N03	Cart Pan End Load Nylex Blk
IT18043	IT Carrier 8" Single Pan Carmel

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

KD Service Cart & Utility Cart
The KD Service Cart and the large Utility Cart are economical and durable. Ship "knocked down" to minimize shipping costs. Assembles out of the box in minutes! Polypropylene shelves with marine rails are strong, stain resistant, and lightly textured to keep contents in place. Aluminum uprights ensure strength and stability. Powder coated stainless steel casters. Set up cart with one or both ergonomic handles. Service Cart holds up to 300 lbs. and Utility Cart holds up to 400 lbs.

Model	Description
BC331KD	Service Cart, Holds 300 lbs.
BC340KD	Large Utility Cart, Holds 400 lbs.

LAKESIDE®
MOVING FOODSERVICE FORWARD™

Tray & Silverware Cart
All stainless steel construction with sturdy, tubular U-frame construction. Cleans and sanitizes easily. Lower shelf is 21"x33" and will hold two tray stacks. Silverware rack holds ten silverware cylinders (not included) and features napkin shelf. All swivel 5" casters with non-marking tires. Model 213

THINGS TO CONSIDER WHEN BUYING CARTS
What will you be using the cart for? What size are the objects that will be placed on the cart? How much of the cart area will the objects cover? How much weight will be put on the cart? How many shelves are required?

METRO®

myCart™
Make every step count! Designed for your transport needs. Additional legroom puts more distance between the shelf and you. $7/16$" deep ship's edge lip around shelf perimeter. Depending on model, weight capacity 300-500 pounds. Available in 2- and 3-shelf configurations. Available in Gray, Black, Blue, and new Allergen Purple. Blue carts have Microban® Antimicrobial Product Protection–A Metro exclusive. Model MY1627-34BL shown.

Model	Description
MY1627-24BL	2-Shelf, 18⁵/₁₆"Wx21¹/₂"Lx3¹/₂"H (Gray, Black)
MY1627-34BL	3-Shelf, 18⁵/₁₆"Wx21¹/₂"Lx35¹/₂"H (Gray, Black)
MY2030-24BL	2-Shelf, 23⁷/₁₆"Wx34³/₈"Lx35¹/₂"H (Gray, Black)
MY2030-34BL	3-Shelf, 23⁷/₁₆"Wx34³/₈"Lx35¹/₂"H (Gray, Black)
MY2636-25BL	2-Shelf, 27¹¹/₁₆"Wx40¹/₄"Lx36⁷/₈"H (Gray, Black)
MY2636-35	3-Shelf, 2¹¹/₁₆"Wx40¹/₄"Lx36⁷/₈"H (Gray, Black)
MY2030-34AP	3-Shelf, 23⁷/₁₆"Wx34³/₈"Lx35¹/₂"H (Allergen Purple)

Featured Chef

Thaddaeus Smith
Sterno Products

Clothes Pin S'Mores
Yield: 40

20 whole graham crackers/ split in half
14 oz. dipping milk chocolate
20 marshmallows (halved)

Equipment
40 clothes pins
40 clothes pin holders
Sterno Butane Professional Culinary Torch

Line a large sheet tray with parchment paper. Break graham crackers into halves. Follow the package instructions for melting the dipping chocolate in the microwave or a double boiler.

Using a spoon spread about 2 teaspoons of chocolate on the top of each graham cracker (leave about a $1/2$ inch space near the bottom free of chocolate).

While the chocolate is still warm affix a marshmallow to the chocolate. Let cool under refrigeration for at least 20 minutes or until the chocolate has hardened.

Carefully insert each graham crackers into the open end of a clothes pin. Carefully insert the head of each clothes pin into a clothes pin holder to make a mini stand.

Using the Sterno Butane Professional Culinary Torch, flambé each Clothes Pin S'More to order.

Sterno® Products

Insulated Food Carriers
Designed to maintain the quality and safety of food. Multi-layered insulation keeps hot foods hotter and cold foods colder for longer. Tear-resistant, easy-to-clean liners are seamless; preventing leaks, bacteria, and odor from forming. Delivery DLX Carriers—Easy open overlap lid, side pockets, and window. Delivery Carriers—Zipper lid and picnic basket carry strap. Catering Carriers—Perfect for offsite caterers transporting food in standard size food pans. Stadium Carriers—Built tough and are comfortable to carry. All-purpose and Pizza Carriers—Ideal for restaurants taking large orders off-site.

Model	Description
70524	Delivery DLX Sm., 12"x14¹/₂"x13", holds 4 meal containers
70532	Delivery DLX 2X, 13"x22"x17³/₄", holds 10 meal containers
70518	Delivery XL, 11.5"x18"x11¹/₂", holds 6 sandwich containers
70514	Catering XL, 16"x24"x17³/₄", holds 4 full food pans
70542	Stadium Lg., 13"x22"x14", holds 90 hot dogs
70538	Pizza Carrier XL, 18¹/₂"x36"x14", holds (10) 16" pizzas

Additional models available.

LAKESIDE®
MOVING *FOODSERVICE* FORWARD™

Enclosed Bussing Carts

Attractive design with a variety of vinyl or laminate finishes. All-welded stainless steel construction is easy to clean and sanitize. Ideal as a set-up station. Leg and handle bumpers protect walls and furnishings. Optional hinged doors available.

Model	Description
610	3-Shelf (3 edges up, 1 down), Std. Duty, 200 lb. cap. $16^1/2$"x$27^3/4$"x$32^3/4$"
615	4-Shelf (3 edges up, 1 down), Std. Duty, 200 lb. cap. $16^1/2$"x$27^3/4$"x$32^3/4$"
822	3-Shelf (3 edges up, 1 down), Heavy Duty, 650 lb. cap $19^1/2$"x$31^1/4$"x$34^1/2$"
844	3-Shelf (3 edges up, 1 down), Heavy Duty, 650 lb. cap. $22^1/2$"x$39^5/16$"x37"

LAKESIDE®
MOVING *FOODSERVICE* FORWARD™

Utility Carts

A high value, low cost addition wherever a utility cart is needed. Constructed of easily sanitized stainless steel. All-welded, fully assembled. Capacity of 300, 500 or 700 lbs. Made in the USA. NSF models also available. Model 422 shown.

Model	Description
311	300 lb. Cap. Std. Duty, $16^1/4$"x$27^1/2$"x$32^1/8$"
722	700 lb. Cap. Hvy Duty, $32^5/8$"x$19^3/8$"x$35^1/2$", 3 Shelf
322	300 lb. Cap. Std. Duty, $18^3/8$"x30-3/4"x33"
411	500 lb. Cap. Med Duty, $16^3/4$"x$27^5/8$"x$33^3/8$"
422	500 lb. Cap. Med Duty, 19"x31"x$33^3/8$"
444	500 lb. Cap. Med Duty, $22^3/8$"x$39^1/4$"x$37^1/4$"

Additional models available.

Proserve™ Insulated Carriers

Keeps food hot/cold for up to 4 hours! Eliminate the headaches and backaches of transporting food and beverages with these lightweight and stylish insulated carriers. Rigid construction allows carriers to be stacked. Durable nylon exterior resists tearing and staining. Aluminum runners for pan support on end load carriers. Available in full and half pan sizes for top and end loading.

Model	Description
FG9F1200CGRAY	End Load Pan Carrier, Cap. (3) $2^1/2$" or (2) 4"
FG9F1300CGRAY	End Load Carrier, Cap. (5) $2^1/2$" or (3) 4"
FG9F1400CGRAY	End Load Carrier, Cap. (7) $2^1/2$" or (4) 4"
FG9F1500CGRAY	Top Load Carrier, Cap. (3) $1/2$" or (2) 4"
FG9F1600CGRAY	Top Load Carrier, Cap. (5) $1/2$" or (3) 4"
FG9F1900BLA	Carrier Dolly w/Strap, Black, 325 lb. Cap.

Utility/Service Carts

Durable and attractive carts store and transport for front and back-of-house applications. Choose from a variety of utility/service carts and accessories, including pocket-shelf, flat-shelf, and lipped shelf models.

Model	Description
FG335588PLAT	3-Shelf w/2 Enclosed Ends, 300 lb. cap. (Platinum)
FG409100BLA	3-Shelf Open Sided (Xtra™) 300 lb. cap., Black
FG409200OWHT	3-Shelf w/2 Enclosed Ends (Xtra™) 300 lb. cap. (Off White)
FG409300BLA	3 Shelf w/3 Enclosed Sides (Xtra™) 300 lb. cap., Black
FG409500BLA	3-Shelf Equipment Cart (Xtra™) 300 lb. cap., Black
FG409600BLA	4-Shelf, Open Sided (Xtra™) 300 lb. cap., Black

Additional models available.

CAMBRO®
TRUSTED FOR GENERATIONS™

Dish Caddies

Store and transport valuable dinnerware with confidence by using Cambro's Dish Caddies. Open access for easy loading and unloading. Molded-in handles on both ends. Polyethylene construction will not rust, crack, or chip. Adjustable Dish Caddy can be adjusted to hold 45-60 plates per stack—from a small $4^5/8$" plate to a 13" charger plate or pasta dish. Vinyl cover included. NSF. Versa Dish Caddy holds both square and round plates!

Model	Description
ADCS110	Adj.-Holds 45-60 $4^5/8$"-13" Plates
DC575110	Holds 45-60 $5^3/4$" Plates
DC700110	Holds 45-60 7" Plates
DC825110	Holds 45-60 $8^1/4$" Plates
DC1225110	Holds 45-60 $12^1/4$" Plates
DCS950110	Versa-Holds 45-60 $9^1/2$" Rnd or 8" Sqr
DCS1125110	Versa-Holds 45-60 $11^1/4$" Rnd or $9^1/2$" Sqr

METRO®

Poker Chip Dish Dollies

The sleek and stylish PCD is easy-to-clean, includes 4-swivel casters, and recessed handles for increased maneuverability and versatility. Its smooth, all-polymer design resists cracking, peeling, and chipping. All models are enhanced with built-in Microban® Antimicrobial Product Protection–A Metro exclusive. Protective vinyl dust cover included. NSF.

Model	Description
PCD11	26^9/$_{16}$"x31^7/$_8$"x26^9/$_{16}$", 4 dish columns, 60 dish cap. per column
PCD11A	Adjustable
PCD12	29^3/$_4$" x 31^7/$_8$" x 29-3/4", 4 dish columns, 60 dish cap. per column
PCD5	23^7/$_{16}$" x 31^7/$_8$" x 23^7/$_{16}$", 9 dish columns, 40 dish cap. per column
PCD7	27^3/$_{16}$" x 31^7/$_8$" x 27^3/$_{16}$", 9 dish columns, 40-60 dish cap. per column
PCD8	21^1/$_{16}$" x 31^7/$_8$" x 21^1/$_{16}$", 4 dish columns, 60 dish cap. per column
PCD9	23^9/$_{16}$" x 31^7/$_8$" x 23^9/$_{16}$", 4 dish columns, 60 dish cap. per column

PLATE DISPENSERS

Easy to maneuver with less handling of dishes. They offer versatility and labor saving benefits. Keeps dishes organized and out of sight. In some cases, heated models and/or built-in Microban® protection available.

LAKESIDE®

MOVING **FOODSERVICE** FORWARD™

Self-Leveling Plate Dispensers

All-welded stainless steel plate dispensers with hand adjustable plate guides and height adjustment; no tools required. 3^1/$_4$" diameter adjustment range. Heated and non-heated models available with Easy-Glide™ design for quiet, non-stick operation. Heated dispensers feature its own thermostatic control. Model 925 (shown) non-heated, fits plates sizes 6^1/$_2$" to 9^3/$_4$".

Model	Description
925	Non-Heated, 6^1/$_2$" to 9^3/$_4$" Plates
927	Heated, 6^1/$_2$"x9^3/$_4$" Plates
915	Non-Heated, 4^1/$_4$" to 7^1/$_2$" Plates
935	Non-Heated, 8^3/$_4$" to 12" Plates
917	Heated, 4^1/$_4$" to 7^1/$_2$" Plates
937	Heated, 8^3/$_4$" to 12" Plates

Featured Chef

Matt Storch
Match Restaurant
Norwalk, CT

Seared Wasabi Rubbed Tuna Resting on a Coconut Sticky Rice Cake with Sweet Maple Soy and Avocado Crema

Yield: 6 Portions

Seared Wasabi Rubbed Tuna:

1 lb. Yellow fin Tuna (bright red) 6-4 oz. portions (block cut)
1 oz. dry Wasabi powder (mixed with water to smooth paste)
1 cup white sesame seeds
3 tbsp. canola blend oil

Butcher tuna into small 4 oz. blocks, rub with Wasabi, and then coat with sesame seeds. In hot skillet with a touch of blended oil, place the tuna in a pan and sear on each side for about 15 seconds.

Sweet Maple Soy:

1 cup maple syrup
1 cup soy sauce

Place the maple and soy in a saucepot and reduce by ^{3}/$_4$. 6 tsp. Sriracha (Thai chili paste)

Avocado Crema:

1 ripe avocado
^{1}/$_4$ cup water
1 tsp. lemon juice
Tbsp. salt and pepper

Place all ingredients in blender and puree until very smooth, (if needed add a touch more water until the avocados are smooth), season with salt and pepper, and place in a squeeze bottle.

Rice Cakes:

4 cup Sushi Rice (cooked)
1 pint heavy cream
4 eggs
2 tsp. sesame oil
2 tsp. Rice Wine vinegar
^{1}/$_2$ bunch Scallions (sliced on bias)
1 cup coconut milk

Mix all the ingredients for the rice cakes together excluding the rice. When all ingredients are thoroughly mixed then fold in the rice.

Place in an oven proof-baking dish with 1-inch sides and place in a preheated 300°F oven for 1 hour, or until the 'flan' mixture has set. (The dry toothpick method is a sure test!)

When the rice cakes have cooled, remove from dish and cut into large triangles.

Place 1 tsp. of Sriracha on the plate and drizzle a touch of the avocado crema below that. On the opposite side place a healthy portion of sweet soy sauce on the base of the plate. Place the warm rice cake on top of the soy. Slice the tuna into three slices, season the flesh with salt and fan it around the rice cake. Watercress is used as a garnish.

Pay Close Attention When Storing Your Fresh Produce

Ethylene-producing fruits should be stored in the refrigerator as far from ethylene-sensitive fruits and vegetables as possible. Also placement in the walk-in can make a difference in the longevity of your product. See guide below.

In a walk-in cooler, colder temperatures are found in the back and warmer temperatures in the front, near the door. Temperatures can range from 32°F to 41°F depending on location. Certain types of produce should be stored at warmer temperatures near the door for best quality.

Location of fruits and vegetables is important because fruits, in general, produce ethylene gas, which fosters natural ripening, but it also can cause most vegetables and a few non-ethylene producing fruits to deteriorate more quickly and develop undesirable characteristics.

Ethylene producers that can be stored together and should be *stored toward the front* of the walk-in include: lemons, limes, mangoes, and pineapples on one shelf and tomatoes, watermelon, avocados, honeydew, and grapefruit on one shelf.

Ethylene producers that can be stored together and should be *stored toward the middle* of the walk-in include: oranges and tangerines on one shelf and cantaloupe and mandarin oranges on one shelf.

Ethylene producers that can be stored together and should be *stored toward the back* of the walk-in include: pears, plums, and berries on one shelf and apples, nectarines, and peaches on one shelf.

Bananas, potatoes and dry onions should not be refrigerated. Store between 60°F and 70°F.

The following Ethylene Sensitive Produce should be stored far away from the Ethylene producers mentioned above.

Ethylene Sensitive Produce that can be stored together and should be *stored toward the front* of the walk-in include: peppers and summer squash on one shelf and cucumbers, green beans, and okra on one shelf.

Ethylene Sensitive Produce that can be stored together and should be *stored toward the middle* of the walk-in include: asparagus, Brussel sprouts and broccoli on one shelf and cabbage, cauliflower, mushrooms, and radishes on one shelf.

Ethylene Sensitive Produce that can be stored together and should be *stored toward the back* of the walk-in include: fresh cut produce and carrots on one shelf and lettuce, corn, greens, spinach, and herbs on one shelf.

DINING

Dinnerware
Glassware
Flatware
Tabletop Accessories
Serving
Linens

CHINA CARE

If you notice many rim chips on your china:

- Do not stack cups on one another
- Check for improper washing racks
- Line your soak sink
- Watch for overlapped plates in rack or on belt in dish machine
- Be careful about mixing heavyweight and lightweight bodied china in dish room
- Look for improper bus tub loading

If you notice a lot of surface wear:

- Minimize use of metal sponges. White plastic sponges are made for ceramic and glass dinnerware.

If you notice too much breakage:

- Avoid placing in soaking tubs roughly
- Always hold item using handle
- Check for improper rack height
- Use compartment racks
- Use trays to carry plates to the table (not by hand or on arm)
- Watch over stacking self-levelers
- Avoid thermal shock conditions
- Do not heat dinnerware over an open flame

TRADITIONAL SIZES & PLATE NAMES

Charger 13$\frac{1}{2}$"

Service Plate 12"

Dinner Plate 10"

Luncheon Plate 9"

Salad Plate 8"

Dessert Plate 7"

Bread & Butter 6"

DINNERWARE CARE

Unload dinnerware one piece at a time from the dish machine. This prevents chipping and rims clicking together. A quiet dish room is evidence of longer dinnerware and glassware life. Keep an adequate supply of dinnerware in stock. Proper rotation and careful handling will extend the service life of your dinnerware and keep replacement costs down.

Charleston Collection

Known as the "most hospitable city in America" our Charleston Collection will inspire the same hospitality for your guests. The vintage scalloped design and refined look are well-suited for a myriad of culinary styles.

Model	Description
SCA-064	Plate 6$\frac{1}{2}$"
SCA-074	Plate 7$\frac{1}{2}$"
SCA-090	Plate 9"
SCA-104	Plate 10$\frac{1}{2}$"
SCA-122	Plate 12$\frac{1}{4}$"
SCF-080	Cup 8oz
SCE-060	Saucer 6"

Additional models available.

Artisan Geode Collection

The Artisan Geode Collection is reminiscent of the irregularly shaped formations within a geode. The handmade look of Artisan combined with the lively speckled Agave and Azure glazes gives this collection a bohemian yet contemporary appearance.

Model	Description
GGA-002	Plate 6$\frac{1}{2}$" - Agave
GGA-005	Plate 9" - Agave
GGA-006	Plate 10$\frac{1}{4}$" - Agave
GGA-008	Plate 11$\frac{5}{8}$" - Agave
GGA-500	Square Plate 7$\frac{1}{4}$" - Agave
GGA-501	Square Plate 9" - Agave
GGA-502	Square Plate 11" - Agave
GGA-650	Ellipse Plate 8$\frac{3}{8}$" - Agave

Additional models available.

Napa Collection

Elegant, rich, and robust is what Napa is all about, and with this collection, your cuisine will be too. Let the subtle and delicate lines of Napa offer a presentation your palate will remember. Available in Pearl White. All our products have a Lifetime Edge Chip Limited Warranty and are lead free, fully vitrified, microwave safe, oven proof, and dishwasher safe.

Model	Description
AAU-002	Plate 6"
AAU-003	Plate 7$\frac{1}{8}$"
AAU-004	Plate 8$\frac{1}{8}$"
AAU-006	Plate 10$\frac{1}{8}$"
AAU-009	Plate 12"
AMU-559	Rectangular Plate 12"
AMU-552	Rectangular Plate 14"

Additional models available.

ONEIDA

Terra Verde Collection

We are expanding our Terra Verde Dinnerware line to include additional items that will complement the existing three colors to provide a comprehensive tabletop solution. Look for new oval round bowls, coupe plates and ramekins to complete the existing Terra Verde portfolio in Cotta, Natural, and Dusk.

Model	Description
F1493025150	Cotta $10^1/_4$" Coupe Plate (round)
F1493025370	Cotta 13" Coupe oval/round Platter
F1493020131	Dusk $8^1/_4$" Coupe Plate (round)
F1493020314	Dusk Platter - Serving
F1493015563	Natural Mug (11 oz.)
F1493015730	Natural Bowl ($18^1/_2$ oz.)

Additional models available.

ONEIDA

Botticelli Dinnerware

A dramatic, steep leaf embossed with hand-carved textures creates an impressive showcase for food presentations. Created by award-winning European design team Queensbury-Hunt, Botticelli appeals to both casual and fine dining settings.

Model	Description
R4570000147S	Plate - Rim Square
R4570000149	Plate
R4570000371S	Platter - Rectangle
R4570000740	Bowl - Soup Rimmed Deep (30 oz.)
R4570000751	Bowl Pasta/Entrée (50 oz.)
R4570000795	Bowl - Pasta Top Hat (24 oz.)

Additional models available.

Vertex CHINA
Versatility redefined.

Argyle & Catalina Collection

Argyle and Catalina offer the backbone for all tabletop needs. Both feature a versatile bright white porcelain body that can work in almost any application. Argyle features a traditional wide rim and Catalina has a standard narrow rim. Both share numerous accessories that integrate seamlessly.

Model	Description
ARG-12	Platter Re $9^3/_4$"
ARG-13	Platter Re $11^1/_2$"
ARG-168	Coffee House Mug $3^1/_2$"- 16 oz.
ARG-11	Fruit Bowl $4^3/_4$" - $3^1/_2$ oz.
ARG-21	Plate Re 12"
ARG-22	Plate Re $8^3/_4$"

Additional models available.

Vertex CHINA
Versatility redefined.

London Collection

With diverse shape options including mid-rim, wide rim, coupe, and geometrics, London has always fit virtually anywhere. London is at home in hotel banquets, casual or fine dining. A wide array of accessories and miniatures allows London to complete your tabletop.

Model	Description
LD-8	Plate Mid Rim, 9"
LD-16	Plate Mid Rim, $10^5/_8$"
LD-U9	Plate Uptown Wide Rim, $9^7/_8$"
LD-U16	Plate Uptown Wide Rim, $10^3/_8$"
LD-17	Mug, $3^3/_8$" - 12 oz.
LD-36	Saucer A.D., $4^5/_8$"

Additional models available.

THE DINING EXPERIENCE

Presentation of your signature menu items is an important part of creating the ultimate dining experience for your customers. As the waiter places everyone's plate down in front of them, everyone at the table looks on with excitement and delight. There's a sense of pride for the receiver of each plate as they take credit for making such a great choice. If the presentation is really spectacular, diners will take pictures to share with their friends. Chefs are artists with their culinary and presentation skills and diners want to get in on the experience. Be sure to pay attention to the dinnerware and overall decor and ambiance when creating dining experiences for your guests.

Pacifica Collection

Available in Porcelain White, the Pacifica Collection is reminiscent of the sandbars and ocean surf that hug the picturesque coastline of California. Rich in beauty with exquisite lines, Pacifica presents the look of serenity and grace. All our products have a Lifetime Edge Chip Limited Warranty and are lead free, fully vitrified, microwave safe, oven proof, and dishwasher safe.

Model	Description
FPA-062	Plate 6$\frac{1}{4}$"
FPA-082	Plate 8$\frac{1}{4}$"
FPA-090	Plate 9"
FPA-104	Plate 10$\frac{1}{2}$"
FPA-116	Plate 11$\frac{3}{4}$"
FPB-090	Stackable Bouillon 9 oz.
FPB-140	Nappie 14 oz.

Additional models available.

Kona Collection

The Kona Collection is not only unique and stylish, but versatile. The square and rectangle shapes of Kona provide the perfect canvas for charcuterie, appetizers, sushi, tapas, and even desserts. With the distinctive "lava" glaze and wood grain embossing, this collection will inspire chefs and guests alike.

Model	Description
GKP-500	Square Plate 6"
GKP-501	Square Plate 8$\frac{1}{2}$"
GKP-502	Square Plate 10"
GKP-503	Square Plate 12"
GKP-551	Rectangular Plate 10"
GKP-552	Rectangular Plate 14"
GKP-553	Rectangular Plate 14"
GKP-554	Rectangular Plate 16"

DINNERWARE DURABILITY

Typically, the higher the weight of the dinnerware, the more durable it will be. But, consideration should also be given to your waitstaff.

How much can be carried on one tray? How far will the trays be carried?

Find a weight that provides the look you want and is comfortable for your employees.

Marble Dinnerware

Blended tones of porcelain create an organic, layered, and highly individualized aesthetic that we call Marble. Accepting and unifying food and nature, Marble offers a perfect surface to celebrate the farm and the table.

Model	Description
L6200000133	Plate Raised Rim 8$\frac{1}{4}$"
L6200000156	Plate Raised Rim 11"
L6200000500	Saucer (fits: 530)
L6200000530	Stack Cup
L6200000700	Bowl, 4$\frac{5}{8}$" (10 oz.)

Additional models available.

Intensity Dinnerware

Minimalist design with softly rounded edges for a refined appearance with large surface areas perfect for in-room service, banquets, and table service restaurants. Made of Zenix®, a pure mineralized dinnerware material that is up to 7 times more resistant than other dinnerware materials.

Model	Description
J6993	Mug 9$\frac{3}{4}$ oz.
L2434	Coffee/Teacup 6$\frac{1}{4}$ oz.
G4392	10" Banquet Plate
G4391	8" Salad Plate
G4394	Bread & Butter Plate, 6$\frac{1}{4}$"
G4975	Oval Platter, 13$\frac{3}{4}$"x10"

Additional models available.

Studio Pottery

Add a splash of color for a delectable dessert or bring your tabletop alive with Studio Pottery. The perfect garnish for your tabletop, combining rich azure hues and more than 20 presentation options will tempt your diner's palette. Studio Pottery also features the new Oneida® scratch and mark resistant foot that not only reduces glaze abrasion and metal marking, but is gentle on delicate tabletop surfaces.

Model	Description
F1468994151	Plate
F1468994283	Tapas Dish (16 oz.)
F1468994001	Plate - Square
F1468994042	Mug (11$\frac{3}{4}$ oz.)
F1468994108	Tapas - Single handle (12 oz.)
F1468994109	Cocktail Plate- Round

Additional models available.

arc cardinal

Candour Cirrus
A classic style with a swept embossment design for contemporary, updated elegance. Its extra strong porcelain material and stackability features provide the long lasting durability for high volume operations and banquet service.

