EQUIPMENT & SUPPLIES

Refrigeration
Cooking Equipment
Kitchen Prep
Dining
Beverage Supplies
+ More

Volume 24 2022

FOR **CULINARY** PROFESSIONALS

ENVOY SOLUTIONS

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Envoy Solutions is a diversified distribution company providing facility supplies, packaging solutions, foodservice disposables, and specialty products. Our focus is on creating greater scale, efficiencies, and value beyond products to make your buildings cleaner and more sustainable, people safer, and operations more productive, every day. Visit www.envoysolutions.com to learn more about our family of brands.

Whether you run a small cafe or an enormous catering facility, you need the specialized right equipment to get the job done. PJP not only has the equipment you need, but the expertise to help you identify which solutions will make your kitchen run as efficiently as possible. Our team has decades of experience in the foodservice industry, so we know what it's like to be an operator, and we know what you need out of your equipment.

We partner with the top vendors in the industry to bring you everything you'll need to get cookin.'

We take your amazing restaurant idea and make it a reality. You have the perfect idea in your head, but getting that idea from thought, to paper, to a functioning and profitable business is a huge task. With over 50 years of industry experience, PJP can help you make it happen. Our expert team of Project Managers and Designers will work with you through every step of the process as we plan and execute your concept.

PJP can provide design and development solutions for:

- Restaurants
- Hotels
- Universities
- Schools
- Healthcare Facilities
- Markets & Delis
- Corporate Cafés
- Supermarkets
- And More . . .

Trust the power of Envoy Solutions' National Platform!

SERVICES WE PROVIDE

- Design & Layout Services
- Interior Design & Space
- Planning
- Delivery and Set-In-Place
- Installation Services
- Financing/Leasing
- Arrangements

PRODUCTS WE PROVIDE

- Kitchen Equipment & Supplies
- Furnishings
- Tabletop
- Exhaust Hood Systems
- Bar Supplies
- Disposables & Packaging
- Janitorial Equipment & Supplies
- Thousands of Stocked Items for the Foodservice Industry

Table of Contents

Volume 24
2022

INDEXES..... 4, 6
Supplier Index • Product Index

KITCHEN PREP.....98
Slicers • Mixers • Food Processors
Scales • Can Openers • Work Tables

REFRIGERATION EQUIPMENT..... 9
Reach-Ins • Merchandisers • Prep Tables
Blast Chillers • Walk-Ins

SANITATION & WAREWASHING....108
Dishwashers • Disposers • Sinks • Faucets
Hoses • Nozzles • Drains • Trash Containers

BEVERAGE/BAR EQUIPMENT.....36
Coffee Brewers • Ice Machines
Bar Coolers • Glass Washers

STORAGE & TRANSPORT.....120
Shelving • Racks • Carts • Food Storage

COOKING EQUIPMENT.....49
Ranges • Convection Ovens
Steamers • Fryers • Ventilation

DINING & BUFFET.....129
Dinnerware • Glassware • Flatware
Tabletop Accessories • Serving • Linens

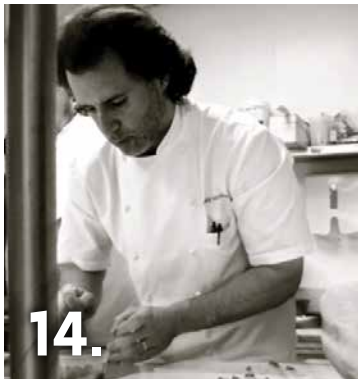
COUNTERTOP EQUIPMENT.....76
Microwave Ovens • Induction Ranges • Rice Cookers
Griddles • Charbroilers • Toasters • Waffle Irons

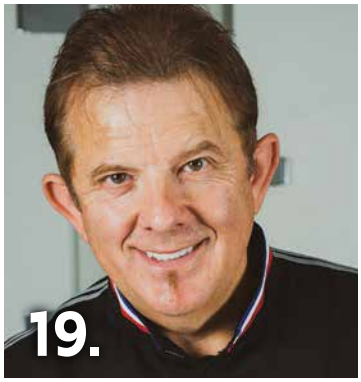
BEVERAGE SUPPLIES.....151
Barware • Beverage Servers • Pourers

HOLDING EQUIPMENT.....88
Holding Cabinets • Warmers • Display Cabinets
Serving Lines • Food Shields • Drop-Ins

KITCHEN SUPPLIES.....155
Cookware • Utensils • Prep
Safety • Chef Apparel

We'd like to express our thanks to the many fine chefs featured throughout the guide who've shared their advice or shared a delicious recipe. May they inspire your own culinary visions.





FEATURED **CHEFS**

1. **CHYNNA WILSON / PG 12**
Nutrition Director, Brooks County School District, GA

2. **NICHOLAS A. MERCOGLIANO / PG 22**
WCMC, CEC, CPC, HBS,
Corporate Chef at Pecinka Ferri Associates

3. **MICHAEL KELLY / PG 30**
Corporate Executive Chef, Culinary R&D, Everidge

4. **ANTHONY DONOFRIO / PG 39**
Executive Chef Carnegie House, Co-Owner &
Executive Chef Modern Malt, Sales Consultant
Gerharz Equipment

5. **WILLIE GASPARD / PG 46**
Executive Sous Chef, Cypress Bayou Casino

6. **BRIAN ALBERG / PG 50**
Vice President of Culinary Development,
Main Street Hospitality Group

7. **ALYSSA DEGREEFF / PG 55**
Corporate Chef, Duke Manufacturing

8. **HERMAN MARQUEZ / PG 67**
Owner & Operator, Taqueria Mi Gente

9. **CHRISTOPHER KASIK / PG 80**
Cadco Culinary Manager

10. **JILL HOUK / PG 84**
Corporate Research and Development Chef,
Olam Spices

11. **ROSE COWELL / PG 90**
Corporate Chef, Carter-Hoffmann,
Doyon & NU-VU

12. **REVA CONSTANTINE / PG 92**
Executive Chef, Great Lakes Culinary Center

13. **SHOLEM POTASH / PG 101**
President & Founder, Culinary Depot

14. **CAREY SAVONA / PG 106**
Culinary Director & Executive Chef, Study Hotels

15. **RICH RUPP / PG 128**
Vollrath Corporate Product Trainer

16. **JACOB HAMILTON / PG 130**
Chef/Production Manager, Good Eats Kitchen

17. **STEVE COSTANZO / PG 154**
Co-Owner & Head Chef, Olio

18. **DINA ALTIERI / PG 156**
MS. Ed., CEC, CCE, CHE,
Director of Culinary Enterprises,
UMOM New Day Centers

19. **STÉPHANE TRÉAND / PG 167**
MOF Pâtissier

20. **JON BIEGEL / PG 170**
Owner, Jon Biegel Consulting

SUPPLIER **INDEX**

10 Strawberry Street
PG.....130, 132

Accurex
PG.....73

Admiral Craft Equipment Corp.
PG.....15, 23, 42, 47, 48, 51, 61, 86, 87, 101

Advance Tabco Smart Fabrication
PG.....39, 92, 96, 107, 114, 115, 122

Alluserv
PG.....125

Amana Commercial
PG.....76-78

American Metalcraft Inc.
PG.....128, 143, 158

American Panel
PG.....31, 35

Anchor Hocking
PG.....138

Anets
PG.....60

avtec
PG.....75

Bakers Pride
PG.....51, 52, 57

Bar Maid
PG.....39

Berkel
PG.....98

Berner Air Curtains
PG.....34, 117

Blodgett
PG.....52, 53, 56, 57, 68

Bloomfield
PG.....38

Browne Foodservice
PG.....141, 157, 158, 173

Cactus Mat Manufacturing Company
PG.....118

Cadco
PG.....80

Caddy Corporation Food Service Equipment
PG.....73, 111

Cal-Mil
PG.....147

Cambro Trusted for Generations
PG.....90, 121, 123-127, 152, 153, 167, 168

Captiveaire
PG.....74, 75

arc cardinal
PG.....134, 138, 139, 141

Carlisle Foodservice Products
PG.....113, 119, 127, 139, 152, 153, 165, 166, 169, 170

Carter-Hoffmann
PG.....90

Champion The Dishwashing Machine Specialists
PG.....109-111

Channel Manufacturing, Inc.
PG.....122, 123

Chef Revival
PG.....173

Cleveland A Welbilt Brand
PG.....65, 70, 71

CMA Dishmachines
PG.....109, 111

ColdZone
PG.....33

Continental Refrigerator
PG.....11, 20, 26, 28, 45, 47

Convotherm A Welbilt Brand
PG.....69

Emerson Cooper-Atkins
PG.....163

Crown
PG.....70

Crown Verity
PG.....67, 114

Delfield A Welbilt Brand
PG.....11, 22, 27, 28, 93, 95

Dexter America's Proven Edge The Edge Since 1888
PG.....159, 161

Dinex
PG.....136, 137

Dispense-Rite
PG.....154

Dormont A Watts Brand
PG.....64, 112

Doyon Baking Equipment Experts
PG.....56

Duke Your Solutions Partner
PG.....55, 93, 96, 97

Edlund
PG.....99, 104, 105, 107, 165

Everest Refrigeration
PG.....10, 14, 18, 21, 25, 27, 46, 47

Federal The Signature of Quality
PG.....17, 91

Fisher Manufacturing Company
PG.....116

FMP
PG.....60, 64, 163

FoodHandler risk nothing
PG.....123, 150, 172

Frymaster A Welbilt Brand
PG.....59, 61

Garland A Welbilt Brand
PG.....50, 52, 84, 85

GET
PG.....135, 138

Globe
PG.....82, 87, 99, 100-102, 105

groen
PG.....64, 66, 72

Hamilton Beach Commercial
PG.....37, 38, 100, 101, 104

Hatco Nothing less than the best.
PG.....81, 82, 91, 94

Hollowick Inc.
PG.....146, 149

Ice-O-Matic Ice. Pure and Simple
PG.....42, 43

ICS by Everidge
PG.....34

insinkerator
PG.....39, 112

iti International Tableware Incorporated Refreshing the Tabletop
PG.....130, 133

Jackson Warewashing Systems
PG. 108, 109, 111

John Boos Since 1887
PG. 113-115, 117

Kolpak A Welbilt Brand
PG. 32, 34

Krowne
PG. 40, 46, 48, 71, 114, 116, 117

Lakeside
PG. 114, 124-126

Lang
PG. 55

Lincoln A Welbilt Brand
PG. 58

Manitowoc A Welbilt Brand
PG. 42, 44

Marsal Pizza Ovens
PG. 57

Master-Bilt Refrigeration Solutions
PG. 24, 29, 33, 47

Matfer Bourgeat USA
PG. 157, 167

Merrychef A Welbilt Brand
PG. 80

Metro
PG. 88, 89, 107, 120-122, 125-127

Moffat
PG. 56

Mundial
PG. 161

nemco Food Equipment
PG. 103, 170, 171

NewAge Industrial
PG. 113, 118, 124

Norlake
PG. 12, 24, 29, 33

Nu-Vu Food Service Solutions
PG. 56

Oneida Hospitality Group
PG. 81, 104, 106, 133, 141, 142, 158, 160, 167

Panasonic
PG. 78, 79

Partstown Get real parts faster
PG. 75

Perlick
PG. 40, 48

Pitco
PG. 62, 63

PMG Premier Metal & Glass
PG. 92

power soak
PG. 115

Preprite by Everidge
PG. 30, 106

randell
PG. 26, 28, 31, 94, 95

Risch Menus & More Since 1935
PG. 150

Ritz Since 1902
PG. 67

robot coupe
PG. 102, 104

Rubbermaid Commercial Products
PG. 118, 119, 122, 150

san jamar smart. safe. sanitary.
PG. 117, 152, 162, 173

Scotsman
PG. 40, 41

Southbend Since 1898
PG. 49, 50, 52, 54, 69, 86

Spill-Stop Mfg. Co.
PG. 153

Stainless Innovations Brilliant Design. Exceptional Value
PG. 97

Star
PG. 83, 85

Sterno
PG. 127, 145, 149, 150

Stoelting A Vollrath Division
PG. 31

Structural Concepts
PG. 16

T&S Reliability Built In
PG. 116, 117

Tablecraft
PG. 143, 144, 151, 169, 170

Taylor
PG. 105, 106, 163, 164

Thermalrite by Everidge
PG. 30

Thunder Group Inc.
PG. 136, 137, 168

Traulsen
PG. 12, 21, 25, 29

True Refrigeration
PG. 9, 10, 14, 18, 19, 25, 27, 45, 48

Turbo air Refrigerator Manufacturer
PG. 13, 15, 19, 20, 27

Tuxton
PG. 131

Vertex China
PG. 129, 130

Victorinox Swiss Army
PG. 160, 162

Vollrath
PG. 81, 85, 92, 93, 95, 96, 100, 107, 113, 128, 144, 148, 153, 156-158, 165, 166, 171

Vulcan
PG. 51, 54, 60, 61, 64, 66, 69, 70, 84, 91

Walco
PG. 140, 147, 148

Waring Commercial
PG. 36-38, 80, 99, 100, 103, 104

Wells
PG. 85

winco
PG. 15, 37, 62, 87, 92, 113, 118, 119, 122, 126, 128, 134, 140, 155, 157, 160, 162, 164, 168

Wolf
PG. 51

A

Air Curtain Merchandiser....14-18
Air Curtain Window/Door....34, 117
Air Shield, Walk-In....34
Apron....172

B

Baby Changing Station....150
Back Bar Cooler....45-48
Bakery Case....18, 147
Baking Pan....158
Bamboo Pick....144
Bar Mat....153
Bar, Portable....39
Basting Brush....165
Batch Freezer....30
Beer Dispenser....47, 48
Beverage Dispenser....147, 151
Beverage Dispenser Ice Machine....44
Beverage Station....147
Bib....150
Bin-Style Merchandiser....147
Blast Chiller....30
Blender....36, 37, 104
Bottle Brush....170
Bottle Cooler....45-47
Bouillon Strainer....167
Bowl....135, 143
Braising Pan....64, 65
Bread Case....147
Breakfast Cart....124
Breath Guard....92
Broiler....52
Brush & Rack....170
Bun Pan Rack....122, 123
Bun Pan Rack Cover....123
Butane Lighter....149
Butane Stove....149
Butane Stove Frame....147
Butane Torch & Fuel....149

C

Cake & Pie Server....161
Can Opener....104
Can Opening Station....107
Can Rack....121
Candle....145, 146
Cart....124, 126
Cashier Stand....97
Cast Iron Server....142, 157
Caster Positioning System....71
Catering Bag....127, 128
Cereal Dispenser....147
Chafer....147, 148
Chafer, Disposable....150
Chafing Fuel....149
Charbroiler....83-87
Chef Base....24, 27, 28
Chef Apparel....173
Chelky Maker....82
Chest Freezer....29
Chopper....104
Cocktail Pick....144
Cocktail Station....40
Coffee Urn....38
Cold Food Table....95-97
Combi Oven....68, 69
Combi-Oven Cookware....158
Compartment Sink....115
Condensing Unit....33
Condiment Dispenser....170, 171
Condiment Shaker....144
Convection Oven....52-56
Convection Steamer....70-72
Convertible Refrigeration System....28
Conveyor Oven....58
Cook & Hold Oven....91
Cookware....155-158
Countertop Display Refrigerator....14, 15
Crepe Maker....82
Crisping & Frying Tray....158
Croissant Brush....165
Cup & Lid Dispenser....153, 154
Custom Fabrication....28
Cutlery....159-161
Cut-Resistant Glove....162
Cutter/Blender....103
Cutting Board....162
Cutting Board Brush....170
Cylinder Display....147

D

Dairy Display Merchandiser....17
Deli Case....18
Delivery Bag....127, 128
Delivery Center....107
Dinnerware....129-136
Dinnerware, Disposable....136
Direct Draw Keg Refrigerator....47, 48
Dish Box....113
Dish Caddy....125
Dish Rack....113
Dish Rack Holder....113
Disher....165
Dishwasher....108-111
Dishwasher Test Plate....163
Display Cookware....157
Disposable Apron....172
Disposable Dinnerware....136
Disposable Lid....137
Disposer....112
Draft Beer Tower....48
Drink Mix Container....169
Drink Mixer....38
Drop In Pans, Hot & Cold....93, 94
Dry Aging & Curing Cabinet....90
Drying Rack....123
Ductwork....74
Dunnage Rack....122
Dust Mop....118

E

Equipment Parts....75
Equipment Stand, Refrigerated....24, 27, 28
Evaporator Coil....33

F

Fabrication, Custom 28
Faucet 116, 117
Film & Foil Dispenser 170
Fire Suppression 74
Flatware 140, 141
Flatware Caddy 144
Flatware Rack 113
Floor Mat 118
Food Pan 148, 169
Food Prep Table 19, 21, 26
Food Processor 102, 103
Food Processor, Manual 171
Food Shield 92
Food Storage Box 168, 169
Food Storage Container 168
Food Warmer 81, 91
Food Warmer, Flameless 150
Food Waste Recycling System 112
Freezer, Batch 30
Freezer, Chest 29
Freezer, Reach-In 9-13
Freezer, Roll-In 13
Freezer, Undercounter 24, 25, 27
Freezer, Worktop 25, 27
French Fry Cutter 171
Fry Cup 143
Fryer Basket 60, 62
Fryer Filter 63
Fryer w/Filtration 59-61, 63
Fryer, Floor 59-63
Fryer, Countertop 83, 84, 87

G

Garnish Station 151
Gas Connector 64, 71
Glass Bottle 147
Glass Dispenser 125
Glass Door Merchandiser 14
Glass Polisher 39
Glass Washer 39
Glassware 138, 139
Glasswasher 108
Gloves 172
Grease Filter & Lifting Tool 64
Grease Interceptor 112
Griddle Scraper 161
Griddle 83-87
Grill & Pizza Tray 158

H

Hamburger Patty Press 102
Hand Sink 113-115
Healthcare Dinnerware 136, 137
Heat Lamp 92
Heated Merchandiser 91
Heated Plate Dispenser 125
Heated Shelf 94
High Chair 150
High Heat Measuring Cup 167
High Speed Oven 76, 78-80
Holding & Display Cabinet 91
Holding & Proofing Cabinet 88-90
Holding & Transport Cart 90, 91
Hood System 75
Hose Reel 116
Hot Food Table 95-97
Hot Pad 173
Hot Plate 84-87
Hot Water Dispenser 38, 39
Hotdog Grill/Bun Warmer 83
Hotel Ice Dispenser 41

I

Ice & Water Dispenser 41
Ice Cart 152
Ice Cream Machine 31
Ice Housing 147
Ice Machine 40-44
Ice Scoop 152
Ice Storage Bin 43, 44
Ice Tote 152
Icing Spatula 161
Immersion Blender 101, 102
Induction Range 81, 82
Induction Warmer 81
Ingredient Bin 122
Insulated Beverage Server 153
Insulated Food Pan 169
Insulated Pan Carrier 127

J

Jacket 173
Janitor Caddy 119
Jar Display 147
Juicer 104

K

Keg Storage Rack 122
Knife Sharpener 162

L

Ladle 165
Lettuce Chopper 171
Liquor Pourer 153

M

Mat Rack 118
Meal Delivery Cart 125
Measuring Cup 167
Measuring Spoon 167
Meat Chopper 102
Menu Cover 150
Merchandising Cart 124
Microwave 76-79
Milk Cooler 29
Mixer 100, 101
Mop Bucket 118
Mop Bucket/Wringer Combo 118
Muffin Pan 158

O

Oil & Vinegar Set 143
Open Display Merchandiser 14-18
Outdoor Grill 67
Oven Bags 172
Oven Mitt 67, 173
Oven Pad 67

P

Pail 144
Pan Carrier & Dolly 127
Pan Grabber 67
Pan Gripper 148
Pan Liners 172
Pan Rack 122, 123
Pan Rack Cover 123
Pants 173
Pasta Cooker 63
Pastry Brush 165
Pizza Cutter 161
Pizza Delivery Bag 128
Pizza Oven 57, 80, 85
Pizza Pan 158
Pizza Prep Table 19-24
Plastic Tumbler 138, 139
Platter 135, 143, 144
Popcorn Popper 83
Portable Bar 39
Portion Pump 170
Potato Brush 165
Pourer 153
Power Drive Unit 102
Prep Station 107
Pre-Rinse Unit & Accessories 116

R

Ramekin 137, 144
Reach-In 9-13
Refrigerated Chef Base 24, 27, 28
Refrigerated Display Case 14-18
Refrigerated Equipment Stand 24, 27, 28
Refrigerated Merchandiser 14-18
Refrigeration Controller 35
Refrigeration System 32, 33, 35
Refrigerator, Pass-Thru 13
Refrigerator, Reach-In 9-13
Refrigerator, Roll-In 13
Refrigerator, Undercounter 24, 25, 27
Refrigerator, Worktop 25-27
Restaurant Range 49-51
Rethermalizer 63, 81
Rice Cooker 79
Roasting Pan 158
Roller Grill 83
Rotating Oven 56

S

Safe Distance Mat 118
Salt & Pepper Shaker 144
Sandwich Grill 82, 83
Sandwich Oven 85
Sandwich/Salad Prep Table 19-23, 26
Sanitizing Station 117
Scale 105, 106
School Cart 124
Scrub Brush 170
Serving Line 95, 97
Serving Spoon 148
Serving Tray 152
Sheet Pan 158
Shelving 120-122
Shelving Casters 120
Sink 113-115
Sizzling Server 142
Slicer 98, 99
Snack Grill 82
Soft-Serve System 31
Soup Kettle 81
Soup Station Accessories 148
Speed Oven 76, 78-80
Spindle Drink Mixer 38
Spoodle Utensil 165
Spray Bottle 119
Springform Pan 158
Squeegee 170
Squeeze Bottle 169
Steak Knife 140
Steam Kettle 65, 66
Steam Table Pan 166
Steamer 70-72
Strainer 167
Syrup Server 144

T

Table Lighting 145, 146
Takeout Container 135
Temperature Monitoring System 75, 163
Thermometer 163, 164
Timer 163
Toaster 82, 85
Tomato Slicer 171
Tongs 148, 165
Trash Can 119
Tray Cart 125
Tray Dispenser 125
Tray, Serving 152
Traycover 137
Turner 161

U

Underbar Cocktail Station 40

V

Vacuum Sealer 106
Vegetable Brush 165
Vegetable Chopper 171
Vegetable Prep Machine 102, 103
Ventilation System 73-75
Votive Lamp 145

W

Waffle Maker 82
Walk-In Air Shield 34
Walk-In 30, 32-35
Walk-In Air Shield 34
Walk-In Air Door 34
Waste Container & Dolly 119
Waste Drain 116
Water & Ice Station 94
Water Connector 112
Wine Cooler 48
Work Table 107
Worktop Unit 25-27

REFRIGERATION EQUIPMENT

Reach-Ins ▪ Merchandisers ▪ Prep Tables Blast Chillers ▪ Walk-Ins

T-72F-HC

T-SERIES REACH-INS

- Stainless steel doors and front
- Clear coated aluminum interior with stainless steel floor with coved corners
- Bottom mount compressor
- No-stoop lower shelf
- Natural refrigerant
- Adjustable, heavy-duty PVC-coated wire shelves
- Foamed-in-place using a high density polyurethane insulation
- Exterior temperature display
- 4" casters
- 29½"d x 78⅜"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

MADE WITH INNOVATION IN THE USA

Refrigerators	Width	Doors/Shelves	HP
T-23-HC†*	27"	1/3	¼
T-49-HC*	54⅛"	2/6	½
T-72-HC	78⅛"	3/9	¾
Freezers			
T-23F-HC†*	27"	1/3	½
T-49F-HC*	54⅛"	2/6	1
T-72F-HC	78⅛"	3/9	¾

TS-23-HC

TS-SERIES REACH-INS

- Stainless steel interior and exterior front, sides and doors
- Oversized, bottom mount forced-air refrigeration system
- Natural refrigerant
- Adjustable, heavy-duty PVC-coated gray shelves
- 29½"d x 78⅜"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

Refrigerators	Width	Doors/Shelves	HP
TS-23-HC†*	27"	1/3	¼
TS-49-HC†*	54⅛"	2/6	½
TS-72-HC	78⅛"	3/9	¾
Freezers			
TS-23F-HC†*	27"	1/3	½
TS-49F-HC†*	54⅛"	2/6	1
TS-72F-HC	78⅜"	3/9	¾

REACH-INS

- Heavy-duty stainless steel interior and exterior with rounded corners for a hazard-free workspace
- Galvanized steel bottom and rear
- Environmentally-friendly R290 refrigerant
- Self-contained and fully detachable condensing unit
- Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption
- 2½" thick high density polyurethane insulation
- Multi-function digital controller with easy to read LED display
- 5" swivel casters
- 3 year parts and labor warranty and 5 year compressor warranty

Bottom-Mount (33⅛"d x 77"h)		Width	Shelves	HP
EBR1	Refrigerator, 1 Door	27"	3	¼+
EBR3	Refrigerator, 3 Door	74¾"	9	¾
EBF2	Freezer, 2 Door	54⅛"	6	1
EBRF2	Dual Temp, ½ Refr & ½ Frzr	54⅛"	6	¼+ (R) ½ (F)
Top-Mount (31⅝"d x 74¼"h)				
ESR1	Refrigerator, 1 Door	29¼"	3	¼+
ESGR1	Refrigerator, 1 Glass Door	29¼"	4	¼+
ESF2	Freezer, 2 Door	49⅝"	6	½ x 2
ESRF2A	Dual Temp, ½ Refr & ½ Frzr	49⅝"	6	¼+ (R) ½ (F)

ADDITIONAL MODELS AVAILABLE

DID YOU KNOW?

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.

TIPS FOR BETTER REFRIGERATION

- **Always turn off the power** before leaving the door open to load or clean the refrigerator. Propping the door open for extended periods of time will make the condenser ice up and cause problems with operations
- **Do not lower the thermostat** below the recommended temperature setting. Most commercial coolers should be set at 38°F to keep foods at 40°F or below
- **Safely cool hot items** before placing them in the refrigerator. This not only conserves energy, it also ensures food stays in the safe temperature zone
- **Use several trays** so that cold air can circulate well over all the products. Choose trays that are 4" deep or less so food chills quicker
- **Always cover acidic foods** like onions and tomatoes, the acid will circulate through the cabinet and settle onto the coils, causing deterioration
- **Do not store food in a way that it blocks circulation** within the refrigerator
- **Position the refrigeration equipment away from sources of heat** such as ovens and grills

How To Clean the Condenser:

1. Disconnect the electrical power to the unit.
2. Remove the louvered grill.
3. Use a stiff brush and a vacuum to gently remove dust and debris from the finned condenser coil.
4. If you have significant dirt build-up you can blow out the condenser with compressed air.
5. When finished, replace the louvered grill that protects the condenser coil.
6. Reconnect the electrical power to the unit.

SPEC SERIES® REACH-INS

- Stainless steel front, top and sides
- Heavy-duty, chrome-plated wire shelves
- LED interior lighting
- Insulation – entire cabinet structure and solid door are foamed-in place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)
- Positive seal self-closing doors with 120° stay open feature
- Energy efficient, "Low-E", thermal glass on glass door model
- Exterior mounted digital thermometer
- HC models use natural refrigerant
- 5" casters
- 33¾"d x 77¾"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

Refrigerators	Width	Doors/Shelves	HP
STA1R-1S-HC*	27½"	1 Solid/3	¼
STA2R-2S-HC*	52⅝"	2 Solid/6	½
STR2R-2G-HC*	52⅝"	2 Glass/6	½
Freezers			
STA1F-1S-HC	27½"	1 Solid/3	½
STA2F-2S-HC*	52⅝"	2 Solid/6	1¼
STR2F-4HS-HC	52⅝"	4 Half Solid/12	1¼

DELFIELD
A Welbilt Brand

GAF1P-SH

SPECIFICATION LINE® REACH-INS

- Stainless steel exterior front, sides and interior
- GreenGenius™ R290 top mount refrigeration system
- easyTouch Control with remote monitoring capability
- Digital exterior temperature display with high/low temp visual alarms
- Lifetime warranty integral door handle
- Accommodates full size sheet pans
- Smart door hinge that auto closes up to 90° and stays open past 90°
- Energy efficient door gasket, removable without tools
- 5" casters
- 32.44"d x 79.38"h
- 3 year parts and labor warranty and an additional 2 year compressor parts warranty

Full Height Doors	Width	Doors/Shelves	HP
GAF1P-S	27.40"	1/3	.55
GAF2P-S	55.22"	2/6	.68
GAF3P-S	83"	3/9	(2) .55
Half Height Doors			
GAF1P-SH	27.40"	2/3	.55
GAF2P-SH	55.22"	4/6	.68
GAF3P-SH	83"	6/9	(2) .55

ADDITIONAL MODELS AVAILABLE

STANDARD LINE REACH-INS

- Stainless steel front
- Aluminum end panels and interior
- LED interior lighting
- Cylinder lock in each door
- 3" non-CFC polyurethane foam insulation
- Electronic controller with digital display and hi-low alarm
- Smooth, polished chrome workflow door handles
- 5" casters
- 35⅜"d x 82¼"h

Continental Refrigerator

1RN/1FN

Refrigerators	Width	Doors/Shelves	HP
1RN*	26"	1/3	¼+
2RN*	52"	2/6	⅓+
3RN*	78"	3/9	½
Freezers			
1FN*	26"	1/3	½
2FN*	52"	2/6	½
3F	78"	3/9	¾

*

COOLSCAPES™ REACH-INS

DELFIELD
A Welbilt Brand

- Stainless steel exterior front and sides
- Environmentally-friendly R290 refrigerant
- Energy-efficient adaptive defrost technology
- Smart door hinge auto-closes up to 90° and stays open past 90°
- Accommodates full-size sheet pans (not included)
- Gray epoxy-coated shelves

GBF2P-S
GBF1P-S

Refrigerators – Maintain 33° to 40°F	W x D x H	Doors/Shelves	HP
GBR1P-S	27.40" x 32.51" x 79.48"	1/3	.22
GBR2P-S	55.22" x 32.51" x 79.48"	2/6	.33
GBR3P-S	83.03" x 32.52" x 79.48"	3/9	.355
Freezers – Maintain -5° to 0°F			
GBF1P-S	27.40" x 32.51" x 79.48"	1/3	.55
GBF2P-S	55.22" x 32.51" x 79.48"	2/6	.68
GBF3P-S	83.03" x 32.52" x 79.48"	3/9	(2) .55

ADDITIONAL MODELS AVAILABLE

Traulsen

R SERIES REACH-INS

- Extra "w-width" models offer maximum interior storage capacity
- Stainless steel exterior and interior
- Stainless steel doors with locks
- Smart Control with critical alarms
- StayClear™ condenser
- EZ-Clean gaskets
- 6" adjustable stainless steel legs
- 35"d x 83¼"h
- 3 year parts and labor, 5 year compressor warranty

RHT232WUT-FHS

Refrigerators	Width	Doors/Shelves	HP
RHT132WUT-FHS*	29⅞"	1/3	⅓
RHT232WUT-FHS*	58"	2/6	⅝
RHT332WUT-FHS	86⅛"	3/9	¾
Freezers			
RLT132WUT-FHS*	29⅞"	1/3	½
RLT232WUT-FHS*	58"	2/6	¾
RLT332WUT-FHS	86⅛"	3/9	¾

NORLAKE

ADVANTEDGE™ BOTTOM MOUNT REACH-INS

- Stainless steel interior and exterior
- Polyurethane insulation
- R290 refrigerant
- Automatic condensate vaporizer and defrost
- Door open alarm
- Interior LED light
- Microprocessor with digital display
- Vinyl-coated shelves
- 4" casters
- 33"d x 83¾"h
- 3 year parts and labor warranty, additional 2 year warranty on compressor

NLR49-S

Refrigerators	Width	Doors/Shelves	HP
NLR23-S	27½"	1/4	⅜
NLR49-S	55¼"	2/8	⅜
NLR72-S	78"	3/12	⅜
Freezers			
NLF23-S	27½"	1/4	⅜
NLF49-S	55¼"	2/8	¾
NFL72-S	78"	3/12	1

FEATURED CHEF

CHEF CHYNNA WILSON

Nutrition Director, Brooks County School District, GA

CHEF TIP:

Besides making delicious meals; Chef Wilson is also passionate about her expectations that meals look pleasing to students' eyes. She occasionally tours the cafeterias to hear feedback from the students at Brooks County, GA Schools to ensure they enjoy their meals.

As Nutrition Director, **Chynna Wilson** is committed to providing nutritious, yummy-tasting meals for the students of Brooks County, GA. Chef Wilson has a degree in Culinary Arts from Utah Valley University.

Her background includes working in the culinary industry for over ten years in multiple states, including New York, Utah, and Georgia. Chef Wilson also served as a Culinary Arts Instructor at Wiregrass Georgia Technical College for four years.

ITW Courtesy of ITW Food Equipment Group

G SERIES REACH-INS

- Stainless steel exterior cabinet front including doors
- Microprocessor control with LED temperature display
- Accommodates 18" x 26" pans
- Three adjustable epoxy coated shelves per section
- 35"d x 83¼"h
- 6" casters with locks
- 3 year parts and labor, 5 year compressor warranty

Traulsen

G20010

Refrigerators	Width	Doors/Shelves	HP
G10010	29⅞"	1/3	⅓
G20010	52⅛"	2/6	⅓
G30010	76⁵⁄₁₆"	3/9	⅓
Freezers			
G12010	29⅞"	1/3	½
G22010	52⅛"	2/6	¾
G31010	76⁵⁄₁₆"	3/9	1

PRO SERIES PASS-THRU REFRIGERATORS

- Stainless steel interior and exterior (galvanized top & bottom)
- Digital temperature control and monitor system
- Environmentally-friendly R290 refrigerant
- LED lighting
- Heavy-duty stainless steel wire shelves
- Self-cleaning condenser automatically cleans condenser daily, preventing dust build up
- 4" casters
- 36¼"d x 78"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

PRO-50R-PT-N

	Width	Doors/Shelves	HP
PRO-26R-PT-N	28¾"	2/3	½
PRO-50R-PT-N	51¾"	4/6	½

SUPER DELUXE REACH-INS

- High-quality stainless steel exterior, interior and shelves
- Digital temperature control system
- Hydrocarbon refrigerant
- Door pressure release device for easy, instant door opening
- Self-cleaning condenser automatically cleans condenser daily, preventing dust build up
- 4" casters
- 30⅜"d x 78¼"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

TSR-49SD-N6

Refrigerators - Hold 33° to 38°F	Width	Doors/Shelves	HP
TSR-23SD-N6*	27"	1/3	⅛
TSR-35SD-N6	39½"	2/6	⅕
TSR-49SD-N6	54⅜"	2/6	⅕
TSR-72SD-N	81⅞"	3/9	½
Freezers - Hold -10° to 0°F			
TSF-35SDN-N	39½"	2/6	⅔
TSF-49SD-N	54⅜"	2/6	⅔

*Left-hinged model available (add-L)

PRO SERIES ROLL-IN REFRIGERATORS & FREEZERS

- Stainless steel interior and exterior (galvanized top and bottom)
- Environmentally-friendly R290 refrigerant
- Interior LED lighting
- Digital temperature control and monitor system
- Heavy-duty stainless steel ramp
- Self-cleaning condenser automatically cleans condenser daily, preventing dust build up
- 37¾"d x 84¼"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

PRO-50R-RI-N

Refrigerators	Width	Doors/Racks	HP
PRO-26R-G-RI-N*	34"	1 Glass/1	½
PRO-26R-RI-N†*	34"	1 Solid/1	½
PRO-50R-RI-N	66⅞"	2 Solid/2	1
Freezers			
PRO-26F-RI-N*	34"	1 Solid/1	½
PRO-50F-RI-N	66⅞"	2 Solid/2	(2) ½

†Left-hinged model available (add-L)

REACH-INS

- Stainless steel exterior, aluminum interior with stainless steel floor
- Energy efficient refrigeration system holds 33° to 38°F
- Environmentally-friendly R290 refrigerant
- Pressure-relief doors allow easy, instant door opening
- Adjustable, heavy-duty, polyethylene-coated wire shelves
- Self-cleaning condenser automatically cleans condenser daily, preventing dust build up
- 30¾"d x 78"h
- 3 year parts and labor warranty, 5 year compressor warranty

M3R47-2-N

Refrigerators	Width	Doors/Shelves	HP
M3R24-1-N	28¾"	1/3	¼+
M3R47-2-N	51¾"	2/6	⅓
M3R72-3-N	77¾"	3/9	⅜
Freezers			
M3F24-1-N	28¾"	1/3	⅜
M3F47-2-N	51¾"	2/6	⅔
M3F72-3-N	77¾"	3/9	¾

GDM-23-HC-TSL01

GLASS DOOR MERCHANDISERS

- Bottom mount heavy-duty compressor
- Energy efficient, "Low-E", thermal glass doors
- Self closing door, positive seal, torsion type closure system
- Natural refrigerant
- Self-contained system, no plumbing required
- Commercial grade, adjustable heavy-duty PVC-coated wire shelves
- Safety shielded LED interior lighting
- 3 year parts and labor warranty, additional 4 year warranty on compressor

Swing Door Refrigerators	W x D x H	Doors/Shelves	HP
GDM-12-HC-TSL01	24⅞" x 23⅛" x 62⅜"	1/3	⅙
GDM-23-HC-TSL01†*	27" x 29⅞" x 78⅝"	1/4	⅓
GDM-26-HC-TSL01*	30" x 29⅞" x 78⅝"	1/5	⅓
GDM-35-HC-TSL01†	39½" x 29⅞" x 78⅝"	2/8	½
GDM-49-HC-TSL01*	54⅛" x 29⅞" x 78⅝"	2/8	½
GDM-72-HC-TSL01*	78⅛" x 29⅞" x 78⅝"	3/12	½
Sliding Door Refrigerators			
GDM-33-HC-LD†	39½" x 29⅝" x 78⅝"	2/8	½
GDM-37-HC-LD	43½" x 29⅝" x 78⅝"	2/8	½
GDM-41-HC-LD	47⅛" x 29⅝" x 78⅝"	2/8	½
GDM-45-HC-LD	51⅛" x 29⅝" x 78⅝"	2/8	½
GDM-47-HC-LD*	54⅛" x 29⅝" x 78⅝"	2/8	½
GDM-69-HC-LD	78⅛" x 29⅝" x 78⅝"	3/12	½

ADDITIONAL MODELS AVAILABLE

EMGR48-SS

GLASS DOOR MERCHANDISERS

- Heavy-duty, white coated-steel interior and exterior
- Stainless steel floor has rounded edges and detachable drain plug for convenient cleaning
- Environmentally-friendly R290 refrigerant
- Digital controls and LED display
- Low-emissivity double-pane glass doors
- Shatterproof, LED lighting for bright, high-color illumination
- Insulated with 2½" thick high-density foamed-in-place polyurethane foam
- 3 year parts and labor warranty and 5 year compressor warranty

Refrigerators	W x D x H	Doors/Shelves	HP
EMGR5	25" x 24¾" x 36"	1 Swing/2	⅕
EMGR24B	28⅜" x 32" x 80⅛"	1 Swing/4	⅓
EMGR48-SS*	53⅛" x 30¾" x 80⅛"	2 Sliding/8	½
EMSGR69	72⅞" x 32" x 80⅛"	3 Sliding/12	¾
Freezers			
EMGF23	29⅛" x 31⅝" x 80⅛"	1 Swing/4	1
EMGF48	54¾" x 31⅝" x 80⅛"	2 Swing/8	1 x 2

*Stainless steel exterior

VERTICAL AIR CURTAIN MERCHANDISERS

- Exterior – non-peel or chip black powder coated cold rolled steel; durable and permanent
- Interior – attractive, NSF approved, white aluminum liner with stainless steel floor and deck pans
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 40°F for the best in food preservation
- Durable, break-resistant glass lower front panel maximizes product visibility
- 3 year parts and labor warranty, additional 4 year warranty on compressor

TOAM-30GS-HC-TSL01

Solid Sides	W x D x H	Shelves	HP
TOAM-30-HC-TSL01	30" x 29⅞" x 78½"	4	¾
TOAM-48-HC-TSL01	48" x 29⅞" x 78½"	4	(2) ¾
TOAM-72-HC-TSL01	72" x 29⅞" x 78½"	8	(3) ¾
Glass Sides			
TOAM-30GS-HC-TSL01	30" x 29⅞" x 78½"	4	¾
TOAM-48GS-HC-TSL01	48" x 29⅞" x 78½"	4	(2) ¾
TOAM-72GS-HC-TSL01	72" x 29⅞" x 78½"	8	(3) ¾

GDM-05-HC-TSL01

GDM-07-HC-TSL01

COUNTERTOP MERCHANDISERS

- Exterior – non-peel or chip powder coated cold-rolled steel, durable and permanent
- "Low-E" double pane thermal insulated glass door
- Positive seal door
- PVC-coated wire shelves
- LED interior lighting
- HC models use natural refrigerant
- 3 year parts and labor warranty, additional 4 year warranty on compressor

Reach-In	Exterior	W x D x H	Shelves
GDM-05-HC-TSL01†*	White	24" x 23⅜" x 36¼"	2
GDM-05-S-HC-TSL01*	Stainless Steel	24" x 23⅜" x 36¼"	2
GDM-07-HC-TSL01*	Black	24⅛" x 24⅝" x 39⅞"	3
GDM-07-S-HC-TSL01*	Stainless Steel	24⅛" x 24⅝" x 39⅞"	3
Pass-Thru			
GDM-05PT-HC-TSL01	White	24" x 23⅝" x 36¼"	2
GDM-05PT-S-HC-TSL01	Stainless Steel	24" x 23⅝" x 36¼"	2

VERTICAL OPEN DISPLAY MERCHANDISERS

- Simple plug-in installation
- Black, non-peel anti-rust exterior coating
- Environmentally-friendly R290 refrigerant
- LED lighting helps create an eye-catching display
- Self-cleaning condenser automatically cleans condenser daily, preventing dust build up
- Energy-saving night curtain
- Adjustable stainless steel shelves
- Glass front shield
- ¾ hp x 2
- 2 year labor and parts warranty, additional 3 year warranty on compressor

TOM-50B-SP-N

Glass Side Panels	W x D x H	Shelves	Solid Side Panels	W x D x H	Shelves
TOM-40MW(B)-N	39" x 28" x 60½"	3	**TOM-40MB-SP-N**	39" x 28" x 60½"	3
TOM-40W(B)-N	39" x 28" x 78½"	4	**TOM-40B-SP-N**	39" x 28" x 78½"	4
TOM-50MW(B)-N	50⅞" x 28" x 60½"	3	**TOM-50MB-SP-N**	50⅞" x 28" x 60½"	3
TOM-50W(B)-N	50⅞" x 28" x 78½"	4	**TOM-50B-SP-N**	50⅞" x 28" x 78½"	4

COUNTERTOP DISPLAY REFRIGERATORS

- Compact countertop design
- Durable black coated steel exterior
- Brilliant LED lighting illuminates contents
- Adjustable, epoxy-coated shelves
- Eco-friendly R600a refrigerant
- Temperature range 32° to 50°F
- Manual defrost system
- 1 year warranty

CDRF-1D/2.7

	W x D x H	Doors/Shelves	HP
CDRF-1D/1.5	15¾" x 15¾" x 28"	1/2	1/10
CDRF-1D/2	15¾" x 17½" x 30½"	1/2	1/10
CDRF-1D/2.7	18 1/10" x 18" x 36"	1/3	1/10
CDRF-1D/4	19 7/10" x 20⅘" x 40⅗"	1/3	⅕

COUNTERTOP BEVERAGE DISPLAYS

- Digital temperature control from 34° to 44°F
- 360° view of refrigerated product
- 2 double-glass doors for versatile placement and easy access
- 4 LED strips for effective product lighting
- Holds up to (100) 12 oz cans (25 per shelf)
- Adjustable shelf height to fit multiple product sizes
- Durable triple-layered PVC-coated shelves
- Automatic defrost and ventilated cooling system
- 17"w x 17"d x 39"h
- 1 year warranty

CRD-1

CRD-1 White
CRD-1K Black

BDVACM-320

BLACK DIAMOND VERTICAL AIR CURTAIN MERCHANDISERS

- Brilliant internal LED illumination on each shelf helps drive impulse sales
- Stainless steel construction with safety glass on sides
- Digital temperature controller and display
- Adjustable stainless steel shelves
- Night curtain
- Ventilated cooling system
- Automatic defrost
- 4 casters (two with brakes)
- 1 year parts and labor warranty

With Black Trim	W x D x H	Shelves
BDVACM-200	36½" x 25" x 49¼"	2
BDVACM-220	19" x 26½" x 68¾"	3
BDVACM-250	24" x 29¾" x 67"	3
BDVACM-320	36½" x 31¼" x 57½"	3
All Stainless Steel		
BDVACM-320/SS	36½" x 31¼" x 57½"	3

CO33R-UC

OASIS® SELF-SERVICE UNDERCOUNTER MERCHANDISERS

- Breeze-E with EnergyWise slide-out refrigeration
- Blue Fin coated coil
- LED top lighting drives impulse sales
- Laminated exterior
- Black one-piece formed ABS plastic tub interior
- Casters with non-locking levelers
- 32⅜"d x 33¾"h
- 1 year parts and labor, 5 year compressor warranty

CO33R-UC	36¼"w
CO43R-UC	47¼"w
CO53R-UC	59¼"w
CO63R-UC	71¼"w

B4732

OASIS® AIR SCREEN MERCHANDISERS

- Front air intake and front air discharge allows tight fit to wall
- Breeze-E with EnergyWise slide-out refrigeration
- Two full end panels with mirror interior
- Choice of laminate exterior, black interior
- 4 adjustable shelves
- 1 year parts and labor, 5 year compressor warranty

B3424	34½"w x 24¼"d x 82⅜"h	**B4732**	47⅝"w x 32¼"d x 82½"h
B3632	36⅝"w x 32¼"d x 82½"h	**B5932**	59⅝"w x 32¼"d x 82½"h
B4524	45½"w x 24¼"d x 82⅜"h	**B6624**	66⅜"w x 24¼"d x 82⅜"h

NR4851RRSSV

REVEAL® COMBINATION CASES

- Refrigerated self-service bottom with convertible, operator-service top
- Converted baffle in upper display easily converts display from refrigerated to non-refrigerated
- LED lighting drives sales
- Breeze-E with EnergyWise refrigeration system
- Blue Fin coated coil
- One-piece formed ABS plastic tub
- 1 year parts and labor, 5 year compressor warranty

NR3651RRSSV	35¾"w x 33"d x 57½"h
NR4851RRSSV	47¾"w x 33"d x 57½"h

NR3655RSV

REVEAL® DISPLAY CASES

- Glass interior shelves are adjustable on 1" centers
- Breeze-E with EnergyWise refrigeration system
- Blue Fin coated coil
- LED top and shelf lighting to drive sales
- Vertical, fixed front and side UV frameless glass
- Full end panels
- Glass rear sliding doors
- Black exterior and interior
- 1 year parts and labor, 5 year compressor warranty

	W x D x H	Shelves
NR3640RSV	35¾" x 33" x 39⅝"	3
NR3647RSV	35¾" x 33" x 47⅛"	2
NR3655RSV	35¾" x 33" x 54⅝"	3
NR4840RSV	47¾" x 33" x 39⅝"	3
NR4847RSV	47¾" x 33" x 47⅛"	2
NR4855RSV	47¾ x 33" x 54⅝"	3

DAIRY AIR SCREEN MERCHANDISER

- Choice of six standard exterior laminates
- Black metal front kick plate and trim, galvanized steel back
- Stainless steel slanted display deck holds up to (12) 13" x 13" milk crates
- Front access spill catch pan for broken milk containers
- One standard adjustable white metal shelf with LED light and price tag molding
- R449 refrigerant, EPA SNAP compliant
- Moisture resistant end panel construction with field replaceable tempered thermopane glass
- Energy-saving night curtain
- Recessed casters with rear located floor locks
- Options and accessories available

LMDM4878SC 50"w x 40"d x 78"h

ITD3626

ITALIAN GLASS DISPLAY CASES

- Tempered glass top, ends, and doors
- Stainless steel interior with adjustable shelves
- Tempered tilt-out front glass for easy cleaning
- Straight glass for high visual product display
- Removable sliding rear doors
- Shielded LED top light and shelf lights
- Refrigerated models are self-contained with electronic temperature controls

Non-Refrigerated	Type	W x D x H	Shelves
ITD3626	Counter	36" x 30" x 26"	2
ITD3626-B18	Floor	37½" x 30¾" x 44"	3
Refrigerated			
ITR3626	Counter	36" x 30" x 42"	2
ITR3626-B18	Floor	37½" x 30¾" x 44"	3

ADDITIONAL MODELS AVAILABLE

ITD3626-B18

ITR3626-B18

DID YOU KNOW?

GRAVITY COIL VS FORCED AIR

Refrigerated Display Cabinets are most often available as gravity coil or forced air refrigeration. This is an important factor to consider when determining the type of food you want to display.

Gravity Coil Systems are Best for Seafood, Raw Meat, Deli Meat, Cheese and Salads
These systems allow the air to drop down naturally via gravity. A gravity coil system is ideal in places where you may not have the room for the high level of airflow that a forced air system requires. Because there are no fans constantly circulating the air, food on display does not dry out.

Forced Air Systems are Best for Pies, Cakes and Pastries
Forced Air Display Cabinets depend on fans to circulate cold air throughout the cabinet. This constant air flow passes over the food to keep it constantly cooled. The lack of moisture with this type of refrigeration can dry out some foods. Because there are no coils at the top, these cases are best for viewing items through a glass top, commonly found on bakery cabinets.

THAC-60-S-LD

HORIZONTAL AIR CURTAIN MERCHANDISERS

- Exterior – non-peel or chip white powder coated steel; durable and permanent
- White aluminum interior liner and stainless steel floor
- R134A refrigeration system
- 3 shelves
- Durable, break-resistant plexiglass lower front panel
- LED interior lighting
- 30⅛"d x 43⅜"h
- 3 year parts and labor warranty, additional 2 year warranty on compressor

White	Width	HP	Stainless Steel	Width	HP
THAC-36-LD	36⅛"	⅜	**THAC-36-S-LD**	36⅛"	⅜
THAC-48-LD	48⅛"	½	**THAC-48-S-LD**	48⅛"	½
THAC-60-LD	60⅛"	¾	**THAC-60-S-LD**	60⅛"	¾

EOMH-48-B-35-T

OPEN AIR MERCHANDISERS

- Black or white modern exterior has moisture-resistant panels and field replaceable tempered glass
- Heavy-duty stainless steel interior has perforated back wall for efficient air flow
- Galvanized steel bottom and rear
- Environmentally-friendly R290 refrigerant
- 2½" thick high density polyurethane insulation
- Integrated retractable night curtain saves energy
- Shielded LED bar lighting under shelves and canopy provide bright, high color illumination at lower heat output
- 5" swivel casters
- 2 year parts and labor warranty and 5 year compressor warranty

Horizontal Short - 34¼"d x 41"h	Exterior	Width	Shelves	HP
EOMH-72-B-35-S	Black	73¼"	0	¾ x 2
Horizontal Tall - 34¼"d x 46"h				
EOMH-36-W-35-T	White	37¼"	1	½
EOMH-48-B-35-T	Black	48"	1	½ x 2
Vertical Short - 28⅜"d x 60⅛"h				
EOMV-48-W-28-S	White	48"	3	½ x 2
Vertical Tall - 34¼"d x 78"h				
EOMV-36-W-35-T	White	37¼"	4	¾
EOMV-72-B-35-T	Black	73¼"	8	1 x 2

TGM-R-59-SC/SC-W-W

BAKERY DISPLAY CASES

- Curved glass front is single pane tempered glass with extra large viewing area to maximize product presentation
- Exterior – powder coated FDA rounded front and back, solid wood sides with aluminum cover and front panels
- LED interior lighting, safety shielded
- Two rear sliding glass doors
- Three tiered levels of adjustable wire cantilever shelves that match cabinet interior color, chrome plated wire shelves standard on stainless units
- Maintains cabinet temperatures of 33° to 41°F
- Environmentally-friendly natural refrigerant
- 39"d x 49⅛"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

Refrigerated, White Exterior & Interior Solid Sides	Width	Shelves	HP
TGM-R-48-SC/SC-W-W	48¼"	6	½
TGM-R-59-SC/SC-W-W	59¼"	6	½
TGM-R-77-SC/SC-W-W	77¼"	6	½
Non-Refrigerated, White Exterior & Interior Solid Sides			
TGM-DC-59-SC/SC-W-W	59¼"	6	-
TGM-DC-77-SC/SC-W-W	77¼"	6	-
Non-Refrigerated, Stainless Steel Exterior & Interior Solid Sides			
TGM-DC-36-SC/SC-S-S	36¼"	6	½

TCGG-48-LD

CURVED GLASS DELI CASES

- Interior LED lights are low UV emitting to enhance product appearance and preserve shelf life
- Maintains 38° to 40°F
- Low "E" double pane thermal insulated rear glass doors
- Stainless steel floor with coved corners
- 35¼"d x 47¾"h
- 3 year parts and labor warranty, additional 2 year warranty on compressor

White Exterior	Width	Doors/Shelves	HP
TCGG-36-LD	36¼"	2/2	⅓
TCGG-48-LD	48¼"	2/2	⅓
TCGG-60-LD	60¼"	2/4	½
TCGG-72-LD	72¼"	2/2	¾
Stainless Steel Interior & Exterior			
TCGG-72-S-LD	72¼"	2/2	¾

TSSU-48-12-HC

SANDWICH/SALAD PREP TABLES

- Stainless steel front, top and sides
- HC models use natural refrigerant
- Holds 33° to 41°F product temps. in pans
- Work surface 36" high
- Full length removable polyethylene cutting board
- 4" deep, clear polycarbonate insert pans included
- Includes 5" casters (height does not include 6¼" for casters or 6" for optional legs)
- 30⅛"d x 36¾"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

	Width	Doors/Shelves	Pan Capacity	HP
TSSU-27-08-HC	27⅝"	1/2	8	⅕
TSSU-48-12-HC†	48⅜"	2/4	12	⅓
TSSU-60-16-HC	60⅜"	2/4	16	⅓
TSSU-72-12-HC	72⅜"	3/6	12	½
TSSU-72-16-HC	72⅜"	3/6	16	½
TSSU-72-18-HC	72⅜"	3/6	18	½

TFP-32-12M

MEGA-TOP PREP TABLES

- Stainless steel front, top and ends with corrosion resistant GalFan coated steel back
- Exclusive forced-air refrigeration system holds 33° to 41°F
- Includes ⅙ size, 4" deep polycarbonate food pans and 8" deep, ½" thick removable cutting board
- 2½" casters
- 31½"d x 45¾"h
- 3 year parts and labor warranty, additional 2 year warranty on compressor

	Width	Drawers	Doors/Shelves	Pan Capacity
TFP-32-12M-D-2	32⅛"	2	-	12
TFP-32-12M	32⅛"	-	1/2	12
TFP-64-24M-D-4	64⅛"	4	-	24
TFP-64-24M	64⅛"	-	2/4	24
TFP-72-30M-D-6	72⅛"	6	-	30
TFP-72-30M	72⅛"	-	3/6	30

TPP-AT-60-HC

PIZZA PREP TABLES

- Stainless steel front, top and sides with corrosion resistant GalFan coated steel back
- Oversized, environmentally-friendly refrigeration system with airflow directed at pans to hold 33° to 41°F
- Full set of 6"d polycarbonate pans included
- Extra-deep 19½" full length removable cutting board
- Adjustable, heavy duty PVC-coated wire shelves
- 5" swivel casters
- 33⅝"d x 38⅞"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

	Width	Drawers	Doors	Shelves	Pan Capacity	HP
TPP-AT-44-HC	44⅝"	-	1	2	6	¼
TPP-AT-60-HC	60¼"	-	2	4	8	¼
TPP-AT-67-HC	67⅜"	-	2	4	9	¼
TPP-AT-93-HC	93½"	-	3	6	12	¾
TPP-AT-93D-4-HC	93½"	4	1	2	12	¾
TPP-AT-119-HC	119¼"	-	4	8	15	¾

MST-60-N

SALAD/SANDWICH PREP TABLES

- Stainless steel exterior (galvanized steel back and bottom)
- Cold Bunker System creates cold air-shield around pans, maintaining cool temperature
- Environmentally-friendly R290 refrigerant
- System holds 33° to 39°F
- Self-cleaning condenser automatically cleans condenser daily, preventing dust build up
- 30"d x 37"h
- 3 year parts and labor warranty, additional 2 year compressor warranty

	Width	Doors/Shelves	⅙ Size Pan Capacity	HP
MST-28-N	27½"	1	8	⅕
MST-36-N6	36¼"	2	10	⅓
MST-48-N	48¼"	2	12	⅓
MST-60-N	60¼"	2	16	⅓
MST-72-N	72⅝"	3	18	⅖

TST-60SD-N

SUPER DELUXE SANDWICH/SALAD PREP TABLES

- Stainless steel exterior, interior and shelves
- Maintenance free, self-cleaning condenser
- Energy efficient refrigeration system holds 33° to 39°F
- Environmentally-friendly R290 refrigerant
- 9½" removable cutting board
- Innovative "Cold Bunker System" maintains temperature evenly
- Isolated food pan area to prevent food spillage
- 4" casters
- 30"d x 37"h
- 3 year parts and labor warranty, 4 year additional warranty on compressor

	Width	Doors/Shelves	⅙ Size Pan Capacity	HP
TST-28SD-N	27½"	1/1	8	⅕
TST-36SD-N6	36⅜"	2/2	10	⅕
TST-48SD-N	48¼"	2/2	12	⅓
TST-60SD-N	60¼"	2/2	16	⅓
TST-72SD-N	72⅝"	3/3	18	⅖

TPR-44SD-D2-N

SUPER DELUXE PIZZA PREP TABLES

- Stainless steel exterior, interior and shelves
- Unique air flow system around pans maintains safe food temperatures, even with cover open
- Environmentally-friendly R290 refrigerant
- Insulated pan cover
- Extra deep 19¼" full length removable cutting board
- Self-cleaning condenser automatically cleans condenser daily, preventing dust build up
- 4" casters
- 32¼"d x 36"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

	Width	Drawers	Doors/Shelves	⅓ Size Pan Capacity	HP
TPR-44SD-D2-N	44"	2	-	6	¼
TPR-44SD-N	44"	-	1/2	6	¼
TPR-67SD-D4-N	67"	4	-	9	⅜
TPR-67SD-N	67"	-	2/4	9	⅜
TPR-93SD-D6-N	93"	6	-	12	⅔
TPR-93SD-N	93"	-	3/6	12	⅔

CPA68

FORCED AIR PIZZA PREP TABLES

- Performance rated refrigeration system uses environmentally-safe R134a refrigerant
- Heavy gauge stainless steel top, front and end panels, aluminum interior
- Extra-wide 19" high density, full length nylon cutting board
- Spring loaded, self-closing doors
- Refrigerated section with door above the condensing unit
- Heavy-duty, epoxy-coated steel shelves
- Electronic controller with digital display and hi-low alarm
- Insulated lids
- 5" high casters
- 36½"d x 39⁷⁄₁₆"h

	Width	Doors/Shelves	HP
CPA43	43"	1/1	½
CPA60	60"	2/2	½
CPA68	68"	2/2	½
CPA93	93"	3/3	½
CPA118	118"	4/4	¾

SW48N18M

MIGHTY TOP SANDWICH PREP TABLES

- Stainless steel top, front and end panels, aluminum back and interior
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Unique air flow distribution allows pan product to maintain 33° to 41°F
- Heavy-duty, epoxy-coated steel shelves
- Electronic controller w/digital display and hi-low alarm
- Includes ⅙ size 4" deep pans
- 5" high casters
- 35"d x 42¼"h

	Width	Doors/Shelves	Pan Capacity	HP
SW27N12M	27½"	1/1	12	⅕
SW48N18M	48"	2/2	18	¼+
SW60N24M	60"	2/2	24	⅓+
SW72N30M	72"	3/3	30	⅓+

TS072HT

PIZZA PREP TABLES

- "All-day" temperature performance to NSF7 test requirements
- Durable stainless steel construction
- Reliable microprocessor control with LED temperature display
- Insulated rail lids, durable pan ledge and full-length reversible cutting board
- Accommodates full, half or third-size pans without adapter bars
- NSF-7 compliant
- Magnetic snap-in door gasket
- 36"d x 48⅜"h
- ½ hp
- 3 year parts and labor, 5 year compressor warranty

	Width	Doors/Shelves	⅓ Size Pan Capacity
TS048HT	48"	1/2	6
TS066HT	66"	2/4	9
TS072HT	72"	2/4	10
TS090HT	90"	3/6	12

UST488-LR

COMPACT PREP TABLES

- Stainless steel exterior front, sides and doors
- Low-profile flat cover
- Self-closing stainless steel door(s) with stay open feature at 105°
- E-Z clean gasket
- Environmentally-friendly R450A refrigerant
- Interior mounted thermometer
- 4" casters
- 34½"d x 37⅞"h
- 3 year parts and labor, 2 year compressor warranty

With Doors	Width	Drawers	Doors/Shelves	⅙ Size Pan Capacity	HP
UST276-R	27"	-	1/2	6	⅕
UST328-R	32"	-	1/2	8	¼
UST488-LR	48"	-	2/4	8	¼
UST6012- LR	60"	-	2/4	12	¼
UST7212-LR	72"	-	2/4	12	¼
With Drawers					
UST6012- DD	60"	2	-	12	¼

TB091SL2S

GLYCOL PREP TABLES

- Liquid coolant is moved through the cabinet 24/7 at, or near, the freezing point of water to prevent frost and ice buildup
- Exceeds NSF-7 requirements, holds temp at or below 39°F for 24 hours so you can store the next day's product in rails overnight
- Holds up to 8"d pans (sold separately)
- Stainless steel exterior, interior finish, and lift-off night cover
- Self-closing door(s) with 120° stay-open feature
- Stainless steel gasket guards extend life and minimize replacements
- Includes full-length white poly cutting board
- Environmentally-friendly R450A refrigerant
- 6" adjustable casters
- 33½"d x 42"h
- 3 year parts and labor, 5 year compressor warranty

	Width	Doors/Shelves	⅙ Size Pan Capacity	HP
TB046SL2S	46"	1/2	12	⅓
TB060SL2S	60"	2/4	16	½
TB065SL2S	65"	2/4	18	½
TB071SL2S	71"	2/4	20	½
TB091SL2S	91"	3/6	26	½
TB113SL2S	113"	4/8	32	½

EPBNSR2-D2

PREP TABLES

- Heavy-duty stainless steel door and exterior side walls, galvanized steel finished bottom and back wall
- High-quality stainless steel interior, worktop, top lid and hood
- Environmentally-friendly R290 refrigerant
- Insulated with 2½" thick high density foamed-in-place polyurethane
- 5" casters
- 3 year parts and labor warranty and 5 year compressor warranty

Open Top	W x D x H	Doors/Shelves/Drawers	Pan Capacity	HP
EOTPW2	59⅛" x 31½" x 32¾"	2/2/0	⅙ x 24	⅓
Sandwich				
EPBNR1	27¾" x 31½" x 38½"	1/1/0	⅙ x 8	⅕
EPR1-24	35⅝" x 23⅝" x 35"	1/2/0	⅑ x 8	¼+
Drawered Sandwich				
EPBNSR2-D2	35⅝" x 31½" x 38½"	0/0/2	Top ⅙ x 8, Dr ½ x 4, ⅓ x 2, ¼ x 2, ⅙ x 1	⅕
Mega Top Sandwich				
EPBSR2	35⅝" x 35¼" x 38½"	2/2/0	⅙ x 12	⅕
Drawered Pizza				
EPPR2-D2	71" x 36½" x 36¼"	1/2/2	Top ⅓ x 9, Dr 1 x 4	⅓

FEATURED **CHEF**

CHEF NICHOLAS A. MERCOGLIANO

WCMC, CEC, CPC, HBS, Corporate Chef at Pecinka Ferri Associates

RECIPE

INGREDIENTS

49.6 oz Water (65°F)
.4 oz Yeast (Fresh)
1.2 oz Sugar
2 oz Salt
5 lbs Flour
1.6 oz Olive Oil
Toppings

NEW YORK-STYLE PIZZA DOUGH

In a mixer, mix water and yeast until dissolved. Then add sugar, salt, flour and mix for 4 minutes on first speed. Drizzle in the olive oil while mixing for another 4 minutes on second speed. Stir until smooth and the dough pulls away from the sides of the mixer.

Turn out on a surface, cover, and bench rest for 15 minutes. Divide the dough into desired amount, round, and place in lightly oiled pans (16-22 ounces each round). Cover to prevent drying. Proof in the refrigerator for 12-24 hours.

Allow dough to come to room temperature before rolling, about 30 minutes. Top with sauce, cheese and any other desired topping. Bake in a pizza oven at 550°F for 6 minutes or until desired doneness.

Nicholas A. Mercogliano WCMC, CEC, CPC, HBS is the Corporate Chef at Pecinka Ferri Associates, a manufacturers' agent representing internationally-recognized brands of quality foodservice equipment in the greater New York Metro area. Chef Nick received his Bachelor's degree in culinary management from Le Cordon Bleu and his Associate's degree in culinary arts from The Culinary Institute of America. Chef Nick is designated a Certified Executive Chef (CEC) and Certified Pastry Culinarian (CPC) from The American Culinary Federation. Additionally, he is recognized as a World Certified Master Chef (WCMC) from The World Association of Chefs' Societies and as a hospitality/beverage specialist (HBS) from The Society of Wine Educators. He was named 2013 and 2018 Chef of the Year by the American Culinary Federation's (ACF) Jersey Shore Chef's Association and recognized among the 2014 "Under 30" emerging leaders in the foodservice industry by FoodService Director magazine. Chef Nick currently serves as the President of the ACF Jersey Shore Chef's Association Chapter and as a business partner Board Member for the Association For Healthcare Foodservice New Jersey Chapter.

MEGA TOP SANDWICH/SALAD PREP TABLES

D4432NP-12M

- Durable, rugged stainless steel sides, top and front
- Environmentally-friendly R290 refrigerant
- High-density, foamed in place environmentally-friendly insulation
- Patented air screen ensures product stays cold without drying it out
- ⅙ size pans and positive placement adapter bars included
- Dual level pan brackets
- Dishwasher safe polyethylene cutting board
- 5" casters
- 31½"d x 44½"h
- 3 year parts and labor warranty and additional 2 year compressor parts warranty

DELFIELD® A Welbilt Brand

With Doors	Width	Shelves	⅙ Size Pan Capacity	HP
4427NP-9M	27.13"	1	9	.3
4432NP-12M	32.13"	1	12	.3
4448NP-18M	48.13"	1	18	.3
4460NP-12M	60.13"	2	12	.35
4460NP-18M	60.13"	2	18	.35
4460NP-24M	60.13"	2	24	.35
With Drawers				
D4427NP-9M	27.13"	2	9	.3
D4432NP-12M	32.13"	2	12	.3
D4448NP-18M	48.13"	4	18	.3
D4460NP-12M	60.13"	4	12	.35
D4460NP-18M	60.13"	4	18	.35
D4460NP-24M	60.13"	4	24	.35

ADDITIONAL MODELS AVAILABLE

18660PTBMP

DELFIELD® A Welbilt Brand

PIZZA PREP TABLES

- Top, sides, and ends are constructed of 18-gauge stainless steel
- High density, polyurethane foam insulation
- Removable, stainless steel hinged covers
- Refrigerated rail maintains 33° to 41°F
- 31½"d x 42"h
- 3 year parts and labor warranty and an additional 2 year compressor parts warranty

	Width	Doors/Shelves	⅙ Size Pan Capacity	HP
18648PTBMP	48"	1/1	12	.25
18660PTBMP	60"	2/2	14	.5
18672PTBMP	72"	2/2	18	.5
18691PTBMP	91"	3/3	22	.5
18699PTBMP	99"	3/3	22	.5
186114PTBMP	114"	3/3	28	.75
Flush Mount LiquiTec® Raised Rail				
18648PTLP	48"	1/1	12	.25
18672PTLP	72"	2/2	18	.5
18699PTLP	99"	3/3	22	.5

GRSL-2D

GRISTA SALAD/SANDWICH PREP TABLES

- Stainless steel exterior and painted aluminum interior
- Environmentally-friendly R290 refrigerant
- Precise digital temperature controller with LED display
- Foamed-in-place polyurethane high density cell insulation throughout the entire cabinet
- Hinged insulated lid
- Removable door gasket
- ¾" thick removable polyethylene cutting board
- Clear plastic food pans included
- (4) 4" casters (2 locking)
- 1 year parts and labor warranty, 5 year compressor warranty

	W x D x H	Doors/Shelves	⅙ Size Pan Capacity	HP
GRSL-1D	27½" x 29½" x 42³⁄₁₀"	1/1	6 & (2) ⅑	⅕
GRSL-2D	47" x 30½" x 42³⁄₁₀"	2/2	12	¼
GRSL-2D/60	60" x 30½" x 42³⁄₁₀"	2/2	16	¼
Mega Top				
GRSLM-2D	47" x 34" x 46"	1/3	18	¼+

USPZ-3D

U-STAR PIZZA PREP TABLES

- Stainless steel exterior and interior
- Precise digital temperature controller with LED display
- 19" extra deep, ¾" thick polyethylene cutting board
- Clear plastic food pans included
- (4) 4" casters (2 locking)
- 31½"d x 43"h
- 1 year parts and labor warranty, 5 year compressor warranty

	Width	Doors/Shelves	⅓ Size Pan Capacity	HP
USPZ-2D	71"	2/2	9	⅓
USPZ-3D	92"	3/3	12	½

GRPZ-2D

GRISTA PIZZA PREP TABLES

- Stainless steel exterior with painted aluminum interior
- Environmentally-friendly R290 refrigerant
- Precise digital temperature controller with LED display
- 19" extra deep, ¾" thick polyethylene cutting board
- Foamed-in-place polyurethane high density cell insulation throughout the entire cabinet
- Hinged, insulated lid
- Removable door gasket
- (4) 4" casters (2 locking)
- 1 year parts and labor warranty, 5 year compressor warranty

	W x D x H	Doors/Shelves	⅓ Size Pan Capacity	HP
GRPZ-2D	71" x 32" x 43"	2/2	9	⅕
GRPZ-3D	92" x 31½" x 43"	2/3	12	¼+

USSL-2D

U-STAR SALAD/SANDWICH PREP TABLES

- Stainless steel exterior and interior
- Precise digital temperature controller with LED display
- Foamed-in-place polyurethane high density cell insulation throughout the entire cabinet
- Hinged insulated lid
- Automatic defrosting
- Removable door gasket
- ¾" thick removable polyethylene cutting board
- Clear plastic food pans included
- (4) 4" casters (2 locking)
- 1 year parts and labor warranty, 5 year compressor warranty

	W x D x H	Doors/Shelves	⅙ Size Pan Capacity	HP
USSL-1D	27" x 29½" x 42"	1/1	6 & (2) ⅑	¼
USSL-2D	48" x 29½" x 42"	2/2	12	⅓
USSL-2D/60	60" x 30½" x 42³⁄₁₀"	2/2	16	⅓

MBUR-48

UNDERCOUNTER REFRIGERATORS & FREEZERS

- Stainless steel interior and exterior
- Self-closing doors to keep perishables fresh
- Heavy-duty ergonomic pull handles
- Heavy-duty casters make it easy to move and clean underneath
- Optional overshelves create additional workspace
- Limited 3 year parts and labor warranty, 2 year warranty on compressor part

Refrigerators	Width	Doors/Shelves	HP
MBUR27	27½"	1/1	⅕
MBUR36	36⅜"	2/2	⅕
MBUR48	48¼"	2/2	⅕
MBUR60	60⅜"	2/2	⅕
MBUR72	72⅜"	3/3	⅕
Freezers			
MBUF27	27½"	1/1	⅕
MBUF48	48¼"	2/2	½
MBUF60	60⅜"	2/2	½

MBPT67

PIZZA PREP TABLES

- Stainless steel interior and exterior
- Eco-friendly R290 refrigerant
- Enclosed drop-in section keeps food items stored in pans consistently cold
- Stainless steel divider prevents food spillage from drop-in section into the storage area beneath
- 19" deep cutting board for a large, durable working space
- Standard ⅓ size pans provide easy access to pizza toppings
- Limited 3 year parts and labor warranty, additional 2 year coverage on compressor part

	Width	Doors/Shelves	⅓ Size Pan Capacity	HP
MBPT44	44⅜"	1/2	6	⅜
MBPT67	67"	2/4	9	⅜
MBPT93	93¼"	3/6	12	⅜

DID YOU KNOW?

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. Mega top prep tables typically feature three rows of food pans.
- Rails are kept cold with cold wall technology, forced air technology, or both to maintain proper temperatures per NSF standards (33° to 41°F).
- The refrigerated cabinet can be fitted with doors or drawers, and is basically the same as a counter height reach-in cooler.

NLCB48

CHEF BASES

- Stainless steel interior and exterior
- Full marine drip guard (except NLCB36)
- Eco-friendly R290 refrigerant
- Drawer units withstand maximum of 200 lb without deflection
- Upper and lower drawers accommodate 12" x 20" x 4"d pans (sold separately), or fractional sizes with optional horizontal dividers
- Evaporator coils are coated to resist corrosion
- 3 year parts and labor warranty, 5 year compressor warranty

	W x D	Drawers	Full Size Pan Capacity	Top Capacity
NLCB36	36" x 31"	2	2	1040 lb
NLCB48	48" x 31"	2	4	1040 lb
NLCB53	53" x 31"	2	6	1040 lb
NLCB60	60" x 31"	2	6	1040 lb
NLCB72	72" x 31"	4	8	1560 lb
NLCB84	84" x 31"	4	10	1560 lb
NLCB96	96 1/16" x 31"	4	12	1560 lb

UHT60R

COMPACT UNDERCOUNTER REFRIGERATORS & FREEZERS

- Stainless steel exterior front, sides and doors
- Anodized aluminum interior
- Interior mounted thermometer
- Two powder-coated shelves per door
- EZ-Clean gaskets
- 4" casters
- 31 7/16"d x 35½"h
- 3 year parts and labor, 5 year compressor warranty

Refrigerators	Width	Doors/Shelves	HP
UHT27-R*	27"	1/2	1/6
UHT32-R	32"	1/2	1/6
UHT48-LR	48"	2/4	1/4
UHT60-LR*	60"	2/4	1/4
UHT72-LR	72"	2/4	1/4
Freezers			
ULT27-R	27"	1/2	1/2
ULT48-LR	48"	2/4	1/2
ULT60-LR*	60"	2/4	1/2

TUC-44-HC

DEEP UNDERCOUNTER REFRIGERATORS & FREEZERS

- Exterior – all stainless-steel front, top and ends, corrosion resistant GalFan coated steel back
- Interior – attractive, NSF approved, clear coated aluminum liner with stainless steel floor
- Refrigerator holds 33° to 38°F temperature; freezer holds -10°F
- Foamed-in-place high density polyurethane insulation (CFC Free)
- 5" swivel casters
- 32¼"d x 29¾"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

Refrigerators	Width	Drawers	Doors/Shelves	HP
TUC-44-HC	44½"	-	1/2	1/5
TUC-67D-2-HC	67¼"	2	-	1/5
TUC-67D-4-HC	67¼"	4	-	1/5
TUC-67-HC	67¼"	-	2/4	1/5
TUC-93-HC	93¼"	-	3/6	1/3
Freezers				
TUC-44F-HC	44½"	-	1/2	1/2
TUC-67F-HC	67¼"	-	2/4	1/2

ETGR2 (Glass Door)

UNDERCOUNTER UNITS

- Heavy-duty stainless steel interior and exterior with rounded corners for a hazard-free workspace
- 16 gauge, high-quality stainless steel worktop
- Galvanized steel bottom and rear
- Environmentally-friendly R290 refrigerant
- 2½" thick high density polyurethane insulation
- Multi-function digital controller with easy to read LED display
- 5" swivel casters
- 3 year parts and labor warranty and 5 year compressor warranty

Back Mount Refrigerators	W x D x H	Doors/Shelves/Drawers	HP
ETBR1	27¾" x 31½" x 30¼"	1/2/0	1/5
ETBR2-D4	47½" x 31½" x 30¼"	0/0/4	1/5
Side Mount Refrigerators			
ETR1-24 (24" Deep)	35⅝" x 23⅝" x 29¼"	1/2/0	¼ +
ETGR2 (Glass Door)	59¼" x 31½" x 29¼"	2/4/0	1/3
Side Mount Dual Temp			
ETRF2	59¼" x 31½" x 29¼"	2/4/0	½
Back Mount Freezer			
ETBF3	71⅛" x 31½" x 30¼"	3/6/0	½

WORKTOP REFRIGERATORS & FREEZERS

- Exterior – all stainless-steel front, top and ends, corrosion-resistant GalFan coated steel back
- Natural refrigerant
- Includes adjustable PVC-coated wire shelves
- 5" swivel casters
- 30⅛"d x 33⅜"h
- 3 year parts and labor warranty, additional 4 year warranty on compressor

TWT-27-HC

Refrigerators	Width	Doors/Shelves	HP
TWT-27-HC†*	27⅝"	1/2	1/6
TWT-48-HC†*	48⅜"	2/4	1/5
TWT-60-HC	60⅜"	2/4	1/4
TWT-72-HC	72⅜"	3/6	1/4
Freezers			
TWT-27F-HC†*	27⅝"	1/2	1/3
TWT-48F-HC*	48⅜"	2/4	1/2

SW48N

WORKTOP REFRIGERATORS

- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Stainless steel top, front and end panels
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Spring loaded, self-closing doors
- Heavy-duty, epoxy-coated steel shelves
- 2" non-CFC polyurethane foam insulation
- Completely enclosed, vented and removable case back
- Easily serviceable back mounted compressor
- Electronic controller with digital display and hi-low alarm
- 5" casters
- 32 3/16"d x 35 1/4"h

	Width	Doors/Shelves	HP
SW27N	27½"	1/1	⅕
SW32N	32"	1/1	⅕
SW36N	36"	2/2	⅕
SW48N	48"	2/2	⅕
SW60N	60"	2/2	⅕
SW72N	72"	3/3	⅕

RA43N

BASE MODEL WORKTOP REFRIGERATORS

- Heavy gauge stainless steel top, front and end panels, aluminum interior
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Electronic controller with digital display and hi-low alarm
- 2" non-CFC polyurethane foam insulation
- Spring loaded, self closing doors with magnetic snap-in gaskets
- Heavy-duty, epoxy-coated steel shelves
- Refrigerated section with door above the condensing unit
- Expansion valve system
- 5" casters
- 36 5/16"d x 35"h

	Width	Full/Half Doors	Shelves	Cu Ft	HP
RA43N	43"	1/1	2	12	¼+
RA60N	60"	2/1	4	19	¼+
RA68N	68"	2/1	4	22	¼+
RA93N	93"	3/1	6	32	¼+
RA118N	118"	4/1	8	44	¼+

SALAD TOP PREP TABLES

- Stainless steel front, top and sides
- Removable stainless steel roll cover
- Environmentally-friendly R290 refrigerant
- Full length NSF-approved poly cutting board
- Electronic controlled refrigeration system with adaptive defrost
- ¼ hp

	W x D x H	Drawers	Doors	⅙ Size Pan Capacity
9401-290	27" x 30" x 36"	-	1	6
9412-32-290	32" x 32¾" x 36"	-	1	12
9412-32D-290	32" x 32¾" x 36"	2	-	12
9801-290	36" x 30" x 36"	-	2	8
9303-290	48" x 30" x 36"	-	2	8
9305-290	48" x 30" x 36"	-	2	12
9601-290	60" x 30" x 36"	-	2	14

ADDITIONAL MODELS AVAILABLE

8268N-290
Shown w/optional drawers and see-thru cover

RAISED RAIL PREP TABLES

- Stainless steel front, top and sides
- Coldwall conductive cooled recessed pan ledge ensures cold above the pans
- Visible, externally mounted electronic controllers to monitor rail and base settings
- Independent temp. control for rail and base allows precise temperature maintenance in each zone
- Rail on/off allows nightly shutdown for up to 60% energy savings
- Exclusive completely sealed pan rail interior with clean-out port
- 6" casters
- 33"d x 35"h

	Width	Doors/Shelves	⅓ Size Pan Capacity	HP
8148N-290	48"	1/1	6	⅓
8260N-290	60"	2/2	8	⅓
8268N-290	68"	2/2	9	⅓
8383N-290	83"	3/3	11	(2) ¼
8395N-290	95"	3/3	13	(2) ¼
84111N-290	111"	4/4	15	(2) ¼

ADDITIONAL MODELS AVAILABLE

MUR-36-N6

M3 SERIES UNDERCOUNTERS

- Stainless steel interior (aluminum sides and back), exterior (except inside wall and back)
- Energy efficient refrigeration system holds 33° to 38°F
- High density, foamed-in-place polyurethane insulation (CFC free)
- Adjustable, heavy-duty polyethylene coated wire shelves
- 4" casters
- 30"d x 30⅝"h
- 2 year labor and parts warranty, additional 3 year warranty on compressor

Refrigerators	Width	Doors/Shelves	HP
MUR-28-N	27½"	1/1	⅕
MUR-36-N6	36⅜"	2/2	⅕
MUR-48-N	48¼"	2/2	⅕
Freezers			
MUF-28-N	27½"	1/1	⅓
MUF-36-N	36⅜"	2/2	⅖
MUF-48-N	48¼"	2/2	⅓

TRCB-52

CHEF BASES

- Exterior – all stainless-steel front, top and sides, corrosion resistant GalFan coated steel back
- Interior – attractive, NSF approved, white aluminum liner with stainless steel floor with coved corners
- Heavy-duty stainless steel drawer slides and rollers
- Oversized, environmentally-friendly R513A refrigeration system
- Insulation – entire cabinet structure and drawer facings are foamed in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)
- 4" plate casters
- Exterior mounted digital temperature display
- 20⅜"h (does not include 5" for casters or 6" for optional legs)
- ⅓ hp
- 3 year parts and labor warranty, additional 2 year warranty on compressor

	W x D	Drawers	Full Size Pan Capacity	Top Capacity
TRCB-52†	51⅞" x 32⅛"	2	6	717 lb
TRCB-72†	72⅜" x 32⅛"	4	8	1084 lb
TRCB-79	79¼" x 30½"	4	8	1084 lb
TRCB-82†	82⅜" x 32⅛"	4	10	1084 lb
TRCB-79-86	86¼" x 30½"	4	8	1084 lb
TRCB-110†	110" x 30½"	6	12	2000 lb

GUR48P-S

COOLSCAPES™ UNDERCOUNTER WORKTABLES

- Stainless steel exterior front, sides and top
- Environmentally-friendly R290 refrigerant
- Smart door hinge auto-closes up to 90° and stays open past 90°
- Gray epoxy coated shelves (1 per section) with stainless steel pilaster and shelf clips
- Electronic temperature control
- Energy-efficient door gasket, removable without tools
- 5" casters (2 locking)
- 31.59"w x 36"h
- 3 year parts and labor warranty and additional 2 year compressor parts warranty

Refrigerators	Width	Doors/Shelves	HP
GUR24P-S	24"	1/1	⅕
GUR27P-S	27"	1/1	⅕
GUR32P-S	32"	1/1	⅕
GUR48P-S	48"	2/2	⅕
Freezers			
GUF27P-S	27"	1/1	⅓
GUF32P-S	32"	1/1	⅓
GUF48P-S	48"	2/2	⅓

ADDITIONAL MODELS AVAILABLE

ECB72D4

CHEF BASES

- Heavy-duty stainless steel interior and exterior
- Unique worktop design eliminates heat-induced warping and keeps cabinet temperatures stable
- Heavy-duty corner guards and grips provide extra security and maneuverability
- Environmentally-friendly R290 refrigerant
- Heavy-duty drawers with low-friction ball bearings
- Multi-function digital controller with easy to read LED display
- NSF-certified polycarbonate pans
- 32⅛"d x 20"h
- 3 year parts and labor warranty and 5 year compressor warranty

	Width	Drawers	Max Capacity	Pan Capacity	HP
ECB36D2	36⅜"	2	717 lb	1 x 2, ⅙ x 6	¼+
ECB48D2	48⅜"	2	717 lb	1 x 4, ⅙ x 6	¼+
ECB52D2	51⅞"	2	717 lb	1 x 6	¼+
ECB72D4	72⅜"	4	1084 lb	1 x 8	¼+
ECB82-84D4	84"	4	1084 lb	1 x 10	⅓
ECB96D4	95½"	4	1434 lb	1 x 12	⅓

DELFIELD A Welbilt Brand ecoMARK

ECOMARK FABRICATION

Delfield's EcoMark Fabrication offers customer solutions utilizing standard modular base designs, proven construction methods and nearly endless options and accessories. Turn your vision into reality with a custom, intuitive system. From energy efficiency to workflow solutions and reliability, your individual needs will be understood and addressed. Whether designing a chef counter for the heart of your kitchen, a specialized production center or a high end serving system, EcoMark Fabrication is the right choice.

CONTACT US FOR ADDITIONAL INFORMATION.

F2975CP

LOW-PROFILE EQUIPMENT STANDS

- Top is heavy-duty stainless steel with full perimeter marine edge
- Environmentally-friendly R290 refrigerant
- Snap-in drawer gaskets for easy removal
- Base interior cabinet is efficiently cooled for even air and temperature control
- Digital thermometer
- Full extension plus drawer system, stainless steel construction
- 4" casters
- 29.19"d x 24"h
- 3 year parts and labor warranty and additional 2 year compressor parts warranty

DELFIELD A Welbilt Brand

	Width	12" x 20" x 4"d Pan Capacity	HP
F2952CP	52.25"	4	1/5
F2956CP	56.25"	4	1/5
F2962CP	62.25"	6	1/5
F2975CP	75.25"	8	1/4
F2980CP	80.25"	8	1/4
F2987CP	87.25"	10	1/4
F2999CP	99.25"	12	1/4
F29110CP	110.25"	12	1/3

ADDITIONAL MODELS AVAILABLE

FX-2WS-290

CONVERTIBLE REFRIGERATION SYSTEMS

- Convertible from refrigerator to freezer; adjustable from 40° to -4°F
- Stainless steel front, sides and interior
- Environmentally-friendly R290 refrigerant
- Precise temperature holds within 2° of set point at all times
- Patented in-drawer cooling system
- Removable insulated drawer compartment
- Full-extension drawer system
- Individual ¼ hp compressor per drawer

randell

	Type	W x D x H	Drawers
FX-1UC-290	Undercounter	27" x 29.4" x 33.7"	1
FX-1-290	Built-In	43.3" x 28" x 16.3"	1
FX-1CS-290	Cook-Top	48" x 33" x 23.2"	1
FX-2CS-290	Cook-Top	96" x 33" x 23.2"	2
FX-1CSRE-290	Cook-Top, Rear Engine	38" x 36" x 23.2"	1
FX-2CSRE-290	Cook-Top, Rear Engine	76" x 36" x 23.2"	2
FX-1RE-290	Built-In, Rear Engine	35" x 34.5" x 16.3"	1
FX-2WS-290	Work-Top	43" x 29.03" x 36.2"	2
FX-2WSRE-290	Work-Top, Rear Engine	35" x 34.5" x 36.2"	2

D36GN

GRIDDLE STAND REFRIGERATORS

- Stainless steel interior and exterior
- Reinforced stainless steel work top
- Easy-glide drawers hold 6" deep pans side-by-side
- Non-corrosive, plasticized fin evaporator coil
- 4" casters on support plates
- 35 5/16"d x 26 3/8"h

Continental Refrigerator

	Width	Drawers	Full-Size Pan Capacity	HP
D36GN	36"	2	2	1/5
D48GN	48"	2	4	1/5
D60GN	60"	2	6	1/4+
D72GN	72"	4	6	1/4+
D84GN	84"	4	8	1/4+
D96GN	96"	4	10	1/4+
D108GN	108"	6	12	1/4+

RMC34D4

MILK COOLERS

Traulsen

- Stainless steel exterior and interior
- Reinforced cabinet exterior bottom
- Floor drain with plug
- Heavy-duty dunnage racks protect cabinet and promote airflow
- Lockable insulated doors with two open positions
- Metal door handles
- 4" or 6" adjustable casters
- 32⅛"w x 48"h
- ⅓ hp
- 3 year parts and labor, 5 year compressor warranty

Single Access	Width	Crate Capacity
RMC34S4	34"	(8) 13" x 13", (4) 13" x 19"
RMC49S4	49"	(12) 13" x 13", (8) 13" x 19"
RMC58S4	58"	(16) 13" x 13", (10) 13" x 19"
Dual Access		
RMC34D4	34"	(8) 13" x 13", (4) 13" x 19"
RMC49D4	49"	(12) 13" x 13", (8) 13" x 19"
RMC58D4	58"	(16) 13" x 13", (10) 13" x 19"

AR122SSS/0-A

MILK COOLERS

NORLAKE

- Stainless steel interior and exterior
- R290 refrigerant
- Adjustable temperature control
- Cold wall evaporator
- Fold back doors, gasketed locking
- Heavy-duty epoxy coated floor racks
- Corner bumpers
- NSF-listed thermometer and drain
- 4 swivel casters, 2 locking
- 3 year parts and labor warranty, 5 year construction, 5 year compressor

Open Front - 33¾"d x 44"h	Width	13" x 13" x 11" Case Capacity	HP
AR082SSS/0-A	35¾"	8	⅕
AR122SSS/0-A	49¾"	12	⅕
AR162SSS/0-A	63¾"	16	⅕
Dual Access - 33¾"d x 43¾"h			
AR084SSS/0-A	35¾"	8	⅕
AR124SSS/0-A	49¾"	12	⅕
AR164SSS/0-A	63¾"	16	⅕

DISPLAY CHEST FREEZERS

- Designed for ice cream and frozen novelty display, these cabinets increase profits by drawing attention to products
- Many built-in conveniences such as baskets, floor drains, external thermometers and locks
- Eco-friendly R290 refrigerant
- Standard LED lighting
- Bottom drain with plug
- With heavy-duty 2" casters, these freezers can be placed in high traffic areas to take advantage of impulse buying
- Limited 1 year parts and labor warranty, 4 year coverage on compressor part

Flat Lid	Width	Baskets/Dividers	HP
MSF-31AN	31"	2/0	⅓
MSF-43AN	43"	3/0	⅓
MSF-52AN	52"	4/0	⅓
MSF-71AN	71"	5/0	⅔
Curved Lid			
MSC-31AN	31"	3/3	⅓
MSC-41AN	41"	4/4	⅜
MSC-49AN	49"	5/5	⅜
MSC-66AN	66½"	6/6	¾

MASTER-BILT Refrigeration Solutions

MSF-43AN

MSC-41AN

PREPRITE™ BY EVERIDGE

FAMILY OF BLAST CHILLERS

Featuring undercounter, standalone, and unique modular options. Eliminate bacteria, reduce food waste, and preserve food longer with this complete line of blast chillers/freezers—including the new and innovative undercounter R290 4.0 model.

Our modular evaporator system converts a cold room into a fully functional blast chiller. The high capacity unit is well suited to a high-volume professional kitchen workflow, making it possible to improve kitchen efficiency and food quality while staying within HACCP guidelines.

Undercounter	Standalone	Modular	
3.0	**7.0**	**PBC450-TS**	1 Coil (440 lb Capacity)
4.0 - NEW	**12.0**	**PBC850-TS**	2 Coils (837 lb Capacity)
5.0	**15.0**	**PBC1200-TS**	3 Coils (1,200 lb Capacity)
	18.0		

THERMALRITE® BY EVERIDGE

WALK-INS W/SANISTEEL®

Engineered and built to your exact dimensions and specifications. Flexible design and modular construction techniques ensure walk-ins that meet your exact requirements, helping you maximize efficiency.

EXCLUSIVE only through ThermalRite. Sanisteel® is a pre-coated steel available for floors and walls. Certified as food safe, providing total peace of mind for hygiene in foodservice and food retailing environments. Independent tests have demonstrated Sanisteel® delivers unparalleled slip resistance characteristics, even when wet, for improved workplace safety.

CONTACT US FOR ADDITIONAL INFORMATION.

FEATURED **CHEF**

CHEF MICHAEL KELLY

Corporate Executive Chef, Culinary R&D, Everidge

RECIPE

CHOCOLATE POTS DE CRÈME

Yields about 48 small Ball® jars
Prep Time - 20 min
Cook Time – 60 min
Sous Vide – 158°F/70°C

INGREDIENTS

2.2 kg Ultra-Pasteurized Heavy Cream
700 g Dark Chocolate (70% preferred)
460 g Granulated Sugar
16 g Salt (kosher)
440 g Egg Yolks (about 28)

Heat cream up to 158°F then add chocolate. Blend or fold until fully melted and incorporated. Add the sugar, salt and egg yolks to the cream mixture. Blend until smooth. Strain mixture with a fine mesh or sieve. Rest mixture for 30 min then skim the air bubbles off the top or pop them with a torch.
Fill jars to about a half inch from the top and gently tap jars on the counter to release any excess air bubbles. Seal the jars to fingertip tight, making sure the lids are not too tight and can release air or jars may crack or shatter. Cook jars for 1 hour then transfer to ice bath or blast chiller until 32°F. Garnish with Oreo crumbles and smoked sea salt.

Michael Kelly started at a young age becoming very passionate about the culinary world. Upon graduation from Le Cordon Bleu, he held several positions in various restaurants, universities and clubs. He spent many years as the chef for the Pittsburgh Steelers and oversaw many large universities in the city. Kelly currently serves as the Corporate Executive Chef for Everidge and oversees their blast chilling, vacuum sealing and sous vide line of products.

He is very passionate about educating and training fellow professional chefs and amateur chefs and is a firm believer in continuing education and spreading as much knowledge as possible.

EVERIDGE® Every step of the way®

Courtesy of Everidge

STOELTING
A VOLLRATH® DIVISION

FLOOR MODEL BATCH FREEZER

- Low cost, long-wearing plastic beater blades minimize replacement costs
- Simplified design for quick assembly after cleaning
- Large, vertically oriented freezing cylinder provides high capacity and maximum energy efficiency with extremely fast freezing times resulting in very small ice crystal formation
- Provides thorough mixing of variegates and particulates unachievable with horizontal barrels
- Clear acrylic freezing cylinder cover allows for easy monitoring
- Heavy-duty stainless steel beater shaft
- Time controlled freezing cycle achieves smooth texture and product consistency
- All controls and indicators on the front of the unit
- Two parallel refrigeration systems reduce energy and water consumption
- 23⅝"w x 30¾"d x 49¼"h

VB160-109A 13-25 qt Capacity

NSF Intertek

STOELTING
A VOLLRATH® DIVISION

FLAVOR BURST® SOFT SERVE SYSTEM

- Customize your soft-serve offering with the Flavor Burst® system—stripe or blend your soft-serve product with a variety of favors, all from one spout
- The spout assembly installs directly onto your Stoelting freezer's spout
- Create fun, colorful treats: striped flavors are applied to the outside as well as a stripe in the middle, and blended flavors mix in the selected flavor at the spout
- Create excitement by changing your offering on a weekly, monthly basis for minimal extra cost
- Easy operation with 10" full-color high resolution color touch panel
- Choose from 38 syrups for striped flavors and 17 syrups for blended flavors for ice cream, yogurt, and more
- Concentrated syrups are stored in 1-gallon ready-to-install bags, have a long shelf life and do not require refrigeration

	Flavor Burst® Style	Flavors	Cabinet Configuration
STL-40BLD-JR	Blended	4	2 wide x 2 tall
STL-40SS-JR	Striped	4	2 wide x 2 tall
STL-80BLD-DLX	Blended	8	3 wide x 3 tall
STL-80SS-DLX w/Floor Stand	Striped	8	3 wide x 3 tall
STL-80BLD-INT	Blended	8	3 wide x 3 tall
STL-80SS-INT	Striped	8	3 wide x 3 tall

BC-510WT

randell

BLAST CHILLERS

- Stainless steel construction
- Removable stainless steel pan slides
- Automatic cooling cycle with food probe
- IP54 rated touch screen display with intuitive, easy-to-use controls
- Automatic condensate evaporator
- Self-closing door hinge with 90° positive-open stop
- Casters included

	Type	W x D x H	Full-Size Pan Capacity	HP
BC-003UC	Undercounter	27" x 30" x 35"	3	½
BC-510WT	Work-Top	59" x 34" x 36"	10	¾
BC-918RI	Reach-In	40" x 35.12" x 71"	18	(1) ½

AP7BCF70-2-C

American Panel
Versatile, Dependable Walk-Ins and Blast Chillers

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.

	W x D x H	Chill/Freeze Capacity	Pans
AP3BCF30-1	25¼" x 25⅞" x 34"	30 lb/18 lb	3
AP7BCF70-2	32¼" x 36" x 53"	100 lb/60 lb	7
AP7BCF70-2-C	59" x 33⅞" x 36"	100 lb/42 lb	7
AP12BCF110-3	32¼" x 36" x 74"	160 lb/90 lb	12
AP20BCF200-3	47¼" x 42" x 93"	200 lb/120 lb	20
Modular Cabinet			
AP26BC-1T	260 lb Chill Capacity, Holds up to (1) 26" x 36" x 73½" Mobile Rack		

ADDITIONAL MODELS AVAILABLE

RACK REFRIGERATION SYSTEMS

Rack Systems are designed to provide optimum performance and efficiency. Available in a wide range of standard model compressors from ½ hp through 15 hp.

- All systems utilize R404A or R448A refrigerant for environmental protection and unregulated distribution
- Mounted on a rugged structural steel frame
- Air-cooled models are available for indoor installation or with outdoor weather housing fabricated of stainless steel, G-90 galvanized or unpainted paint grip steel
- All systems are available for indoor installation with water-cooled condensers
- Custom designed and non-standard systems also available

CONTACT US FOR ADDITIONAL INFORMATION.

KOLPAK®
A Welbilt Brand

POLAR-PAK® SYSTEM

Walk into 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 top mount unit is flush to the ceiling allowing 100% usable storage space. Energy-efficient with 4" urethane panels that meet insulation requirements and R448A refrigerant.

CONTACT US FOR ADDITIONAL INFORMATION.

DID YOU KNOW?

CONSERVING ELECTRICITY WITH YOUR WALK-IN

You can help conserve electricity and control your costs by following a few simple practices in the use of your walk-ins.

- Use the proper operating temperature recommended by your dealer
- Organize stored products for fewest door openings
- Never prop doors open
- Keep evaporator coils clear of stored product
- Turn off inside lights when unoccupied
- Eliminate unnecessary packaging material
- Leave air space between stored products
- Cool hot foods to safe food temperature before placing them in the walk-in
- Use proper defrost cycles in freezers
- Keep the compressor clean of dirt and debris and vacuum it regularly

KOLPAK®
A Welbilt Brand

SIMPLY EPIK WALK-INS

Rugged, high performance construction built with modular panels of foamed-in-place non-CFC urethane foam offer superior insulating capabilities. Top-quality exterior and interior offer an attractive and rugged metal finish.

Features include:
- Designed for indoor installation
- Available in 7', 8' and 9' heights
- Nominal panel sizes are available in 1', 2', 3' and 4' widths
- Cam locks ensure panels lock to a rigid air tight seal
- Corner pieces are 1" x 1" for greater stability and durability
- Door hinges are adjustable to ensure an air-tight seal for greater energy efficiency
- LED lights are energy-saving and long lasting
- 30", 34", and 36" doors with kick plate
- Adjustable hinges and durable locking handle
- 6' x 6' to 12' x 20' coolers and freezers available

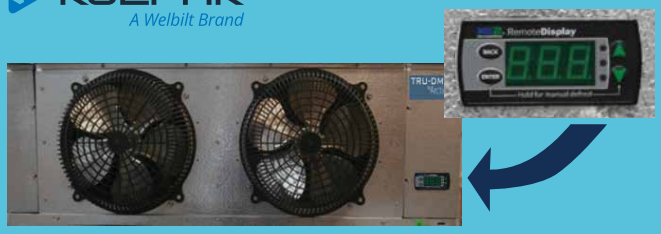
CONTACT US FOR ADDITIONAL INFORMATION.

REFRIGERATION SYSTEMS

The Kolpak PC Refrigeration System consists of a condensing unit, an evaporator assembly, all necessary control for proper operation, and is supplied charged with refrigerant sufficient for a 50' line run. Kolpak 120 Series Refrigeration has the highest ambient operating range in the industry: -20° to 120°F. The 120 Series Refrigeration (R404A) is Kolpak's standard line; optional is the Scroll Series (R448A) Refrigeration. Both 120 Series and Scroll Series are available in single units or racks; water- or air-cooled. All units are energy efficient with hermetic or scroll compressors, with standard low profile coils (center mount and low velocity is available). Refrigeration packages to fit all your needs; Pre-Charged Line Systems or Pre-Charged Remote Systems. Refrigeration is customizable by jobsite and location of condenser units.

CONTACT US FOR ADDITIONAL INFORMATION.

KOLPAK®
A Welbilt Brand



TRU-DMND™ BY ARCTICFOX

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.

CONTACT US FOR ADDITIONAL INFORMATION.

MASTER-BILT Refrigeration Solutions

QUICK SHIP WALK-INS

Master-Bilt's QS series single compartment coolers and freezers are available in sizes up to 14' in length with ceiling mount Capsule Pak™ systems.

Single compartment models with remote systems are also available (5 business day shipping applies). Models larger than 14' are available in remote systems only (also 5 day shipping). Combination models are offered with both Capsule Pak and remote system options.

CONTACT US FOR ADDITIONAL INFORMATION.

ColdZone

UNI-PAK SINGLE CONDENSING UNITS & EVAPORATOR COILS

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 horsepowers between ½ to 6 hp.

CONTACT US FOR ADDITIONAL INFORMATION.

Fast Trak®

Kold Locker™

Fineline™

NORLAKE

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.

ColdZone

REMOTE REFRIGERATION SYSTEMS

ColdZone delivers green refrigeration technologies that conserve energy and save costs. Enviro-Therm 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 to 40 hp, in both single circuit and multiple circuit racks.

CONTACT US FOR ADDITIONAL INFORMATION.

KOLPAK® A Welbilt Brand

KOLDFRONT WALK-INS

When you require a full size walk-in with greater flexibility, Kolpak KoldFront Walk-ins is the solution. The Kolpak KoldFront Walk-ins system consists of components that are ready-made and ready to assemble.

Features include:

- Nominal panel sizes are available in 2' increments, each in either 7' or 8' heights
- Cam locks ensure panels lock to a rigid air-tight seal
- Corner pieces are 1" x 1" for greater stability and durability
- Door hinges are adjustable to ensure an air-tight seal for greater energy efficiency
- Lights are energy-saving and long lasting
- Standard door is 34" x 78" with kickplates on interior and exterior of the door
- 12' x 14' single compartment or 12' x 22' dual compartment (cooler/freezer)

CONTACT US FOR ADDITIONAL INFORMATION.

COMMERCIAL LOW PROFILE 8 AIR CURTAIN WITH 24 VOLT BASIC CONTROL PACKAGE

Recommended for walk-in coolers to save energy and prevent food spoilage by protecting interior temperatures as people go in and out of the cooler. Supports the DOE Energy Consumption Standards for walk-in coolers.

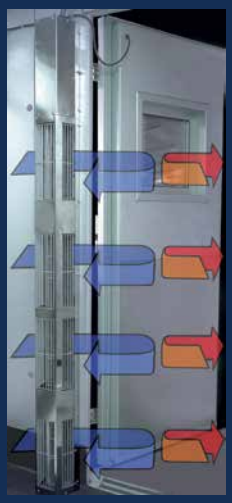
- White or black powder coated exterior (optional stainless steel)
- ⅕ hp two speed motor(s)
- Factory installed fan speed switch
- Control package includes: field mounted NEMA 1 magnetic reed door switch and factory mounted 24V control transformer
- 5 year parts warranty for ambient models
- Made in USA

BERNER® AIR CURTAINS

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.

ONE-PIECE WALK-INS

ICS One-Piece is a better outdoor walk-in than a panelized outdoor solution. Designed for outdoor walk-in cooler/freezer applications. Save money with LOWER installation costs. Comes pre-assembled and operational within hours of delivery. Has the ability to shift from an indoor to an outdoor solution, reducing the store footprint and overall construction expenses.

IC1020	Cooler
IF1020	Freezer

ICS™ BY EVERIDGE®

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.

INTELLIGENT CONTROLLER PLUS (IC+)

The advanced Intelligent Controller Plus combines form and function like never before, giving you unparalleled features and energy savings.

Features Include:

- Digital, LED thermometer with door monitor alarms and audio/visual alarms for both over & under temperatures
- Cyclic door heater and monitor to save energy and extend door heater life
- Adjustable lighting timer
- Adaptive programming that is fully customizable and can select optimal settings for room type
- Memory retains data, even during extended power outages
- USB interface for easy data backup and transfer
- A self-charging battery backup means no need to buy or replace backup batteries
- Wi-Fi capable for HACCP and remote notification

CONTACT US FOR ADDITIONAL INFORMATION.

REFRIGERATION SYSTEMS

Complete selection of high-performance refrigeration equipment and accessories for the most efficient and reliable installation possible. Factory-engineered, remote quick connect, pre-assembled remote to 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.

DID YOU KNOW?

RECOMMENDED STORAGE FOR REFRIGERATED & FROZEN FOODS

Here are some government recommended storage times and temps for refrigerated and frozen foods.

REFRIGERATED FOODS

Maximum Storage Food Temp 40°F

DAIRY PRODUCTS	Maximum Storage Period
Milk (fluid)	3 days
Butter	2 weeks in waxed cartons
Cheese (hard)	6 months, tightly covered
Cheese (soft)	7 days in tightly covered container
Eggs (fresh in Shell)	3-5 weeks
Eggs (hard cooked)	7 days
Salad (egg, chicken, ham, tuna, macaroni)	3-4 days
FISH	
Fresh	2 days, loosely wrapped
Shellfish	1-2 days in covered container
POULTRY	1-2 days
MEAT	
Ground	2 days
Fresh Beef, Veal, Lamb & Pork	3-5 days
Liver & Variety Meat	2 days
Cold Cuts (sliced)	6 days
Cured Bacon	1 week
Ham (tender cured)	1-6 weeks
Ham (canned)	6 weeks, original container
Hot Dogs (opened)	1 week
Hot Dogs (unopened)	2 weeks

FROZEN FOODS

Maximum Storage Food Temp 0°F

	Maximum Storage Period
Eggs	6-12 months
French-Fried Potatoes	2-6 months
Meats	
Hot Dogs	1-2 months
Beef	6-12 months
Lamb & Veal	6-9 months
Pork	3-6 months
Sausage & Ground Meat	1-2 months
Cooked Meat	1 month
Meat Sandwiches	1 month
Poultry	
Chicken	6-12 months
Turkey	3-6 months
Giblets	3 months
Chicken Nuggets or Patties	1-3 months
Cooked Poultry Dishes	3-6 months

BEVERAGE/BAR EQUIPMENT

Coffee Brewers ▪ Ice Machines
Bar Coolers ▪ Glass Washers

CB15P

WARING COMMERCIAL

TBB145

ONE GALLON FOOD BLENDERS

- Rubberized lid and base are easy to clean
- Membrane keypad with low-med-high, pulse and Slow Start™
- 3¾ hp, 3-speed motor
- Limited 3 year motor warranty
- Made in the USA

CB15	2-Handle Stainless Steel Container
CB15T	2-Handle Stainless Steel Container, Timer
CB15V	2-Handle Stainless Steel Container, Variable Speed Dial
CB15P	BPA-Free Copolyester Container
CB15TP	BPA-Free Tritan® Copolyester Container, Timer & Max Pulse
CB15VP	BPA-Free Tritan® Copolyester Container, Variable Speed Dial

TORQ 2.0 BLENDERS

- High performance 2 hp, 2-speed motor with 24,000 max RPM
- Durable stainless steel, user-replaceable drive coupling
- Blend three 16 oz margaritas in 8 seconds or less
- 48 oz stackable, BPA-free copolyester jar
- Limited 2 year warranty

TBB145	Classic Toggle Switch Design
TBB160	Electronic Touchpad Controls
TBB175	Electronic Touchpad Controls w/Variable Speed Control Dial

Touchpad Controls

Hamilton Beach COMMERCIAL

HIGH-PERFORMANCE QUIETSHIELD™ BLENDERS

- QuietShield™ technology dramatically reduces noise levels
- Intuitive touchpad enables user to easily change blend cycles or check diagnostic data
- Pre-programmed cycles for maximum versatility
- Patented Wave-Action® system for a creamy, smooth drink profile
- 64 oz break-resistant, stackable polycarbonate container
- Sure Grip™ feet hold blender securely in place
- Quantum™ blender features Endura™ motor technology, engineered to last 2x longer

HBH950

HBH755	Eclipse™, 100 Pre-Programmed Cycles, 3 hp
HBH950	Quantum™, 30 Pre-programmed Cycles, 7 Year Motor Warranty

ExpressCare WARRANTY

HIGH-PERFORMANCE BAR BLENDERS

- Powerful workhorse optimized for maximum motor life
- Paddle switches with adjustable timer frees up operator for other tasks
- Patented Wave-Action® system continually forces mixture down into the blade for a creamy, smooth drink profile
- Break-resistant, stackable polycarbonate container
- Sure Grip™ feet holds blender in place

HBH550

HBH455	Tango®, 48 oz Container, 2.4 hp
HBH550	Fury®, 64 oz Container, 3 hp

Hamilton Beach COMMERCIAL

BAR BLENDERS

- Simple to operate blender with easy-to-read ergonomic controls
- No more ice chunks with patented Wave-Action® system
- Break-resistant, stackable polycarbonate container
- Sure Grip™ feet holds blender in place

HBB255

HBB908R	908®, 44 oz Container, 1 hp
HBB255	Rio®, 48 oz Container, 1.6 hp

Winco®

ACCELMIX™ BLENDERS

- Break-resistant BPA-free Tritan™ containers
- High performance motors and unique high-impact blades
- 44 oz model has an easy-to-use HIGH/LOW toggle switch
- 68 oz model features PULSE and ON/OFF paddle controls, a variable speed dial, and includes an 11½" long tamper
- 1 year parts and labor warranty

XLB-44

XLB-44	44 oz Container, ½ hp
XLB-1000	68 oz Container, 2 hp

XTREME HEAVY-DUTY FOOD & BEVERAGE BLENDERS

- Heavy-duty, 3½ peak input hp motor, max pulse with up to 30,000+ RPM burst of speed
- One-piece, dishwasher-safe, removable jar pad
- All materials that come in contact with food are BPA-free
- Heavy-duty stainless steel blade with user-replaceable blending assembly
- Optional sound enclosure reduces noise by over 50%
- 64 oz BPA-free copolyester container
- Limited 3 year motor and 2 year parts and labor warranty

MX1500XTX

MX1000XTX	Paddle Switches w/High, Low & Pulse
MX1100XTX	Electronic Keypad w/High, Low & Pulse and 30-Second Timer
MX1200XTX	Variable Speed Control Dial and Pulse Paddle Switch
MX1500XTX	Programmable Electronic Keypad, LCD Display and Pulse, Sound Enclosure

WARING COMMERCIAL

BAR BLENDERS

- 1-piece, industrial stainless steel blade
- 2-speed motor with pulse function
- BPA-free copolyester container
- Limited 1 year warranty
- Made in the USA

BB155

44 oz Container, ¾ hp

BB155	Toggle Switches

48 oz Container, 1 hp

BB300	Electronic Keypad
BB320	Toggle Switches
BB340	Electronic Keypad & Second Countdown Timer

BLOOMFIELD

HOT WATER DISPENSERS

- Stainless steel construction
- Ready-to-dispense light indicates the proper water temperature
- Premium quality thermostat is factory preset at 199°F, and is easily adjustable through a removable side button plug
- Easy one-panel access to components for quick service and cleaning
- Made in USA

1222	2 Gallon 120V
1225	5 Gallon, 208V
1226	5 Gallon, 240V

WWB10G

WARING COMMERCIAL

WWB5G

HOT WATER DISPENSERS

- All-stainless steel construction
- Digital controls and LCD display
- Precise temperature control and accuracy
- Automatic water refill or pour-over capability
- Tomlinson® No-Drip® tap operation
- Features adjustable legs to set height to the proper level for your space or container

WWB3G	3 Gallon
WWB5G	5 Gallon
WWB10G	10 Gallon

HMD400

HMD200

SPINDLE DRINK MIXERS

- Die cast and stainless steel construction
- Two way motor activation with cup guide or toggle switch
- Removable cup guides pull out for cleaning
- Precision motors are balanced to minimize vibration, built to last with sealed, permanently lubricated ball bearings
- 3 speed toggle switch per spindle
- Stabilizer arm and Sure Grip™ feet on countertop models
- Malt cup(s) included
- 1 year parts & labor warranty

HMD200	Single, Countertop
HMD300	Single, Wall Mount
HMD400	Triple, Countertop

Hamilton Beach COMMERCIAL

WCU30 WCU55 WCU110

COFFEE URNS

- All stainless steel construction with a single wall tank
- Sightglass for viewing brew level, an easy-pour lever and cool-touch dripless pour spout
- Stay-cool handles
- Ready indicator light and boil dry protection with auto reset
- Limited 1 year warranty

WCU30	Brews (30) 5 oz Cups/20 min
WCU55	Brews (55) 5 oz Cups/40 min
WCU110	Brews (110) 5 oz Cups/60 min

WARING COMMERCIAL

COMMERCIAL GLASS POLISHERS

- Simultaneously dry and polish up to 350 glasses per hour with minimal contact and sparkling results
- Soft lint-free twine material reduces potential for breakage
- 11½"w x 13"l x 20"h
- 2 year warranty

GP-100	Polishes up to 350 Glasses/hr
Replacement Brushes	
PH-5S	5 Standard Polishing Heads
GP-554	1 Champagne Flute Polishing Head

ELECTRIC GLASS WASHERS

- Five brushes simultaneously scrub inside and out, removing even lipstick and fruit pulp
- Made in USA
- 2 year warranty

SS-100

A-200	Upright Washer, 8"w x 12"l x 18"h
SS-100	Submersible Washer, 8"w x 12"l x 12"h
BRS-1722	Set of 5 Replacement Brushes

AMD-6B
(Bartender side)

HEAVY-DUTY PORTABLE BARS

- Stainless steel interior and speed rails
- 19" x 13½" x 11" insulated ice bin
- Full perimeter bumpers
- 5" heavy-duty swivel casters

2-Door Base	
AMD-5B	62¼"w x 28⅛"d x 46⅝"h, 2 Speed Rails
AMD-6B	74⅜"w x 28⅛"d x 46⅝"h, 3 Speed Rails
Open Base	
AMS-5B	62¼"w x 27¼"d x 46⅝"h, 2 Speed Rails
AMS-6B	74⅜"w x 27¼"d x 46⅝"h, 2 Speed Rails

FEATURED CHEF

CHEF ANTHONY DONOFRIO

Executive Chef
Carnegie House

Co-Owner & Executive Chef
Modern Malt

Sales Consultant
Gerharz Equipment

CHEF TIP:

Favorite Ingredient: acid, it brightens everything up
Most Used Ingredient: salt
Guilty Pleasure Meal: Sunday pasta

Syracuse native **Anthony Donofrio** has made quick work out of cultivating a career in the culinary world. While attending Penn State University's culinary school in Williamsport, PA, Donofrio worked as a line cook at Zola New World Bistro and quickly earned his first sous chef title in 2012. After graduation, he took the helm as executive chef at Carnegie House, one of Pennsylvania's only AAA Four Diamond restaurants. In late 2014, Donofrio returned to Syracuse, bringing his fine-dining background to Modern Malt. As Malt's co-owner and executive chef from 2014 to 2018, Donofrio, who is also a certified sommelier, fused his classic French training with American favorites at the popular Armory Square diner. In July 2018, after the birth of his son, Donofrio left the kitchen for the restaurant-equipment sales business. Today, he enjoys balancing family life with his job as sales consultant at Gerharz Equipment.

HOT WATER DISPENSERS

- Dispense up to 100 cups per hour of 200°F water
- Adjustable temperature control
- Chrome faucet with chrome handle and base
- Durable faucet with 90° swiveling gooseneck
- Easy-action lever with automatic shut-off
- ⅔ gallon tank

C1300	Hot Water
HC1300	Hot & Cold Water

UNDERBAR SPEED UNITS

- Stainless steel interior, front, sides and backsplash
- Various configurations to suit your needs, featuring a tool well with dipperwell faucet, non-slip flush mounted cutting boards, and a perforated stainless cutout dump sink
- 6½" high backsplash

KR24-MS24

KR24-MD8	8"w, w/Dipperwell & Glass Rinser
KR24-MS12	12"w, w/Dump Sink & Glass Rinser
KR24-MS18	18"w, w/Dump Sink, Dipperwell & Glass Rinser
KR24-MS24	24"w, w/Dump Sink, Glass Rinser, Dipperwell & Cutting Board

KR24-MX70-10

ZERO-STEP SPEED STATIONS

- Removable garnish station with integrated cover and pint cups
- Insulated elixir section with stainless steel dividers and perforated bottom for ice separation
- Ice bin dividers allow for storage of different types of ice
- 5-tier liquor display maximizes storage capacity
- Speed rail included
- Tool well with dipperwell faucet
- High-performance speed rinser

KR24-MX54	54"w x 24"d
KR24-MX60	60"w x 24"d
KR24-MX70	70"w x 24"d
w/Cold Plate	
KR24-MX54-7	54"w x 24"d, 7-Circuit
KR24-MX60-10	60"w x 24"d, 10-Circuit
KR24-MX70-10	70"w x 24"d, 10-Circuit

TOBIN ELLIS SIGNATURE COCKTAIL STATIONS

- Ergonomic design for bartenders to make more craft cocktails, faster, for increased profitability
- Allows for bartenders to socially distance from one another while working
- Two low-temp refrigerated drawers with the industry's only NSF rating for open food storage
- 24" drain board top with drop in stainless steel glass rack panels and optional poly cutting board
- Insulated bottle well to keep alcohol, juice or syrups at arm's reach without cross-contamination into serviceable ice
- Sectioned ice bin with 10-circuit cold plate and stainless dividers
- Slanted design with wire rack conveniently stores liquor bottles for speedy access
- Prep sink and tool caddy including main sink with glass rinser, sectional health-code compliant tool caddy and foot operated faucet

PTE68-B	68" Cocktail Station w/Sink Combo
UCS72A-LF	72" Cocktail Station w/Blender Station

CU0715MA-1

UNDERCOUNTER ICE MACHINES W/BUILT-IN STORAGE

- Ergonomic, slide-back door for easy bin access
- Unit specific QR code for quick access to service manuals & more
- Includes adjustable legs and ice scoop
- Choose your ice style: medium cubes ideal for cocktails or bagging, The Original Chewable Ice® nugget ice, or flake ice that's perfect for cold displays and banquets
- 3 year parts and labor warranty

Medium Cubers	W x D x H	Ice Production/24 hr*	Ice Storage
CU0715MA-1	15" x 24" x 38"	80 lb	36 lb
CU0920MA-1	20" x 24" x 38"	100 lb	57 lb
CU3030MA-1	30" x 30" x 39"	313 lb	110 lb
Flake Ice			
UF0915A-1	15" x 24" x 38"	96 lb	36 lb
UF1415A-1	15" x 24" x 38"	142 lb	36 lb
Nugget Ice			
UN0815A-1	15" x 24" x 38"	79 lb	36 lb
UN1520A-1	20" x 24" x 38"	167 lb	57 lb
UN324A-1	24" x 28½" x 39"	340 lb	80 lb

*Ice production based on 70°F air, 50°F water

ADDITIONAL MODELS AVAILABLE

Scotsman

ICE STORAGE BINS

- Convenient, built-in scoop holder
- Unique recessed drain fitting for maximum installation flexibility
- 34"d x 50"h (height includes 6" adjustable legs)
- 3 year parts and labor warranty on all components

B530S

Rotocast Plastic	Width	Ice Storage
B330P	30"	344 lb
B530P	30"	536 lb
Stainless Steel		
B322S	22"	370 lb
B530S	30"	536 lb
B842S	42"	778 lb
B948S	48"	893 lb

MERIDIAN NUGGET ICE & WATER DISPENSERS

- Durable stainless steel evaporator and exterior panels
- AgION™ antimicrobial molded into key components
- H2 nugget style ice, chewable and slow melting
- 3 years parts and labor, additional 2 year warranty on compressor

HID312A-1

Air Cooled	W x D x H	Ice Production/24 hr*	Ice Storage
HID312A-1	16¼" x 24⅜" x 35"	260 lb	12 lb
HID525A-1	21¼" x 24⅜" x 35"	500 lb	25 lb
HID540A-1	21¼" x 24⅜" x 41"	500 lb	40 lb
Wall Mount, Air Cooled			
HID312AW-1	16¼" x 24⅜" x 35"	260 lb	12 lb
HID525AW-1	23¼" x 24⅜" x 35"	500 lb	25 lb
HID540AW-1	23¼" x 24⅜" x 41"	500 lb	40 lb
Water Cooled			
HID525W-1	21¼" x 24⅜" x 35"	500 lb	25 lb
HID540W-1	21¼" x 24⅜" x 41"	500 lb	40 lb

*Ice production based on 70°F air, 50°F water

Scotsman

iceVALET® HOTEL DISPENSERS

- Accommodates hotel ice buckets
- Removable top panel allows easy bin access for cleaning and service
- Power-lock switch ensures operator safety during maintenance
- 33½"d x 53¼"h
- 3 year parts and labor warranty on all components

HD22B-1

Ice Only	Width	Ice Storage
HD22B-1	22"	120 lb
HD30B-1	30"	180 lb
Ice & Water		
HD30W-1	30"	180 lb

PRODIGY PLUS® MODULAR NUGGET ICE MACHINES

- Air cooled
- Produces The Original Chewable Ice®
- AutoAlert™ indicator lights constantly communicate operating status
- WaterSense adaptive purge control reduces scale buildup
- Reusable air filter is easily removable from the outside
- Industry-exclusive QR code instantly connects users to service information and warranty history
- 3 year parts and labor warranty, 5 year compressor warranty

N0922A-32

Scotsman

	Width	Ice Production/24 hr*
N0422A-1	22"	420 lb
N0622A-1	22.9"	643 lb
N0922A-32	22.9"	956 lb
N1322A-32	22.9"	1180 lb

*Ice production based on 70°F air, 50°F water

ADDITIONAL MODELS AVAILABLE

PRODIGY PLUS® MODULAR CUBE ICE MACHINES

- Air cooled
- AutoAlert™ indicator lights constantly communicate operating status
- WaterSense adaptive purge control reduces scale buildup
- Industry-exclusive QR code instantly connects users to service information and warranty history
- 3 year parts and labor warranty, 5 year compressor warranty

C1030MA-32
Shown on bin, sold separately

Scotsman

Medium Cubes	Width	Ice Production/24 hr*
C0322MA-1	22"	356 lb
C0330MA-1	30"	400 lb
C1030MA-32	30"	1077 lb
Small Cubes		
C0522SA-1	22"	475 lb
C0530SA-1	30"	525 lb
C0830SA-32	30"	905 lb

*Ice production based on 70°F air, 50°F water

ADDITIONAL MODELS AVAILABLE

MANITOWOC
A Welbilt Brand

UNDERCOUNTER FLAKE ICE MACHINES

- Air-cooled, self-contained
- High load maintenance free bearings for enhanced reliability
- Heavy duty stainless steel cabinet resists corrosion
- Easy access door, slides up and out of the way
- 3 year parts, 3 year labor, and 5 year parts/3 years labor on compressor

UFF0200A

Flake Ice	W x D x H	Ice Production/24 hr*	Ice Storage
UFF0200A	19.19" x 26" x 37.5"	257 lb	30 lb
UFF0350A	29.06" x 27.17" x 39.5"	350 lb	60 lb
Nugget Ice			
UNF0200A	19.69" x 25.98" x 33.17"	213 lb	30 lb
UNF0300A	29.06" x 25.98" x 33.17"	330 lb	60 lb

*Ice production based on 70°F air, 50°F water
ADDITIONAL MODELS AVAILABLE

UDF0310A

MANITOWOC
A Welbilt Brand

NEO™ UNDERCOUNTER ICE MACHINES

- Air-cooled
- Provides feedback with full bin and service indicators
- Delay function allows you to pause your machine
- Forward-sliding storage bin for easy access to refrigeration components
- 3 year parts and labor warranty on ice maker and evaporator
- 5 year parts and 3 year labor warranty on compressor

	Width	Ice Shape	Ice Production/24 hr*	Ice Storage
UDF0240A	26"	Dice	215 lb	90 lb
URF0140A	26"	Regular	127 lb	90 lb
UYF0240A	26"	Half-Dice	219 lb	90 lb
UDF0310A-161B	30"	Dice	290 lb	119 lb
URF0310A-161B	30"	Regular	304 lb	119 lb
UYF0310A-161B	30"	Half-Dice	290 lb	119 lb

*Ice production based on 70°F air, 50°F water
ADDITIONAL MODELS AVAILABLE

Admiral Craft
Equipment Corp.