Model	Description
FK764	Dinner Plate 11$\frac{1}{2}$"
FK766	Brunch Plate 10"
FK767	Salad Plate 8$\frac{1}{2}$"
FK769	B&B Plate 6$\frac{1}{4}$"
FK775	Saucer 6$\frac{1}{2}$"
FK777	Stack Cup 9$\frac{3}{4}$ Oz

Additional models available.

arc cardinal

Candour
In extra strong porcelain, Candour is a go-to with customers for its long lasting resistance and unmatched elegance. A bright white timeless line now available in rimless coupe and wide rim styles for casual to upscale versatility.

Model	Description
FH285	Coupe Dinner/Banquet 10$\frac{3}{4}$"
FH286	Coupe Salad/Dessert Plate 8$\frac{1}{8}$"
FH288	Coupe B&B Plate 6$\frac{1}{2}$"
FH610	Coupe Oval Platter 12$\frac{1}{4}$"
FH611	Coupe Oval Platter 14$\frac{1}{4}$"
FH621	Deep Coupe Plate 24$\frac{1}{2}$ Oz. 8$\frac{1}{8}$"

Additional models available.

THINGS TO CONSIDER

Is this a new purchase, complete replacement, or restock?
Helps you determine whether you are helping customer select a new pattern, or match a pattern currently in use.

If new or complete replacement, what kind of décor do you currently feature?

What are your design and color choices? Geometric shapes, standard shapes, bright white, cream, ivory?

It should complement the color and design of your establishment. When choosing dinnerware, you should consider several things: materials, colors, shapes, and sizes.

Contact us for assistance. We are always happy to help you.

iti INTERNATIONAL TABLEWARE INCORPORATED
Refreshing the Tabletop

Dresden™ Dinneware Collection
The Dresden™ Dinneware Collection from ITI offers a unique "cross-pattern" embossment on a beautiful bright white body. Be sure to check out the new narrow rim options for larger plating surface needs. The plates, platters, accessory items along with the matching 18/8 flatware pattern makes Dresden™ the ultimate choice for any fine dining establishment!

Model	Description
DR-16	Plate, 10$\frac{3}{8}$"
DR-6	Plate, 6$\frac{1}{4}$"
DR-15	Bowl Salad, 18 oz., 5$\frac{1}{2}$" Dia.x2$\frac{1}{4}$"H
DR-14	Platter, 12$\frac{1}{8}$" x 8$\frac{1}{2}$"
DR-37	Cup AD, 4 oz., 2$\frac{3}{4}$"
DR-23	Cup, 9 oz., 3$\frac{3}{8}$" Dia.x2$\frac{1}{2}$"H
DR-38	Saucer AD, 4$\frac{3}{4}$"
DR-2	Saucer, 6$\frac{1}{2}$"

Additional models available.

iti INTERNATIONAL TABLEWARE INCORPORATED
Refreshing the Tabletop

Vale™ Dinnerware Collection
Refresh your tabletop with the beautifully bold Vale™ Dinnerware collection from ITI. The organic shape of the oblong plates combined with the brilliant bright white color will add a touch of distinction to your tabletop.

Model	Description
VL-16	10$\frac{1}{2}$" Plate
VL-18	8"x6$\frac{1}{2}$" Bowl
VL-44	10" Bowl
VL-1	Cup 8 oz
VL-2	Saucer
VL-60	Creamer, 5 oz

Additional models available.

iti INTERNATIONAL TABLEWARE INCORPORATED
Refreshing the Tabletop

Savannah™ Dinnerware Collection
ITI continues to "Refresh The Tabletop®" with the uniquely designed Savannah™ Dinnerware collection. These square/rectangular shaped, organically inspired plates sport a soft "basket-weave" texture for a truly rustic look and feel. Savannah™ is available in 3 natural colors: Terracotta, Basil, and Khaki to offer an appealing and natural touch to any table setting.

Model	Description
SV-11	Oval Bowl
SV-120	Oval Pasta Bowl
SV-127	Rectangular Platter
SV-8	Square Plate
SV-2	Saucer
81376-SV	Bistro Mug
SV-17	Cup
SV-100	Salt & Pepper Set

Additional models available.

Mingle™ Dinnerware

Focus on fun! Mingle Dinnerware offers the high style of ceramics with the safety and durability of melamine. The swirl design draws your eye in and puts the focus on your culinary creations. Choose from a variety fun colors.

Model	Description
54001-415	Dinner Plate 11" - Aqua
54001-452	Dinner Plate 11" - Fireball
5400218	Salad Plate 9" - Smoke
5400246	Salad Plate 9" - Jade
5400313	Rimmed Soup Bowl $28^1/_2$ oz - Amber
5400315	Rimmed Soup Bowl $28^1/_2$ oz - Aqua
5400717	Bread & Butter Plate 7" - Copper

Additional models available.

Diamond Ivory

NSF certified line of break-resistant melamine dinnerware is heavily glazed for strong stain resistance. The outstanding quality is supported by a 2-year warranty against breakage. Dishwasher safe.

Model	Description
NP-10-DI	Narrow Rim Plate, $10^1/_2$"
NP-6-DI	Narrow Rim Plate $6^1/_2$"
NP-7-DI	Narrow Rim Plate $7^1/_4$"
NP-9-DI	Narrow Rim Plate 9"
OP-120-DI	Oval Platter 12"x9"
OP-135-DI	Oval Platter $13^1/_2$" x $10^1/_4$"
B-525-DI	Bowl $5^1/_4$", 16 oz. (16.4 oz. Rim-Full), $2^1/_2$"D
B-86-DI	Bowl 6", (8 oz. Rim-Full), $1^1/_2$"D
B-875-DI	Bowl $8^1/_2$", (27.9 oz. Rim-Full), $1^1/_2$"D

Additional models available.

Oval Platter & Round Plate Covers

Vollrath offers 41 stock sizes of round covers. Constructed of 18/8 stainless steel. Satin-finish keeps covers looking better longer; mirror-finished available at additional charge. Custom plate covers for plates $7^{11}/_{16}$" to $12^3/_4$" and Custom platter covers for platters $8^1/_4$" to $13^3/_8$". Lengths from $9^3/_8$" to $15^5/_8$" and heights from 2" to $2^3/_4$" also available. Precision fitting styles ensures stackability for footed or non-footed plates.

Model	Description
52651	Round Plate Cover, Fits Plates $9^3/_{16}$" to $9^1/_4$"
62309	Round Plate Cover, Fits Plates $10^3/_{16}$" to $10^1/_4$"
62310	Round Plate Cover, Fits Plates $10^5/_{16}$" to $10^3/_8$"
62311	Round Plate Cover, Fits Plates $10^7/_{16}$" to $10^1/_2$"
62312	Round Plate Cover, Fits Plates $10^9/_{16}$" to $10^5/_8$"
62313	Round Plate Cover, Fits Plates $10^{11}/_{16}$" to $10^3/_4$"

Additional models are available.

Camwear Camcovers

Dents, dings, and breakage become a problem of the past when you use Camwear Camcovers! Super-tough, lightweight polycarbonate construction is unequalled in strength and durability. Food stays hot and appetizing without pre-heating. Can be used in heated carts, up to 210°F. Dishwasher safe. NSF. Available in Clear (152), Silver (486), Amber (153), and Beige (133).

Model	Description
900CW	$9^1/_8$"x$2^3/_4$"
806CW	$8^7/_{16}$"x$2^{11}/_{16}$"
901CW	$9^5/_{16}$"x$2^{13}/_{16}$"
905CW	$9^1/_2$"x$2^{13}/_{16}$"
909CW	$9^3/_4$"x$2^3/_4$"
9011CW	10"x$2^7/_8$"x$2^7/_8$"

Additional models are available.

DINING SERVICE GUIDE

Suggested service for 100 people. Numbers are per dozen.

DINNERWARE	A	B	C	D	E	F
Cups & Saucers	15	15	12	12	12	12
Bouillon/Sugars	6-9	3-6	6	12	6-9	0
Plates $5^1/_2$"	12	0	0	12	18	0
Plates $6^1/_2$"-7"	12	18-24	15	12	0	12
Plates 8"-9"	6	12	12	12	15	12
Plates $9^1/_2$"-$10^1/_2$"	10	3	0	12	0	0
Bowls 10-16 oz.	3	6	6	0	6-9	9
Grapefruits	3	3	0	0	6-9	0
Fruit Saucers	12	12	12	12	12	12

TABLEWARE						
Teaspoons	18	18	18	18	18	18
Soup/Dessert Spoons	6	12	12	12	12	12
Tablespoons	3	0	0	3	0	0
Iced Tea Spoons	3	6	6	0	0	0
Coffee Spoons (AD)	3	0	0	0	0	0
Bouillon Spoons	6	0	6	0	6	0
Forks	12	12	18	12	18	12
Salad Forks	12	12	0	12	0	0
Cocktail Forks	6	3	0	0	0	0
Dinner Knife	12	12	12	12	12	12
Butter Knife	12	0	0	0	0	0
Knife Steel	6	3	0	0	0	0

GLASSWARE						
Tumblers	12	18	12	12	0	0
Juice	6	12	6	12	12	6
Iced Tea	6	6	6	12	0	0
Milk	6	12	6	0	12	12

A=Hotels and Restaurants; B=Coffee Shops; C=Cafeterias; D=Caterers for Clubs/Churches; E=Hospitals and Nursing Homes; F=Schools and Colleges

Artisan Baskets & Breadstick Holder

Add that extra touch of elegance to any table setting. Black powdered coated metal in a variety of sizes. Models BK155, BK156, BK157, BK11709, BK17212, BK171372, and BK17410 shown.

Model	Description
BK11709	Black Oblong Bskt, 9x4x2"
BK17209	Black Rectangle, 9x6x2^1/$_2$"
BK17409	Black Oval Bskt,9x6x2^1/$_4$"
BK17508	Black Round Bskt, 8"x2"
BK157	Black Appetizer Cone, 4^3/$_4$"x6^3/$_4$"
BK171182	Black Round Bskt w/ Ramekin Holders 11"x8"x2"

Additional models available.

Melamine Ramekins

The most extensive line of melamine and SAN ramekins in the foodservice industry. Ramekins have the distinct look and feel of ceramic, porcelain, and glass, but are made tough. Reduced chipping and breakage lowers your replacement costs making them the best long-term investment. Dishwasher safe, microwave safe (SAN only), and stackable for efficient storage. Versatile shapes, sizes, and colors complement any setting. Made in the USA.

Model	Description
0373	Contemporary Ramekin, 3 oz.
0391	Smooth-Sided Ramekin, 1^1/$_2$ oz.
0392	Smooth-Sided Ramekin, 2 oz.
0396	Smooth-Sided Ramekin, 6 oz.
0393	Smooth Sided Ramekin, 3 oz.
0388A	Spouted Ramekin, 4 oz.

Additional models available.

Mason Jar Salt & Pepper Shakers

The vintage mason glass design makes these shakers the perfect addition to your tabletop. Model shown C170-12. Two sizes to choose from—4^3/$_4$ oz. (H475S&P) and 1^1/$_2$ oz. (C170-12).

Model	Description
H475S&P	Mason Jar Salt & Pepper Shaker, 4^3/$_4$ oz.
C170-12	Mini Mason Salt n Pepper Shaker, 1^1/$_2$ oz.

Versa Rack™ Racks, Mediterranean Collection

The ideal solution for organizing and merchandising your tabletops. With its black powder coated metal Mediterranean style, Versa Rack™ is available in full or half racks with clips to hold menus or promotional cards. Model BK2780 shown.

Model	Description
BK2595	Black Med. 5.95" Round
BK259512	Black Small Half
BK2679	Black Med. 6.79" Round
BK267912	Black Large Half
BK2780	Black Med. 7.80" Round

Authentic Collection™

This distinctive collection of oil and vinegar bottles and matching salt and pepper shakers is sure to shake up your tabletop with that authentic look of recycled green glass and stainless steel tops. Models 6618 and 6619 shown.

Model	Description
6618	Shakers, 4 oz.
6619	Oil & Vinegar Dispenser, 12 oz.

Vertigo Collection

Add a bit of fun to your tabletop with black metal appetizer cones. Cone shaped servers come in a variety of sizes and are available with or without ramekin attachments.

Model	Description
AC57	5"x7" Black Cone
AC59	5"x9" Black Cone
AC77	7"x7" Black Cone
AC95	9"x5" Black Cone
ACR259	5"x9" Black Cone w/2 ramekins
ACR57	5"x7" Black Cone w/ramekin
ACR59	5"x9" Black Cone w/ramekin
ACP7	7"x6^1/$_2$" Bags for Cones

Olive Wood Serving Boards

The earthy look of these boards is accented with funky cut handles and a rich pattern that runs through the wood for a winning design! They are sure to complement whatever you choose to serve on them.

Model	Description
OWB116	10^5/$_8$"L x 5^1/$_8$"W x ^{3}/$_4$"H
OWB117	12^1/$_4$"L x 5^3/$_4$"W x ^{3}/$_4$"H
OWB118	16^5/$_8$"L x 5^7/$_8$"W x ^{3}/$_4$"H
OWB149	14"L x 9"W x ^{3}/$_4$"H
OWB157	15^1/$_2$"L x 7"W x ^{3}/$_4$"H
OWB178	17"L x 9"W x ^{3}/$_4$"H

Pepper Mills/Salt Shaker Sets

Chef Specialties pepper mills and sets offer classic elegance to any table. Crafted to withstand commercial use, the grinding mechanism adjusts from very fine to coarse pepper. Professional Series pepper mills are fitted with our Pennsylvania stainless steel grinding mechanism. HomeCookin' Series mills are constructed with our durable ceramic mechanisms. Lifetime warranty on grinding mechanisms.

Model	Description
10150	10" Imperial Walnut PM
29910	4" Futura Stainless PM/SS Set
08600	8" Candy Apple Red PM/SS Set
90050	5$^1/_2$" Burnished Copper Acrylic PM/SS Set
01572	3$^1/_2$" Acrylic PM/SM Set
04100	4" Walnut PM/SS Set
06301	6" Ebony PM/SS Set
12100	12" Natural PM
12400	12" Stainless Steel PM

GROUND PEPPER

For better flavor, always use freshly ground pepper. The flavor comes from the oils of the sliced peppercorns. There are three basic types of pepper: black, white and green. Black is the strongest (slightly hot with a hint of sweetness) flavor of the three. White peppercorns are smaller, have a smoother skin and a light-tan color with a milder flavor. The green peppercorn is the soft, under ripe berry that is usually preserved in brine. It has a fresh flavor that is less pungent than the berry in its other forms.

Store whole in a cool, dark place for about a year. Ground pepper will keep its flavor for about four months. Green peppercorns packed in brine should be refrigerated once opened and will keep for one month; packed in water will keep for a week.

Shakers & Pourers

Shake things up with shakers and pourers from TableCraft. Whether your style is traditional or avant-garde and contemporary, the unique angles and curves of TableCraft's pieces are sure to meet all of your tabletop needs. Choose glass or polycarbonate in 6, 8 or 12 oz. capacities.

Model	Description
260	Swirl Glass Shaker, Perforated Chrome Plated Top, 6 oz.
260SL	Swirl Glass Shaker, Slotted S/S Top, 6 oz.
800	Fluted Glass Shaker, Perforated S/S Top, 12 oz.
57S	Fluted Glass Pourer, Side Flap S/S Top, 12 oz.
261	Modern Glass Shaker, Perforated Chrome Plated Top, 8 oz.
P260	Swirl Polycarbonate Shaker, Perforated Chrome Plated Top, 6 oz. (BPA free)

Additional models available.

Plastic Tops for Shakers & Pourers

Great for tabletop condiments such as grated cheeses or various spices. Can be used in high humidity, no rust or corrosion. Dishwasher safe. Choose perforated or slotted in black, red, green, white, gray, and chrome. Use with any TableCraft 6, 8 or 12 oz. shaker/pourer. Shipped one dozen per polybag with header card.

Model	Description
C260SLTBK	Slotted Top (for 6 or 8 oz.), Black
C260SLTCH	Slotted Top (for 6 or 8 oz.), Chrome Plated
C260SLTGR	Slotted Top (for 6 or 8 oz.), Green
C260SLTRE	Slotted Top (for 6 or 8 oz.), Red
C260SLTWH	Slotted Top (for 6 or 8 oz.), White

Additional models available.

INVERTAtop™ VALVEtop™ Squeeze Dispensers

Fill from the top and dispense from the bottom! Soft, leak-proof PerfectFlex™ design is operator friendly, while reducing waste and ensuring faster food prep. Valve design works with a variety of both low viscosity, fast flowing liquids such as olive oil & vinegar as well as high viscosity, slow-flowing condiments such as barbeque and mayonnaise. In addition, the valve easily dispenses chunky sauces such as Thousand Island dressing and tartar sauce! Any sauce with up to $^1/_8$" particles.

Model	Description
12SV	12 oz. NSF InvertaTop Valve Top
16SV	16 oz. NSF InvertaTop Valve Top
24SV	24 oz. NSF InvertaTop Valve Top
53FCAPA	53mm End Cap for 12SV/16SV, Assorted (2 ea. Red, Black, Yellow, Lt Blue, Blue, Green)
T6	6-Hole Squeeze Bottle Holder
SQH6	Squeeze Bottle Holder
SQH8	Squeeze Bottle Holder

Additional models available.

Blazun Drinkware

Made from high quality food-grade polycarbonate, Blazun has the look, feel, and clarity of glass equivalent. Heavy-duty, polycarbonate drinkware is virtually unbreakable, affordable, scratch-resistant, durable, reliable, and safe. Guaranteed against cracks or stress fractures, so you can be assured of having top-quality drinkware without the breakage associated with traditional glassware. Dishwasher safe.

Model	Description
PS-45	19 oz. Stacking Pint
PS-4	8 oz. Rocks
PS-16	$13^1/_2$ oz. Vino Rosso
PS-14	$6^1/_2$ oz. Mojito
PS-46	$13^1/_2$ oz. Stemless Wine
PS-9	$6^1/_2$ oz. Martini
PS-6	8 oz. Vino Blanco
PS-7	$5^1/_2$ oz. Bellini Flute
PS-10	9 oz. Jasper Tumbler

Additional models available.

Bahama Tumblers

Quench your thirst with these refreshing tumblers. Shatter-resistant SAN plastic available in red, clear, jade, and blue. Dishwasher safe. 100% BPA-free. NSF.

Model	Description
9922-1	22 oz. Cooler (25.6 oz. Rim-Full)
9916-1	16 oz. Beverage (18.9 oz. Rim-Full)
9914-1	14 oz. Beverage (25.9 oz. Rim-Full)
9912-1	12 oz. Double Rocks (13.25 oz. Rim-Full)
9909-1	9 oz. Rocks (9.45 oz. Rim-Full)
9907-1	7 oz. Rocks (7.65 oz. Rim-Full)
9955-1	$5^1/_2$ oz. Rocks (6.45 oz. Rim-Full)

Plastic Drinkware

We've got both ends of the spectrum covered, from the sophisticated SAN plastic barware to the durable line of tumblers for your everyday needs. G.E.T.'s drinkware is so beautiful that you'll gasp if you drop one. That is until you remember they're break-resistant. Available in clear; colors available on select barware. Custom imprinting also available.

Stackable Tumblers

Durable SAN reduces breakage. Tapered sides make tumblers easy to stack and pull apart. Textured exterior hides wear and tear. Stacking lugs inside prevent jamming when stored. BPA free. Dishwasher safe.

Model	Description
5501	5 oz.
5526	8 oz.
5529	9 oz.
5506	$9^1/_2$ oz.
5212	12 oz.
5216	16 oz.
5220	20 oz.
5224	24 oz.
5232	32 oz. Tall
5532	32 oz.

Pitchers & Tumblers

Several designs for different applications. Cambro tumblers and pitchers have the look and feel of glass but offer cost savings and lightweight handling. Pitchers have exclusive thumb grip and contoured ice lip.

Model	Description
NT10152	Newport Tumbler NT 10 oz.
NT12152	Newport Tumbler NT 12 oz.
NT14152	Newport Tumbler NT 14 oz.
NT16152	Newport Tumbler NT 16 oz.
NT20152	Newport Tumbler NT 22 oz.
D8152	Del Mar Tumbler DM 8 oz.
D12152	Del Mar Tumbler DM 12 oz.
D14152	Del Mar Tumbler DM 14 oz.

Additional models available.

Model	Description
S-17-CL	16 oz. (16.45 oz. rim-full), 3.3" Stackable Pint Glass, $5^3/_4$" Tall
SW-1460	8 oz. Stemless Wine Glass
SW-1461	12 oz. Stemless Wine Glass
SW-1426-1-SAN	14 oz. Beverage
SW-1424-1-SAN	12 oz. Rocks
SW-1512-CL	12 oz. (12.60 oz. Rim-Full), 2.96" Tumbler, 5.09" Tall
SW-1520-CL	20 oz. (21.05 oz. Rim-Full), 3.39" Tumbler, 6.54" Tall
SW-1524-CL	24 oz. (24.85 oz. Rim-Full), $3^1/_2$" Tumbler, 7.07" Tall
2224	24 oz. Tumbler

Additional models available.

arc
cardinal

Excalibur
The Excalibur line offers fully tempered glassware items ranging from stems to cocktails to tumblers designed with extra strength against breakage. This fully tempered glassware lasts 5 times longer than regular annealed glassware. Preferred by high volume establishments for its strength, style, and value.

Model	Description
71078	Banquet Goblet 11$\frac{1}{2}$ oz.
71080	Grand Savoie 12 oz.
71083	Tall Wine 10$\frac{1}{2}$ oz.
12926	Iced Tea 16$\frac{1}{2}$ oz.
00213	Martini, 10 oz.
D2024	Cocktail, 7$\frac{1}{2}$ oz.

Additional models available.

arc
cardinal

Sequence
A superior lead-free crystal glass line for upscale wine service with a modern update to a classical shape. Manufactured from Krysta® material—delivering elegant, sparkling crystal with unmatched resistance against breakage and chipping. Its fine, sheer rim enhances all wine varietals for exceptional tasting and a seamless stem creates a smooth look and touch.

Model	Description
L5633	Universal 16 oz.
L5635	Universal 13 oz.
L5638	Universal 19$\frac{1}{2}$ oz.
L5640	Flute 6 oz.
L5641	Coupe Cocktail 8$\frac{1}{4}$ oz.
L5642	All Purpose 14 oz.

Additional models available.

arc
cardinal

Urbane Glassware
Long profile designs with slight curves and sturdy bottoms for increased durability at the bar. Produced in ArmoRIM material for increased rim resistance against chipping. Built with a stackable ledge for efficient space saving in 12 new items.

Model	Description
N0512	Rocks 10 oz.
N0520	Cooler 16 oz.
N0521	Beverage 12 oz.
N0527	Double Old Fashioned 14 oz.
N0528	Beverage 14 oz.
N0530	Rocks 7 oz.

Additional models available.

Featured Chef

Chad G. Garner
Oakridge Country Club
Farmington, UT

Seafood Ceviche

Step 1
32 oz. Clamato, or tomato juice
4 oz. ketchup
2 oz. worcestershire sauce
4 ea. cucumber, seeded, peeled, diced small
2 ea. jalapeno, diced small
1 ea. bunch fresh cilantro, chopped
1 ea. small red onion, minced
4 ea. tomatoes, seeded, diced small
Juice of 4 limes
Juice of 3 oranges
Juice of 2 lemons
1 tbsp. lemon pepper
Salt to taste

Step 2
2 lbs. raw P&D Shrimp, diced small
1 lb. raw scallops, muscle removed, diced small
1 lb. raw Ahi Tuna, diced small
1 lb. raw oysters, cleaned, diced small

Combine all ingredients from Step 1 in large non-metal container. Allow flavors to mingle while processing seafood. Once seafood from Step 2 is diced, add to marinade and mix until just combined. Allow entire mixture to marinade for at least 2 hours, up to overnight. The longer the mixture sits, the more "cooked" the seafood will be.
Serve with fresh tortilla chips, tostadas, or alone as a cold appetizer. Always use the freshest seafood possible.

Use within 24 hours.

CHOOSING GLASSWARE
The sizes, shapes and styles of glass you choose will affect your entire presentation of beverages. Consider what type of drink you will be serving most and find a type of glass to complement. Ask yourself, will a lot of ice be used? Will the drink be garnished? Will liquor be served that needs to be portion controlled?

Determine the amount of ounces your drink will be per portion based on price and profit.

Glassware Care
To keep your glassware in great shape, avoid glass-on-glass contact. Do not stack your glassware, or carry them in bouquets. When bussing tables, use a glass rack so that each glass has its own compartment. This will give your glassware a longer life.

Glassware Durability
Thicker glass with a beaded or rolled rim is less likely to break. Heated treated glass is also more durable. Straight edged glasses are less likely to break than curvy or flared glasses.

Glass Backup
Have an adequate backup supply of glasses for rush periods. To avoid thermal shock, never place recently washed glasses into service. Let glasses stand long enough to reach room temperature.

arc cardinal

Triborough

Favored classic shape with modern panel designs in ArmoRIM material for increased rim resistance against breakage. Paneled designs brilliantly reflect light and provide excellent grip support and texture. Perfectly stackable styles create space saving solutions for behind the bar storage.

Model	Description
N0229	Rocks 10 oz.
N0235	Hi Ball 12 oz.
N0236	Double Old Fashioned 14 oz.
N0237	Rocks 8 oz.
N0239	Cooler 14 oz.
N2793	Rocks 7 oz.

Additional models available.

arc cardinal
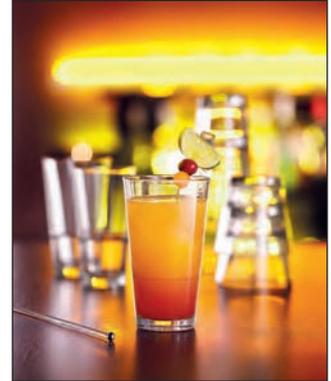
Stack Up

Style and durability you can trust. Superior stackability and a classic design makes this line a go-to choice for space saving. Up to 5 times more resistant to mechanical and thermal shock than annealed glass with its fully tempered durability.