LUNAR ICE™ ICE MACHINES WITH STORAGE

- Air cooled condenser
- Anticorrosive nickel plated evaporator
- Digital control panel
- Removable, easy-to-clean air filter
- Crystal clear ice with adjustable thickness
- 1 year parts and labor, 5 year compressor warranty

LIIM-500

	W x D x H	Ice Production/24 hr*	Ice Storage
LIIM-350	22" x 32½" x 65"	350 lb	230 lb
LIIM-500	30" x 32½" x 66"	500 lb	275 lb

*Ice production based on 70°F air, 50°F water

Ice-O-Matic
Ice. Pure and Simple

UNDERCOUNTER GOURMET CUBE ICE MAKERS

- Designed specifically for high-quality production in small spaces
- No side clearance required
- Environmentally friendly R290 refrigerant
- Easy to clean design provides high quality and exceptionally clean ice
- 3 year parts and labor warranty

UCG100A

	W x D x H†	Ice Production/24 hr*	Ice Storage
UCG060A	15¼" x 20" x 25¼"	69.5 lb	17.5 lb
UCG080A	18¼" x 22¼" x 27¼"	99 lb	33 lb
UCG100A	18¼" x 22¼" x 31"	119 lb	48.5 lb
UCG130A	18¼" x 22¼" x 31"	125.5 lb	48.5 lb

*Ice production based on 70°F air, 50°F water
†Height does not include adjustable 6" legs

Ice-O-Matic
Ice. Pure and Simple

UNDERCOUNTER CUBE ICE MAKERS

- Compact design and easy-to-access cabinet ideal for small spaces
- Built-in antimicrobial protection for the life of the unit
- Models available in half cube or full cube with air or water condensing options

ICEU150

	W x D x H	Ice Production/24 hr*	Ice Storage
ICEU150	24.54" x 26.27" x 39"	185 lb	70 lb
ICEU220	24" x 26" x 39"	238 lb	74 lb
ICEU300	30" x 28.62"x 39"	309 lb	112 lb

*Ice production based on 70°F air, 50°F water

ELEVATION™ SERIES CUBE ICE MODULAR ICE MAKERS

- Exclusive, seamless plastic food zone completely protects the ice-producing area from contaminants
- Built in Agion® antimicrobial protection
- Simple, one-touch controls for sanitization and descaling
- Smart LED light indicates machine status
- Universal Smart Harness™ control board simplifies installation and servicing
- BPA-free snap-in, snap-out dishwasher-safe components
- 3 year parts and labor, 5 year evaporator and compressor warranty
- Models with air, water, or remote cooled condenser options available

CIM0320
Shown on ice bin, sold separately

	Width	Ice Production/24 hr*
CIM0320	22"	313 lb
CIM0430†	30"	435 lb
CIM0636	30"	600 lb
CIM1126	22"	932 lb
CIM1136	30"	932 lb
CIM2046	48"	1860 lb

*Ice production based on 70°F air, 50°F water
ADDITIONAL MODELS AVAILABLE

PEARL ICE® MODULAR ICE MAKERS

- Features soft, chewable Pearl Ice®
- Water sensor eliminates failures
- Rugged stainless steel evaporator and auger ensures reliability
- Industrial-grade, maintenance-free roller bearings and heavy-duty gearbox
- 3 year parts and labor for ice maker parts, 5 year parts coverage on compressor
- Models with air, water, or remote cooled condenser options available

	Width	Ice Production/24 hr*
GEM0450	21"	464 lb
GEM0650	21"	740 lb
GEM0956	21"	1,053 lb
GEM1306	21"	1,350 lb
GEM2006	30"	1,960 lb

*Ice production based on 70°F air, 50°F water

GEM0650
Shown on ice bin, sold separately

Ice-O-Matic
Ice. Pure and Simple

PEARL ICE® MAKER W/BUILT-IN STORAGE

- Features soft, chewable Pearl Ice®
- Exclusive Pure Ice® technology ensures fresh, odor-free ice every time
- Air-cooled
- 14⅞"w x 22¾"d x 33⅜"h
- 2 years parts and labor warranty

GEMU090 Produces 85 lb Ice/24 hr*, 22 lb Storage

*Ice production based on 70°F air, 50°F water

Ice-O-Matic
Ice. Pure and Simple

FLAKE ICE MODULAR ICE MAKERS

- Water sensor eliminates failures
- Rugged stainless steel evaporator and auger ensures reliability
- Industrial-grade roller bearings and heavy-duty gearbox provide years of trouble-free service
- SystemSafe load monitoring system constantly checks workload on gearbox
- 3 years parts and labor, 5 years parts coverage on the compressor
- Models with air, water, or remote cooled condenser options available

MFI0500
Shown on ice bin, sold separately

	Width	Ice Production/24 hr*
MFI0500	21"	541 lb
MFI0800	21"	940 lb
MFI1256	21"	1,149 lb
MFI1506	21"	1,450 lb
MFI2306	30"	2,250 lb

*Ice production based on 70°F air, 50°F water

Ice-O-Matic
Ice. Pure and Simple

ICE STORAGE BINS

- Insulated on all sides and bottom with foamed-in-place polyurethane
- Non-corrosive plastic bin liner and molded plastic door
- Bin drain is located at rear of cabinet

B55

	W x D x H	Ice Storage
B25	30" x 31" x 28"	255 lb
B40	30" x 31" x 37½"	344 lb
B42	22" x 31" x 50"	351 lb
B55	30" x 31" x 50"	510 lb
B110	48" x 31" x 50"	854 lb

INDIGO® NXT QUIETQUBE® ICE MAKERS

- Can be installed or retrofitted to virtually any commercial beverage dispenser
- easyTouch®, programmable icon-based display
- CVD condensing unit eliminates most noise from the refrigeration system
- Remote air-cooled condenser
- DuraTech™ exterior provides superior corrosion resistance
- Intelligent diagnostics provide 24 hour preventative feedback
- 3 year warranty on ice maker and 5 year warranty on evaporator and compressor

MANITOWOC A Welbilt Brand

	W x D x H	Ice Shape	Ice Production/24 hr*
IBF0620C	22" x 14" x 24"	Half-Dice	675 lb
IBF0820C	22" x 14" x 26½"	Half-Dice	825 lb
IBT1020C	22" x 14" x 30½"	Half-Dice	1,206 lb
IDF1400C	30" x 24½" x 25"	Dice	1,350 lb
IDF1800C	30" x 24½" x 29½"	Dice	1,660 lb
IDT1200C	30" x 24½" x 29½"	Dice	1,140 lb

*Ice production based on 70°F air, 50°F water
ADDITIONAL MODELS AVAILABLE

INDIGO® NXT MODULAR CUBE ICE MAKERS

- Icon-based touchscreen takes the guess work out of operating an ice machine
- Provides 24 hour preventative maintenance and diagnostic feedback
- Stainless steel finish with DuraTech® exterior resists fingerprints and dirt
- 3 year ice maker and 5 year evaporator parts and labor
- 5 year parts and 3 years labor on compressor

IDT0420A-161
on D420 bin, sold separately

Air-Cooled	Width	Ice Shape	Ice Production/24 hr*
IDT0420A-161‡	22"	Dice	470 lb
IDT0420A-161X†	22"	Dice	470 lb
IDT0420A-261‡	22"	Dice	470 lb
IYT0420A-161‡	22"	Half-Dice	460 lb
IYT0420A-161X†	22"	Half-Dice	460 lb
IDF0300A-161	30"	Dice	325 lb
IYF0300A-161	30"	Half Dice	325 lb
Water-Cooled			
IDT0420W-161	22"	Dice	454 lb
IYT0420W-161	22"	Half-Dice	490 lb
IYT0420W-261	22"	Half-Dice	490 lb

*Ice production based on 70°F air, 50°F water
†Includes Luminice II Built In
ADDITIONAL MODELS AVAILABLE

MANITOWOC A Welbilt Brand

UNDERCOUNTER CUBER

- Easily accessible control panel
- Water filter system integrated inside machine with depth filtration and scale inhibitor
- LED-illuminated bin with large opening
- 3 year parts and labor warranty on entire machine

SM50A-161 53 lb Ice/24 hr*, 25 lb Storage Capacity

*Ice production based on 70°F air, 50°F water

DID YOU KNOW?

ICE MACHINE CLEANING & MAINTENANCE

Does your ice have a strange odor or bad taste? A dirty ice machine can turn customers off or even make them sick.

5 SIGNS YOU NEED TO CLEAN YOUR ICE MACHINE:

1. **Ice looks cloudy rather than clear**
2. **Ice has a strange odor**
3. **Ice tastes bad**
4. **Ice production decreases**
5. **Ice is small or malformed**

Care and maintenance of your commercial ice machine is simple–if you follow your manufacturer's recommendations.
In addition to keeping the ice bin clean, there are other components of the ice machine that are equally important to ensuring optimum performance and good tasting ice. Consider these when cleaning your machine and maintaining it in top working order:

- All elements of the water system
- Air filters
- Evaporator plates
- Condenser coil
- Condenser fan blades
- Change water filter every 6 months

How To Clean Your Ice Machine:

Empty all of the ice from the bin. Start the automatic cleaning cycle. Add cleaning chemicals per the manual. Allow cleaning cycle to complete. Remove internal ice machine components. Clean internal components with warm soap and water, then sanitize. Wash all food zone areas with soap and water. Rinse everything with clean water. Sanitize all exterior surfaces with disinfectant. Use a vacuum cleaner and soft brush to remove dust and debris from condenser coils.

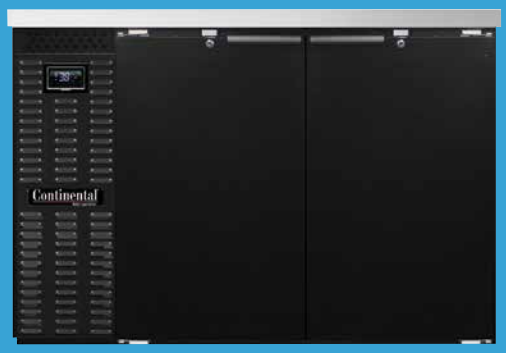
ICE STORAGE BINS

- Ergonomic NSF approved sanitary ice scoop included
- Built-in scoop holder
- Foamed insulated door reduces sweat to help keep ice lasting longer
- Exterior material has better corrosion resistance than stainless steel
- 3 year pars and labor warranty

D320

	Width	Ice Storage
D320	22"	265 lb
D420	22"	383 lb
D400	30"	365 lb
D570	30"	532 lb
D970	48"	882 lb

MANITOWOC A Welbilt Brand



BB50N

BACK BAR STORAGE COOLERS

Continental Refrigerator

- Textured, baked black enamel finish exterior with stainless steel countertop
- Automatic, hot gas condensate evaporator
- High density, non-CFC polyurethane foamed-in-place insulation
- LED interior lighting (except 24" model)
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Extra large, balanced evaporator coil
- 29 3/16"d x 34 3/4"h (BB24N 31 7/16"d x 38 13/16"h)

Standard	Width	Doors/Shelves	Straight-Wall Keg Capacity	HP
BB24N	24 1/8"	1/2	1	1/5
Low-Profile				
BB50N	50"	2/4	2	1/4
BB59N	59"	2/4	3	1/4
BB69N	69"	2/4	3	1/4
BB79N	79"	3/6	4	1/3
BB90N	90"	3/6	5	1/3

TBB-3-HC

True REFRIGERATION

BACK BAR COOLERS

- Exterior – black, powder coated cold-rolled steel with stainless steel countertop
- Natural refrigerant
- Entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)
- Positive seal doors
- 3 year parts and labor, additional 4 year warranty on compressor

	W x D x H	Doors/Shelves	12 oz Cans (6-pks)	HP
TBB-2-HC*	58 7/8" x 27 3/4" x 37"	2/4	88	1/4
TBB-24-48-HC	49 1/8" x 24 1/2" x 35 5/8"	2/4	48	1/3
TBB-3-HC*	69 1/8" x 27 3/4" x 37"	2/4	112	1/4
TBB-4-HC*	90 3/8" x 27 3/4" x 37"	3/6	152	1/4

True REFRIGERATION

TBR48-RISZ1-L-B-11-1

REACH-IN SINGLE ZONE BAR REFRIGERATORS

- Black powder coated cold rolled steel exterior with stainless steel countertop
- Natural refrigerant
- Right side condensing unit option
- White LED interior lighting
- NSF/ANSI standard 7 compliant for open food product
- UL rated for outdoor use
- 24 7/8"d x 34 3/4"h
- 3 year parts and labor, additional 4 year warranty on compressor

Sliding Glass Doors	Width	Doors/Shelves	12 oz Bottles/Cans (6-pks)	HP
TBR48-RISZ1-L-B-11-1	48"	2/6	43/76	1/5
TBR60-RISZ1-L-B-11-1	60"	2/6	63/101	1/4
TBR72-RISZ1-L-B-111-1	72"	3/9	78/125	1/4
Swinging Glass Doors				
TBR32-RISZ1-L-B-G-1	32"	1/3	21/38	1/5
TBR36-RISZ1-L-B-G-1	36"	1/3	27/44	1/5
TBR52-RISZ1-L-B-GG-1	52"	2/6	49/78	1/5
TBR84-RISZ1-L-B-GGG-1	84"	3/9	96/164	1/4
TBR92-RISZ1-L-B-GGGG-1	92"	4/12	108/182	1/4
TBR108-RISZ1-L-B-GGGG-1	108"	4/12	132/220	1/4

ADDITIONAL MODELS AVAILABLE

TD-95-38-HC

True REFRIGERATION

HORIZONTAL BOTTLE COOLERS

- Black powder coated cold rolled steel exterior with S/S top and lids
- Maintains cabinet temperatures of 33° to 38°F
- Natural refrigerant
- Bottle cap opener and cap catcher included (field installed)
- 26 7/8"d x 33 1/2"h
- 3 year parts and labor, additional 4 year warranty on compressor

	Width	Lids/Bin Dividers	12 oz Bottles/Cans (6-pks)	HP
TD-24-7-HC	24 1/2"	1/2	4 1/2/6	1/10
TD-36-12-HC	36 5/8"	1/2	11/14 1/2	1/10
TD-50-18-HC	49 1/2"	2/3	16 1/2/24	1/5
TD-65-24-HC	64 1/2"	2/4	22/32 1/2	1/5
TD-80-30-HC	80 1/8"	3/6	30/42	1/4
TD-95-38-HC	95 1/8"	3/7	37 1/2/55	1/4

HORIZONTAL BOTTLE COOLER

- Textured and laminated, black vinyl exterior with stainless steel top
- Two lockable stainless steel sliding lids
- Epoxy coated wire shelves and adjustable bin dividers
- High-density, foamed-in-place polyurethane insulation
- Removable bottle cap opener and cap catcher
- 3 year parts and labor warranty, and 5 year compressor warranty
- 49½"w x 26¾"d x 33¾"h

EBC50 Holds (576) 12 oz Cans

KPT60L

PASS-THRU BACK BAR COOLERS

- Self-contained system using 134A refrigerant
- Two adjustable, NSF epoxy-coated wire shelves with floor rack per door
- Foamed-in-place polyurethane insulation
- 27½"d x 36"h
- Choose from a black vinyl or stainless steel exterior with glass or solid doors

	Width	Doors	HP
KPT60L	60"	4	¼
KPT84L	84"	6	⅓

LIQUID CO_2 GLASS CHILLERS

- Sanitizes, deodorizes and chills glasses
- Built-in LED light activates when froster is used
- High-quality stainless steel construction
- Uses 20 lb CO_2 tank, not included

KR-LC2GF Drop-In Chiller, Includes Mounting Kit

KR24-MF18 Chiller, Built Into 18" Drainboard Cabinet

FEATURED **CHEF**

CHEF **WILLIE GASPARD**

Executive Sous Chef,
Cypress Bayou Casino

CHEF TIP:

My biggest tip that I can offer in the culinary world is to empower your people with all the knowledge you can so they can help you and themselves look good in this ever changing world.

Chef Willie Gaspard was born and raised in Louisiana and attended the Culinary Arts Institute of Louisiana. While attending culinary school, he worked as a cook at Juban's Restaurant in Baton Rouge. After culinary school, Chef Gaspard returned home and worked at Rip Van Winkle Gardens in Jefferson Island. In 1999 he was promoted to Executive Chef and held that position until the restaurant closed in 2001. After leaving Rip Van Winkle Gardens, he joined the team at Cypress Bayou Casino as a Roundsman of Café Bayou. Soon after in 2002 Chef Gaspard became Banquet Chef in the Pavilion at Cypress Bayou Casino. Then in 2004 he became the Restaurant Chef of Café Bayou and stayed in that position until being promoted to the position of Executive Sous Chef in 2012. While at Cypress Bayou Casino, he had the privilege of going to many culinary competitions around the Gulf Coast winning over 100 medals and many other various awards.

EBB59G-24

BACK BAR COOLERS

- Heavy-duty stainless steel countertop with black vinyl exterior
- High density polyurethane insulation
- Uses environmentally-friendly, R290 refrigerant
- Large capacity, corrosion-resistant condenser and evaporator coils
- Two epoxy-coated, steel wire shelves per section
- Shatterproof, LED lighting
- 3 year parts and labor warranty, and 5 year compressor warranty

	W x D x H	Doors/Shelves	12 oz Can Capacity	HP
EBB23	23½" x 32" x 34⅜"	1 Solid/2	220	⅕
EBB59G-24	57¾" x 24½" x 37¼"	2 Glass/4	560	¼+

EBD2-SS

DIRECT DRAW KEG REFRIGERATORS

- 3" diameter insulated stainless steel draft arms
- Heavy-duty stainless steel countertop
- High density polyurethane insulation
- Environmentally-friendly R290 refrigerant
- Large capacity, corrosion-resistant condenser and evaporator coils
- ¼+ hp
- 49"w x 24½"d x 37¼"h
- 5 year compressor, 3 year parts and labor warranty

EBDS2-BB-24	49"w, Holds 1 Half-Barrel Keg and 2 Shelves, Black Vinyl Exterior
EBD2-SS	57¾"w, Holds 2 Half-Barrel Kegs, Stainless Steel Exterior

BOTTLE COOLERS

- Black coated steel exterior
- Two lockable stainless steel sliding lids
- Built in bottle opener with cap catcher
- Automatic defrosting
- Plastic coated bin dividers included
- 1 year parts and labor, 5 year compressor warranty

USBC-65

USBC-50	50"w x 28"d x 34"h
USBC-65	65"w x 28"d x 34"h

USBB-9028G

U-STAR BACK BAR COOLERS

- Durable black steel exterior with stainless steel top
- R290 refrigerant ensures ideal operating temperatures
- Plastic coated wire shelves
- Automatic defrosting
- 1 year parts and labor, 5 year compressor warranty

	W x D x H	Doors/Shelves
USBB-5928G	59" x 27¾" x 38¾"	2/4
USBB-6928G	69" x 27¾" x 38¾"	2/4
USBB-9028G	90" x 27¾" x 36¼"	3/6

MBBC65

BOTTLE COOLERS

- Stainless steel top and lids for added durability
- Stainless steel floor with drain for added convenience
- Eco-friendly R290 refrigerant
- Adjustable epoxy-coated dividers to make it easy to stack and store more product
- Evaporator coils with multiple fan motors and blades for greater air flow and the most reliable beer refrigeration
- Standard cap catcher for added convenience
- Access to slide-out condensing unit behind front grille for easy cleaning and service
- Limited 3 year parts and labor warranty, 2 year warranty on compressor part

	Width	Lids/Bin Dividers	12 oz Bottles/Cans	HP
MBBC50	50"	2/3	377/857	⅜
MBBC65	64½"	2/4	539/1191	⅜
MBBC80	80½"	3/5	715/1575	⅜
MBBC95	95"	3/6	877/1893	⅜

KC50N

KEG COOLERS

- Textured, baked black enamel finish exterior with stainless steel countertop
- Continuously cooled 3" diameter beer columns with lever faucets
- CO_2 pressure relief distributor and keg line tubing with clamps
- Magnetic snap-in door gaskets
- Automatic, hot gas condensate evaporator
- Extra large, balanced evaporator coil

	W x D x H	Beer Columns	Straight Wall Keg Capacity	HP
KC24N	24⅛" x 31⁷⁄₁₆" x 38¹³⁄₁₆"	1	1	⅕
KC50N	50" x 29³⁄₁₆" x 34¾"	1	2	¼
KC59N	59" x 29³⁄₁₆" x 34¾"	2	3	¼
KC69N	69" x 29³⁄₁₆" x 34¾"	2	3	¼
KC79N	79" x 29³⁄₁₆" x 34¾"	2	4	⅓
KC90N	90" x 29³⁄₁₆" x 34¾"	2	5	½

DIRECT DRAW BEER DISPENSERS

- Black, powder coated cold-rolled steel with stainless steel countertop exterior and stainless steel interior
- 3" dia insulated column with single faucet and 2-way manifold
- Chill hose directs cold air into draft columns
- 3 year parts and labor, additional 4 year warranty on compressor

TDR60-RISZ1-L-B-SS-1

	Width	Doors	Barrel Capacity: Home Brew/⅙/¼ Slim/¼/½	HP
TDR32-RISZ1-L-B-S-1	32"	1	2/2/1/1/1	⅕
TDR48-RISZ1-L-B-SS-1	48"	2	6/6/3/0/0	⅕
TDR60-RISZ1-L-B-SS-1	60"	2	9/8/4/2/2	¼
TDR72-RISZ1-L-B-SSS-1	72"	3	12/11/6/3/3	¼
TDR84-RISZ1-L-B-SSS-1	84"	3	14/14/7/4/4	¼
TDR108-RISZ1-L-B-SSSS-1	108"	4	20/19/10/5/5	¼

DRAFT BEER COOLERS

- Stainless steel sides with 1" thick top
- Includes a stainless steel draft tower with 1 faucet per keg
- Self-contained system uses 134A refrigerant
- Foamed-in-place polyurethane insulation
- Stainless steel floor racks
- 25"d x 36"h
- 5 year compressor warranty and 1 year parts and labor warranty

DB60

	Width	Doors	½ Barrel Keg Capacity
DB36	36"	1	1
DB60	60"	2	2
DB72	72"	2	3
DB84	84"	3	4

DUAL ZONE BACK BAR REFRIGERATORS

- Two separate temperature zones are perfect for storing and dispensing a varied selection of wine and/or beer
- NSF approved for open food storage
- 60" model can be configured with any combination of solid or glass doors as well as with Perlick's industry exclusive wine drawers
- 1 year parts and labor warranty, 5 year compressor warranty

DZS36

DZS36	36"w, ⅕ hp
DZS60	60"w, ¼ hp

TEE TOWERS

- Classic, clean looking design in stainless steel
- Pure copper coolant lines and cold block maintain chilled temperatures
- Insulated dispensing head ensures a perfect temperature right up to the faucet
- Factory balanced restrictors control beverage flow

Faucets sold separately

4006-2B	2 Taps	**4006-5B**	5 Taps
4006-3B	3 Taps	**4006-6B**	6 Taps
4006-4B	4 Taps	**4006-7B**	7 Taps

WINE COLUMNS

- Digital touchscreen control
- Blue and white LED interior lighting with slow fade on and off
- Triple pane, low-E, bronze tinted glass is energy efficient and protects wine from UV exposure
- Automatic alarm alerts you to temperatures that exceed high or low settings and/or an open door
- Convertible display shelf
- 23¾"w x 24¹⁄₁₆"d x 84"h
- 1 year parts and labor warranty

CC24W	Single Zone, 94 Bottle Capacity
CC24D	Dual Zone, 86 Bottle Capacity

USBD-6928/2

DRAFT BEER DISPENSERS

- Heavy-duty, wear resistant laminated black vinyl front and sides
- 3" dia stainless steel insulated beer columns, all stainless steel countertop, tap towers and drip trays
- Includes plastic coated wire shelves for additional storage
- R290 refrigerant ensures ideal operating temperatures
- 1 year parts and labor, 5 year compressor warranty

	W x D x H	Doors/Taps
USBD-2428	23½" x 30" x 38¾"	1/1
USBD-5928/2	59" x 27¾" x 36¼"	2/2
USBD-6928/2	69" x 27¾" x 36¼"	2/4
USBD-9028/2	90" x 27¾" x 36¼"	3/4

COOKING EQUIPMENT

Ranges ▪ Convection Ovens
Steamers ▪ Fryers ▪ Ventilation

S SERIES GAS RESTAURANT RANGES

- Stainless steel front, shelf, and sides
- Heavily insulated ovens with snap-action thermostat
- One-piece, cast iron 28,000 BTU clog-free burners with lifetime warranty
- 35,000 BTU standard or convection oven
- Deep standard oven holds sheet pans in both directions
- Removable cast iron, flush top grates
- Single piece crumb drawer
- Heat resistant door handle

S24E

	Width	Oven(s)	Burners
S24E	24"	1 Space Saver	4
S48EE	48"	2 Space Saver	8
w/12" Griddle			
S36A-1G	36"	1 Convection	4
S36C-1G	36"	1 Cabinet Base	4
S36D-1G	36"	1 Standard	4

ADDITIONAL MODELS AVAILABLE

PLATINUM SECTIONAL RANGES

- Stainless steel front, sides, rear and exterior bottom
- Fully insulated lining and burner box
- Step-up models: rear burners are 4" higher than front burners
- Manual griddle features 1" thick griddle plate with side and rear splashes
- 32"w
- 1 year limited parts and labor warranty

P32D-CC
Shown with optional casters

	Configuration	Burners	BTU
P32D-BBB	Standard Oven	6	255,000
P32D-BBB-SU	Standard Oven, Step-Up	6	255,000
P32D-CC	Charbroiler	4	125,000
P32D-GG	Manual Griddle	4	125,000
P32D-GRAD	Standard Oven	1	107,000

ADDITIONAL MODELS AVAILABLE

FEATURED CHEF

CHEF BRIAN ALBERG

Vice President of Culinary Development, Main Street Hospitality Group

RECIPE

RATATOUILLE WITH PARMESAN HOMINY

INGREDIENTS

Ratatouille:
2 Tbsp olive oil
2 cloves garlic, thinly sliced
1 large onion, diced
1 small eggplant, cubed
2 green bell peppers, coarsely chopped
4 large tomatoes, coarsely chopped
3 to 4 small zucchini, diced
2 Tbsp fresh basil, chopped
1 tsp fresh oregano, chopped
½ tsp fresh thyme, chopped
2 Tbsp fresh parsley, chopped
Salt and pepper, to taste

Hominy:
1 lb hominy
1-2 cups cream
½ lb parmesan cheese, shredded
Salt and pepper, to taste

In a 4-quart Dutch oven or saucepan, heat olive oil over medium heat. Add garlic and onions and cook, stirring often, until softened, about 6 to 7 minutes. Add eggplant; stir until coated with oil. Add peppers; stir to combine. Cover and cook for 10 minutes, stirring occasionally to keep vegetables from sticking. Add tomatoes, zucchini, and herbs; mix well. Cover and cook over low heat about 15 minutes, or until eggplant is tender but not too soft.

Hominy
Soak hominy overnight. Drain and place in 4-quart pot with cold water. Bring to a boil and cook for about 30 minutes or until just al dente. Strain and let cool. In a sauté pan, add hominy with enough cream to just coat the hominy. Heat over medium heat and cook until cream reduces by about ½. Stir in parmesan cheese and cook until thickened. Place creamy hominy in a bowl and spoon ratatouille over the top.

Brian Alberg is responsible for the kitchen culture and food at The Red Lion Inn, Main Street Catering and Events, Seeds Market Café at Hancock Shaker Village, The Tap House and the newest venture The Break Room at Greylock Works. He has established strong relationships with regional farmers and food producers to provide all his kitchens with the best local and seasonal foods.

A graduate of the Culinary Institute of America in Hyde Park, NY, he is an active member of the James Beard Foundation and serves on the board of the Norman Rockwell Museum and Railroad Street Youth Project where he mentors youth in the culinary arts program. He is a past President of Berkshire Grown and Founding Chair of Berkshire Farm & Table, an organization promoting the Berkshire Food Culture.

GFE60-6G24RR

GF SERIES RESTAURANT RANGES

- Stainless steel front and sides, back guard and 5" plate rail
- Total flame failure protection for all burners
- Concealed burners with spark ignition and open top burners with manual ignition
- Large 27" work top surface
- Large easy-to-use control knobs
- Gas regulator

GARLAND
A Welbilt Brand

Manual Ignition	Width	Burners	Oven(s)	Griddle/Broiler	BTU
GF24-4L	24"	4	1	--	136,000
GF36-6R	36"	6	1	--	194,000
GF48-8LL	48"	8	2	--	272,000
GF60-6R24RR	60"	6	2	24" Griddle/Broiler	265,000
Electric Spark Ignition					
GFE60-10RR	60"	10	2	--	336,000
GFE60-6G24RR	60"	6	2	24" Griddle	268,000

ADDITIONAL MODELS AVAILABLE

4601DD
Shown with optional casters

ULTIMATE SERIES RANGES

- Stainless steel construction
- Heavy-duty counter balanced oven door
- Manual gas shut off valve for entire range
- 45,000 BTU standard oven base, 33,000 BTU burners
- High-efficiency snap-action oven thermostat
- All enameled coved oven with lift-out bottom
- 22½" flue riser with heavy-duty shelf
- 1 year, 24/7 parts and labor warranty

Non-Clog Burners	Width	Burners	Griddle
4361D	36"	6	-
4601DD	60"	10	-
Rear Pyromax Burners, Front Star/Sauté Burners			
4366D	36"	6	-
4362D-1G	36"	6	12"
4363D-1G	36"	6	12"

ADDITIONAL MODELS AVAILABLE

SOUTHBEND Since 1898

WOLF

C36S-6B
Shown with optional casters

CHALLENGER XL™ RESTAURANT SERIES GAS RANGES

- Stainless steel front, sides, back riser and lift-off high shelf
- Open-top 30,000 BTU burners with lift-off heads
- Baker's depth standard oven cavity holds sheet pans front to back and side to side
- 1 year limited parts and labor warranty

	Width	Burners	Oven(s)	Griddle/Broiler	BTU
C24S-4B	24"	4	1	--	143,000
C36S-6B	36"	6	1	--	215,000
C48S-8B	48"	8	1	--	275,000
C60SS-10B	60"	10	2	--	278,000
C60SS-6B24G	60"	6	2	24" Griddle	278,000
C60SS-6B24GB	60"	6	2	24" Griddle/Broiler	268,000
C72SS-12B	72"	12	2	--	430,000

Admiral Craft Equipment Corp.

BDGR-3624G/NG

BLACK DIAMOND GAS RANGES

- Stainless steel front, back riser and shelf
- 12" x 12" removable cast iron top grates
- ¾" thick polished steel griddle plate (ranges with griddles listed below)
- Steel liner on door and sides with a porcelain oven liner
- Includes 2 adjustable oven racks

	Width	Burners	Oven(s)	Griddle/Broiler	BTU
BDGR-24/NG	24"	4	1	--	150,000
BDGR-36/NG	36"	6	1	--	210,000
BDGR-60/NG	60"	10	2	--	360,000
BDGR-3624G/NG	36"	2	1	24" Griddle	130,000
BDGR-6024G/NG	60"	6	2	24" Griddle	276,000
BDGR-6024GB/NG	60"	6	2	24" Griddle/Broiler	280,000

VULCAN

36S-6B
Shown with optional casters

ENDURANCE™ GAS RESTAURANT RANGES

- Stainless steel front, sides, back riser and shelf
- Fully MIG welded aluminized steel frame for added durability
- 30,000 BTU cast iron burners with lift-off burner heads
- 23,000 baker's depth standard ovens fit full size sheet pans front-to-back
- 1 year limited parts and labor warranty

	Width	Burners	Oven(s)	Griddle/Broiler
24S-4B	24"	4	1	--
36S-6B	36"	6	1	--
48S-8B	48"	8	1	--
48SS-8B	48"	8	2	--
60SS-10B	60"	10	2	--
60SS-6B24G	60"	6	2	24" Griddle
60SS-6B24GB	60"	6	2	24" Griddle/Broiler
72SS-12B	72"	12	2	--

BAKERS PRIDE

36-BP-6B-S30
Shown with optional casters

RESTAURANT SERIES RANGES

- Stainless steel front construction
- Cool to the touch knobs and 12" x 12" heavy-duty cast iron lift-off grates
- Range top burners are 40,000 BTU, with one standing pilot for each burner
- 1" thick with highly polished plate (on griddle model below)
- Fully insulated, porcelainized oven interior
- One heavy-duty locking chrome plated rack per oven
- 100% safety pilot with matchless, push button ignition

	Width	Burners	Oven(s)	BTU
24-BP-4B-S20	24"	4	1	200,000
36-BP-6B-S30	36"	6	1	280,000
60-BP-10B-S26	60"	10	2	480,000
w/24" Griddle				
60-BP-6B-G24-S26	60"	6	2	360,000

INFRARED & RADIANT BROILERS

- Stainless steel front, sides, and top
- Intense energy quickly penetrates meat, locking in natural juices and reducing broiling times as much as 50%
- Warming oven above broiler

270

Infrared	Configuration	BTU
170	Single Deck	104,000
171	Double Deck	208,000
270	Single Deck w/Warming Oven	104,000
Platinum Infrared		
P32A-171	Convection Oven	104,000
P32D-171	Standard Oven	104,000
P32A-3240	Standard Oven Base	110,000
P32C-32B	Cabinet Base	155,000

ADDITIONAL MODELS AVAILABLE

CONVECTION OVENS

- Stainless steel front, top, sides, doors and door seals
- Double-pane, thermal glass door windows
- Two-speed, ¼ hp fan motor with cool-down mode and low-speed setting (900 rpm)
- Porcelain enamel oven interior
- Heavy-duty, chrome-plated wire racks with stop
- Black powder-coated legs with adjustable bullet feet
- Front-mounted, hinged control panel

GDCO-E1
Shown with optional casters

Gas w/Independent Doors	Width	Decks	Gas/Electric
BCO-G1	39"	Single	60,000 BTU
BCO-G2	39"	Double	120,000 BTU
Electric w/Synchronized Doors			
GDCO-E1	38⅛"	Single	208/220/240V
GDCO-E2	38⅛"	Double	208/220/240V
Gas w/Synchronized Doors			
GDCO-G1	39"	Single	60,000 BTU
GDCO-G2	39"	Double	120,000 BTU

HV-100G SINGLE
Shown on optional stand

FULL-SIZE HYDROVECTION™ OVENS

- Unites convection cooking with humidity for faster results and greater yield
- All stainless steel exterior
- Easy access, dual-pane glass dependent doors
- 4 speed auto reversing fan for gentle to high speed cooking
- Retractable hand shower
- HVH models feature innovative Helix Technology that forces air into the oven cavity, improving product quality while decreasing cooking time
- Standard depth baking compartment–accepts (5) 18" x 26" standard full-size baking pans in left-to-right positions
- 38" wide
- 1 year parts and labor oven warranty

Electric - 208-240V		Gas - 60,000 BTU	
HV-100E SINGLE	Single Deck	**HV-100G SINGLE**	Single Deck
HVH-100E SINGLE	Single Deck	**HVH-100G SINGLE**	Single Deck
HVH-100E DOUBLE	Double Deck	**HVH-100G DOUBLE**	Double Deck

ADDITIONAL MODELS AVAILABLE

MASTER SERIES CONVECTION OVENS

- Stainless steel front, sides, top and legs
- Full size standard depth ovens
- Solid state controls and digital timer
- Oven cavity fully porcelainized with coved corners
- 60/40 dependent doors with double pane windows
- 24" high oven cavity with room for 6 included racks and 13 rack positions
- 2 years limited parts and 1 year labor warranty
- 5 year limited door warranty, excluding windows

MCO-GS-20-ESS

Electric, 208/240V, 10.4 kW per Oven	
MCO-ES-10-S	Single Deck
MCO-ES-20-S	Double Deck
Gas, 60,000 BTU per Oven	
MCO-GS-10-ESS*	Single Deck
MCO-GS-20-ESS*	Double Deck

ADDITIONAL MODELS AVAILABLE

ZEPHAIRE-100-E VLF SINGLE

HOODINI™ VENTILATION SYSTEM FOR CONVECTION OVENS

- Electric convection ovens are now available with a Hoodini™ ventless hood (Mark V, Zephaire and CTB models only)
- Allows you to think outside of the designated hood space in the kitchen
- Collects and filters exhaust from the oven cavity, the "scrubbed" air is then returned to the kitchen
- Works in conjunction with a catalyst ring, which reacts with grease laden vapor before it escapes the hood
- The system is connected to the ovens using duct work to pull the oven exhaust up and into the hood
- Power is provided from the oven, no additional electrical supply is needed
- 1 year parts and labor warranty

BLODGETT

VLF Full Size, for Zephaire and MARK-V Ovens
VLH Half Size, for CTB Oven

BLODGETT

ZEPHAIRE-100-G-ES-SINGLE

ZEPHAIRE FULL SIZE CONVECTION OVENS

- Stainless steel front, top, and sides
- Dual pane thermal glass windows
- Double-sided porcelainized baking compartment liner
- 5 chrome-plated racks, 11 rack positions, minimum 1⅝" spacing
- Solid state thermostat
- Blower motor with automatic thermal overload protection
- Two speed fan motor
- 2 year parts and labor warranty

Gas	Oven Depth	Gas/Electric
ZEPHAIRE-100-G-ES-SINGLE	Standard	45,000 BTU
ZEPHAIRE-100-G-ES-DOUBLE	Standard	90,000 BTU
ZEPHAIRE-200-G-ES-SINGLE	Bakery	50,000 BTU
ZEPHAIRE-200-G-ES-DOUBLE	Bakery	100,000 BTU
Electric		
ZEPHAIRE-200-E-SINGLE	Bakery	208-220/240V
ZEPHAIRE-200-E-DOUBLE	Bakery	208-220/240V

ADDITIONAL MODELS AVAILABLE

BLODGETT

HALF-SIZE ELECTRIC CONVECTION OVEN

- Stainless steel exterior, double-sided porcelain liner, and solid mineral fiber insulation
- Easy access dual-pane glass door
- Accurate solid state controls minimize temperature variations
- 2 speed, ¼ hp convection motor for fast and gentle baking
- 208-220/240V
- 1 year parts and labor warranty, plus a 3 year door warranty

CTB SINGLE 5kW

ADDITIONAL MODELS AVAILABLE

BLODGETT

DFG-100-ES - SINGLE

PREMIUM FULL-SIZE GAS CONVECTION OVENS

- Stainless steel front, top, sides and legs
- Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- Dual-pane thermal glass windows
- Optional simple touch control panel upgrade available
- ¾ hp two speed fan motor
- 3 year parts, 2 year labor and 5 year limited warranty on doors

	Oven Depth	BTU
DFG-100-ES-SINGLE	Standard	45,000
DFG-200-ES-SINGLE	Bakery	50,000
DFG-100-ES-DOUBLE	Standard	90,000

ADDITIONAL MODELS AVAILABLE

TRUVECTION LOW-PROFILE CONVECTION OVENS

- Stainless steel construction with coved, porcelain interior
- Patented, high efficiency, in shot burners
- Dependent doors with windows
- Soft air, two-speed, ½ hp fan motor
- Electronic ignition
- Cool down fan mode
- 24/7 warranty

TVGS/12SC

TVES/20SC

TVES/30SC

Electric - 7.5 kW/Deck

TVES/10SC	Single Deck
TVES/20SC	Double Deck
TVES/30SC	Triple Deck

Gas - 52,000 BTU/Deck

TVGS/12SC	Single Deck
TVGS/22SC	Double Deck
TVGS/32SC	Triple Deck

GAS CONVECTION OVENS

- Stainless steel front, doors, sides and top
- Gentle bake mode switch
- Solid state temperature controls
- Rapid cool down switch
- Independently operated doors with double pane windows
- 1 year limited parts and labor warranty

SG4
Shown with optional casters

SG4	Single Deck, 60,000 BTU
SG44	Double Deck, 120,000 BTU

CONVECTION OVENS

- Stainless steel front, doors, sides and top
- Independently operated doors with double pane windows
- Solid state dial controls
- ½ hp two speed oven blower motor
- VC5 models have removable doors and LED displays for time and temperature with built-in service diagnostics
- 1 year limited parts and labor warranty

VC4ED
Shown with optional casters

Electric - 12.5 kW, 208/240V

VC4ED	Single Deck
VC5ED	Single Deck
VC55ED	Double Deck

Gas - Natural Gas or LP Gas, 50,000 BTU

VC4GD*	Single Deck
VC5GD*	Single Deck
VC55GD*	Double Deck

ADDITIONAL MODELS AVAILABLE

SL CONVECTION OVENS

- Stainless steel front, top and sides
- Unibody construction
- Interior light (standard)
- "Plug and Play" controls
- Fully welded door frames
- Two stage dependent doors
- 38" wide

SLES/10SC

Electric, 11 kW/Deck

SLES/10SC	Single Deck
SLES/20SC	Double Deck

Gas, 72,000 BTU

SLGS/12SC	Single Deck
SLGS/22SC	Double Deck

ADDITIONAL MODELS AVAILABLE

G-SERIES CONVECTION OVENS

- Stainless steel front, top and sides
- 90,000 BTU per deck
- Unibody construction
- "Plug and Play" controls
- Fully welded door frames
- Front serviceable
- Two stage dependent doors
- Patented jet stream burners
- 38" wide
- 3 year parts and labor warranty

GS/25SC
Shown with optional casters

GS/15SC	Single Deck
GS/25SC	Double Deck

ADDITIONAL MODELS AVAILABLE

613 SERIES GAS CONVECTION OVENS

- Stainless steel front, sides, and top
- Full-sized, standard depth porcelain interior
- 40,000 BTU

613-G1V

613-G1V	65/35 Dependent Doors, 1 Window
613Q-G1V	50/50 Independent Doors, 2 Windows

ADDITIONAL MODELS AVAILABLE

Your Solutions Partner

E SERIES CONVECTION OVENS

- Stainless steel front, painted steel top and sides
- Full-sized, standard depth porcelain interior
- Independent doors
- 2-speed fan

E101-E

Electric - 208-240V

E101-E	Single Deck
E102-E	Double Deck

Gas - 40,000 BTU

E101-G	Single Deck
E102-G	Double Deck

ADDITIONAL MODELS AVAILABLE

CHEFSERIES™ ELECTRIC CONVECTION OVENS

- Heavy-duty stainless steel exterior and porcelainized steel cooking compartment
- Simultaneous-opening heavy-duty doors with cool-touch handle
- Powerful, rear-mounted 2-speed fan
- EnviroStar™ control with 1-shot and pulse steam touch pads
- 208/240V
- 2 year parts and labor warranty

ECSF-ES1
Shown on optional stand

ECSF-ES1	Single Deck
ECSF-ES2	Double Deck

FEATURED CHEF

CHEF ALYSSA DEGREEFF

Corporate Chef,
Duke Manufacturing

RECIPE

CAJUN CRAWFISH BAKE/ CREAMY CRAWFISH SOUP

INGREDIENTS

Base:
8 oz unsalted butter
5 green bell peppers, small dice
2 large yellow onions, small dice
4 garlic cloves, minced
1 lb cream cheese
1 lb crawfish tails
Chili powder, to taste
Cayenne pepper, to taste
Salt and pepper, to taste

Breadcrumb Topping for Bake:
½ cup bread crumbs
½ cup mozzarella, finely grated
1 Tbsp flat leaf parsley, finely chopped

For Soup:
1 qt chicken stock
1 tsp gumbo filé
1 Tbsp flat leaf parsley, finely chopped

Base
Melt butter and sauté bell peppers, onions and garlic in a large skillet until the onions are translucent. Stir in cream cheese until mixture is smooth, and then add the crawfish tails. Season with chili powder, cayenne pepper, salt and black pepper to taste.

For Bake
Cover and simmer base for 30 minutes. Pour into casserole dish or individual ramekins, cover with breadcrumb mixture, and bake uncovered at 350°F for 8-14 minutes or until cheese has melted and breadcrumbs turn golden brown. Serve with baguette.

For Soup
Add chicken stock, gumbo filé and parsley to the base, cover and simmer for 1 hour. Serve as is or pour over rice.

Your Solutions Partner

Courtesy of Duke Manufacturing

TURBOFAN® ELECTRIC CONVECTION OVENS

- Stainless steel front, sides and top exterior
- Porcelain enameled oven chamber
- Safe-touch vented drop down door
- Stay-cool door handle
- Stands can include 3" casters

USE22M3

Half-Size Ovens	Width	Sheet Pan Cap.	Controls
USE22M3	24"	3	Manual
USE23D3-P	24"	3	Digital
USE23M3-P	24"	3	Manual
Full-Size Ovens w/Stainless Steel Stand			
USE27M2 W SK2731U STAND	31⅞"	2	Manual
USE28D4 W/ SK2731U STAND	31⅞"	4	Digital
Double Stack Full Size Oven			
USE28M4/2C (W/DSK27/28/31C)	31⅞"	4 Each	Manual

ADDITIONAL MODELS AVAILABLE

MOFFAT

30 SERIES TURBOFAN® CONVECTION OVENS

- Stainless steel front, sides and top and fully porcelainized interior
- Electronic and touchscreen controls available
- Programmable
- Moisture injection, no drain required
- Safe-touch door

USE31D4
Shown without moisture injection, includes broiler element

Half Size Electric Oven	Width	Sheet Pan Capacity
USE31D4-T	31⅞"	(4) ½ Size
Half Size Electric Oven w/Proofer/Holding Cabinet		
USE33D5/USP10M*	24"	(5) ½ Size, 10 Proofer
Full Size Electric Ovens w/Proofer/Holding Cabinet		
USE32D5/USP8M*	28⅞"	5 Full Size, 8 Proofer
USE35T6-26/P85M8	35⅞"	6 Full Size, 8 Proofer
Full Size Double 33K BTU Gas Oven w/Base Stand		
USG32D5/2 (W/DSKG32)*	28⅞"	2 Full Size

ADDITIONAL MODELS AVAILABLE

XR8-G
Shown with stand

BLODGETT

MINI ROTATING OVENS

- Fully welded angle iron frame with double pane tempered glass doors
- Digital control with 6 programmable presets, steam vent control, blower delay and separate bake and steam times
- Holds 8 full size sheet pans, adjustable spacing
- 2 speed blower motor, ¾ hp
- 2 year parts and 1 year labor warranty

XR8-G	Gas, 110,000 BTU
XR8-E	Electric, 18 kW

TRIO VENTLESS ROTATING PIZZA OVEN

- Bakes pizza in as little as 5 minutes
- Stainless steel construction
- Programmable touchscreen control
- Ventless convection baking, hood not required
- Direct baking on nickel coated perforated decks to help with heat retention
- 1 year labor and 2 year parts warranty

RPO3	Holds (3) 18" Pizzas

DOYON BAKING EQUIPMENT EXPERTS

NU-VU FOOD SERVICE SOLUTIONS

OVEN/PROOFERS

- Stainless steel construction
- Dual pane cool-to-the-touch oven door
- Programmable touchscreen control
- Wi-Fi capabilities
- Best-in-class airflow system
- Magnetic handles
- AUTOMIST® Proofer
- 208-240V

QBT-3/9

	W x D x H	18" x 26" Pan Capacity
QBT-3/9	38½" x 28⅝" x 77¾"	3 Oven/9 Proofer
QBT-4/8	32¼" x 37" x 77¾"	4 Oven/8 Proofer
QBT-5/10	32¼" x 37" x 83⅞"	5 Oven/10 Proofer

Y-600

GAS SUPER DECK PIZZA OVENS

- Stainless steel exterior and FibraMent® hearth deck
- Unique microslide top and bottom heat controls
- Legs and flue are included
- 60" x 36" deck
- 2 year limited parts and labor warranty

	W x H	Deck(s)	BTU
Y-600	78" x 55⅛"	Single	120,000
Y-602	78" x 66"	Double	240,000
Brick-Lined			
Y-600BL	78" x 55⅛"	Single	120,000
Y-602BL	78" x 66¼"	Double	240,000

GAS DECK PIZZA OVENS

- Stainless steel top, sides and doors
- Spring balanced door provides easy access to the baking chamber with a 2" thick cooking surface
- 2" lip below the cooking chamber opening prevents heat loss
- 1 year labor, 18 months parts warranty

36" x 48" Cooking Surface, LP: 90,000 BTU or NAT: 95,000 BTU

SD448 SINGLE	65"w, Single, 7"h Door
SD448 DOUBLE	65"w, Double, 7"h Door
SD1048	65"w, Single, 10"h Door
SD1048 DOUBLE	65"w, Double, 10"h Door

36" x 60" Cooking Surface, LP: 120,000 or NAT: 130,000 BTU

SD1060 SINGLE	80"w, Single, 10"h Door
SD1060 DOUBLE	80"w, Double, 10"h Door

ADDITIONAL MODELS AVAILABLE

1048 SINGLE

GAS PIZZA DECK OVENS

- Stainless steel front, top, sides and back
- Ultra Rokite deck for excellent baking results
- Spring assist doors with concealed hinges
- Heavy chrome plate tubular steel door handle
- Heavy-duty angle iron frame for long life
- Aluminized steel combustion chamber and baking compartment
- 2 year parts and 1 year labor warranty

	W x D x H	BTU
1048 SINGLE	60³⁄₁₆" x 46½" x 57"	85,000
1060 SINGLE	78¼" x 46⅝" x 57"	120,000

WF SERIES WAVE GAS PIZZA OVENS

- Revolutionary "Wave" Design firebrick lined baking chamber forces the heat from the burners back down on the top of the cooking surface
- Stainless steel sides
- Dual controls allow you to independently control the main burner and side burner temperatures
- 1 year labor, 18 months parts warranty

WF42 SINGLE	62½"w, 36" x 36" Cooking Surface, 130,000 BTU
WF60 SINGLE	80"w, 36" x 54" Cooking Surface, 155,000 BTU

ADDITIONAL MODELS AVAILABLE

2501/1346

DIGITAL COUNTERTOP IMPINGER® OVENS

LINCOLN
A Welbilt Brand

- Replaces a half-size convection oven in cooking speed and capacity
- Reversible conveyor direction
- Digital time and temperature controls
- Can be stacked 2 high
- 35⅜" wide OA, 16" wide conveyor

31" long Conveyor		50" long Conveyor	
2501/1353	208V	**2501/1346**	208V
V2501/1353	208V, Ventless	**V2501/1346**	208V, Ventless
2502/1353	240V	**2502/1346**	240V
V2502/1353	240V, Ventless	**V2502/1346**	240V, Ventless

ADDITIONAL MODELS AVAILABLE

1601-000-U

IMPINGER® LOW-PROFILE CONVEYOR PIZZA OVENS

- Stainless steel top, front and sides
- Front-loading glass access door with cool-to-the-touch handle
- 32" wide reversible conveyor
- Digital control panel
- Easy-order package ovens include stand with casters
- Can be stacked 3 high

1600-000-U	Natural Gas, 110,000 BTU
1601-000-U	LP Gas, 110,000 BTU
1622-000-U	Electric, 120/208V
Easy-Order Packages	
1600-1	Single
1600-2	Double
1600-3	Triple

ADDITIONAL MODELS AVAILABLE

LINCOLN
A Welbilt Brand

1400-2

IMPINGER® I CONVEYOR OVENS

- Stainless steel top, front and sides
- Bake, cook, reheat and finish virtually any food item up to two to four times faster than other conventional ovens
- Microprocessor controlled bake time/conveyor speed
- Reversible indirect drive with AC motor
- Stackable up to 2 high
- 32" wide x 73" long conveyor belt
- Easy-order package ovens come with one or two ovens with glass access window, one take-off shelf per oven, oven top, and stand with casters

1450-000-U	Natural Gas, 120,000 BTU
1451-000-U	LP Gas, 120,000 BTU
1452-000-U	Electric, 120/208V
1453-000-U	Electric, 120/240V
Easy-Order Packages	
1400-1	Single
1400-2	Double

LINCOLN
A Welbilt Brand

1116-000-U

1100 SERIES IMPINGER® II EXPRESS CONVEYOR OVENS

- Stainless steel top, front and sides
- Microprocessor controlled bake time/conveyor speed
- Front loading, removable conveyor
- 18" wide conveyor, 28" long baking chamber
- Conveyor speed is reversible and adjustable

Stackable 3 High	
1116-000-U	Natural Gas, 40,000 BTU
1117-000-U	LP Gas, 40,000 BTU
1132-000-U	Electric, 208V
Ventless, Single Stack	
1180-1V	Single Stack, Electric, 208V or 240V
1180-2V	Double Stack, Electric, 208V or 240V

ADDITIONAL MODELS AVAILABLE

LINCOLN
A Welbilt Brand

Shown with optional casters

FRYMASTER
A Welbilt Brand

HIGH EFFICIENCY VALUE GAS FRYER

- Stainless steel frypot and door, aluminized sides
- Tube-type frypot design
- Wire form basket hanger and two fry baskets
- Millivolt control system
- Durable temperature probe
- Thermo-tube design
- 6" adjustable steel legs

ESG35T 35 lb Oil Capacity, 70,000 BTU

FMJ250

FRYMASTER
A Welbilt Brand

MJ140

PERFORMANCE GAS FRYERS

- Stainless steel frypot, door and cabinet
- Millivolt controller, no electric connection required
- Reliable, centerline, fast-action temperature probe
- Master Jet burners ensure even heat distribution
- Two twin baskets
- (4) 6" steel legs with casters, 1" adjustment

	Frypots	Oil Capacity/Frypot	BTU
MJ140	1	40 lb	110,000
MJ240	2	40 lb	110,000
MJ150	1	50 lb	122,000
MJ250	2	50 lb	122,000
MJ350	3	50 lb	122,000
Chicken & Fish Fryer			
MJ1CF	1	80 lb	150,000
Fryers w/Built-in Filtration			
FMJ240	2	40 lb	110,000
FMJ250	2	50 lb	122,000
FMJ350	3	50 lb	122,000

FPRE214TC

RE14TC

ULTRA HIGH EFFICIENCY ELECTRIC FRYERS

- Stainless steel frypot, door and cabinet
- Open frypots with a full or split design
- Long-life heating elements
- Robust, RTD 1° compensating temperature probe
- CM3.5 controller
- Melt cycle and boil out mode
- Deep cold zone
- 2 twin fry baskets included
- Casters
- Oil capacity: 25 lb for split frypots, 50 lb for full frypot models

FRYMASTER
A Welbilt Brand

Electric Fryers	Width	kW	Frypot
RE14TC	15⅝"	14	Split
RE17TC	15⅝"	17	Split
Electric Fryers w/Filtration			
FPRE214TC	31⅜"	14	Full
FPRE314TC	47"	14	Full
FPRE414TC	62⅝"	14	Split
FPRE217TC	31⅜"	17	Full
FPRE317TC	47"	17	Full
FPRE417TC	62⅝"	17	Split

FRYMASTER
A Welbilt Brand

STANDARD GAS FRYERS

- Stainless steel frypot, door, and cabinet
- Open-pot design
- Millivolt temperature controls, no electric connection required
- Snap-action thermostat
- Master Jet burner heat transfer system
- 6" casters

	Oil Capacity	BTU
GF14	40 lb	100,000
GF40	50 lb	122,000

GF14

POWERFRY3™ GAS FRYERS

- Stainless steel cabinet and fry tank
- Energy saving SoftStart™ ignition system extends oil life while requiring lower BTU's
- Energy efficient ThreePass™ heat transfer system delivers greater throughput and shorter cook times
- Electronic matchless ignition
- Twin fry baskets with plastic coated handles
- 6" casters
- 1 year limited parts and labor warranty, 10 year fry tank limited warranty

Solid State Analog Controls	Fryers	Oil Capacity, Each Fryer	BTU
1TR45A	1	45-50 lb	70,000
Solid State Analog Controls, Built-In KleenScreen PLUS® Filtration			
1TR45AF	1	45-50 lb	70,000
2TR45AF	2	45-50 lb	140,000
3TR45AF	3	45-50 lb	210,000
4TR45AF	4	45-50 lb	280,000
Digital Controls, Built-In KleenScreen PLUS® Filtration			
1TR65D	1	65-70 lb	80,000

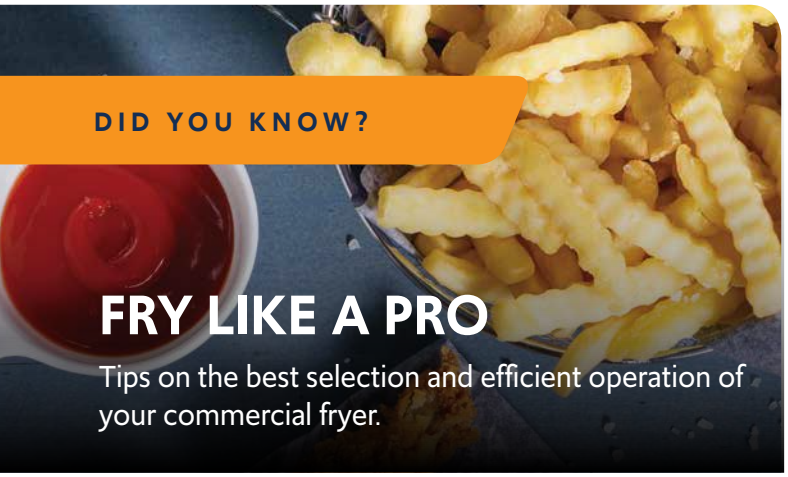
E-Z GRIP® FRYER BASKETS

- Ergonomically designed to allow a "squeezing" action for a better grip when handling basket
- Nickel plated with teal vinyl-coated handle

225-1084	4¼" x 13¼" x 5½"
225-1082	5⅝" x 11" x 4¼"
225-1052	5¾" x 13¼" x 5¾"
225-1063	6⁵⁄₁₆" x 12⅛" x 5⁵⁄₁₆"
225-1026	6½" x 12⅞" x 5⅜"
225-1073	12¼" x 13" x 5¼"

ADDITIONAL MODELS AVAILABLE

225-1026



DID YOU KNOW?

FRY LIKE A PRO

Tips on the best selection and efficient operation of your commercial fryer.

THE OIL

Recovery Time Equals Efficiency: Recovery time is the amount of time it takes the fryer to return to its optimum temperature after adding food to the oil. The faster the recovery time, the more efficient your operation will be.

Frying Oil Life: The life of the frying oil can be indefinitely prolonged by filtering the fat twice every day and then adding 10% new oil, which is enough to rejuvenate the original oil. For example, for a 35 lb. fryer, 3½ pounds of fresh oil must be added. Following this method will reduce your oil costs.

Oil Breakdown: 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 such as breaded foods and wet items like frozen French fries, the life of the cooking oil can be considerably extended. When this is not possible, and most or all the fried items are wet, several slices of dried bread can be nested between the twin baskets periodically, and fried to absorb the excess water

Size Matters

Determining the Right Size for Demand
Fryer productivity is usually measured by pounds of product per hour. The general rule is that a fryer can produce up to 2 times its weight in oil. For instance, a 40 lb fryer will produce 65 to 80 pounds of fries per hour.

Choosing the Correct Size Frying Area
If you fry large pieces of fish or meat, you want to make sure your frying area can accommodate the food without compromising its shape. Select a fryer with a frying area big enough to handle the foods you fry.

STANDARD GAS FRYER

- Stainless steel frypot with 10 year warranty
- Open vat design for easy cleaning
- 111,000 BTU input uses unique crossfire burners to cook like a 125,000 BTU fryer
- 4-sided heating system provides maximum recovery
- Fully insulated cabinet
- 6" adjustable legs
- 14" wide

14GS
35-50 lb Oil Capacity

TUBE-FIRED GAS FRYERS

- Stainless steel tank, front and door
- Battery spark ignitor
- High temperature safety limit switch
- Built-in integrated flue deflector
- 1¼" full port drain valve
- Two twin fry baskets (regular mesh)
- Tube rack
- Removable basket hanger
- 6" adjustable legs

35AS
Shown on optional casters

	Width	Oil Capacity	BTU
35AS	15⅛"	40-45 lb	90,000
40AS	15⅛"	40-45 lb	107,000
45AS	15⅛"	40-45 lb	122,000
70AS	20⁵⁄₃₂"	65-80 lb	150,000

FRYMASTER
A Welbilt Brand

OIL-CONSERVING FRYERS

- Stainless steel frypot, door and cabinet sides
- SMART4U® lane controller has programmable cook buttons and features that make it easy to produce consistent, great-tasting food
- RTD 1° compensating temperature probe
- CM3.5 controllers on electric models, easyTouch™ controllers on gas models
- Long-life heating elements
- 3 twin baskets per frypot

11814EF

Electric, High Production, 60 lb Oil/Frypot	
11814E	20"w, 1 Fryer
11814EF	20"w, 1 Fryer w/Filtration
21814EF	40"w, 2 Fryers w/Filtration
31814EF	60"w, 3 Fryers w/Filtration
Electric, 60 lb Oil/Frypot	
1FQE60U	20"w, 1 Fryer
2FQE60U	40"w, 2 Fryers
3FQE60U	60"w, 3 Fryers
Gas, 70,000 BTU, 30 lb Oil/Frypot	
2FQG30U	31¼"w, 2 Fryers
3FQG30U	47⅛"w, 3 Fryers
4FQG30U	61½"w, 4 Fryers
Gas, w/FilterQuick® Automatic Filtration, 119,000 BTU, 63 lb Oil/Frypot	
1FQG60T	20"w, 1 Fryer
2FQG60T	40"w, 2 Fryers
3FQG60T	60"w, 3 Fryers

FPPH255

HIGH-EFFICIENCY GAS FRYERS W/FILTRATION

- Stainless steel frypot, door and cabinet sides
- 50 lb frypot with open pot design
- 80,000 BTU input per full frypot
- Digital controllers
- Center-mounted RTD, 1°F compensating temperature probe
- Infrared burners ensure state-of-the-art heat transfer
- Electronic ignition
- Automatic melt cycle and boil out temperature control
- Includes 2 twin baskets per frypot
- 29⅝"d x 45⅝"h

FRYMASTER
A Welbilt Brand

FPH155DIGITAL	15⅝"w, 1 Fryer
FPPH255DIGITAL	31⅜"w, 2 Fryers
FPPH355DIGITAL	47"w, 3 Fryers
FPPH455DIGITAL	62⅝"w, 4 Fryers

BLACK DIAMOND GAS FRYERS

- 16 gauge stainless steel tank
- Thermostat range 200° to 400°F
- Includes two nickel-plated wire mesh baskets
- Standing pilot light
- 6" adjustable legs
- Available in natural gas (/NG) or propane (/LPG)

Admiral Craft
Equipment Corp.