Model	Description
J0317	Old Fashioned $8^3/_4$ oz.
H3032	Old Fashioned $10^1/_2$ oz.
H5169	Double Old Fashioned 12 oz.
H7763	Hi Ball $11^3/_4$ oz.
H3856	Beverage 14 oz.
H3089	Cooler 16 oz.

Additional models available.

ONEIDA

Omega Glassware

A contemporary crowd pleaser, Omega serves up spirits with unparalleled character. With thick glass bases and long tapered sides, this collection offers fantastic stability and appeal.

Model	Description
90234	Rocks RT 12 oz.
90235	Beverage RT $13^1/_2$ oz.
90236	Cooler RT 16 oz.
90237	Carafe 6 oz.
90270	Rocks 10 oz.

ONEIDA

Lexia Flatware Collection

Lexia features contemporary curves enhanced by the Oneida Relic™ finish. The trademark finish provides a weathered and organic look that provides a sophisticated appeal to this heavyweight pattern.

Model	Description
B576STSF	Teaspoon
B576SDEF	Oval Bowl Spoon
B576FDEF	Salad Fork
B576FDNF	Dinner Fork
B576KDTF	Table Knife

Additional models available.

MARKO
A CARLISLE COMPANY
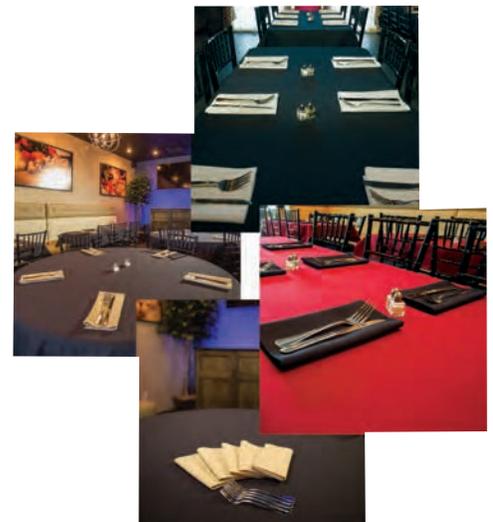
Fabric & Vinyl Tablecloths

Marko fabrics offer durability and elegance in a range of colors and weaves. Full line of tablecloths, napkins, and skirting in dozens of coordinating colors. Vinyl products are available in four professional grades. Vinyl table coverings capture the elegance and drape of fabric with the durability of vinyl. Custom sizes and rolls also available.

ONEIDA

Chef's Table Flatware Collection

This modern pattern is long and lean. The ultra-sleek silhouette of Chef's Table flows onto the long, narrow bowls with our gleaming ultra-bright finish. Perfect for the Chefs at home, this collection complements culinary creations with clean affordable style.

Model	Description
B678STSF	Teaspoon
B678FDEF	Dessert/ Salad Fork
B678SDEF	Oval Bowl / Dessert Spoon
B678FDNF	Dinner Fork
B678KDTF	Dinner Knife
B678FCMF	Cold Meat Fork

Additional models available.

ONEIDA

Chef's Table Satin Flatware

Modern and ultra sleek styling best describes this outstanding offering from Oneida. The satin finish on this smooth silhouette is the perfect complement to culinary creations.

Model	Description
B449STSF	Teaspoon
B449FDEF	Dessert/ Salad Fork
B449SDEF	Oval Bowl / Dessert Spoon
B449FDNF	Dinner Fork
B449KDTF	Dinner Knife
B449SPTF	PCD Serving Spoon

Additional models available.

ONEIDA

Wyatt Flatware Collection

Inspired by a wrought iron gate, this heavy-weight, forged design features the Oneida Relic™ finish that brings an organic, yet texturally refined feel to the handles. Wyatt is the perfect complement to any Artisan or relaxed dining experience.

Model	Description
B576KSSF	Steak Knife
B582STSF	Teaspoon
B582SDEF	Dessert / Oval Bowl Soup Spoon
B582FDEF	Dessert / Salad Fork
B582FDNF	Dinner Fork
B582KDTF	Table Knife
B582KSSF	Steak Knife

Additional models available.

ONEIDA

Cabria Flatware

Cabria's unique textured finish catches the eye with its alluring contrast and sleek arched handles. With skillfully crafted artistry, Cabria blends a lightly hammered surface with a modern shape and organic finish. Elevate your table top with this innovative and textural design.

Model	Description
T958STSF	Teaspoon
T958FDEF	Dessert/ Salad Fork
T958SDEF	Dessert/Oval Bowl Soup Spoon
T958FDNF	Dinner Fork
T958KDTF	Dinner Knife
T958KSSF	Steak Knife SH

Additional models available.

FLATWARE & YOUR DISHWASHER

CAUTION! If you are using a low temp or chlorine bath type dishwashing system, take great care in following the manufacturer's instructions. An over-concentration of sodium hypochlorite (bleach), the active sanitizing agent of these systems, will attack most metal tableware. Improper use or faulty equipment functioning will cause staining or corrosion of even the finest stainless steel. It is very important that you use only a plastic or stainless steel pan for pre-soaking. NEVER USE AN ALUMINUM PAN for pre-soaking. Aluminum frees the chlorine present in most pre-soak compounds and causes the discoloration of stainless steel.

arc cardinal

Kya Sand

A unique and modern 18/10 two-tone design featuring a mirror finish top and subtle sand handle for exceptional elegance and style. Perfectly weighted and balanced to feel just right in the hand.

Model	Description
FJ701	Dinner Fork 18/10 $8^{1}/_{8}$"
FJ704	Dinner Knife (SH) 18/10 $9^{3}/_{8}$"
FJ706	Dessert Spoon 18/10 $7^{3}/_{8}$"
FJ708	US Teaspoon 18/10 $6^{1}/_{8}$"
FJ709	Salad Fork 18/10 $7^{1}/_{2}$"

Winco

Carrera™ Flatware Collection

Inspired by the enduring nature of stone and marble, the unique textured surface of Carrera™ will add a substantial presence to the modern rustic setting of any farm-to-table establishment.

Model	Description
Z-CR-01	Teaspoon
Z-CR-03	Dinner Spoon
Z-CR-05	Dinner Fork
Z-CR-06	Salad Fork
Z-CR-08	Dinner Knife (Solid)

WALCO

Soho Flatware Collection by Hallmark
Rich European design of Olde World Traditions. 18/10 crafted with frontal bowl and tine hallmarking, the marks of excellence! Mirror finish and molded tear drop handles—you can feel the thickness.

Model	Description
0701	Teaspoon
0703	Serving Spoon
0704	Iced Teaspoon
0705	Dinner Fork
0707	Dessert Fork
0712	Bouillon Spoon
0715	Cocktail Fork
0745	Dinner Knife

ONEIDA

Perimeter Flatware Collection
Perimeter's seamless, beveled handles and balanced contoured design brings an edge to Oneida's fine dining 18/10 stainless collection. This pattern's modern design and superb, lustrous finish will raise eyebrows and expectations at any establishment. Pair this exciting pattern with banded or plain dinnerware to make a true statement.

Model	Description
T936STSF	Teaspoon, U.S. Size
T936FDEF	Dessert/Salad Fork
T936FDNF	Dinner Fork
T936SDEF	Oval Bowl Soup/Dessert Spoon
T936KSSF	Steak Knife, 1-Pc.
T936KDTF	Dinner Knife, 1-Pc.

Additional models available.

FLATWARE CONTENT

Stainless means a product will stain less, not that it is stain proof. 18/8 stainless means the product contains 18% chrome, 8% nickel, and 74% steel. 18/10 stainless means the product contains 18% chrome, 10% nickel, and 72% steel. All stainless contains some degree of chrome, which makes it resistant to corrosion and rust. The nickel gives stainless a luster and glow on the tabletop in low light settings. The nickel content is also your insurance policy against staining, so it is truly care-free stainless.

WALCO

Colgate™ Flatware Collection
Built to withstand the rigors of the most demanding foodservice application. Heavy weight 18/0 pattern with a classic design.

Model	Description
2701	Teaspoon
2703	Tablespoon
2704	Iced Teaspoon
2705	Dinner Fork
2706	Salad Fork
2707	Dessert Spoon
2711	Butter Spreader
2712	Bouillon Spoon
2715	Cocktail Fork
2745	1-Pc. Knife

WALCO

Bosa Nova™ Flatware Collection
The Bosa Nova™ Collection boasts classic European style. Modern 18/10 styling with a heavy weight feel.

Model	Description
1801	Teaspoon
1804	Iced Teaspoon
1805	Dinner Fork
18051	Euro Fork
1806	Salad Fork
1807	Dessert Spoon
1812	Bouillon Spoon
1815	Cocktail Fork
1829	Demitasse Spoon
1845	Dinner Knife

WALCO

Illustra Collection
A unique collection that glows with the beauty of silver but is made in maintenance free 18% chrome, 10% nickel. Its traditional fiddleback design is recommended for a broad range of dining experiences.

Model	Description
9101	Teaspoon
9103	Serving Spoon
9104	Iced Teaspoon
9105	Dinner Fork
91051	Euro Fork
9106	Salad Fork
9107	Dessert Spoon
9110	Butter Spreader, FH

Additional models available.

VOLLRATH®

Maximillian Steel™ Chafers

Mirror finished stainless steel - durable and easy to clean. Patented contemporary styling Rectangular chafer features cover holder and Vollrath Super Pan V® food pan

Model	Description
49520	9 qt. Rectangular
49521	4.2 qt. Round
49522	6 qt. Round
49523	4.2 qt. Soup Marmite
49524	7.4 qt. Soup Marmite
49525	11.6 qt. Coffee Urn
49529	4.1 qt. Half-Size Rectangular Chafer

HOW TO USE CHAFERS AND URNS

Use only canned fuel in the burner. Fill the water pan, urn or kettle before lighting the burner. Low flame is sufficient to maintain proper heat. Keep away from open flame or hot stove. Food pans can be used for cooking and/or placed in the oven to retain heat. Fill chafing dish with hot water. Check pan during use to maintain sufficient water level. DO NOT USE WITHOUT WATER!

Buffet Tips

Always wash your hands before and after handling food. Also, keep dishes and utensils clean.

Arrange and serve food on several small platters rather than on one large platter. Keep the rest of the food hot in the oven or cold in the refrigerator until serving time. This way foods will be held at safe temperatures for a longer time.

Always replace empty platters rather than adding fresh food to a dish that has already had food on it. Remember—many peoples' hands may have taken food from the dish, which was also sitting at room temperature for a while.

Keep hot food hot (135°F) and cold food cold (41°F or lower).

WALCO

Champion™ Chafer Collection

The Champion Series chafers are the latest clamshell styles at more affordable prices. They are manufactured in high end 18/10 stainless construction in a Korean factory. These are stand only chafers that are heated with canned fuel or electric units only (NO INDUCTION). The covers have tension and will hold the position they are maneuvered to. Model CH8QTRE shown.

Model	Description
CH6QTRD	Round 6 Qt. Glass Top w/Porcelain Food Pan
CH8QTRE	Rectangular 8 Qt. w/Food Pan

Idol™ Chafer Collection

WALCO

Walco Idol™ collection features the latest modern clamshell-style chafers with self-closing, vented glass-top lids allowing covers to be closed but food visible keeping it from drying out. Magnetic, steel clad bottoms ensure excellent heating. Chafers and soup station are induction ready! Electric heating units also available for purchase, which removes the use of open flame.

Model	Description
WIR24	Paella Pan w/Glass Lid, 2.4 qt., 9$\frac{1}{2}$"x2" (Cook & Serve)
WIR22	Casserole w/Glass Lid, 3$\frac{1}{2}$ qt., 8$\frac{3}{4}$"x3$\frac{1}{4}$" (Cook & Serve)
WI11UMT	Rect. 11$\frac{1}{2}$ qt. body metal lid, food pan & spoon holder
WI9LGL	Rect. 8 qt. kit: WI9UGT+WI9BC

Additional models available.

Taco Holders

Manufactured in a brushed stainless steel, these taco holders make great presentations. Invert each one to add another serving slot option. They're versatile and their fun!

American METALCRAFT, Inc.

Model	Description
TSH1	Taco Holder, 1 or 2 comp., 5"Lx4"Wx2"H
TSH3	Taco Holder, 2 or 3 comp., 8"Lx4"Wx2"H
TSH5	Taco Holder, 4 or 5 comp., 13$\frac{1}{4}$"Lx4"Wx2"H
HTSH1	Half-Size Taco Holder, 1 or 2 comp., 5"Lx2"Wx2"H
HTSH3	Half-Size Taco Holder, 2 or 3 comp., 8"Lx2"Wx2"H
HTSH5	Half-Size Taco Holder, 4 or 5 comp., 13$\frac{1}{4}$"Lx2"Wx2"H

Additional models available.

Winco

Madison Chafer Collection
Add a touch of elegance to your presentation with highly polished 18/10 stainless steel chafers from Winco. Perfect for keeping foods warm on buffet tables at catered events, restaurant buffets, and hotel buffets. It has a roll top cover, with an 180° opening and 90° intermediate opening so customers and guests can serve themselves with ease. Three sizes to choose from. Model 601 shown.

Model	Description
601	Full Size 8 Qt.
602	Round 6 Qt.
603	Oval 7 Qt.

Sterno Products

Chafing Fuels
From field pack essential for soldiers in overseas military campaigns since WWI to foodservice pantry staple, Sterno Chafing Fuels have represented a tradition of premium quality, consistency, and reliability. You can trust Sterno Products to provide safe, clean burning chafing fuels–offering a wide variety of burn times–that will keep your food at the ideal serving temperature and serve up a deliciously hot experience for your guests!

Model	Description
10100	2 Hr. Stem Wick Chafing Dish Fuel
10102	6 Hr. Stem Wick Chafing Dish Fuel
10104	2 Hr. Handy Wick Twist Cap Chafing Dish Fuel
10106	4 Hr. Handy Wick Twist Can Chafing Dish Fuel
10112	2 Hr. Safe Heat Wick Chafing Dish Fuel w/ Power Pad
10114	4 Hr. Safe Heat Wick Chafing Dish Fuel w/ Power Pad

Additional models available.

Hollowick Inc.

Chafing Fuels
Hollowick's liquid chafing fuels are produced using non-flammable, biodegradable DEG (Diethylene Glycol), which is in the same non-flammable category as vegetable oil. Produced in a sealed container, spillage concerns are virtually eliminated. There are no worries about shipping restrictions, storage limitations or insurance. Non-hazardous by D.O.T. regulations. Made in the U.S.A.

Model	Description
EZ 6-3-8	Easy Heat® 6, 3 or 8 Hours of Heat, 9.5 oz.
EZ638-6PK	Easy Heat® 6, 3 or 8 Hours of Heat, 9.5 oz.
EZ 2-1-3	Easy Heat® 2, 1 or 3 Hours of Heat, 3.6 oz.
EZ 4-2-5	Easy Heat® 4, 2 or 5 Hours of Heat, 6.5 oz.
HOT5-24	Hot 5™ 5 Hours of Heat
XTRM4-24	Xtreme Heat™ 4 Hours of Heat

Walco

Lunar™ Chafers
Simple, affordable, elegant. The Walco Lunar™ Chafer is available with your choice of mirror finish or hammered lid. Choose the hammered lid to match our extensive line of Ironstone™ products. Accent your buffet presentation with Ironstone or mirror finish spoon rests.

Model	Description
L8ML	Lunar Chafer Kit 8 Qt Rectangular w/ Mirror Polish Lid
L8HL	Lunar Chafer Kit 8 Qt Rectangular w/ Hammered Lid

Sterno Products

Express Catering Starter Set
Don't be left out of the fastest growing segment in the foodservice industry—Express Catering! The Express Catering Starter Set is our "Best Pick" for getting your Express Catering program up-and-running. All items ship together without the hassle of ordering and matching components. Each case contains nine complete sets (fuel sold separately). Model 70168

Sterno Products

WindGuard™ Catering Equipment
Outdoors or in ... we've got you covered! The Cleardome™ Chafer Lid allows your food to be visible to your guests while keeping it hot and accessible throughout the event! Use with WindGuard™ Chafing Dish Frames, which are sturdy, stylish, and stackable! Full panel design keeps food hotter, uses 10% less chafing fuel, and keeps the flame from blowing out in the windiest of conditions. What's more, the "fold-away" model stores flat to save space!

Model	Description
70110	Fold Away Chafing Dish Frame - Stainless
70106	Fold Away Chafing Dish Frame - Copper Vein
70108	Fold Away Chafing Dish Frame - Silver Vein
70174	Clear Dome Chafer Lid
70266	Fold Away Chafing Dish Frame - Chalkboard Black

Additional models available.

CAL·MIL

Chafer Alternatives

A great alternative to conventional chafers! Includes wire grill and fuel cell rail with built-in windguard. Square-style chafer and grill allows you to serve and display your dishes with some style. Modern frame and bold grill will complement any buffet table at your restaurant, hotel or catering event! Holds cans of fuel for keeping the food warm. Easy to disassemble for cleaning and transportation. Optional griddle (1362) available on 22" models.

Model	Description
1362	Griddle w/Brackets 22"Wx12"D
1348-12-13	Modern Alternative, 12"Wx12"Dx4"H
1360-12-13	Mission Alternative, 12"Dx12"Wx7$^1/2$"H (Black)
1360-22-13	Mission Alternative, 22"Dx12"Wx7$^1/2$"H (Black)
1361-12	Lattice Iron Alternative, 12"Wx12"Dx7$^1/2$"H
1364-12-13	Mission Alternative, 12"Wx12"Dx4"H (Black)

Additional models available.

The Melamine Collection

Even close-up, these bowls and platters look like pure porcelain, yet they are manufactured from nearly indestructible melamine for long-lasting reliability in everyday performance. Not recommended for microwave use.

Model	Description
MEL1414	Square, 14$^3/8$" Sq. x $^3/4$"H
MEL148	Rectangle, 14$^1/2$"x8$^1/4$"x $^3/4$" H
MEL189	Rectangle, 18$^1/4$"x9" x $^3/4$"H
MEL2113	Rectangle, 21$^1/2$"x13" x $^3/4$"H
MELSQ53	23 oz. 5" Square x 2$^7/8$"H
MELSQ73	58 oz. 7" Square x 3$^3/8$"H

Balti Bowls

A beautiful mirror finish on this server reflects nicely on whatever food it contains. Pretty handles make transport easy, too.

Model	Description
BD35	10 oz. 4$^3/4$" Dia. x 2$^3/4$"H w/Handles
BD45	16 oz. 6$^1/2$" Dia. x 2$^1/2$"H w/Handles
BD55	18 oz. 7$^1/8$" Dia. x 2$^3/4$"H w/Handles
BD65	32 oz. 8" Dia. x 3$^1/4$"H w/Handles
BD72	40 oz. 8$^5/8$" Dia. x 4"H w/Handles
BD87	62 oz. 9$^5/8$" Dia. x 4$^1/4$"H w/Handles
BD93	105 oz. 11$^1/4$" Dia. x 4$^3/4$"H w/Handles

Urban Renewal™ Collection

Ideal for grab and go stations, meeting rooms, hospitality breakfast bar, coffee stations, beverage stations, C&U, B&I, resorts, clubs and recreation, casinos.

Model	Description
MTS-20S-MG	6$^1/4$" Square 3-Tier Merchandiser Stand, 20$^1/2$" tall (fits WB-662, WB-664, WB-662WD, WB-664WD)
MTS-20M-MG	9$^1/4$"x6$^1/4$" Rectangular 3-Tier Merchandiser Stand, 20$^1/2$" tall (fits WB-962, WB-964, WB-962WD, WB-964WD)
MTS-20L-MG	12"x9$^1/4$" Rectangular 3-Tier Merchandiser Stand, 20$^1/2$" tall (fits WB-962, WB-964, WB-1292, WB-1294, WB-962WD, WB-964WD, WB-1292WD, WB-1294WD)

Additional models available.

Faux Slate Melamine Bowls & Platters

These bowls and platters are manufactured from nearly indestructible melamine for long-lasting reliability in everyday performance. Not recommended for microwave use.

Model	Description
FSMEL94	Bowl, 9$^1/2$" Sq. x 4"H, 125 oz.
FSMEL117	Bowl, 12" Sq. x 4$^1/2$"H, 228 oz.
FSLT08	Platter, 14$^3/4$"L x 8$^1/4$"W x $^1/4$"H
FSLT14	Platter, 14$^1/2$"L x 14$^1/2$"W x $^1/4$"H
FSLT18	Platter, 18"L x 8$^1/2$"W x $^1/4$"H
FSLT21	Platter, 21$^1/2$"L x 13"W x $^1/4$"H

The Rain Collection

From organic edges to a natural rain-splashed surface design, these styrene square bowls and platters are like a breath of fresh air! Whatever you choose to serve, these lightweight serving vessels showcase menu items with a natural look.

Model	Description
CRGSQ53	Bowl 23 oz., 5" Sq.x2$^7/8$"H
CRGSQ73	Bowl 58 oz., 7" Sq.x3$^1/4$"H
CRGSQ94	Bowl 125 oz., 9$^1/2$" Sq.x4"H
CRGSQ117	Bowl 228 oz., 12" Sq.x4$^1/2$"H
CRGT19	Platter 48 oz., 14"Lx7$^1/2$"Wx1$^1/2$"H
CRGT23	Platter 92 oz., 18"Lx9"Wx2"H
CRGT21	Platter 152 oz., 21"Lx13"Wx2"H

Magnolia Collection

The Magnolia™ collection features premium melamine with an elegantly textured rim. Easily upgrade your presentation and save money on replacements with this durable product line. Each item is NSF-certified, BPA-free, and commercial dishwasher safe.

Model	Description
OP-870-AW	Oval Coupe Platter, 8"x6$^1/2$"
OP-1290-AW	Oval Coupe Platter, 11$^1/2$"x9$^3/4$"
B-11-AW	Oval Bowl, 10 oz. (11$^8/10$ oz. rim-full), 5$^1/4$"x5"x2$^1/4$"D
B-20-AW	Oval Bowl, 20 oz. (21$^1/2$ oz. rim-full), 7"x6$^1/2$"x2$^1/2$"D
OP-1290-AW	11$^1/2$"x 9$^3/4$" Textured Rim Oval Coupe Platter
OP-1311-AW	12$^1/2$"x10$^1/2$" Textured Rim Oval Coupe Platter

CAMBRO
TRUSTED FOR GENERATIONS™

Compartment Trays

Sloping compartment walls allow trays to dry quickly and also give the appearance of larger servings. Easy grip handles ensure a better grip. Camwear® polycarbonate construction guaranteed against breakage for 2 years. Two trays fit side by side in standard 20"x20" dishrack. 1596/915CW colors: Sherwood Green, Red, Beige, Teal, Blue, Cranberry, Navy, Black, and Translucent Blue. 10146CW colors: Navy, Cranberry, Yellow, Sherwood Green, Beige, and Black. Beige and Black trays NSF listed.

Model	Description
10146CW110	10"x14" 6-Comp., Black
10146CW119	10"x14" 6-Comp., Shrgn
10146CW133	10"x14" 6-Comp., Beige
10146CW145	10"x14" 6-Comp., Yellow
10146CW186	10"x14" 6-Comp., Nvybl
10146CW416	10"x14" 6-Comp., Crnby

Additional models available.

san jamar
smart. safe. sanitary.

Venue Napkin Dispensers

Reduce costs and increase hygiene with one-at-a-time napkin dispensing. Pinch restrictive control face design reduces napkin usage by 30%. High capacity (550) of napkins translates into labor savings as these transparent units will not have to be re-filled as often. Priced about half the cost of competitive metal dispensers. Countertop, tabletop, stand, wall mount and in-counter models in clear or black pearl. Models shown (left to right)—H5005TBK, H5005STBK, H5005PTBK, H4005TBK. *Additional models available.*

CAMBRO
TRUSTED FOR GENERATIONS™

Camwear Serving Bowls & Utensils

Constructed of virtually unbreakable polycarbonate for many years of dependable service. Bowls have a stylish, contemporary appearance that makes a dramatic presentation. Ladles have angled handles for easy access and portion control bowls to help control food costs. Lugano tongs are angled for an ergonomic grip that makes serving easy. Serving spoons available solid or perforated. High heat camtensils are ideal for extreme temperatures.

Model	Description
PSB10176	Bowl Pebbled Round 10"
PSB12176	Bowl Pebbled Round 12"
PSB15176	Bowl Pebbled Round 15"
PSB18176	Bowl Pebbled Round 18"
PSB23176	Bowl Pebbled Round 23"
PSB6176	Bowl Pebbled Round 6"
PSB8176	Bowl Pebbled Round 8"
LD105110	Ladle 1 oz. 10$\frac{1}{2}$" (Plain)

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camtread® Trays

An industry standard for caterers, hotels, banquet halls, dining rooms, and bars. Stacking lugs promote air circulation and perfect stacking. Dishwasher safe. NSF. New wood design provides an elegant look for upscale restaurants, bars, and luxury hotels. Guaranteed not to crack, bubble or peel for 5 years. Durable fiberglass tray with non-skid surface keeps drinks and plates in place during transport, reducing the risk of breakage and the associated injuries.

Model	Description
1014CT110	10x14 Rectangle-Black
1014CT138	10x14 Rectangle-Taver Tan
1100CT110	11" Round-Black
1100CT138	11" Round-Taver Tan
1216CT110	12x16 Rectangle-Black
1216CT138	12x16 Rectangle-Taver Tan
1400CT110	14" Round-Black

Additional models available.