BDGF-90

	Width	Oil Capacity	BTU
BDGF-90	15½"	35-40 lb	90,000
BDGF-120	15½"	45-50 lb	120,000
BDGF-150	21"	65-70 lb	150,000

VULCAN

2GR45MF
Shown with optional casters

GAS FRYERS W/KLEENSCREEN PLUS® BUILT-IN FILTRATION SYSTEM

- Tube-fired fryers with stainless steel fry tanks and 2 fry baskets each
- Millivolt thermostat controls
- Filtration system uses paperless, stainless steel filter screen
- ⅓ hp filtration motor and pump circulate frying compound at a rate of 8 gallons per minute
- 1 year limited parts and labor warranty, 12 year fry tank replacement part warranty

	Fryers	Oil Capacity, Each Fryer	BTU
2GR45MF	2	45-50 lb	240,000
2GR65MF	2	65-70 lb	300,000
2GR85MF	2	85-90 lb	300,000
3GR45MF	3	45-50 lb	360,000
3GR65MF	3	65-70 lb	450,000
3GR85MF	3	85-90 lb	450,000
4GR45MF	4	45-50 lb	480,000

SOLSTICE SUPREME GAS FRYERS

- Stainless steel tank, cabinet, front, doors and sides
- Highest gas efficiency rating in the industry
- Matchless ignition automatically lights the pilot and saves money during off time
- Solstice burner technology, no blower or ceramics
- Integrated flue deflector
- Solid state thermostat
- Removable basket hanger
- 9" adjustable legs

SSH55

SSH55	40-50 lb Oil Capacity, 80,000 BTU
SSH60	50-60 lb Oil Capacity, 80,000 BTU
SSH75	75 lb Oil Capacity, 105,000 BTU

TUBE-FIRED GAS FRYERS

- Stainless steel tank, front, door, sides and splashback
- 2 twin size baskets included
- Solstice burner/baffle design
- Thermostat: 200° to 400°F
- 9" adjustable legs

VF35S	35 lb Oil Capacity, 70,000 BTU
VF65S	65 lb Oil Capacity, 95,000 BTU

GAS FRYERS

- Stainless steel front and door
- High temperature safety switch
- Integrated flue deflector
- Long-lasting, high-temperature alloy stainless steel heat baffles
- Standing pilot light
- Removable basket hanger
- Basket(s) included
- Adjustable legs

SG14S

Economy w/Stainless Steel Tank & Galvanized Sides

35C	35-40 lb Oil Capacity, 90,000 BTU
45C	42-50 lb Oil Capacity, 122,000 BTU
65C	65-80 lb Oil Capacity, 150,000 BTU

Solstice™ Fryers w/Stainless Steel Tank & Sides

SG14S	40-50 lb Oil Capacity, 110,000 BTU
SG14RS	40-50 lb Oil Capacity, 122,000 BTU

SPECIALTY FRYER BASKETS

- Stainless steel basket features one-piece construction with a long-lasting frame

18/8 Stainless Steel

FB-03	Chimichanga/Burrito, 11½" x 6" x 3⅞", High Temp.-Resistant Plastic Handle, 18/8 S/S
TB-25	Tortilla Shell, 6¼" dia, 25" Handle, Chrome-Plated
TB-20	Round Taco Salad Bowl, 18" Handle, Nickel-Plated
TB-22	Triangular Taco Salad Bowl, 18" Handle, Nickel-Plated

ADDITIONAL MODELS AVAILABLE

ROUND WIRE FRYER BASKETS

- Nickel plated
- ¼" 4-mesh

FBR-9	9½" dia x 5¾"h, 8" Handle
FBR-11	10½" dia x 6"h, 9" Handle

ADDITIONAL MODELS AVAILABLE

STANDARD FRYER BASKETS

- Nickel plated
- One-piece construction, non-welded structure
- Long lasting frame
- High-temperature resistant colored plastic handle

FB-10

FB-10	12⅛" x 6½" x 5⅜", 10" Orange Handle
FB-20	13¼" x 5⅝" x 5⅝", 10" Blue Handle
FB-30	13¼" x 6½" x 5⅞", 10" Green Handle
FB-40	17" x 8¼" x 6", 12" Yellow Handle

ADDITIONAL MODELS AVAILABLE

PITCO

SFSELVRF

SOLSTICE SUPREME™ REDUCED OIL VOLUME FRYERS W/FILTRATION

- Offers 13% reduction in oil volume
- Lift assist system with 5 slot rack holder
- Tray hooks make loading/unloading racks easier
- Stainless steel tank and cabinet
- Drain valve interlock
- 10 GPM filter pump
- 9" adjustable legs
- 76 lb oil capacity

SFSELVRF Electric, 17kW
SFSGLVRF Gas, 125,000 BTU

GAS PASTA COOKER & RINSE STATION

- Prepares up to 190 servings of uncooked pasta per hour
- Stainless steel exterior cabinet and tank
- Complete self-contained work center requires less than seven feet of floor space
- Solstice burner technology, no blower or ceramics
- High efficiency design
- 12 gallon water capacity
- 14" x 18" cooking area

SSPG14

SSPE14 Electric, 12½ kW
SSPG14 Gas, 60,000 BTU

PITCO

ELECTRIC FRYER

- Stainless steel front, door, sides, tank and splash back
- Electric thermostat with front panel ON/OFF switch
- Removable basket hanger
- Two twin size baskets included
- 6" adjustable legs

E35 35 lb Oil Capacity

RETHERMALIZERS

- Stainless steel tank
- Cabinet polished stainless steel front, door and splash back
- Aluminized steel sides and back
- Automatic water fill with bypass switch
- Digital controller with timers
- Drain valve interlock
- Common drain outlet
- Adjustable 6" legs

PITCO

SRTE14 Electric, 16½ gal Water Capacity, UL
SRTG14 Gas, 17½ gal Water Capacity, CGA

PITCO

PORTABLE FRYER FILTERS

- Filter pan and pump assembly enclosure are constructed of polished stainless steel
- Quick disconnect hose connections
- Easy to remove filter media assembly for quick and easy filter paper replacement
- Lift-out filter pan for easy cleaning
- Return hose nozzle is nickel-plated steel with a non-heat conducting handle

P14 55 lb Oil Capacity
P18 75 lb Oil Capacity

BLUE HOSE® GAS CONNECTOR KITS

- Kits include SnapFast®, the only one-handed quick-disconnect and two 90° street elbows
- Limited lifetime warranty
- Optional Swivel Max® end fittings provide full 360° multi-plane range of motion

Standard Kits	
1675KIT36	¾" x 36"
1650KIT48	½" x 48"
16100KIT48	1" x 48"
Kits w/Swivel MAX®	
1675KITS36	¾" x 36"
1650KITS48	½" x 48"
16100KITS48	1" x 48"

Dormont® A WATTS Brand

STATIONARY GAS CONNECTOR HOSES

- Stainless steel with antimicrobial PVC coating
- Yellow

1650NPFS36	½" x 36"
1650NPFS48	½" x 48"
1675NPFS36	¾" x 36"
1675NPFS48	¾" x 48"
16100NPFS36	1" x 36"
16100NPFS48	1" x 48"

BPM-40GC
Shown w/optional 2" tangent draw off

groen

MANUAL TILTING BRAISING PANS

- Industry leading 23 cranks to full tilt
- Stainless steel, solid one-piece welded heavy-duty construction
- Stainless steel 180 emery grit sanded cooking surface with industry leading 3" radius corners
- Open leg design for ease and speed of cleaning
- No pinch points versus cabinet base designs
- Etch marks and faucet bracket are standard
- Classic (-C) models include: Electronic, IPX6 water rated control with Power ON-OFF switch with indicator light, temperature control knob
- Advanced (-A) models include: Same control features as Classic models plus a digital display, low & high temperature preset features, manual temperature set feature and a 1 minute to 10 hour digital timer
- Cook2Temp (-C2T) models include: Same control features as Advanced models plus product core probe cooking with MANUAL C2T and AUTO C2T features
- 10 year pan warranty
- Made in the USA

Electric	Capacity	kW	Gas (cont'd)	Capacity	BTU
BPM-30EC	30 gal	11.5	**BPP-30GC2T**	30 gal	104,000
BPM-40EC	40 gal	15.3	**BPM-40GC**	40 gal	144,000
Gas	Capacity	BTU	**BPP-40GC2T**	40 gal	144,000
BPM-15GC	15 gal	65,000	**BPM-40GA**	40 gal	144,000
BPM-30GC	30 gal	104,000			

ADDITIONAL MODELS AVAILABLE

VE30
Shown with optional casters

MANUAL TILTING BRAISING PANS

- Stainless steel front, sides and back
- Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings
- Lid stops in place for vented cooking
- Pan can be fully tilted to empty completely with approximately 30 crank revolutions
- Solid state temperature controls
- 12" legs with adjustable flanged feet
- Electric models have 12 kW FastBatch™ embedded heating technology
- 1 year limited parts and labor warranty

Electric	
VE30	30 lb Capacity, 208V
VE40	40 lb Capacity, 208V
Gas	
VG30	30 lb Capacity, 90,000 BTU
VG40	40 lb Capacity, 120,000 BTU

VULCAN

KLEEN-GARD® HEAVY-DUTY GREASE FILTERS

- Stainless steel
- Safe and dependable flame barrier protection
- 2" nominal thickness, 1⅝" actual thickness

129-2148	12" x 16"
129-2149	12" x 20"
129-2142	16" x 20"
129-2143	20" x 20"
129-2154	20" x 20", Locking Handles

ADDITIONAL MODELS AVAILABLE

FMP

THE BAFFLE BOSS® HOOD FILTER LIFTING TOOL

- Can be used with most major brand hood filters
- Spring tension locking rod adjusts fork to conform to any hood angle
- Folds flat for storage

129-1090	Universal Prongs Adjust from 9¾" to 15" Across

ADDITIONAL MODELS AVAILABLE

CLEVELAND
A Welbilt Brand

GAS-FIRED KETTLES

- Type 304 stainless steel kettle and supports
- 50 psi steam jacket rating—all models are ⅔ jacketed, Short Series™ model is full steam jacketed
- Tabletop models have a high capacity pouring lip and a steam control valve
- Floor models feature: flanged feet for bolting to the floor, a condensate drain valve with an insulated handle, a 2" dia tangent draw-off valve with drain strainer and domed covers

KGT12T

KGL40T

KGL40TSH

Tabletop Models	
KGT6T	6 gal, Tilting
KGT12T	12 gal, Tilting
Floor Models	
KGL25	25 gal, Stationary
KGL25T	25 gal, Tilting
KGL40	40 gal, Stationary
KGL40T	40 gal, Tilting
KGL40TSH	40 gal, Tilting, Short Series™
KGL60T	60 gal, Tilting
KGL80T	80 gal, Tilting

ADDITIONAL MODELS AVAILABLE

CLEVELAND
A Welbilt Brand

DURAPAN™ SERIES POWER TILTING SKILLETS

- Stainless steel construction, including clad cooking surface and coved cornered pan
- Adjustable, electronic thermostat
- Fast heat-up and recovery time
- Spring-assist cover with adjustable vent and full width handle
- Serviceable from front
- Splash-proof controls
- Anti-splash pouring lip

SEL30TR

Electric	
SEL30TR	30 gal
SEL40TR	40 gal
Gas	
SGL30TR	30 gal
SGL40TR	40 gal

ADDITIONAL MODELS AVAILABLE

POWER PAN™ SERIES MANUAL TILTING SKILLETS

- Stainless steel pan construction
- Mild steel clad bottom with stainless steel plate for even temperature distribution
- Bead-blasted cooking surface prevents food from sticking
- Splash-proof controls
- Spring-assist cover with full width handle and vent
- Gas models feature an electronic spark ignition system and exclusive dual power settings

SEL30T1

CLEVELAND
A Welbilt Brand

Electric	
SEL30T1	30 gal
SEL40T1	40 gal
Gas	
SGL30T1	30 gal
SGL40T1	40 gal

TABLETOP MANUAL TILTING KETTLES

- Self-contained, steam jacketed units
- Butterfly-shaped pouring lip
- Crank tilt models: industry leading 23 cranks to full tilt
- Faucet bracket standard
- 180 emery grit sanded cooking surface
- Mirrored exterior finish
- Reinforced bar rim
- Classic (-C) models include: electronic, IPX6 water rated control with Power ON-OFF switch with indicator light, temperature control knob
- Advanced (-A) models include: same control features as Classic models plus a digital display, low and high temperature preset features, manual temperature set feature and a 1 minute to 10 hour digital timer
- Cook2Temp (-C2T) models include: same control features as Advanced models plus product core probe cooking with MANUAL C2T and AUTO C2T features
- 10 year hemisphere warranty
- Made in the USA

TDB-20C

TDHC-40A
Shown with optional stand

Electric	Capacity	kW (by Voltage)
TDB-20C	20 qt	6.3 or 8.4
TDB-40A	40 qt	10.8, 12.0 or 14.4
TDB-48C	48 qt	10.8, 12.0 or 14.4

ADDITIONAL MODELS AVAILABLE

Gas	Capacity	BTU
TDH-20C	20 qt	31,000
TDHC-40A	40 qt	52,000
TDH-40C2T	40 qt	52,000
TDHC-48C	48 qt	52,000

EE-40

DH-40C
Shown with optional 2" tangent draw off

FLOOR KETTLES

- Stainless steel with solid one-piece welded construction
- Crank tilt models only: industry-leading 23 cranks to full tilt and mirrored exterior finish
- Faucet bracket standard
- 180 emery grit sanded cooking surface
- Reinforced bar rim
- EE-40 has mechanical controls only
- Classic (-C) models include: electronic, IPX6 water rated control with Power ON-OFF switch with indicator light, temperature control knob
- Advanced (-A) models include: same control features as Classic models plus a digital display, low and high temperature preset features, manual temperature set feature and a 1 minute to 10 hour digital timer
- Cook2Temp (-C2T) models include: same control features as Advanced models plus product core probe cooking with MANUAL C2T and AUTO C2T features
- 10 year hemisphere warranty
- Made in the USA

Electric	Type	Gallon Capacity	kW (by Voltage)
EE-40	Stationary	40	21.6 or 24
DEE-20C	Tilting	20	10.8, 14.4 or 12
DEE-40C	Tilting	40	21 or 24
Gas			BTU
AH-40	Stationary	40	100,000 NG/85,000 LP
DH-40C	Tilting	40	100,000
DH-40C2T	Tilting	40	100,000
DH-60C	Tilting	60	150,000

ADDITIONAL MODELS AVAILABLE, INCLUDING CE MODELS
CONTACT US FOR ADDITIONAL INFORMATION

K20EL

K12ETT

⅔ STEAM JACKETED KETTLES

- Self-contained kettles
- Stainless steel ellipsoidal bottom, tilt handle, and control housing
- Tilting models feature a 2-position tilt lock, upright, 100° for emptying and cleaning
- 1 year limited parts and labor warranty

Tilting, Electric Countertop
K6ETT 6 Gallon Capacity, 7.5 kW
K12ETT 12 Gallon Capacity, 12.0 kW
Stationary, Electric
K20EL 20 Gallon Capacity, 12.0 kW
Tilting, Electric
K60ELT 60 Gallon Capacity, 18 kW
Stationary, Gas
K40GL 40 Gallon Capacity, 100,000 BTU
Tilting, Gas
K40GLT 40 Gallon Capacity, 100,000 BTU
ADDITIONAL MODELS AVAILABLE

TERRY PAN GRABBER

- Thick terry outside, 100% cotton fill with steam stopping vinyl in the middle
- Protects up to 450°F
- Machine washable
- Beige

PG1-2 8" x 11"

TERRY OVEN MITT

- Thick terry on the outside and 100% cotton fill on the inside
- Super-strong KEVLAR® seam thread
- Lab-tested insulation to 450°F
- Machine washable
- Beige

TTSBOM7BE 17" long

RITZ® 685° SILICONE OVEN MITT

- Unique tread design for better grip
- Flame and heat resistant up to 685°F
- 100% cotton terry soft touch interior
- Dishwasher safe and bleach resistant
- Black

RZS685BK17 17" long

CV-CCB-72 -RDP

OUTDOOR CHARBROILER GRILLS

- All stainless steel construction
- Complete with hose and pressure regulators
- 1 year parts and labor limited lifetime warranty on body and cooking grate, 10 year warranty on burners

Country Club w/Roll Dome	Burners	BTU
CV-CCB-72 -RDP	10	159,000
Mobile w/Roll Dome		
CV-MCB-48-RDP	6	99,000
CV-MCB-60-RDP	8	129,000
CV-MCB-72-RDP	10	159,000
Mobile w/Roll Dome & Pro Griddle Package		
CV-MCB-60-RGP	8	129,000
Mobile w/(2) 30" Wind Guards		
CV-MCB-60-WGP	8	129,000

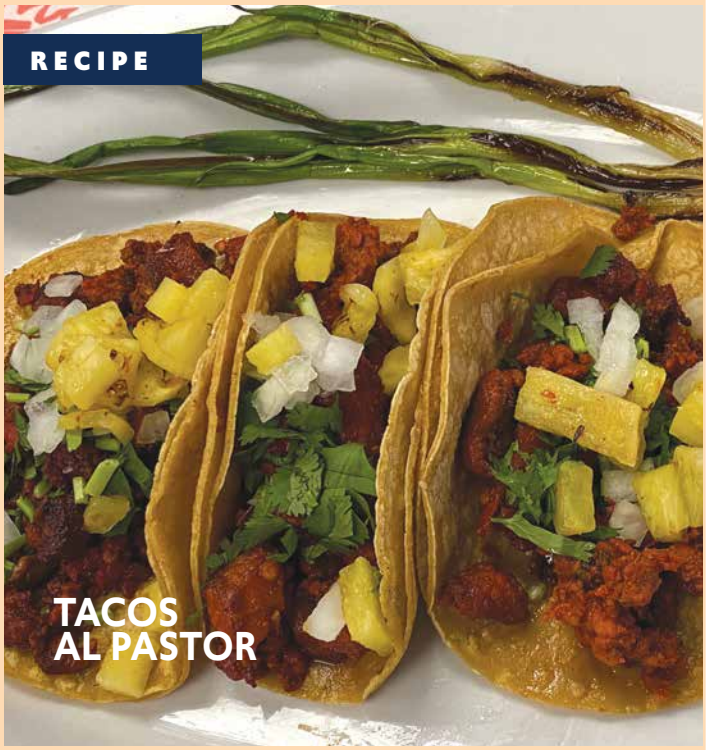
CROWN VERITY

Intertek Intertek

FEATURED CHEF

CHEF HERMAN MARQUEZ

Owner & Operator, Taqueria Mi Gente



INGREDIENTS

5 each – guajillo and pasilla chilies, seeded and torn into pieces
8 cloves of garlic, chopped
1 tsp achiote powder or paste
½ tsp ground cumin
5 whole cloves
1 cup white vinegar
Salt/pepper to taste
2 lb pork tenderloin, thinly sliced
½ cup fresh chopped pineapple

Soak the chilies in a bowl with hot water until soft, about 10 minutes, then drain. Place in a sauce pan, and with a fork mash together with the garlic, achiote, cumin and cloves. Pour vinegar into pan and bring to a boil. Cook and stir until mixture becomes a thick paste. Season with salt and pepper.

Rub chili paste over pork and marinate in the refrigerator for 3-4 hours.

In a large skillet over medium high heat, cook the marinated pork and pineapple until meat is browned and cooked through, 7-10 minutes. Chop cooked meat and serve in fresh tortilla with chopped onion, cilantro, lime wedges and your choice of salsa.

BLODGETT

ROLL-IN ELECTRIC BOILERLESS COMBI OVEN W/TOUCHSCREEN CONTROL

- Stainless steel exterior and interior
- Dual-pane tempered viewing window with hinged inner glass for easy cleaning
- USB port
- Door mounted drip tray reduces the risk of wet, slippery floors
- Automatic door stops at 110° and 180°
- Touchscreen control
- Multiple cooking modes
- 15 wire shelves
- 1 year parts and labor oven warranty

BLCT-202E
44.17"w x 37.44"d x 73.9"h

ADDITIONAL MODELS AVAILABLE

BLODGETT

MINI BOILERLESS COMBI OVENS

BLCT-6E

- Stainless steel interior and exterior
- Requires no top clearance
- Reversible 9-speed fan
- Easy to use touchscreen control stores up to 500 recipe programs with 15 steps each
- Internal core temperature probe
- Capacities given are for full size hotel pans
- 1 year parts and labor oven warranty

Single	W x D x H	Pan Capacity
BLCT-6E	20.2" x 32.13" x 30.18"	5
BLCT-10E	20.2" x 31.69" x 38.05"	10
Double		
BLCT-6-6-E	24.8" x 32.97" x 73.78"	10
BLCT-6-10-E	24.8" x 34.96" x 78.95"	20

BLODGETT

ELECTRIC BOILERLESS MINI COMBI OVENS W/HOODINI™ HOOD

- Stainless steel cabinet interior and exterior
- Ventless Hoodini™ hood combines catalytic system with condensing system
- Removes smoke, odor and moisture from the oven cavity
- No filters to change
- Integrated hood–no fire suppression required
- Touchscreen control
- Stainless steel door with large double pane window
- Capacities given are for full size hotel pans
- 1 year parts and labor oven warranty

BLCT-6E-H

	W x D x H	Pan Capacity
BLCT-6E-H	20.2" x 41.1" x 45.6"	5
BLCT-10E-H	20.2" x 41.1" x 54.6"	10
BLCT-61E-H	35.39" x 36.68" x 74.04"	5
BLCT-101E-H	35.39" x 36.68" x 74.04"	8
BLCT-62E-H	44.09" x 41.35" x 75.81"	12
BLCT-102E-H	44.09" x 41.35" x 75.81"	20

ADDITIONAL MODELS AVAILABLE

Shown with optional casters

GAS COMBINATION OVEN/STEAMER

- Stainless steel top, front and sides
- Dual-pane tempered viewing window with hinged inner glass for easy cleaning
- Uses only 1½ gallons of water per hour in combi mode
- Retractable hose reel hidden behind door, no extraneous hoses
- Semi-auto delime system
- 6½" core temperature probe
- Holds (14) 12" x 20" x 2½"d pans at 3¼" spacing or (7) 18" x 26"d pans at 3¼" spacing
- 1 year parts and labor oven warranty
- Made in USA

BCX-14G SINGLE
42.30"w x 40.19"d x 36.16"h

ADDITIONAL MODELS AVAILABLE

BLODGETT

MINI ELECTRIC COMBI-OVENS

- Four operating modes
- easyTouch 7" full touchscreen control
- ConvoClean system, fully automatic cleaning system with express mode and safe cool down function before cleaning
- Ethernet port (LAN)
- USB port integrated in the control panel
- Multi-point core temperature probe
- UL Listed ventless for use without a hood, local codes prevail
- Available with standard stainless steel finish, or in matte black (add -BLACK)
- 20.3"w x 30.6"d

OES 10.10 ET MINI

CONVOTHERM
A Welbilt Brand

	Height	12" x 20" x 2½"d Pan Capacity
OES 10.10 ET MINI	36.3"	5
OES 6.10 ET MINI	28.4"	4

ADDITIONAL MODELS AVAILABLE

ABC7G-NAT

BOILERLESS COMBI OVEN STEAMERS

- Stainless steel interior and exterior
- 4 wire racks hold (7) 18" x 26" or (14) 12" x 20" pans
- LED temperature display, glass door and halogen lights
- Humidity control, multiple cooking modes, timer
- Auto-reversing fan with electronic braking system
- 1 year limited parts and labor warranty

ABC7E-208	Electric, 208V
ABC7E-240	Electric, 240V
ABC7E-480	Electric, 480V, Hardwired
ABC7G-NAT	Natural Gas, 80,000 BTU

VULCAN

C4 ET 6.20EB

CONVOTHERM 4 COMBI-OVENS

- Advanced Closed System+ operating modes: steam, combi-steam, hot air, Crisp & Tasty, BakePro, HumidityPro, controllable fan
- easyTouch 9" full-touch screen
- Multipoint core temperature probe
- Hands free, fully automated cleaning
- USB port integrated in the control panel
- UL Listed ventless for use without a hood, local codes prevail (6 and 10 shelf models, electric only)

CONVOTHERM
A Welbilt Brand

Electric Boiler	W x D x H	12" x 20" x 2½"d Pan Capacity
C4 ET 10.10EB	43.3" x 37" x 50.4"	10
C4 ET 6.20EB	53" x 44.9" x 39.8"	12
C4 ET 20.20EB	55.5" x 46.1" x 84.7"	40
Gas Injection/Spritzer		
C4 ET 10.10GS	43.3" x 37" x 50.4"	10
C4 ET 6.20GS	53" x 44.9" x 39.8"	12
C4 ET 20.20GS	55.5" x 46.1" x 84.7"	40

ADDITIONAL MODELS AVAILABLE

TVPRES/10SC

ELECTRIC COMBI-OVENS

- Stainless steel construction
- Bake, steam, and TruVapor combination mode
- High-efficiency heating and steam elements
- Two-speed ½ hp fan motor
- Fully welded stainless steel cavity
- Coved corner interior
- Ergonomic door handle
- Positive engagement door latch
- 5-position rack guides and 3 stainless steel oven racks
- 1 year limited parts and labor

TVPRES/10SC	Single Deck
TVPRES/20SC	Double Deck

SOUTHBEND Since 1898

STEAMCUB™ BOILERLESS ELECTRIC STEAMERS

- Heavy-duty 14 gauge stainless steel construction
- Low water indicator and alarm
- Easy-access manual drain valve in front

SteamCub™ Steamers	Type	W x D x H	12" x 20" x 2½"d Pan Capacity
1SCEMCS	Countertop	21.625" x 25.361" x 30.890"	5
(2) 1SCEMCS	Floor	21.625" x 25.361" x 61.78"	10
SteamCub™ Plus Steamer, Rethermalizer & Holding Cabinet			
1SCE	Countertop	27" x 24" x 29"	5

1SCEMCS

CLEVELAND
A Welbilt Brand

ELECTRIC COUNTERTOP CONVECTION STEAMERS

C25EA3-PS

- Stainless steel exterior and coved-corner cooking compartment
- PowerSteam super-heated steam
- High-output stainless steel steam generator with manual, timed drain SmartDrain System with PowerFlush™
- Heavy-duty door and door latch mechanisms with gasket guard
- 24"w x 33"d
- 1 year limited parts and labor warranty

C24EA3-PS	Holds (3) 2½"d Pans, 19½"h
C24EA5-PS	Holds (5) 2½"d Pans, 26"h

ADDITIONAL MODELS AVAILABLE

STEAMCHEF® BOILERLESS CONVECTION STEAMERS

- Heavy-duty stainless steel cooking compartment
- Surecook controls improve cooking speed and accuracy
- Fan forced convection with KleenShield™
- Electro-mechanical timer
- Automatic water fill and drain

22CGT6.1

CLEVELAND
A Welbilt Brand

Electric	W x D x H	12" x 20" x 2½"d Pan Capacity
22CET3.1	21.625" x 32.5" x 24.625"	3
22CET6.1	21.83" x 32.16" x 31.07"	6
Gas		
22CGT3.1	21.63" x 32.19" x 25.69"	3
22CGT6.1	21.75" x 31" x 30.75"	6

ADDITIONAL MODELS AVAILABLE

POWERSTEAM® CONVECTION STEAMERS

- Higher production in a small footprint
- Stainless steel exterior, base and coved-corner cooking compartment
- Separate timer with constant steam feature and power switch for each compartment
- Heavy-duty doors and door latches
- 24"w x 35½"d
- 1 year limited parts and labor warranty

C24ET6-PS

Electric, 208V	
C24ET6-PS	58.3"h, 6 Pan Capacity
C24ET10-PS	71.3"h, 10 Pan Capacity
Gas, 125,000 BTU	
C24GA6-PS	59"h, 6 Pan Capacity
C24GA10-PS	72"h, 10 Pan Capacity

CONVECTION STEAMERS

- Satin finished stainless steel construction
- Removable stainless steel pan supports
- Manual fill, manual drain
- Electric boiler free
- 60 minute electric timer

EPX-5
Shown on optional stand

18"w x 29"d	Height	Pan Capacity
EPXN-3	23"	3
EPXN-5	29½"	5
24"w x 25"d		
EPX-3	23"	3
EPX-5	29½"	5

PRESSURELESS CONVECTION STEAMERS

- Two-compartment steam generator with automatic water fill on start-up and automatic blow down with additional manual drain valve
- Cooking capacity for up to (6) 12" x 20" x 2½" pans
- Each cooking compartment features 60-minute mechanical timer, manual operation mode and cold water condenser
- Type 304 stainless steel cooking compartment
- 24" wide

24CEM24

24CGM200	Gas
24CEM24	Electric
24CSM	Steam Coil

CLEVELAND
A Welbilt Brand

CLEVELAND
A Welbilt Brand

STEAMCRAFT® CONVECTION STEAMERS

21CET8

- Stainless steel construction
- Easy-access generator cleaning port
- Instant steam standby mode
- Electro-mechanical timer with switch for manual operation
- Exclusive steam cooking distribution system
- Removable stainless steel slide racks
- Automatic generator drain contains a "water jet" spray
- Cool-to-the-touch door

Electric	Compartments	W x D x H	12" x 20" x 2½"d Pan Capacity
21CET8	Single	21" x 32.13" x 18.25"	3
21CET16	Single	21" x 32.13" x 25"	5
(2) 21CET8	Double	21" x 30" x 64.5"	6
24CDP10	Double	24" x 34.14" x 65.44"	10
24CEA10	Double	24" x 34.14" x 65.44"	10
Gas			
21CGA5	Single	21" x 32.13" x 25"	5
24CGA10	Double	24" x 35.14" x 65.44"	10
24CGP10	Double	24" x 35.14" x 65.44"	10

STEAMCRAFT® GEMINI™ GAS-FIRED CONVECTION STEAMERS

- Heavy-duty stainless steel construction
- Independent cooking compartments with no shared components and individual controls
- Easy-access generator cleaning port
- Electro-mechanical timer with switch for manual operation
- Exclusive cool-to-the-touch two-piece compartment door design

24CGA10.2

CLEVELAND
A Welbilt Brand

	W x D x H	12" x 20" x 2½"d Pan Capacity	BTU
24CGA10.2	24" x 33.5" x 65.5"	10	72,000
24CGA10.2ES	24" x 33.13" x 65.44"	10	50,000
Short Series™			
24CGA6.2S	24" x 33.13" x 59.21"	6	50,000

CASTER POSITIONING SET

- Includes 2 stainless steel chocks, 8 hex screws and 8 drop-in anchors
- Caster chocks allow for equipment to be returned to its appropriate location, in relation to fire suppression and ventilation systems

28-200 Positioning Set

M7536K

KROWNE

SW75

GAS CONNECTOR KITS

- Designed to be used with stationary and caster-mounted equipment
- Complete Kits include: Gas Connector, Quick Disconnect, Gas Valve, Restraining Kits, and (2) 90° Elbows
- Stainless steel hose with antimicrobial PVC-coated protective layer
- Ends rotate for simple installation and durability

Complete Kits

M7536K	¾" x 36"
M7548K	¾" x 48"

Complete Kit w/Caster Positioning Set

M7548K14	¾" x 48"

Complete Kit w/SwivelKing™

M7548K9	¾" x 48"

SwivelKing™ Gas Valve Swivel Fitting (Only)

SW75	¾" dia

groen

VORTEX®100 STEAMERS

- Requires no water lines, no drain lines and no traditional deliming required
- Optional auto fill available
- Powerful side-mounted convection fan provides even steaming of food
- LEED compliant
- NSF approved holding cabinet
- Field reversible door with hands free door latch
- Mirrored interior
- Digital timer and easy-to-use operational diagnostics
- Available with 208, 240 or 480 voltage
- Industry-leading 4 gallon water reservoir
- "Add water" indicator light
- Cord and plug included, true plug and play unit
- Optional stand in single and double configurations
- Optional steam condensate cap
- 5 year cavity warranty, 1 year parts and labor warranty, additional 1 year parts and labor warranty upon completion of the Groen free start-up
- Made in the USA

VRC-6E

	kW	Pan Capacity
VRC-3E*	6.8	3
VRC-6E	9	6

*Welded stand is optional

ADDITIONAL MODELS AVAILABLE

INTEK CONNECTIONLESS STEAMERS

- High performance boilerless and connectionless 6 pan electric or 5 pan gas counter top steamer
- Does not require traditional deliming
- Powerful side mounted convection fan provides even steaming of food
- LEED compliant
- NSF approved holding cabinet with adjustable hold temperature (electric models only)
- Field reversible door with heavy-duty refrigeration style handle
- 60 minute timer
- kW rates offered in 8 and 12
- "Add water" indicator light
- Cord and plug included, true plug and play unit
- There is an Intek connectionless steamer to fit nearly any application
- Optional stand in single and double configurations
- 1 year unit and 5 year cavity warranty, additional 1 year parts and labor warranty upon completion of the Groen free start-up
- Made in the USA

XS-208-12-3

Electric	kW	Pan Capacity
XS-208-8-3	8	6
XS-208-12-3	12	6
XS-480-12-3	12	6
Gas	BTU	
XSG-5	60,000	5

ADDITIONAL MODELS AVAILABLE

groen

SMARTSTEAM100™ BOILERLESS STEAMERS

- Ready in 20 minutes or less
- No traditional deliming required
- Mirrored interior
- Field reversible door with hands free door latch
- Reservoir steam lid for rapid steam recovery
- Dual water connections
- Powerful side-mounted convection fan
- 60 minute timer
- Steam flow is cut off when door is opened
- Pan support racks are stainless steel and removable
- Optional stand in single and double configurations, GF models include stand
- 5 year cavity warranty, 1 year parts and labor warranty, additional 1 year parts and labor warranty with completion of the Groen free start-up
- Made in the USA

SSB-5G

groen

Gas	Type	Pan Capacity
SSB-5G	Tabletop	5
(2)SSB-5GF	Double Stacked	10
(2)SSB-10GF	Double Stacked	20
Electric		
SSB-5E	Tabletop	5
(2)SSB-3EF	Double Stacked	6
(2)SSB-5EF	Double Stacked	10

ADDITIONAL MODELS AVAILABLE

HY-5E

groen

Electric	Type	kW	Pan Capacity
HY-5E	Countertop	15.5	5
(2)HY-5EF	Double stacked	15.5 per cavity	10
HY-6E	Countertop	18	6
Gas		BTU	
HY-5G	Countertop	62,000	5
(2)HY-5GF	Double stacked	62,000 per cavity	10
HY-6G	Countertop	90,000	6

ADDITIONAL MODELS AVAILABLE

ACCUREX

TOTAL KITCHEN VENTILATION SYSTEMS

Creating clarity from complexity.

Clean, quality airflow—it's one less thing you have to think about because Accurex® engineers and manufactures kitchen ventilation systems to clear away hassle and confusion. From engineering the ideal solution to aftermarket service and more, they are dedicated to providing effective, quality products and services that simplify commercial kitchen ventilation for you. Each component of the ventilation system is engineered to meet both functional and aesthetic requirements while achieving the highest efficiency and lowest operating cost.

Meeting this goal is a critical function of the energy management and controls products Accurex offers. The demand control (or variable volume) kitchen ventilation systems automatically adjust airflow based on demand to reduce energy costs. Accurex makes this possible with two options: the Accurex control system or the Melink Intelli-Hood System. With two variable volume systems to choose from, Accurex can meet the efficiency and cost-saving needs of any commercial kitchen ventilation system.

CONTACT US FOR ADDITIONAL INFORMATION.

CADDY CORPORATION
Food Service Equipment

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.

DID YOU KNOW?

KITCHEN VENTILATION SYSTEMS

Tips for the selection and use of your kitchen ventilation system.

WHEN SELECTING:

- Know your local code requirements for ventilation
- Determine your needs for now and later. It is easy to buy a little extra now but difficult to add on later
- Understand how the ventilation system is designed to perform for optimum comfort and safety
- Use UL or ETL listed products

When Operating & Maintaining:

- Always service your fans and check for loose belts
- Keep the exhaust duct clean
- Clean the grease filters often, they are made to be cleaned in most commercial dishwashers or the pot sink
- Coat all exterior 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.

POLLUTION CONTROL UNIT (PCU)

ELECTROSTATIC PRECIPITATOR (ESP)

POLLUTION CONTROL UNIT (PCU) W/ELECTROSTATIC PRECIPITATOR (ESP)

- Removes smoke and grease particles from the air steam
- Pre-engineered for the most efficient, cost-effective systems
- Suitable for indoor or outdoor installation
- Fire system available, mechanical or electric for internal and duct protection
- An electrostatic precipitator (ESP) is an electronic air cleaner used to mitigate smoke and grease from commercial kitchen exhaust air streams
- An ESP cell module with an integrated self-cleaning system to reduce maintenance costs can be integrated with other PCU filter modules
- Optional odor removal module
- Optional HEPA Final Filter for 99.9% extraction

CONTACT US FOR ADDITIONAL INFORMATION.

FACTORY-BUILT GREASE DUCT

Replace old traditional rectangular ductwork with round ductwork for improved system performance.

Features:
- Available in single or double wall construction
- Reduced static pressure
- Improved acoustics
- Easy to clean, round duct reduces excessive grease build-up
- Faster and cheaper installation
- Factory dye-tested to prevent leaks

CONTACT US FOR ADDITIONAL INFORMATION.

PARAGON DEDICATED OUTDOOR AIR SYSTEM (DOAS)

The ideal HVAC solution, offering exceptional energy savings and unprecedented comfort and humidity control.

Features:
- Double wall, galvanized steel construction
- Mixed air temperature humidity sensor
- Danfoss variable speed inverter scroll compressor
- Up to 3 layers of outdoor air filtration
- Low-leakage outdoor air damper
- Wide indoor coil design
- Electronic expansion valve
- Stainless steel condensate drain pan
- Modular heating
- Variable speed fans
- Removable hinged access doors
- Human Machine Interface (HMI)
- Integrated controls
- Optional fully modulating reheat coil

CONTACT US FOR ADDITIONAL INFORMATION.

ELECTRIC WET CHEMICAL (EWC) FIRE SUPPRESSION

- Faster and more accurate electrical detection
- Monitored, supervised loops on all critical components
- Low voltage interlock for multiple systems
- Battery backup ensures safety even during a power outage
- Cloud-accessibility for real-time monitoring functionality and activation

CONTACT US FOR ADDITIONAL INFORMATION.

CAPTIVEAIRE

CASLINK MONITOR + CONTROL

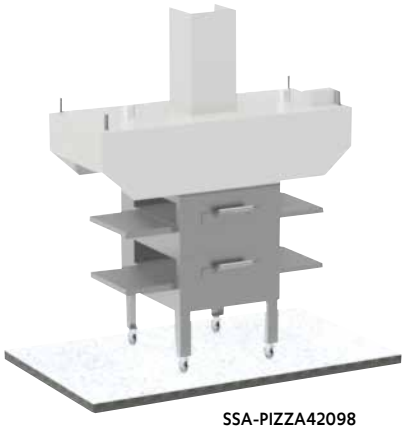
A cloud-based building management system that allows users to monitor and control HVAC, lighting, refrigeration and utilities at NO MONTHLY FEE when maintained by a CaptiveAire representative.

Features:

- Monitoring of indoor air quality, equipment operation and utility usage to optimize employee productivity, enhance customer experience, and reduce downtime loss, and maintenance and utilities costs
- Controls for HVAC, kitchen ventilation & lighting to save on energy costs through strategic scheduling of equipment
- Analytics powered by CASLink's proprietary algorithms are continuously evaluating to enhance performance

CONTACT US FOR ADDITIONAL INFORMATION.

SSA-DISH42042



SSA-PIZZA42098

SIMPLESPEC HOOD SYSTEMS

avtec

- Easy out-of-the-box solution to ventilation
- Stainless steel construction
- Hood models include stainless steel filters, removable grease trough and cup

SSA-BOX120	120" x 60" Box Canopy, 3" Rear Air Space
SSA-DISH42042	42" x 42" Dishwasher Canopy, 2" Gutter, Perforated Duct Screen
SSA-FRYER3-16	54" Fryer Hood w/Built in Plate Shelf, 3" Rear Air Space
SSA-ISLE72R	72" dia Display Cooking Hood w/Globe Lights
SSA-PIZZA24040	Conveyor Pizza Oven Hood, 40"l x 24"d x 12"h
SSA-PIZZA42098	Conveyor Pizza Oven Hood, 98"l x 42"d x 24"h

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Get real parts faster

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Breakthrough Innovations

Cool technology like Serial Number Lookup, PartSPIN® and Smart Manuals make finding and buying parts fast and easy

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Your dedicated team is always ready to help via email, live chat and phone

Same Day Shipping

All in-stock orders ship same day until 9PM ET, Monday-Friday

COUNTERTOP EQUIPMENT

Microwave Ovens ▪ Induction Ranges ▪ Rice Cookers
Griddles ▪ Charbroilers ▪ Toasters ▪ Waffle Irons

HDC18SD2

HEAVY-DUTY COMMERCIAL MICROWAVES

- Stainless steel exterior and interior
- X2 multiple quantity pad automates cook times for multiple portions
- Stores up to 100 cooking programs
- 4-stage cooking, 11 power levels
- Holds a standard half-size pan
- 16½"w x 13½"h
- 3 year warranty

Amana Commercial

	Depth	Door Style	Output
HDC12A2	21⅝"	Window	1200W
HDC182	21⅝"	Window	1800W
HDC18SD2	21⅝"	Solid	1800W
HDC212	22⅝"	Window	2100W

ADDITIONAL MODELS AVAILABLE

Amana Commercial

XpressChef

MRX2

3I SERIES HIGH SPEED OVENS

- Stainless steel exterior and interior
- Enhanced cavity airflow for perfect browning and crisping
- 3000 watts impingement with adjustable fan speed
- Ventless operation
- 1.2 cu ft capacity
- 200° to 520°F temperature range
- Tab and multi-level menu capability
- True-Touch™ HD touchscreen
- 4-stage cooking, 11 power levels, 1200+ memory settings
- WiFi, Ethernet and USB connectivity standard
- 208V/240V
- 14⅛"w x 29¼"d x 22¾"h

MRX1	1000W
MRX2	2000W

Amana Commercial

HEAVY-VOLUME COMMERCIAL MICROWAVE

- 2400 watts
- Stainless steel exterior and interior
- Closing door and pushing control pad is one operator motion
- Door automatically opens at the end of cooking cycle
- 4-stage cooking
- 11 power levels
- 100 memory settings
- ADA-compliant Braille touch pads
- 208/230V

AOC24 13⅝"w x 19³⁄₁₆"d x 17⅝"h

RC17S2

RC22S2

HEAVY-VOLUME COMMERCIAL MICROWAVES

- Stainless steel exterior and interior
- Interior fits two 4"d half-size pans
- 4-stage cooking, 11 power levels
- 100 programmable menu items
- USB port
- 19¼"w x 26"d x 18⅛"h
- 208/240V
- 3 year warranty

RC17S2 1700W
RC22S2 2200W
RC30S2 3000W

Amana Commercial

RFS12TS

MEDIUM VOLUME COMMERCIAL MICROWAVES

- Stainless steel exterior and interior
- Interior fits a 14" platter
- 4-stage cooking, 5 power levels
- 100 programmable menu items
- 10 touch pad control with Braille
- Removable air filter
- 21¾"w x 20¼"d x 14¼"h
- 3 year warranty

RFS12TS 1200W, 120V
RFS18TS 1800W, 208/240V

Amana Commercial

MENUMASTER Commercial

RCS10TS

MEDIUM VOLUME COMMERCIAL MICROWAVES

- 1000 watts
- Stainless steel exterior and interior
- Interior fits a 14" platter
- 4-stage cooking
- 100 programmable menu items
- 22"w x 19"d x13¾"h
- 120V
- 1 year warranty, 3 year magnetron (part only) warranty

RCS10DSE 4 Power Levels, Dial Timer
RCS10TS 5 Power Levels, Braille Touch Pads

Amana Commercial

DID YOU KNOW?

FAST AND EFFICIENT

Microwaves use less energy than other cooking equipment to quickly defrost, rethermalize, reheat or cook. Food goes from refrigerator to microwave to service within minutes, working fast and efficiently without ever heating up the kitchen.

NE-17523

PRO1 COMMERCIAL MICROWAVE OVENS

- Stainless steel front, cabinet and cavity
- 0.6 cu ft capacity
- Holds one half-size, 6"d pan with a cover
- 15 power levels, 30 memory capability, 5-stage cooking
- Top and bottom energy feed
- Controllable LED lights
- 16⅝"w x 20"d x 13³⁄₁₆"h
- Optional MicroSave polycarbonate oven cavity liner is a hygienic, dishwasher safe option to help minimize repairs and downtime
- 3 year magnetron warranty

Panasonic

1200W	
NE-12521	120V, 1 Year Parts & Labor Warranty
NE-12523	120V, 3 Year Parts & Labor Warranty
1700W	
NE-17521	208V, 1 Year Parts & Labor Warranty
NE-17523	208V, 3 Year Parts & Labor Warranty
2100W	
NE-21521	208/240V, 1 Year Parts & Labor Warranty
NE-21523	208/240V, 3 Year Parts & Labor Warranty
Optional MicroSave Oven Cavity Liner	
NE-CPS2A-USA	For Use with NE-12521, NE-12523, NE-17521, NE-17523 and NE-17723

AMSO22

HEAVY-VOLUME STEAMER MICROWAVES

- Stainless steel exterior and interior
- Interior fits two 4"d full-size pans
- 4-stage cooking, 11 power levels, 100 programmable menu items
- Recessed ceramic tray and removable shelf and removable air filter
- USB port
- 25⅝"w x 23½"d x 18⅝"h
- 208/240V
- 3 year warranty

AMSO22	2200W
AMSO35	3500W

Amana Commercial

RMS10DSA

LOW VOLUME COMMERCIAL MICROWAVES

- 1000 watts
- Stainless steel exterior and interior
- 0.8 cu ft interior holds a 12" platter
- See-through door and lighted interior
- 20⅛"w x 15⅞"d x 12¼"h
- 120V
- 1 year warranty, 3 year magnetron warranty

Amana Commercial

RMS10DSA	Dial Timer
RMS10TSA	Touch Controls

2C SERIES HIGH SPEED COMBINATION OVENS

JET14V

- Stainless steel exterior and interior
- 2700 watts convection enhances toasting and browning
- 1.2 cu ft capacity
- 200° to 475°F temperature range
- Touchpad controls
- 4-stage cooking, 11 power levels
- 100 memory settings
- Stackable
- USB port
- V models feature built-in catalytic converter for ventless operation
- 208/240V
- 19¼"w x 26½"d x 18⅛"h

Amana Commercial

XpressChef

		Ventless	
JET14	1400W	**JET14V**	1400W
JET19	1900W	**JET19V**	1900W

4I SERIES HIGH SPEED COMBINATION OVEN

Amana Commercial

XpressChef

- Stainless steel exterior and interior
- 1.38 cu ft oven capacity
- 200° to 520°F temperature range
- 2000W impingement
- 3000W infrared radiant
- Tab and multi-level menu capability
- True-Touch™ HD touchscreen
- Pull-down door with ergonomic handle
- 4-stage cooking
- 11 power levels
- 1200+ memory settings
- Ventless operation
- Stackable
- WiFi, Ethernet and USB connectivity standard
- 208/240V
- 25⅛"w x 27¹³⁄₁₆"d x 20⁵⁄₁₆"h

MXP22TLT 2200W

Panasonic

SR-GA721L

COMMERCIAL ELECTRIC RICE COOKERS

- Easy, push-button operation
- Large rice and grain capacity

Makes 60 Cups Cooked Rice

SR-GA541H Anodized Aluminum, 14⅘"w x 16⁹⁄₁₀"d x 14⅕"h, 120V, 1800W

SR-GA541FH Teflon Non-Stick Coated, 14⅘"w x 16⁹⁄₁₀"d x 14⅕"h, 120V, 1800W

Makes 80 Cups Cooked Rice

SR-GA721L Anodized Aluminum, 19"w x 14"d x 22"h, 208V, 2235W

COMMERCIAL AUTOMATIC RICE & GRAIN COOKER

- Prepares up to (70) 3 oz portions in 30 minutes or less
- Includes 5-hour keep-warm function
- Built-in thermostat maintains heat at a precise and uniform level
- Heavy-duty, non-stick coated pan
- Locking lid with silicone rubber seal
- Magnetic rice scoop holder
- 120V, 1400W

SR-2363ZW 16⁹⁄₁₀"w x 14⅘"d x 14⅕"h

Panasonic

COMMERCIAL ELECTRIC RICE COOKER

- 46 cup cooked rice capacity
- 8-hour keep-warm function
- Aluminum pan, stainless steel lid
- 120V, 1550W

SR-42HZP 16⅞"w x 10½"d x 11⅞"h

HIGH-SPEED OVEN

- Combines convection, broil and microwave (w/inverter technology) functions
- Durable stainless steel body
- 3-step continuous heat setting is possible
- Easy to use color LCD touch panel
- 350°–525°F temperature range
- Adjustable fan speed
- 1 year parts and labor warranty

Panasonic

NE-SCV2NAPR 18.66"w x 22.24"d x 16.22"h

NE-1064F

COMMERCIAL MICROWAVE OVENS

- 1000 watts
- 0.8 cu ft capacity
- Holds one half-size, 6"d pan with a cover
- Unique bottom energy feed
- 20⅛"w x 16½"d x 12"h
- 120V
- 1 year parts and labor warranty
- NE-1054F and NE-1064F have additional 3 year magnetron warranty

Panasonic

6 Minute Electronic Dial Timer

NE-1025F Stainless Steel Front

10 Program Keypad, 6 Power Levels

NE-1054F Stainless Steel Front

NE-1064F Stainless Steel Front, Cabinet and Cavity

NE-2180

SONIC STEAMER® MICROWAVE OVENS

- Connectionless steamer (no hood/water line)
- Stainless steel cabinet and cavity
- 3-stage cooking, 5 power levels
- 8 programmable memory pads and dial timer
- Digital display
- 1.6 cu ft cavity
- 208/230-240V
- NE-2180 model: 1 year parts and labor warranty, 3 year magnetron warranty
- NE-3280 model: 3 year parts and labor warranty, 3 year magnetron warranty

SONIC STEAMER

NE-2180 2100W

NE-3280 3200W

Panasonic

VKII-220

VARIKWIK™ HEAVY-DUTY FAST COOKING OVENS

- Tri-Heat technology cooks fast without microwave
- Stainless steel construction with charcoal finish, SS model has a stainless steel finish
- Touchscreen system with programmable controls
- Stackable with VK-SK stacking kit
- Made in the USA

14" x 10" Cooking Area	Elements	Volts	Watts
VK-120	1	120	1650
VK-220	1	220	2365
14" x 14" Cooking Area			
VKII-220	2	220	3365
VKII-220-SS	2	220	3365
Optional Stand			
VK-OS1	22¾" x 22½" x 34½"		

ADDITIONAL MODELS AVAILABLE

Cadco

HIGH SPEED COMBINATION OVEN

- easyTouch™ control can store up to 1,024 recipes
- Advanced Cooking Technology® for faster, even heating, and browning
- Ventless cooking capability
- Stainless steel construction with cool-to-touch door exterior
- MenuConnect™ software capability
- 208/240V

MERRYCHEF A Welbilt Brand

E4S 23"w x 25³⁄₁₀"d x 23³⁄₁₀"h

WPO500

PIZZA OVENS

- Ceramic decks
- Limited 1 year warranty

WARING COMMERCIAL®

Fits 14" Pizza, 280° - 600°F Temps.	Deck(s)	Electric
WPO100	Single	120V, 1800W
WPO350	Double	240V, 1800W
Fits 18" Pizza, 350° - 840°F Temps.		
WPO500	Single	120V, 1800W
WPO700	Single, 2 Shelves	240V, 3200W
WPO750	Double	240V, 3200W

FEATURED CHEF

CHEF CHRISTOPHER KASIK

Cadco Culinary Manager

CHEF TIP:

VARIABLES IN COOKIE BAKING

Cookies are a simple baked good that can have some hidden variables—like the holding or storage temperature of the raw dough. Also, any inclusions or ingredients can affect dough density, for example: large candy pieces or whole grains. Finally, butter or fat content can change the texture and spread of the dough while baking.

My suggestion for the perfect bake starts before you even portion out the dough. I always suggest preheating your oven about 10%. This will ensure that the recovery from the thermal shock will be minimal, and the heat in the chamber can get right to work. This tip works for other baked goods as well!

Cadco Courtesy of Cadco

MERRYCHEF A Welbilt Brand

EIKON® HIGH SPEED OVENS

- Stainless steel cavity and casework
- Accelerated Cooking Technology® combines tuned impingement, microwave and convection cooking
- Ventless cooking capabilities
- easyTouch® icon-driven touchscreen controls
- Accessory storage on top
- E2S High Trend is available with a red or black exterior, a soft edge front design, and a rail surrounding the accessory storage on top
- 208/240V

E2S HIGH TREND
In black with optional top rail

E2S HIGH CLASSIC	14"w x 23.4"d x 24.4"h
E2S HIGH TREND	14"w x 23.4"d x 25.4"h

MP14-1800

INDUCTION RANGES

- Stainless steel case with glass cooking surface
- Touchscreen control panel
- 90% efficiency rating means more heat is transferred to the pan and less to the kitchen
- 80° to 450°F temperature range
- Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip
- 2 year warranty

Medium Power		High Power	
MPI4-1800	1800W	**HPI4-2600**	2600W
Medium Power w/Temp. Control Probe		**HPI4-3000**	3000W
MPI4-1800S	1800W	**HPI4-3800**	3800W

GLENRAY® KETTLES

- Designed and manufactured for maintenance-free service
- Adjustable temperature control
- Complete with a stainless steel food insert and hinged lid
- Product ID cards included
- 10½ qt models also include a ladle
- 120V
- 1 year limited warranty

1024107

Black Powder-Coated Steel	
1026011	5.3 qt Mini Warmer, 350W
1021805	10½ qt Warmer, 400W
1024107	10½ qt Cooker/Warmer, 800W
Stainless Steel	
1026000	5.3 qt Mini Warmer, 350W
1021806	10½ qt Warmer, 400W
1024108	10½ qt Cooker/Warmer, 800W

PALLETTI® INDUCTION WARMERS

IWRM-C1-1317-06

- Elegant, contemporary, low-profile design
- Bold black housing and durable, black glass-ceramic top
- Pan Sense Technology (PST) activates the unit when a suitable pan is placed on top
- IWRM-CD1-03 can interconnect with multiple units
- Drop-in model also available with a white glass-ceramic top

Drop-In	
IWRM-B1-1313-06	13"w x 13"d x 4.25"h, 120V, 600W
Countertop	
IWRM-CD1-03	13"w x 17.72"d x 2.24"h, 120V, 360W
IWRM-C1-1317-06	13"w x 17.72"d x 2.24"h, 120V, 600W

Hatco® Nothing less than the best.®

MIRAGE® INDUCTION WARMERS & RANGE

Induction Warmers

- Connect up to 3 units together with included interconnect cords
- Subtle, attractive design coordinates with any serving set-up
- Tempered black ceramic glass top
- Touch controls, 4 power settings

Induction Range

- Stainless case top
- G4 engine
- 100 power levels for precise cooking control
- 80° to 400°F range, featuring a lower range for chocolates
- Knob control with digital readout
- 14" max pan size

59500P

Induction Warmers	
5950275	16½"w x 16⅙"d x 3½"h
5950880	23"w x 16"d x 3½"h
Induction Range	
59500P	14"w x 15¼"d x 3"h

ADDITIONAL MODELS AVAILABLE

74110140

7470110

WARMER AND RETHERMALIZERS

- Cayenne® models feature exclusive direct contact heating system for energy efficiency and cool-to-touch exterior
- Induction models require no water and offer increased energy savings and food yield
- 120V

71001

Cayenne® Full Size Warmer	W x D x H	Watts
71001	13¾" x 21¾" x 9"	700
Cayenne® Nitro™ Power Rethermalizer	W x D x H	Watts
72090	14" x 22" x 9½"	1440
Cayenne® Heat 'N Serve ⅔ Rectangular Rethermalizer	W x D x H	Watts
72788	13¾" x 28¾" x 9¾"	1600
Cayenne® Round Heat 'N Serve Rethermalizer	Capacity	Watts
72009	11 qt	800
Mirage® Induction Rethermalizers	Capacity	Watts
7470110	7 qt, Silver	800
74110140	11 qt, Red	800

ADDITIONAL MODELS AVAILABLE

Hatco Corporation — Nothing less than the best.®

RAPIDE CUISINE® INDUCTION RANGES

- Magnetic Power System delivers the highest power in its class
- Large control knobs
- USB port for downloading updates

IRNG-HC1-18

Single
IRNG-PC1-18 13"w x 17"d x 3.375"h, 120V, 1800W
IRNG-HC1-18 13"w x 17"d x 3.4"h, 120V, 1800W
Dual Front-to-Back
IRNG-PC2F-36 14.02"w x 29.65"d x 4.91"h, 208/240V, 6240-7200W

ADDITIONAL MODELS AVAILABLE

ELECTRIC CRÊPE MAKERS

- Stainless steel frame with 15¾" dia cast iron griddle
- Insulated, coiled heating elements create perfect heat distribution for consistent, uniform cooking
- Adjustable temperature control
- Includes spreader and spatula

KCME-1RND, 208/240V

Single, Rectangular Frame
KCME-1RCT 19.61"w x 18.5"d x 7.63"h, 208/240V
Single, Round Frame
KCME-1RND 19.69"w x 18.22"d x 5.02"h, 120V
KCME-1RND 19.69"w x 17.83"d x 6.79"h, 208/240V
Double, Rectangular Frame
KCME-2RCT 36.54"w x 18.5"d x 7.7"h, 208/240V

Hatco Corporation — Nothing less than the best.®

Hatco Corporation — Nothing less than the best.®

KWM18-1BR35

WAFFLE MAKERS

- Stainless steel frame
- Adjustable temperature control
- Removable cast iron plates and drip tray
- Power and heating indicator
- 90° models designed for reheating pre-cooked waffles, 180° models can reheat as well as cook from batter/dough

90° Hinge, Single Head
KWM09-1BR46 For 4" x 6" Belgian Waffles
KWM09-1LG47 For 4" x 7" Liege Waffles
180° Hinge, Single Head
KWM18-1BR35 For 3" x 5" Belgian Waffles
KWM18-1BR46 For 4" x 6" Belgian Waffles
KWM18-1LG47 For 4" x 7" Liege Waffles, 120V or 208-240V
180° Hinge, Dual Head
KWM18-2LG47 For 4" x 7" Liege Waffles

SNACK-1
Shown with chelky plates

SNACK SYSTEMS

- Allows you to expand your menu and boost sales with easily switchable plates to serve breakfast items, lunch foods, and a variety of snacks in between
- Freshly bake as many or as few items as you need, resulting in no waste
- Adjustable controls
- Stainless steel construction
- 4 programmable pre-set buttons
- Includes a round Belgian waffle plate and an additional plate of your choice: freestyle waffles, coffee bean, sandwich, panini, donut or chelky
- 120V, 900W per unit

SNACK-1 Single Unit
SNACK-2 Double Unit

Hatco Corporation — Nothing less than the best.®

Globe®

ELECTRIC GRILLS

- Stainless steel construction
- Temperature thermostatically controlled from 220° to 570°F
- Ergonomic design
- Heavy-duty, seasoned, cast iron grill platens
- 120V

GPG1410

14" x 10" Cooking Surface
GPG1410 Grooved Top and Bottom
GSG1410 Smooth Top and Bottom
GPGS1410 Grooved Top and Smooth Bottom
14" x 14" Cooking Surface
GPGS14D Grooved Top and Bottom

TQ3-400

TOAST-QWIK® ELECTRIC CONVEYOR TOASTERS

- Stainless steel tray insert
- Dynamic touchscreen controller
- USB port for software updates
- Up to 12 programmable settings
- Patented ColorGuard Sensing System monitors and adjusts conveyor speed
- Programmable power save mode activates manually or automatically

2" High Opening
TQ3-400 120V, 1780W
TQ3-500 208/240V, 2220W
TQ3-900 208/240V, 3020W
3" High Opening
TQ3-500H 208/240V, 2220W
TQ3-900H 208/240V, 3020W

ADDITIONAL MODELS AVAILABLE

PRO-MAX 2.0® SANDWICH GRILLS

- Corrosion-resistant stainless steel body
- Cast iron cooking surface
- 175° to 550° F temperature range
- 1 year parts and labor warranty

PGT7I

Analog w/Timer - 120V	Width	Plates
PGT7I	10¾"	Grooved Aluminum
PST7I	10¾"	Smooth Iron
PGT14I	16½"	Grooved Iron
PST14I	16½"	Smooth Iron
Analog/Electronic Timer - 208/240V		
PGC28IT	34¼"	Grooved Iron
PSC28IT	34¼"	Smooth Iron

STAR-MAX® ELECTRIC EQUIPMENT

- Complete line of electric griddles, charbroilers, fryers, and hot plates deliver heavy-duty performance and excellent results
- Heavy-gauge stainless steel construction
- 2 year parts and labor warranty

502FF

	Description	Width
502FF	Hot Plate, 2 Burner	12"
5136CF	Charbroiler	36"
530FF	30 lb Fryer, Single Pot/Twin Baskets	24"
530TF	30 lb Fryer, Twin Pots/Single Basket	24"
536TGF	Griddle	36"
548TGF	Griddle	48"

8136RCBB

ULTRA-MAX® GAS EQUIPMENT

- Stainless steel front panel and bull nose
- Cast iron plates/burners
- 2 year parts and labor warranty
- Covered under Star Service First™ program

Hot Plate - 4 Burner	Width	BTU
804HA	24"	120,000
Hot Plate - 6 Burner		
806HA	36"	180,000
Radiant Charbroilers		
8136RCBB	36"	120,000
8148RCBB	48"	160,000

JETSTAR® POPCORN POPPERS

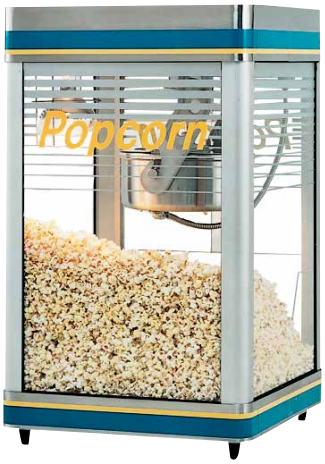
- (135) 1 oz servings per hour
- Nickel-plated 6 oz steel kettle
- Magnetic catch holds one-piece kettle lid up for easy loading and unloading
- Swing up kettle design allows easy dispensing of popped corn
- Warming element keeps popcorn fresh and crisp
- Tempered glass panels
- Heavy-gauge clear Lexan doors and full length aluminum hinges with magnetic catch
- Display light highlights popcorn and builds impulse sales

39-A

	Exterior	W x D x H
39-A	Yellow	19½" x 14¼" x 25¹⁄₁₀"
39-S	Stainless Steel	19½" x 14¼" x 25¹⁄₁₀"

GALAXY® POPCORN POPPERS

- Heavy-duty aluminum posts, plexiglass door and stainless steel construction provide strength, durability and maintenance free operation
- Pops 170 to 360 one ounce servings of Star's quality Chief's Choice brand popcorn per hour
- Kettle design allows safe and easy dispensing
- Heated stainless steel corn deck and stainless steel drawer
- Clear two-piece plexiglass door with aluminum hinge and magnetic catch



G12-Y	21⅛"w x 21⅛"d x 35½"h
G18-Y	28⅛"w x 24⅛"d x 35½"h

50SCE

GRILL-MAX® ROLLER GRILLS

- Stainless steel construction
- Temperature range from 145° to 190°F
- Available with chrome or duratec-coated rollers
- 1 year parts and labor warranty

	Width	Controls	Rollers	Hot Dog Capacity
30C	23¾"	Analog	Chrome	30
30SCE	23¾"	Electronic	Duratec	30
50C	35¾"	Analog	Chrome	50
50SCE	35¾"	Electronic	Duratec	50
w/Built-in Bun Drawer				Hot Dog/Bun Capacity
30SCBDE	23¾"	Electronic	Duratec	30/32
50SCBDE	35¾"	Electronic	Duratec	50/48

VULCAN

HEAVY-DUTY COUNTERTOP ELECTRIC FRYERS

- Stainless steel front, sides and fry tank
- Condiment rail
- Twin fry baskets included
- 208V
- 1 year limited parts and labor warranty

CEF40

	W x D x H	Oil Capacity
CEF40	18" x 37" x 13⅛"	40 lb
CEF75	27" x 37" x 13⅛"	75 lb

RAPID RECOVERY™ SERIES HEAVY-DUTY ELECTRIC GRIDDLES

- Stainless steel front
- ¾" thick rapid recovery griddle plate

RRE36E

RRE24E	24"w
RRE36E	36"w
RRE48E	48"w

VULCAN

HEAVY-DUTY GAS RADIANT CHARBROILERS

- Stainless steel front, sides, and back
- 2-position adjustable broiler grates
- Reversible cast iron grates
- 1 year limited parts and labor warranty

GTBG36-AR36

	Width	BTU
GTBG24-AR24	23⅝"	72,000
GTBG36-AR36	35⁷⁄₁₆"	108,000
GTBG48-AR48	47¼"	144,000

ADDITIONAL MODELS AVAILABLE

GARLAND
A Welbilt Brand

HEAVY-DUTY GAS GRIDDLES

- Stainless steel front, sides, and back
- 1" thick polished steel griddle plate
- Piezo pilot ignition system

GTGG36-GT36M

Manual Controls	Width	BTU	Thermostatic Controls	Width	BTU
GTGG24-G24M	23⅝"	52,000	**GTGG24-GT24M**	23⅝"	62,000
GTGG36-G36M	35⁷⁄₁₆"	78,000	**GTGG36-GT36M**	35⁷⁄₁₆"	96,000
GTGG48-G48M	47¼"	104,000	**GTGG48-GT48M**	47¼"	128,000
GTGG60-G60M	59¹⁄₁₆"	130,000	**GTGG60-GT60M**	59¹⁄₁₆"	160,000
GTGG72-G72M	70⅞"	156,000	**GTGG72-GT72M**	70⅞"	192,000

ADDITIONAL MODELS AVAILABLE

FEATURED CHEF

CHEF JILL HOUK

Corporate Research and Development Chef, Olam Spices

CHEF TIP:

Add the slightest pinch of cayenne pepper to both savory and sweet dishes. This wakes up the flavor of foods without making them too spicy.

As the Corporate Research and Development Chef for Olam Spices, a global ingredients provider, **Jill Houk** develops gold standard applications for food manufacturers and foodservice operators using Olam's spices, garlic and onion products, and vegetable purées.

Prior to this role, she was a consulting chef, providing culinary solutions to companies like Tyson, ITW, World Kitchen, and Ajinomoto. She has authored two cookbooks, *The Essential Dehydrator* and *The Complete Soda Making Book*.

ITW Courtesy of ITW Food Equipment Group

VCRB36

RESTAURANT SERIES GAS EQUIPMENT

Gas Charbroiler & Hotplate

- Stainless steel front, sides and front top ledge
- Full width front crumb tray
- 13" cooking height on 4" adjustable legs
- Cast iron char-radiants (charbroiler) and top grates (hot plate)

Gas Griddles

- 1" thick polished steel griddle plate
- Stainless steel front, sides, top ledge, back, tapered side splashes and fully welded frame
- Available with manual (-M) or thermostatic (-T) controls

Charbroiler	Width	Burners	BTU
VCRB36	36"	6	97,000
Griddles			
VCRG24-M	24"	2	50,000
VCRG24-T	24"	2	50,000
VCRG36-M	36"	3	75,000
VCRG36-T	36"	3	75,000
Hot Plate			
VCRH24	24"	4	100,000

ADDITIONAL MODELS AVAILABLE

VULCAN

HEAVY-DUTY GAS HOT PLATES

- Stainless steel front, sides, and back
- Split ergonomic grates are easy to handle, clean, and protects pilot from spills
- Starfire Pro 2-piece star-shaped burners, controlled with individual adjustable valve

	Width	BTU
GTOG12-2	11 13/16"	60,000
GTOG24-4	23 5/8"	120,000
GTOG36-6	35 7/16"	180,000
GTOG48-8	47 1/4"	240,000
Step-Up		
GTOG24-SU4	23 5/8"	120,000
GTOG36-SU6	35 7/16"	180,000
GTOG48-SU8	47 1/4"	240,000

ADDITIONAL MODELS AVAILABLE

GTOG24-4
GTOG24-SU4

HDCB2430G

HEAVY-DUTY SERIES GAS COUNTER EQUIPMENT

- Stainless steel construction
- Charbroilers 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
- 1 year limited parts and labor warranty

Charbroilers	Width	Burners	BTU
HDCB3630G	36"	6	120,000
HDCB4830G	48"	8	160,000
Griddles			
HDG3630G	36 1/8"	3	90,000
HDG4830G	48 1/8"	4	120,000
Hot Plates			
HDHP2430G	23 3/8"	4	106,000
HDHP3630G	35 3/8"	6	159,000

CT2-120350

CONVEYOR TOASTERS AND OVENS

- Stainless steel and aluminized steel construction
- Variable speed control
- Energy efficient, fast reacting, quartz heaters
- Made in the USA

CT2-120350	Toaster, 350 Slices/hr
CT4-208DUAL	Toaster, 1100 Slices/hr
PO6-20818	Pizza Oven, Cooks up to (12) 16" Pizzas/hr
SO2-12010.5	Sandwich Oven, 10½" Conveyor Belt

ADDITIONAL MODELS AVAILABLE

836TA

ULTRA-MAX® SNAP ACTION THERMOSTAT GRIDDLES

- Ultra-smooth 1" thick steel plate
- Heavy-duty construction with an all-welded body and stainless steel front, side panels, bull nose and splash guard
- Snap action thermostat control up to 550°F
- 2 year parts and labor warranty
- Covered under Star Service First™ program

	Width	Burners	BTU
836TA	36"	3	90,000
848TA	48"	4	120,000

40717

36" CAYENNE® GRIDDLES AND CHARBROILER

Cayenne® Electric Griddle

- Heavy-duty cooking surface for high heat retention
- ½" thick polished griddle plate
- Fast start-up to cooking temperatures
- Thermostatically controlled

Cayenne® Flat Top Griddles and Gas Charbroiler

- Stainless and aluminized steel with a fully welded construction
- Charbroiler has cast iron grates and a burner every 6"
- Griddles have ¾" polished steel plate and a burner every 12"
- Superior burners allow for fast recovery and improved heat distribution

40717	Electric Griddle, 220V
40721	Manually-Controlled Gas Griddle, 84,000 BTU
40723	Thermostatically-Controlled Gas Griddle, 84,000 BTU
407312	Gas Radiant/Lava Rock Charbroiler, 120,000 BTU

HEAVY-DUTY COUNTERLINE GAS CHARBROILERS

- Field convertible from radiant to briquette
- Stainless steel burner and cast iron grates
- Two position, two-sided cooking grates
- 40,000 BTU every 12"
- 24/7 warranty

HDC-36

Radiant	
HDC-24	24"w
HDC-36	36"w
HDC-48	48"w
Briquette	
HDCL-24	24"w
HDCL-36	36"w
HDCL-48	48"w

ADDITIONAL MODELS AVAILABLE

HEAVY-DUTY COUNTERLINE GAS GRIDDLES

- 1" thick smooth polished plate
- Stainless steel front and sides
- "Insta-on" thermostatic controls (150° to 400°F)
- 30,000 BTU every 12"
- Exclusive NO COLD Zone
- Spark ignition standard
- 24/7 warranty

HDG-36

HDG-18	18"w
HDG-24	24"w
HDG-36	36"w
HDG-48	48"w
HDG-60	60"w
HDG-72	72"w

ADDITIONAL MODELS AVAILABLE

HEAVY-DUTY COUNTERLINE GAS HOT PLATES

- 33,000 BTU non-clogging burners
- Flush top grate design for pan mobility
- All stainless steel construction
- 1 year parts and labor warranty

HDO-36

	Width	Burners
HDO-12	12"	2
HDO-24	24"	4
HDO-24SU	24" Step-up	4
HDO-36	36"	6
HDO-36SU	36" Step-up	6
HDO-48	48"	8

ADDITIONAL MODELS AVAILABLE

BDCTC-36

BLACK DIAMOND GAS CHARBROILERS

- Stainless steel front bullnose, backsplash and sides
- Cast iron grill grates are reversible and adjustable
- Separate gas valves for each burner with standing pilot ignition system

Standard Series	Width	Burners	BTU
BDECTC-16/NG	16"	1	30,000
BDECTC-24/NG	24"	2	60,000
BDECTC-36/NG	36"	3	90,000
BDECTC-48/NG	48"	4	120,000
Heavy-Duty			
BDCTC-24	24"	4	80,000
BDCTC-36	36"	6	120,000
BDCTC-48	48"	8	160,000

BDCTG-36T

BLACK DIAMOND GRIDDLES

- Stainless steel front, sides and splash guards
- Steel griddle plate
- Thermostatic griddles have adjustable thermostat from 200° to 450°F

Manual Controls	Width	Burners	BTU
BDECTG-16/NG	16"	1	30,000
BDECTG-24/NG	24"	2	60,000
BDECTG-36/NG	36"	3	90,000
BDECTG-48/NG	48"	4	120,000
Thermostatic Controls			
BDCTG-24T	24"	2	60,000
BDCTG-36T	36"	3	90,000
BDCTG-48T	48"	4	120,000
BDCTG-60T	60"	5	150,000

GAS COUNTERTOP EQUIPMENT

- Selection of charbroilers, griddles, fryers, and hot plates
- Stainless steel, insulated double wall construction
- Adjustable pilot per burner with front panel access
- Cast iron grates
- 2 year parts and labor warranty

GCB24G-SR	24" Radiant Charbroiler, 80,000 BTU
GF30G	30 lb Fryer, 53,000 BTU
GG24G	24" Manual Griddle, 60,000 BTU
GG24TG	24" Thermostatic Griddle, 60,000 BTU
GHP24G	24" Hot Plate, 80,000 BTU

ADDITIONAL MODELS AVAILABLE

GG24G

GF30G

GHP24G

NGCB-24R

SPECTRUM CHARBROILERS

- Heavy-duty reversible cast iron grate, adjusts to three height positions
- Stainless steel insulated double-wall body, adjustable legs 4" to 6" and grease tray
- 1 year limited parts and labor warranty

	Width	Burners	BTU
NGCB-24R	24"	2	70,000
NGCB-36R	36"	3	100,000
NGCB-48R	48"	4	140,000

NGGD-24M

SPECTRUM GAS GRIDDLES

- Stainless steel insulated double-wall body, adjustable legs 4" to 6"
- ¾" polished steel griddle plate with side and backsplash guard
- 1 year limited parts and labor warranty

	Width	Burners	BTU
NGGD-24M	24"	2	60,000
NGGD-36M	36"	3	90,000
NGGD-48M	48"	4	120,000

NGHP-2

SPECTRUM HOT PLATES

- Stainless steel body, adjustable legs 4" to 6" and drip pan
- Heavy-duty 12" x 12" cast iron grates
- 5" wide cool-touch stainless front steel plate rail
- 1 year limited parts and labor warranty

	Width	Burners	BTU
NGHP-2	24"	2	50,000
NGHP-4	36"	4	100,000
NGHP-6	48"	6	150,000

BDCTH-36

HEAVY-DUTY GAS HOT PLATES

- Stainless steel bullnose front and sides
- Two cast iron burners every 12"
- Separate gas valves for each burner
- Adjustable legs

	Width	Burners	BTU
BDCTH-12	12"	2	50,000
BDCTH-24	24"	4	100,000
BDCTH-36	36"	6	150,000

HOLDING EQUIPMENT

Holding Cabinets ▪ Warmers ▪ Display Cabinets
Serving Lines ▪ Food Shields ▪ Drop-Ins

C5® 1 SERIES NON-INSULATED HEATED HOLDING & PROOFING CABINETS

- Entire module is removable without tools for easy cleaning and servicing
- Aluminum natural interior, brushed exterior
- Full height, clear polycarbonate door
- Smooth polymer drip trough with catch pan
- Easy-to-read digital thermometer, recessed control dials, master on/off switch, and power indicator lights
- 2000W power for increased performance and food safety in holding applications
- Universal slides are adjustable on 1½" increments
- 5" casters
- 120V
- 25⅛"w x 30¼"d x 69¾"h

C519-CFC-4

METRO

C519-CFC-4	Fixed Wire Slides, 3" Centers
C519-CFC-L	Lip Load Slides, 1½" Centers
C519-CFC-U	Adjustable Universal Slides, 3" Centers

C5™ 3 SERIES COMBINATION HEATED HOLDING AND PROOFING CABINETS

- Aluminum construction with red exterior
- Change from proofing to holding at the flip of a switch
- Features digital thermometer, exterior mounted controls, removable easy-to-clean slide racks and drip trough
- Moisture module delivers 5x the moisture generating power of a standard "dry" cabinet
- Insulation Armour™ insulation technology retains heat, saves energy and provides a cool-to-touch exterior
- Durable, red polymer exterior is dent, impact, and stain-resistant
- Full length clear polycarbonate door
- Universal slides are adjustable on 1½" increments
- 5" casters
- 120V
- 27⅝"w x 31½"d x 71"h

C539-CFC-4

METRO

C539-CFC-4	Fixed Wire Slides, 3" Centers
C539-CFC-L	Lip Load Slides, 1½" Centers
C539-CFC-U	Adjustable Universal Slides, 3" Centers

METRO C5™ E-SERIES NON-INSULATED HEATED HOLDING & PROOFING CABINETS

- Aluminum construction
- Easily change from holding to proofing with the flip of a switch
- Reliable electro-mechanical control of temperature and humidity
- Universal slides, adjustable in 1½" increments, provide maximum flexibility to hold different pan styles in the same cabinet
- Forced convection design gently circulates hot air for improved temperature consistency
- Clear polycarbonate door
- 5" casters
- 25.8"w x 29.5"d x 71.4"h

C5E9-CFC-U (120V)

C5E9-CFC-U (120V)	120V
C5E9-CXFC-U (220-240V)	220-240V

C5™ 4 SERIES INSULATION ARMOUR™ PLUS HEATED HOLDING CABINETS

- Foamed-in-place polyurethane polymer panels have molded in handles that act as a full body bumper for improved handling and protection
- Ergonomic user-friendly controls are mounted at the top of the cabinet
- Forced convection design gently circulates hot air for improved temperature consistency
- Universal slides are adjustable on 1½" increments
- Red outer body with full length stainless steel door
- 5" casters
- 120V
- 30"w x 33"d x 69½"h

C549-ASFS-U

C549-ASFS-L	Lip Load Slides, 1½" Centers
C549-ASFS-U	Adjustable Universal Slides, 3" Centers

C5™ T-SERIES TRANSPORT ARMOUR™ HEAVY-DUTY HEATED HOLDING CABINETS

- Stainless steel construction
- Vaulted stainless steel door
- Polymer Armour panels protect the cabinet from facility hazards such as door handles to help maintain a cleaner appearance
- Foamed-in-place polyurethane insulation provides superior heat retention and structural rigidity
- Ducted convection heating system provides fast heat-up and recovery times
- Adjustable slides on 1.675" spacing
- 600 lb load capacity
- 6" casters
- 30"w x 39¼"d x 65⁷⁄₁₆"h

C5T8-ASB

C5T8-ASB	Analog, Adjustable Bottom Load Slides
C5T8-ASL	Analog, Adjustable Lip Load Slides
C5T8-DSB	Digital, Adjustable Bottom Load Slides
C5T8-DSL	Digital, Adjustable Lip Load Slides

C5™ R-SERIES W/REFRIGERATION ARMOUR™ HEAVY-DUTY MOBILE REFRIGERATORS

- Stainless steel construction with foamed-in-place polyurethane insulation
- All-in-one, bottom mounted refrigerated cassette with environmentally-friendly refrigerant and automatic defrost
- Complete refrigeration system protection against shock and vibration associated with mobile applications
- Pre-cooling time to 40°F in approximately 30 minutes
- Heavy-duty 6" casters
- 600 lb load capacity
- 30"w x 39¼"d x 72"h
- 120V

C5R9-SB

C5R9-SB	Adjustable Bottom Load Slides
C5R9-SF	Lip Load Slides
C5R9-SL	Adjustable Lip Load Slides

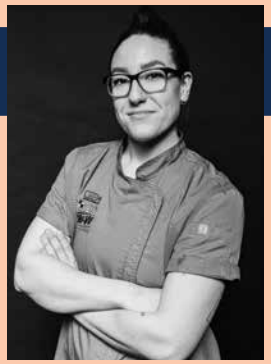
ADDITIONAL MODELS AVAILABLE

DID YOU KNOW?

HOLDING EQUIPMENT SAFETY TIPS

Food warmers and holding equipment allow you to prepare food in advance and hold it until ready for service. This is a perfectly acceptable practice if safety guidelines are followed.

- Never use hot-holding equipment to reheat food
- Ensure your hot-holding equipment can keep food at an internal temperature of 135°F
- Check internal food temperatures every 2 hours
- Keep food covered
- Stir food regularly to prevent hot spots



FEATURED **CHEF**

CHEF ROSE COWELL

Corporate Chef, Carter-Hoffmann, Doyon & NU-VU

RECIPE

BROWN BUTTER MAPLE OAT BARS

INGREDIENTS

Oatmeal Base:
220 grams butter, melted
268 grams sugar
288 grams brown sugar
100 grams whole eggs
20 grams vanilla extract
320 grams ap flour
2.5 grams salt
8 grams cinnamon
300 grams oats

Filling:
220 grams brown butter
214 grams sugar
222 grams honey
36 grams cornmeal
7 grams salt
6 each whole eggs
2 each egg yolks
320 grams maple syrup
235 grams heavy cream
25 grams apple cider vinegar

Oatmeal Base
In a stand mixer fitted with a paddle attachment, cream together melted butter, sugar, and brown sugar on medium speed for 2 minutes. Add in eggs and vanilla. Mix until well combined. Add in flour, salt, cinnamon and oats. Mix until flour is incorporated. Press mixture onto the bottom of a greased ½-size baking sheet lined with a silform mat. Set aside.

Filling
In a large bowl, whisk together brown butter, sugar, honey, cornmeal and salt. Add in eggs, whisk until combined. Add in maple syrup, heavy cream, and cider vinegar. Whisk until combined. Pour filling on top of pressed oat base. Bake at 325°F until edges of the filling are puffed and the center jiggles slightly, 20-25 minutes. Allow to cool completely (overnight if possible), before cutting into desired portions. Sprinkle with flaked sea salt before serving.

Rose Cowell is an organized and driven culinary professional with Michelin Star restaurant and Sous Chef experience. She is always seeking opportunities to use her creativity and ambition to benefit culinary enterprises. Chef Rose is currently dedicating her career to the pursuit of excellence in corporate manufacturing. She is the Corporate Chef for Carter-Hoffmann, Doyon, & NU-VU. Combining engineering, sales, marketing, and culinary skills, she works to make the end-user application of equipment seamless and accessible. She spends most of her days thinking about food, eating food, and talking about food. In her free time she loves tending to her plants, visiting farmers markets, and drinking coffee.

Courtesy of Carter-Hoffmann

VAPORPRO HUMIDIFIED HOLDING CABINETS

- Stainless steel construction, including insulated door
- 2" thick high-density continuous wraparound fiberglass insulation
- Digital thermometer with remote sensing probe
- Universal, adjustable stainless steel slides on 3" centers
- Touchpad to view actual temperature and humidity, with separate digital controls
- Slide-out water bath with clear, amber-color high temperature polycarbonate pan for viewing of water level
- Casters included
- 28"w x 33¹⁄₁₆"d

HL10-18

	Type	Pan Capacity	Height
HL10-5	Undercounter	(10) 12" x 20"/(5) 18" x 26"	33½"
HL10-8	½ Height	(16) 12" x 20"/(8) 18" x 26"	45½"
HL10-14	¾ Height	(28) 12" x 20"/(14) 18" x 26	64⅞"
HL10-18	Full Height	(36) 12" x 20"/(18) 18" x 26"	76⅜"

TENDERCHEF DRY AGING & FOOD CURING CABINET

- Suitable for dry aging meat, curing cheese and charcuterie
- Stainless steel construction
- Touchscreen controls are programmable
- Includes one UV-C bulb for disinfecting the cabinet
- Full-length door with tempered glass window
- 4 adjustable nickel-plated wire shelves
- Loops for 3 meat hooks (hooks not included)

TC100 30⅛"w x 34⅝"d x 80⅛"h

PCUHH

PRO CART ULTRA®

- Adjustable stainless steel universal rails hold GN food pans, sheet pans, trays and pizza boxes
- Choose active hot (150° to 165°F), active cold (32.5° to 40°F), or combination holding
- Energy efficient, active modules draw less than 5 amps each
- Heavy-duty 6" non-marking casters
- Charcoal Gray
- 28" wide

PCULH	Single Compartment, Hot, 35⅝"d x 40"h
PCULC	Single Compartment, Cold, 36½"d x 40"h
PCUHH	Hot Top/Hot Bottom, 35¾"d x 66"h
PCUHC	Hot Top/Cold Bottom, 36½"d x 66"h

FLAV-R-SAVOR® HOLDING & DISPLAY CABINETS

- Keeps food at optimum serving temperatures longer using controlled moisturized heat
- Tempered glass sides and LED lighting heightens product awareness
- 22½"w
- 120V

FSDT-1X

3-Tier	D x H	Door(s)	Rack Type
FSD-1	24⅛" x 27⅝"	1	Circle w/Motor
FSD-1X	24⅛" x 27⅝"	1	Pan w/o Motor
FSD-2	25⅜" x 27⅝"	2	Circle w/Motor
FSD-2X	25⅜" x 27⅝"	2	Pan w/o Motor
4-Tier			
FSDT-1	24⅛" x 32⅝"	1	Circle w/Motor
FSDT-1X	24⅛" x 32⅝"	1	Pan w/o Motor
FSDT-2	25⅜" x 32⅝"	2	Circle w/Motor
FSDT-2X	25⅜" x 32⅝"	2	Pan w/o Motor

GLO-RAY® DESIGNER MERCHANDISING WARMERS

Hatco® Nothing less than the best.®

- Made of aluminum with tempered glass end panels
- Features controlled top and bottom heat
- Offers the convenience of self-serve and the efficiency of kitchen-to-serve holding
- Shatter-resistant incandescent lights
- 2 slanted shelves with divider rods
- 26¾"d x 33⅞"h
- 120V

GR2SDS-24D	30¼"w
GR2SDS-30D	36¼"w
GR2SDS-36D	42¼"w
GR2SDS-42D	48¼"w
GR2SDS-48D	54¼"w
GR2SDS-54D	60¼"w
GR2SDS-60D	66¼"w

GR2SDS-30D

GRAHL-48

GLO-RAY® INFRARED FOODWARMERS W/LIGHTS

- Sturdy continuous aluminum housings eliminate sagging
- Pre-focused heat maintains serving temperatures longer without continuing to cook the food
- Shatter-resistant incandescent bulbs included
- Metal sheathed elements guaranteed against burnout and breakage for 2 years
- 9"d x 2½"h
- 120V

GRAHL-18	18"w	**GRAHL-54**	54"w
GRAHL-24	24"w	**GRAHL-60**	60"w
GRAHL-30	30"w	**GRAHL-66**	66"w
GRAHL-36	36"w	**GRAHL-72**	72"w
GRAHL-42	42"w	**GRAHL-84**	84"w
GRAHL-48	48"w	**GRAHL-96**	96"w

Hatco® Nothing less than the best.®

HOLDING & TRANSPORT CABINETS

- Cabinet interior and exterior are both constructed out of 20 gauge stainless steel
- Adjustable racking will hold 18" x 26" or 12" x 20" pans or a combination of both on 1½" centers
- Recessed side-mounted handles, magnetic action door latch, and full insulation
- Lifetime warranty on heating elements
- 120V

VBP13

	W x D x H	12" x 20" Pan Capacity
VBP5	25" x 33" x 30½"	10
VBP7	25" x 33" x 39"	14
VBP13	25" x 33" x 39"	26
VBP15	27¼" x 33" x 65¼"	30
VBP18	27¼" x 33"x 73½"	36

VULCAN

COOK & HOLD OVENS

- Stainless steel interior and exterior
- Units can also be used to rethermalize products
- Low speed fan provides even heat distribution
- Fully insulated top, sides and bottom
- 5" heavy-duty casters
- 208/240V
- Lifetime warranty on heating elements

VCH16

Electronic Controls	W x D x H	18" x 26" Sheet Pan Capacity
VCH5	27¼" x 36" x 34"	5
VCH8	26" x 38" x 44½"	8
VCH16	26" x 38" x 72½"	16
VCH88	27¼" x 36" x 81"	16
Mechanical Controls		
VRH8	25½" x 33" x 42½"	8
VRH88	25½" x 33" x 79"	16

HIGH PROFILE SELF-SERVE HEATED MERCHANDISERS

- Stainless steel display deck, interior sides and back panel
- Top LED light for maximum merchandising appeal and long life
- 3 tiers of adjustable shelves
- 1 removable heated deck below bottom shelf
- Tempered glass end inserts
- Holds product up to average temperature of 160°F
- 35.2"d x 60.6"h
- 208/240V

HSSM360

HSSM260	24.1"w
HSSM360	36.1"w
HSSM460	48.1"w

FEDERAL The Signature of Quality.

HEAT LAMPS

- Heavy-duty tubing
- Adjustable height
- 6 foot power cord
- Includes two shatter-resistant clear infrared bulbs
- 120V
- 1 year limited warranty

EHL-2C

4-Position Height, Aluminum Frame

EHL-2	19½" x 14¼" x 23½", Silver

3-Position Height, Steel Frame

EHL-2C	19¾" x 14" x 23⅝", Silver
EHL-3C	19¾" x 14" x 23⅝", Black

6-SERIES VELOCITY ADJUSTABLE BREATH GUARDS

FC-6BG-031C

- Adjustable panels lock into eight different positions to accommodate full-serve, self-serve and cleaning situations
- Visual indicator when breath guard is locked in NSF position eliminates the need for measuring
- 11-gauge stainless steel tubing enables 96" span without the need of a center post
- Welded miters and joints for added stability

Cafeteria Breath Guards

FC-6BG-031C	47"w, for 3 Well Drop-Ins
FC-6BG-061C	86¾"w, for 6 Well Drop-Ins

Single-Sided Breath Guards

FC-6BG-031S	47"w, for 3 Well Drop-Ins
FC-6BG-061S	86¾"w, for 6 Well Drop-Ins

Double-Sided Breath Guards

FC-6BG-032S	47"w, for 3 Well Drop-Ins
FC-6BG-062S	86¾"w, for 6 Well Drop-Ins

ADDITIONAL MODELS AVAILABLE

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. Choose from self-service or cafeteria models, available with a glass or stainless steel top.

CONTACT US FOR ADDITIONAL INFORMATION.

FEATURED CHEF

CHEF REVA CONSTANTINE

Executive Chef,
Great Lakes Culinary Center

CHEF TIP:

Every chef should strive to master "mise en place" which is French for "everything in place." Before you cook, have everything measured, peeled, chopped, pans greased, etc. and within reach. This will keep you from running around looking for the white wine while your pan drippings are on the brink of burning!

Originally from Detroit, Executive Chef **Reva Constantine** was lured into the culinary world when her passion for the industry and food was recognized at an early age. While in high school, Reva went on to study culinary arts at Breithaupt Vocational Center in Detroit, MI. There she found her true love—the world of culinary arts—and there she decided to become a professional chef. Chef Reva appeared on Food Network's Guys Grocery Game and won second place. Chef Reva has won numerous awards for culinary competitions and has worked as an Executive Chef at great establishments such as Villa Maria in West Bloomfield, Gravity Bar and Grill in Milford and Joe's Produce Gourmet Market in Livonia. She truly loves her position as Executive Chef at Great Lakes Culinary Center. She calls it her culinary playground.

FIXED & 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 every job. Whether you are seeking solutions for quick serve, B&I, healthcare or education, look to PMG for expertise in design and custom fabrication, CAD and Revit.

CONTACT US FOR ADDITIONAL INFORMATION.

COUNTERTOP FOOD SHIELDS

- Fully-welded stainless steel with tempered glass sides, top and front panels
- 48" covers most 3-well drop-ins
- 62" covers most 4-well drop-ins
- 20"d x 18"h

TM2N-RS-48

TM2N-RS-48	48"w
TM2N-RS-62	62"w

FLEXIWELL™ DROP IN HOT/COLD FOOD WELLS

- Wells are independently-controlled for the ultimate in serving flexibility
- Electronic temperature control
- 1" stainless steel drain with screen
- Environmentally-friendly R290 refrigerant
- 2 year parts and labor warranty

N8618-FWP	1 Well	**N8669-FWP**	4 Wells
N8635-FWP	2 Wells	**N8686-FWP**	5 Wells
N8652-FWP	3 Wells	**N86103-FWP**	6 Wells

DELFIELD A Welbilt Brand

LIQUITEC™ REFRIGERATED COLD PANS

8132-EFP

- Stainless steel top construction
- LiquiTec® cold pans with eutectic fluid technology
- Flush-mounted 12" x 20" individual stainless steel wells
- Fully insulated with high-density, environmentally-friendly polyurethane foam
- Electronic temperature control
- Environmentally-friendly R290 refrigerant
- 1 year parts and labor warranty

8118-EFP	1 Well	**8159-EFP**	4 Wells
8132-EFP	2 Wells	**8172-EFP**	5 Wells
8145-EFP	3 Wells	**8186-EFP**	6 Wells

ADDITIONAL MODELS AVAILABLE

Duke Your Solutions Partner

DROP INS

HCF-1

- Heavy-gauge stainless steel
- Overhang on front, back and ends w/locking tabs
- Vinyl foam gasket as sealant
- (3) 12" x 20" wells

	Type	Width
ADI-3E	Heated Electric, Exposed Wells	24½"
ADI-3E-SW	Heated Electric, Sealed Wells	24½"
ADI-3I	Cold Pan, Ice Cooled	46"
ADI-3MD-N7	Cold Pan, Mechanically Cooled	46⅞"
HCF-3	HotColdFreeze™ Switchable	48 13/16"

ADDITIONAL MODELS AVAILABLE

N8787-D

DELFIELD A Welbilt Brand

DROP-IN HOT PANS

- Fiberglass insulation
- Flush-mount individual 12" x 20" wells
- ½" stainless steel drain with manifold and gate valve
- Pre-installed press fit flange gasket for easy installation
- Remote panel with individual temperature controls for each well
- Utilize for wet or dry operation
- 1 year parts and 90 day labor warranty

N8717-D	1 Well	**N8759-D**	4 Wells
N8731-D	2 Wells	**N8773-D**	5 Wells
N8745-D	3 Wells	**N8787-D**	6 Wells

ADDITIONAL MODELS AVAILABLE

N8169BP

DELFIELD A Welbilt Brand

DROP-IN MECHANICALLY-COOLED PANS

- 20-gauge stainless steel top construction
- Stainless steel interior liner
- Galvanized exterior body
- Adapter bars are provided for 12" x 20" openings
- Environmentally-friendly R290 refrigerant
- 1 year parts and labor warranty

N8118BP	1 Well	**N8156BP**	4 Wells
N8130BP	2 Wells	**N8169BP**	5 Wells
N8143BP	3 Wells	**N8181BP**	6 Wells

ADDITIONAL MODELS AVAILABLE

VOLLRATH

FC-6HC-03208-AD

MODULAR DROP-INS

- Hold food at proper serving temperatures
- Stainless steel construction

FC-4C-04120-N	NSF7 Refrigerated Cold Pan, 4 Stainless Steel Wells
FC-4HS-36120-BKR	Heated Shelf Food Warmer, Black Aluminum Hardcoat Finish
FC-4HS-48120-SSF	Flush-Mount Heated Shelf, Natural Stainless Steel Finish
FC-6HC-03208-AD	Hot/Cold Modular, 3 Stainless Steel Wells
FC-6IH-01120	Modular Induction Dry Well, 1 Stainless Steel Well
FC-6IH-04208	Modular Induction Dry Well, 4 Stainless Steel Wells

ADDITIONAL MODELS AVAILABLE

CWB-5

DROP-IN REFRIGERATED WELLS

- Insulated wells "blanket" your pre-chilled food product to retain optimum freshness and taste
- Each full-size well can house a variety of pan sizes
- Electronic auto-defrost
- 27"d x 25½"h
- 120V

	Width	Wells	HP
CWB-1	19"	1	¼
CWB-2	32"	2	¼
CWB-3	45"	3	¼
CWB-4	58"	4	⅓
CWB-5	71"	5	½
CWB-6	84"	6	½

Hatco Nothing less than the best.®

HWBI-3MA

MODULAR DROP-IN HEATED WELLS

- Stainless steel construction
- 3 full sized wells, grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment
- Each full-size well has its own individual control
- EZ locking hardware for quick installation
- 43½"w x 23⅝"d x 9⅝"h

HWBI-3	Dry Heated Wells
HWBI-3D	Wells w/Drains
HWBI-3DA	Wells w/Drains & Auto-Fill
HWBI-3M	Wells w/Manifold Drains
HWBI-3MA	Wells w/Manifold Drains & Auto-Fill

ADDITIONAL MODELS AVAILABLE

Hatco Nothing less than the best.®

randell

9515

DROP-IN EQUIPMENT

- Hot and cold drop-ins are specifically designed to keep hot and cold products within their safe temperature zone for extended periods of time
- Available in a variety of configurations to support your front and back of house needs

9515	Water & Ice Station w/Cover
95603-AWF	Hot Food Well w/Auto Water Fill
95703-Z	Hot Waterbath Well
RCHB-3	Hot/Cold Combo Food Well
RCP-3	Wrapped Coldwall Refrigerated Cold Display Pan
RFT-3	Mechanically Cooled Recessed Frost Top Unit

ADDITIONAL MODELS AVAILABLE

DID YOU KNOW?

THE HEAT IS ON

Helpful hints on getting the most out of your hot holding equipment.

When Holding Moist Foods Hot:

- Pans or containers in hot holding should be covered to maintain both food temperatures and moisture
- Keep fresh pans rotated and never add fresh food to pans already in holding
- Equipment that uses humidity during holding is perfect for hot cooked foods such as stews or potatoes or for reheating foods such as breads, pastries and soups

When Holding Crispy Foods Hot:

- Pans or containers should not be covered nor stacked
- Food should be in shallow pans and arranged in a single layer to maintain crispness
- Provide heat from above as well as below the container to prevent loss of heat

GRS-30-I
(30" wide model shown)

GLO-RAY® PORTABLE HEATED SHELVES

- Ideal for pass-through areas, buffet lines, or as a heated work shelf
- Extruded aluminum base with non-slip rubber feet, stainless steel top, and blanket-type element for uniform heat distribution
- Adjustable thermostat ranging from 80° to 200°F
- 18" wide

Hatco Nothing less than the best.®

GRS-18-A	6"d	**GRS-18-G**	15¾"d
GRS-18-B	7¾"d	**GRS-18-H**	17½"d
GRS-18-C	9¾"d	**GRS-18-I**	19½"d
GRS-18-D	12"d	**GRS-18-J**	21½"d
GRS-18-E	13¾"d	**GRS-18-K**	23½"d
GRS-18-F	15½"d	**GRS-18-L**	25½"d

ADDITIONAL MODELS AVAILABLE

RAN HTD-3

HOT FOOD TABLE

- Mobile, heated display pan serving station
- Stainless steel top with locking device
- Stainless steel body with interchangeable panels
- Swivel casters, 2 locking
- 3 individual thermostatically controlled 12" x 20" die-stamped hot food wells
- 1 year parts and labor warranty

randell

RAN HTD-3 48"w x 30"d x 35½"h

ADDITIONAL MODELS AVAILABLE

COLD FOOD TABLE

- Stainless steel ice-cooled cold pan with one piece interior
- Foamed in place CFC-free urethane insulation
- Stainless steel body with interchangeable panels
- Holds (3) 12" x 20" pans
- 1" drain with ball valve provided
- Stainless steel perforated strainer plates
- Swivel casters, 2 locking

randell

RAN IC-3 48"w x 30"d x 35½"h

ADDITIONAL MODELS AVAILABLE

RS SSC-RCP-4

COLD FOOD SERVING LINES

- Stainless steel body with interchangeable panels
- All stainless steel top and coved corner interior
- Self-contained, wrapped refrigeration system with electronic control
- 1" drain with ball valve provided
- Foamed in place, CFC-free urethane insulation
- Swivel casters, 2 locking
- Holds four 12" x 20" pans
- 60"w x 30"d x 35½"h

randell

RS SSC-RCP-4 Closed Base (No Storage)
RS SSO-RCP-4 Open Base for Storage

ADDITIONAL MODELS AVAILABLE

SHELLEY® SERVING LINES

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.

DELFIELD A Welbilt Brand

CONTACT US FOR ADDITIONAL INFORMATION.

E-CHEF™ HOT FOOD TABLES

- Stainless steel top and sides
- Individual wells with infinite controls
- 8" polyethylene cutting board
- Drains, manifold and common gate valve
- Stainless steel plate shelf and bottom shelf with 3" riser at rear
- 31½"d x 36"h

EHEI36C

	Length	Wells
EHEI36C	36"	2
EHEI48C	48"	3
EHEI60C	60"	4
EHEI74C	74"	5

38103

SERVEWELL® HOT FOOD TABLES

- Stainless steel construction includes legs and undershelf
- Dome elements transfer energy directly into the water bath
- Four guide holes per side for Buffet Breath Guard attachment
- Equipped with standard 480W, 700W or 800W elements
- Each well is equipped with a brass drain valve
- 32"d x 34"h

38102	32"w, 2 Well
38103	46"w, 3 Well
38104	61¼"w, 4 Well
38105	76"w, 5 Well

VOLLRATH

USA MADE

AEROHOT® HOT FOOD TABLES

- Stainless steel body, top and undershelf
- Includes reversible, 7" wide poly cutting board
- 3 die-stamped 12" x 20" wells

303

303	Gas
WB303	Gas, Wet Bath
E303	Electric, Exposed Elements
E303SW	Electric, Sealed Wells
EP303	Electric Exposed Elements, Portable
EP303SW	Electric Sealed Wells, Portable

ADDITIONAL MODELS AVAILABLE

Your Solutions Partner

THURMADUKE® STEAMTABLES

- Stainless steel fully welded body enclosed on 3 sides
- 16-gauge stainless steel top
- 2-6 well configurations (portable units have 3-6 well configurations)

E-3-CBSS

Electric, Paint Grip Base	
E-3-CBPG	25½"d x 36"h
E-3-DLPG	34"d x 36"h
Electric, Stainless Steel Base	
E-3-CBSS	25½"d x 36"h
E-3-DLSS	34"d x 36"h
EP-3-CBSS	25½"d x 36"h, Portable
Gas, Stainless Steel Base	
G-3-DLSS	34"d x 36"h

ADDITIONAL MODELS AVAILABLE

Your Solutions Partner

HOT FOOD TABLES

- Stainless steel body and top
- Galvanized legs and undershelf
- 8" wide white thermoplastic cutting board
- Fiberglass insulation between each compartment

HF-3E-120

Electric	Wells	Length
HF-3E-120	3	47⅛"
Electric w/Sealed Wells		
SW-3E-120	3	47⅛"
Natural Gas		
HF-3G-NAT	3	47⅛"
HF-4G-NAT	4	62⅜"
HF-5G-NAT	5	77¾"

ADDITIONAL MODELS AVAILABLE

ADVANCE TABCO. SMART FABRICATION

AFFORDABLE PORTABLE™ STATIONS

- Constructed of vinyl-clad, 20-gauge carbon steel
- Stainless steel work surface
- Cafeteria-style acrylic breath guard
- Black vinyl-clad cabinet
- 24"d x 35"h
- 120V

T38707
Shown with optional lights

Cold Food Stations	
R38713	46"w, 3 Well, Solid Base
R38716	60"w, 4 Well, Solid Base
R39717	60"w, 4 Well, Open Storage
Hot Food Stations	
T38707	46"w, 3 Well, Solid Base
T38710	60"w, 4 Well, Solid Base
T39710	60"w, 4 Well, Cafeteria Unit

ADDITIONAL MODELS AVAILABLE

VOLLRATH®

6-SERIES FRONT OF HOUSE SERVING SYSTEMS

Vollrath's 6-Series Custom Serving Systems take style, innovation, and rugged durability to a whole new level. Custom-built at our fabrication facilities in New York and Minnesota, Vollrath can help bring your vision to life.

Choose Your Construction Material: We'll help you determine the best construction materials for your budget, function, and durability needs.

Determine Decor Color and Texture: With an infinite number of combinations of décor elements and material options, Vollrath can design and build a unit that is as unique as your foodservice operation.

Define Your Countertops: Get the look you want with a wide range of countertop materials designed to fit your durability requirements and budget.

Select Your Equipment: Whether it's your equipment or ours, we can install it—from beer coolers and display cases to popcorn machines and soup warmers.

Breath Guards: An artful combination of form, function, and food presentation, Vollrath's line of breath guards effectively provides a stylish barrier between the customer and the prepared food.

Specify Electrical & Plumbing Needs: Our team will determine your specific electrical and plumbing needs to create a custom solution.

Establish Your Merchandising: We can work within your creative guidelines or help you develop a new look for your business.

CONTACT US FOR ADDITIONAL INFORMATION.

THURMADUKE® SERVING SYSTEMS

Thurmaduke™ is a premium line of traditional modular serving systems that are designed to help maximize efficiency, reduce labor and increase productivity. Depending on how product is served, Duke has a serving line that can be customized specifically for any need.

Your Solutions Partner

	Type	Width
TCI-46SS	Ice Pan Unit	46"
TCM-46SS	Mechanical Cold Pan Unit	46"
TCM-46SS-N7	NSF-7 Cold Pan Unit	46"
TEHF-46SS	Electric Hot Food Unit	46"
TST-46SS	Solid Top Unit	46"
TCS-30SS	Cashier Stand	30"

ADDITIONAL MODELS AVAILABLE

AEROSERV SERVING SYSTEMS

With the AeroServ™ line of modular counters, affordable doesn't mean limited. The 24½" wide stainless steel tops are great for remodel areas where space is limited without compromising flexibility or durability. In addition, the narrow body makes it easy to serve product over the food guards.

Your Solutions Partner

	Type	Width
309-25SS	Solid Top Unit	46"
E303-25SS	Electric, Hot Food Unit	46"
314-25SS	Ice Pan Unit	60"
316-25SS	Mechanical Cold Pan Unit	60"
316-25SS-N7	NSF-7 Cold Pan Unit	60"
306-25SS	Cashier Unit Stand	24½"

ADDITIONAL MODELS AVAILABLE

ECONOMATE® PORTABLE BUFFET UNITS

- Heavy-gauge steel body with powder-coat finish
- All heat wells have exposed elements in 8½" deep galvanized steel liners for dry operation
- Clear acrylic sneeze guard
- Storage in base

DPAH-4HF
(4-section model shown)

Your Solutions Partner

Closed Base	
DPAH-1H2C	1 Hot, 2 Ice Cooled Sections
DPAH-3-CP	3-Section, Ice Cooled
DPAH-3-HF	3-Section, Hot Food
Open Base	
OPAH-1H2C	1 Hot, 2 Ice Cooled Sections
OPAH-3-CP	3-Section, Ice Cooled
OPAH-3-HF	3-Section, Hot Food

ADDITIONAL MODELS AVAILABLE

STAINLESS INNOVATIONS CAN MAKE YOUR DREAM A REALITY!

Chef Counters ▪ Serving Lines ▪ Cutting-Edge Kitchens ▪ Bar Remodels + More

Our expertise and years of experience give us the eyes to see the unimaginable and to create art in the function and scope of the project. Equipped with the tools needed to get the job done, and done right.

Your One-Stop-Shop Specializing In:

STAINLESS INNOVATIONS
Brilliant Design. Exceptional Value

- Stainless Steel
- Millwork & Stone
- Refrigeration & Sheet Metal Fabrication
- Material Finishing – Wood/Corian/Stone

Contact us for more information.

KITCHEN PREP

Slicers ▪ Mixers ▪ Food Processors
Scales ▪ Can Openers ▪ Work Tables

823E-PLUS

827A-PLUS

MANUAL SLICERS

- Stainless steel and sanitary anodized aluminum finish
- 30° or 45° gravity feed with removable meat pusher
- Precise slice adjustment
- Easy to clean and disassemble
- Built-in sharpener
- Removable carriage for easy and thorough cleaning
- Full-width carriage trays and meat-pusher extension
- 115V
- 1 year parts and labor warranty

Entry Models

823E-PLUS	9" Blade, ¼ hp
825E-PLUS	10" Blade, ¼ hp
825A-PLUS	10" Blade, ⅓ hp

Medium-Duty

827E-PLUS	12" Blade, ⅓ hp
827A-PLUS	12" Blade, ½ hp
829E-PLUS	14" Blade, ½ hp
829A-PLUS*	14" Blade, ½ hp

*Mid-Tier with Gauge Plate Interlock

X13AE-PLUS

PREMIER SLICERS

- 1-piece polymer base and product table for reduced seams and easy cleaning
- 13" dia stainless steel knife
- 45° gravity feed
- Adjustable slice thickness up to 1 5/16"
- Removable sharpener
- Permanent knife ring guard
- Sealed push button controls
- Includes kickstand
- 120V, ½ hp
- 1 year parts and labor warranty

X13AE-PLUS	Automatic, 3-Speed
X13E-PLUS	Manual, 1-Speed

ECONOMY & MEDIUM-DUTY SLICERS

C12

- Anodized aluminum construction
- Up to 9/16" slice thickness
- C models include a hard chromed, special alloy hollow ground knife, removable top-mounted sharpener, and have a 1 year parts and labor warranty
- GC model includes a stainless steel knife, food chute and slicer table, removable top-mounted sharpener, and a 1 year parts and labor warranty
- G models include a hard chromed, special alloy hollow ground knife, permanently attached knife ring guard, full gravity feed food chute, all metal knife sharpener, and a 2 year parts and labor warranty

Compact Manual Slicers		Medium-Duty Slicers	
C9	9" Blade, 1/4 hp	**G10**	10" Blade, 1/3 hp
C10	10" Blade, 1/4 hp	**G12**	12" Blade, 1/2 hp
C12	12" Blade, 1/3 hp	**G12A**	12" Blade, 1/2 hp, Auto
GC512	12" Blade, 1/3 hp	**G14**	14" Blade, 1/2 hp

TRADITIONAL FLYWHEEL SLICERS

FS12

- Vintage design accommodates traditionally over-sized artisan meats for theater-style slicing
- Hollow ground chrome-plated carbon steel blade
- Precision slice adjustment up to 3/32"
- Built-in knife sharpener
- Fully hand-operated, no electrical connection required
- Ring guard for blade protection
- Aluminum receiving shelf
- 2 year parts and labor warranty

FS12	12" Blade
FS14	14" Blade

PREMIUM HEAVY-DUTY SLICERS

SG13A

- Patented base design with anodized aluminum construction
- Belt-driven with 13" dia steel knife
- Precise slice thickness adjustment up to 1 1/8"
- Tilting carriage accommodates large products, like prosciutto and bacon
- Advanced models feature home start, adjustable timer, close to stop, carriage tilt interlock, and clear-text display providing operator messages, diagnostics, and system information (available in English, Spanish, French)
- 115V, 1/2 hp
- 2 year parts and labor warranty

S13	Manual	**SG13**	Advanced, Manual
S13A	Automatic	**SG13A**	Advanced, Automatic

EDVANTAGE™ ELECTRIC SLICERS

EDV-10C

- Anodized cast aluminum and stainless construction
- Top mounted switches reduce failures
- Belt drive motor
- Tritan™ clear hand guard
- Built-in dual stone sharpener
- Forged, hardened blades
- Removable carriage for easy cleaning
- Removable stainless-steel slice deflector
- Sealed housing prevents moisture damage
- Dual ergonomic handles for easy slicing
- Safety overload switch on bottom
- 1 year parts and labor warranty

Compact Slicers	
EDV-10C	10" Blade, 1/3 hp
EDV-12C	12" Blade, 1/3 hp
Medium-Duty Slicers	
EDV-12	12" Blade, 1/2 hp

ARC!™ MANUAL FRUIT & VEGETABLE SLICERS

ARC-136

- Stainless steel construction
- Slices both hard and soft fruits and vegetables
- 3/16" blade
- Unique quick change pusher and blade assemblies
- Removable stainless steel blade cartridge
- Cartridge wash guard protects operator from cuts
- Ergonomic, front-loading two-handed design for easier slicing
- Available in 3/16", 1/4", and 3/8" sizes
- Dishwasher safe
- Made in USA

ARC-136	Accommodates Pans up to 4" to 6" high
ARC XL-136	Accommodates Pans up to 6" high

PROFESSIONAL FOOD SLICER

WCS300SV

- Cast aluminum base and carriage ensures sturdy slicing
- 12" tempered, hard chrome blade for long-lasting sharpness
- High-efficiency, ventilated induction motor
- Belt-driven, with fixed blade
- Easily adjustable slicing thickness up to .59"
- 120V, 1 hp
- Made in Italy
- 1 year limited warranty

COUNTERTOP MIXERS

- Five-speed transmission, 100% gear driven
- Digital control panel to make easy speed shifts while unit is running
- Non-skid rubber base
- 30-minute timer
- ⅓ hp
- 2 year limited parts and labor warranty, 5 year belt warranty

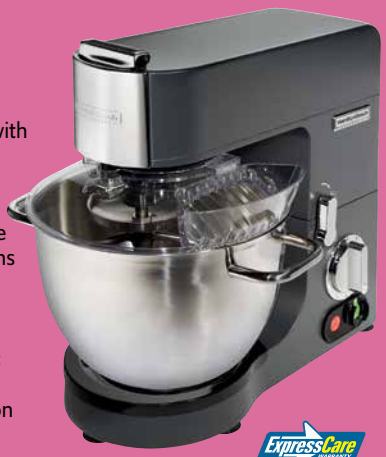
40755	7 qt Capacity
40756	10 qt Capacity

40756

PLANETARY MIXER

- Powerful 800 watt motor with all metal gears
- Die-cast aluminum body with tilt back head
- Variable 7 speed dial + pulse
- Capacitive start/stop buttons
- Heavy-duty stainless steel dough hook, beater and wire whisk included
- Removable BPA-free plastic bowl guard included
- Thermal overload protection
- 2 year Expresscare replacement warranty

CPM800 8 qt Capacity



VOLLRATH

MIXERS

- 3-speed belt driven transmission
- #12 attachment hub, stainless steel mixing bowl, dough hook, wire whisk, and flat beater included
- 30-minute digital timer with auto-stop
- 60 qt mixer includes bowl truck
- 2 year limited parts warranty, 1 year on labor, 5 year on belt

Bench Mixer	Capacity	HP
40757	20 qt	½
Floor Mixers		
40758	30 qt	1
40759	40 qt	1½
40760	60 qt	2

40760

SPIRAL FLOOR MIXERS

- Powerful dual high torque motors
- Manual and automatic control functions
- Two fixed speeds
- Stainless bowl and bowl guard
- All metal construction with cast aluminum top cover
- Reversible bowl drive (1st speed only)
- Front and rear casters
- 208V, ¾ hp
- 2 year parts and labor warranty

GSM130	130 lb Capacity
GSM175	175 lb Capacity

GSM175

Globe

PLANETARY MIXERS

- Gear-driven, high torque transmission
- Custom built motor
- Front mounted controls
- 60-minute digital timer on 10 qt and larger mixers
- Heat-treated hardened steel alloy gears and shafts
- Rigid cast iron body (SP05 is rigid cast aluminum)
- Stainless steel bowl guard (SP05 & SP08 have a polycarbonate splash cover)
- Includes stainless steel bowl, flat beater, wire whip and dough hook (SP80PL includes bowl truck; SP62P S/S bowl, dough hook & bowl truck)
- 2 year parts and labor warranty

Countertop Mixer	Capacity	Speeds	Motor
SP05	5 qt	10	800W
Bench Mixer			
SP20	20 qt	3	½ hp
Floor Mixers			
SP30	30 qt	3	1 hp
SP40	40 qt	3	2 hp
SP80PL	80 qt	4	3 hp
Pizza Mixer			
SP62P	60 qt	2	3 hp

ADDITIONAL MODELS AVAILABLE

SP20

LUNA PLANETARY MIXERS

- Gear driven, permanent lube transmission
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook and aluminum mixing paddle
- 120V
- 1 year parts and labor warranty, 2 year limited motor warranty

WSM7L

WARING COMMERCIAL

Tilt-Back Head	
WSM7L	7 qt Capacity, 11-Speed w/Variable Speed Control Dial, ½ hp
Bowl-Lift Lever	
WSM10L	10 qt Capacity, 3-Speed, ¾ hp
WSM20L	20 qt Capacity, 3-Speed, 1 hp

BLACK DIAMOND PLANETARY MIXERS

- Heavy-duty stainless steel construction
- Powerful motor
- Includes wire whisk, dough hook, flat beater and mixing bowl
- 3-speed
- 120V
- BDPM-20, BDPM-30 and BDPM-60 feature a 60 minute timer and #12 hub for meat grinding

BDPM-20

Admiral Craft Equipment Corp.

	Capacity	HP
BDPM-10	10 qt	¾
BDPM-20	20 qt	1½
BDPM-30	30 qt	2⅖
BDPM-60	60 qt	3

IMMERSION BLENDERS

- Removable stainless steel blending sticks and blades
- Variable speed, heavy-duty motor
- Interlocked power switch
- Overload protection
- 7½' power cord
- 1 year replacement warranty

Globe

	Blending Stick	Watts
GIB500-12	12"	500
GIB750-14	14"	750
GIB750-16	16"	750
GIB750-18	18"	750
GIB750-22	22"	750

GIB500-12

HMI012

HMI02W

Hamilton Beach COMMERCIAL

BIGRIG™ IMMERSION BLENDERS

- Incredibly fast results
- Comfortable 2-position handle and ergonomic shaft grip
- Variable speed ThumbDrive™ with color-coded light for immediate feedback
- Easy-to-clean stainless steel shaft is completely sealed and removable
- Continuous run operation for high-volume blending
- 2 year replacement warranty

HMI012	12" Shaft
HMI014	14" Shaft
HMI016	16" Shaft
HMI018	18" Shaft
HMI021	21" Shaft
HMI02W	Whisk Attachment

FEATURED CHEF

CHEF SHOLEM POTASH

President & Founder, Culinary Depot

RECIPE

HEAVENLY CHEESECAKE

INGREDIENTS

Crumb Crust
10 oz Honey Graham Crackers (14 crackers)
7 Tbsp butter, room temp.
2 Tbsp sugar

Cheesecake Mixture
1 cup heavy cream
1 lb cream cheese (16 oz)
3 eggs, separated
1 cup sugar
2 Tbsp flour
¼ tsp salt

Crumb Crust
Crush crackers by hand until fine. Mix in the butter and sugar until incorporated, to form a moist crumb. Grease a 9" springform pan with butter. Press the crumbs around the bottom and half-way up the sides of the pan. Set aside.

Cheesecake Mixture (you will need 3 bowls)
Preheat oven to 325°F. In bowl 1 – mix the heavy cream and cream cheese until completely smooth. Set aside. In bowl 2 – beat egg whites until snow forms. Set aside. In bowl 3 – beat the egg yolks until light in color, then fold in the sugar, flour and salt.

Combine bowls 1 and 3 together and then fold in contents of bowl 2. Pour final mixture into prepared crust. Place cheesecake in the center of the oven and bake for 1 hour and 15 minutes until top is golden (oven temperatures may vary so check that the middle is firm). Turn off the oven and let the cheesecake rest inside for an additional hour to set. Once cooled, you can decorate with any toppings of your choice or enjoy as is!

POWER DRIVE UNITS

- Powerful 1 hp fan-cooled motor
- Industry standard #12 attachment hub
- Brushed stainless steel construction with one-piece cast hub face
- Overload protection with manual reset button
- 115V
- 1 year parts and labor warranty

GPD-L

GPD-L	200 RPM
GPD-H	700 RPM

MANUAL PATTY PRESSES

- Single burger mold
- Anodized aluminum base with stainless bowls and press plate
- Heavy-duty, single-level press handle
- Detachable paper holder
- 1 year replacement or general/limited replacement parts warranty

PP4	4" dia
PP5	5" dia

PP5

MEAT CHOPPERS

- Direct gear-driven transmission
- Permanent grease-lubricated gear box
- Manual reset motor overload protection
- Forward/reverse switch
- Stainless steel product tray
- Top-mounted handle with tray support
- CM12 has plates from 1/16" to 5/8" CM22 has plates from 1/16" to 11/16"
- Plastic food pusher
- Non-slip rubber feet
- 115V
- 1 year parts and labor warranty

CM12

CM12	250 lb of Meat/hr, 1 hp
CM22	450 lb of Meat/hr, 1½ hp

IMMERSION BLENDER

- Ideal for liquefying soups, sauces, pureeing fruits/vegetables and preparing the smoothest of pâté in just minutes
- New patented "easy plug" system makes it easier to replace the power cord during after-sales servicing
- Removable stainless steel knife and bell assembly
- 18" shaft, 100L capacity
- 12,000 RPM, 120V
- 1 year "no hassle" replacement warranty

MP450

VEGETABLE PREPARATION MACHINES

- Industrial induction motor, with stainless steel shaft, for intensive use
- 2 hoppers included: large hopper for bulky vegetables and cylindrical hopper for long vegetables
- Includes a slicing disc and a grating disc
- 1 year parts and labor warranty

CL40	Up to 440 lb/hr, 1 hp
CL50E	Up to 1100 lb/hr, 1½ hp

CL50E

R2N

COMBINATION FOOD PROCESSORS

- Makes 850 servings in 3 hours or less
- Accommodates 23 discs
- Includes cutter bowl, stainless steel "S" blade, vegetable prep attachment with external ejection, and 2 discs (grating and slicing)
- 1 speed, 1725 RPM
- 120V
- 1 year parts and labor warranty, 3 year motor warranty (for R2N)

R2N	850 Servings in 3 Hours, 1 hp
R301	2000 Servings in 3 Hours, 1½ hp

PULP EJECT JUICE EXTRACTOR

- Heavy-duty centrifugal juice extractor with continuous pulp ejection
- 3" feed chute is large enough for a whole apple
- Powder-coated, die-cast metal housing with stainless steel filter basket and shredder disc
- Designed to produce less waste
- 1.2 hp brushless induction motor
- 120V, 1000W
- 1 year parts and labor warranty, 2 year limited motor warranty

WJX80

WARING COMMERCIAL

FOOD PROCESSORS

- Sealed, clear-view batch bowl
- LiquiLock™ seal system holds liquids in bowl while processing and keeps the S-blade in bowl while pouring
- Includes: 5/32" slicing disc, 5/32" shredding disc, 5/64" grating disc and detachable disc stem
- Continuous-feed chute for large-volume processing (WFP14SC only)
- Easy on and off pulse control paddles
- 120V
- 2 year parts and labor warranty, 5 year limited motor warranty

WFP14S

WFP11S	2½ qt Capacity
WFP14S	3½ qt Capacity
WFP14SC	3½ qt Capacity, Continuous Feed Chute

FOOD PROCESSORS

- 4-quart batch bowl for processing soups, sauces, dressings and more with ease
- 2 hp peak input commercial motor
- Heavy-duty die cast housing
- Includes: sealed S-blade, adjustable slicing disc, reversible shredding disc, sealed whipping disc, WFP16SCD also includes a dicing assembly
- 120V
- 2 year parts and labor warranty, 5 year motor warranty

WFP16SCD

WARING COMMERCIAL

WFP16S	Sealed Batch Bowl
WFP16SCD	Combination Batch Bowl/Continuous Feed

COMBI CUTTERS

- For blending, accepts up to 3 quarts for a final 1½ quart yield
- For vegetable prep, processes 5 lb/minute
- Includes 5/32" slicing disc and 5/64" grater/shredder
- Speeds change automatically, per the desired function, with no manual adjustments needed

CC-34	w/Dicing
CC-32S	w/o Dicing

CC-32S

nemco powered by HALLDE

MULTIFUNCTION VEGETABLE-PREP MACHINES

- Wide opening and blade diameter optimize feed capacity
- Processes 5 lb/minute
- Includes 5/32" slicing disc and 5/64" grater/shredder
- Cutting tool changeout is super easy

RG-50	w/Dicing
RG-50S	w/o Dicing

RG-50

VERTICAL CUTTER/BLENDER

- Three-scraper system with handle works with a simple rocking motion
- Accepts up to 3 quarts for a final 1½ quart yield
- Two speeds with a pulse function apply ideal RPM for cutting or blending

VCB-32

nemco powered by HALLDE

ELECTRIC CAN OPENERS

- Heavy-duty stainless steel construction
- Two-speed motor for opening large or small cans, fast
- Removable knife holder and knife require no tools
- Gear and shield (also removable without tools) prevent splash-back from entering interior
- Slot machine style lever requires minimum effort, eliminates fatigue
- Sealed base
- Made in the USA

270

266 1 Speed, Up to 75 Cans/Day
203 2 Speed, Up to 75 Cans/Day
270 2 Speed, Heavy-Duty, Up to 200 Cans/Day, 3 Year Warranty, NSF

MANUAL CAN OPENERS

- Individual parts and knife and gear replacement kits also available
- Made in the USA

Model S-11

- The most sanitary can opener in the world
- Rust proof, and dishwasher safe
- Parts remove easily for replacement
- 5 year warranty

Model U-12

- Quick change gear, stainless steel shaft and pull pin for easy blade replacement
- The base design features a replaceable insert for a tighter fit and easier slide action

14100

11000 #1®, "Old Reliable"

NSF Openers
14100 U-12, Cast Iron & Stainless Steel
15000 S-11, Sanitary Stainless Steel

SWING-A-WAY® MANUAL CAN OPENERS

- Aluminum with black rubber handles

6090

6090 Easy Crank Opener
407BK Traditional Opener

PRO PREP® CHOPPER GRINDER

- 3-cup capacity
- Powerful, high-speed, 2-pole induction motor, ¾ hp
- 2 separate bowl and blade assemblies, one for grinding, one for chopping
- 1 year limited warranty

WCG75

CENTRIFUGAL JUICER

- Automatically separates juice, seeds and skin from a variety of fruits
- Pulp extraction and automatic feed mechanism
- Inclined base for optimum evacuation of juice
- Single phase commercial synchronous motor with safety switch
- Push button "On-Off" switches
- New "latch" locking device for user safety
- Basket easily removes with no tools
- Removable waste container fits perfectly below the feed hopper to prevent splashing
- Includes polycarbonate lid, 2.5 mm grating disc and filter basket, bowl with anti-drip spout and 7½ liter waste container
- Continuous ejection chute that sends pulp directly into a bin under worktop
- 1.3 hp, 1000W
- 1 year parts and labor warranty

J100 Outputs up to 160 qt/hr

DID YOU KNOW?

KEEPING BLENDERS CLEAN & READY

Food blenders allow you to create hearty soups, chop vegetables, make frozen desserts or puree sauces. These prep tool essentials reduce labor and increase speed of service. Keeping them clean and ready for the next job is easy when you follow these guidelines.

- Always unplug the blender before cleaning.
- Wipe down the unit with warm, soapy water, cleaning all accessible surfaces.
- Most containers are dishwasher safe, so be sure to keep plenty on hand.
- Routinely examine the container for cracks and check that the blades turn easily with minor resistance.

EXPEDITOR™ CULINARY BLENDERS

- Blend, purée, grind, chop and emulsify
- Adjustable speed dial for variable speed functions (excluding HBF900S)
- Easy to replace components for simple and quick maintenance
- Stainless container is especially good for hot items
- Poly container is great for easy measuring and viewing of ingredients

HBF600

w/Stainless Steel Container	Capacity	Control	HP
HBF510S	64 oz	Paddle Switch	2⅗ (peak)
HBF900S	1 gal	Rocker Switch	3½
HBF1100S	1 gal	Touchpad	3½
w/Polycarbonate Container			
HBF510	48 oz	Paddle Switch	2⅗
HBF600	64 oz	Touchpad	3

TAYLOR

PORTION CONTROL SCALE

- Stainless steel construction
- Rotating dial, dual read
- Easy-to-read, angled dial with bold graphics
- Protective shatterproof lense
- Spacious, removable platform
- Simple-to-use tare system

TS32 32 oz x ¼ oz

ADDITIONAL MODELS AVAILABLE

GPS10

DIGITAL PORTION CONTROL SCALES

- Removable stainless steel platter
- Easy to read LCD display
- Battery or A/C powered
- GPS5 has a plastic platter bowl and wireless capabilities
- 1 year replacement warranty

GPS5 5 lb Capacity
GPS10 11 lb Capacity
GPS10-S 11 lb Capacity, Waterproof

LABEL PRINTING SCALE

- Large removable stainless steel platter
- Legal for trade
- Prints standard and safe handling labels containing product name, sell by and packed dates, price, tare, weight, PLU number, bar code, store name, address, and includes ingredient label printing capability
- Stores up to 168 presets, 2MB standard memory
- PC connection
- E11 label roll included
- NTEP certified
- 1 year parts and labor warranty

GSP30B 30 lb Capacity

PRICE COMPUTING SCALE

- Removable stainless steel platter
- Legal for trade
- Built-in rechargeable battery or A/C powered
- Easy to read dual LCD display with LED backlight
- Adds multiple transactions with weighed and unweighed items
- Memory recall up to 40 items
- Change function displays change due to customer
- NTEP certified
- 1 year parts and labor warranty

GLS30 30 lb Capacity

HIGH PROFILE DIGITAL SCALES

- 3 color indicators with 10 (red/green/yellow) surrounding LEDs for over/accept/under feature, over function flashes
- 10 quick-set memory buttons
- Built in carrying handles
- Side mounted power jack with plug to help prevent power supply breakage
- Field re-calibratable
- Designed by Edlund engineers and built exclusively for Edlund
- Patent pending

EHP-30

BRV-HP30 BRAVO! w/ClearShield™ Cover
EHP-30 Waterproof

BRAVO! DIGITAL PORTION SCALES

- Exclusive ClearShield™ Protective Cover keeps juices, grease and other food products off scale and display
- Large, easy-to-read LCD display
- 10 lb capacity
- Field recalibratable
- Removable stainless steel platform for easy cleaning
- Auto shut-off feature
- Dual voltage power supply included
- 1 year warranty

BRV-160W

BRV-160 Scale w/ClearShield™ Protective Cover
BRV-160W Submersible Waterproof Scale

HEAVY-DUTY DIGITAL SCALES

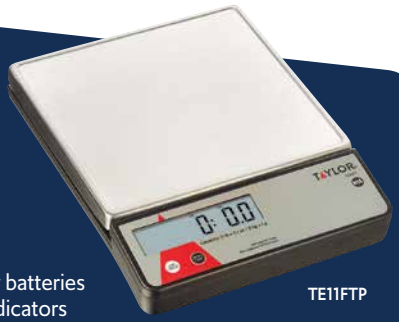
- Dual Housing Technology™ to prevent corrosion
- Scale Within a Scale™ design helps protect internal components against damage due to accidental shock
- Most finite readout in the industry

EDL-10

EDL-10 Multifunction Scale
WSC-10 Poseidon™ Portion Scale

DIGITAL PORTION CONTROL SCALES

- Removable stainless steel platform
- LCD display
- Tare and hold functions
- Auto off and disable auto off feature when powered by batteries
- Low battery and overload indicators
- Operates on AC adapter (included) or 2 AAA batteries (not included)



TE11FTP

TAYLOR

	Capacity	Platform
TE32FT	2 lb x 0.01 oz	5.4" x 5.4"
TE11FTP	11 lb x 0.1 oz	5.25" x 5.25"
TE22FT	22 lb x 0.1 oz	7.2" x 7.2"
TE22OS	22 lb x 0.1 oz	14" x 10"
TE50	50 lb x 0.5 oz	3.5" x 11.5"

ADDITIONAL MODELS AVAILABLE

ONEIDA Hospitality Group

DIGITAL PORTION CONTROL SCALE

- Removable stainless steel platform
- 20 lb capacity
- LCD display
- Multiple functions including piece count, auto zero, and tare weighing
- Complete with AC adapter and dry battery

DPS-20

DIGITAL RECEIVING SCALE

- Easy-to-read 1" LCD control panel with 6 ft cord and mounting bracket
- Painted, removable steel tread plate platform
- 2" low-profile design
- Non-skid feet
- Tare, hold, auto off and low battery indicator features
- Dual-powered by either 120V adaptor (included) or 6 AA batteries (not included)

TE400 400 lb x 0.5 lb

ADDITIONAL MODELS AVAILABLE

TAYLOR NSF

PVS5225

PREPRITE™ VACUUM SEALERS

- Stainless steel housing with a single sealing chamber
- Transparent, easy-opening domed lid for monitoring functions
- Includes 2 polyethylene insert plates to maintain proper height for sealing
- User-friendly, programmable electronic controls
- Ability to vacuum seal in approved containers
- Soft vacuum capabilities to allow sealing of sauces and creams
- PVS42 and PVS5225 have a printer with 2 rows of display
- 1 year parts and labor warranty

PREPRITE™ BY EVERIDGE

PVS27	10.2" Sealing Bar	**PVS52**	20.5" Sealing Bar
PVS32	12.6" Sealing Bar	**PVS5225**	20.5" Sealing Bar
PVS42	(2) 12.6" Sealing Bars	**PVS42GP**	(2) 16" Sealing Bars

ADDITIONAL MODELS AVAILABLE

FEATURED CHEF

CHEF CAREY SAVONA

Culinary Director & Executive Chef, Study Hotels

RECIPE

GUNPOWDER MUSHROOMS

INGREDIENTS

Good amount of butter, scant
Olive oil, scant
4-8 cups sliced cremini or button mushrooms, they will reduce
1 large bunch fresh thyme, flecked
1 - 1.5 oz Worcestershire sauce
1 - 1.5 oz sherry vinegar
1 - 1.5 oz soy sauce
2-3 large Tbsp sour cream
½-1 cup heavy cream
Salt and pepper

In a large wide sauté pan or roasting pan over medium heat add olive oil and some butter, add mushrooms and sweat. Add thyme and continue to caramelize (the mushrooms will release a good amount of moisture). As the moisture evaporates, add the Worcestershire sauce, add sherry vinegar, add soy sauce and continue to reduce. Add salt and pepper. Let this reduce and caramelize and the mushrooms and liquid will start to transform.