CARLISLE
FOODSERVICE PRODUCTS

Carly® Tongs & Ladles

Tongs and ladles are available in a variety of colors to coordinate with salad and deli crocks. High Heat Carly Tongs are made of revolutionary plastic material for strength and longevity; carry a 2-year warranty. Clear Carly Tongs are made from polycarbonate construction that improves durability and ease of cleaning. Plastic material doesn't transfer heat so utensils stay cool to the touch. Carly Ladle oval-shaped 1 oz. bowl allows pouring of dressings from both sides. Dishwasher safe. NSF.

Model	Description
4806	6" Pom Tong
4006	6" Salad Tong (Clear)
4009	9" Salad Tong (Clear)
4109	9" Utility Tong (Clear)
4112	12" Utility Tong (Clear)
4206	6" Pom Tong (Clear)
0295	9$\frac{1}{2}$" Plain Handle Ladle

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camtrays-Fiberglass Rectangular

Specially designed to provide the kind of rugged, lasting durability that ensures a "like new" appearance year after year. Dri-Stak separators allow air to circulate between trays for quick drying. Trays can be customized with your logo or slogan. 5-year guarantee.

Model	Description
1418101	14"x18"
1826101	18"x26"
46101	4"x6"
810101	8"x10"
915101	9"x15"

Griptite 2 Trays

CARLISLE FOODSERVICE PRODUCTS

Save money and increase serving efficiency by preventing drops, spills, and falls with the patent-pending, non-skid surface on the new Griptite 2 trays. Built for heavy use, these trays feature coated edges for increased durability. Improved stain resistance and darker more modern colors keep these top performers looking new for a long time. Colors: Black(004), Brown(076).

Model	Description
1100GR004	11" Round
1400GR004	14" Round
1410GR004	13³⁄₄" x 10¹⁄₂" Rectangle
1600GR004	16" Round
1612GR004	16¹⁄₂" x 12" Rectangle
1814GR004	14" x 18" Rectangle

CARLISLE | DINEX

Non-Skid Trays

Maintain a lasting beautiful appearance and save money by eliminating paper tray covers. Remove over one ton of paper waste for every 100 beds per year. A true non-skid fiberglass tray with molded-on surface eliminates paper tray covers and keeps items from sliding during transit. Stain, scratch, odor resistant, and non-fading print comes in decorative designs and colors. NSF. 2-year warranty.

Model	Description
DXSMC1418NSM	14"x18" Non-Skid Fiberglass Tray Marble
DXSMC1520NSM	15"x20" Non-Skid Fiberglass Tray Marble
DXSMC1418NSQ	14"x18" Non-Skid Fiberglass Tray Quarry
DXSMC1520NSQ	15"x20" Non-Skid Fiberglass Tray Quarry

CARLISLE FOODSERVICE PRODUCTS

6-Compartment Trays

Perfect for use in schools, colleges, hospitals, and cafeterias. These 6-compartment trays hold government "Type A" lunch; all materials are FDA approved. Heavy, rigid material with the look and feel of china. Scratch and break-resistant make them an ideal choice for correctional facilities. Fast drying, highly resistant to chemicals and food acids. Temperature range to 180°F (Polypropylene/ABS) and 212°F (Melamine/Polycarbonate). Dishwasher safe.

Model	Description
43980	Hvy Wt. Melamine (LH)
43988	Hvy Wt. Melamine (RH)
614	ABS (LH)
P614	Polypropylene (LH)
43989	Hvy. Wt. Melamine (RH), Sandshade, Rose Granite
43982	Space Saver Melamine (RH)

Additional models available.

CARLISLE | DINEX

Fenwick™ Traytop Ware

The distinctive sculptured design adds an air of refinement by fusing the elegant look of china with the functionality and durability required for the healthcare foodservice environment. New stylish dome with molded-in handle provides better grip, improved finish, and excellent stacking. Available in a variety of color choices, including new Graphite.

• Superior temperature retention
• Durable, double-wall construction with ozone-safe urethane foam insulation
• EZ-sip disposable drink-through lid

Model	Description
DX5000	Insulated 8 oz. Mug
DX5200	Insulated 5 oz. Bowl
DX5300	Insulated 9 oz. Bowl
DX5400	Insulated Dome
DXFT6	Tumbler, 6 oz., Clear
DXFT9	Tumbler, 9 oz., Clear
DXFT12	Tumbler, 12 oz., Clear

Additional models available.

Featured Chef

Kurt Kwiatkowski

Michigan State University
East Lansing, MI

Walnut Spinach Pesto

¹⁄₂ cup walnuts

1 cup parsley

3 oz. baby spinach

2 cloves of garlic

¹⁄₂ of a jalapeno seeded and rough cut (you can put more or less in depending upon how much heat you want)

¹⁄₄ cup grated Pecorino Romano cheese (can use parmesan or asiago if you don't have pecorino)

¹⁄₃ cup extra virgin olive oil

1 tsp. lemon zest

Salt and pepper to taste

In a non-stick sauté pan, over medium heat, roast the walnuts for 5-6 minutes or until they become fragrant

Place the roasted nuts and garlic into the food processor and blend for 1 minute.

Add the parsley, spinach, cheese, and jalapeno into the food processor and pulse until well mixed and then keep on while you pour the oil into the processor.

Add lemon zest and salt and pepper to taste

Soft Light® Liquid Candles

Fully disposable, SoftLight® Liquid Candles are made from highly refined clear, liquid paraffin that is safe and approved for use in foodservice operations. They provide real flame ambiance, without the messy drippings and time consuming cleanup associated with wax candles. Available in 8- to 100-hour burn times.

Model	Description
30100	8 Hr Soft Light
30102	10 Hr Soft Light
30104	12 Hr Soft Light
30106	15 Hr Soft Light
30108	18 Hr Soft Light
30110	24 Hr Soft Light

Additional models available.

Flameless Lighting, Platinum Series

The Platinum Series leads the market of Nickel Metal Hydride (NiMh) commercial rechargeable systems. Designed specifically to withstand the rigors of the foodservice environment, the Platinum system, available in two colors, is the smart choice for flameless table lighting. Enjoy 18 hours of candlelight from an 8-hour charge. Four trays may be linked per 1 power adaptor, allowing up to 48 candles to charge at one time.

Model	Description
EVOX12-CL	12 Flameless Candles / 1-Charging Tray / Power Adaptor
EVOX24-CL	24 Flameless Candles / 2-Charging Trays / Power Adaptor
EVOX36-CL	36 Flameless Candles / 3-Charging Trays / Power Adaptor
EVOX48-CL	48 Flameless Candles / 4-Charging Trays / Power Adaptor
EVOG12-CL	12 Flameless Candles w/ Smart Guard / 1-Charging Tray / Power Adaptor
EVOG24-CL	24 Flameless Candles w/ Smart Guard / 2-Charging Trays / Power Adaptor

Additional models available.

Liquid Wax Disposable Fuel Cells

The best liquid wax lamp fuel available—burns cleaner than solid wax candles. Non-staining and no melted wax mess. All Hollowick lamps can be used with disposable fuel cells. Sold by the case. True advertised burn hours! Safe to use on the tabletop and there are no shipping restrictions, storage limitations, or insurance worries. Labor saving—just place in lamp and light.

Model	Description
HD26	26-Hr., $1^1/_2$"Hx2" Dia.
HD12-144	12-Hr., $^{13}/_{16}$"Hx1$^{31}/_{32}$" Dia.
HD29	29-Hr., $5^3/_8$"Hx1$^3/_8$" Dia.
HD36+SN	36-Hr. w/Snuffer, $1^3/_4$"Hx2$^9/_{16}$" Dia
HD3622-HL	22-Hr., $1^3/_4$"Hx2$^9/_{16}$" Dia. (High Light)
HD42	42-Hr., $2^7/_{16}$"Hx2$^3/_8$" Dia.
HD4226-HL	26-Hr., $2^7/_{16}$"Hx2$^3/_8$" Dia. (High Light)

Additional models available.

Mirage Flameless Pillars

Quite simply, it doesn't get more real than this! Mirage flickering flameless candles feature remarkable light-moving technology that creates the ambiance of traditional candles. Place them anywhere without the risk of lit flames or wax drippings. Available in real wax and all weather varieties.

Model	Description
60150	$5^1/_2$" Mirage Pillar – Cream
60152	$7^1/_2$" Mirage Pillar – Cream
60154	$9^1/_2$" Mirage Pillar – Cream
60156	$5^1/_2$" Mirage Pillar – White
60158	$7^1/_2$" Mirage Pillar – White
60160	$9^1/_2$" Mirage Pillar – White
Remote	Mirage Remote Control

Additional models available.

When Choosing Tabletop Lighting

Who are your patrons, and what appeals to them?
What type of concept or look are you trying to achieve?
What are your table sizes and configurations?
What designs or patterns are on your tablecloths, china and flatware?
What is your budget?
What other elements are on your table?
How much burn time is desired?

Traditional Wax Candles

Nothing makes a more welcoming first impression or marks a special occasion like the natural glow of wax candles. Tealights to tapers to pillar candles, Sterno has high quality wax candles to serve all your needs.

Model	Description
40100	5 Hr. Sterno Products Tealight Candles
40104	10 Hr. Sterno Products Votive Wax Candles Crème
40106	15 Hr. Sterno Products Votive Wax Candles Crème
40180	Birthday Candles Spiral Stripe assorted colors (12/36/box; 12BX/cs)
40176	Wax Cartridge Candle $5^1/_4$" x $^{11}/_{16}$"
40178	Wax Cartridge Candle $4^1/_4$" x $1^1/_4$"
40118	Euro Venetian Glass Filled Wax Candles amber

Additional models available.

Sterno Products

Rechargeable Candle Sets, 2.0

Innovative line of LED candle products feature state-of the-art flameless candle technology – the perfect solutions for breezy conditions, high traffic areas, and venues with open-flame restrictions. Space-saving, EasyStack® base is fully charged in just three hours. Choose rechargeable tealight or votive candles in flame color options amber or white.

Model	Description
60122	Recharge Set Amber Tea Lights
60124	Recharge Set White Tea Lights
60130	Recharge Set Amber Votives
60132	Recharge Set White Votives
60126	Recharge Candles Amber Tealights
60128	Recharge Candles White Tealights

Additional models available.

NCCO NATIONAL CHECKING COMPANY

RegistRolls®

Sized to fit most foodservice cash registers and printers. RegistRolls® run 25-40% longer than many mail order and office supply brands. Easy to open—rolls are sealed with a removable tab—not glued! Modular packaging makes it easy to distribute rolls among stations. One-ply, two-ply, thermal, and ribbon styles available. Models 1300SP, 2300SP, and 7313SP shown. *Additional models available.*

MENU SOLUTIONS, INC.

Café Style Clear Sewn Edge Menu Jackets

Manufactured with top quality, ten gauge crystal clear vinyl formulated to resist scratching and cracking. Double stitched, turned edge, reinforced vinyl binding for maximum durability. Metal corners crimped on with specialized machinery to ensure they do not fall off. Choose from a variety of colors and sizes, including matte/non-glare panels. Sizes and configurations marked "In Stock" available in black, burgundy, and green vinyl binding with gold corners and clear vinyl panels.

Model	Description
SE300C	Single Pkt, Top Loading, Fits 8^1/$_2$"x11" Insert (In-Stock)
SE300D	Single Pkt, Top Loading, Fits 8^1/$_2$"x14" Insert (In-Stock)
SE310C	Dbl Pkt, Side Loading, Fits 8^1/$_2$"x11" Insert (In-Stock)
SE310D	Dbl Pkt, Side Loading, Fits 8^1/$_2$"x14" Insert (In-Stock)
SE340C	Trpl Pkt Booklet, Side Loading, Fits 8^1/$_2$"x11" Insert (ea pkt) (In-Stock)
SE350D	Quad Pkt Booklet, Side Loading, Fits 8^1/$_2$"x14" Insert (ea pkt) (In-Stock)

Additional models available.

NCCO NATIONAL CHECKING COMPANY

Restaurant GUESTCHECK™ Duplicate

The GuestCheck™ originates the order process and helps control inventory and cash flow. The "menu prompt" feature reminds servers to suggest extra items: beverages, desserts, salads, and more. Great training device—table diagrams and menu prompts help the server improve service. *Contact us for additional information*

MENU SOLUTIONS, INC.

Wood Clip Boards

Looking to display a single page in style? Wood clip boards with black low profile clips are the perfect solution and will bring a fresh new look to your establishment. Available in a variety of sizes and finishes.

Model	Description
WDCLIP-A	5^1/$_2$"x8^1/$_2$" Insert/Choice of Finish
WDCLIP-BA	4^1/$_4$"x11" Insert/Choice of Finish
WDCLIP-C	8^1/$_2$"x11" Insert/Choice of Finish
WDCLIP-BD	4^1/$_4$"x14" Insert/Choice of Finish
WDCLIP-D	8^1/$_2$"x14" Insert/Choice of Finish

FoodHandler

Disposable Bibs

Adult bibs available in white or lobster print. Children's bib available in jungle/farm animal print. All products have a catch pocket to protect from accidental spills.

Model	Description
200-60C	Printed Children's Bib
200-011A	Adult Bib 15"x20"
200-35L	Lobster Bib 15"x20"

BEVERAGE SUPPLIES

Barware
Beverage Servers
Pourers

san jamar®
smart. safe. sanitary.

Versa-Mat®
Lightweight interlocking bar matting is perfect for lining your bar and dinnerware shelving. Can be cut to fit into any contour shape. Unique design allows for superior airflow and moisture drainage for faster drying. Raised, non-slip surface prevents glassware chipping and contamination. "Strips" are the first interlocking mat designed for drainable bar rails. NSF. Dishwasher safe.

Model	Description
VM5280BK	Black, 12$\frac{1}{2}$"x12$\frac{1}{2}$"x$\frac{1}{2}$"
VM5280CL	Clear, 12$\frac{1}{2}$"x12$\frac{1}{2}$"x$\frac{1}{2}$"
VM5280RD	Red, 12$\frac{1}{2}$"x12$\frac{1}{2}$"x$\frac{1}{2}$"
VM5280WN	Wine, 12$\frac{1}{2}$"x12$\frac{1}{2}$"x$\frac{1}{2}$"
VM5180BK	Strip, Black, 12$\frac{1}{2}$"x3$\frac{1}{2}$"x$\frac{3}{4}$"

SPILL-STOP

American Made Pourers
This selection of American made pourers are available with both standard and oversized corks to fit difficult bottles, including high-end tequilas. Metal, plastic, measuring, and the Ban-M® Screened Pourer options available. Ensure your customer's profitability by choosing Spill-Stop's #285-50 Chrome Tapered Pourer for the most accurate and consistent pour on the market. Often copied, never duplicated.

Model	Description
285-50	Chrome Tapered Liquor Pourer w/Poly-Kork
285-60	Chrome Tapered Liquor Pourer w/XL Poly-Cork
313-00	Ban-M Screened Liquor Pourer
313-60	Ban-M Screened Liquor Pourer
Posi 2000-AC	Posi-Por 2000 w/AC Kork (Ass'd sizes/colors)
1242-0	Large Universal Dust Cover
301-02	Black Dust Caps for #285 Pourers

TABLECRAFT®

SaferFood Solutions™ PourMaster® Series
Color-coded for easy storage and identification. Ultimate in food prep, storage and safety in the kitchen or behind the bar. Easy to clean—assured sanitation. Dishwasher safe. NSF. Models shown—N32A (left) and N32LPA (right).

SaferFood SOLUTIONS™

NSF.

Model	Description
N32A	Long Neck Top™, Quart, Ass'd Colors (2 ea color, includes Container, Top, Cap)
N32LPA	Low Profile Top™, Quart, Ass'd Colors (2 ea color, includes Container, Top, Cap)
N32VA	V Neck Top, Quart Ass'd Colors

TABLECRAFT®

Proper Pour™ Measured Pourers
Accurate pour for consistent drinks every time! Measured pourers eliminate over pours and boosts profits. Color-coded dip tube indicates measurement from $\frac{5}{8}$ to 2 ounces.

Model	Description
2243A	Black Collar, Green Dip Tube, $\frac{3}{4}$ oz.
2246A	Black Collar, Red Dip Tube, 1 oz.
2248A	Black Collar, Clear Dip Tube, 1$\frac{1}{4}$ oz.
2249A	Black Collar, Yellow Dip Tube, 1$\frac{1}{2}$ oz.
2250A	Black Collar, White Dip Tube, 2 oz.
4243A	Black Collar, Green Dip Tube, $\frac{3}{4}$ oz.

Additional models available.

SPILL-STOP

Barware
Spill-Stop offers a complete line of bar supplies specializing in "hand tools for the bartender." Their extensive product line includes plastic and metal pourers, measuring pourers, bar rail mats, bar caddies, cocktail shakers, strainers, ice scoops, bottle speed rails, corkscrews, bar glass brushes, shelf liner, glass rimmers, tip trays, condiment containers, cocktail picks, ash trays and more.

Model	Description
1014-0	S/S Cocktail Strainers, 4 prong
103-00	Cocktail Shaker, 28 oz.
1111-3-TK	Bar Spoon 11" Twisted Handle, Red Knob
131-01	Waiter's Chrome Plated Corkscrew
131-02	Winged Corkscrew
1400-0	Stainless Ice Scoop 4 oz.

Additional models available.

BAR SERVICE CHECKLIST

	Bars & Lounges	Restaurants
Blender	2	1
Ice Scoop	2	1
Cocktail Shakers	6	3
Jiggers	2	2
Pourers	6 dz.	4 dz.
Cutting Board	2	1
Towel Holders	3	1
Julep Strainer	1	1
Wire Bar Strainer	2	1
Fruit Knife	2	1
Fruit Peeler	2	1
Mixing Spoons	4	2
Muddler	2	1
Sugar Caddy	2	1
Bar Fruit Caddy	2	1
Cork Removers	3	2
Speed Racks	3	1
Stirrers	10m	10m
Ice Buckets	2	4
Water Pitchers	3	3
Beer Pitchers	3	6

Assumes 100 people served.

Beverage Server Capacities

20 ounce server = 2 cups

1 liter server = 4 cups

1$\frac{1}{2}$ liter server = 6 cups

2 liter server = 8 cups

CO·RECT PRODUCTS

Bar Supplies

Wood Condiment Holder and Bar Caddy (CH0203 & BR0203) come in hazel, blonde, black or chrome plated. Holder also available in a 4 pint version. Vinyl Coated Bottle Openers (CO-3 VR red) and patented Vinyl Coated Stainless Steel Shakers come in colors orange, red, green, blue or black or can be matched to any PMS color as a custom order. Shakers available in 28 oz. (CS-100 VBLK) or 16 oz. sizes. Custom imprinting available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camservers Insulated Beverage Servers

Keep beverages hot without heating fuel or electricity-no combustible or flammable materials to ignite. Fully insulated inner core and tight seal gaskets provide temperature maintenance. Interchangeable, decorative brass beverage plates included for an upscale appearance. Convenient refill cap opens with one hand. High spigot position easily fills glasses or carafes-no risers needed. Colors: Taupe, Black and Granite Grey. Models CSR3 and CSR5 shown.

Model	Description
CSR3110	3 Gal.
CSR5110	5 Gal.

CAMBRO
TRUSTED FOR GENERATIONS™

Camtainers

Hold, transport, and serve hot or cold beverages. Vertical design offers the best temperature retention. Corrosion free, dent, and scratch resistant design. One-piece polyethylene outer shell combined with thick foam core insulates against heat loss for hours. Self-adhesive label set included. Handwashing station attaches easily to Camtainers or Ultra Camtainer Beverage Servers.

Model	Description
1000LCD110	Camtainer 10 Gal.
100LCD110	Camtainer 1 Gal.
250LCD110	Camtainer 2$1/2$ Gal.
350LCD110	Camtainer Soup 3$1/2$ Gal.
500LCD110	Camtainer 5 Gal.
LCDCH110	Camtainer Condiment Holder (For UC250/UC500)

Additional models available.

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Saf-T-Ice Tote & Guardian System™

Ice Totes feature a HACCP Hanger™ that allows users to hang the Saf-T-Ice® Tote off any ice bin! Raising the tote off the ground keeps the bottom surface clean and eases back strain by bringing the tote up to waist level while filling. The Tri-grip™ design makes pouring easier, and more controlled. Four sizes of Saf-T-Ice Scoop® & Guardian™ Systems available—6-10 oz., 12-16 oz., 20-24 oz., and 64-86 oz. Dishwasher safe. NSF.

Model	Description
SI6000	Saf-T-Ice Tote, 6 Gal.
SI5000	Guardian Sys w/6-10 oz. Scoop, Hldr & Mnt'g
SI7000	Guardian Sys w/12-16 oz. Scoop, Hldr & Mnt'g
SI9000	Guardian Sys w/64-86 oz. Scoop, Hldr & Mnt'g
SI6100	Shorty Saf-T-Ice Tote, 5 Gal.
SI7700	Guardian Sys w/20-24 oz. Scoop, Hldr & Mnt'g

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

SlidingLid™ Ice Caddies

Indoors or outdoors, in heat or humidity, these ice caddies keep their cool and hold ice cold for days! Polyethylene body and thick foam insulation provide optimum durability and long lasting ice storage. Sliding lid helps reduce the risk of cross contamination. Slides back and under for quick and easy access and slides shut for safe and sanitary storage. Recessed well and drain shelf keep ice out of water. Recessed handle offers safer, more balanced lifting by two people.

Model	Description
ICS125L	125 lb. 2FX2SW1B
ICS125LB	125 lb. 2SW1B8BW
ICS125T	125 lb. 4SW1B
ICS175L	175 lb. 2FX2SW1B
ICS175LB	175 lb. 2SW1B10BW
ICS175T	175 lb. 2FX2SW1B
ICS175TB	175 lb. 2SW1B10BW
ICS200TB	200 lb. 2SW1BW10

The Dome® Garnish & Condiment Centers

The Dome® makes food prep and condiment organization easy. Tailored to fit on standard mixing rails, the Dome® features a patented dome lid that rotates back for easy access and increased capacity when closed. The small footprint of the Mini Dome® assures it will fit any application. Dome® Stackers allow for customized configurations in a compact footprint to fit virtually any space. Models shown—BD2001, BD4006S, BDS2483NL, BD2002.

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Model	Description
BD4005S	Dome - (4) 1 Pt Std Trays, (1) 2 Qt Deep Trays, (2) Caddies & Hdls
BD4005E	Dome Essential - (1) 2 Qt Deep Tray (4) 1 Pt Std Trays (1) Straw Caddy (2) End Caps
BD4006S	Dome - (6) 1 Pt Std Trays, (2) Caddies & Hdls
BDS2483NL	Dome Stacker - 2/2 Mini Domes: (4) 1$^{1}/_{2}$ Pt Deep Trays, (4) 1 Pt Std Trays, (2) Notched Lids & (2) Std Lids
BD2001	Mini Dome (1) 2 Qt Deep Tray
BD2002	Mini Dome (1) 1 Qt Chillable Tray

Additional models available.

DISPENSE-RITE®

Cup Dispensers

Cup dispensers for in-counter, countertop, and surface or stand mounted dispensing applications. Available in a variety of dispensing mechanisms, material specifications and product configurations.

Model	Description
ADJ-2	In-Counter one-size-fits-all adjustable S/S cup dispenser - 2 spring - 22" L
SLR-2	In-Counter one-size-fits-all interchangeable baffle plastic cup disp. - 2 spring- 22"L
CTC-C-4RSS	Cntrtop Cup Disp. Cab. w/(4) ADJ-2F and built-in lid and straw organizer- S/S
CTC-R-3SS	Cntrtop Cup Disp. Cab. w/(3) ADJ-2F- S/S
SLR-S-4BT	Cntrtop Cup Disp. Cab. w/(4) SLR-2F- Blk Polystyrene
SLR-SL-2BT	Cntrtop Cup Disp. Cab. w/(2) SLR-2F, built-in lid, straw organizer- Blk Polystyrene

Additional models available.

DISPENSE-RITE®

Counter Top Cup, Lid, and Condiment Organizers

Organizers are available for in-counter, countertop and surface or stand mounted dispensing applications in a variety of material specifications and product configurations.

Model	Description
CTBH-8BT	Eight section countertop bottle holder
CTCO-4BT	Countertop or Wall Mount Portion Cup & Lid Organizer
LID-4BT	Four section countertop cup & lid organizer
NLO-SWNH	Countertop flatware, condiment and napkin organizer
NLO-WVL	Countertop lid, straw, condiment and napkin organizer
RCLO-SM-4BT	Four section countertop portion cup and lid organizer

Additional models available.

Square Beverage Dispensers

Showcase your beverages with elegant and stylish beverage dispensers. Made from crystal clear glass or acrylic, these dispensers beautifully display juices, water, iced tea, and any other drink of your choice. Choose from ice or infusion chamber. Comes with removable ice/infusion chamber (do not freeze). removable spigot for cleaning, and drip tray. BPA-free

Model	Description
1112-3A	Acrylic Disp., 3 Gal., 7"Wx7"Dx26$^{1}/_{2}$"H
1112-1A	Acrylic Disp., 1.5 Gal., 7$^{1}/_{4}$"Wx7.25"Dx18$^{1}/_{2}$"H
1112-1AINF	Acrylic Disp. w/Inf., 1$^{1}/_{2}$ Gal., 7$^{1}/_{4}$"Wx7$^{1}/_{4}$"Dx18$^{1}/_{2}$"H
1112-3AINF	Acrylic Disp. w/Inf., 3 Gal., 7"Wx7"Dx26$^{1}/_{2}$"H
1112-1	Glass Disp., 1$^{1}/_{2}$ Gal., 7$^{1}/_{8}$"Wx9$^{1}/_{8}$"Dx18$^{3}/_{8}$"
1112-1INF	Glass Disp. w/Inf., 1$^{1}/_{2}$ Gal., 7$^{1}/_{8}$"Wx9.125"Dx18$^{3}/_{8}$"

Additional models available.

CAL·MIL

TABLECRAFT

Beverage Dispenser

Enhance your beverage presentation with Tablecraft's cold beverage dispensers. Perfect for all juices and chilled non-carbonated beverages. Base and cover are constructed from stainless steel, while the clear, BPA free, plastic reservoir gives a perfect view of what is inside. Unique removable infuser and center ice core keeps beverage cold without watering it down. Model 75 shown.