Lower the heat slightly and add the sour cream. Then add heavy cream, and reduce again. Taste again for salt and pepper. Reduce and stir until you have a creamy mass of caramelized mushrooms (you may need to add a touch more of cream or sour cream as you are adjusting to the mushroom's moisture).

Carey Savona is a leading Culinary Director and Executive Chef with over twenty-five years of industry experience. Carey's innovative culinary vision combines with an understanding of team mentoring, sophisticated operational systems and technology along with extensive expertise in kitchen, restaurant and hotel design and schematic planning. As Culinary Director for Study Hotels, Carey manages all new and operating restaurants, banquets, catering, retail café and food and beverage operations for Study Hotels properties with a direct focus on hospitality, the guest experience, design, vision and development. At The Study at Yale, Carey oversees the award-winning Heirloom—a farm-coastal restaurant utilizing small-batch growers and neighboring artisan suppliers for Heirloom's New England heritage cooking. *Connecticut Magazine* recognized Heirloom as "Best Hotel Dining Statewide, Best Hotel Dining, New Haven County and Best New Restaurant New Haven, Hotel Dining" in the Readers' Choice Awards. Carey forged multiple collaborations, most notably working closely with hospitality icons Alice Waters, Danny Meyer, famed Noma Chef René Redzepi and NYC Chef David Chang in helping to organize their portion of the inaugural MAD / Yale Food Systems Leadership Summit in 2016, and multiple programs and events with The Yale Sustainable Food Program.

METRO

PREPMATE™ MULTISTATIONS

- 1" shelf adjustability, 800 lbs. shelf load capacity, and unlimited configurations
- Adjustable to 5 work surface heights (35⅛" – 39⅛")
- Includes 2 magic rings and a 18" x 24" cutting board above standard food/steam table pans
- MSQ1836-FSFS-PK2 also includes: Cutting Board Holder, Pan Holder and Knife Holder
- 5" casters

MSQ1836-FSFS-PK2	qwikSet height adjustment, Stainless Steel Posts, Stainless Steel Top & Bottom Shelves
MSQ1836FSPR-PK1	Metroseal Posts, SuperErecta® Pro Top & Bottom Shelves

TT-244

ADVANCE TABCO SMART FABRICATION

ECONOMY WORK TABLES

- 430 series stainless steel top
- Adjustable galvanized undershelf
- 1⅝" sanitary rolled rim on front and rear
- Sound deadened top

NSF

TT-242	24"l x 24"d	**TT-245**	68"l x 24"d
TT-240	30"l x 24"d	**TT-246**	72"l x 24"d
TT-243	36"l x 24"d	**TT-248**	96"l x 24"d
TT-244	48"l x 24"d		

KMSLAG-244-X

NSF

HEAVY-DUTY WORK TABLES

- 304 stainless steel top with 5" backsplash
- 1⅝" sanitary rolled rim on front and rear
- Sound deadened top

ADVANCE TABCO SMART FABRICATION

Adjustable S/S Undershelf		Open Base, S/S Sides & Rear Cross Rails	
KMSLAG-244-X	48"l x 24"d	**TKMSLAG-244-X**	48"l x 24"d
KMSLAG-245-X	60"l x 24"d	**TKMSLAG-245-X**	60"l x 24"d
KMSLAG-246-X	72"l x 24"d	**TKMSLAG-246-X**	72"l x 24"d

ADDITIONAL MODELS AVAILABLE

EDCS-2F

EDVANTAGE™ CAN OPENING & STORAGE STATIONS

- The ultimate can opening solution: 16 self-feeding #10 cans from removable tabletop can racks, right next to the opener
- Heavy-duty, all stainless table holds an additional 36 cans on the 500 lb capacity undershelf
- Choose a mobile or stationary table with S-11 can opener or lighter duty SG-2 can opener
- Made in USA
- Table comes with lifetime warranty

Edlund edlundco.com

EDCS-11F	Fixed Station on Legs w/S-11 Opener
EDCS-11M	Mobile Station on Casters w/S-11 Opener
EDCS-2F	Fixed Station on Legs w/SG-2 Opener
EDCS-2M	Mobile Station on Casters w/SG-2 Opener

NSF

SS-4DC-36

DELIVERY CENTERS

- A customizable, multi-use location for preparing and queueing to go and delivery orders
- Stainless steel construction
- Counter and lower shelf with raised overshelf
- Welded stainless steel end frames
- Delivery bag/carrier storage space on bottom
- Inner-frame electrical conduit

SS-4DC-36	36"w
SS-4DC-48	48"w
SS-4DC-60	60"w

VOLLRATH

SANITATION & WAREWASHING

Dishwashers ▪ Disposers ▪ Sinks ▪ Faucets
Hoses ▪ Nozzles ▪ Drains ▪ Trash Containers

DISHSTAR® DISHWASHERS

- Durable stainless steel construction
- Stainless steel wash pump
- Automatic fill
- Deliming cycle
- Two minute automatic cycle
- DishStar HT models have a built-in booster heater with Sani-Sure™ final rinse system to ensure proper sanitation

DISHSTAR® LT

Jackson Warewashing Systems

Chemical Sanitizing, 24 Racks/hr

DISHSTAR® LT*	1.2 gal Water/Rack
DISHSTAR® LTH*	1.2 gal Water/Rack, w/Sustaining Heater

High Temperature, 24 Racks/hr

DISHSTAR® HT	1.1 gal Water/Rack

High Temperature, 27 Racks/hr

DISHSTAR® HT-E*	0.65 gal Water/Rack

High Temperature, 20 Racks/hr

DISHSTAR® HT-E-SEER*	0.65 gal Water/Rack w/Steam Elimination

Jackson Warewashing Systems

DELTA® SERIES GLASSWASHERS

- Single switch operation, built-in chemical pumps and priming switches
- Door type functions as both a glasswasher and a dishwasher
- Stainless steel wash pump assembly
- Electromechanical timer
- High temperature glasswashers include built-in booster heater with Sani-Sure™ final rinse system
- Stainless steel wash pump assembly
- Digital LED control panel on high temperature models

DELTA® 115

Rotary Type, 1200 Glasses/hr

DELTA® 115	115V
DELTA® 1200	208-230V

Door Type

DELTA® 5-E*	29 Racks/hr

High Temperature, 20 Racks/hr

DELTA® HT-E-SEER*	Without Stand
DELTA® HT-E-SEER-S*	Short/Underbar
DELTA® HT-E-SEER-T*	Tall/Freestanding

Jackson Warewashing Systems

TEMPSTAR® DOOR-TYPE HI-TEMP DISHWASHERS

- Durable stainless steel construction
- 57 second fully automatic cycle, including auto-fill
- Four selectable timed cycles
- Built-in booster heater with Sani-Sure™ final rinse system
- Self-draining stainless steel pump ensures no detergent residue between wash and final rinse cycles

Standard, Built-In Booster Heater	Racks/Hr	Gallons/Rack
TEMPSTAR®	58	0.89
Standard, NO Built-In Booster		
TEMPSTAR® W/O	58	0.89
High Hood, Built-In Booster Heater		
TEMPSTAR® HH-E	53	1.36
High Hood, NO Built-In Booster		
TEMPSTAR® HH-E W/O	53	1.36
Ventless, Built-In Booster Heater		
TEMPSTAR® HH-E VENTLESS	37	1.36
Ventless, Built-In Booster Heater		
TEMPSTAR® VENTLESS	39	0.89

Champion® The Dishwashing Machine Specialists

UH130B

UNDERCOUNTER DISHWASHERS

- Stainless steel construction
- Wash Refresh™ fresh water rinse
- StemSure™ soft start protects glasses and dishes from chipping and breaking
- Rinse Sentry extends the cycle time to ensure 180°F final rinse
- Built-in electric booster for 180°F final rinse water
- Independent stainless steel interchangeable upper and lower wash and rinse arms
- Stainless steel top and side panels
- Automatic drain cycle
- 1 hp motor
- 1 year parts and labor warranty

UH130B	25 Racks/hr
UH230B*	40 Racks/hr
With Heat Recovery	
UH330B*	24/18/13 Racks/hr
UH330 ADA*	30/18/13 Racks/hr, ADA Compliant

Jackson Warewashing Systems

CONSERVER® XL-E

CONSERVER® DISHWASHERS

- Chemical sanitizing
- Durable stainless steel construction
- Electronic timer
- Auto-start, dump-and-fill, built-in chemical pumps and priming switches are standard
- Built-in low chemical indicator light
- Delimer switch for easy removal of hard water deposits
- Built-in waste accumulator

Single Rack - 39 Racks/hr	
CONSERVER® XL-E	Standard Model
CONSERVER® XL-E-LTH	w/Built-In Booster Heater
CONSERVER® XL-HH	w/High Hood
CONSERVER® XL-E-FL	Front Loading
Dual Rack - 74 Racks/hr	
CONSERVER® XL2	Dual Rack
CONSERVER® XL2C	Dual Rack, Corner

181GW

180 SB

CMA DISHMACHINES

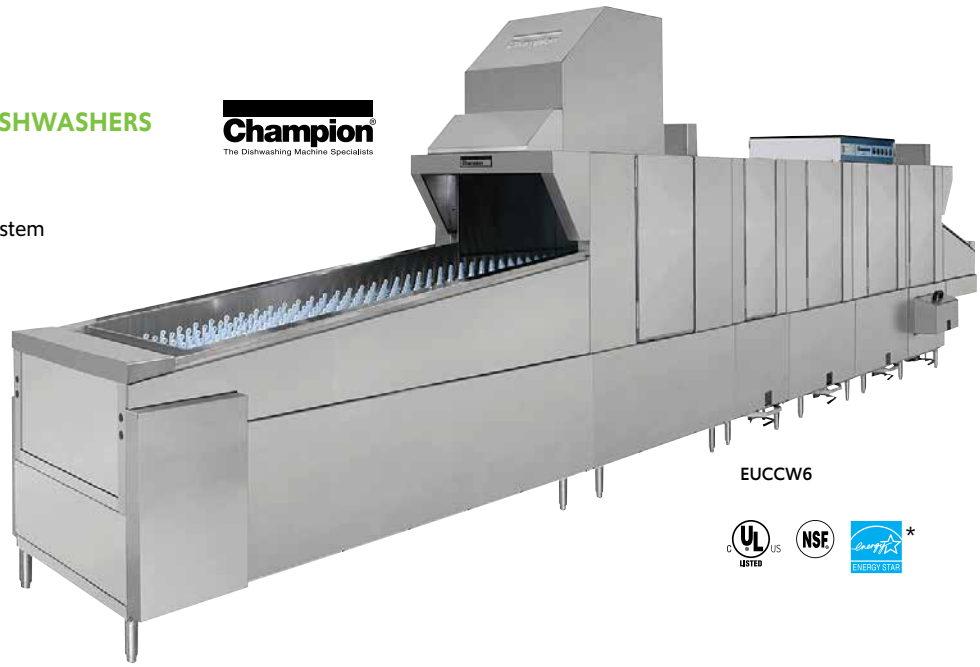
HIGH-TEMPERATURE DISHWASHERS

- Stainless steel construction
- High temperature sanitizing with built-in booster heater

180 SB	Door-Type, 60 Racks/hr
181GW	Undercounter Glasswasher, 30 Racks/hr
Ventless Operation	
180 VL	Door-Type, 40 Racks/hr
181 VL	Undercounter Glasswasher, 20 Racks/hr

EUCC SERIES UPRIGHT CONVEYOR DISHWASHERS

- Dual rinse feature
- Automatic tank fill
- Stainless steel steam booster heater
- One piece stainless steel wash/rinse manifold system
- Door safety switch
- Electric eye idle pump shut-off
- Easy-to-reach top-mounted controls
- Low-water tank heat protection
- 1 year parts and labor warranty



EUCCW6

24"w Peg Belt	
EUCC4	10,472 Dishes/hr
EUCC6	11,127 Dishes/hr
EUCC8	16,495 Dishes/hr
29"w Peg Belt	
EUCCW4*	9,965 Dishes/hr
EUCCW6*	13,445 Dishes/hr
EUCCW8*	15,027 Dishes/hr

DL-2000

DH-2000

VERSA CLEAN DOOR MACHINES

- Built-in booster configured for both 40° to 70° rise
- Rinse Sentry ensures 180°F final rinse
- High-efficiency 1 hp pump
- Automatic drain valve
- Field convertible to single or three phase, 208 or 240V

DH-2000	High Temp, 0.90 Gal/Rack, 55 Racks/hr
DL-2000	Low Temp, 0.77 Gal/Rack, 40 Racks/hr

DH6000T VHR

HIGH-TEMP DOOR-TYPE DISHWASHERS

- Touchscreen controls with 4 cycles
- Sleep mode: all internal heaters shut off after 4 hours idle
- Door interlock locks door closed during the vent fan cycle
- Built-in booster configured to ensure 180°F rinse
- Field convertible from straight to corner operation
- Rinse Sentry ensures 180°F final rinse
- Auto start starts unit when hood is closed
- High-efficiency 2 hp pump
- Extended hood models feature 27" vertical clearance for trays

DH6000	60 Racks/Hr
DH6000T	60 Racks/Hr, Extended Hood
Ventless Heat Recovery	
DH6000 VHR	40 Racks/Hr
DH6000T VHR	40 Racks/Hr, Extended Hood

Champion®
The Dishwashing Machine Specialists

44PRO

HIGH-TEMP RACK CONVEYOR DISHWASHER

- 209 racks per hour
- Perpetual rack advance system, with intuitive jam alert, and drive protection
- Proportional rinse, digital pattern cloning, stainless steel nozzles
- 100 GPH with energy sentinel idle pump shut-off
- Single-piece stainless steel upper and lower wash arm manifolds
- Stainless steel heavy gauge construction
- 20" standard vertical clearance to accommodate 18" x 26" sheet pans
- 2 hp pump motor, with stainless steel impeller
- 1 year parts and labor warranty
- Made in USA

Single Tank	
44PRO	44"w
66PRO	44"w, 22" Pre-Wash
80PRO HD	44"w, 36" Pre-Wash

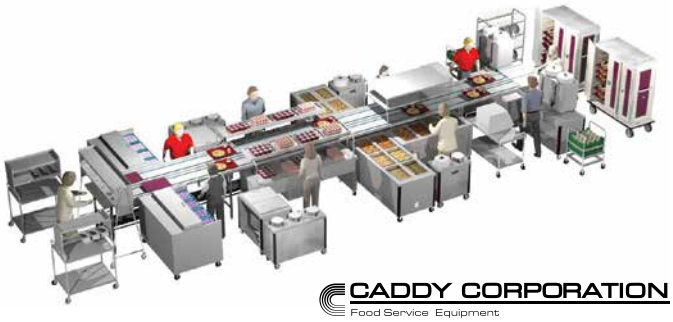
Single Tank w/Ventless Heat Recovery	
44PRO VHR	44"w
66PRO VHR	44"w, 22" Pre-Wash
80PRO HD VHR	44"w, 36" Pre-Wash

EST-44

CONVEYOR DISHWASHERS

- All stainless steel construction offers durable performance and years of trouble-free operation
- Economical to operate
- 243 racks per hour
- Uses only 0.49 gallons of water per rack
- Power rinse heater system
- Large 19" opening
- Auto start/stop makes operation more energy efficient
- Stainless steel chemical injection chamber
- 25⅛" depth

EST-44	44"w x 55½"h, 16 Gallon Wash Tank
EST-66	66"w x 56½"h, 18½ Gallon Wash Tank



CADDY CORPORATION
Food Service Equipment

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 raceways, UV cleaning and belt washers. Caddy also offers an extensive conveyor rebuild program for all manufacturers.

CONTACT US FOR ADDITIONAL INFORMATION.

RACKSTAR® 44CE

RACKSTAR® SINGLE TANK CONVEYOR DISHMACHINES

- 223 racks per hour, 0.35 gallons of water per rack
- Durable stainless steel construction
- 19¾" clearance
- Self-cleaning wash arms
- Fully automatic, including auto-fill
- Exclusive EnergyGuard™ controls
- Digital LED control panel
- Universal timer
- Delimer switch
- Splash shields

Jackson
Warewashing Systems

44" Between Dishtables	
RACKSTAR® 44CE	High-Temp Tank
RACKSTAR® 44CE ENERGY RECOVERY	w/Built-In Booster Heater
RACKSTAR® 44CEL	Chemical Sanitizing
66" Between Dishtables	
RACKSTAR® 66CE	High-Temp Tank
RACKSTAR® 66CE ENERGY RECOVERY	w/Built-In Booster Heater
RACKSTAR® 66CEL	Chemical Sanitizing

PRP

POWERRINSE® WASTE COLLECTION SYSTEM

- Pre-rinse and scrap dishes in just one step
- Requires only 1 GPM of fresh water per hour
- Pump safeguarded by ¼" inlet screen and dry-start protection
- Many standard features, including: scrap basket with smallest screen size in the industry to catch more solids, flanged feet for added stability, built-in shut off timer, workspace-maximizing cover design, stainless steel pump

	Type	GPM
PRP	Pot/Pan	30
PRS	Standard	30
PRT	Trough	70

WASTEXPRESS® FOOD WASTE REDUCTION SYSTEM

- Reduces bulk kitchen waste by up to 85%—or 10 bags of waste to less than 2
- Requires only one GPM of fresh water per hour
- Processes up to 700 lb of waste per hour
- Dewatered pulp can be disposed of into a waste or compost receptacle
- Heavy-duty 5 hp disposer processes both liquid and solid kitchen waste

WX-500-6-WX101	#6 Collar Adapter for Trough or Sink Installation
WX-500-7-WX101	#7 Collar Adapter for Sink Installation

LC-50

SS-300

DISPOSERS

- Stainless steel
- Stationary and rotary shredders
- 1 year parts and labor warranty

Light-Duty	
LC-50	½ hp, Fits 3½" to 4" Sink Opening
Heavy-Duty	
SS-100	1 hp, Small, 17"-18¼"h, 115/208-230V
SS-200	2 hp, Medium, 18 7/16"-19¼"h, 115/208-230V
SS-300	3 hp Large, 23¾"-31⅛"h, 208-230/460V
SS-500	5 hp, Large, 23¾"-31⅛"h, 208-230/460V
SS-1000	10 hp, Large, 23¾"-31⅛"h, 208-230/460V

GRIND2ENERGY® FOOD WASTE RECYCLING SYSTEM

- Recycles food waste by means of anaerobic digestion into clean water, fertilizer and renewable energy—in the form of electricity, heat or compressed natural gas
- IoT-enabled technology automates sustainability reports, detailing how much waste was diverted from landfills, the reduction in greenhouse gas emissions, and the amount of renewable energy generated
- Reduces odors, pests and cross contamination of your dry waste streams

CONTACT US FOR ADDITIONAL INFORMATION.

WD-4

WD SERIES GREASE INTERCEPTORS

- Epoxy-coated 11 gauge steel grease trap
- Plumbing drainage Institute Certified
- Range of sizes available to accommodate flow ranges

	Capacity	GPM Flow Rate		Capacity	GPM Flow Rate
WD-4	8 lb	4	**WD-15**	30 lb	15
WD-7	14 lb	7	**WD-20**	40 lb	20
WD-10	20 lb	10	**WD-25**	50 lb	25

72-2124-48

SWIRL HOSE ASSEMBLIES

- Saves money by quickly and easily connecting water-fed equipment to the water supply line
- For ice machines, coffee makers, steamers, combi ovens and drain lines
- Made of durable polyurethane
- Will not kink or crack like ordinary copper tubing
- Made in USA

72-2124-48	⅜" ID x 48"l
72-2125-48	⅜" x 48", Quick Disconnect

COMBI OVEN STEAM/ WATER CONNECTOR

- Corrugated stainless steel with braid
- Coated with orange insulated sleeve/heat shield
- 2-way quick disconnect

CMB37BP2Q60	⅜" x 60"

HI-PSI® WATER CONNECTORS

- Covered with stainless steel braid
- Coated with gray antimicrobial PVC
- Brass 2-way quick disconnect coupling

W37BP2Q48

W37BP2Q48	⅜" x 48"
W50BP2Q48	½" x 48"
W75BP2Q48	¾" x 48"

winco

DISH BOXES

- Made of BPA-free polypropylene

PL-7

NSF

Standard, 5"d	
PL-5G	Gray
PL-5K	Black
PL-5W	White
Standard, 7"d	
PL-7B	Brown
PL-7G	Gray
PL-7K	Black
PL-7W	White
Heavy-Duty, 7"d	
PLW-7G	Gray
PLW-7K	Black
PLW-7W	White

WALL MOUNT DISH RACK HOLDERS

- Keeps racks easily accessible above sinks, tables and bussing stations
- Accepts 20" x 20" racks
- 4½" runner spacing
- Lifetime guarantee against rust and corrosion, 5 year guarantee against material defects and workmanship

	Rack Capacity	W x D x H
53082	6	29" x 22½" x 18"
52924	13	61½" x 22½" x 18"

NEWAGE INDUSTRIAL

TR6BB

TR3

1370

TR1

TRAEX® WAREWASHING & STORAGE RACKS

- Chemical, impact and heat resistant
- Full size racks are 19¾" x 19¾"
- Beige
- Made in USA

VOLLRATH®

NSF

Glass Racks	
TR8DD	(16) 4⅜" Comp., 6⅜"h Max Inside
TR6BB	(25) 3½" Comp., 6⅜"h Max Inside
TR7C	(36) 2⅞" Comp., 4³⁄₁₆"h Max Inside
Peg Rack	
TR3	9" x 9" Rows, 1⅞" Peg Spacing, 3¼"h Max Inside
Open Rack	
TR1	3¼" Inside Height
Buffet Storage Box	
CR2AAAA	10⁵⁄₁₆" Inside Height
Flatware	
1370	Cylinder, 4½" dia x 5⅝"h
1372	Basket, 8 Comp. w/Handles, 10" x 19¾"

ADDITIONAL MODELS AVAILABLE

PBHS-W-KVMB-SSP

PBHS-W-KVMB-1

PBHS-W-KV1APS-SSLR

HAND-FREE SINKS

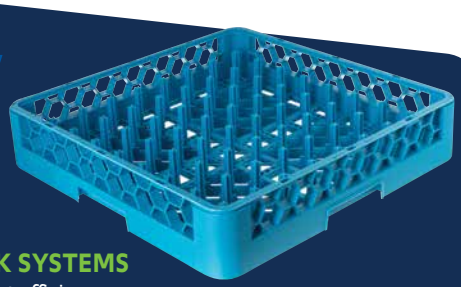
- Type 300 stainless steel
- Splash mount
- 14" x 10" x 5"

NSF

Uses PBF-SEF3GLF Electronic Eye Faucet, Sold Separately	
PBHS-W-1410-1	No Side Splash
PBHS-W-1410-1-SSLR	Left & Right Side Splash
Knee Activated Faucet	
PBHS-W-KVMB-1	No Side Splash
PBHS-W-KVMB-SSP	Left & Right Side Splash
Knee Activated Faucet, Hinged Front Apron	
PBHS-W-KV1APS	No Side Splash
PBHS-W-KV1APS-SSLR	Left & Right Side Splash

John BOOS Since 1887

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. Choose from an assortment of racks, baskets, and accessories to get the job done.

CONTACT US FOR ADDITIONAL INFORMATION.

LAKESIDE

MOBILE HAND WASHING STATIONS

- Ideal for remote serving locations
- Built-in fresh water supply and waste water storage
- Easy to clean and sanitize stainless steel sink and cabinet
- 10" x 12" x 5" deep sink bowls
- Heavy-duty, chrome-plated faucet—now available in hands-free
- Chrome-plated soap dispenser securely mounted next to the sink
- Locking door latch prevents unauthorized access to the interior
- 5" No-Mark® cushion tread swivel casters
- 120V

9620

	Water Supply	Fresh Water Capacity	Waste Water Capacity
9620	Warm	5 gal	7 gal
9600	Cold	5 gal	7 gal
9610	Warm/Cold	10 gal	14 gal

CROWN VERITY

MOBILE HANDWASHING SINKS

- Lockable access door
- 120V water heater and water pump
- Fully assembled
- Comes with fresh water tanks and waste water tanks
- 12' electrical cord

CV-PHS-1

Stainless Steel
CV-PHS-4 24"w x 25¼"d x 38¼"h
CV-PHS-1 34⅜"w x 25¼"d x 38¼"h
Polyethylene
CV-PHS-5 30"w x 27"d x 62"h

KROWNE

HANDS-FREE SINKS

- Stainless steel construction
- Wall mount
- 16" wide
- Full replacement parts available

HS-11

HS-15

10" x 14" x 6"d Bowl, Electronic Faucet
HS-11 Gooseneck Faucet
HS-12 Gooseneck Faucet, Overflow & P-Trap
HS-13 Gooseneck Faucet, Soap & Towel Dispensers
12½" x 9¾" x 6"d Bowl, Electronic Faucet
HS-67 Double Bend Spout
HS-68 Double Bend Spout, Rear & Side Splashes
10" x 14" x 6"d Bowl, Knee Valve
HS-15 Gooseneck Faucet, Front & Side Skirt

ADVANCE TABCO SMART FABRICATION

HANDS-FREE SINKS

- Stainless steel construction
- Gooseneck faucets

7-PS-91

7-PS-51

9" x 9" x 5" Bowl
7-PS-63 Wall-Mounted w/Skirt, Knee Valve
10" x 14" x 5" Bowl
7-PS-61 Wall Mounted, Electronic Faucet
7-PS-59 Wall Mounted w/Side Splashes, Knee Valve
7-PS-82 Wall Mounted, Soap & Towel Dispenser, Knee Valve
7-PS-51 Wall Mounted, Lower Drain w/Overflow & P-Trap, Electronic Faucet
7-PS-81 Wall Mounted, Lower Drain w/Overflow & P-Trap, Soap & Towel Dispenser, Electronic Faucet
7-PS-90 Pedestal Base, Pedal Valves
7-PS-91 Pedestal Base, Electronic Faucet

DID YOU KNOW?

WASH YOUR HANDS

Wash your hands frequently when cooking and preparing food, whether you are in the kitchen or at an off-site catering event. Regular handwashing is key to preventing cross-contamination and the spread of germs. Here are some specific times to wash-up:

- Before, during and after preparing food
- After handling raw meat, poultry, seafood and eggs
- Before eating
- After touching garbage
- After wiping tabletops, counters or using cleaning chemicals
- After coughing, sneezing or blowing your nose

John BOOS Since 1887

MOBILE HAND WASH STATION

- Deck mount faucet with gooseneck spout
- Soap and paper towel dispenser
- Shurflo fresh water pump
- 2.5 gallon water heater
- 5 gallon fresh water and 6 gallon waste water tanks
- 8" rear risers and side splashes
- Heavy-duty 5" casters
- 10" x 14" x 5" drop-in sink

MHS-2624 26"l x 24"d x 36"h

FE-3-1812-18RL

3-COMPARTMENT SINKS

- Stainless steel TIG welded construction
- 9" backsplash with tile edge
- Faucet holes on 8" centers

18 Gauge S/S w/Galvanized Legs		Bowl Size
FE-3-1812	No Drainboard	18" x 18" x 12"d
FE-3-1812-18RL	(2) 18" Drainboards	18" x 18" x 12"d
FE-3-1620-18RL	(2) 18" Drainboards	16" x 20" x 12"d
16 Gauge S/S with S/S Legs		
FC-3-1515-15RL	(2) 15" Drainboards	15" x 15" x 14"d
FC-3-1824-18RL	(2) 18" Drainboards	18" x 24" x 14"d
FC-3-2424-24RL	(2) 24" Drainboards	24" x 24" x 14"d

ADDITIONAL MODELS AVAILABLE

3-COMPARTMENT MOBILE SINK

- Stainless steel construction
- Shurflo fresh water pump
- 2½ gallon water heater
- Two heavy-duty 10" swing faucets
- 4 weld-in sink bowls, 10" x 14" x 5"
- Side mount hand sink with weld-in sink bowl
- 6" rear risers and side splashes
- Heavy-duty 5" casters

MCS3-1014-HS 75"l x 28"d x 43 13/16"h

PEDESTAL HANDS-FREE SINKS

- Includes foot valve and gooseneck faucet
- Type 300 stainless steel
- Mounts securely to the floor
- Removable access panel on right side
- 14" x 10" x 5" sink bowl

PBHS-F-1410	No Side Splash
PBHS-F-1410-SSLR	Left & Right Side Splash

POWER SOAK SYSTEM

- Pre-configured three-bay continuous pot, pan and sheet washing system
- Includes the patented Parallel Wash System's washing wave action, with wash jets located every 6 inches along the back wall of the wash tank
- 304 stainless steel construction
- 12" scrap sink, wash sink, rinse sink, sanitizer sink, and clean drain board
- 1 year parts and labor warranty, 1 year AWI Wash Flow Guides
- Made in USA

	Overall Width	Wash Tank (W x D)
PSI6-84-L/R	84"	30" x 30"
PSI6-96-L/R	96"	36" x 30"
PSI6-108-L/R	108"	42" x 30"
PSI6-120-L/R	120"	48" x 30"

ADDITIONAL MODELS AVAILABLE

FC-FM-60KV

MULTIWASH HAND SINKS

- Stainless steel construction
- Knee valve operated
- Tubular stainless steel legs with flanged feet on freestanding models
- Gooseneck faucets included
- 8½" high backsplash, 8" sink bowl depth

Freestanding		Wall Mount	
FC-FM-60KV	3 Stations	**FC-WM-60KV**	3 Stations
FC-FM-80KV	4 Stations	**FC-WM-80KV**	4 Stations

PRE-RINSE UNIT & ACCESSORIES

KROWNE NSF

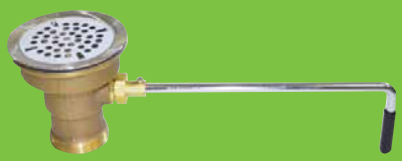
- High-quality faucets built for durability
- ¼ turn ceramic cartridge valves
- Full replacement parts available

Pre-Rinse Assembly

17-109WL	8" Center Wall Mount w/Wall Bracket, 12" Gooseneck Spout, 1.2 GPM Spray Valve

Accessories

14-400L	4" Center Wall Mount, 3½" Gooseneck Spout
14-812L	8" Center Wall Mount, 12" Swing Spout
21-129L	Spray Head
22-204	3½" Lever Waste Drain



FISHER MANUFACTURING COMPANY

DRAINKING™ WASTE VALVE

- Stainless steel ball valve, held in a leak-proof socket and sealed by two PTFE seals

22209 Flat Strainer

PRE-RINSE UNIT

- 8" C/C backsplash control valve
- Water saving ultra spray valve
- Add-on faucet 12" spout
- Adjustable wall bracket

34460 12" Swing Spout

ULTRA SPRAY PLUS

- Lowest energy user
- EPAct 2005 compliant
- Interchangeable with all brands
- Guaranteed 1 million cycles

2949 1.15 GPM @ 60 PSI

T&S RELIABILITY BUILT IN™

HOSE REEL

- Open stainless steel reel
- High-flow spray valve with swivel
- 35' heavy-duty non-marking hose
- Ratcheting system
- Multi-fit bracket
- Adjustable hose bumper

B-7132-01

MODULAR PUSH-PULL WASTE VALVE

- For 3½" sink opening with stainless steel body
- Push-pull handle with chrome plated metal handle guard

B-3990

T&S RELIABILITY BUILT IN™

DURAPULL PULL-DOWN PRE-RINSE UNIT

- Pull-down activated with automatic shut-off
- 8" center wall mount mixing faucet with polished chrome plated brass body
- 12" swing nozzle
- 12" rigid riser
- Ceramic cartridges with heck valves
- Lever handles
- 1.07 GPM sprayer
- ½" NPT female inlets and 6" adjustable wall bracket

B-0133-12CRB8TP

T&S RELIABILITY BUILT IN™

WORKBOARD MIXING FAUCET

- Chrome-plated brass body
- 4" wall mount
- 4⅜" swivel gooseneck with 2.2 GPM aerator
- Ceramic cartridges with check valves
- Lever handles
- ½" NPT male inlets and chrome plated escutcheon

B-1146-02A-CR

KROWNE

ELECTRONIC FAUCETS

- Sealed waterproof construction
- Internal check valves prevent backflow and cross contamination
- Brass body with chrome plating or satin finish

16-650

Wall Mount

16-670	4½" Double Bend Spout, 4" Centers
16-675	Single Hole

Deck Mount

16-197	Cast Spout, 4" Centers
16-196	Cast Spout, Single Hole
16-650	6" Gooseneck Spout, Single Hole
16-654P	Straight Spout, Deck Plate, Single Hole

T&S RELIABILITY BUILT IN™

CHEKPOINT™ ELECTRONIC FAUCETS

EC-3104

- Polished chrome plated brass body
- Water resistant control module with internal flow control switches
- Operates on AC/DC power or AA batteries

Deck Mount

EC-3100	Rigid Gooseneck, Single Hole
EC-3102	Cast Spout, Single Hole
EC-3103	Cast Spout, 4" Centers, for 3-Hole Setups
EC-3104	Cast Spout, 4" Centers, for 2-Hole Setups
EC-3101	Rigid Gooseneck, Single Hole

Wall Mount

EC-3105-HG	Rigid Gooseneck w/Hydro-Generator, 4" Centers

ADDITIONAL MODELS AVAILABLE

SANI STATION

- Quickly and thoroughly clean and sanitize utensils between uses to prevent cross-contact of allergens and kill bacteria
- Provides sanitary storage
- Kits include cleaner/ sanitizer packets

SANIKIT9-100

san jamar smart. safe. sanitary.

SANIKITHANG-100	Hanging Frame Kit, Fits Utensils up to 7½"
SANIKITVE-100	Vertical Frame Kit, Fits Utensils up to 7½"
SANIKIT9-100	Counter Stand Kit, Fits Utensils up to 9"
SANIS15-100	Cleaner/Sanitizer, 1½ oz Packet, 100 Count
SANIS05-100	Cleaner/Sanitizer, 5 oz Packet, 100 Count
SANISTRIPS	Chlorine Test Strips, 100 Count

SANITATION CERTIFIED LOW PROFILE 7 AIR CURTAINS

The air curtain #SLC07 series is used to meet foodservice standards and health department requirements for flying insect control when the door is open. Simple to install, operate and maintain.

- White or black powder coated exterior
- Wall and top mounting, for door heights up to 7'
- ⅕ hp single speed motor(s)
- Multiple widths available
- EPH Listed to NSF 37
- 5 year parts warranty
- Made in USA

BERNER AIR CURTAINS

DRIVE-THRU UNIT 3 AIR CURTAINS

The air curtain #DTU03 series is designed specifically for drive-thru windows to help keep employees working the window comfortable. Keeps out winter cold and summer heat, as well as carbon monoxide, dust, airborne particles and flying insects when the window is open.

- Compact, quiet, simple to mount, and easy to operate
- For window heights to 5'
- Single-speed motor(s)
- 18" or 26" lengths available
- Electric heat and unheated models available
- 1 year parts warranty
- Made in USA

John BOOS Since 1887

ELECTRONIC HANDS-FREE FAUCET

- Splash mount with ½" NPT

PBF-SEF3GLF 3" Gooseneck Spout

WAVEBRAKE® MOPPING SYSTEM

- Premium tubular steel and structural web molded plastic
- WaveBrake® buckets work with Rubbermaid® High-Capacity and Rubbermaid HYGEN™ Cleaning Carts
- Accepts optional dirty water bucket
- Bucket features easy lift handle, no rust casters
- Molded-in WaveBrake® baffles disrupt wave formation, reducing splash up to 80% versus leading competitors (vs. competitive U.S. 35 qt single compartment mop bucket and wringer, not including divider bucket and accessories)

FG758088YEL

FG757788YEL	Mop Bucket & Down Press Wringer System, 35 qt, Yellow
FG758088YEL	Mop Bucket & Side Press Wringer System, 35 qt, Yellow
2031763	Mop Bucket, 35 qt, Yellow
2064907	Dirty Water Bucket, 18 qt, Red
2064915	Side Press Wringer, Yellow
2064959	Down Press Wringer, Yellow

SOCIAL DISTANCE MATS

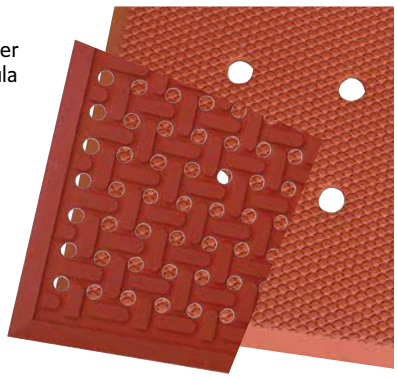
- Easily removable peel & stick mats will not leave behind any residue
- Low profile for safety
- 9" x 9" and 24" x 17"
- Approximate 3 month use

2417SMLM

ADDITIONAL SIZES AND MESSAGING AVAILABLE

VIP CLOUD & GUARDIAN FLOOR MATS

- Non-absorbent closed-cell rubber
- 100% nitrile grease-proof formula
- Tapered on all sides for safety
- Lightweight mat easy for cleaning and handling
- Textured surface to provide added safety
- Also available in Black
- VIP Cloud available in 2' x 3' and 3' x 5', VIP Guardian available in 3' x 5', 3' x 10' and 3' x 15'

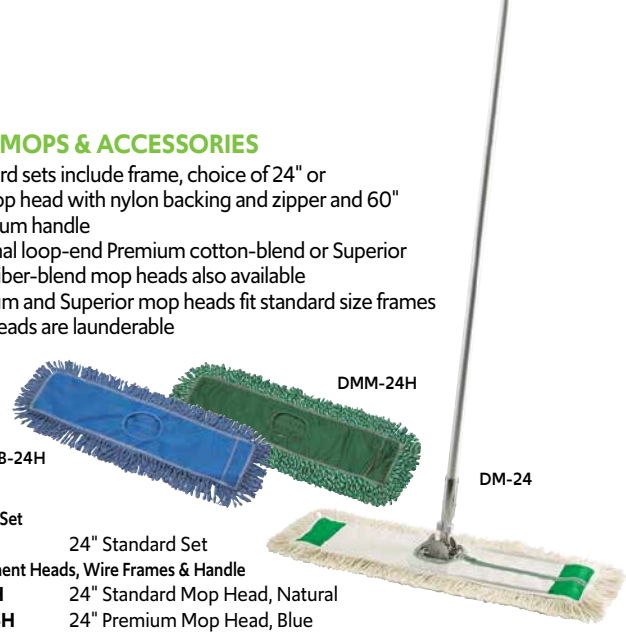


5000	VIP Cloud, ¾" thick
2540	VIP Guardian, ¼" thick, Reversible

2540-R35 *VIP Guardian* **5000-R35** *VIP Cloud*

DUST MOPS & ACCESSORIES

- Standard sets include frame, choice of 24" or 36" mop head with nylon backing and zipper and 60" aluminum handle
- Optional loop-end Premium cotton-blend or Superior microfiber-blend mop heads also available
- Premium and Superior mop heads fit standard size frames
- Mop heads are launderable



Standard Set

DM-24	24" Standard Set

Replacement Heads, Wire Frames & Handle

DM-24H	24" Standard Mop Head, Natural
DMB-24H	24" Premium Mop Head, Blue
DMM-24H	24" Superior Mop Head, Green

Replacement Wire Frames & Handle

DM-24FM	24" Wire Frame
DM-60HD	60" Aluminum Handle

ADDITIONAL ITEMS AVAILABLE

MOP BUCKET & SIDE-PRESS WRINGER

- Rear and front handles for easy handling
- Tool slot conveniently located on bucket rim accommodates a 2" wide putty knife
- Base of bucket slopes downward for dirt and particles to flow away from mop
- Wringer has durable rubber grip on powder-coated handle with heavy-duty spring-action

MPB-36

MPB-36	36 qt Bucket w/Wringer, Yellow
MPB-36R	36 qt Bucket w/Wringer, Red
MPB-36B	36 qt Bucket Only, Yellow
MPB-36BR	36 qt Bucket Only, Red
MPB-36W	Wringer Only, Yellow
MPB-36WR	Wringer Only, Red
MPB-36WH	Replacement Casters

MAT RACK

- Holds perforated mats in place for efficient cleaning and drying
- Wall mount
- Lifetime guarantee against rust and corrosion, 5 year guarantee against material defects and workmanship

52677 42"w x 7"d x 10"h

DWR-1708

JCB-2920

TCD-44Y

TRASH CANS, LIDS & ACCESSORIES

- Available in 23 gallon slender or heavy-duty 32 and 44 gallon round

Trash Cans	
PTC-23SG	23 gal, Slender, Gray
PTC-32G	32 gal, Round, Gray
PTC-44G	44 gal, Round, Gray
Lid	
PTCL-23	Lid for PTC-23SG, Gray
Accessories	
DWR-1708	Wire Cart for Slender Cans
JCB-2920	Nylon Caddy Bag, Fits 32 & 44 gal
TCD-44Y	Janitorial Caddy, Fits 44 gal
PSR-9 (COLOR)	Plastic Spray Bottle, 28 oz, Blue (B), Red (R), White (W) or Yellow (Y)

ADDITIONAL ITEMS AVAILABLE

winco

Rubbermaid Commercial Products

SLIM JIM® WASTE CONTAINERS & LIDS

- Space-saving profile fits virtually anywhere
- Four can liner cinches improve productivity
- Patented integrated venting channels take the strain out of liner removal
- Molded-in handles and base grips make lifting and emptying containers easier
- 23 gallon capacity

FG354060GRAY

RUB267360GRAY

Containers	
FG354060BLA	Black
FG354060GRAY	Gray
FG354007GRN	Green, Recycling
Lids	
FG267360GRAY	Swing, Gray
FG267400BLA	Hinged, Black
FG270388BLUE	Paper Recycling, Blue

CARLISLE FOODSERVICE PRODUCTS

BRONCO™ ROUND WASTE CONTAINERS

- Heavy-duty construction with double reinforced stress ribs and drag skids for ultimate durability
- Ergonomic Comfort Curve™ handles
- BPA free
- Food safe: NSF-2 certified for organizing and storing large quantities
- Specify color: White (02), Red (05), Green (09), Blue (14), Gray (23) or Purple (89)

341032-23

NSF

341010-COLOR	10 Gallon	**341044-COLOR**	44 Gallon
341020-COLOR	20 Gallon	**341055-COLOR**	55 Gallon
341032-COLOR	32 Gallon		

LIDS ALSO AVAILABLE

Rubbermaid Commercial Products

BRUTE® CONTAINER, LID & DOLLY

- All-plastic, professional grade construction will not rust, chip or peel
- Built-in handles allow for easy, non-slip lifting and anti-jam nesting
- Double-ribbed base increases stability and dragging capacity
- Reinforced rims add strength and durability
- Venting channels create airflow throughout the container, reducing the pull force to lift out liners by up to 50%
- Self-draining lids have channels to prevent water from pooling
- 32 gallon capacity

FG263100GRAY

FG263200GRAY

FG264000BLA

Container	
FG263200GRAY	Gray
FG263200BLUE	Blue
FG263200DGRN	Dark Green
1867531	Black
Self-Draining Lid	
FG263100GRAY	Gray
Dolly, 250 lb Capacity	
FG264000BLA	Fits 20, 32, 44 & 55 gal, Black

NSF

CARLISLE FOODSERVICE PRODUCTS

TRIMLINE™ WASTE CONTAINERS & LIDS

- Heavy-duty plastic construction for easy cleaning
- Fits neatly beside work tables or in narrow spaces
- Corner tabs help keep trash bags secure
- Helper handle on the bottom makes lifting and dumping easier
- Optional swing lid conceals trash while providing easy touch-free access
- Flat, handled lid is perfect for transport and to control odors
- Specify color: Beige (06), Black (03), Gray (23) or Dark Brown (69); also available in Blue (14) or Green (09) with recycling logo

Containers	
342015-COLOR	15 Gallon
342023-COLOR	23 Gallon
Lids - Fit 15 and 23 Gallon Containers	
342024-82-COLOR	Swing Top
34202503	Handled Flat , Black
342026REC14	Recycling, Blue
342027REC14	Bottle/Can Recycling Lid, Blue

STORAGE & TRANSPORT

Shelving • Racks • Carts
Food Storage

METROMAX POLYMER SHELVING SYSTEMS

- MetroMax 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
- MetroMax Q: Hybrid polymer/metal shelving has a 20-year warranty against rust and corrosion; 800 lb shelf capacity
- MetroMax i: Polymer/stainless shelving has a lifetime warranty against rust and corrosion; 800 lb shelf capacity
- MetroMax 4: All polymer shelving has a lifetime warranty against rust and corrosion; 600 lb shelf capacity

METROMAX Q™

METROMAX 4

MetroMax Q™ Shelves w/Grid Mat	
MQ1836G	18" x 36"
MQ1848G	18" x 48"
MQ1860G	18" x 60"
MetroMax Q™ Stationary Posts	
MQ54PE	54"
MQ63PE	63"
MQ74PE	74"
MQ86PE	86"

MetroMax i Shelves w/Grid Mat	
MX1836G	18" x 36"
MX1848G	18" x 48"
MX1860G	18" x 60"
MetroMax i Mobile Posts	
MX54UP	54"
MX63UP	63"
MX74UP	74"
MX86UP	86"

MetroMax 4 Shelves w/Grid Mat	
MAX4-1836G	18" x 36"
MAX4-1848G	18" x 48"
MAX4-1860G	18" x 60"
MAX4-2436G	24" x 36"
MAX4-2448G	24" x 48"
MAX4-2460G	24" x 60"
5" Stem Casters	
5PCX	Swivel
5PCBX	Swivel w/Brake

CAMBRO
TRUSTED FOR GENERATIONS™

CAMSHELVING® PREMIUM ULTIMATE #10 CAN RACKS

- Made from strong plastic materials that will never dent, bend or break
- Can be completely disassembled and run through the dishwasher

UCR10R8

CPU243672C96

Single Rack
UCR10R8 9¼"w x 26"d x 15½"h, Holds (8) #10 Cans and (12) #5 Cans
Add-On Rack
UCR10AR8 7½"w x 26"d x 15½"h, Holds (8) #10 Cans and (12) #5 Cans
Premium Full-Size Starter Unit Rack
CPU243672C96 36"w x 26"d x 72"h, Holds (96) #10 cans and (144) #5 Cans

Premium Starter Unit

Ultimate Sheet Pan Racks for Single Shelf

CAMBRO
TRUSTED FOR GENERATIONS™

CAMSHELVING® STARTER & ADD-ON UNITS

- Flexible enough to fit into any space, easy to assemble, adjust or configure
- Shelf plates easily wipe clean and are dishwasher safe
- Starter Units include 4 vented shelf plates, 4 posts and traverses; Add-On Units have 2 posts
- 800 lb capacity per shelf for 36" to 48" shelves
- 600 lb capacity per shelf for 54" and 60" shelves
- 72" high

Camshelving® Basics Plus Starter Units

- Color: Brushed Graphite (580)

CBU183672V4	18"w x 36"l	**CBU214872V4**	21"w x 48"l
CBU184872V4	18"w x 48"l	**CBU243672V4**	24"w x 36"l
CBU213672V4	21"w x 36"l	**CBU244872V4**	24"w x 48"l

Camshelving® Elements Series Starter Units

- Shelf plates with Camguard® antimicrobial
- Color: Brushed Graphite (580)

ESU183672V4	18"w x 36"l	**ESU213672V4**	21"w x 36"l
ESU186072V4	18"w x 60"l	**ESU216072V4**	21"w x 60"l

Camshelving® Ultimate Sheet Pan Racks for Single Shelf

- Sheet pan racks help maximize storage capacity in walk-in coolers freezers and prep stations
- Holds up to 6 full size or 12 half-size sheet pans
- 20½"w x 24⅛"d x 20¼"h
- Brushed Graphite

CSUPR1826S6	Fits Camshelving Premium or Elements
CBUPR1826S6	Fits Camshelving Basics Plus

METRO®

SUPER ERECTA PRO™ SHELVING

- Carbon steel shelves with MetroSeal 3 epoxy coating
- Holds up to 800 lb per shelf, 2000 lb per stationary unit
- Lift-off polymer shelf mats resist abrasion
- Microban® antimicrobial protection is built into polymer mats and epoxy coated shelf frames and posts
- 1" shelf adjustability maximizes space efficiency

Shelves

PR1836NK3	18" x 36"
PR1848NK3	18" x 48"
PR1860NK3	18" x 60"
PR2436NK3	24" x 36"
PR2448NK3	24" x 48"
PR2460NK3	24" x 60"
PR2472NK3	24" x 72"

Stationary Posts

54PK3	54
63PK3	63"
74PK3	74"
86PK3	86⅝"

Mobile Posts

54UPK3	53 13/16"
63UPK3	61 13/16"
74UPK3	73⅞"
86UPK3	85⅞"

PROSAVE® MOBILE INGREDIENT BINS

- Maximize space for kitchen preparation and storeroom for ingredient storage
- Ingredient bins have integrated lid with clear window and 32 oz measuring scoop, allowing for quick one-handed access to stored ingredients

FG360088WHT

Slant Front Ingredient Bins

FG360088WHT	20.5 Gallon, 13⅛"w x 29¼"l x 28"h
FG360288WHT	26.2 Gallon, 15½"w x 29½"l x 28"h
FG360388WHT	30.8 Gallon, 18"w x 29¾"l x 28"h

Replacement Lids w/Scoops

FG9F7700CLR	For 20.5 Gallon
FG9F7800CLR	For 26.2 Gallon
FG9F7900CLR	For 30.8 Gallon

Rubbermaid Commercial Products

NSF

IB-2S IB-5S

Winco

INGREDIENT BINS

- Advanced super-clasp lid design makes it easy to scoop ingredients without removing the entire cover
- Transparent, polycarbonate lift-and-slide lid with a polypropylene body
- Scoop handle designed to remain out of food to prevent contamination

NSF

Mobile Bins

IB-21	21 Gallon, 159 lb Sugar, 124 lb Flour
IB-27	27 Gallon, 197 lb Sugar, 154 lb Flour

Stackable Shelf Bins

IB-2S	2 Gallon, 40 Cup
IB-5S	5 Gallon, 80 Cup
IB-10S	10 Gallon, 150 Cup

WS-10-36 shown

WALL-MOUNTED SHELVES

- 430 stainless steel polished to a satin finish
- 1⅝" bullnose front edge
- 1½" rear up-turn

WS-12-36	36"w x 12"d
WS-12-48	48"w x 12"d
WS-12-60	60"w x 12"d
WS-15-36	36"w x 15"d
WS-15-48	48"w x 15"d
WS-15-60	60"w x 15"d

ADDITIONAL MODELS AVAILABLE

ADVANCE TABCO SMART FABRICATION

NSF

BOW-TIE™ DUNNAGE RACKS

METRO

- Front-to-back slots provide easier loading and unloading and superior air flow prolongs shelf life
- Rust and corrosion proof polymer construction is easy to clean
- The Bow-Tie™ feature easily joins racks together without tools
- 22"d x 12"h

HP2236PD

HP2230PD	30"w, 1500 lb Capacity
HP2236PD	36"w, 1500 lb Capacity
HP2248PD	48"w, 3000 lb Capacity
HP2260PD	60"w, 3000 lb Capacity

NSF

Winco

NSF

PAN RACKS

- Stainless steel construction
- Dual-ended locking bars
- 4" double-bearing, full-swivel casters
- Ships knocked down

Undercounter	Tiers	Spacing	Pan Type
SRK-12	12	1½" & 1¾"	Steam Table
SRK-12D	12	1½" & 1¾"	Full Size
Full Size			
SRK-36	36	1½"	Steam Table

Replacement Casters

SRK-CT	4" Swivel
SRK-CTB	4" Swivel w/Brake

SRK-36

CHANNEL MANUFACTURING, INC.

KEG STORAGE RACKS

- Heavy-duty aluminum construction
- Shipped knocked down
- 17"d x 68"h

KAR60

KAR42	Holds 4 Kegs, 42"w
KAR48	Holds 4 Kegs, 48"w
KAR60	Holds 6 Kegs, 60"w
KAR80	Holds 8 Kegs, 80"w
KAR93	Holds 10 Kegs, 93"w

ADDITIONAL MODELS AVAILABLE

NSF

FoodHandler® risk nothing

BUN PAN RACK COVER BAGS

- Made of high-density polyethylene
- Keeps dough fresh and protects from contamination
- 52" x 80"
- 50 per pack

22-SB52D	Flat Pack
22-SBR52D	Roll Pack

GBCRC272165

CAMSHELVING® ULTIMATE SHEET PAN RACKS

- Mobile, multi-purpose racks for holding, storing and transporting
- Made from highly durable, 100% composite plastic material components with lifetime warranty against rust and corrosion
- Accommodates 18" x 26" or 13" x 18" sheet pans and 14" x 18" meal delivery trays
- Holds hot pans straight from a 350°F oven
- Includes plastic casters
- Brushed Graphite

CAMBRO TRUSTED FOR GENERATIONS™ NSF

UPR1826FP20

UPR1826FP20580	3" Rail Spacing, (20) Pan Capacity
UPR1826FP40580	1½" Rail Spacing, (40) Pan Capacity
Sheet Pan Rack Cover	
GBCRC272165	Clear Vinyl, 21"w x 27"l x 65"h

HEAVY-DUTY BUN PAN RACKS

LIFETIME TOUGH

- Front-loading design
- All-welded aluminum construction
- 1¼" square tubular frame
- Double-welded runners
- Angle slides hold pan bottoms securely
- Lifetime warranty for traditional foodservice applications
- Extra heavy-duty, full-swivel casters
- 22"w x 26"d

NSF

	Height	Spacing/Capacity
AXD1825	36"	3"/9 Pans
AXD1818	64"	3"/18 Pans
AXD1830	70"	2"/30 Pans
AXD1820	70"	3"/20 Pans
AXD1815	70"	4"/15 Pans
AXD1812	70"	5"/12 Pans

ADDITIONAL MODELS AVAILABLE

AXD1820

CHANNEL MANUFACTURING, INC.

BUN PAN RACKS

- Aluminum construction
- 5" casters
- 20½"w x 26"d
- Lifetime guarantee against rust and corrosion

NSF

Undercounter	Height	Spacing/Capacity
425A	36"	3"/9
Undercounter w/Poly Top		
425A/P	36"	3"/9
Full-Size		
406A	64"	3"/18
405A	64"	2"/27
401A	70¼"	3"/20
400A	70¼"	2"/30

ADDITIONAL MODELS AVAILABLE

401A

CAMBRO TRUSTED FOR GENERATIONS™

CAMSHELVING® PREMIUM MOBILE DRYING RACKS

- Promotes fast and sanitary drying, while maximizing space
- Non-corrosive, break resistant and easy to assemble
- 2 pre-assembled mobile post kits included
- 24"d x 75"h
- 4 swivel casters
- Speckled Gray
- Lifetime warranty against rust and corrosion on posts and traverses

CPMU244875DRPKG

Vertical Tray Drying Rack	Length	Levels	Traverses
CPMU244875DRPKG	48"	3	6
Premium Angled Drying Rack			
CPMU244875PDPKG	48"	4	8
Premium Dome Drying Rack			
CPMU243675DDPKG	36"	5	10

NSF

CAMBRO
TRUSTED FOR GENERATIONS™

SERVICE CART PRO

- Ergonomic, recessed handles on both ends
- Durable, one-piece polyethylene construction
- Shelves feature raised ridges to protect surface against heat
- 600 lb weight capacity
- 2 rigid casters, 2 swivel w/brake
- Black

NSF

SC337 41.5"l x 23.8"w x 37.1"h

CAMBRO
TRUSTED FOR GENERATIONS™

CAMSHELVING® PREMIUM FLEX STATION

- Reduce serving time and give kids time to eat by setting up portable Grab-N-Go stations
- Non-corrosive, break-resistant and easy to assemble
- Sets include posts, casters, traverses dividers and tags
- 4 casters, 2 swivel w/lock
- CSFLEXMERCH includes (2) 23"w x 56"h side panels and (1) 48"w x 8"h top panel

CPM244867FX1
Accessories not included

CPM244867FX1 48"w x 24"d x 67"h
Fresh & Fast Merchandiser Kit
CSFLEXMERCH Fits 24"d Units

NSF

NEWAGE INDUSTRIAL

SCHOOL CART

- All welded aluminum construction
- Features two locations for custom signage
- Includes (2) full-size 6" deep Coldmaster CoolCheck™ food pans
- Slanted second shelf for easy access and storage
- Heavy-duty 5" swivel casters
- Available in a variety of colors

52861 29 7/16"l x 23¼"d x 70"h

3-TIER MERCHANDISING CARTS

- Stainless steel construction with laminated end panels
- Rails hold full size pans or tubs (not included)
- Front panels accommodate signage
- 5" casters

688

683 41"w x 27½"d x 62"h
688 39½"w x 24¼"d x 62"h

LAKESIDE

668

MOBILE BREAKFAST CARTS

- Stainless steel interior is easy to clean and sanitize
- Models with insulated stainless steel ice bin tops feature a laminate exterior, include wicker merchandising baskets, and accommodate full-size pans (sold separately)
- Serving top models feature a flat, stainless steel top and exterior, and include plastic bins
- 5" casters

	W x D x H	Type
667	41¾" x 28¼" x 59½"	Ice Bin Top w/4 Baskets, Holds 2 Pans
668	54¾" x 28½" x 67"	Ice Bin Top w/3 Baskets, Holds 3 Pans
662	41½" x 28¼" x 59½"	Serving Top w/4 Bins
663	52¼" x 28" x 67"	Serving Top w/3 Bins

DID YOU KNOW?

CREATE A MOBILE MERCHANDISING CENTER

Introduce new products, offer healthier and nutritious snacks, or feed a crowd on the go. The perfect portable companions to counter sales and foodservice profits, these mobile merchandisers make it easy to showcase a variety of food in any location. Easy to set up and roll away at the end of the day, merchandising carts require minimum storage space, are simple to clean and are a great investment.