Model	Description
75	2$^{1}/_{2}$ gal.
85	5 gal.
N175	3$^{1}/_{2}$ gal NSF
BDG100	2$^{1}/_{2}$ gal Beehive Glass Bev. Dispenser
BDG2000	2$^{1}/_{2}$ gal Rustic Country Glass Bev. Dispenser
BDG3000	3 gal Mason Jar Glass Bev. Dispenser

update international

Gravity Dispenser

Large 1$^{1}/_{2}$ gallon capacity is perfect for high-volume usage! Transport and serve delicious hot coffee with this attractive, stainless steel gravity flow dispenser. Brew-through lid allows brewing directly into dispenser. Drip tray and base are removable for use with satellite brewers. Rugged stainless steel liner will not shatter or break. Time indicator button tracks beverage holding times ensuring fresh coffee is always served.

Bar Maid

FLY-BYE™ Products

Protect your investment with FLY-BYE™ products from Bar Maid. Fruit flies and many other insects feed and breed in the damp environment of floor drains where organic residues build up. Floor Drain Trap Seal: One-way valve allows water and solids to flow down the drain, while preventing odors, sewer gases, and insects such as fruit flies and cockroaches from entering up through the floor drain grate. Fruit Fly Traps: Say goodbye to pesky fruit flies. Non-toxic traps entice fruit flies into the trap where they are unable to escape. Lasts up to 30 days.

Model	Description
FLY-BYE	Fruit Fly Trap, 2 pk
FB-TS20	FLY-BYE Drain Trap Seal for 2" Drains
FB-TS30	FLY-BYE Drain Trap Seal for 3" Drains
FB-TS35	FLY-BYE Drain Trap Seal for 3$^{1}/_{2}$" Drains
FB-TS40	FLY-BYE Drain Trap Seal for 4" Drains

KITCHEN SUPPLIES

Cookware

Utensils

Prep

Safety

Chef Apparel

Forged Cutlery, KFP Series

winco

The FASTEST GROWING Cutlery Line in the Commercial Market. An exceptional value at an affordable price. Fully forged X50 Cr Mov15 German Steel. 6-spot advanced polishing for a comfortable grip. Unique POM injection molded handle helps achieve balanced weight distribution. NSF Certified.

Model	Description
KFP-100	Chef 10"
KFP-101	Slicer 10" Granton Edge
KFP-102	Slicer (Fish/Roast) 10" Granton Edge
KFP-103	Chef 10" Hollow Ground
KFP-104	Chef 10" w/o Bolster
KFP-120	Chef 12"

Additional models available.

winco

STÄL Stamped Cutlery, KWP Series

This economically priced line offers the same level of quality as others costing twice as much. A selection of knives also available with color-coded handles for preventing cross-contamination in the kitchen. Razor sharp blade constructed of German steel. Ergonomically designed, slip-resistant, stain-free polypropylene handles offer exceptional comfort and help to reduce arm and hand fatigue. Protective finger guard. Easy edge maintenance and rapid sharpening. NSF listed.

Model	Description
KWP-30	$3^{1}/_{4}$" Paring Knives, White, 2pcs/pk
KWP-31	$3^{1}/_{2}$" Serrated Paring Knives, White, 2pcs/pk
KWP-50	$5^{1}/_{2}$" Utility Knife, White,Serrated
KWP-63	6" Utility Knife, Wavy Edge, White
KWP-60	6" Boning Knife, White, Curved
KWP-100	10" Cook's Knife, White

Additional models available.

DEXTER
THE EDGE · SINCE 1818

Connoisseur® Cutlery

The finest professional cutlery for the discriminating chef, combining modern European styling and the cutting performance of American craftsmanship. Crafted from the highest quality stain-free, high-carbon steel, heat-treated to precise hardness and edges hand-ground to ultimate sharpness. Handles are fashioned with the warmth of traditional rosewood and secured with large brass compression rivets and are impervious to stain, hot water, and food acids.

Model	Description
13012	9" carving knife, 11-9PCP
15012	3" paring knife, 25-3PCP
14040	12" forged bayonet fork, 28-78PCP
13022	10" duo-edge roast slicer, 40D-10PCP
13032	12" duo-edge roast slicer, 40D-12PCP
12012	10" cook's knife, 45-10PCP

Additional models available.

VICTORINOX
SWISS ARMY

Epicurean

Epicurean commercial cutting and display surfaces are dishwasher safe and made in the USA using eco-friendly materials and sustainable manufacturing processes. Layers of FSC certified paper are pressed together with a food safe resin to form durable non-porous cutting surfaces that withstand years of rigorous daily use. All Epicurean products are made from material that is NSF tested and approved, knife friendly, and heat resistant to 350°F.

Model	Description
629-481001	48" × 10" × $^{3}/_{8}$" Puzzle Cutting Board
629-271001	27" × 10 × $^{3}/_{8}$" Puzzle Cutting Board
629-602001	60" × 20" × $^{3}/_{8}$" Puzzle Cutting Board
429-157502	15" × $7^{1}/_{2}$" × $^{1}/_{4}$" Slate
429-157501R	15" × $7^{1}/_{2}$" × $^{1}/_{4}$" Natural with ramekin well

Additional models available.

VICTORINOX
SWISS ARMY

Victorinox Cutlery

Victorinox Cutlery is Swiss Quality! Manufactured since 1884 in Ibach, Switzerland, these high carbon, no stain blades are the standard of the meat processing and butcher industries. A proprietary process promotes maximum blade life and reduced "knife spend". Available in slip resistant Fibrox handles (NSF) and classic Rosewood handles. Lifetime warranty against manufacturer defects.

Model	Description
40021	Chef's 10" Rosewood Hdl
40521	Chef's 10" Fibrox Hdl
40539	Cimeter 10" Fibrox Hdl
40547	Bread $10^{1}/_{4}$" Fibrox Hdl
40520	Chef's 8" Fibrox Hdl
40645	Slicer 12" Granton Edge Fibrox Hdl

Additional models available.

Sani-Safe® Knives & Accessories

An impervious blade-to-handle seal provides the utmost in sanitary qualification. A textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. Stain-free, high-carbon steel blade, with an individually ground and honed edge. Exciting multi-pack and point-of-purchase options also available. Made in USA. NSF.

Model	Description
18023	4" Pizza Cutter (White), P177A-PCP
19703	8"x3" Perforated Turner (White), PS286-8PCP
13453	12" roast slicer, S140-12PCP
13463	12" Scalloped Roast Slicer (White), S140-12SC-PCP
13413	10" narrow duo-edge slicer, S140N-10GE-PCP
18173	10" Scalloped Bread Knife, S147-10SC-PCP
16193	2^1/$_2$" mini turner, S171

Additional models available.

V-lo® Knives

A patented, state-of-the-art handle design offers both comfort and control. Proprietary DEXSTEEL™ for enhanced sharpness, edge holding, corrosion resistance, and ease of re-sharpening. Soft-to-the-touch, and with the firmness you need, plus a modern, attractive look. Features a stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF.

Model	Description
29813	7 pc. Cutlery Set
29343	12" Duo-Edge Roast Slicer
29273	7" Duo-Edge Santoku Chef's Knif
29253	10" Cook's Knife
29383	8" Scalloped Utility Slicer
29323	9" Scalloped Offset Sandwich Knife

Additional models available.

SofGrip™ Cutlery

The standard for demanding kitchen environments. The soft-to-the-touch handle literally molds to your hand and becomes its extension. SofGrip™ combines the world's sharpest hand-honed edge in stain-free, high-carbon steel with the most ergonomically designed handle ever! Available in both black and white handles. Made in the USA.

Model	Description
SG131-6PCP	6" narrow curved boning knife, (24003)
SG136PCP	6" wide boning knife, (24013)
SG132N-8	8" breaking knife, (24053)
SG132-10PCP	10" cimeter steak knife, (24073)
SG133-7PCP	7" narrow fillet knife, (24103)
SG145-8PCP	8" cook's knife, (24153)
SG145-10PCP	10" cook's knife, (24163)
SG145-12PCP	12" cook's knife, (24173)

Additional models available.

Knives

Complete line includes cook's and boning knives as well as other essential tools. Feature high-carbon stainless steel blades as well as non-slip ergonomic handles. Molded polypropylene handles have the extra safeguard of Sanitized® anti-microbial protection, which guards against bacterial growth, yeast, mold, and fungi. Some items available in food safe colors. NSF.

Food Safe Colors Available

Model	Description
W0547-4	Paring Spear Point 4" (24 in Display Box, White Handle)
SCW5601-3^1/$_4$	Paring Chef's style 3^1/$_4$" - White Handle (3 to a card) (Food Safe Colors)
W5610-10	10" Wide Cooks, 2^1/$_2$" Wide (White)
5621-10	10" Bread, Micro-Serrated, Curved Blade(Black)
5625-10	10" Butcher (Black)
5617-10	10" Cimeter (Black)

Additional models available.

Fully Forged Knives

Fully forged cutlery makes food preparation faster, easier, and more comfortable. Crafted from high carbon stainless steel, each blade is fully forged to ensure greater durability and increased cutting precision. Ergonomic 3-riveted handles ensure a comfortable, firm grip; hand wash only. Lifetime warranty. NSF. Model 51-984 shown.

Model	Description
51-984	11-pc. Executive Chef Set (contains 5141-2^1/$_2$, 5111-3^1/$_2$, 5111-6, 5113-6, 5109-7GE, 5121-8E, 5111-10, 5110-10, 5153, 5140-10, SCWH-16 case)
BP5110-10	Chef's 10" (Black Polyacetal Handle)
BP5110-6	Chef's 6" (Black Polyacetal Handle)
BP5110-8	Chef's 8" (Black Polyacetal Handle)
BP5111-10	Slicer/Carving 10" (Black Polyacetal Handle)
BP5111-4	Paring 4" (Black Polyacetal Handle)

Additional models available.

Helios Knife Sterilizer Cabinet

Sterilize knives in as little as 3 minutes with 99% efficacy**. Exclusive non-filtering, clear slotted knife holder and special mirrored interior walls eliminate shadows on knife surfaces within the cabinet that could prevent complete sterilization.

- Stainless steel construction.
- Heavy-duty locking handle provides extra security.
- Holds up to 12 knives plus steel (not included).
- NSF Component. 115V. Made in the USA.

**Independent laboratory testing indicated 99% reduction in E. coli bacteria.
U.S. Patent Number: 9,339,570

Kattex Fruit & Vegetable Slicers

Developed for the rigors and challenges of the commercial kitchen, Kattex slicers and cutters come with stainless steel blades and are of aluminum construction. Choose from either the Fruit & Vegetable Slicer, the Fruit Wedge Slicer, the Onion Slicer, the Chopper/Dicer, Tomato Slicer, or the Quick Slice French Fry Cutter!

With sturdiness and versatility in mind, Fruit Wedge Slicers, Onion Slicers, and Choppers/Dicers come in different cut sizes and have the option of additional sized blades.

Model	Description
FVS-1	Fruit & Vegetable Adjustable Slicer
FWS-6	Fruit Wedge Slicer, 6-Section
FWS-8	Fruit Wedge Slicer, 8-Section
OS-188	Onion Slicer $3/16$"
OS-250	Onion Slicer $1/4$"
HCD-250	Chopper/Dicer $1/4$"

Additional models available.

One-Piece Tongs, Jacob's Pride

Featuring Agion®—Nature's anti-microbial protection, these color-coded tongs aid in the prevention of foodborne illness resulting from cross contamination. Springless design eliminates bacteria prone food traps. Permanently bonded Kool-Touch® color-coded handles for easy identification. Handles are heat resistant up to 180°F. Choose from color-coded, black or stainless steel VersaGrip® or Scalloped Grip tongs. NSF. Jacob's Pride limited lifetime warranty does not cover Kool-Touch® coating.

Model	Description
4780920	Scalloped $9 1/2$" Black
4780930	Scalloped $9 1/2$" Blue
4780940	Scalloped $9 1/2$" Red
4780950	Scalloped $9 1/2$" Yellow
4780960	Scalloped $9 1/2$" Tan
4780970	Scalloped $9 1/2$" Green

Additional models available.

Saf-T-Knife™ Station

Safe, sanitary, and secure storage for kitchen knives. Sanitary closed container protects knives from contaminants and damage. Clear, see-through door makes choosing a knife easy. Easy to assemble and disassemble for thorough cleaning. Durable plastic construction. Dishwasher safe. NSF. Choose full size (holds 8 knives) or junior size (holds 4 knives). New color-coded lids (junior size only) are designed to keep track of which knife is used for what purpose. Knives not included.

Model	Description
STK1008	Holds 8 knives
STK1006	Holds 4 knives
STK1006RDL	Red Lid for STK-1006
STK1006YLL	Yellow Lid for STK-1006
STK1006GRL	Green Lid for STK-1006
STK1006PRL	Purple Lid for STK-1006

NSF Certified Dishers, Jacob's Pride Collection

Coated handles are equipped with all natural anti-microbial protection. Stainless steel with one-piece, color-coded plastic handles for no-guess size selection. Sure grip color handles differentiate size. White, gray, ivory, green, dark blue, yellow, red, black, and orchid. Jacob's Pride® limited lifetime warranty. Made in the USA. NSF.

Model	Description
47139	#6 White, $5 1/3$ oz.
47140	#8 Gray, 4 oz.
47141	#10 Ivory, $3 1/4$ oz.
47143	#16 Dk. Blue, 2 oz.
47144	#20 Yellow, $1 5/8$ oz.
47146	#30 Black, 1 oz.
47147	#40 Orchid, $3/4$ oz.

Additional models available.

One-Piece Ladles w/Kool-Touch® Handles

Ladles featuring Agion®—Nature's Antimicrobial protection—available with stainless steel, black, and color-coded Kool-Touch® handles as well as black Ergo Grip handle. Accurate bowl dimensions clearly stamped for easy identification. Heavy gauge stainless steel shafts and bowls. Grooved plastic coated handle is heat resistant up to 180°F. Mirror finish bowls, satin finish handles. Jacob's Pride limited lifetime warranty does not cover Kool-Touch® coating.

Model	Description
4980210	2 oz. S/S NSF (Jacobs Pride)
4980310	3 oz. S/S NSF (Jacobs Pride)
4980410	4 oz. S/S NSF (Jacobs Pride)
4980510	5 oz. S/S NSF (Jacobs Pride)
4980610	6 oz. S/S NSF (Jacobs Pride)
4980810	8 oz. S/S NSF (Jacobs Pride)
4981210	12 oz. S/S NSF (Jacobs Pride)

Additional models available.

Spring Tongs with Silicone Tips

These stainless steel tongs feature molded silicone tips that are heat resistant and will not trap food particles. Non-slip handles provide both safety and comfort. Tongs can be locked closed and offer a hanging loop for easy and convenient storage.

Model	Description
STS-9HD	9" Tongs
STS-12HD	12" Tongs

Whips & Tongs

Whip handles are filled with a specially formulated epoxy to keep the wires firmly in place, forever! French whips have thick, rigid wires for heavier batters and foods. Piano whips are made of a thinner, more flexible wire for more delicate foods and sauces. Kettle and mayonnaise whips have extra-heavy gauge wire and are 18/8 stainless steel with $1\frac{1}{4}$" tubular handles. Stainless utility tongs are available in heavy (TUF), extra-heavy (XHT) or light-weight (LUT) gauges. NSF.

Model	Description
XHT-12	12" X-tra Heavy Tong
KVW-48	Kettle Whip, 48" O.L.
FWE-18	18" French Whip
PWE-18	18" Piano Whip
FWE-10	10" French Whip
FWE-12	12" French Whip
XHT-10	$9\frac{1}{2}$" X-tra Hvy Wt. Tong
XHT-16	16" X-tra Hvy Wt. Tong
TUF-10	$9\frac{1}{2}$" Hvy Wt. Tong
TUF-12	12" Hvy Wt. Tong

Additional models available.

Wall Storage Solutions

Focus Foodservice offers an array of wall mounted storage solutions for both back and front of the house applications. From our newest EZ-Wall Food Prep and Drying Station Kit and Pot and Pan Rack to our Utensil rack and wall mount shelving kits, all of our kits can easily be installed virtually anywhere in minutes. NSF. Models FWMKIT1, FWMPR36 and FUR1824CHSS shown.

Model	Description
FUR1824CHSS	Utensil Rack w/20 S/S Hooks
FURHOOKSS	$2\frac{3}{4}$" S/S Hooks, 20/pkg.
FWMPR36SS	36"x14" S/S Pot Rack w/4 hooks
FWMPR48SS	48"x14" S/S Pot Rack w/6 hooks
FWMPR60SS	60"x14" S/S Pot Rack w/8 hooks
PRHOOK	3" S/S Pot Rack Hooks, Dbl Sided, 2 per pack

Nylon Handle Wire Whips — Jacob's Pride Collection

One-piece nylon handle with comfort nubs is completely sealed. Patent-pending ergonomic whip with corrosion resistant, stainless steel fine wires is ideal for mixing or aerating thinner food products. Color coded handle is heat resistant up to 475°F. Aqua for French and Purple for Piano wires. Jacob's Pride limited lifetime warranty. NSF.

Model	Description
47006	18" Piano Whip
47090	10" French Whip
47091	12" French Whip
47092	14" French Whip
47093	16" French Whip
47094	18" French Whip
47095	20" French Whip

Additional models available.

Cooking Accessories

Thoughtfully designed to simplify food preparation tasks, ensure comfort, and minimize fatigue. Complete line of turners, scrapers, forks, and essential cooking tools feature high-carbon stainless steel and non-slip ergonomic polypropylene handle, with Sanitized® anti-microbial protection to guard against the growth of bacteria, yeast, mold, and fungi. Some items available in food safe colors. NSF.

Model	Description
W5650-10	Baker's Icing Spatula 10" - White Handle
W5650-6	Baker's Icing Spatula 6" - White Handle
W5650-8	Baker's Icing Spatula 8" - White Handle
W5654-12	Pot Fork 12" - White Handle
W5681	8"x3" Perf. Turner - White Handle
W5685	Square End Turner 6"x3" - White Handle
W5686	4"x3" Hamburger Turner - White Handle
W5691-5	Pizza Cutter 5" - White Handle

Additional models available.

One-Piece Heavy Duty Spoodles® and Basting Spoons by Jacob's Pride

One-piece, mirror finish, 20-gauge stainless steel Spoodle® combines the ease of serving with a spoon and the accurate portion control of a ladle. Color coding and capacities stamped on shaft. Ergonomic design, built-in stopper notch, heat resistant to 450°F. One-piece, 16-gauge stainless steel basting spoons are resistant to corrosion. NSF. Jacob's Pride limited lifetime warranty.

Model	Description
6433120	Spoodle, Solid Round Black, 1 oz.
6433230	Spoodle, Solid Round Blue, 2 oz.
8036420	Spoodle, Solid Round Ivory, 3 oz.
6433445	Spoodle, Solid Round Gray, 4 oz.
6433655	Spoodle, Solid Round Teal, 6 oz.
6433865	Spoodle, Solid Round Orange, 8 oz.

Additional models available.

DuraPan™ Food Pans

Double reinforced corners and unique impact resistant edge design help pans hold shape even under the toughest conditions. Will not jam together during storage. Tapered pans fit standard food pan templates and will stack or nest with most other leading brands. Versatile 18/8 stainless pans go from freezer to oven to serving line. Available in industry standard 22 gauge or economical 24 gauge. NSF.

Model	Description
608002	Full-Size Heavy Gauge – $2^{1}/2$" (10.4 qt)
608004	Full-Size Heavy Gauge – 4" (16.6 qt)
608006	Full-Size Heavy Gauge – 6" (24.9 qt)
608122	One-Half Size Heavy Gauge – $2^{1}/2$" (0.9 qt)
608124	One-Half Size Heavy Gauge – 4" (1.4 qt)
608126	One-Half Size Heavy Gauge – 6" (2.1 qt)

Additional models available.

Super Pan Super Shapes

Now available in deeper pans and new shapes! A cost-effective method to upscale presentation of food in chafers, buffet lines and display cases. By using your existing inventory of steam table pans, and replacing a few pieces of the line up with the Super Shapes pans, your whole lineup gets an upscale presentation. Full- and half-size units fit with Super Pan V® covers and flexible lids. No investment in templates, tiles or other accessories required. Reinforced edges and corners reduce potential for dents, dings, or energy escaping from the well. Pans stack neatly for easy storage. Easy to use and easy to change. NSF. Made in the USA.

Model	Description
3101220	Hexagon Full $2^{1}/2$"
3102240	Hexagon Half 4"
3101120	Kidney Full $2^{1}/2$"
3102120	Kidney Half $2^{1}/2$"
3100020	Wild Pan Full $2^{1}/2$"
3100040	Wild Pan Full $3^{1}/2$"

Additional models available.

Miramar® Decorative Plans & Templates

Stylish patent-pending embossed pattern on stainless steel pan rims adds elegance and style to your buffet presentation. Various sized pans fit in standard well openings or in Miramar thermoset resin templates. Templates are heat resistant to 300˚F and are available in Night Sky or Oyster. Dishwasher safe. NSF.

Model	Description
8240410	Nightsky-1 Oval & 2 Half Ovals
8240510	Nightsky-1 Rectangle- $3/4$ Size
8241310	Nightsky-4 Half Ovals
8240010	Nightsky-Blank Template
8241410	Nightsky-Casserole & Half Oval
8240110	Nightsky-One Large Oval

Additional models available.

Super Pan V® Steamtable Pans

With Vollrath's line of steam table pans, you can transport and store your food safely and easily. 22 gauge, 300 series stainless steel pans are up to 300% stronger—resisting dents, dings, and keeping your food safe and secure during the transportation and holding process. Easy to pour corners and traditional body size make Super Pan V® pans compatible with all your Super Pan II® pans, covers, and accessories. Jacob's Pride Limited Lifetime Warranty. NSF. USA made.

Model	Description
30012	Full, $20^{3}/4$"x$12^{3}/4$"x$1^{1}/4$"
30022	Full, $20^{3}/4$"x$12^{3}/4$"x$2^{1}/2$"
30042	Full, $20^{3}/4$"x$12^{3}/4$"x4"
30062	Full, $20^{3}/44$"x$12^{3}/4$"x6"
30112	Two-Third, $13^{7}/8$"x$12^{3}/4$"x$1^{1}/4$"
30122	Two-Third, $13^{7}/8$"x$12^{3}/4$"x$2^{1}/2$"

Additional sizes and depths available.

APPROXIMATE SERVINGS FOR STEAMTABLE PANS

Depth (In.)	(Qts.)	1 oz.	2 oz.	4 oz.	8 oz.
Full-Size — $20^{3}/4$"x $12^{3}/4$"					
$1^{1}/4$	3.9	124	62	31	15
$2^{1}/2$	8.3	265	132	66	33
4	14	448	224	112	56
6	21	672	336	168	84
Two-Thirds Size — $13^{7}/8$"x$12^{3}/4$"					
$1^{1}/4$	3	96	48	24	12
$2^{1}/2$	5.6	179	89	44	22
4	9.3	297	148	74	37
6	14	448	224	112	56
Half-Size — $10^{3}/8$"x$12^{3}/4$"					
$1^{1}/4$	2.1	67	33	16	8
$2^{1}/2$	4.3	137	68	34	17
4	6.7	214	107	53	26
6	10	320	160	80	40
Half-Long Size — $20^{3}/4$"x$6^{7}/16$"					
$1^{1}/4$	1.9	60	30	15	7
$2^{1}/2$	3.8	121	60	30	15
4	6	192	96	48	24
6	8.7	278	139	69	34
Third-Size — $6^{7}/8$"x $12^{3}/4$"					
$1^{1}/4$	1.3	41	20	10	5
$2^{1}/2$	2.6	83	41	20	10
4	4.1	131	65	32	16
6	6.1	195	97	48	24
Fourth-Size — $6^{3}/8$"x$10^{3}/8$"					
$2^{1}/2$	1.8	57	28	14	7
4	3	96	48	24	12
6	4.5	144	72	36	18
Sixth-Size — $6^{7}/8$"x $6^{1}/4$"					
$2^{1}/2$	1.2	38	19	9	4
4	1.8	57	28	14	7
6	2.7	86	43	21	10
Ninth-Size — $6^{7}/8$"x$4^{1}/4$"					
2	0.6	19	9	4	2
4	1.1	35	17	8	4

CARLISLE
FOODSERVICE PRODUCTS

StorPlus™ Food Pans, Food Storage & Lids

StorPlus™ Pans meet EN 631-1 Euro Norm standards for inter-stacking with existing pans. Reinforced top and bottom corners on pan and lid help prevent chipping and cracking. Universal food pan lids fit Carlisle pans as well as other major competitors. Polycarbonate pans withstand temperatures from -40˚F to 212˚F, polypropylene pans from 32˚F to 170˚F, and high-heat pans from -40°F to 375°F. Polypropylene and high-heat are BPA free. Dishwasher safe. NSF.

Model	Description
10200B	Full Size 2$\frac{1}{2}$" Deep Polycarbonate
10201B	Full Size 4" Deep Polycarbonate
10202B	Full Size 6" Deep Polycarbonate
10203B	Full Size 8" Deep Polycarbonate
10210U	Full Size Handled Univ. Lid Polycarbonate
10211U	Full Size Handled Notched Univ. Lid Polycarbonate

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camwear Food Storage Pans & Covers

An innovative way to store, handle, and transport food. Use Cold Pans (CW) for storage, transportation, and serving display; Hot Pans (HP) for microwaves, steamers, and ovens; Translucent Pans (PP) are an economical choice for storing food as well as using on prep tables and in food bars. CW withstand temps -40°F to 210°F; H-Pans -40°F to 350°F and PP-Pans -40°F to 160°F. Cover styles available—seal, flat, flip, grip, w/handle, and notched. NSF.

Model	Description
10CWC135	Food Pan Lid 1/1 CW
10CWCH135	Food Pan Lid 1/1 CW HDL
10CWCHN135	Food Pan Lid 1/1 CW HDLN
10CWD135	Food Pan Drain 1/1 CW
10HPC150	Food Pan Lid 1/1 HP
10HPCH150	Food Pan Lid 1/1 HP HDL
10HPCHN150	Food Pan Lid 1/1 HP HDLN

Additional sizes and depths available.

WINCO

Aluminum Induction Cookware

New hybrid technology bonds stainless steel surface to aluminum cookware for use with induction cook tops. Aluminum body is highly conductive, for quick and even heat distribution. Features thicker handles and heavier rivets than standard cookware for secure comfort in transporting. Can be safely used with gas or electric cook tops as well. 3003 aluminum, NSF listed.

Model	Description
AXSI-8	8 qt. Alu Stock Pot, w/ S/S Bottom, 4mm
AXSI-10	10 qt. Alu Stock Pot, w/ S/S Bottom, 4mm
AXSI-12	12 qt. Alu Stock Pot, w/ S/S Bottom, 4mm
AXSI-16	16 qt. Alu Stock Pot, w/ S/S Bottom, 4mm
AFPI-8H	8" Alu Fry Pan, w/ S/S Bottom, w/Sleeve, Natural Finish
AFPI-10H	10" Alu Fry Pan, w/ S/S Bottom, w/Sleeve Natural Finish

Additional models available.

WINCO

Tri-Ply Mini Cookware

Artfully present single-serve portions in mini cookware from Winco. Model DCCR-3C shown.

- Tri-ply construction with either stainless steel or copper exterior, all induction ready.
- Aluminum core provides efficient heat distribution.
- 18/8 stainless steel cookware surface for superior cooking performance.

Model	Description
DCCR-3C	Mini 3$\frac{3}{4}$" casserole, copper plated, 15 oz.
DCFP-4C	Mini 4" fry pan, copper plated, 5 oz.
DCSC-3C	Mini 3" saucier, copper plated, 5 oz.
DCSP-3C	Mini 3$\frac{1}{2}$" sauce pan, copper plated, 11 oz.
DCCR-3S	Mini 3$\frac{3}{4}$" casserole, stainless steel, 15 oz.
DCFP-4S	Mini 4" fry pan, stainless steel, 5 oz.

Additional models available.

WINCO

Tri-Gen® Cookware

Cook like a pro with Tri-Gen® induction ready, tri-ply stainless steel cookware. This line merges high quality, excellent cooking performance, durability, and value together into a line of pots and pans that are visually stunning and also perform well in the most demanding cooking environment. The bodies are made of a true tri-ply material—3 layers comprised of an 18/8 stainless inside, a mirror finished, magnetic stainless steel outside, and a middle layer of aluminum that will transfer heat evenly throughout the entire body of the pan, not just the bottom!

Model	Description
TGSP-4	4$\frac{1}{2}$ qt. Stock Pot w/Cover
TGSP-6	6 qt. Stock Pot w/Cover
TGSP-8	8 qt. Stock Pot w/Cover
TGSP-12	12 qt. Stock Pot w/Cover
TGSP-16	16 qt. Stock Pot w/Cover
TGSP-20	20 qt. Stock Pot w/Cover

Additional models available.

Grand Gourmet Series

Quality 18/10 stainless steel cookware suitable for a professional kitchen. Outer and inner satin polish and a mirror-finish along the edges; reinforced upper edges. Ergonomic stay-cool handles. Sandwich, thermo-radiant bottom for best heat conductivity. Concave bottom when cold, flattens upon heating. Perfect for use on any type of stove, including induction. Dishwasher safe. Limited lifetime warranty. NSF. Made in Italy.

Model	Description
11101-16	Stockpot, $6^1/4$" Dia., $3^3/8$ qt.
11101-20	Stockpot, $7^7/8$" Dia., $6^1/2$ qt.
11106-14	Sauce Pan, $5^1/2$" Dia., $1^1/4$ qt.
11106-16	Sauce Pan, $6^1/4$" Dia., $2^1/4$ qt.
11106-20	Sauce Pan, $7^7/8$" Dia., $4^1/4$ qt.
11107-32	Sauce Pot, $12^1/2$" Dia., $16^1/2$ qt.

Additional models available.

Wear-Ever® Classic Select® Cookware

Two gauge, impact resistant 3004 aluminum construction features double thick bottom for even heat distribution and elimination of hot spots. Saute' and Sauce pans feature TriVent® silicone and plated handles. Jacob's Pride limited lifetime warranty. TriVent® silicone handle carry a 90-day warranty. NSF. Made in U.S.A.

Model	Description
68414	14 qt. Premier Sauce Pot
77110	12 qt. Round Bottom Dbl Boiler
77130	20 qt. Round Bottom Dbl Boiler
68218	Brazier 18 qt.
68224	Brazier 24 qt.
67228	Brazier 28 qt.

Additional models available.

Carbon Steel Frying Pans

This high quality, carbon steel pan can be used with all heat sources, including induction, ovens, and broilers. Lasts a lifetime if protected from rusting. Withstands high temperatures for longer preheating. Acquires natural non-stick properties that won't chip, scratch or peel. Safe to use with metal tools, such as knives, forks or spatulas. Requires minimal care, but not dishwasher or microwave safe. Limited lifetime warranty.

Model	Description
A4171420	$7^7/8$" Dia.x$1^1/4$""H
A4171422	$8^5/8$" Dia.x$1^3/8$"H
A4171424	$9^1/2$" Dia.x$1^1/2$"H
A4171426	$10^1/4$" Dia.x$1^1/2$"H
A4171428	11" Dia.x$1^5/8$"H
A4171430	$11^7/8$" Dia.x$1^5/8$"H

Additional models are available.

Carbon Steel French-Style Pans

These high-quality, carbon steel French-style pans are well suited for long pre-heating and searing. Ideal for high-heat cooking. Induction ready. Riveted handle. Made in Spain.

Model	Description
CSFP-7	$7^7/8$" Pan, Polished
CSFP-8	$8^5/8$" Pan, Polished
CSFP-9	$9^1/2$" Pan, Polished
CSFP-11	$10^3/8$" Pan, Polished
CSFP-12	11" Pan, Polished

Carbon Steel Blini Pans

These Spanish-made, carbon steel Blini pans are ideal for adding a rustic look to fresh-cooked eggs or displaying individual Mediterranean dishes. Choose polished or non-stick. Made in Spain.

Model	Description
CSPP-4	$4^3/4$" Polished
CSPP-4E	$4^3/4$" Non-Stick

Wear-Ever® CeramiGuard®II Fry Pans

Dent resistant, 3004 aluminum alloy is ideal for heavy duty frying. CeramiGuard®II is a coating system that offers both superior durability and release qualities, even in high heat applications. The enhanced coating is 115% more durable than traditional CeramiGuard®. Withstands the abuse of metal utensils better than any other no-stick coating. Exclusive CoolHandle® included. Made in the USA. PFOA free. NSF.

Model	Description
Z4007	7" Fry Pan
Z4008	8" Fry Pan
Z4010	10" Fry Pan
Z4012	12" Fry Pan
Z4014	14" Fry Pan

Titan Series Pots and Pans

Premium 18/8 cookware has a tri-ply bottom consisting of two layers of stainless steel surrounding an aluminum core. The result is cookware that spreads heat rapidly and evenly providing higher efficiency and reduction of hot spots, which can cause food to burn or cook unevenly. With attractive brushed sides and a polished band across the top and bottom, each piece makes a striking impression. Induction ready cookware. NSF.

Model	Description
SSP-8	8 qt. Stock Pot with Cover
SSP-12	12 qt. Stock Pot with Cover
SSP-16	16 qt. Stock Pot with Cover
SSP-20	20 qt. Stock Pot with Cover
SSP-24	24 qt. Stock Pot with Cover
SSP-32	32 qt. Stock Pot with Cover
SSP-40	40 qt. Stock Pot with Cover

Additional models are available.

Admiral Craft Equipment Corp.

Tribute® Cookware

Tribute® cookware is ideal for gas, electric, and induction cooking. Its 3-ply construction, stainless steel interior, 3004 aluminum core provides even heat on bottom of pan and side walls. Induction ready stainless exterior. TriVent™ silicone or plated handles. Rated at 450°F for stovetop or oven use with EverTite™ Riveting System. NSF.

Model	Description
69327	18/8 S/S Cover (fits 69807, 7")
69410	18/8 S/S Cover (fits 69810, 10")
69412	18/8 S/S Cover (fits 69812, 12")
69414	18/8 S/S Cover (fits 69814, 14")
77519	Stock Pot, 6 qt.
77520	Stock Pot, 8 qt.
77521	Stock Pot, 12 qt.

Additional models available.

VOLLRATH®

Induction-Ready Cookware

Our newest collection of uniquely styled stainless steel, induction-ready cookware will provide the value you need combined with the durability your operators demand. Over 50 different items, from Saucier Pans to 100 qt. Stock Pots! Solid cast triple rivet handle attachment adds strength to all fry, sauce and conical pans. Specially crafted hollow cast handles for comfort and heat displacement. Graduation tables included in sauce pans, stock pots, braziers, and double boilers for ease of use!

Model	Description
CBR-08	Brazier, 8 qt.(w/o Cover)
CBR-15	Brazier, 15 qt. (w/o Cover)
CBR-20	Brazier, 20 qt. (w/o Cover)
CBR-25	Brazier, 25 qt. (w/o Cover)
CBR-30	Brazier, 30 qt. (w/o Cover)
CCP-01	Pan, Conical 1 qt. (w/o Cover)

Additional models are available.

UPDATE CROWN ●SELECT

Wear-Ever® Ever-Smooth™ Fry Pans

The Ever-Smooth™ interior surface ensures easier cooking and less interference from rivet heads which eliminates food and bacteria collection areas. Exclusive Cool Handle® included. Choose Natural or nonstick PowerCoat2™ or CeramiGuard® II: PowerCoat2™—Durable nonstick coating provides great release with great wear and abrasion resistance. CeramiGuard® II—Premium nonstick coating provides the longest release life with outstanding wear and abrasion resistance.

Model	Description
EZ4008	Fry Pan 8" CeramiGuard® II
EZ4010	Fry Pan 10" CeramiGuard® II
EZ4012	Fry Pan 12" CeramiGuard® II
EZ4014	Fry Pan 14" CeramiGuard® II
EZ4007	Fry Pan 7" CeramiGuard® II

Additional models available.

VOLLRATH®

Jacob's Pride Collection Intrigue® Stainless Steel Professional Cookware

Designed for use on gas, electric, induction, and ceramic cook tops. Each piece is oven and dishwasher safe. Crafted of 18/8 stainless steel with a permanently bonded $1/4$" thick bottom layer made of aluminum and stainless steel for efficient heat distribution and durability. The combination of satin and mirror finishes will accentuate any culinary presentation while making cleanup a breeze. NSF. Limited lifetime warranty.

Model	Description
47722	Stock Pot 18.0 qt. (17.0 L)
47741	Sauce Pan 3.2 qt. (3.0 L)
47751	$9^4/_{10}$" (24 Cm) Fry Pan
47752	11" (28 Cm) Fry Pan
47753	$12^6/_{10}$" (32 Cm) Fry Pan
47791	2 qt. (1.9L) Saucier

Additional models available.

VOLLRATH®

Winco

Super Aluminum Cookware

Best quality and prices in their class. Extra thick reinforced rim and bottom to stand up to any amount of water and usage. Deep-drawn structure for better strength and durability. Thicker handles make lifting and carrying heavy pots easier. 3003 aluminum construction is excellent for fast and even heat distribution. Available in 6.0mm and 4.0mm thickness. NSF listed. Shown (top row, left to right): AXS Series, AXAP Series, (bottom row, left to right): AXBZ Series, AXST Series.

Model	Description
AXHH-12	12 qt. Stock Pot, 6mm, Super Aluminum
AXHH-16	16 qt. Stock Pot, 6mm, Super Aluminum
AXHH-20	20 qt. Stock Pot, 6mm, Super Aluminum
AXHH-24	24 qt. Stock Pot, 6mm, Super Aluminum
AXHH-32	32 qt. Stock Pot, 6mm, Super Aluminum
AXHH-40	40 qt. Stock Pot, 6mm, Super Aluminum

Additional models available.

Sheet Pan Covers

Store and transport food without the risk of germs, dirt or dust touching food products. Polypropylene covers available in three sizes. Dishwasher safe. Not for use in ovens or with hot pans. Full size with cover will fit in end-load rack. Fit not airtight. Model 90PSPCHF and 90PSPCFL shown.

Model	Description
90PSPCFL	Full Size
90PSPCHF	Half Size
90PSPCQT	Quarter Size

FOCUS FOODSERVICE

Bakeware & Specialty Pans

This extensive line of heavy and medium-duty bakeware and specialty pans are constructed from 3003, H14 aluminum for superior strength and even heat distribution. Choose from springform pans, cake, and pie pans. Silicone coated pans provide an easy release of baked products and make cleanup a breeze. Models 901025, 900410, 951202 and 977159 shown with muffin pans.

Model	Description
905245	Mini-Muffin Pan 24 cup
905045	Cupcake/Muffin Pan 12 cup
905525	Cupcake/Muffin Pan 24 cup
905285	Jumbo Muffin Pan 24 cup
903695	Pecan Roll Pan 12 cup
904705	Pecan Roll Pan 20 cup

Additional models available.

VOLLRATH®

Wear-Ever® Heavy-Duty Sheet Pans

Heavy duty construction ensures rugged durability for every day use. Galvanized bead wire keeps the pan's shape while guarding against rust. Perforated pan for oven broiling and baking. Sanitary open bead. Available in 3 finishes: Natural, with WearGuard non-stick coating, and HardCoat anodized for reduced bake times and scratch resistance.

Model	Description
5220	Quarter Size (16 ga.) Natural Finish
5303	Half Size (18 ga.) Natural Finish
9002	Full Sheet (18 ga.) Natural Finish
9002P	Full Sheet Perforated (18 ga.) Natural Finish
N5300	Full Sheet (16 ga.) Natural Finish
9003	Full Sheet (19 ga.) Economy

Additional models available.

WINCO

Aluminum Roasting Pans

High quality aluminum construction roasting pans are designed to take the abuse that comes along with commercial use, while the reinforced rolled edge ensures added strength during repeated use. An excellent choice for roasting meats and baking casseroles. Model ALRP-1824 shown.

Model	Description
ALRP-1824	18"x24"x4$\frac{1}{2}$"D Roast Pan w/Straps, 10 ga.
ALRP-1824L	18"x24"x4$\frac{1}{2}$"D Roast Pan w/Straps & Lugs, 10 ga.
ALRP-1826	17$\frac{3}{4}$"x25$\frac{3}{4}$"x2$\frac{1}{4}$"D Pan w/o Handle, 12 ga.
ALRP-1826H	17$\frac{3}{4}$"x25$\frac{3}{4}$"x3$\frac{1}{2}$"D Pan w/Handle, 12 ga.

WINCO

Aluminum Sheet Pans

Winco Sheet pans come in variety of options in closed bead, open bead, and perforated. Open bead pans are extra heavy-duty, can be used as a roast pan, and are NSF listed. Closed bead pans are made of 3003 aluminum with galvanized wire for rust resistance and reinforcement. Perforated pans have denser hole perforations that allow for better air circulation and heat conductivity, perforated holes $\frac{1}{8}$" diameter.

Model	Description
ALXP-1200	Full Size, 12 Ga.
ALXP-1013	Quarter Size, 18 Ga.
ALXP-1318	Half Size, 18 Ga.
ALXP-1318P	Half Size, 18 Ga., Perforated
ALXP-1622	16"x22" Size, 18 Ga.
ALXP-1826	Full Size, 18 Ga.
ALXP-1826P	Full Size, 18 Ga., Perforated
ALXP-2618H	Full Size, 16 Ga.

CAMBRO
TRUSTED FOR GENERATIONS™

Camwear® Scoops

Cambro's scoops are made of Camwear polycarbonate so they are just that strong. For you, that means the handle will not break off, and the scoops will not dent, rust or chip. They will continue to look good and perform well wash after wash.

Model	Description
SCP24CW135	24 oz.
SCP64CW135	64 oz.
SCP6CW135	6 oz.
SCP12CW135	12 oz.

Titan Max-Cut™

All-in-one stainless steel dicer, wedger, corer, and French fry cutter replaces all those other products. The made in USA patent-pending design lets you move easily from wall to table mounting with the available quick connect bases. Quick change pusher and blade assemblies with protective wash guards feature the largest cutting surface available to make short work of your food prep tasks. Choose $1/4$", $3/8$", $1/2$" dice or fries, 6 section or 8 section wedge or coring blades. Dishwasher safe. NSF.

Model	Description
FDWW-014	$1/4$" Dicer (Wall Mount)
FDW-014	$1/4$" Dicer (Suction Cup Base)
FDWW-038	$3/8$" Dicer (Wall Mount)
FDW-038	$3/8$" Dicer (Suction Cup Base)
FDWW-012	$1/2$" Dicer (Wall Mount)
FDW-012	$1/2$" Dicer (Suction Cup Base)

Additional models available.

Redco® InstaSlice™

Pop-in, pop-out blade assembly for easy cleaning and maintenance. Thermoset blade frames never need adjustment and will not corrode. Corrosion-resistant polyurethane food carrier. Hardcoat™ pusher head fingers resist corrosion from tomato acids and other harsh foods. Detachable table stop assures processor will stay in place. Available with straight or scalloped blades, allowing slicing of tomatoes without 'pre-scoring' the skin. NSF.

Model	Description	Model	Description
15102	$7/32$" Scalloped	15205	$3/16$" Straight
15104	$3/8$" Scalloped	15202	$7/32$" Straight
15105	$3/16$" Scalloped	15203	$1/4$" Straight
15103	$1/4$" Scalloped	15204	$3/8$" Straight

Redco® InstaCut™ 5.0

Slice, dice, wedge and core with simple pop-in, pop-out blade accessories that make switching from dicing onions to coring apples a fast and efficient process in your kitchen. Its tall base fits containers up to 6"H. Thermoset blade frames never need adjustment and will not corrode. Full 5" square cutting area fits large fruits and vegetables. Clean, quick cuts reduce bruising and raise the quality level of food presentation. 2-year warranty. Model 5500 shown.

Model	Description
55060	$3/8$" Dice Packs w/T-Handles
55061	$1/2$" Dice Packs w/T-Handles
55088	$1/4$" Slice Packs w/T-Handles
55089	$3/8$" Slice Packs w/T-Handles
55090	$1/2$" Slice Packs w/T-Handles

Additional models available.

Food Prep Equipment

Built tough and engineered to perform better, NEMCO food prep products afford fast and easy slicing, dicing, wedging, cubing, coring, and chopping by even your least experienced employees. With NEMCO, you keep better control of the shape, size, freshness, and appearance of every serving. Choose from a variety of products designed to give you consistent food quality, greater portion control, reduced food waste, improved operator comfort, and superior durability. Models shown—55200AN, 55600, 57500.

Model	Description
55200AN	Easy Slicer
57500-1	Easy Chopper 3, $1/4$" Chop
55600-1	Easy Tomato Slicer ($3/16$")

Additional models available.

Slicers, Dicers, and Wedgers

Equipped with heavy-duty cast aluminum construction and non-slip rubber feet. Citrus Wedgers feature steel blades for precise one-stroke cutting. Available in 6- or 8-section wedge models. Vegetable Slicers offer $1/4$" or $3/8$" stainless steel blade assemblies for clean sharp dicing. Tomato Slicers are commercial-grade aluminum alloy with $1/4$" or $3/16$" stainless steel blade sets for razor sharp slicing without bruising.

Model	Description	Model	Description
CTR-WED6	6-Section, Citrus Wedger	CTR-TS316	Tomato Slicer, $3/16$" Blade Set
CTR-WED8	8-Section, Citrus Wedger	CTR-VD1	Vegetable Slicer, $1/4$" Blade Assembly
CTR-TS14	Tomato Slicer, $1/4$" Blade Set	CTR-VD2	Vegetable Slicer, $3/4$" Blade Assembly

ARC!™ Fruit & Vegetable Slicers

The first stainless steel slicer that can cut through an onion or potato with ease, and slice a very ripe tomato even better. With the patent-pending design, you never have to place the product directly on the blades. The unique pusher/hopper allows safe and perfect positioning of the product to be sliced. The quick change blade cartridge with wash guard ensures safe handling. NSF.

Model	Description
ARC-136	$3/16$" blades
ARC-125	$1/4$" blades
ARC-138	$3/8$" blades

Tomato Laser™ Slicer

Edlund's Laser™ is the easiest, fastest, and most advanced manual tomato slicer ever seen. The patent pending slicer is NSF certified, all stainless steel, and fits in a standard dish rack for thorough dishwasher safe cleaning. The exclusive staggered blade cartridge ensures a perfectly sliced tomato every time. Heavy duty suction cup feet keep the slicer in place.

Model	Description
ETL-316	$3/16$" Blades
ETL-140	$1/4$" Blades
ETL-380	$3/8$" Blades

FoodHandler

Gloves

In combination with proper hand washing, the proper use of high quality disposable gloves from FoodHandler provides complete barrier protection between hands and food. Full line of disposable gloves available for every back and front of house application, using the materials best suited to each application.

Model	Description
100-212	JobSelect Pf Latex Glv Sm 10/100 Cs. Pk
100-FH12-CP	Fh Smooth Pf Latex Glv Sm 4/100 Cs. Pk
100-FH14	Fh Smooth Pf Latex Glv Med 10/100 Cs. Pk
100-214	JobSelect Pf Latex Glv Med 10/100 Cs. Pk
100-FH14-CP	Fh Smooth Pf Latex Glv Med 4/10 Cs. Pk
100-FH16	Fh Smooth Pf Latex Glv Lrg 10/100 Cs. Pk
100-216	JobSelect Pf Latex Glv Lrg 10/100 Cs. Pk

Additional styles, sizes and convenience packs available.

Sani-Tuff® Cutting Boards

Sani-Tuff® heavy-duty cutting boards boards are made from a high density rubber compound that won't crack, splinter, swell, or absorb liquids or odors, and lasts far longer than cutting boards made from wood or plastic. Sani-Tuff® cutting boards are tested and certified by NSF International. The rubber compound used for these cutting boards has a high degree of resiliency preserving knife edges longer. Sani-Tuff® cutting boards can be resurfaced by sanding the board as needed.

Model	Description
148-155	6"x8"x$^1/_2$"
149-880	8"x 8"x$^1/_2$"
157-628	12"x18"x$^1/_2$"
159-905	15"x20"x$^1/_2$"
161-331	18"x24"x$^1/_2$"
T45-S2048-BF	48"x72"x$^1/_2$"

Additional models available.

NOTRAX®
MATS FOR PROFESSIONAL USE
Formerly Apex™ Food Service Products

FoodHandler

QuickFit™ Poly Gloves

Put on gloves 10 seconds faster with our unique QuickFit System. Puncture-resistant poly gloves offer long cuffs that cover the entire hand and part of the arm, providing much better sanitation than waxed paper sheets. Blue in color, the gloves are easy to identify for task-specific use and help prevent cross-contamination. NSF.

Model	Description
104-FHQFX-13	Extended Length Blue-S/M, 200/sleeve, 10 sleeves/Cs
104-FHQFX-17	Extended Length Blue-L/XL, 200/sleeve, 10 sleeves/Cs
11-050	Hinged Brckt w/Mounting Screws & Double Stick Tape

san jamar®
smart. safe. sanitary.

Saf-T-Grip® Cutting Boards

Minimize cross-contamination during food prep by using color-coded cutting boards for tasks based on HACCP guidelines. Integrated anti-slip grips provide a secure cutting surface. Durable co-polymer material resists cut grooving and is gentle on knives. Food safety hook provides a safe and sanitary method for transport and storage. Embossed ruler makes portioning easy, saving costs. Dishwasher safe. NSF.

Model	Description
CBG6938BK	6"x9", Black
CBG6938GN	6"x9", Green
CBG6938YL	6"x9", Yellow
CBG6938RD	6"x9", Red
CBG6938WH	6"x9", White
CBG912BR	9"x12", Brown
CBG912BL	9"x12", Blue

Additional models available.

FoodHandler

Nitrile Gloves

When working with animal fats or citrus, you need a long lasting glove that can stand up to the task. Nitrile gloves from FoodHandler are comfortable and extremely durable.

Model	Description
103-FF12-CP	FormFlex Nitrile Powder Free, Blue, Small
103-FF14-CP	FormFlex Nitrile Powder Free, Blue, Medium
103-FF16-CP	FormFlex Nitrile Powder Free, Blue, Large
103-FF18-CP	FormFlex Nitrile Powder Free, Blue, X-Large
103-212-BLK	JobSelect Nitrile Powder Free, Black, Small
103-214-BLK	JobSelect Nitrile Powder Free, Black, Medium

Additional styles, sizes and convenience packs available.

Epic™ Synthetic Gloves

Epic™ gloves feature a unique combination of softness and strength that delivers the performance and form-fitting comfort of vinyl gloves at a lower cost. Easy to wear and reliable, they provide an economical solution for barrier protection. Efficient 5/200 pack size yields a 71% smaller case cube and 66% solid waste reduction compared to standard 10/100 pack.

FoodHandler

Model	Description
103-FHEP	Sm (12); Med (14), Large (16), XL (18)

ForschSHIELD™ Cut Resistant Gloves

Four gloves to choose from to fit the task at hand and each offers outstanding cut protection and amazing dexterity for the ultimate wearability and for the safety of your workers. Ambidextrous. Constructed of FDA and USDA materials that are washable, bleach safe, and contain anti-microbial properties for added safety. PerformanceFIT1 available in "one size fits most" neon colors—easy to spot from anywhere in the kitchen!

Model	Description
83003	UltimateShield 2, Medium
83503	PerformanceShield 2, Medium
83102	PerformanceShield 3, Small
83403	PerformanceFIT I, Medium
81503	Saf-T-Gard, Medium
81703	NiroFlex2000, Medium

Additional sizes and style available.