COMPACT ADJUSTABLE DISH CADDIES

- One-piece molded body made of highly durable polyethylene
- 2 molded-in top handles, recessed handles on all sides
- 500 lb load bearing capacity
- (4) 5" non-marking swivel casters with brake
- Available in Speckled Gray (480)
- 27"w x 27"d x 31¾"h

ADCSC

	Towers	Plate Size
ADCSC	4	9"-12"
ADCSC8PKG	8	5¾"-8¾"
ADCSC12PKG	12	4⅝"-5½"

CAMBRO TRUSTED FOR GENERATIONS

NSF

MOBILE DISPENSERS

- Self-leveling
- Stainless steel construction
- Field-adjustable to assure proper dispensing level
- Perimeter bumper protects walls and furnishings
- 4" heavy-duty casters

820

NSF

Tray & Glass Rack Dispensers

820	Holds 20" x 20" Racks
986*	Holds (150) 14" x 18" or 15" x 20" Trays, 8-Cylinder Flatware Holder
998	Holds (14) 10" x 20" or (7) 20" x 20" Racks

Heated Plate Dispensers/Mobile Cabinets

6109	1 Stack, Holds 8¼" to 9⅛" Plates
6209	2 Stacks, Holds 8¼" to 9⅛" Plates
6210	2 Stacks, Holds 9¼" to 10⅛" Plates

*Cylinders sold separately

Alluserv™ Redefining Healthcare Food Service

STEALTH™ SERIES TRAY CARTS

- Stainless steel construction
- Accommodates 15" x 20" or 14" x 18" trays, 5¼" spacing
- The quietest cart on the market
- Pull-type door with magnetic closure and hold-open
- Ergonomic full-height door grasp
- Bottom corner bumpers
- 6" cushion-tread casters
- 2 year parts warranty, 1 year labor warranty

ST1D2T10

Single Compartment

ST1D2T10	10 Tray Capacity, 27¾"w x 36¾"d x 41⅞"h
ST1D2T16	16 Tray Capacity, 29¾"w x 36¾"d x 58"h

Double Compartment

ST2D2T20	20 Tray Capacity, 51⅛"w x 36¾"d x 42"h

NSF

LAKESIDE

SUZYQ™ MEAL SERVICE CARTS

- Offers personalized serving sizes with positive interaction, hotter food, less waste and significant savings
- Mini SuzyQ: ⅔ size steam well for (9) ⅙ size insert pans, 4 tray slots hold 15" x 20" trays (not included)
- SuzyQ: 2 full size steam wells, 2 unheated drawers hold 2 full size x 4"d inserts
- Includes implementation support from inventor Suzanne Quiring, RD, CDM

6754	Mini SuzyQ, Serves 1-20 Residents
6755	SuzyQ, Serves 20-40 Residents

NSF

POKER CHIP DISH DOLLIES

- Microban® antimicrobial protects them from bacteria, mold and mildew that cause odor, stains and product degradation
- Chip-resistant polymer shell
- 5" swivel casters
- Vinyl dust cover is included
- PCD11A has adjustable, removable towers to hold dishes from 4½" to 11¾"

PCD11A

	Maximum Dish Size	Dish Columns	Approx. Dishes Per Column
PCD11	11"	4	60
PCD11A	4½"-11¾"	4, 5 or 8	40-60
PCD12	12⅝"	4	60
PCD5	5⅝"	9	40
PCD7	6⅞"	9	40-60
PCD8	8¼"	4	60
PCD9	9½"	4	60

METRO

LAKESIDE

MOBILE MEAL DELIVERY CARTS

- Durable stainless steel construction is easily cleaned and sanitized
- Accommodates 14" x 18" or 15" x 20" trays
- Door conveniently opens 270°
- Corner bumpers protect walls and doors
- 6" casters

5510

Premier Series Tray Delivery Cart

832	Holds 20 Trays

Late Tray Delivery/Pick-Up Cart

5510	Holds 12 Trays

CAMBRO
TRUSTED FOR GENERATIONS

UTILITY CARTS

- Sturdy, lightweight and ergonomically designed
- Durable, stain-resistant surface
- Knocked down design
- Polypropylene shelves, lightly textured to reduce sliding

BC331KD

BC331KD	300 lb Capacity, 32⅞"l x 16¼"d x 38"h, Black
BC340KD	400 lb Capacity, 40"l x 21¼"d x 37¼"h, Speckled Gray

winco

UTILITY CARTS

- 3-tier
- Stainless steel carts feature caster bumpers to protect walls and doors
- Ship knocked down

UC-2415G

Stainless Steel Carts

SUC-30	30"w x 16"d x 33"h
SUC-40	33"w x 17"d x 35"h
SUC-50	37"w x 19"d x 37"h

Replacement Casters for Stainless Steel Carts

SUC-CT	Standard Caster
SUC-CTB	Caster w/Brake

Poly Carts - Gray (G) or Black (K)

UC-2415	32"w x 16⅛"d x 36¾"h
UC-3019	40¾"w x 19½"d x 37⅜"h

Poly Cart Accessories

UC-RB	Refuse Bin, Black
UC-SB	Silverware Bin
UC-WH	Replacement Casters

311

LAKESIDE

3-SHELF UTILITY CARTS

- Stainless steel construction

300 lb Capacity

311	16¼"w x 27½"d x 32⅛"h, 3½" Casters
322	18⅜"w x 30¾"d x 33"h, 3½" Casters

500 lb Capacity

444	39¼"w x 22⅜"d x 37¼"h, 5" Casters

700 lb Capacity

744	38⅝"w x 22⅜"d x 37⅛"h, 5" Casters
155046	41½"w x 22½"d x 41¾"h, 6" Casters
155047	41½"w x 22½"d x 43"h, 8" Casters

WIRE UTILITY CARTS

- Adjustable-height shelves
- Up to 800 lb capacity
- Ships knocked down

VCCD-1836B

3-Tier, Chrome Plated

VCCD-1836B	18" x 36"
VCCD-2448B	24" x 48"

4-Tier, Chrome Plated

VCS-1836	18" x 36"
VCS-2448	24" x 48"

4-Tier, Epoxy Coated

VEXS-1836	18" x 36"
VEXS-2448	24" x 48"

ADDITIONAL SIZES AVAILABLE

MYCART™ UTILITY CARTS

- Easily wipes clean
- Corrosion-proof, impact-resistant polymer shelves
- Ergonomic handle allows more leg room

MY1627-34BU

2 Shelves, 300 lb Capacity

MY1627-24BU	18 5/16"w x 31½"l x 35½"h, Blue
MY1627-24G	18 5/16"w x 31½"l x 35½"h, Gray
MY2030-24BU	23 7/16"w x 34⅜"l x 35½"h, Blue
MY2030-24G	23 7/16"w x 34⅜"l x 35½"h, Gray

3 Shelves, 400 lb Capacity

MY1627-34BU	18 5/16"w x 31½"l x 35½"h, Blue
MY1627-34G	18 5/16"w x 31½"l x 35½"h, Gray
MY2030-34BU	23 7/16"w x 34⅜"l x 35½"h, Blue

NSF

METRO

winco

FOLDING UTILITY CARTS

- 3-tier polypropylene shelves with stainless steel uprights
- 350 lb capacity
- 4" non-marking swivel casters

UCF-2916K

UCF-2916K	29"w x 16½"d x 36"h
UCF-3820K	38¾"w x 20¾"d x 36"h

MIGHTYLITE™ FOOD CARRIERS

- Ultra light, durable and stackable
- Keeps hot or cold food safe for 5+ hours
- Includes (2) 5½" x 4¼" label holders
- ML180XL features innovative BigBoy multi-functional lid, providing 63% more storage, clearance to store taller items, and doubles as a server
- MLD1 dolly has a 350 lb capacity and also transports milk crates

MLD1

ML180

Top Loading Carriers

ML180	1 Pan, 26.63"w x 15.75"d x 11.38"h
ML180XL	1 Pan, 26.63"w x 15.75"d x 16.13"h

Front Loading Carriers

ML300	4 Pan, 17.25"w x 27"d x 19.75"h
ML400	6 Pan, 17.25"w x 27"d x 25.75"h

Accessories

MLC1	Wire Caddy, for ML300 & 400
MLD1	Dolly w/Strap, for ML300, 400, 180 & 180XL
MLH1	Heater, for ML300, 400, 180 & 180XL
MLP1	Thermal Partition, for ML300, 400, 180 & 180XL
MLS1	Carrying Strap, for ML300, 400, 180 & 180XL
MLW1	Serving Ring, for ML180 & 180XL

XT140003

CATERAIDE™ PAN CARRIERS

- Tough, scratch-resistant polyethylene construction is easy to clean and maintain
- Filled with extra thick foam insulation for maximum temperature retention
- Self-venting lids and doors keep foods fresher, crisper and more appetizing

Insulated Top Loader, Single Pan Carrier

PC160N01	Holds Pans up to 6"d, Brown

Insulated Top Loader, Combination Pan Carrier

PC180N01	Holds Pans up to 8"d, Brown

Slide 'N Seal Single Pan Top Loaders

XT140003	Holds Pans up to 4"d, Black
XT160001	Holds Pans up to 6"d, Brown
XT180001	Holds Pans up to 8"d, Brown

ULTRA PAN CARRIERS®

- Holds up to (6) 2½"d, (4) 4"d, (3) 6"d or (2) 8"d full size pans
- 1 compartment
- Molded-in handles
- Nylon door latches
- Stackable

UPC400110

Insulated Front Loading Carrier

UPC400110	18"w x 25"d x 24⅞"h

Heated Pan Carrier, 110V

UPCH400110	18⅛"w x 26⅜"d x 24⅞"h

70513
71576

CATERING & DELIVERY BAGS

- Hot and cold thermal insulation
- Antimicrobial leakproof liners easily wipe clean
- Reinforced stitching to help minimize replacement costs
- Holds 3 full size or 6 half size pans

70513	Catering Bag, 16" x 24" x 14", Black
71576	Delivery Bag, 15" x 23" x 13½", Red

CAM GOBOX® INSULATED PAN CARRIERS

- Ensure that food stays at safe temperatures for up to 4 hours during holding and transport
- Lightweight—made of expanded polypropylene
- Easily identify contents with the plastic colored menu tags
- Black

EPP300
CDC300

Top Loaders

EPP280SW110	23.6 qt, 13"w x 15.4"l x 10"h
EPP180SW110	48.6 qt, 15.7"w x 23.6"l x 12.4"h

Top Loader w/Large Handle

EPP180LHSW110	48.6 qt, 5.7"w x 26.8"l x 12.6"h

Front Loaders

EPP300110	63.4 qt, 17.3"w x 25.2"l x 18.7"h
EPP400110	90.9 qt, 17.3"w x 25.2"l x 24.6"h

Camdolly®

CDC300	Holds UPC300, EPP400, EPP300, EPP180, EPP160, EPP140 & EPP180LH
CDC400	Holds UPC400 & EPP180XLT

FEATURED CHEF

CHEF RICH RUPP

Vollrath Corporate Product Trainer

RECIPE

DUMPLINGS FOR SOUP

INGREDIENTS

5 large eggs
1½ tsp salt
¼ tsp white pepper
¼ tsp onion powder
¼ tsp garlic powder
1 Tbsp dried parsley flakes (or fresh may be used)
1½ cups all purpose flour (more or less as needed)

DIRECTIONS:

1. Add eggs and everything except flour to large mixing bowl. Mix well.
2. Gradually add in flour until batter is thick enough that it will drop off a suspended spoon or spatula
3. Using a small spoon, drop small sample dumpling in hot water or stock. Bring to boil and cook for 2 minutes. Taste sample and adjust seasonings if needed.

MAKE DUMPLINGS:

This can be accomplished in several ways, spoon drop individual large dumplings, using a spätzle maker or "the Chef Rich hack" using a perforated steam table pan and a bench scraper.

To make dumplings, bring a large diameter pot of water or stock to boil. When liquid begins to boil, place spätzle maker over pot and secure. Make sure tabs are securely in place to keep spätzle maker on pot. Fill hopper with batter and then slowly move back and fourth. Adjust speed to desired size of dumplings.

Note: Thinner batter will flow faster and make a lighter dumpling requiring a faster motion. A thicker batter will be more dense and require a slower motion. If batter is too thick, the back of a spoon or rubber spatula may be used to force the batter through the openings. For safety, have someone help hold things on the stove while working making the dumplings in a spätzle maker.

Chef Rich was born and raised in Sheboygan, Wisconsin. Rich's interest in the foodservice industry began at a young age. When he was 12, he began working in his family's restaurant in all areas of the business. After high school, he further pursued his interest as he achieved a degree in Hotel and Restaurant Management from the University of Wisconsin–Stout.

In January of 2000, Rich broadened his knowledge of the foodservice industry by accepting a job in sales with The Vollrath Company. In his time there, Rich has become proficient in Vollrath products by working in a variety of departments. He's done everything from making product in the shop, answering phones in customer service, to putting orders together for shipment in the distribution center, and even working in marketing and product development.

In 2010, the company built Vollrath University and decided that a Corporate Product Trainer was needed. With his broad experience at Vollrath, combined with his culinary skills, no one fit the bill better than Chef Rich.

VOLLRATH® Courtesy of Vollrath

Listen to Chef Rich's podcast "The Vollrath Feed" for advice for the Foodservice Industry.

CATERING BAGS & FOOD DELIVERY BAGS

- Constructed of high-performance insulation to maintain the temperature and quality of food
- Removable spill liner for easy cleaning
- Removable pan separators provide additional support when stacking pans or other transport containers

VTB300

1-Series Catering Bags
VCBM100 Medium, 12"w x 15"d x 15"h
VCBL100 Large, 23"w x 15"d x 14"h
5-Series Catering Bag w/Removable Liner & Heat Pad
VCBL500 Large, 23"w x 15"d x 14"h, Pan Separators
3-Series Food Delivery Backpack Bag
VDBBM300 16"w x 13"d x 16"h
3-Series Top Loading EPP Food Carrier
VEPPC306 19 13/64"w x 28¼"d x 12"h
1-Series School Milk Crate Bag
VMDB100 16"w x 16"d x 14"h
3-Series Tower Bag
VTB300 17"w 18"d x 22"h
Dolly
1695 350 lb Capacity, 34¼"l x 19"w, 6" Pneumatic Wheels

ADDITIONAL MODELS AVAILABLE

DELUXE PIZZA DELIVERY BAGS

- Made from durable, abrasion and mildew resistant material
- Superior insulation
- Easy to clean
- Tall bags feature heavy-duty crossing straps for comfortable carrying
- Black

BLB1914

Standard Bags
BLDX1805 18" sq x 5"h, Holds (2) 16" Pizza Boxes
BLDX2005 20" sq x 5"h, Holds (2) 18" Pizza Boxes
Tall Bags
BLBAG19 19½" sq x 14½"h, Holds up to 6 Pizza Boxes
BLBAG26 19" sq x 27"h, Holds up to 10 Pizza Boxes
Tall Bags w/Frame
BLB1914 9" sq x 14½"h, Holds up to 6 Pizza Boxes
BLB1926 19" sq x 27"h, Holds up to 10 Pizza Boxes

DELIVERY BAGS

- Durable polyester outer shell
- Insulated lining keeps food warm for longer periods of time

BGDV-12

BGDV-12 12"w x 12"d x 12"h
BGDV-22 22"w x 22"d x 13"h
Pizza Bags
BGPZ-18 18"w x 18"d x 5"h
BGPZ-20 20"w x 20"d x 5"h
BGPZ-24 24"w x 24"d x 5"h

DINING & BUFFET

Dinnerware ▪ Glassware ▪ Flatware
Tabletop Accessories ▪ Serving ▪ Linens

ARGYLE & CATALINA DINNERWARE

- Versatile bright white porcelain
- Argyle has a traditional wide rim
- Catalina has a standard narrow rim

Argyle	
ARG-7	Plate, 7¼"
ARG-16	Plate, 10¼"
ARG-52	Stackable Cup, 8 oz
Catalina	
CAT-7	Plate, 7½"
CAT-4	Bouillon, 4", 7 oz
CAT-2	Saucer, 5½"
CAT-1	Cup, 8 oz

ADDITIONAL ITEMS AVAILABLE

Vertex CHINA

TORINO™ DINNERWARE

- Porcelain
- European White

TN-55	Stacking Plate, 5"	**TN-16**	Coupe Plate, 10"
TN-77	Stacking Plate, 7¾"	**TN-21**	Coupe Plate, 12"
TN-88	Stacking Plate, 9"	**9696W**	Stacking Mug, 12 oz

ADDITIONAL ITEMS AVAILABLE

LONDON DINNERWARE

- English-style medium rim on a warm creamy white body
- Features a low profile and fully glazed foot for superior stacking and durability
- 5 year chip warranty

LD-8	Plate, 9"
LD-C6	Coupe Plate, 6"
LD-C21	Coupe Plate, 12"
LD-R20	Rectangular Platter, 13" x 7½"
LD-23	Deep Pasta Bowl w/Rim, 11¾", 14 oz
LD-2	Saucer, 6"

ADDITIONAL ITEMS AVAILABLE

FEATURED CHEF

CHEF JACOB HAMILTON

Chef/Production Manager, Good Eats Kitchen

CHEF TIP:

Communication, education, organization, and standardization, while leaving open the door for improvisation, is a healthy recipe for leadership in a professional kitchen.

Chef Jacob Hamilton, a Louisiana native, settled in Lafayette to make his mark on the culinary world. Classically trained at the John Folse Culinary Institute at Nicholls State University, along with hospitality management training at the University of Louisiana at Lafayette, Jacob has honed his culinary talents. Chef Hamilton has expanded his culinary talents through his experiences at many of Lafayette's renowned, locally-owned restaurants. In addition, Jacob was formerly a traveling coach for Ruth's Chris Steak House where he journeyed to Biloxi, MS, Savannah, GA, and Dubai, UAE. Over the past 18 years, Jacob has collected a repertoire of creative people, as well as business and management expertise. This broad range of professional experiences has lead to the establishment of Good Eats Kitchen. Owner/CEO Boyer Derise and Jacob have taken GEK from a concept to a fully operational, multifaceted business that is ever-growing and evolving.

SANTE FE DINNERWARE

- Stylish, unique rustic colors inspired by nature and fine art
- Natural brown rim with organic speckling
- Oven, microwave and dishwasher safe

SAN-1-PBLO	Dinner Plate, 10.4", Pueblo
SAN-5-PBLO	Side Plate, 6.5", Pueblo
SAN-10BWL-PBLO	Rectangular Bowl, 9.93", 32 oz, Pueblo
SAN-13REC-PBLO	Rectangular Platter, 13" x 7.29", 32 oz, Pueblo
SAN-28-TAOS	Mug, 11 oz, Taos
SAN-7DPPLT-MAIZ	Deep Plate, 6.93", Maize

ADDITIONAL ITEMS AVAILABLE

ARTISAN REACTIVE GLAZE DINNERWARE

- Each piece looks and feels as if it was hand-thrown, creating a rustic and unique presentation
- Fully vitrified, lead-free
- Oven proof, microwave and dishwasher safe
- Lifetime edge chip limited warranty
- Available in: Night Sky, Mojave, Sagebrush, Agave, and Red Rock

GAN-005 Plate, 9", Night Sky
GAS-651 Ellipse Plate, 10" x 8¼", Sagebrush
GAJ-552 Rectangular Side Dish, 5⅜" x 4⅛", Mojave
GAS-551 Rectangular Tray, 13¾"x 5", Sagebrush
GAJ-062 Rim Soup, 9", 9½ oz, Mojave
GAR-101 Tea Pot, 17 oz, Red Rock
GAJ-100 Creamer, 4 oz, Mojave

ADDITIONAL ITEMS AVAILABLE

CONCENTRIX DINNERWARE

- Give your tabletop a splash of color and a dash of excitement
- Fully vitrified, lead free
- Oven proof, microwave and dishwasher safe
- Lifetime edge chip limited warranty
- Nine vibrant colors available

CBA-090 Plate, 9", Black
CCZ-1248 Triangular Plate, 12½", Cobalt
CNH-0845 Square Plate, 8½", Cinnebar
CQH-0962 Oval Platter, 9¾" x 7", Cayenne
CIB-0752 Bouillon, 7½ oz, Island Blue
CPD-052 Fruit Dish, 4½ oz, 5⅜", Papaya
CTD-090 Rim Soup, 12 oz, 9", Cilantro
CWE-060 Saucer, 6", White
CSF-0702 Round Cup, 8 oz, Saffron

ADDITIONAL ITEMS AVAILABLE

ARTISAN GEODE DINNERWARE

- Hand-painted
- Fully vitrified, lead-free
- Oven proof, microwave and dishwasher safe
- Lifetime edge chip limited warranty
- Available in: Agave, Azure, Mushroom, Coral, Olive, and Walnut

GGM-002 Plate, 6½", Mushroom
GGO-003 Plate, 7¼", Olive
GGC-650 Ellipse Plate, 8⅜" x 6⅞", Coral
GGO-042 Bouillon, 8 oz, Olive
GGW-062 Rim Soup, 9½ oz, 9", Walnut

ADDITIONAL ITEMS AVAILABLE

ZION DINNERWARE

- The collection is rustic, modern and sophisticated, inspired by organic earth tones found in Zion National Park
- Fully vitrified, lead-free
- Oven proof, microwave and dishwasher safe
- Lifetime edge chip limited warranty

VWAS082 Straight-Sided Plate, 8¼", Matte White
VBAS106 Straight-Sided Plate, 10¾", Matte Black
VBZ-140Y Embossed Tray, 14"x 6⅝", Matte Black
VYB-080 Embossed Bouillon, 4⅛", 7¾ oz, Matte Beige
VGD-041 Embossed Fruit Dish, 4¼", 3½ oz, Matte Gray
VYB-350Y Embossed Oval Bowl, 10¾"x 8", 35 oz, Matte Beige

ADDITIONAL ITEMS AVAILABLE

DID YOU KNOW?

CARING FOR YOUR CHINA & DINNERWARE

Protect your investment with these helpful tips for handling your dinnerware.

Impress your guests with attractive dinnerware that is free from chips and scratches. From service to sanitizing, proper handling and care will extend the life of your dinnerware and keep replacement costs down.

Prevent chipped rims on your china:

- Always sort items in bus box
- Do not overload the bus box
- Separate lightweight and heavyweight china
- Line your soak sink
- Check for improper washing racks
- Do not overlap plates in rack
- Always unload dinnerware one piece at a time from the dish machine

Guard against surface wear:

- Use a pre-rinse spray and plastic sponge to remove food debris from dishes
- Never use abrasive pads to clean dinnerware

Minimize broken china:

- Avoid rough handling when placing in soaking tubs
- Always hold item by the handle
- Use compartment racks & assure proper rack height
- Use trays to carry plates to the table (not by hand or on arm)
- Do not heat dinnerware over an open flame
- Avoid thermal shock conditions
- Keep plenty of dinnerware stocked to ensure proper rotation

FIRENZA DINNERWARE

- Highlighting rustic Italian charm with mix and match colors in organic shapes
- Porcelain
- Oven, microwave and dishwasher safe

FRZ-5SS-BG	Bread & Butter Plate, 4 7/10", Beige
FRZ-4SS-BLU	Dinner Plate, 8 3/10", Blue
FRZ-9DPPLT-BG	Deep Plate, 8½", Beige
FRZ-9DPPLT-BLU	Deep Plate, 8½", Blue
FRZ-1SS-BG	Dinner Plate, 10 7/10", Beige
FRZ-MUG-BG	Mug, 13 7/10 oz, Beige

ADDITIONAL ITEMS AVAILABLE

10 STRAWBERRY STREET

ARCTIC BLUE DINNERWARE

- Features organically curved edges
- Off white porcelain with an Arctic Blue rim with natural speckles
- Oven, microwave and dishwasher safe

ARCTIC-5CP	Bread & Butter Plate, 6"
ARCTIC-8CP	Salad Plate, 8"
ARCTIC-1CP	Dinner Plate, 10½"
ARCTIC-31	Irregular Bowl, 6½", 8 oz
ARCTIC-9S	Saucer, 6"
ARCTIC-9C	Cup, 6 oz

ADDITIONAL ITEMS AVAILABLE

10 STRAWBERRY STREET

DRESDEN™

- Embossed woven lines pattern
- Bright White porcelain

DR-6	Plate, 6¼"
DR-16	Plate, 10⅜"
DR-14	Platter, 12⅛" x 8½"
DR-15	Salad Bowl, 5½", 18 oz
DR-2	Saucer for Stacking Cup, 6½"
DR-23	Stacking Cup, 9 oz

ADDITIONAL ITEMS AVAILABLE

RUSTIC DINNERWARE

- Fine porcelain with a two-tone chestnut glaze
- Limited lifetime no-chip warranty
- Limited 5 year or 5,000 washes glaze warranty

L6753059157P	Plate, 11¼"
L6753059385	Oval Eclipse Plate, 14"
L6753059675	Mini Casserole w/Lid, 6¾", 8 oz
L6753059758	Soup Bowl, 9", 21 oz
L6753059504	Oval Saucer, 7¼"
L6753059528	Teacup w/Lip Handle, 10 oz

ADDITIONAL ITEMS AVAILABLE

SANT' ANDREA BOTTICELLI™ DINNERWARE

- Bright white porcelain body
- A dramatic, steep rim embossed with hand-carved textures
- 3 year limited no-chip warranty

R4570000118	Plate, 6"
R4570000149	Plate, 10¼"
R4570000136S	Square Plate, 8½"
R4570000760	Cereal Bowl, 5½", 15 oz
R4570000500	Saucer, 6"
R4570000531	Stackable Cup, 9 oz

ADDITIONAL ITEMS AVAILABLE

QUAD™ CHINA

- Fine porcelain
- Square shapes with soft curvy corners offer an inviting touch
- European White

QP-6	Plate, 6"	**QP-32**	Bowl, 5¾", 18 oz
QP-9	Plate, 9¾"	**QP-17**	Mug, 12 oz
QP-31	Fruit Dish, 3¾", 6 oz	**QP-2**	Saucer, 5¾"

ADDITIONAL ITEMS AVAILABLE

INTENSITY DINNERWARE

- Classic style & supreme strength
- Universal design, ranging from casual flair to banquets and buffets
- Made of Zenix® pure mineralized dinnerware material
- Perfectly stackable
- 10 year edge chip warranty

arc cardinal | ARCOROC | ZENIX FINE QUALITY HIGH RESISTANCE

L8063	Coupe B&B Plate, 6¼"	**P0122**	Coupe Dinner Plate, 10⅜"
L8043	Coupe Side Plate, 7⅜"	**P1918**	Coupe Service Plate, 12"
P0123	Deep Plate, 7⅞", 25¼ oz	**L8469**	Rectangular Platter, 13¾" x 9⅜"
L6769	Deep Plate, 10⅛", 40½ oz	**L7027**	Wok Bowl, 11⅛" x 12", 43¾ oz
P0124	Coupe Plate, 9⅝"		

EVOLUTIONS DINNERWARE

- From casual dining to buffets, Evolutions offers the complete solution
- Made of Opal® fully tempered glass material
- White

arc cardinal | ARCOROC | HIGH RESISTANCE OPAL GLASS

N9362	Coupe Dessert Plate, 7¼"	**N9394**	Dinner Plate, 10"
N9361	Coupe Plate, 10"	**N9364**	Oval Platter, 9¾" x 13"
N9360	Coupe Plate, 10⅝"	**N9396**	Bowl, 4⅝", 13½ oz

DID YOU KNOW?

MELAMINE DINNERWARE

Lightweight, colorful and available in many shapes and sizes, melamine dinnerware is a popular choice for break-resistant wares. Although extremely durable, melamine dinnerware needs some special handling to keep it looking great. To preserve the color and shine, follow these helpful tips for washing your melamine dinnerware.

ALWAYS:
- Rinse soiled dishes as soon as possible
- Wipe away excess food debris with a soft sponge
- Wash melamine using either the three-sink method or a commercial dishwasher
- Presoak as needed to prevent staining

NEVER:
- Use bleach for cleaning or sanitizing melamine
- Leave acidic foods on melamine for extended periods of time
- Scrub with steel wool or scouring pads
- Expose to extreme heat or microwave

SELENA™ MELAMINE PLATES

- Triangular shapes with an embossed spiral design that gives the look of ceramics
- Break-resistant
- Dishwasher safe

WDM007-201	9"
WDM007-202	11"
WDM007-203	13¼"
WDM007-204	15¼"

winco® NSF

ECO-TAKEOUTS™ REUSABLE CONTAINERS

- Save significant money over disposables
- Environmentally friendly reusable food container
- Sturdy, BPA-free polypropylene
- Dishwasher safe and break-resistant
- Leak resistant

1-Compartment	
EC-11-1-CL	9" x 6½" x 2½"d, Clear
EC-11-1-JA	9" x 6½" x 2½"d, Jade
3-Compartment	
EC-12-1-JA	9" x 9" x 2¾"d, Jade
EC-09-1-JA	9" x 9" x 3½"d, Jade

B-2000-LG

B-4500-LG

CS-1050-DG

RIVERSTONE™ DINNERWARE

- Inspired by water-smoothed river stones
- BPA-free melamine
- Commercial dishwasher safe
- Available in White (-W), Light Gray (-LG), and Dark Gray (-DG)

CS-710	Round Coupe Plate, 7"
CS-910	Round Coupe Plate, 9"
CS-1050	Round Coupe Plate, 10½"
CS-1275	Oval Coupe Plate, 12" x 7½"
B-2000	Salad Bowl, 6½", 10 oz
B-4500	Textured Rim Salad Bowl, 9", 28 oz

B-128-W

B-352-W

OP-1518-W

OSSLO™ DISPLAYWARE

- Sophisticated shapes to complement any menu
- Offers the look and feel of ceramic in break-resistant melamine
- BPA-free melamine, dishwasher safe

B-115-W	Round Bowl, 11", 4 qt	**B-128-W**	Oval Bowl, 15¾", 4 qt
B-352-W	Round Bowl, 18", 11 qt	**B-192-W**	Oval Bowl, 16¾", 6 qt
B-65-W	Oval Bowl, 15", 2 qt	**OP-1518-W**	Flare Platter, 15" x 11"

URBAN MILL™ DINNERWARE

- Premium melamine with a glazed surface
- Hand-made appearance in a rustic color and irregular shapes

CS-7-UM	Round Coupe Plate, 7"
CS-10-UM	Round Coupe Plate, 10½"
CS-117-UM*	Rectangular Platter, 12" x 7½"
B-22-UM	Bowl, 6¼", 22 oz
B-18-UM	Bowl, 7", 16 oz
B-42-UM	Bowl, 10", 1.3 qt

*Plate cover available

HIGH-HEAT DISPOSABLE DINNERWARE

- Microwaveable and compatible with most rethermalization systems
- Made of polypropylene
- Ivory

DINEX®

DXHH1	Side Dish, 6 oz
DXHH10	Entrée Dish, 7¾"
DXHH8	Rectangular Entrée Dish, 12 oz
DXHH20	Rectangular Soup Bowl, 8 oz
DXHH30	Lid for Rectangular Soup Bowl

DINET® CHINA

- Simple pattern with embossed rim for upscale room service look
- This reusable china is specially designed for use in microwaves and rethermalization systems
- American White

DINEX®

DX5CBPB02	Bread and Dessert Plate, 5½"
DX7CE02	Entreé Plate, 7¾"
DX9CP02	Entreé Plate, 9"
DX5CFNB02	Fruit Bowl, 5¼", 5¾ oz
DX11880174	Dome Lid for Plate & Bowl, Clear

DID YOU KNOW?

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 5½"	12	0	0	12	18	0
Plates 6½"-7"	12	18-24	15	12	0	12
Plates 8"-9"	6	12	12	12	15	12
Plates 9½"-10½"	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
FLATWARE						
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

THUNDER GROUP INC.®

CLASSIC MELAMINE DINNERWARE

- Break-resistant and chip-resistant
- Commercial dishwasher safe
- Available in Black (BK), Pure Red (PR) or White (WT)

49095	Tray, 9½" x 5¼"
49136	Tray, 13" x 6½"
62008	Salad Bowl, 8½", 28 oz
63010	Pasta Bowl, 10½", 22 oz
69005	Square Bowl, 5½", 22 oz
69007	Square Bowl, 7⅛", 40 oz

ADDITIONAL ITEMS AVAILABLE

NSF

ML536BL1

ML532CB1

RAMEKINS

- Break-resistant and chip-resistant
- Perfect for dipping sauces and small sides

THUNDER GROUP INC.®

NSF

Smooth, Melamine

ML536BL1	2½ oz, Black
ML538C1	4 oz, Chocolate

Fluted, Melamine

ML509B1	2 oz, Bone
ML509W1	2 oz, White
ML532CB1	4 oz, Cobalt Blue

Fluted, Plastic (Not NSF)

PL532BL1	4 oz, Black

ADDITIONAL ITEMS AVAILABLE

DINEX®

DX11858714

DX43008700

DISPOSABLE LIDS

- Lids help retain safe temperatures as well as safeguard against spills

Heritage - Clear (00) or Translucent (14)

DX400087	For 8 oz Mug & 5 oz Bowl
DX430087	For 9 oz Bowl
DX118587	For 12 oz Bowl

Turnbury®

DX11880174	Dome, For 5½" Bread Plate & 5¾ oz Fruit Bowl, Clear
DX30008714	For 5 oz Bowl & 8 oz Mug, Translucent
DX30008775	EZ-Sip Lid, For 5 oz Bowl & 8 oz Mug, White
DX33008714	For 9 oz Bowl, Translucent

FENWICK HEALTHCARE DINNERWARE

- Double-wall insulated with ozone-safe, urethane foam
- For hot or cold foods and beverages
- Not recommended for microwave

DINEX®

DX5200	Bowl, 5 oz
DX5300	Bowl, 9 oz
DX5400	Dome, 10"
DX5000	Mug, 8 oz
DXFT6	Tumbler, 6 oz
DXFT9	Tumbler, 9 oz

Translucent Lids

DX50008775	EZ-Sip®, for 8 oz Mug & 5 oz Bowl
DX50008714	For 8 oz Mug & 5 oz Bowl
DX53008714	For 9 oz Bowl

DX5055I202833

DX5323I

DX5333I

DECORATOR TRAYCOVERS

- Holds dinnerware in place while keeping the tray clean and organized during meal delivery
- Fits 14" x 18" trays
- Straight edge with rounded corners
- 1000 per case

DINEX®

DX5055I202833	Jane's Bouquet
DX5081I202733	Iris Garden
DX5320I	Marbled Elegance
DX5323I	Watercolors
DX5331I	Retro
DX5333I	Vertese

SEQUENCE GLASSWARE

- A modern update to a classical shape
- Ideal for universal wine use
- Made of high-performance lead-free Krysta® for superior strength, long-lasting brilliance, complete transparency and perfect acoustics

L5640	Flute, 6 oz
L5642	All Purpose, 14 oz
L5756	Double Old Fashioned, 13½ oz
L5641	Coupe Cocktail, 7¾ oz
L5758	Rocks, 10½ oz
L5635	Universal Wine Glass, 13 oz
L5633	Universal Wine Glass, 16 oz
L5638	Universal Wine Glass, 19½ oz

arc cardinal

Les Chef & Sommelier

VIA™ DRINKWARE

- Glass-like clarity
- Shatter-resistant
- Dishwasher safe

Tritan™ (BPA-free)

GOB-15-CL	Goblet, 14 oz
SW-1462-CL	Champagne, 6 oz
SW-1463-CL	Wine, 10 oz
SW-2001-CL	Wine, 18 oz

Polycarbonate

SW-1468-CL	Rocks, 10 oz
SW-1469-CL	Beverage, 16 oz

WEISS GOBLETS

- Classic Mexican restaurant service of margaritas and other blended/ frozen drinks
- Perfect serving piece for ice cream sundaes and other desserts
- Regional favorite for 18 and 20 oz tap beer service

03212	18 oz
07767	20 oz
07738	32 oz

03212

ANCHOR HOCKING

MIXING GLASSES

- A must-have for every restaurant and bar
- Rim tempered (except 176FU)

77174	14 oz
176FU	16 oz
7176FU	16 oz
77420	20 oz
77422	22 oz

77174

77422

DID YOU KNOW?

THE VERSATILE MIXING GLASS

One of the most versatile tools in the bar, the mixing glass can be used to shake, stir and serve a variety of drinks and desserts. The perfect fit for cocktail strainers and bar shakers, most mixing glasses hold 16 ounces or a full pint of beer. Not only for preparing or serving cocktails, the mixing glass does double duty to hold a deliciously thick milkshake, soft drink or iced tea.

- Heavy base adds stability and prevents tipping
- Smooth profile provides a more fluid stir
- Conical shape makes layering ingredients easier
- Perfect for restaurant or bar

LOUIS™ SAN TUMBLERS

- Durable, clear SAN is chip, shatter and break-resistant
- Extra-thick base mimics the look of glass
- Exterior design doubles as a stacking lug
- Dishwasher safe
- BPA-free
- Available in Clear (07) or Smoke (18)

5808	Rocks, 8 oz	**5810**	Tumbler, 10 oz
5812	Rocks, 12 oz	**5814**	Tumbler, 14 oz
5806	Tumbler, 6 oz	**5816**	Tumbler, 16 oz

V. JULIETTE GLASSWARE

- The angular design offers a distinctive shape that fits very well with all table styles
- Sheer rims

N5082	Flute, 7¾ oz
N5163	Wine, 10 oz
N4907	Wine, 13½ oz
N5993	Wine, 16¾ oz
N5994	Hi-Ball, 13½ oz
N5995	Double Old Fashioned, 11¾ oz

ROMEO STEMWARE

- Traditional tulip shapes
- Sheer rims
- Made in the USA

P8793	Flute, 5¾ oz	**P8790**	Wine, 19 oz
P8794	Wine, 12 oz	**P8782**	All Purpose/Beer, 16 oz
P8792	Wine, 16 oz		

PRECISION TUMBLERS

- Heavy shams, straight walls and sheer rims for an elevated look
- Made in the USA

P8496	Rocks, 7½ oz
P8500	Rocks, 10½ oz
P8494	Collins/Beverage, 13 oz
P8495	Double Old Fashioned, 14 oz
P8499	Cooler, 16 oz

500151

510527

880529

880527FS

93055S

STEAK KNIVES

- Fine quality 420 stainless steel blades resist rust, corrosion and discoloration

500151	Mountaintop, White Delrin Handle, 4⅞" Serrated Blade
510527	San Antonio, Forged, Pointed Tip, Pakka Wood Handle, 4¼" Blade
880529	Ybor City, Hollow Handle, 4¾" Blade
880527FS	Ultimate™, S/S Hollow Jumbo Handle w/Fieldstone™ Finish, 10" OA
93055S	Saloon™, Black Delrin Handle, 4¾" Serrated Blade

BELLWETHER™ FLATWARE

- 18/10 stainless steel
- Antimicrobial protection creates an inhospitable environment for microorganisms by continually disrupting and preventing uncontrolled growth in between washings

BLW01	Teaspoon	**BLW05**	Dinner Fork
BLW07	Dessert Spoon	**BLW06**	Salad Fork
BLW12	Bouillon Spoon	**BLW45**	Dinner Knife

DID YOU KNOW?

LEARNING MORE ABOUT YOUR FLATWARE

Here are important facts you might not know about your flatware.

FLATWARE FACTS

- 18/10 stainless means the product contains 18% chrome, 10% nickel, and 72% steel.
- 18/8 stainless means the product contains 18% chrome, 8% nickel, and 74% steel.
- 18/0 stainless means the product contains 18% chrome, 0% nickel, and 82% steel. 18/0 is the only flatware that is compatible with magnetic flatware retrievers but lacks the luster and shine of 18/8 or 18/10.

The Myth on Stainless

All stainless steel contains some degree of chrome, which makes it resistant to corrosion and rust. Stainless means a product will stain less, not that it is stain proof. Nickel gives stainless its luster and shine, making the flatware glow in low light settings. The nickel content is also your insurance policy against staining, so it is truly care-free stainless.

From modern designs to traditional settings, there are many flatware patterns available to match your style and budget. Consider the weight and balance as well as the style and finish when choosing your flatware. The dinner fork is the most used utensil and should be your guide when comparing one pattern to another.

WINDSOR FLATWARE

- 18/0 stainless steel
- Medium weight
- Vibro finish

0002-01	Teaspoon
0002-04	Bouillon Spoon
0002-02	Iced Tea Spoon
0002-09	Demitasse Spoon
0002-10	Tablespoon
0002-03	Dinner Spoon
0002-05	Dinner Fork
0002-07	Oyster Fork
0002-06	Salad Fork
0002-08	Dinner Knife

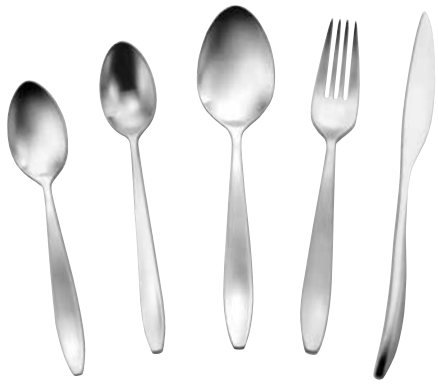
ECLIPSE SERVING UTENSILS

- Mirror finish 18/8 stainless steel
- Stay-cool tapered, hollow handles
- Lengthy curved handle reduces slippage into chafing dishes

Browne FOODSERVICE

573172	Slotted Turner, 14¾" long
573174	Slotted Spoon, 13½" long
573180	Solid Serving Spoon, 10" long
573183	Pie Server, 10" long
573184	Ladle, 1 oz, 10" long
573187	Tongs, 9½" long

ADDITIONAL ITEMS AVAILABLE



SESTINA™ FLATWARE

- 18/10 stainless steel
- Clean pattern with contemporary styling
- Tapered handles are accented by a brushed finish

ONEIDA Hospitality Group

T301SDEF	Oval Bowl Soup/Dessert Spoon
T301SITF	Iced Tea Spoon
T301STBF	Tablespoon/Serving Spoon
T301FEUF	Table Fork
T301KPSF	Dinner Knife, 1-Pc

arc cardinal | Les Chef de Sommelier

HARPER FLATWARE

- 18/10 stainless steel
- Subtly squared, flared handles

FL706	Dessert Spoon
FL702	Dinner Spoon
FL701	Dinner Fork
FL729	Salad/Dessert Fork
FL704	Dinner Knife

ONEIDA Hospitality Group

TIDAL™ FLATWARE

- 18/0 stainless steel
- Clean lines and simple styling are enhanced by a small wave in the handle
- High quality and heavy weight

B443STSF	Teaspoon
B443SITF	Iced Tea Spoon
B443SDEF	Oval Bowl Soup/Dessert Spoon
B443FDNF	Dinner Fork
B443KPTF	Dinner Knife, 1-Pc

arc cardinal | ARCOROC

HARRISON FLATWARE

- 18/0 stainless steel
- This simple but classic rim pattern is ideal for any casual environment

FM506	Dessert Spoon
FM502	Dinner Spoon
FM501	Dinner Fork
FM529	Salad Fork
FM504	Dinner Knife

1023655

1023653

1023654

CAST IRON SIZZLING SERVERS

- Heat retention of cast iron keeps foods warmer longer
- The rustic simplicity adds flair to any setting
- Pre-seasoned
- 12 oz capacity

1023655	Rectangular, 3¾" x 8¾"
1023653	Oval, 8½" x 4¾"
1023654	Round, 5"

DID YOU KNOW?

TIMELESS CAST IRON

Durable, nonstick and chemical-free, cast iron cookware may be used for generations and is never out of style. Valued for its exceptional heat retaining properties, cast iron can be used on the stove top or in the oven to hold the heat and enhance the flavor of your favorite entrée. Its timeless, rustic appearance makes it a favorite choice for serving sizzling steaks or fajitas.

TIPS FOR SEASONING CAST IRON COOKWARE

1. Start with a clean pan, if not clean, scrub with soap and water.
2. Dry completely with a towel.
3. Apply a thin, even layer of cooking oil over the interior surface.
4. Place the cookware face down in a 400° to 500°F oven for one hour. Put a baking pan on bottom rack to catch drips.
5. Turn off oven and allow cookware to cool completely.

1024974

SERVING PLATTER & UNDERLINER SETS

- Pre-seasoned skillets with wood underliners
- 10" x 7"

1024974	With 5" Handle
1024975	Without Handle

GEMELLI™ OIL & VINEGAR SETS

- Small footprint keeps table service neat and organized
- Includes 8½ oz green tinted bottles
- Stainless steel pourers included
- Bottles are dishwasher safe

918RSN	w/Steel Plated Rack
H918N	w/Chrome Plated Rack
H918NBK	w/Black Powder Coated Rack

H918N

ENDURANCE MELAMINE PLATTERS & BOWLS

- Manufactured from nearly indestructible melamine for long-lasting reliability
- White

Platters		Bowls	
MEL12	12" x 7"	**MELSQ53**	5" sq x 2⅞"h, 23 oz
MEL19	7½" x 14¼"	**MELSQ73**	7" sq x 3¼"h, 58 oz
MEL23	8¼" x 18"	**MELSQ94**	9½" sq x 4"h, 125 oz
MEL21	13" x 21"	**MELSQ117**	12" sq x 4½"h, 228 oz

FAUX SLATE PLATTERS & BOWLS

- Melamine platters and bowls with faux slate styling

Platters		Bowls	
FSMEL12	12" x 7"	**FSMEL53**	5" sq x 2⅞"h, 23 oz
FSMEL19	14" x 7½"	**FSMEL73**	7" sq x 3¼"h, 58 oz
FSMEL23	18" x 8¼"	**FSMEL94**	9½" sq x 4"h, 125 oz
FSMEL21	21" x 13"	**FSMEL117**	12" sq x 4½"h, 208 oz

STAINLESS STEEL FRY CUPS

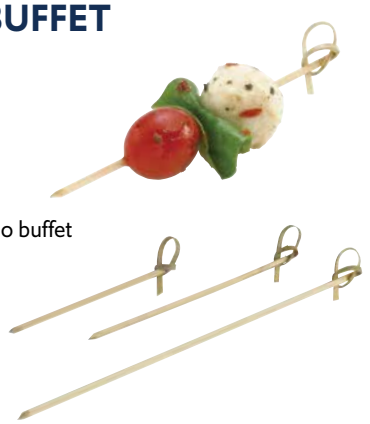
- Perfect for appetizers, desserts and more

Straight Cups - 3⅜" dia x 3⅜"h

FFC337	Satin Finish
FFHM37	Hammered Finish

Angled Cups - 2⅞" dia x 4½"h

FFCS45	Satin Finish
FFHM45	Hammered Finish



BAMBOO KNOT PICKS

- Eco-friendly picks enhance presentations from tabletop to buffet
- 100 per poly bag

BAMK35	3½" long
BAMK45	4½" long
BAMK7	7" long

DRIPCUT® SERVERS

- Ideal for syrup, dressing, sauces and more
- Simple design is easy to operate

4748-05

1414-01

1414-01	16 oz Clear Polycarbonate Jar, Brown Top
4748-05	48 oz White Polyethylene Jar, White Top

SHAKERS W/FLIP-TOP LIDS

- Top seals shut to protect condiments and spices during table wipe downs and sanitizing
- Versatile shakers for serving and dispensing a variety of condiments
- Flip top lid features perforated holes on one side and large opening for spoon measurements on the other side
- 6 oz capacity

10327

10330

Glass Shaker		Plastic Shaker	
10327	Black Lid	**10329**	Black Lid
10328	Red Lid	**10330**	Red Lid

GPSS10

GPSSCADDY

GTSS44

MINI MASON SHAKERS

- Vintage design makes these salt and pepper shakers the perfect addition to your tabletop
- Glass shakers with stainless steel tops

C170-12	1½ oz
H475S&P	4¾ oz

BRICKHOUSE COLLECTION™ SERVING WARE

- Stainless steel with brick pattern texture, these pieces are perfect for shareable sides, entrees, and beverages
- Platters are also a stylish way to dress up curbside transactional service
- Easy to clean, dishwasher safe

Ramekin	
GRSS2	2¼" dia x 1¾", 2½ oz
Round Pail w/Handle	
GTSS44	4" dia x 3¾", 16½ oz
Platters	
GPSS10	Round, 10½" dia x 1⅝"
GPSS96	Oval, 9½" x 6" x 2"
GPSS90	Rectangular, 9½" x 6½" x 1½"
GPSS120	Rectangular, 12" x 9" x 1⅞"
Rectangular Flatware Caddy	
GPSSCADDY	10¾" x 8¾" x 4¾"

ADDITIONAL ITEMS AVAILABLE

TABLE LAMPS

- Trendy and traditional designs add an intimate glow to your tabletop
- Compact sizes ideal for adding ambience to small tables and bar tops
- Compatible with SoftLight® liquid wax candles and flameless rechargeable candle sets (votive or tealights)

80516	Orla, Clear Glass with Ombre Gold Finish
80518	Sterling, Silver Metallic Finish with Crisp Angles
80520	Urban Smoke, Ombre Bronze Finished with Beaded Texture
80526	Brilliance Atlas, Clear Glass with Square Texture
80528	Brilliance Iris, Clear Glass with Oval Texture
80530	Brilliance Anka, Clear Glass with Diamond Texture
80532	Sonoma Rosé, Frosted Glass
80534	Sonoma Fiano, Frosted Glass with Clear Line Pattern
80536	Sonoma Pinot, Clear Glass with Frosted Pattern

SOFTLIGHT® LIQUID WAX CANDLES

- Flickering flame without the messy clean-up of wax candles
- Highly refined liquid paraffin blend for clean-burning and high performance

30500	8 hr, 1 11/16" dia x 1 13/16"h, Clear
30502	10 hr, 1 11/16" dia x 1 13/16"h, Clear
30510	24 hr, 1 99/100" dia x 2 29/50"h, Clear
30114	29 hr, 1 1/3" dia x 5 1/2"h, Clear
30514	36 hr, 2 1/10" dia x 2 19/20"h, Clear
30516	50 hr, 2 7/20" dia x 3 9/25"h, Clear
30124	80 hr, 3 1/2" dia x 3 5/8"h, w/Snuff It, Clear
30128	100 hr, 3 1/2" dia x 4"h, w/Snuff It, Red
30126	100 hr, 3 1/2" dia x 4"h, w/Snuff It, Clear

ADDITIONAL ITEMS AVAILABLE

VOTIVE LAMPS

- Lighting designed to enhance tabletop spaces
- Compatible with SoftLight® liquid wax candles and flameless rechargeable candle sets (votive or tealights)

80100	Classic Elegance Morocco, Amber Mosaic
80108	Classic Elegance Dolce, Amber Mosaic with Beading
80110	Classic Elegance Dolce, Red Mosaic with Beading
80120	Industrial Chic Nikola, Petite Clear Cylinder
80122	Industrial Chic Nikola, Petite Frosted Cylinder
80549	Cymbal, Frosted Glass
80550	Cymbal, Ombre Amber
80554	Helix, Hand-Painted White Whisper Finish

DID YOU KNOW?

LIGHT THE NIGHT

Create a warm, intimate setting with the beauty of candlelight. From the glow of a single, flickering candle to a stunning display of votives grouped together, candlelight provides the perfect ambience to light up your event. Depending on your choice of style there are a variety of votive lamps that can meet the demands of restaurant use. Solid wax candles and liquid wax cartridges provide the natural light of a real candle. Flameless versions offer the look of real wax candles without the open flame. Available with remote control or timer, rechargeable flameless candles save time and labor.

NEXIS® FLAMELESS RECHARGEABLE SYSTEM

- Auto-on, water-resistant LED candles feature a realistic flicker and authentic glow
- Four run modes: flicker, flicker high light, steady, and steady high light
- Includes 40 candles, charging tray, magnetic cord and power supply, magnetic remote control

HFRX40 40-Candle Set

ADDITIONAL ITEMS AVAILABLE

DISPOSABLE LIQUID CANDLES

- A convenient and safe way to provide light and ambience without the wax candle mess
- For use with Hollowick lamps

HD12-144	12 hr, 2" dia x 1 3/16"h
HD15	15 hr, 1 3/4" dia x 1 3/4"h
HD17	17 hr, 2" dia x 2 1/4"h
HD36	36 hr, 2 5/8" dia x 2 3/5"h
HD3622HL	22 hr, Hight Light, 2 5/8" dia x 2"h
HD8-180	8 hr, 1 1/2" dia x 1 3/16"h

ADDITIONAL ITEMS AVAILABLE

REAL WAX LED FLAMELESS PILLAR CANDLES

- Real wax, unscented, smooth finish, ivory color
- Warm amber colored flame with authentic flicker
- Remote-operated 3-stage timer: 6, 8 or 10 hour
- 1 remote control per case included
- 600+ hours (runs on 2 alkaline C batteries, not included)

HFWP34RT-A	3" dia x 4 1/2"h
HFWP36RT-A	3" dia x 6"h
HFWP38RT-A	3" dia x 8"h

HFRP12-CL

PLATINUM+ RECHARGEABLE CANDLES

- Patented enhanced random flicker technology
- 18 hours of candlelight from a 10 hour charge
- Includes power adaptor, charging tray, and 12 candles
- Up to 4 trays may be linked, allowing up to 48 candles to be charged per power supply

HFRP12-A	Amber Candles
HFRP12-CL	Candlelight Candles

ADDITIONAL ITEMS AVAILABLE

CR8B

CRATE™ CHAFING KITS

- Trendy rustic crate look enhances your buffet presentation
- Stainless steel with black trim
- Includes lift-off lid, food pan, and water pan

WALCO

Crate Chafer Kits	
CR4B	4 qt, 14½" x 12" x 11"
CR8B	8 qt, 22¾" x 12" x 11"
Accessories	
CR4AG	Aluminum Griddle Plate for CR4B
CR8AG	Aluminum Griddle Plate for CR8B
CR8SG	Stainless Steel Grill for CR8B
CR4SG	Stainless Steel Grill for CR4B
CRBS	Burner Stand for CR4B & CR8B

22083-90

22085-12-90

THE EMPIRE COLLECTION

CAL·MIL

- The flat black color and striking gold frames add a dynamic contrast to your food displays

22083-90	Chafer Alternative, 10"w x 19¾"d x 7½"h
22084-90	Chafer Alternative, 10"w x 10¼"d x 7½"h
22085-10-90	Ice Housing, 13¾"w x 11"d x 6¾"h
22085-12-90	Ice Housing, 22"w x 13½"d x 6¾"h
22086-90	Cylinder Display, 7"w x 7¼"d x 18½"h
22088-90	Bread Case, 13"w x 11¼"d x 13¼"h
22091-90	Jar Display w/3 Glass Jars, 12½"w x 4½"d x 5¼"h

CRBEV4

CRBEVBTL

WALCO

CRATE™ BEVERAGE STATIONS

- Modern styling in satin finish stainless steel
- Black trim provides an elegant accent
- Dishwasher safe

CRBEV3	Rectangular, Holds 3 Bottles
CRBEV4	Square, Holds 4 Bottles
CRBEVBTL	Glass Bottle w/Stainless Steel Lid, 1 qt, Clear

4312-15

22118-4-13

22117-3-15

THE MONTEREY COLLECTION

CAL·MIL

- A timeless and eclectic theme that can be used in big-city galas and farmhouse get-togethers alike
- Mix and match complementary white, black and rustic pine accents

22067-1-13	Cereal Dispenser, 6½"w x 9¼"d x 24"h
22115-15	Butane Stove Frame, 14"w x 12¼"d x 7¼"h
22117-3-15	Beverage Dispenser w/Ice Chamber, 3 gal, 8½"w x 10"d x 25½"h
22117-3INF-15	Beverage Dispenser w/Infusion Chamber, 3 gal, 8½"w x 10"d x 25½"h
22118-4-13	Box Merchandiser, 20¼"w x 10¼"d x 4"h
22118-7-13	Box Merchandiser, 20¼"w x 10¼"d x 7½"h
4312-15	Bakery Case, 21"w x 17"d x 23¼"h

FOOD PAN GRIPPER

- Vinyl-covered handles provide a secure, comfortable grip

PANGRIP	Stainless Steel w/Red Handles

WI11SAP

IDOL™ SOUP STATION ACCESSORIES

- Soup station conversion accessories make your oblong chafers more versatile

11500	Stainless Steel Bucket w/Lift Off Cover, 9½" dia x 9"h, 5 qt
11500L	Replacement Lid for 11500
WI11SAP	Stainless Steel Soup Station Adapter Plate, Fits WI9 Full Size 8 qt Chafer, 2 Round Openings for 11500

WI55BODY

IDOL™ NSF-CERTIFIED CHAFER & UTENSILS

- Chafer is designed to open under a sneeze-guard for safety
- Vented self closing glass lid keeps food presentation from drying out
- Chafer's special cutouts keep serving tongs and spoon inside at safe food temperature while handles outside stay cool to the touch
- Uses a ⅔ size food pan, sold separately
- Utensils sold separately

WI55BODY	Rectangular Chafer Body w/Glass Lid, 6 qt
823-2CT	⅔ Size Stainless Steel Food Pan
WLB01B	Bent Stainless Steel Serving Spoon
74149B	Plasticized Tongs for Bacon, 9", Black

INDUCTION CHAFERS

- Mirror-finished stainless steel with glass lid
- Includes food pan

Intrigue™ Collection - 6 qt

46125	Round
46134	Square

Mirage® Collection

4644010	Full Size
4644020	⅔ Size

CHAFING FUEL

- Easy-off screw top
- Reusable can stays cool
- Clean burning

Ready Heat Plus™ - Medium/High Heat

PLUS2	2 hr Burn Time
PLUS4	4 hr Burn Time
PLUS6	6 hr Burn Time

Value Heat™ - Low Heat

VALUE2	2 hr Burn Time
VALUE4	4 hr Burn Time
VALUE6	6 hr Burn Time

ADDITIONAL ITEMS AVAILABLE

HOLLOWICK® INC.

10100

10104

10114

CHAFING FUEL

- For chafing dish applications
- Reliable, high heat performance
- Can stays cool when lit
- Clean burning, biodegradable
- Nonflammable if spilled

10115

Stem Wick w/Quick Cap

10100	2 hr Burn Time
10102	6 hr Burn Time

Handi Wick® w/Twist Cap

10104	2 hr Burn Time
10364	4 hr Burn Time
10368	6 hr Burn Time

Safe Heat® w/PowerPad®

10112	2 hr Burn Time
10114	4 hr Burn Time
10370	6 hr Burn Time

Hot Spot® Peel Top w/Heat Surge

10115	4 hr Burn Time

ADDITIONAL ITEMS AVAILABLE

Sterno®

50162

CULINARY TORCH & FUEL

- Anti-flare design with safety switch
- Piezo ignition plus instant start-up and shut-off functions
- 8 oz cartridge fits Sterno portable butane appliances

50114	Uses 8 oz Cartridge
50162	Butane Cartridge, 8 oz

Sterno®

BUTANE LIGHTER

- Multi-purpose with adjustable flame
- Extra large fuel capacity, disposable
- Child-resistant safety lock

50112	Red

50178

50182

PORTABLE BUTANE STOVES

- Stainless steel
- Solid brass burner
- Auto piezo electronic ignition switch
- Boil-to-simmer heat range
- Convenient carrying case included
- Uses 8 oz butane cartridge, sold separately

Sterno®

50178	7,000 BTU
50180	9,000 BTU
50182	15,000 BTU w/Wind Guard

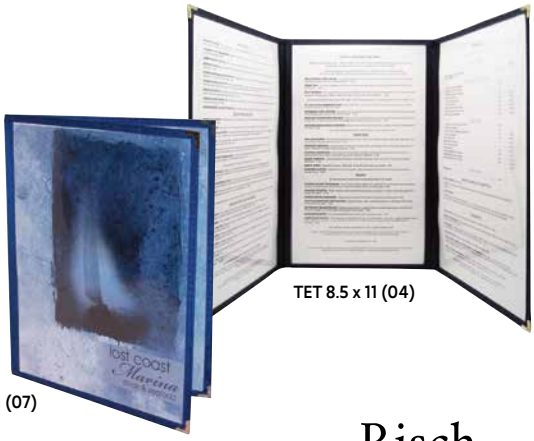
70332

SPEEDHEAT® FLAMELESS FOOD WARMING SYSTEMS

- An instant, flameless food warming system designed to make catering safer, simpler and faster
- Provides heat in less than 60 seconds with no open flame
- Trays are #5 recyclable polypropylene
- Standard kits include 8 bases, 8 trays, and warming packets for each tray
- SpeedHeat® HD Kit includes 4 bases, 4 trays, 8 steam stoppers and 8 warming packets
- SpeedHeat® Value Kits include 2 trays, 2 bases, 2 serving spoons, 2 serving tongs and 4 warming packets

70332	Standard Kit with Double Half-Size Pans
70334	Refill Trays and Packets for 70332
70338	Standard Kit with Half-Size Pan
70346	Standard Kit with Third-Size Pans
70354	Refill Trays and Packets for 70346
70362	HD Kit
70343	Value Kit
70344	Value Kit, Case of 4

Sterno®



TET 8.5 x 11 (04)

TED 8.5 x 11 (07)

Risch
Menus & More Since 1935

DELUXE SEWN MENU COVERS

- Turned edges with double stitching
- Gold tipped corners, double pocket, black binding
- Leatherette available in Maroon (08), Brown (05), Green (06), Black (04), Blue (07) and Red (03)

Single Panel

TES 8.5 X 11 (*COLOR)	Shows (2) 8½" x 11" Inserts
TES 8.5 X 14 (*COLOR)	Shows (2) 8½" x 14" Inserts

Double Panel

TED 8.5 X 11 (*COLOR)	Shows (4) 8½" x 11" Inserts
TED 8.5 X 14 (*COLOR)	Shows (4) 8½" x 14" Inserts

Triple Panel

TET 8.5 X 11 (*COLOR)	Shows (6) 8½" x 11" Inserts
TET 8.5 X 14 (*COLOR)	Shows (6) 8½" x 14" Inserts

ADDITIONAL SIZES AVAILABLE

FoodHandler® risk nothing.®

POLY BIBS

- Convenient catch pocket on front
- White
- 500 per case

200-011A

200-35L

200-60C

Adult - 15" x 20"

200-011A	Unprinted
200-35L	Lobster Print

Child - 10½" x 14½"

200-60C	Assorted Fun Print

BABY CHANGING STATIONS

FG781888LPLAT

- Made from high-density polypropylene to reduce moisture absorption
- Antimicrobial protection
- Easy-reach hooks
- Built-in shelf and liner storage
- Safety straps for child security
- Meets all global ASTM, ADA, EN safety standards
- Made in the USA
- Platinum

Baby Changing Stations

FG781888LPLAT	Horizontal, 21½"w x 33¼"l x 4"h (Closed)
FG781988LPLAT	Vertical, 34"w x 23"l x 4"h (Closed)

Protective Liners

FG781788WHT	5½"w x 13¼"d, Laminated 2-Ply Tissue Paper, 320 per box

Rubbermaid® Commercial Products

STURDY CHAIR™ YOUTH SEATS

- New ASTM F404-18 compliant design
- Built-in Microban® antimicrobial protection
- 3-point harness with one hand release
- Nests and stacks
- Assembled
- Platinum

FG780608PLAT

FG780508PLAT	Sturdy Chair™ w/Wheels
FG780608PLAT	Sturdy Chair™ w/o Wheels
FG781588PLAT	Tray for FG780508, FG780608 & FG781408

BEVERAGE SUPPLIES

Barware ▪ Beverage Servers ▪ Pourers

7515

BDG3000

BDG1000

BEVERAGE DISPENSERS

- Upscale beverage dispensers feature a stainless steel base with BPA-free Tritan® plastic reservoir
- Glass beverage dispensers include a dishwasher safe, decorative chrome-plated faucet
- Removable infuser and center ice core

Upscale Beverage Dispensers

7515	1¼ gal
75	2½ gal
85	5 gal

Glass Beverage Dispensers w/Chalkboard Necklace

10090	Industrial Collection™, 2 gal
BDG3000	Mason Jar, 2 gal
BDG1000	Beehive™, 2½ gal

BCD6000

FIRST IN, FIRST OUT GARNISH STATIONS

- Patented first in, first out stackable design for fresh condiments
- Top and bottom covers prevent contamination of contents
- Durable ABS plastic
- Space behind inserts allows for ice storage
- Bin dividers included
- Dishwasher safe
- 20⅛"w x 6¾"d x 6½"h

BCD6000	(6) 1¼ pt White Inserts
BCD6100	(1) 1¼ qt & (4) 1¼ pt White Inserts
BCD6000BK	(6) 1¼ pt Black Inserts
BCD6100BK	(1) 1¼ qt & (4) 1¼ pt Black Inserts

CARLISLE FOODSERVICE PRODUCTS NSF

SERVING TRAYS

- Rubber liner (molded-in on GripLite® trays, permanently bonded on Griptite™ trays)
- Prevents slipping and sliding of glasses and dinnerware
- Stain and odor resistant
- Available in Black (004) and Brown (076)

GripLite®		Griptite™ 2	
1100GL	Round, 11"	**1100GR2**	Round, 11¾"
1400GL	Round, 14"	**2015GR2**	Rectangular, 20" x 15"
1600GL	Round, 16"	**2500GR2**	Oval, 24" x 19"

CAMTREAD® TRAYS

NSF CAMBRO TRUSTED FOR GENERATIONS™

- An industry standard for caterers, hotels, banquet halls, dining rooms and bars
- Durable fiberglass tray with a molded-in non-skid surface
- Available in Black Satin (110) and Tavern Tan (138)

1100CT	Round, 11"	**2500CT**	Oval, 19¾" x 23⅛"
1400CT	Round, 14"	**2700CT**	Oval, 22" x 26⅞"
1600CT	Round, 16"		

DID YOU KNOW?

BAR SERVICE CHECKLIST

Assumes 100 people served.

	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

Beverage Server Capacities

20 ounce server = 2 cups
1 liter server = 4 cups
1½ liter server = 6 cups
2 liter server = 8 cups

SI6000

SI5000

SAF-T-ICE® ICE TOTES & SAF-T-SCOOP® & GUARDIAN SYSTEM

- Systems include 1 Saf-T-Scoop®, 1 Guardian™ holder with removable drainage cap and mounting accessories
- Each Saf-T-Scoop® features two Germ Guards™ to protect ice from contact with hands
- Guardian™ holder has removable drain cap to allow bottom to be sealed or open and features a built-in hook to store scoop on side of ice bin
- Saf-T-Ice® totes feature HACCP Hanger™, which makes filling totes faster, safer and easier
- Attached tote lids help reduce risk of ice contamination

Saf-T-Scoop® & Guardian System for Bar & Beverage Stations

SI5000	6-10 oz
SI7000	12-16 oz
SI7700	20-24 oz

Saf-T-Scoop® & Guardian System for Ice Machines

SI9000	64-86 oz

Saf-T-Ice® Totes

SI6000	Original Ice Tote, 6 gal
SI6100	Shorty™ Ice Tote, 5 gal

Saf-T-Ice® Cart

SICART61	Holds 2 SI6100 Totes

ADDITIONAL ITEMS AVAILABLE

san jamar® smart. safe. sanitary.