VICTORINOX
SWISS ARMY

FoodHandler®

Pan Pals® Pan Liners & Oven Bags

Increase profits, food safety, and HACCP compliance with Pan Pals® high-heat pan liners and bags. Made from nylon, Pan Pals® withstand temperatures from -70°F to 400°F and come in sizes to fit anything from soup kettles to full size hotel pans. Pan Pals® will help reduce cleaning time, water use, and keep grease and food from clogging drains.

Model	Description
22-OB1824	Oven Bag, 18x24 Medium Pan
22-OB2418	Oven Bag, 24x18 Large Pan
22-OB3426	Oven Bag, 34x26 Turkey Size
22-PL1215	Pan Liner, 12x15, 4 qt. Round
22-PL1318	Pan Liner, 13x18 Sixth
22-PL1515	Pan Liner, 15x15, 6 & 7 qt. Round
22-PL1820	Pan Liner, 18x20, 9 & 11 qt. Round

Additional models available.

FMP®

Timers

Whether you need simple bell timers or more complex timer systems, FMP has the right timing tool for you. Commercial-Duty 60-Minute Timer. 4-In-1™ Digital Timer. 8-In-1™ Programmable Digital Timer. The programmable 8-In-1™ times 8 activities at once and labels each activity with up to 7 characters, adjustable by the hour, minute, and second. Features soft-touch keypad, memory recall, color-coded lights, count up or count down, and a high/low volume control. Includes 9V battery. 1-year warranty.

Model	Description
151-7500	4-In-1™ Digital Timer (4 Countdown)
151-1034	Commercial-Duty 60-Minute Timer
151-8800	8-In-1™ Digital Timer (8 Countdown)

Cooper ATKINS®

Timer Products

Temperature and time in a food safety environment are the two most important components in preventing foodborne illness. Durable and water resistant kitchen timers are easy to operate and help automate your monitoring protocols. Models shown (left to right) DTT361, TFS4, 9374, TC6, TS100, TM60, FT24, TW3

Model	Description
DTT361-01	Cook N Cool Thermo-Timer -25 to 392 F
TM60-0-8	Long-Ring Mechanical 60-Minute Timer
FT24-0-3	Lg. Sgl. Station 24 Hr. Digital Timer w/Volume Control
TS100-0-8	Timer/Stopwatch
TC6-0-8	6-Button Electronic Timer/Clock/Stopwatch
TFS4-0-8	Multi-Station Digital Timer

GLOVES THAT FIT THE TASK

Just a few examples...

POLY: Low-cost, loose-fitting gloves for light tasks that require changing gloves often.

Task: Regular Poly: Making sandwiches, bagging bagels, plate garnishing, pizza or taco preparation, silverware wrapping, filling ice buckets, food sampling, display case set-up or breakdown.

VINYL: More durable, closer-fitting gloves for food processing and medium-duty food tasks requiring good dexterity and/or sensitivity; latex-free and appropriate for use near heat source.

Task: Regular Vinyl: Handling sliced cheese, grill line plating area, breakfast grill, cracking eggs, fresh squeezed juice prep, prep of cream-filled pies, pizzas, salads, tacos, ready-to-eat meats such as ham and tuna.

Task: Blue Vinyl: Seafood prep, sushi prep, peeling or dispensing shrimp, raw meat cutting, trimming produce, handling bone-in hams or smoked chops, meat grinder area, vacuum packaging area. Blue Vinyl gloves (color-coded to avoid cross-contamination, especially when handling raw meats and seafood). Avoid cross-contamination by changing gloves after handling raw meats, poultry and seafood.

LATEX: Ultra-formfitting gloves for tasks requiring ultimate dexterity. Use for delicate work requiring fingertip sensitivity.

Task: Handling, slicing, prep, mixture of ready-to-eat foods, cheese slicing area, grill line plating area, breakfast grill, cracking eggs, cake decorating, dough handling, plate garnishing, preparation of appetizer or veggie platters, vacuum packaging area. In case of a latex allergy consult a physician and use vinyl, nitrile, synthetic or poly gloves when handling ready-to-eat foods.

GLOVE USE IN ITSELF DOES NOT GUARANTEE FOOD SAFETY. ALWAYS WASH HANDS BEFORE AND AFTER USING DISPOSABLE GLOVES.

Source: FoodHandler

FoodHandler®

oneSAFE™ Glove Dispensing System

One glove at a time. The oneSAFE™ design makes it easy to grab only one glove at a time and put it on without contaminating other gloves in the box. A first-of-its kind innovation in the food industry, our new glove dispensing system enables you to provide a higher level of safety to your foodservice operation. Available in PF vinyl and nitrile.

Model	Description
102-1SF-212	oneSAFE PF Vinyl, Small
102-1SF-214	oneSAFE PF Vinyl, Medium
102-1SF-216	oneSAFE PF Vinyl, Large
102-1SF-218	oneSAFE PF Vinyl, X-Large
103-1SF-212	oneSAFE PF Blue Nitrile, Small
103-1SF-214	oneSAFE PF Blue Nitrile, Medium
103-1SF-216	oneSAFE PF Blue Nitrile, Large
103-1SF-218	oneSAFE PF Blue Nitrile, X-Large

Additional sizes and style available.

DPS300

DFP45OW

DPP800W

DPP400W

DT300

Cooper ATKINS®

Digital Pocket Test Thermometers

These quick-reading digital thermometers simplify everyone's job…from cooks to technicians. With their reduced tips and faster response times, these compact units have easy-to-read displays and protective anti-microbial sheaths. They are easy to use and have built-in shirt clips to keep them in place while you work.

Model	Description
DFP450W-0-8	-40° to 450°F, Waterproof, Lifetime Warranty
DPS300-01-8	-40° to 302°F, Swivel Head w/Reduced Tip Design
DT300-0-8	-40° to 302°F Oval, On/Off Switch
DPP400W-0-8	-40° to 392°F Pen Style w/Reduced Tip Design, Waterproof, NSF
DPP800W	Waterproof w/Jumbo LCD, 4" Stem, -40°/450°F

Cooper ATKINS®

HACCP Manager Kit

Designed to simplify the recording of product temperatures and monitoring of corrective actions in foodservice environments. Includes a database system designed for reporting, analyzing, and storing temperatures. Allows data to be transferred between the thermocouple and PC.
• Stores up to 300 menu items.
• Sets temperature limit alerts.
• Records up to 3000 temperatures.
• Allows customized corrective actions.
• Creates custom checklists.

Complete Kit (Includes 37100 Handheld, 50209-K Probe, Accessories & Software Model 93710

Cooper ATKINS®

Refrigerator/Freezer Thermometers

Ensuring proper food temperature is the most important component in a food safety system. To help monitor the temperatures of your equipment or food, Cooper-Atkins offers a variety of monitoring thermometers to fit your specific needs. Designed to be durable and accurate for all kitchen environments.

Model	Description
330-0-1	Economy Refrigerator/Freezer Thermometer -40°/120°F
335-01-1	Horizontal Refrigerator/Freezer Thermometer -40°/80°F
25HP-01-1	Refrigerator/Freezer/Dry Storage Thermometer -20°/80°F
212-159-8	Cooler Thermometer 810°/80°F
2560	Refrigerator/Freezer Thermometer with Min/Max -22°/120°F
535-0-8	Cooler Thermometer w/Magnet -20/120°F

Featured Chef

Guy Fieri

**The Food Network—
Guy's Big Bite
Guy's Grocery Games
Diners, Drive-Ins & Dives**
Santa Rosa, CA

Food Safety is Business Safety

In today's industry we are faced with our fiercest competition, Food Safety.

Oh, it is not about the burger joint that is selling burgers cheaper, or the mini mart with the 99¢ hot dogs. Who cares what chain restaurant is moving in, or what the new frozen foods are at Costco. These were the pressures of the past, ones that we could see and touch, but there is a much different case when it comes to food safety.

Consumers today are becoming much more aware and skeptical of food establishments and their practices in food safety. The real deal about food safety is not just in what the guests can see, it is about taking care of business in food safety every step of the way, from receiving to serving.

Here are a few recommendations that can save your business, and secure your future.

ServSafe Course: Encourage people on your team to take, and pass, the ServSafe course.

Hand Washing: Implement mandatory practices for your team. This is the number one cause of cross contamination.

Thermometers: Buy and use good digital thermometers. This may be the single most important tool in your kitchen.

Sanitizing Solution: Set up stations in your kitchen, bar and service area.

Rubber Gloves: Use when preparing "ready to eat" foods, but remember this does not take the place of proper hand washing.

Thawing Food: Room temperature thawing is not ok. Submerge under running water, or the best practice is to thaw under refrigeration.

Internal Cooking Temperatures: Post temperature expectations of cooked meats for your team to follow. Most do not know.

Dishwasher: Have your machine checked and calibrated regularly; too much chemical can be dangerous and costly.

Cutting Boards: Make sure they are small enough to be washed in the dishwasher.

Lead By Example: Owners and managers are setting the tone for the rest of the team to follow.

Our industry needs everyone to support food safety. Otherwise, the reputation of our industry will suffer.

Probes and Wipes

Temperature measurement is critical in many areas, from maintaining optimum quality during a manufacturing process to ensuring safety of the food we eat. For the most accurate temperature reading possible, it is important to use a probe suitable for the intended application. Probe wipes help meet HACCP guidelines and are an ideal way of cleaning and sanitizing probe shafts between temperature checks.

Model	Description
9150-0-8	Antibacterial Probe Wipes (10/bxs of 200 single-use wipes)
9150-0-8	Antibacterial Probe Wipes (10/bxs of 200 single-use wipes)
9150-0-8	Antibacterial Probe Wipes (10/bxs of 200 single-use wipes)
9150-0-8	Antibacterial Probe Wipes (10/bxs of 200 single-use wipes)
50143-K	Heavy Duty Probe
50208-K	Fryer Vat Probe
50336-K	DuraNeedle Probe

Bi-Metal Pocket/Stem Thermometers

Protecting food during the preparation process is extremely important. Bi-metal pocket/stem thermometers from Cooper-Atkins take the guesswork out of cooking and assures that a safe temperature has been reached to destroy harmful bacteria. Every professional chef uses a food thermometer, many times a day! It is an important tool for proper temperature and food safety. NSF.

Model	Description
323-0-1	Roasting Thermometer HACCP 120/200°F/°C
1246-01-1	1" Dial 5" Stem w/Adj. Sheath Bi-metal Pocket Test -40/180°F
1246-02-1	1" Dial 5" Stem w/Adj. Sheath Bi-metal Pocket Test 0/220°F
1246-03-1	1" Dial 5"Stem w/Adj. Sheath Bi-metal Pocket Test 50/550°F
2238-14-3	2" Dial 8" Stem Therm. w/ Clip Glass Lens 50/550°F/°C
2238-06-3	2" Dial 8" Stem Therm. w/ Clip Glass Lens 50/550°F/°C
2237-04-8	1³/₄" Dial 7" Stem Espresso Therm. w/Clip 0/220°F/°C

Additional models available.

Non-Contact Infrared Thermometers

Non-contact infrared thermometers provide an immediate surface temperature. Simply point the infrared (some available with a visible laser) directly at an area to obtain its temperature. Perfect for measuring items in display cases, salad bars, and buffets without touching the food or causing cross-contamination. Infrared thermometers have D:S (Distance to Spot) ratios that range from 12:1 to 1:1.

Model	Description
462-0-8	Slim-Line w/Laser -40° to 536°F
470-0-8	Mini w/Lanyard, -27° to 428°F
412-0-8	Infrared w/Laser Sighting & Thermocouple Jack, -83° to 1999°F
481-0-8	Dual, -40°-536°F Infrared; -40°-392°F Probe
31901-K	Economy Needle Probe (use with #412)
480-0-8	IR Dual Temp w/Probe: IR -27/428°F, Probe -67/626°F

Thermocouples

Thermocouple instruments are used in harsh environments every day. Built from the finest electronic components and enclosed in a durable ABS housing, you can be confident that your Atkins thermocouple can stand up under the toughest conditions. Each thermocouple instrument can be used in a variety of environments for multiple applications by using several different probe options.

Model	Description
50012-K	Surface Probe
50014-K	Weighted Griddle Surface Probe
93230-K	Combo Pack, w/32311-K 50336-K Probe & 9368 Bracket
35100	Aqua Tuff -100° to 999°F
35200	Aqua Tuff -100° to 999°F w/Hold Button & Backlight
50336-K	DuraNeedle Probe

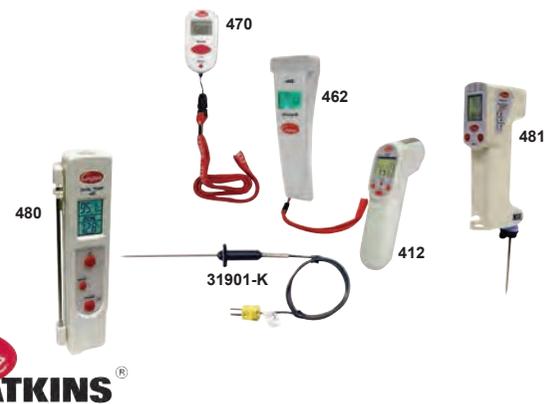*Additional models available.*

NotifEye™ 24/7 Wireless Temperature Monitoring

Let NotifEye keep an eye on your valuable inventory! The NotifEye cloud-based temperature monitoring and notification system increases your operating efficiencies and avoids potential spoilage. This simple, self-installable system is ready to use out of the box and requires minimal set-up. Offers real-time reporting and alert notifications to multiple recipients through email and text message when set limits have been exceeded. Initial 1-year hosting included with each kit purchase.

Model	Description
15200	Temperature Transmitter 900 MHz 6' probe
15220	Temp/RH Transmitter 900 MHz 6' probe
15230	Contact Transmitter 900 MHz 6' probe
15505	Buffer/Receiver Base Station/Gateway Kit
15906	Kit w/ (4) 6' Temp. Transmitters, Buffer, Receiver & 1-Year Hosting, 900 MHz
15907	Kit w/ (2) 6' Temp. Transmitters, Buffer, Receiver & 1-Year Hosting, 900 MHz

Additional models available.

HACCP

Food safety compromises can be eliminated with a HACCP PLAN.

1. Identify potentially hazardous foods in recipes and describe preventive measures.
2. Specify all the critical control points in the process and establish a flow chart.
3. Establish standards that must be met at each critical control point.
4. Monitor critical control points and determine whether criteria is being met.
5. Establish corrective actions to eliminate the hazard immediately.
6. Set up an effective record-keeping process that documents the HACCP system.
7. Establish procedures for verification that the HACCP system is working correctly.

Temperature and time in a food safety system are the two most important components in preventing foodborne illness.

Protecting food through the process.

All potentially hazardous foods should be prepared so that they spend less than 4 hours in the bacterial temperature danger zone of 41°F to 135°F (5°C to 57°C). Final cooking temperatures should never be guessed by visual assessment or touching; always test with a thermometer.

For accurate temperature readings, test temperature in geometric center (which is usually the thickest part) of the food product.

Holding: Hot foods should be held at 135°F (57°C) or above.

Cold foods should be held at 41°F (5°C) or below. Always use thermometers to check the food temperature. Relying on the thermostat of warming or holding equipment is not enough.

Temperatures should be checked at 2-hour intervals with a thermocouple or stem test thermometer.

Cooling: Internal food temperatures must be brought below 41°F (5°C) within 4 hours.

Acceptable Temperatures:

Refrigerator: 38°F (3°C) or lower

Freezer: 0°F (-17.7°C) or lower

Dry Storage: 70°F (21°C) or lower with low humidity/adequate ventilation

Dish Washing Rinse Temperature: 180°F (82.2°C)

Check your local regulations on all required temperatures as they may vary.

Alarming Facts

There are 48,000,000 reported cases of foodborne illness each year.

There are 128,000 reported hospitalizations from foodborne illness each year.

There are 3,000 reported deaths from foodborne illness each year.

On top of the cost of reputation, business, health and life, the average cost of a foodborne illness is $100,000 per case.

Food Safety Controlled

Receiving/Storing

Freezer storage is solely for receiving and keeping frozen foods. Freezers must have an air temperature of 0°F (-18°C) or lower in order to keep your food safe for consuming. The slightest variation above 0°F (-18°C) can damage food quality, especially meat and fish. Using two thermometers, placing one in the warmest and the second in the coldest area of the refrigerator or freezer unit, is the best way to calculate the correct temperature. Areas closer to the door will be slightly warmer than areas in the back of the unit.

Dry goods and canned products are kept in a well-ventilated, well-lit and clean environment. This area must be protected from pests and excessive moisture or heat. A temperature of 50°F to 70°F (10°C to 21°C) is ideal for this dry storage area because it increases shelf life of virtually all dry products. A relative humidity of 50% - 60% is satisfactory for the storage of most dry or canned goods.

Preparing/Cooking

Protecting food through the preparation process is extremely important. When preparing potentially hazardous foods, you need to make sure that it spends less than 4 hours in the bacterial danger zone, which is between 41°F and 135°F (5°C - 57°C). Food exposed to this temperature for too long is not safe to eat.

Thawing is the first step in the preparation of frozen foods. Acceptable methods include: Cooking foods above 140°F (60°C), Refrigerating at 41°F (5°C), Holding under potable running water at 70°F (21°C) or below for no more than 2 hours, or using microwave if it will be cooked immediately.

Cooking to the minimum temperature required destroys the toxins in the food that are produced by bacteria. Toxins are poisons that can cause foodborne illness. The final cooking temperature should always be tested with a thermometer, never by looking or touching the food.

Serving/Holding

Hot foods should be held at 135°F (57°C) or above. Always use thermometers to check food temperature. Relying on the thermostat of warming or holding equipment is not enough. Temperatures should be checked at 2 hour intervals with a thermocouple or thermometer.

Cold holding food temperatures should be at 41°F (5°C) or below. This food should be covered and the temperature of the actual food needs to be taken. Temperature should be taken every 2 hours for accuracy. The ideal air temperature for storage should be between 35°F and 38°F (1.7°C 3.3°C).

Cooling/Reheating

When cooling food, the internal food temperature must be brought down to 70°F (21°C) within 2 hours, then down to 41°F (5°C) or below within 4 hours (6 hours total). Do not cool at room temperature. It is better to divide food into small units or use a shallow pan to help cool foods quickly.

Foods must be reheated to an internal temperature of 165°F (74°C) before being transferred to holding equipment. The food must reach this temperature within 2 hours and should never fall below 135°F (57°C). Do not add or mix new products with old foods and do not reheat foods twice. Never reheat food that has been cooled and refrigerated for more than 2 days or reheat food in hot-holding equipment.

Safe Minimum Cooking Temperatures

Always have a thermometer ready to check your temperatures.

Remember, you can't tell whether meat is safely cooked by looking at it. Any cooked, uncured red meat, including pork, can be pink, even when the meat has reached a safe minimum internal temperature.

Why is the rest time important?

After you remove meat from a grill, oven, or other heat source, allow it to rest for the specified amount of time. During the rest time, its temperature remains constant or continues to rise, which destroys harmful bacteria.

Category	Food	Temp	Rest Time
Pork & Ham	Precooked Ham (to reheat)	140°F	None
	Fresh Pork	145°F	3 min.
	Fresh Ham (raw)	145°F	3 min.
Fresh Beef Veal, Lamb	Steaks, Roasts, Chops	145°F	3 min.
Ground Meat	Beef, Pork Veal, Lamb	155°F	None
Poultry	Chicken & Turkey, Whole Poultry Breasts, Roasts, Poultry Thighs, Legs, Wings Duck & Goose Stuffing (cooked alone or in bird)	165°F	None
Eggs Dishes	Egg Dishes	155°F	None
	Leftovers	165°F	None
	Casseroles	165°F	None

Make food safety a priority in your operation by investing in training.

Your investment could end up saving your dream.

TAYLOR®

Kitchen Food Safety Necessities

Reduce the risk of cross-contamination with bi-metal stem thermometers (6092) available in purple, yellow, red, brown, and blue featuring a 1" dial and 5" stem. Keep track of separate cooking cycles with a 4-event kitchen timer (5839). The horizontal (5925N) and 3" dial (5994) thermometers featuring clearly marked color-coded temperature zones lets you see instantly whether foods are being stored at safe temperatures. The digital pocket thermometer (9848EFDA) is dishwasher safe and helps minimize cross-contamination.

Model	Description
6092NPRBC	Bi-Metal Purple (Allergy), 0°F/220°F
5839N	4-Event Digital Timer
9848EFDA	Waterproof digital thermometer w/$1^1/_2$mm probe, $2^3/_4$" stem

Additional models available.

CAMBRO® TRUSTED FOR GENERATIONS™

Camwear® Food Storage Boxes

Eliminate the hazard of cross contamination with Camwear Food Storage Boxes. The smooth surface makes them easy to clean and the texture on the bottom reduces scratching. Snap-tight covers or SlidingLid (sold separately) won't come off during transportation. Available in clear polycarbonate or natural white polyethylene. Drain shelves and colanders are available along with colander kits for defrosting meats, fish or vegetables.

Model	Description
12183CW135	Food Box 12"x18"x3" CW
12183P148	Food Box 12"x18"x3" Ply
12186CW135	Food Box 12"x18"x6" CW
12186P148	Food Box 12"x18"x6" Ply
12189CW135	Food Box 12"x18"x9" CW
12189P148	Food Box 12"x18"x9" Ply

Model	Description
1826CCW135	Lid 18"x26" CW
1826CP148	Lid 18"x26" Ply
1826DSCW135	Drain Shelf for 18"x26" Box
1218DSCW135	Drain Shelf for 12"x18" Box
1218SCCW135	Sliding Lid 12"x18" CW
1826SCCW135	Sliding Lid 18"x26" CW
Additional models available.	

CAMBRO® TRUSTED FOR GENERATIONS™

Coldfest™ Food Pans and Crock

ColdFest™ allows you to keep foods chilled at or below HACCP guidelines of +40°F without the use of messy ice. Simply freeze overnight for 8 hours and add pre-chilled products such as salads, condiments or vegetables. Designed to perform with frequent and heavy use in foodservice operations. Stackable to save space when freezing, storing or transporting. NSF.

Model	Description
20CFC135	Flat Cover for $1/_2$ Size
26CF110	$1/_2$ Size, $6^1/_2$ qt. Cap.
30CFC135	Flat Cover for $1/_3$ Size
36CF110	$1/_3$ Size, 3.7 qt. Cap.
60CFC135	Flat Cover for $1/_6$ Size
66CF110	$1/_6$ Size, $1^1/_2$ qt. Cap.

Additional models available.

CAMBRO® TRUSTED FOR GENERATIONS™

StoreSafe Food Rotation Labels

100% dissolvable and biodegradable labels eliminate sticky residue and prevent cross contamination. Label and adhesive dissolve in less than 30 seconds through any dishwasher or under hot or cold running water. Safe for all sewer and septic systems with no build up in drains. Use pen, pencil or marker to write in contents and use-by-date before applying to dry container. Withstands high heat temperatures up to 200°F for 4 hours. Microwave safe. FDA approved for indirect food contact.

Model	Description
23SL	Blister Pk 2"x3" Labels, 100 labels/roll
23SLB250	Bulk Disp 2"x3" Labels, 250 labels/roll
23SLB6250	Bulk Disp 2"x3" Labels, 250 labels/roll
1252SLB250	Bulk Disp $1^1/_4$"x2" Labels, 250 labels/roll

CAMBRO® TRUSTED FOR GENERATIONS™

Camwear Food Storage Containers

Improperly stored food can become vulnerable to cross contamination and compromised quality. Easy-to-read printed graduations promote inventory management. Translucent seal lids (sold separately) completely enclose contents to reduce the risk of cross-contamination. Withstands temperatures from -40°F to 210°F. Food acids, oils, and alcohol won't stain or harm containers. Colored lids also available for Squares. Polycarbonate lids also available for Rounds.

Model	Description
12SFSCW135	Square 12 qt. CW (Midnight Blue)
12SFSP148	Square 12 qt. PLY (Midnight Blue)
18SFSCW135	Square 18 qt. CW (Midnight Blue)
18SFSP148	Square 18 qt. PLY (Midnight Blue)
22SFSCW135	Square 22 qt. CW (Midnight Blue)
22SFSP148	Square 22 qt. PLY (Midnight Blue)
Additional models available.	

FoodHandler®

Food Storage and Rotation Bags

Food storage, rotation, and cooking bags simplify the process of food prep and storage while minimizing the risk of serving out of date foods. High desity polyethylene saddle pack bags are ideal for pre-portioning. Leakproof and greaseproof bags are microwave safe up to 200°F. Flat pack food transport and storage bags keep foods fresh during transport and in the refrigerator or freezer. Choose printed and unprinted to accommodate every need.

Model	Description
20-01	Sandwich Bag, 6^3/$_4$"x 6^3/$_4$", 1^1/$_2$" Fb
20-012M	Sandwich Bag, 6^1/$_2$" x 6", 1^1/$_2$" Lip, 1^1/$_2$" Fb
20-21	Silverware Bag, 3^1/$_2$" x 10", 2" Fb, 2" Lip
20-212M	Silverware Bag, 3^1/$_2$" x 10", 2" Fb, 2" Lip
21-044	Snack/Pickle/Jalapeno Clr Bag, 5^1/$_4$" x 8"
21-11HD	Hot Dog Bag Printed Red, 5^1/$_4$" x 8"

Additional models available.

CARLISLE FOODSERVICE PRODUCTS

Coldmaster® Collection

With one overnight charge in your freezer, Coldmaster maintains ServSafe guidelines of 40°F for up to 8 hours! Keeps food cold without ice or electricity. Choose from a variety of items to meet your every need. Dishwasher safe. NSF. CoolCheck™ patent-pending technology allows you to quickly see when food temperatures are no longer safe. Designer Displayware provides an upscale look. Food pans and lids fit in standard sized food pan templates.

Model	Description
CM103002	Coldcrock (includes Coaster) 2 qt - White
CM103003	Coldcrock (includes Coaster) 2 qt - Black
CM103023	Coldcrock (includes Coaster) 2 qt - Gray
CM103207	Coldcrock Solid Lid - Clear
CM1033P07	Coldcrock Pump Lid - Clear
CM103307	Coldcrock Slotted Lid - Clear
CM110802	Whipped Cream Can Chiller - White

Additional models available.

CARLISLE FOODSERVICE PRODUCTS

StorPlus™ Food Storage Containers

Reinforced stacking lugs on all corners add strength, rigidity, and help prevent container "lock-up" or jamming when stacked together. Wide recessed handles, with drain holes for quicker drying, provide maximum grip without sacrificing shelf space. Capacity indicators listed in gallons and liters. Color-coded to match lids for quick identification. NSF. Dishwasher safe.

Model	Description
10720	2 qt Container Clear (Polycarbonate)
10721	4 qt Container Clear (Polycarbonate)
10722	6 qt Container Clear (Polycarbonate)
10723	8 qt Container Clear (Polycarbonate)
10724	12 qt Container Clear (Polycarbonate)
10725	18 qt Container Clear (Polycarbonate)

Additional models available.

CARLISLE FOODSERVICE PRODUCTS

StorPlus™ Food Storage Boxes

Reinforced top and bottom corners on both box and lid help prevent chipping and cracking. Easy-grip handles have structured rib reinforcement. Polycarbonate withstands temperatures from -40°F to 212°F and provides easy visibility and superior resistance to food acids and oils. Polyethylene withstands temperatures from -40°F to 180°F and offers an economical storage and transport solution. Dishwasher safe. NSF. Color-coded boxes also available.

Model	Description
10610	12" x 18" x 3^1/$_2$", 2 gal. (Polycarbonate)
10611	12" x 18" x 6", 3^1/$_2$ gal. (Polycarbonate)
10612	12" x 18" x 9", 5 gal. (Polycarbonate)
10617	12" x 18" Lid (Polycarbonate)
10620	18" x 26" x 3^1/$_2$", 5 gal. (Polycarbonate)
10621	18" x 26" x 6", 8^1/$_2$ gal. (Polycarbonate)

Additional models available.

ncco NATIONAL CHECKING COMPANY

DateIt™ Food Rotation Labels, Dispensers & Portion Bags

DateIt™ food rotation labels, dispensers, and portion bags available in an internationally recognized color-coding system for food safety and inventory rotation. Labels come in a variety of adhesives, including permanent, removable, dissolvable and DuraPeel™. Available by the roll or by the case.

ncco NATIONAL CHECKING COMPANY

Date Code Genie

Date Code Genie is an intuitive automated labeling system that ensures consistent food prep in a fraction of the time of handwritten labels. Your employees will spend more time prepping items and less time handwriting labels. Model DCG. Call for information.

Performance Chef Jackets

Performance chef jackets represent quality and comfort. Features breathable mesh on the back of these lightweight, 5$\frac{1}{2}$ oz. poly-cotton blend jackets. Double stitched for durability with side vents to keep you cool. Features 8 Chef logo buttons and a pen/thermometer pocket. Long sleeve and short sleeve available in Grey, white, and black.

Model	Description
J200-XS	Performance Jackets, long sleeve, PC Blend w/Mesh, White (specify size XS-3X)
J200BK-XS	Performance Jackets, long sleeve, PC Blend w/Mesh, Black (specify size XS-3X)
J200GR-XS	Performance Jackets, long sleeve, PC Blend w/Mesh, Grey (specify size XS-3X)
J205XS	Performance Jackets, short sleeve, PC Blend w/Mesh, White (specify size XS-3X)
J205BK-XS	Performance Jackets, short sleeve, PC Blend w/Mesh, Black (specify size XS-3X)
J205GR-XS	Performance Jackets, short sleeve, PC Blend w/Mesh, Grey (specify size XS-3X)

Oven Mitts

BestGuard® mitts wipe clean with a damp cloth—one size fits all! Fire retardant protection up to 450°F. WebGuard™ gusset for added protection between your thumb and forefinger. Economically priced, silver non-stick silicone coated mitts work well with hot or cold surfaces. Protects up to 400°F. Kevlar stitching on all mitts for maximum durability.

Model	Description
800FG15-BK	BestGuard® 15", Black
800FG17-BK	BestGuard® 17", Black
800FG15	BestGuard® 15", Tan
800FG17	BestGuard® 17", Tan
801SG15	Silicone 15"
801SG17	Silicone 17"

Additional models available.

UltiGrips® Oven Mitts & Hot Pads

Repels stains and provides superior grip ability in hot or cold applications. Go from freezer to oven, protecting hands from temperatures -109°F to 500°F for 15 seconds. Made of a non-slip, textured neoprene material with Kevlar® stitching for extra durability. WebGuard™ provides extra heat protection between thumb and forefinger. Dishwasher safe. Hot pads available in 5$\frac{1}{2}$", 7" or 10" and oven mitts available in conventional and puppet-style.

Model	Description
UPM17BK	Puppet Mitt 17"
UPM15BK	Puppet Mitt 15"
UCMX15BK	Conventional Mitt 15"
UCMX17BK	Conventional Mitt 17"
UHP1010BK	Hot Pad, 10"x10"
HO1000	Magnetic Hand Safety Organizer, 18"x2"

Additional models available.

BestGrip™ Oven Mitts

BestGrip™ fire retardant oven mitts provide heat protection up to 500°F for 1 minute. Non-slip textured material offers secure gripping. WebGuard™ provides extra protection between thumb and forefinger. Wipes clean with a damp cloth. Integrated magnet for quick, convenient storage.

Model	Description
810CM17	Conventional, 17"
810PM15	Puppet, 15"
810CM15	Conventional, 15"
810PM17	Puppet, 17"

Featured Chef

Reva Constantine
Great Lakes Culinary Center
Southfield, MI

Mexican Street Corn Dip

2 tbsp. unsalted butter
5 ears corn, shucked and rinsed
1 jalapeño, seeded and diced
3 tbsp. mayonnaise
2 tbsp. crumbled cotija cheese
2 tbsp. chopped fresh cilantro leaves
1 tsp. chili powder, or more, to taste
1 clove garlic, pressed
Juice of 1 lime

Melt butter in a large skillet over medium high heat.

Add corn kernels and jalapeño, and cook, stirring occasionally, until cooked through and slightly charred, about 8-10 minutes.

Stir in mayonnaise, cotija, cilantro, chili powder, garlic and lime juice.

Serve immediately.

FURNISHINGS
Crowd Control
Signage
Changing Stations

AARCO PRODUCTS INC.

A-Frame Sidewalk Boards

Aarco offers the widest selection of quality A-Frame Sidewalk Boards. They make great Menu Boards and POP Signs and are one of the most affordable means of advertising. Perfect for restaurants, pubs, ice cream shops, or any retail business.

Features include:
• Solid oak hardwood with various finishes or aluminum frames with reinforced corners.
• Full length piano hinge and two locking folding hinges.
• Unique self-leveling camel foot.
• Two sizes available—42"Hx24"W or 42"x18"W.

Model	Description
A-1	Black Chalkboard, Oak, 42"Hx24"W
MA-1	Black Chalkboard, Cherry, 42"Hx24"W
A-11	Black Markerboard, Oak, 42"Hx24"W
MA-11	Black Markerboard, Cherry, 42"Hx24"W
BA-11	Black Markerboard, Black Aluminum, 42"Hx24"W
MA-3	Black Chalkboard, Cherry, 42"Hx18"W

Additional models available.

SPACING CONSIDERATION FOR FURNISHINGS

• 14 sq. ft. per person for spacious dining.
• 12 sq. ft. per person for cafeteria or restaurant.
• 10 sq. ft. per person for banquet, institutional or close seating.
• Allow 18" for person seating from edge of table to back of chair.
• Diagonal seating saves floor space. Deuce tables and wall spacing save the most space.
• Allow 42" between squared tables for chairs back to back—leaves 6" to push out.
• Allow 60" between squared tables for chairs back to back—leaves 26" service aisle.
• Allow 24" between corners of diagonal table for customer access—no aisle.
• Allow 30" between corners of diagonal tables for customer access—narrow aisle.

Note: Where space is limited, booths require only 8 sq. ft. per person, including aisle allowance.

ESTIMATING SEATING CAPACITY PER SQUARE FOOT

For Banquet Seating: When using oblong tables, divide the room area (sq. ft.) by 8. When using round tables, divide the room area (sq. ft.) by 10. These figures are for maximum seating. If space is available for more comfortable seating, allow an additional 2 sq. ft. per person.

For Seminar Seating: Divide "attendee" seating area (sq. ft.) by 8. This formula allows for chair and passage aisle, but not for wide traffic aisles, doors, exits, posts or other obstructions. It is useful for a quick approximation.

When planning seating, several factors must be considered: Cost per square foot per person. Approximate tables for best usage of space. Ease of providing service to tables.

PMG | PREMIER METAL & GLASS

2 Tier Full Serve Display with Lights

Fixed and Adjustable Food Shields

Food Shields and Countertop Displays with heat, light, extended spans, UV Bond, adjustability, and fixed glass is only the beginning. PMG, a leader in the industry, offers multiple mounting options, lighting options, and custom sizing for for every job. Whether you are seeking solutions for Quick Serve, B&I, Health Care or Education, look to PMG for expertise in design and custom fabrication. CAD and Revit. NSF. UL certified.

Double Sided Adjustable Extended Span with LED

Sturdy Chair™ Youth Seat

Meets latest ASTM and TUV safety standards. One piece T-bar and 3-point active harness with one-handed release protects child and reduces pinching. Microban® provides all-over protection from bacteria growth that can cause odors and staining. Contemporary design makes it easier to clean than wood.

Model	Description
FG781588BLA	Tray (Blue, Green, Platinum, Red, Black)
FG780508BLA	Chair w/Wheels (Platinum, Green, Black)
FG780608BLA	Chair, no wheels (Platinum, Green, Black)
FG781408BLA	Chair, no wheels, Ready to Assemble

Anti-Microbial Baby Changing Station

Safe and ergonomic design meets all global ASTM safety regulations. Anti-microbial protection inhibits bacteria growth and odors. Easy access hooks on both sides allow parent easy access to diaper bag without bending over. Accessory shelf is ideal for placing bottle, baby powder, and other items safely out of baby's reach. Liquid Barrier Liners with an easy to service dispenser holds up to 40 liners.

Model	Description
FG781788WHT	Protective Table Liners (320/carton)
FG781888LPLAT	Changing Table, Horizontal
FG781988LPLAT	Changing Table, Vertical

Geneva Laminate Open Shelf Serving Cart

Complete your dining area with great design. Contemporary styling with spacious oval shaped shelves. Available in ten standard laminate finishes (shown in Gray Sand). 4" all swivel casters. Fully assembled. Top shelf is 23"x44", lower shelves are 19"x42", 35" overall height. Model 36300

Form-A-Line System

Ensure the safety, health, and welfare of your employees and patrons by diverting traffic where you need it with the Form-A-Line System from Aarco. Retractable Belt-Style Systems available in single or dual belt with belt colors red, green, blue, black, and purple. Rope Style Systems available in 5', 6', and 8' lengths with rope colors black, red, and green. Removable Sign Frames easily attach to posts.

Model	Description
HC-7	Retractable Belt 7', Chrome
HB-7	Retractable Belt 7', Brass
HS-7	Retractable Belt 7', Satin
HBK-27	Dual Retractable 7', Black
HC-27	Dual Retractable 7', Chrome
HB-27	Dual Retractable 7', Brass

Additional models available.

LAKESIDE®
MOVING FOODSERVICE FORWARD™

Stainless Steel Beverage Carts

Eliminate the need for serving tables by transporting and serving from these attractive carts. Spacious top for coffee urns, cups, snack trays, and more. Large drop leaves with rigid swing-out positive locking supports provide extra serving area. Waterproof and stain resistant laminate top has built-in rails. Stainless shelves and interior provide extra storage. Choose walnut (standard), black, light maple, or red maple.

Model	Description
672	21"Wx38³/₈"Hx33"L (leaves down) and 48"L (leaves up)
675	24"Wx38³/₈"Hx44¹/₈"L (leaves down) and 72"L (leaves up) - w/ doors, Victorian Cherry
676	24"Wx38³/₈"Hx61³/₄"L (leaves down) and 96"L (leaves up)

LAKESIDE®
MOVING FOODSERVICE FORWARD™

Cashier Stand

Ideal for automated POS payment systems. Attractively and practically designed to enhance any cafeteria operation. Stainless steel with laminate finish. Tray slides fold down out of the way when not in use. Perforated panel provides proper ventilation for POS equipment. Shown with optional cash drawer.

Model	Description
641	49¹/₂"Wx25⁷/₈"Dx38¹/₈"H, S/S w/laminate finish

Energy Savings Turns Into Profits

The ENERGY STAR program helps restaurant and commercial kitchen operators save energy and money on utility bills by identifying more energy efficient equipment. Purchasing ENERGY STAR certified commercial foodservice equipment for new construction or to replace aging equipment can cut kitchen utility costs without sacrificing features, quality, or style – all while making significant contributions to a cleaner environment.

Look for the ENERGY STAR Label

When choosing equipment, make sure you take into account the total cost of ownership. The purchase price is often a small portion of the total cost. Certified dishwashers, ice machines, and steam cookers also save water, which helps operators lower their water and sewer bills. Certified equipment is 10-70% more efficient than standard equipment, depending on product type.

ENERGY STAR certified commercial water heaters can save a full service restaurant $1,500 per year. These include gas storage and instantaneous (tankless) units that use 75% of the energy of a conventional commercial unit by employing more efficient heat exchangers.

A WaterSense labeled commercial Pre-Rinse Spray Valve (PRSV) is one of the most cost-effective energy and water-saving devices available to the foodservice operator. While the current standard for high-efficiency PRSVs is 1.6 gpm, WaterSense labeled models are independently certified to use 1.28 gpm or less without sacrificing cleaning power. Kitchens can save more than 7,000 gallons of water per year— equivalent to washing nearly 5,000 racks of dishes.

Visit energystar.gov for more information.

Good Practice Tips

When it comes to saving energy in the kitchen, how you use your appliances can be just as important as what appliances you use.

Buying and using an energy-efficient oven, for example, is undoubtedly a good starting point and could trim hundreds of dollars from your annual utility bills—but saving the most energy and money will require something more: good practices.

Cut idle time. Do you need all of your appliances on, all of the time? Probably not. Leaving equipment on standby costs you money, so implement a startup/ shutdown plan to make sure you're using only the equipment that you need, when you need it. The savings can be substantial.

Cook wisely. Ovens tend to be more efficient than rotisseries; griddles tend to be more efficient than broilers. Examine your cooking methods and menu and find ways to rely on your more-efficient appliances.

Maintain and repair. Don't let everyday wear and tear drive up your energy bills. While a leaky gasket, clogged burner or loose oven-door hinge may not waste much energy, combine all three and suddenly the waste is significant. Stop waste by staying on top of repairs.

Recalibrate to stay efficient. It's likely that over time the performance of your kitchen appliances will degrade. Thermostats and control systems can fail or fall out of calibration. Take the time to do an occasional thermostat check and recalibrate as necessary to ensure that you're cooking at the right temperature.

Repair or replace broken control panels on ovens, steamers, and other appliances that feature control systems.

Check pilot lights. Older gas-burning appliances typically feature pilot lights which require a constant stream of gas to stay lit. Check pilot flames occasionally to make sure you're using only as much gas as you need. How do you spot an over-fired pilot light? A tall yellow flame is the giveaway. Adjust flames so they are bullet shaped and mostly blue.

Buy energy-efficient appliances. Inefficient appliances make for an expensive double-whammy. In addition to having higher operating costs, inefficient kitchen appliances tend to emit more heat than their efficient counterparts resulting in a hotter kitchen and potentially forcing you to spend more to cool the air in your kitchen.

Buy with capacity in mind. Evaluate your food production needs and try to buy appliances that match your needs on a pounds-per-hour basis. Grossly oversized appliances can hit you in the pocketbook through both higher capital costs and operating costs. Overcapacity is particularly painful, as you pay to heat up the production capacity you will never use.

Energy Conservation Checklist

☐ When cooling, each degree the temperature is raised reduces electrical consumption by 5%. When heating, each degree lowered reduces consumption by 3%.

☐ Install ENERGY STAR qualified fixtures and light bulbs (CFLs or LEDs) in your dining area and reduce energy consumption and heat output by 75 percent. ENERGY STAR qualified lighting also lasts 10–50 times longer than incandescent lighting.

☐ Substitute a 100-watt incandescent bulb for two 60-watt bulbs and save 12% energy with no loss of light.

☐ Operate a dehumidifier in the summer. Dry air can be tolerated at higher temperatures than humid air.

☐ Operating a humidifier in winter will allow colder air to feel more comfortable.

☐ Before closing for the night, close exhaust systems and pre-cool (in summer) or pre-heat (in winter).

☐ Install awnings over windows that get direct sunlight.

In the Kitchen

☐ Central HVAC systems are 10-15% more efficient than separate heating and cooling systems and allow incorporation of new energy efficient equipment.

☐ Remember that water and other water-based liquids boil at 212°F. Turning the flame higher does not cook food faster, it only uses more energy.

☐ Cover dishes with lids to retain heated air in pots and decrease cooking time.

☐ Monitor pre-heat times with thermostats and timers.

☐ When possible, use infrared broilers which can be turned off when not in use and quickly reheated, rather than idling less efficient equipment.

☐ Turn off exhaust fan when not required. This saves the energy needed to run the fan and eases the load on the heating/cooling system because you are exhausting less air from the room.

☐ Don't load fryer baskets beyond their stated capacity, normally 1/2 to 2/3 full. Crowded food takes longer to cook.

☐ Higher temperatures do not pre-heat ovens any faster than moderate temperatures.

☐ Use high energy-demand equipment sequentially rather than simultaneously, if possible.

☐ Hot water boosters should be within five feet of a dishwasher to avoid heat loss in the pipes.

☐ In gas-fired units, adjust the flame to blue with a firm center core. A yellow tip indicates gas is escaping.

☐ Flush water heaters every six months to prevent accumulation of solids that prevent heat transfer.

☐ Cook at lowest possible temperatures. Slow cooking retards meat shrinkage, retains nutrients and color, and cuts energy usage.

☐ Maintain steamtables at temperatures that allow food to warm without forming clouds of steam. Clouds indicate unnecessary high temperatures.

☐ Every few months have a qualified service representative calibrate oven thermostats with a thermocouple.

☐ In convection ovens, clean the fan blades. Accumulated dirt restricts the amount of air delivered.

☐ Keep microwave oven interior surfaces free of food particles that inhibit oven performance.

☐ Start the day's baking with foods that require the lowest oven temperature.

☐ Filter cooking fat. Built-up sediment reduces cooking efficiency.

☐ Place frequently used items in the front of refrigerators to reduce the time that the doors are open.

☐ In high ceiling rooms, replace the ceiling lighting with hanging lamps to bring light closer.

☐ Use direct, cold outside air for kitchen cooling.

ENERGY STAR® qualified equipment can be an answer to mounting energy bills

Purchasing ENERGY STAR® qualified commercial food service (CFS) equipment as a package for new kitchen construction or as a replacement for aging equipment, can save significant amounts of money and energy on foodservice operators' electric, gas, water and sewer bills. Commercial foodservice products in 8 categories may earn the ENERGY STAR®: dishwashers, fryers, griddles, hot food holding cabinets, ice machines, ovens, refrigerators, freezers and steam cookers. Qualified products can save up to as much as 50% over their conventional counterparts.

Save Energy, Save Money

ENERGY STAR® helps restaurant owners and operators improve the performance of their facilities and equipment while reducing energy costs. Restaurants that invest strategically can cut utility costs 10% to 30% without sacrificing service, quality, style or comfort — while making significant contributions to a cleaner environment.

Outfitting an entire kitchen with a suite of ENERGY STAR® qualified CFS equipment could save operators about 350 Mbtu/year annually, or the equivalent of approximately $3,600.

Besides saving energy, ENERGY STAR® qualified steam cookers and commercial dishwashers save water. Steam cookers that have earned the ENERGY STAR® are 90% more water efficient than non-qualified steam cookers; an ENERGY STAR® qualified commercial dishwasher is 25% more water efficient than standard models.

Help Protect the Environment

Based on projected shipments of ENERGY STAR® qualified CFS equipment, it's expected that approximately 130,000 metric tons of greenhouse gas emissions will be avoided annually, equivalant to emissions from about 25,000 cars.

Visit www.energystar.gov for more information.

General Equivalents

16 tablespoons	=	1 cup
1 cup (standard measure)	=	½ pint (8 fluid ounces)
2 cups	=	1 pint
16 ounces	=	1 pound
3 quarts (dry)	=	1 peck
4 pecks	=	1 bushel
32 ounces	=	1 fluid quart
128 ounces	=	1 fluid gallon
1 No. 10 can	=	13 cups
1 pound margarine/butter	=	2 cups
1 pound flour	=	4 cups
1 teaspoon	=	60 drops
1 pinch (few grains)	=	1/16 teaspoon
3 teaspoons	=	1 tablespoon
1 jigger	=	1½ ounce
2 pints	=	1 quart
4 quarts	=	1 gallon
16 ounces (liquid)	=	1 pound or 1 pint (liquid)
8 ounces (liquid)	=	1 cup (liquid)
1 ounce	=	2 tablespoons (approx.)

Contents of Standard Cans

Can Number	Weight	Volume (Cups)
1	10-11 oz.	1¼
300	15 oz.	1¾
303	1 lb.	2
1 Tall	1 lb.	2
2	1 lb. 3 oz.	2½
2½	1 lb. 13 oz.	3½
3	1 qt. 13 fl. oz.	3½
5	3 lbs.	5¾
10	6 lbs. 8 oz.	12 - 13

Common Utilities Conversions

TAKE	MULTIPLY BY:	TO FIND
BTU	100000	Therm
Therm	.00001	BTU
Therm	100	Cubic Foot (Nat. Gas)
Cubic Foot (Nat. Gas)	.01	Therm
Watt	.001	Kilowatt
Kilowatt	1000	Watt
Kilowatt Hour	1.341	Horsepower Hour
Horsepower Hour	.746	Kilowatt Hour
BTU	.0003	Kilowatt Hour
Horsepower Hour	2545	BTU
BTU	.0004	Horsepower Hour

Metric Conversion Chart

TAKE	MULTIPLY BY:	TO FIND
Length		
inches	25	millimeters
feet	30	centimeters
yards	0.9	meters
miles	1.6	kilometers
millimeters	0.04	inches
centimeters	0.4	inches
meters	1.1	yards
kilometers	0.6	miles
Surface or Area		
square inches	6.5	square centimeters
square feet	0.09	square meters
square yards	0.08	square meters
square miles	2.6	square kilometers
acres	0.4	hectares
square centimeters	0.16	square inches
square meters	1.2	square yards
square kilometers	0.4	square miles
hectares	2.5	acres
Volume & Capacity		
ounces (fluid)	30	milliliters
pints	.047	liters
quarts	0.95	liters
gallons	3.8	liters
milliliters	0.034	ounces (fluid)
liters	2.1	pints
liters	1.06	quarts
liters	0.26	gallons
Weight & Mass		
ounces	28	grams
pounds	0.45	kilograms
short tons	0.9	metric tons
grams	0.035	ounces
kilograms	2.2	pounds
metric tons	1.1	tons
Temperature		
°Fahrenheit (After subtracting 32)	0.55	°Celsius
°Celsius (Then add 32)	1.8	°Fahrenheit

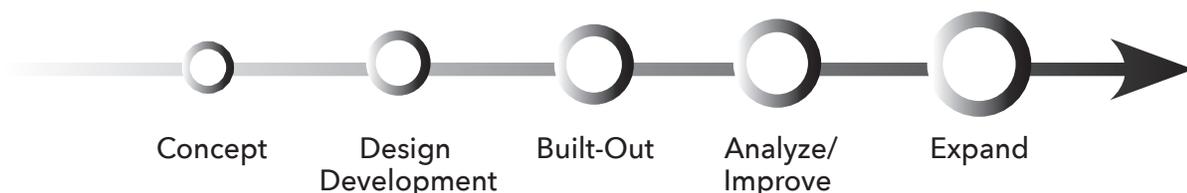| Units	Fluid gram	Tea-spoonful	Table-spoonful	Fluid ounce	¼ cupful	Gill (½ cupful)	Cupful	Liquid pint	Liquid quart	Milli-liter	Liter
1 fluid dram	1	¾	¼	⅛	1/16	1/32	1/64	1/128	1/256	3.7	0.004
1 teaspoon	1/13	1	⅓	⅙	1/12	1/24	1/48	1/96	1/192	4.9	0.005
1 tablespoon	4	3	1	½	¼	⅛	1/16	1/32	1/64	15	0.015
1 fluid ounce	8	6	2	1	½	¼	⅛	1/16	1/32	30	0.030
1/4 cupful	16	12	4	2	1	½	¼	⅛	1/16	59	0.059
1 gill (½ cupful)	32	24	8	4	2	1	½	¼	⅛	118	0.118
1 cupful	64	48	16	8	4	2	1	½	¼	237	0.237
1 liquid pint	128	96	32	16	8	4	2	1	½	473	0.473
1 liquid quart	256	192	64	32	16	8	4	2	1	946	0.946
1 milliliter	0.27	0.20	0.034	0.034	0.017	0.0084	0.0042	0.0021	0.0011	1	1/1000
1 liter	270	203	33.8	33.8	16.9	8.45	4.23	2.11	1.06	1000	1 liter

More than 30 Years of Excellence throughout the United States and Caribbean

Projects include commercial kitchen and food service equipment for the following:

- Hospitality industry
- Correctional institutions
- Government facilities
- Military facilities
- Entertainment theme parks
- Hospitals/medical centers
- Educational institutions
- Sports stadiums
- Corporate centers
- Casinos

Our Process

Our most important goal is to be an asset to your company and facilitate the development of your concept. Our integrated team of experts carefully see our projects through each phase of development to ensure each stage is completed on time and to specification.

Concept → Design Development → Built-Out → Analyze/Improve → Expand

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