NSF

CAMBRO
TRUSTED FOR GENERATIONS

CAMTAINERS® INSULATED BEVERAGE SERVERS

- One-piece polyethylene outer shell combined with thick foam core insulates against heat loss for hours
- Drip proof recessed spigots allow for clean, easy access
- Formed handles for easy-grip transporting
- Black

250LCD110

250LCD110	2½ gal
500LCD110	4¾ gal

NSF

METAL POURERS

- Chrome jet por is excellent for large drinks or for more viscous liquors
- Chrome super por consists of a medium fast speed pourer, gooseneck spout for extra smooth, controlled pouring
- Chrome tapered pourer has a seamless, tapered spout for controlled, medium pouring
- Made in the USA

220-50 235-50 285-60

220-50	Chrome Jet Por w/Poly-Kork
235-50	Chrome Super Por w/Poly-Kork
245-50	Super Jet Por w/Poly-Kork
285-50	Chrome Tapered Pourer w/Poly-Kork
285-60	Chrome Tapered Pourer w/Extra-Large Amber Poly-Kork

38820C

38883G shown with 38800GLC

388804L

CUP & LID DISPENSERS

- Lid/condiment organizer mounts on top of vertical cup dispenser cabinets, or can be used on counter tops
- Countertop lid and straw dispenser includes dividers that adjust to accommodate all standard size lids and can also be wall mounted
- Vertical cabinet dispensers are adjustable to fit all standard sizes of foam, paper, or plastic drink cups from 8 to 48 oz
- 4 interchangeable gaskets per tube—small, medium, large and extra large
- Gravity-feed cup dispensers adjust easily to fit various sizes of foam, paper or plastic cups
- Mounts on walls and includes 2-piece quick-release side mount bracket

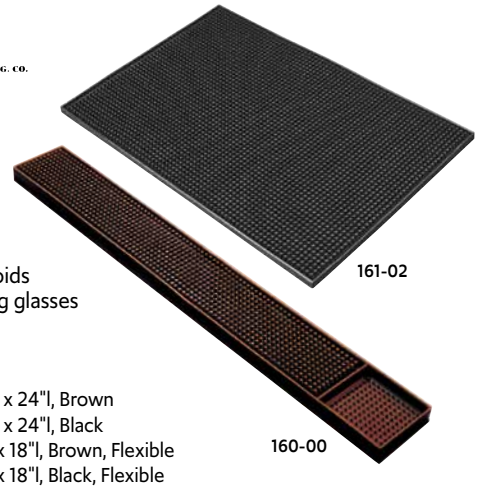
S/S Lid/Condiment Organizer
38800GLC 7"w x 25"d x 6⅝"h, 5-Compartment
S/S Countertop Lid & Straw Dispenser
388804L 16"w x 4½"d x 6⁶⁄₁₀"h, 4-Compartment
Vertical Cabinet Cup Dispensers
38882G 2-Cup
38883G 3-Cup
38884G 4-Cup
Gravity Feed Cup Dispenser
38820C Holds 6-11 oz, 2½" - 3⁷⁄₁₆" Cups

CARLISLE FOODSERVICE PRODUCTS

SPILL-STOP MFG. CO.

BAR MATS

- Non-slip surface avoids breakage by gripping glasses



161-02 160-00

160-00	3¼"w x 24"l, Brown
160-02	3¼"w x 24"l, Black
161-00	12"w x 18"l, Brown, Flexible
161-02	12"w x 18"l, Black, Flexible

VOLLRATH®

LIDSAVER™ 3 LID DISPENSER CABINETS

- Attractive dispensers that deliver savings, convenience, and improved hygiene by simply dispensing a single clean lid when you open the door
- Easily configured to meet your specific dispensing needs
- Choose from a stainless steel or black ABS plastic cabinet
- Made in the USA

CONTACT US FOR ADDITIONAL INFORMATION.

FEATURED **CHEF**

CHEF **STEVE COSTANZO**

Co-Owner & Head Chef, Olio

CHEF Q&A

In the picture above, Stephen Costanzo, co-owner and head chef at Olio in Stamford, prepares polenta on an episode of Food Network's *Chopped* that aired on Dec. 7, 2017.

The show follows chefs as they plan three rounds of dishes around surprise ingredients they are given on the spot in baskets. One chef is "chopped" from competition in each round until there is a victor. Costanzo made it to the final round against Chef Tres Barnard from New Orleans. Costanzo took home the win.

He was interviewed by Lidia Ryan for the *Stamford Advocate*. Here's what he had to say about his experience: "I work very well under pressure; I always have. I like to think of myself as pretty creative and pretty quick on my feet. I just thought it would be fun. I've watched the show over and over."

Q. What was in the baskets and what did you cook?
A. The episode was called "True Grits" and it was a Southern theme; there were grits in every basket. All the other chefs were Southern, soul food-type chefs.

Basket one: Prawns, collard greens, grits and pickled watermelon rind. The first basket was a 20-minute appetizer, but 20 minutes feels like 5 minutes when you have cameras in your face. It was maybe a little cliché, but I made shrimp and grits. I added chorizo, poblano peppers, mascarpone cheese and a relish out of the watermelon rinds.

Basket two: Leftover spiral ham, polenta, pimento cheese, green beans. I got a little daring; I didn't wanna just cut up ham and reheat it so I made ricotta gnocchi. It was a play on carbonara pasta. I diced up the ham and coated it with polenta and deep fried it, cut up green beans and made a cheese sauce and a salad of heirloom tomatoes, balsamic and arugula.

Basket three: Blue grits, blackberries, lemon oil, boiled peanuts. We make ricotta doughnuts at the restaurant so I pulverized the blue grits and tried to make a flour and used it in my ricotta doughnut recipe. I made a blackberry sauce and boiled peanut caramel. Then I just drizzled the lemon oil over it because I kind of forgot about it.

Q. Were you nervous when you saw the ingredients?
A. Watching the show on TV, I thought maybe they give you more time to see what the ingredients are, but really—you have about two minutes before you start cooking. It's real, nothing sugar-coated.

But I was pretty comfortable with those ingredients. I've cooked every type of cuisine. I had shrimp and grits on my menu at one point here at the restaurant. Compared to some of the baskets I've seen on previous shows, I kind of lucked out. I didn't think they were that hard.

DISPENSE-RITE®

MOBILE CUP DISPENSING CARTS & IN-COUNTER CUP DISPENSERS

- Dispenses plastic tumblers, as well as disposable cups
- Carts include a stainless steel cabinet with 4 SLR-2L cup dispensers
- Recessed handles and removable bumper guards make transport easy
- 4 swivel locking casters
- ABS cup dispensers hold 8 oz to 44 oz paper, plastic or foam cups and plastic tumblers with rim diameters ranging in size from 3"- 4½"

NSF

MCDC-SLR2X2

Mobile Cup Dispensing Carts	
MCDC-SLR4X1	12"w x 33"d x 35"h
MCDC-SLR2X2	17"w x 17"d x 35"h
MCDC-SLR4X2	17½"w x 33"d x 35"h
In-Counter Cup Dispensers	
SLR-2	7⅛" dia x 22⁹⁄₁₆"l
SLR-2L	7⅛" dia x 28"l
SLR-2S	7⅛" dia x 17"l

ADDITIONAL ITEMS AVAILABLE

SLR-2

DISPENSE-RITE®

CUP, LID & STRAW ORGANIZERS

- LID2 series countertop dispensing cabinets dispense 8 oz to 44 oz paper, plastic or foam cups and lids with rim diameters ranging in size from 3"- 4½"
- Durable polystyrene construction
- Towers hold 8 oz to 44 oz paper, plastic or foam cups with rim diameters between 3"-4½"

NSF

LID2-S2-3BT

LID-3BT

Countertop Lid Dispensing Cabinets	
LID2-S1-2BT	2 Dispensers, 8"w x 23"d x 16¼"h
LID2-S1-3BT	3 Dispensers, 8"w x 23"d x 24¼"h
LID2-S2-2BT	2 Dispensers, 8"w x 23"d x 24¼"h
LID2-S2-3BT	3 Dispensers, 8"w x 23"d x 24¼"h
Countertop Organizer Towers	
LID-3BT	3 Sections, 5¼"w x 17"d x 16½"h
LID-4BT	4 Sections, 5¼"w x 20¾"d x 19½"h

ADDITIONAL ITEMS AVAILABLE

KITCHEN SUPPLIES

Cookware ▪ Utensils ▪ Prep
Safety ▪ Chef Apparel

TRI-GEN COOKWARE

- Tri-ply construction
- Triangular shaped handles gives chefs more rotational control when flipping, sautéing or pouring
- Compatible with induction, gas and electric burners
- Excalibur non-stick for superior results

TGAP-2	Sauce Pan w/Cover, 1.5 qt
TGBZ-12	Brazier w/Cover, 12 qt
TGET-2	Sauté Pan w/Cover, 2 qt
TGFP-10	Natural Fry Pan, 10"
TGFP-10NS	Non-Stick Fry Pan, 10"
TGSP-12	Stock Pot w/Cover, 12 qt

ADDITIONAL ITEMS AVAILABLE

FEATURED **CHEF**

CHEF DINA ALTIERI

MS. Ed., CEC, CCE, CHE,
Director of Culinary Enterprises,
UMOM New Day Centers

INGREDIENTS

8 oz ground pork
1 clove garlic, minced
1-2 pieces, green onion, thinly sliced
1 tsp, minced ginger
½ tsp, soy sauce
⅛ tsp, sesame oil
Pinch ground black pepper
48 wonton skins (1 package)
Cornstarch for dusting
Vegetable oil for deep frying

Dipping Sauce:
¼ cup rice vinegar
¼ cup sugar
1 small clove garlic, minced
1 Tbsp, minced ginger
½ each small red jalapeño, minced
½ each shallot, minced
Pinch salt
4-5 each mint leaves, cut into thinly-sliced ribbons (chiffonade)

RECIPE

CRISPY PORK WONTONS WITH SWEET GINGER DIPPING SAUCE

Serves 8
As an appetizer,
6 wontons per person

In a small mixing bowl, combine the ground pork, garlic, green onion, ginger, soy sauce, and black pepper. Dust cutting board with cornstarch and lay out two wonton wrappers at a time, while covering the opened wonton package with a damp towel to avoid air contact (which will dry the wontons). Place approximately one teaspoon of filling in the middle of each wrapper. Using your finger or a pastry brush, apply a small amount of water to two sides of the square. Fold into a triangle. Seal edges with your fingers. Make a dimple along one side of the triangle, and wrap into a folded, tortellini shape using one small dab of water to seal both sides together. Put finished wontons onto a cornstarch-dusted baking sheet or plate, without having any edges touching. Refrigerate until 5 minutes before frying. Put vegetable oil into a sauce pan to a depth of two inches. Heat until the oil begins to shimmer on top, or until it reaches 350°F on a candy thermometer. Ready a baking sheet fitted with a cooling rack or paper towels for wontons after frying. Fry wontons for approximately 3-4 minutes.

Dipping Sauce
Combine rice vinegar, sugar, garlic, ginger, jalapeño and shallot in a small sauce pan. Heat gently, without reducing, for approximately five minutes on low heat, until the sugar dissolves and the flavors combine. Remove from heat. Once room temperature, stir in the thinly sliced ribbons (chiffonade) of mint.

Chef Dina Altieri, MS. Ed., CEC, CCE, CHE graduated from the Culinary Institute of America with an Associate of Occupational Studies degree in Culinary Arts and from Walden University with a Master of Science degree in Higher Education. Her career spans over thirty years working in restaurants, catering companies, colleges and non-profit agencies as a career chef and hospitality educator.

Chef Altieri is the Director of Culinary Enterprises at UMOM New Day Centers in Phoenix, Arizona, a non-profit organization that serves individuals experiencing homelessness. She oversees Helpings Café and Catering, Residential Dining, and Homegrown, a foodservice training program for clients in UMOM programs.

TRIBUTE® COOKWARE

- 3-ply construction with 18/8 non-corrosive stainless steel interior, 3004 aluminum core for even thermal distribution and 18/0 stainless steel exterior
- Ever-Tite™ riveting system offers a lifetime warranty against loose rivets
- TriVent® silicone handle is oven safe to 450°F
- Induction ready
- Lifetime warranty (excludes non-stick and silicone)

CeramiGuard® II Non-Stick Fry Pans w/Silicone Trivent® Handle
69108 8" dia, 10 ga
69110 10" dia, 8 ga
Natural Finish Fry Pans w/Plated Trivent® Handle
69208 10" dia, 10 ga
69210 10" dia, 8 ga
Natural Finish Stock Pot w/Heavy-Duty, Ergonomic Handles
77523 20 qt, 14" dia, 8 ga
Natural Finish Sauce Pan w/Silicone TriVent® Handle
77742 4½ qt, 9" dia, 8 ga

NSF

VOLLRATH®

WEAR-EVER® ALUMINUM FRY PANS

- Extra dent and warp resistant 3004 aluminum alloy
- EverTite™ riveting on handle offers lifetime warranty against loose rivets
- Cool Handle® and TriVent® silicone handles are oven safe to 450°F
- Made without PFOA's

CeramiGuard® II Nonstick Interior w/Cool Handle®
Z4008 8" dia, 10 ga
Z4010 10" dia, 8 ga
Natural Finish w/Plated Trivent® Handle
67110 10" dia, 8 ga
PowerCoat2™ w/Silicone Trivent® Handle
67808 8" dia, 10 ga
67810 10" dia, 8 ga
SteelCoat X3 with Silicone TriVent® Handle
67608 8" dia, 10 ga
67610 10" dia, 8 ga

NSF

FIREIRON™ MINI CAST IRON SERVERS

- Fine, smooth surface for excellent sear; also sauté, fry, boil, braise, bake and roast
- Widened handle with thumb rest for comfortable grip and better handling
- Induction compatible
- Pre-seasoned

Servers	
CASM-5R	Round, 5⅛" dia, 12 oz
CASM-5RT	Rectangular, 5⅞" x 4⅛", 10 oz
CASM-6O	Oval, 6½" x 4¼", 9 oz
CASM-6R	Round, 6⅜" dia, 14 oz
CASM-7O	Oval, 7⅜" x 5⅜", 16 oz
CASM-7RT	Rectangular, 7" x 4¾", 14 oz
Skillets	
CAST-3	Round, 3½" dia, 3 oz
CAST-5	Round, 4⅞" dia, 7 oz

PROFESSIONAL COOKWARE

- Stainless steel
- "Stay cool" ergonomic hollow handles
- Induction capable
- Covers sold separately
- Limited lifetime warranty

5723912	Stock Pot, 12 qt
5724009	Brazier, 8 qt
5724161	Low Sauce Pan, 1½ qt
5724032	Deep Sauce Pan, 2 qt
5724042	Tapered Sauté Pan, 2 qt
5724050	Fry Pan, 9½" dia

ADDITIONAL ITEMS AVAILABLE

MIRAMAR® PANS, DISPLAY COOKWARE & TEMPLATES

Display Cookware

- Extremely durable, thick 3-ply construction
- Unique handle design allows for easy removal from templates

Contemporary Pans

- High quality stainless steel, brushed finish

Display Cookware	
49411	Casserole w/Low Dome Cover, 5 qt, 9½" x 4⁷⁄₁₆"
49433	Large Food Pan w/Handle, 4.6 qt, 14.7" x 11.8"
49435	Small Food Pan w/Handle, 2.8 qt, 11.6" x 9.3"
Contemporary Pans	
40003	1 qt, 5¾" x 5¾"
40004	2.5 qt, 5¾" x 11½"
Single Size Templates	
8243014	21⅛" x 12¾", Accepts (2) 49435 Pans
8243514	21⅛" x 12¾", Accepts (1) 49441 Pan

BLACK STEEL FRY PANS

- Made of black carbon steel
- Exceedingly non-stick once seasoned
- Rivet-free; steel handle is welded to body
- Can be used on all hobs including induction
- Made in France

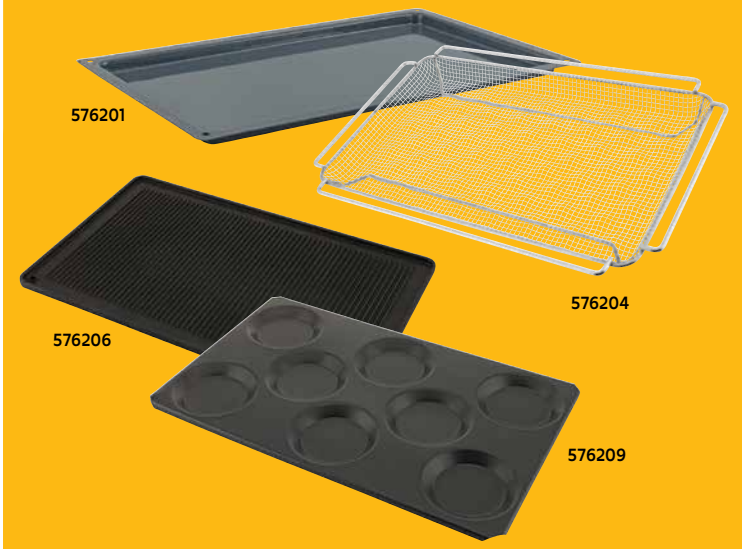
062001	8⅝" dia	**062006**	12⅝" dia
062002	9½" dia	**062007**	14" dia
062003	10¼" dia	**062008**	15¾" dia
062004	11" dia	**062009**	17¾" dia
062005	11⅞" dia		

BAKING PANS

- Springform pans are constructed from 3003 aluminum for superior strength and even heat distribution
- Muffin and roll pans are aluminized steel with silicone glaze coating

Springform Pans, 3"d	
900408	8" dia
900409	9" dia
900410	10" dia
900412	12" dia
Muffin Pans	
905245	Mini, 24 (2.1 oz) Cups
903645	Large, 12 (5 oz) Cups
905285	Jumbo, 24 (7 oz) Cups
Pecan Roll Pan	
903695	12 (8.2 oz) Cups

ADDITIONAL ITEMS AVAILABLE



COMBI OVEN COOKWARE ACCESSORIES

- Wide selection of styles, sizes and finishes for a range of cooking needs
- Full collection offers solutions ideal for a range of cooking styles including grilling, baking, roasting, deep-frying, steaming and re-therm
- Universal fit for all combi ovens - 1/1 GN

576201	Roasting Pan, 12¾" x 20¾"
576204	Crisping & Frying Tray, 13" x 21"
576206	Grill & Pizza Tray, 12¾" x 20¾"
576207	Grill Tray, 12¾" x 20¾"
576209	8-Section Baking Tray, 12¾" x 20¾"
576210	Baking Tray, 12¾" x 20¾"

ADDITIONAL ITEMS AVAILABLE

WEAR-EVER® HEAVY-DUTY SHEET PANS

- Impact-resistant 3000 series aluminum
- Tapered design for easy stacking
- Natural finish
- Made in the USA

Closed Bead	
5303	Half Size, 18 ga, 18" x 13"
9002	Full Size, 18 ga, 18" x 26"
Open Bead	
945228	Eighth Size, 16 ga, 9½" x 6½", NSF

MEGA PIZZA DISKS

- Hard coat anodized aluminum lasts up to 10x longer than normal screens
- 3/32" perforations provide maximum air flow to cook dough quickly and evenly

HCAD10	10" dia
HCAD12	12" dia
HCAD14	14" dia
HCAD16	16" dia
HCAD18	18" dia

V-LO® PROFESSIONAL CUTLERY

- Patented state-of-the-art handle design
- Soft comfort with solid handle control
- DEXSTEEL® stain-free, high-carbon steel blade
- Protective finger guard
- Made in the USA

America's Proven Edge™ DEXTER THE EDGE SINCE 1818

29253	Chef's Knife, 10"
29273	Duo-Edge Santoku, 7"
29323	Scalloped Offset Sandwich Knife, 9"
29383	Scalloped Utility Slicer, 8"
29343	Duo-Edge Roast Slicer, 12"
29123	Diamond Sharpener, 12"

ADDITIONAL ITEMS AVAILABLE

SANI-SAFE® CUTLERY

- A textured slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures
- An impervious blade-to-handle seal provides the utmost in sanitary performance
- Blades are manufactured from proprietary DEXSTEEL® stain free, high-carbon steel, are individually ground and honed, and excel in commercial use
- White handle
- Made in the USA

10473	New Haven Oyster Knife, 2¾"
15303	Cook's Style Paring Knife, 3¼"
12433	Cook's Knife, 10"
01563	Boning Knife, 6"
13483	Scalloped Utility Slicer, 8"
13473	Duo-Edge Roast Slicer, 12"

ADDITIONAL ITEMS AVAILABLE

America's Proven Edge™ DEXTER THE EDGE SINCE 1818

America's Proven Edge™ DEXTER THE EDGE SINCE 1818

SOFGRIP® CUTLERY

- Soft rubber grip handle relieves wrist stress
- DEXSTEEL® stain-free, high-carbon steel blade
- Made in the USA

24333B	Cook's Style Paring Knife, 3¼", Black Handle
24213B	Scalloped Utility Knife, 6", Black Handle
24153	Cook's Knife, 8", White Handle
24023	Boning Knife, 6", White Handle
24293B	Tiger-Edge Slicer, 8", Black Handle
24273	Duo-Edge Roast Slicer, 12", White Handle

ADDITIONAL ITEMS AVAILABLE

360® SERIES CUTLERY

- Long lasting stain-free, high-carbon steel blades
- Blades are hollow-ground, extremely sharp and easily re-sharpened
- Ergonomically-designed handles for the perfect grip
- Black handles
- Also available with colored handles: Blue (C), Green (G), Purple (P), Red (R) or Yellow (Y)

36000	Paring Knife, 3½"
36006	Cook's Knife, 10"
36004	Santoku Knife, 7"
36001	Narrow Boning Knife, 6"
36008	Scalloped Offset Slicer, 9"
36011	Scalloped Slicer, 12"

ADDITIONAL ITEMS AVAILABLE

KP-01

KP-02

KP-03

ONEIDA Hospitality Group

JOHNSON-ROSE Co•Rect FOCUS UPDATE Comlinson ONEIDA

CUTLERY

- German high-carbon stainless steel (with molybdenum vanadium)
- White non-slip polypropylene handle
- Dishwasher safe

KP-01	Paring Knife, 3¼"
KP-02	Utility Knife, 5"
KP-03	Stiff Blade Boning Knife, 6"
KP-04	Curved Blade Boning Knife, 6"
KP-05	Offset Bread Slicer, 9"
KP-06	Bread Knife, 10"

ADDITIONAL ITEMS AVAILABLE

NSF

BLACK FIBROX® PRO CUTLERY

- Hand finished blades are high-carbon stainless steel with taper ground, beveled edges
- Tempered for a superior edge
- Lifetime guarantee
- Ergonomic handles

VICTORINOX SWISS ARMY

5.2063.20	Chef's Knife, 8"
5.2003.25	Chef's Knife, 10"
5.2523.17	Santoku Knife, Granton Edge, 7"
5.7303.25	Cimiter Knife, 10"
5.2933.26	Bread Knife, 10¼"
5.4723.30	Slicer, Granton Edge, 12"

ADDITIONAL ITEMS AVAILABLE

NSF

DID YOU KNOW?

THE PERFECT SLICE

Each piece of cutlery has a specific purpose, but some knives can perform a variety of tasks making them essential to prepping and serving. Below are three knives that are crucial to a well-prepared kitchen.

Paring Knife – similar to a chef's knife but on a smaller scale, the paring knife blade measures 2 to 4 inches long. Perfect for delicate tasks like peeling and garnishing, it is useful for coring tomatoes and strawberries too.
Chef's Knife – usually 6 to 10 inches long, it has a wide blade and is primarily used for chopping. French Chef Knives curve upward, while the Japanese Santoku Knife has a tip that curves downward and features a granton (or hollow edge).
Serrated Slicing Knife – used for a variety of slicing options, the serrated edge makes it easy to cut through multi-textural foods like soft tomatoes or crusty bread. Choose a blade that is at least 10 to 12 inches long to reduce the amount of sawing necessary to slice through meat.

KSTK-100

KSTK-102

KSTK-103

winco®

SOF-TEK™ SOFT GRIP CUTLERY

- Razor-sharp German steel blade
- The soft-touch, non-slip handle helps reduce arm and hand fatigue
- Easy edge maintenance and rapid sharpening

KSTK-100	Chef's Knife, 10"
KSTK-102	Bread/Pastry Knife, 10"
KSTK-103	Cimeter Knife, Hollow Ground, 10"
KSTK-122	Slicer, 12"
KSTK-121	Slicer, Wavy Edge, 12"
KSTK-140	Slicer, Hollow Ground, 14"

19703H

18023H

19603H

America's Proven Edge™
DEXTER
THE EDGE SINCE 1818

SANI-SAFE® COOL BLUE® HIGH-HEAT TOOLS

- Cool Blue® handle withstands temperatures up to 500°F
- An impervious blade-to-handle seal provides the utmost in sanitary performance
- Blades are manufactured from proprietary DEXSTEEL® stain free, high-carbon steel, are individually ground and honed, and excel in commercial use
- Made in the USA

19853H	Hamburger Turner, 4" x 3"
19693H	Grill Turner, 8" x 3"
19703H	Perforated Turner, 8" x 3"
18023H	Pizza Cutter, 4" dia
19603H	Griddle Scraper, 3"
19673H	Slotted Fish Turner, 6½" x 3"

ADDITIONAL ITEMS AVAILABLE

5601-3 1/4

5610-8

5607-6

5600 SERIES CUTLERY

- Well balanced and durable
- High-carbon stainless steel blades
- Non-slip ergonomic polypropylene handles with antimicrobial protection
- Black handles, or add prefix for color-coded handle, available in White (W), Red (R), Yellow (Y), Blue (B) or Green (G)

5601-3 1/4	Chef's Style Paring Knife, 3¼"
5610-8	Chef's Knife, 8"
5607-6	Boning Knife, Curved, Semi-Stiff, 6"
5620-7E	Offset Sandwich, Serrated Edge, 7"
5620-9E	Offset Sandwich, Serrated Edge, 9"
5621-10	Bread Knife, Curved, Micro-Serrated Edge, 10"
5627-10E	Slicer, Serrated Edge, 10"

MA01-3 1/4

MA22-6E

MA10-8

MARKS SERIES CUTLERY

- High-carbon Japanese steel for greater durability
- Non-slip grip handles assure extreme comfort for long term use
- Handles and blades matched for perfect balance
- Antimicrobial handle

MA01-3 1/4	Paring Knife, 3¼"
MA22-6E	Utility Knife, 6"
MA10-8	Chef's Knife, 8"
MA04-7GE	Santoku Knife, 7"
MA08-6F	Boning Knife, Curved, Flexible, 6"
MA20-9E	Offset Sandwich Slicer, Serrated Edge, 9"

W5681

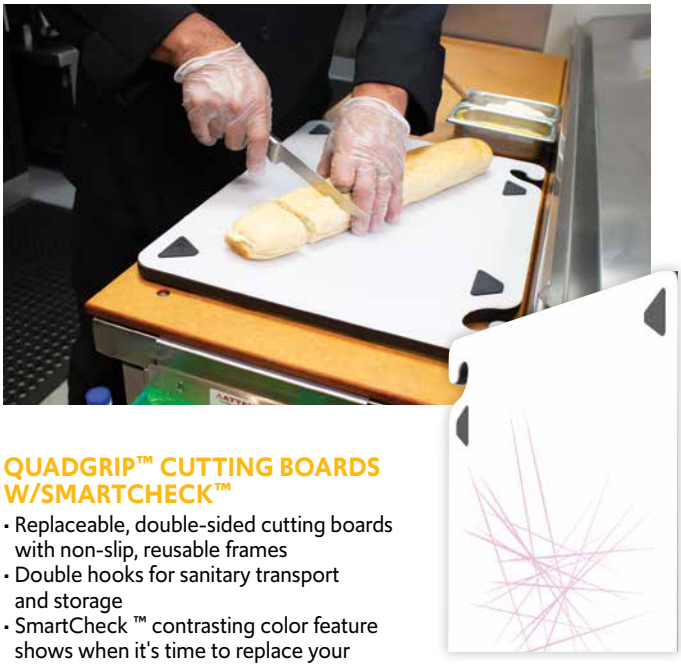
W5691-4

W5695

TURNERS & SERVERS

- White handle with antimicrobial protection

W5650-10	Icing Spatula, 10"
W5681	Perforated Turner, 8" x 3"
W5683	Solid Turner, 8" x 3"
W5685	Solid Turner, Square End, 6" x 3"
W5691-4	Pizza Cutter, 4" dia
W5695	Cake & Pie Server, 3" x 5"



SmartCheck™

QUADGRIP™ CUTTING BOARDS W/SMARTCHECK™

- Replaceable, double-sided cutting boards with non-slip, reusable frames
- Double hooks for sanitary transport and storage
- SmartCheck ™ contrasting color feature shows when it's time to replace your board

Starter Kits - Black Frame w/2 White Boards

CBQGSCSK1218	12" x 18"
CBQGSCSK1520	15" x 20"
CBQGSCSK1824	18" x 24"

Expansion Kits - Black Frame w/4 White Boards

CBQGSCDK1218	12" x 18"
CBQGSCDK1520	15" x 20"
CBQGSCDK1824	18" x 24"

CUT-RESISTANT GLOVES WITH DYNEEMA®

- Help prevent cross-contamination with color-coded gloves
- ANSI Level 7 cut protection
- Features Double Guard™ antimicrobial agent
- Machine washable
- Available in Blue (BL), Green (GN), Red (RD), Yellow (Y) and Purple (PR)

SG10-COLOR-S	Small
SG10-COLOR-M	Medium
SG10-COLOR-L	Large

Puzzleboard® Boards

629-201401

CUTTING BOARDS

- Puzzleboard® boards are designed to break down and fit into dishwashers, then puzzle back together to create a custom prep surface large enough for commercial kitchens
- Standard cutting boards offer the best of both wood and poly in one functional surface
- Sheet pan boards, available to fit full, ⅔, and ½ size sheet pans, let juices and liquids collect in the pan and not on the counter
- Knife friendly, non-porous surface is resistant to bacteria and maintenance-free
- Heat resistant to 350°F
- Dishwasher safe
- ⅜" thick

epicurean By Victorinox

Puzzleboard® Boards

629-481001	48" x 10"
629-601001	60" x 10"
629-672001	67" × 20"

Standard Cutting Boards

629-141101	14" x 11"
629-191501	19" x 15"
629-231901	23" x 19"

Standard Sheet Pan Boards

629-241601	24.4" x 16.5"
629-201401	19.9" × 13.9"
629-161101	16.6" × 11.6"

ADDITIONAL ITEMS AVAILABLE

KSP-6

BLADE STATION

- Diamond-coated rod sharpens both sides simultaneously
- Time-saving—has knives as sharp as new in 4 swipes
- Hands-free usage reduces liability by keeping employees safe from cuts
- Movable for easy transport to any worktop
- Adaptable mounting: base can be screwed down or clamped on
- Easy to clean and dishwasher safe

KSP-6	Sharpener, 6½"l x 6¾"w x 13"h
KSP-6W	Replacement Sharpening Rods, Pack of 3

TAYLOR

FOUR-EVENT DIGITAL TIMER

- Times 4 events simultaneously
- 1¼" LCD display
- New volume adjustment control
- Stands or wall mountable
- Uses 4 AA batteries (included)

5839N Counts to 9 Hours, 59 Minutes and 59 Seconds

FMP

151-1034

TIMERS

- 151-7500 has 4 countdown timers with a 10-hour countdown feature
- 151-8800 has 8 countdown timers with a 20-hour countdown or count up feature

Mechanical
151-1034 60 Minute Timer
Digital
151-7500 4-In-1™ Timer
151-8800 8-In-1™ Timer

TM60-0-8

FT24-0-3

TC6-0-8

TIMERS

- Durable and water resistant kitchen timers are easy to operate and help automate your monitoring protocols

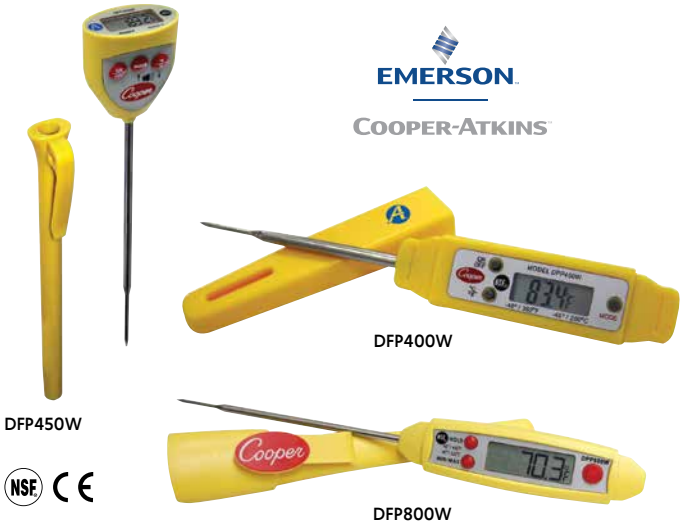
TM60-0-8	Long-Ring Mechanical 60-Minute Timer
FT24-0-3	Large Single Station 24 h Digital Timer w/Volume Control
TC6-0-8	Button Electronic Timer/Clock/Stopwatch
TS100-0-8	Digital Timer/Stopwatch
TW3-0-8	Large Digit Multi-Function Digital Timer
TFS4-0-8	Multi-Station Digital Timer
9374	Optional AC Adapter for TFS4 Model

EMERSON
COOPER-ATKINS

KWIKSWITCH FOLDING THERMOCOUPLE KIT

- 3¾" long replaceable probe
- Large backlit LCD display
- ABS plastic housing
- Low battery indicator
- 5 year instrument warranty

94100 -40° to 500°F



EMERSON
COOPER-ATKINS

DFP450W

DFP400W

DFP800W

DIGITAL POCKET THERMOMETERS

- IPX7 waterproof rating
- Antimicrobial protective sheath
- 6 second response time
- Waterproof
- Dishwasher safe

DFP450W-0-8	-40° to 450°F, 4¾" Stem
DPP400W-0-8	-40° to 392°F, Pen Style w/Reduced Tip Design, 2¼" Stem
DPP800W	-40° to 450°F, Jumbo LCD, 4" Stem

NOTIFEYE™ CLOUD-BASED MONITORING & NOTIFICATION SYSTEM

- A self-installable system that features instant alerts
- A low-cost wireless solution to ensure consistent, accurate temperature monitoring
- Kits include: sensors, batteries, gateway (includes buffer and receiver), power cable, base station cable, ethernet cable, and 1 year web hosting

15906	Kit with (4) 6' Temp Sensors
15907	Kit with (2) 6' Temp Sensors
15916	Kit with (4) Product Simulator Sensors
15917	Kit with (2) Product Simulator Sensors
15200	Temperature Sensor w/6' Cable
15220	Humidity Sensor, 0 to 90% RH
15230	Open/Close Sensor
15202	Product Simulator Sensor

EMERSON
COOPER-ATKINS

DID YOU KNOW?

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

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

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.

THERMOMETERS & DISHWASHER TEST PLATE

5927	TempRite Glycol Tube Refrigerator/Freezer, -20° to 60°F
9848EFDA	Pocket Digital, -40° to 450°F
9868FDA	Thermocouple w/Folding Probe, -40° to 572°F
8791	Digital Dishwasher Temperature Plate, 32° to 194°F
5256881	Infrared, -58° to 716°F

THERMOMETERS

TMT-CDF2	2" Dial Deep Fry/Candy, 100° to 400°F
TMT-DG1	Digital Pocket, -40° to 302°F
TMT-DG7	Thermocouple w/Folding Probe, -40° to 572°F
TMT-FT1	Frothing, Up to 220°F
TMT-GS2	2" Dial Grill, 150° to 700°F
TMT-HH1	2" Dial Hot Holding, 100° to 180°F
TMT-IF1	Digital Infrared, -26° to 608°F, 1" Backlit LCD

ADDITIONAL ITEMS AVAILABLE

SPARTA® FOOD PREP BRUSHES

Vegetable Brush
- Crimped white polyester bristles set in heavy-gauge steel wire

Flat Brush & Basting Brush
- Wood handles
- Epoxy-set white boar bristles can withstand temperatures of 500°F

Croissant Brush
- Extra-long bleached boar bristles for the most delicate of pastries and foods

Pastry Brush
- Hardwood lacquered handle
- Epoxy-set white nylon bristles

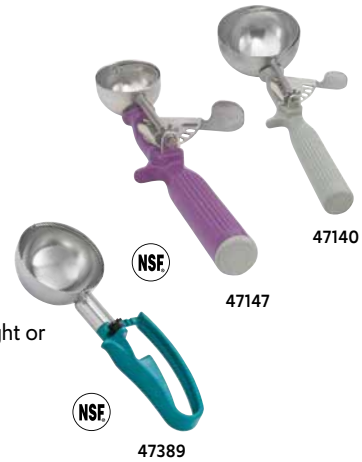
Potato Brush
- Stiff polyester bristles for aggressive cleaning

4016402	Vegetable Brush, 9½"w
4037000	Long Reach Flat Brush, 12" Handle, 2"w
4038000	Round Basting Brush, 1" dia
4037700	Croissant Brush, 1½"w
4039600	Pastry Brush, 1½"w
4041202	Potato Brush, 5¾" long

COLOR-CODED DISHERS

Thumb Dishers
- Accurate portions
- Dishwasher safe
- Handles contain an all natural antimicrobial material
- Made in USA
- Lifetime warranty

Squeeze Dishers
- Stainless steel scoop and shaft
- Ergonomic plastic handle for right or left-hand users



47140

47147

47389

Thumb Dishers	
47147	#40, ¾ oz, Orchid Handle
47143	#16, 2 oz, Dark Blue Handle
47140	#8, 4 oz, Gray Handle
Squeeze Dishers	
47388	#4, 8 oz, Orange Handle
47389	#5, 6 oz, Teal Handle

ADDITIONAL ITEMS AVAILABLE

ONE-PIECE HEAVY-DUTY LADLES W/COLOR-CODED KOOL-TOUCH® HANDLES

- Accurate bowl dimensions ensure consistent capacities
- Capacities clearly stamped on product for easy identification
- Handles contain an all natural antimicrobial material
- Lifetime warranty (excludes handle coating)

	Color	Capacity	Handle Length
4980120	Black	1 oz	9⅞"
4980230	Blue	2 oz	9⅞"
4970220	Black	2 oz	6"
4980445	Gray	4 oz	12⅝"

HEAVY-DUTY SPOODLE® UTENSILS

- Solid spoon
- Stamped capacities
- Built-in stopper notch prevents sliding
- Handles contain an all natural antimicrobial material
- Nylon handle is heat resistant to 450°F
- Lifetime warranty

6433335	3 oz, Ivory Handle
6433655	6 oz, Teal Handle

ADDITIONAL ITEMS AVAILABLE

UTILITY TONGS W/COLOR-CODED KOOL-TOUCH® HANDLE

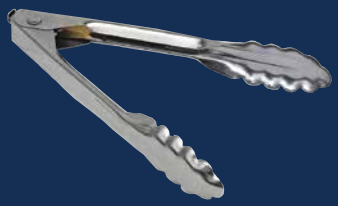
- One-piece stainless steel construction
- Unique springless design eliminates bacteria-prone food traps
- Concave ends and gently scalloped teeth
- Handles contain an all natural antimicrobial material
- Lifetime warranty (excludes handle coating)
- Made in the USA

4780920	9½", Black Handle	**4780970**	9½", Green Handle
4780930	9½", Blue Handle	**4781220**	12", Black Handle
4780940	9½", Red Handle	**4781620**	16", Black Handle

HEAVY-DUTY UTILITY TONGS

- Optional patented locking mechanism
- Replaceable stainless steel spring
- Made in the USA

34319	7" long
34610	9" long
34410	12" long
Locking	
34219	7" long
34611	9" long
34411	12" long



DID YOU KNOW?

APPROXIMATE SERVINGS FOR STEAM TABLE PANS

DEPTH (In)	(Qts)	NUMBER OF SERVINGS 1 oz	2 oz	4 oz	8 oz
Full-Size — 20¾" x 12¾					
1¼	3.9	124	62	31	15
2½	8.3	265	132	66	33
4	14. 4	448	224	112	56
6	21. 6	672	336	168	84
Two-Thirds Size — 13⅞" x 12¾"					
1¼	3. 9	96	48	24	12
2½	5.6	179	89	44	22
4	9.3	297	148	74	37
6	14	448	224	112	56
Half-Size — 10⅜" x 12¾"					
1¼	2.1	67	33	16	8
2½	4.3	137	68	34	17
4	6.7	214	107	53	26
6	10	320	160	80	40
Half-Long Size — 20¾" x 6 7/16"					
1¼	1.9	60	30	15	7
2½	3.8	121	60	30	15
4	6	192	96	48	24
6	8.7	278	139	69	34
Third-Size — 6⅞" x 12¾"					
1¼	1.3	41	20	10	5
2½	2.6	83	41	20	10
4	4.1	131	65	32	16
6	6.1	195	97	48	24
Fourth-Size — 6⅜" x 10⅜"					
2½	1.8	57	28	14	7
4	3	96	48	24	12
6	4.5	144	72	36	18
Sixth-Size — 6⅞" x 6¼"					
2½	1.2	38	19	9	4
4	1.8	57	28	14	7
6	2.7	86	43	21	10
Ninth-Size — 6⅞" x 4¼"					
2	0.6	19	9	4	2
4	1.1	35	17	8	4

NSF

SUPER PAN V® STEAM TABLE PANS

- Heavy-duty 300 series stainless steel
- Anti-jamming design
- Flat edge and corners keep pans tight in well
- 22 gauge
- Made in the USA

VOLLRATH®

Super Pan V® Pans - Lifetime Warranty

30662	Sixth Size, 6⅞" x 6¼" x 6"d
30362	Third Size, 6⅞" x 12¾" x 6"d
30242	Half Size, 10⅜" x 12¾" x 4"d
30022	Full Size, 20¾" x 12¾" x 2½"d

Super Pan® Super Shapes

3101020	Full Size Oval, 4.8 qt, 20¼" x 12 13/16" x 2½"d
3100040	Wild Pan Long, 5 qt, 20¼" x 12 13/16" x 3½"d

ADDITIONAL ITEMS AVAILABLE

DURAPAN™ STEAM TABLE PANS

- Stainless steel pans go from freezer to oven to serving line; ideal for cook-chill operations
- Double reinforced corners and unique impact-resistant edge design help pans hold shape
- Tapered pans fit standard food pan templates and will stack or nest with most other leading brands

Full Size

608002	2½"d
608004	4"d
608006	6"d

Half Size

608122	2½"d
608124	4"d
608126	6"d

CARLISLE FOODSERVICE PRODUCTS

FEATURED CHEF

CHEF STÉPHANE TRÉAND

MOF Pâtissier

CHEF TIP:

"You know, sometimes when pastry chefs are making a very sophisticated, complicated layered cake, sometimes it's too much. Sometimes it feels like pastry chefs are making pastry for other pastry chefs. When you do something in a simple way, using simple ingredients, and you do it very well, I think there's nothing better than that. You can do a lot of things in your career, but at the end of the day, you come back to the simple things."

MOF Pâtissier **Stéphane Tréand** began his career in the local *boulangerie* in Normandy, France, at age 16. At 29 he opened his own shop in Brignole, Aix-en-Provence, where he fell in love with teaching through working with a series of apprentices. After achieving the prestigious MOF *Meilleur Ouvrier de France* award in 2004, he moved to Southern California, where he runs a small pastry school and shop with his partner Chihiro Tréand, not far from the Pacific Ocean. Chef Tréand teaches and consults internationally, and is renowned for his sugar showpiece work.

MATFER BOURGEAT USA

Courtesy of Matfer Bourgeat USA

Read the full interview at **https://matferbourgeatusa.com/chef-spotlight-stephane-treand-2/**

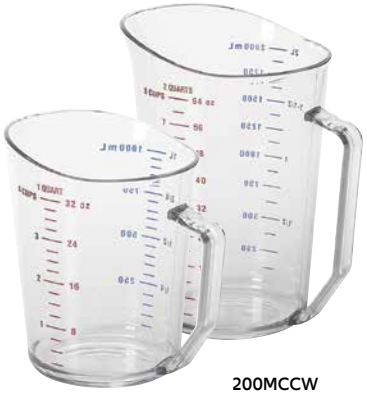
MATFER BOURGEAT USA

EXOGLASS BOUILLON STRAINER/CHINOIS

- Body and handle made of single piece Exoglass material
- Dishwasher safe; resistant up to 430°F
- Dual layer woven stainless steel fine mesh
- Made in France

017360	8" dia, 7½" Handle
017362	10" dia, 9¼" Handle

CAMBRO TRUSTED FOR GENERATIONS™



200MCCW

100MCCW

MEASURING CUPS

- Crystal clear polycarbonate with molded-in graduations

50MCCW	1 pt
100MCCW	1 qt
200MCCW	2 qt
400MCCW	4 qt

NSF

ONEIDA Hospitality Group

JOHNSON-ROSE Co-Rect FOCUS UPDATE tomlinson ONEIDA

HEAVY-DUTY MEASURING SETS

- Stainless steel

MEA-CUP	¼ Cup, ⅓ Cup, ½ Cup, 1 Cup
MEA-SPDX	¼ tsp, ½ tsp, 1 tsp, 1 Tbsp

HIGH HEAT MEASURING CUPS & COVER

CAMBRO TRUSTED FOR GENERATIONS™

- Safe for microwave, oven, cooler or freezer
- Withstands temperatures from -40° to 375°F
- Reusable splatter-proof cover is self-venting
- Will not crack, shatter or break
- BPA-free plastic

200MCH	2 qt
400MCH	4 qt

NSF

Splatter-Proof Cover

MCCH	Fits Both 2 & 4 qt Cups

200MCH

THUNDER GROUP INC.

ROUND FOOD STORAGE CONTAINERS & LIDS

Clear Polycarbonate
- Durable—shatter and scratch resistant
- Withstands temperatures from -40° to 210°F

Translucent Polypropylene
- Stain and chemical resistant
- BPA-free
- Withstands temperatures from -40° to 160°F

White Polypropylene
- Stain resistant
- BPA-free
- Withstands temperatures from -40° to 160°F

White
Polypropylene

Containers

PLRFT302PC	Clear Polycarbonate, 2 qt
PLRFT312PC	Clear Polycarbonate, 12 qt
PLRFT304PP	White Polypropylene, 4 qt
PLRFT308TL	Translucent Polypropylene, 8 qt

Lids

PLRFC0204PC	Clear Polycarbonate, Fits 2 & 4 qt
PLRFC0608PC	Clear Polycarbonate, Fits 6 & 8 qt
PLRFC121822PC	Clear Polycarbonate, Fits 12, 18, & 22 qt

ADDITIONAL ITEMS AVAILABLE

POLYWARE FOOD STORAGE BOXES

- Clear, durable polycarbonate
- Great for storage, transportation and serving display
- Stacks neatly
- Dishwasher safe

winco

Storage Boxes

PFSF-3	18" x 26" x 3½"d
PFSF-6	18" x 26" x 6"d
PFSF-9	18" x 26" x 9"d
PFSF-12	18" x 26" x 12"d
PFSF-15	18" x 26" x 15"d

Accessories

PFSF-C	Cover, 18" x 26"
PFSF-DS	Drain Shelf, 18" x 26"

ADDITIONAL ITEMS AVAILABLE

CAMWEAR® CAMSQUARE® FOOD STORAGE CONTAINERS & LIDS

- Super tough Camwear® polycarbonate
- Withstands temperature ranges from -40° to 210°F
- Translucent seal covers provide excellent spill resistance and withstand temperatures from -40° to 160°F
- Stain and odor resistant
- Clear with red graduation marks

CAMBRO
TRUSTED FOR GENERATIONS™

2SFSCW	2 qt
4SFSCW	4 qt
6SFSCW	6 qt
8SFSCW	8 qt
12SFSCW	12 qt
18SFSCW	18 qt
22SFSCW	22 qt

Seal Covers

SFC2	Fits 2 & 4 qt
SFC6	Fits 6 & 8 qt
SFC12	Fits 12, 18 & 22 qt

SQUARE FOOD STORAGE CONTAINERS & LIDS

THUNDER GROUP INC.

- Colored graduation markings in liters and quarts
- Stackable design

Clear Polycarbonate
- Shatter and scratch resistant
- Withstands temperatures from -40° to 210°F

White Polypropylene
- Scratch and break resistant
- Withstands temperatures from -40° to 210°F

Translucent Polypropylene
- Stain and chemical resistant
- BPA-free
- Withstands temperatures from -40° to 160°F

Containers

PLSFT004PC	Clear Polycarbonate, 4 qt
PLSFT012PC	Clear Polycarbonate, 12 qt
PLSFT006PP	White Polypropylene, 6 qt
PLSFT008TL	Translucent Polypropylene, 8 qt

Lids

PLSFT0204C	Fits 2 & 4 qt, Green
PLSFT0608C	Fits 6 & 8 qt, Red
PLSFT121822C	Fits 12, 18 & 22 qt, Blue

ADDITIONAL ITEMS AVAILABLE

COLDMASTER® FOOD PANS & LID

- Designed to fit standard sized food pan templates
- Hold food temperatures at or below the ServSafe® 40°F for up to eight hours
- Eliminates the inconvenience and mess of ice and reduces the potential of bacteria
- Outer shell made of extremely durable ABS; inside filled with exclusive non-toxic refrigerant gel
- Pans are 6" deep
- Lid has a molded-in handle

CM110002	Full Size, 15 qt
CM110102	Half Size, 6 qt
CM110202	Third Size, 4 qt
CM110302	Divided, Third Size, 1.7 qt Each
CM110402	Sixth Size, 1.6 qt
Clear Lid	
CM112507	Full Size

STORPLUS™ FULL-SIZE FOOD PANS & LIDS

- Polycarbonate construction resists food acids and oils
- Tolerates temperatures from -40° to 212°F
- Reinforced corners
- Spoonable bottoms
- Capacity indicators in both quarts and liters
- Dishwasher safe
- Available in Clear (07) or Black (03)

20¾" x 12¾"	
10200B	2½"d
10201B	4"d
10202B	6"d
10203B	8"d
Lids	
10210U	Handled
10211U	Handled, Notched

STORPLUS™ FOOD STORAGE BOXES & LID

- Clear polycarbonate provides easy visibility, superior resistance to food acids and oils
- Reinforced top and bottom corners on both box and lid
- Withstands temperatures from -40° to 212°F
- Easy grip handles
- Smooth interior surface
- Dishwasher safe

10610	12" x 18" x 3½"
10611	12" x 18" x 6"
10612	12" x 18" x 9"
10620	18" x 26" x 3½"
10621	18" x 26" x 6"
Lid	
10617	12" x 18"

INVERTATOP™ SQUEEZE BOTTLES

- Dual openings make dispensing, cleaning and filling easy
- Soft, leak-proof PerfectFlex™ for fast prep
- ValveTop™ works with fast flow and slow liquids, sauces, and condiments, also allows for particles up to ⅛"

12SV	12 oz Dispenser, 53mm
16SV	16 oz Dispenser, 53mm
24SV	24 oz Dispenser, 63mm
32SV	32 oz Dispenser, 63mm

POURMASTER® QUART CONTAINERS

- Easy-pour bottles with clog-resistant spouts for mixers and juices
- Complete 1 quart units with neck spout and base
- Includes 2 of each color: Brown, Green, Red, Orange, White and Yellow
- Dishwasher safe

10285A	Standard
N32A	Long Neck Top™ & StorMaster™ Cap

FEATURED **CHEF**

CHEF JON BIEGEL

Owner, Jon Biegel Consulting

RECIPE

STEAK WITH CHIMICHURRI SAUCE

INGREDIENTS

Chimichurri:
½ cup finely chopped parsley
½ cup finely chopped cilantro
¾ tsp dried oregano
4 cloves garlic, finely chopped or minced
½ cup extra virgin olive oil
2 Tbsp red wine vinegar
½ - 1 level tsp coarse salt
½ tsp pepper
1 red chili, deseeded and finely chopped

Steaks:
4 steaks (New York Strip, Filet, or Rib-eye)
Brush with oil
Season with salt and pepper, to taste

Chef Notes:
2 garlic cloves can be used instead of 4. Lemon juice can be substituted for the red wine vinegar, but do not use balsamic or white wine vinegar.

DIRECTIONS:

For the Chimichurri, mix all ingredients together in a bowl. Allow to sit at least 30 minutes to help release all of the flavors. May be prepared in advance and refrigerated for up to 48 hours. Also can be made in a blender for more of a pesto-like sauce.

Lightly brush steaks with oil and season liberally with salt and pepper. Let steaks sit out for 1 hour at room temperature before grilling. This will help steaks retain moisture when cooking. Grill (or pan fry in a hot cast iron skillet or pan), over medium-high heat. Cook for 2-3 minutes each side for medium-rare; 3-4 minutes each side for medium; or 4-5 minutes each side for well done, depending on thickness. Transfer steaks to a tray and let rest for 5-10 minutes before slicing or serving them. Serve chimichurri on the so guests can either dip their steaks in the sauce or pour it over steaks.

Chef Jon Biegel has over 24 years of experience in the foodservice industry. He has operated in multiple roles in fine dining, casual dining, corporate dining, and catering operations.

Jon started his foodservice career in Montana where he worked his way up to Head Kitchen Manager of a multi-unit chain. He then moved to Chicago to receive a Degree in Culinary Arts and Restaurant Management from Le Cordon Bleu.

Jon worked his way through the ranks in multiple cities, including assignments as Assistant Food and Beverage Director at the Chicago Botanic Gardens, Executive Chef for Coors Brewery, and District Chef for a contract foodservice management company.

While working as a manufacturer sales representative in Oklahoma, Jon joined CFS Brands as a sales manager and eventually shifted into the role of leading the CFS Brands Culinary Team as the Director of Culinary. He recently established Jon Biegel Consulting to provide solution selling expertise, food safety education, culinary consultation, and more.

nemco powered by ASEPT

PORTION PUMP

- All components in food contact are manufactured of BPA-free food grade material
- All components are dishwasher safe
- Includes two discharge spouts—a single for flexibility in decorating, etc. and a triple for broadcasting product with just one stroke
- Adjustable portion control, with settings for ⅛, ⅙, ¼, ⅓ and ½ oz

10978 Max of ½ oz per Stroke

TABLECRAFT

RAPID WRAP™ FILM DISPENSER

- Drop-in film box or load roll on spool for convenience, ease of dispensing and reduces cross-contamination
- Suction cup feet or wall mountable
- Slide cutter
- Made in the USA

SaferFood SOLUTIONS NSF

RWS12 For 12" Rolls

KK3

SaferFood SOLUTIONS NSF

KENKUT® FILM & FOIL DISPENSERS

- Eliminates cross-contamination from cardboard boxes
- Nonslip feet or wall mountable
- For front-of-the-house, open kitchens or sushi bars
- Dishwasher safe
- Accommodates up to 6" dia rolls (3000' long)
- Made in the USA

TABLECRAFT

KK3 KenKut® 3, For 12" to 18" Film & Foil
KK6 KenKut II™, For 24" Film & Foil

SPARTA® COLOR-CODED CLEANING TOOLS

- Promote food safety and reduce the risk of cross-contamination with these high-performance color-coded cleaning tools
- Ask about available colors

36567	One-Piece Rubber Squeegee, 20" long
40000C	Bottle Brush, 12" Handle
40001	Bottle Brush, 16" Handle
40521	Cutting Board Brush, 6" Handle
40541	Utility Scrub Brush, 8" Handle
40735	Aluminum Brush Rack, 17" long

ADDITIONAL ITEMS AVAILABLE

CARLISLE FOODSERVICE PRODUCTS

DISPENSERS

nemco powered by ASEPT

- Pump delivers a perfect portion with one smooth motion–adjustable up to 1 oz
- Transparent pump body allows for quick product identification
- Accepts standard 1½ gallon pouches
- Plastic housings accept paper or card stock on clear panel on lid for easy identification
- Stainless steel housings have a large front display area for custom branding or flavor graphics

BPA-Free Plastic Housing, Countertop

10950	Black Base/Black Lid, 6½" x 13" x 17⅓"
10951	Black Base/White Lid, 6½" x 13" x 17⅓"

Stainless Steel Housing

10961	Single, Countertop, 6½" x 13" x 15¾"
10962	Double, Countertop, 13" x 13" x 15¾"
10967	Double, Drop-In, 12" x 11" x 14"

ADDITIONAL ITEMS AVAILABLE

EASY CHOPPER 3™

- For chopping, slicing and wedging
- Weighted ergonomic handle, aluminum construction and high-tension stainless-steel blades
- Color-coded blade assemblies and push blocks
- Revolutionary push-block "gaskets" reduce cleaning
- Push block's nylon based resin is highly resilient
- Large base allows chopped produce to fall straight into a ⅙ or ⅓ size food pan

57500-1	¼" Sq. Cut
57500-2	⅜" Sq. Cut
57500-3	½" Sq. Cut
57500-4	1" Sq. Cut
57500-5	¼" Thick Slice
57500-6	⅜" Thick Slice
57500-7	½" Thick Slice

nemco® | FOOD EQUIPMENT

nemco® | FOOD EQUIPMENT

EASY TOMATO SLICER 2™

- Pretensioned cartridge blade assembly stays properly aligned and tightened
- Holds larger tomatoes, 4½" diameter
- Also cuts strawberries and mushrooms
- Features ergonomic handle, high density polyethylene slide board, hand guards, self-lubricating track, and rubber feet

56600-1	3/16" Slice
56600-2	¼" Slice
56600-3	⅜" Slice

MANUAL FOOD PROCESSORS

- Save time and energy with Vollrath® manual food processors
- Clean, quick cuts reduce bruising for better food presentation

15001	InstaCut™ 3.5, ⅜" Dice
47713	French Fry Cutter, ⅜" Cut
55458	InstaCut™ 5.1, ⅜" Dice
55461	InstaCut™ 5.1, ⅜" Slice
0643N	Tomato Pro™ Slicer, 3/16" Cut
400N	Lettuce King® 1, 3/16" Cut

VOLLRATH®

PAN PALS® HIGH HEAT PAN LINERS & OVEN BAGS

- Withstands oven temperatures up to 400°F
- Reduces labor and cleaning costs
- Nylon

FoodHandler® risk nothing.®

Oven Bags	
22-OB1824	18" x 24", 11 qt
22-OB2418	24" x 18", Medium
22-OB3426	34" x 26", Turkey
Rectangular Pan Liners	
22-PL1318	13" x 18", For ⅙ Size Steam Pan
22-PL1914	14" x 19", For ⅓ & ¼ Size Steam Pans
22-PL2028	20½" x 28½", For Bun Pans
22-PL2310	23" x 10", For ½ Size Steam Pan
22-PL2314	23" x 14", For ½ Size Steam Pan, Deep
22-PL3412	34" x 12", For Full Size Steam Pan, Shallow
22-PL3418	34" x 18", For Full Size Steam Pan, Deep
Round Pan Liners	
22-PL1215	12" x 15", 4 qt
22PL1515	15" x 15", 6 & 7 qt
22-PL1820	18" x 20", 9 & 11 qt

FoodHandler® risk nothing.®

DISPOSABLE PLASTIC APRONS

- Tear-resistant
- Long ties

Light Weight	
250-011	24" x 42", Packed 1000, White
250-021	28" x 46", Packed 500, White
Regular Weight	
250-FH10	24" x 42", Packed 1000, White
250-FH20	28" x 46", Packed 500, White
Heavy Weight	
250-FH3L-CP	28" x 46", Packed 200, White
250-FH3L	28" x 46", Packed 500, White
250-FH4L-CP	28" x 46", Packed 200, Clear
250-FH4L	28" x 46", Packed 500, Clear

ONESAFE™ GLOVES

- Single glove dispensing system
- Powder-free and latex-free

FoodHandler® risk nothing.®

Clear Vinyl	
102-1SF-212	Small
102-1SF-214	Medium
102-1SF-216	Large
102-1SF-218	X-Large
Blue Vinyl	
102-1SF212BL	Small
102-1SF214BL	Medium
102-1SF216BL	Large
102-1SF218BL	X-Large
Blue Nitrile	
103-1SF-212	Small
103-1SF-214	Medium
103-1SF-216	Large
103-1SF-218	X-Large
Black Nitrile	
103-1SF-212BK	Small
103-1SF-214BK	Medium
103-1SF216BK	Large
103-1SF218BK	X-Large

THINSENSE™ NITRILE GLOVES

- Single glove dispensing system
- Powder-, latex- and PVC-free
- Thinnest nitrile formation in the market, while still maintaining strength
- Available in Black (BLK), Blue (BLU) or Clear (CLR)

103-TS12	Small
103-TS14	Medium
103-TS16	Large
103-TS18	X-Large

FoodHandler® risk nothing.®

KITCHENGRIPS®
PRO HEAT PROTECTION

- Made using exclusive FLXa-Prene™ flexible, non-porous material
- Protection from -134° to 482°F (with intermittent contact)
- Water-repellent and stain-resistant
- Safe non-slip grip

Browne FOODSERVICE

KitchenGrips PRO

5431502	Oven Mitt, 13¾" long
5432502	Oven Mitt w/Nomex® Binding, 13¾" long
5434202	Puppet Oven Mitt, 17" long
5436102	Hot Pad, 7" sq
5437102	Safe Server Finger Hot Pad, 7" sq

Chef REVIVAL

CHEF JACKETS & TROUSERS

- Poly-cotton blend
- J030BK: made of Chef-tex® material, double-breasted with a traditional collar, drop shoulder and yoke, and includes a sleeve thermometer and pen pocket with 10 black logo buttons
- J200: made of EZ-Blend™ material, double-breasted with a traditional collar, breathable mesh back and side vents, and includes a sleeve thermometer and pen pocket with 8 black logo buttons
- P034BK: relaxed fit with a snap front button and zip fly closure, belt loops, elasticized back panel, 2 side-seam and 2 rear pockets

Long Sleeve Jackets

J030BK-SIZE	Traditional, XS-5X, Black
J200-SIZE	Performance Series, XS-3X, White

Trousers

P034BK-SIZE	XS-5X, Black

OVEN MITTS

- Non-stick Bestan® mitts protects up to 450°F
- UltiGrips® Mitts protect up to 500°F, feature Neoprene® non-slip texture and durable Kevlar® reinforced stitching
- Add number for length: 13, 15 or 17 (puppet mitt only available in 15" or 17" long)

san jamar smart. safe. sanitary.

Bestan® Oven Mitt

811TG-SIZE	Conventional Style, Tan

UltiGrips® Oven Mitts

UPM-SIZE	Puppet Style, Black
UCMX-SIZE	Conventional Style, Black

DID YOU KNOW?

HACCP

The international system for Identifying and managing food safety risks.

HAVE A PLAN

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 control are the two most important components in preventing foodborne illness in a food safety system.

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° to 135°F (5° 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.

48M reported cases of **foodborne illness** each year

128K reported hospitalizations from **foodborne illness** each year

3K 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** per case is: **$100K**

FOOD SAFETY CONTROLLED

Keeping food safe every step of the way from receiving dock to dining room.

RECEIVING/STORING

Freezer storage is solely for receiving and storing 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 at 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 and never reheat food in hot-holding equipment.

DID YOU KNOW?

POPULAR MEASUREMENT CONVERSIONS

Here are some helpful at-a-glance measurement conversions.

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 lb	5¾
10	6 lb, 8 oz	12-13

UTILITY CONVERSIONS

Take	Multiply By	To Find
BTU	100000	Therm
Therm	.00001	BTU
Therm	100	Cubic Ft (Nat. Gas)
Cubic Ft (Nat. Gas)	.01	Therm
Watt	.001	kW
kW	1000	Watt
kW Hour	1.341	HP Hour
HP Hour	.746	kW Hour
BTU	.0003	kW Hour
HP Hour	2545	BTU
BTU	.0004	HP 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	1 fluid gram	1 tea-spoon	1 table-spoon	1 fluid ounce	¼ cup	1 gill (½ cup)	1 cup	1 liquid pint	1 liquid quart	1 milli-liter	1 liter
1 fluid gram	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
¼ cup	16	12	4	2	1	½	¼	⅛	1/16	59	0.059
1 gill (½ cup)	32	24	8	4	2	1	½	¼	⅛	118	0.118
1 cup	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

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PJP is a fully integrated distributor of foodservice equipment and supplies, including disposable paper and packaging, restaurant equipment, furnishings, tabletop supplies, sanitary maintenance chemicals, and machines. In addition to offering a full complement of foodservice supplies, PJP offers a dedicated staff of foodservice consultants that specialize in foodservice facility design, site and space planning, project coordination, and much more.

PJP operates out of a 255,000 square foot LEED certified distribution center conveniently located in Northeast Philadelphia. We offer our customers over 8,500 stock items. PJP also offers a fully operational Culinary Academy and Training Center for equipment demonstrations, product testing, and package merchandising. The kitchen, training room, meeting space will be available for PJP sales training, as well as available for customer use.

OUR CORE PURPOSE

To create partnerships with our customers by providing differentiated products and solutions to optimize their growth and profitability.

ORDERING INSTRUCTIONS

PJP appreciates your patronage and to make ordering even easier, we have outlined our general instructions for ordering merchandise.

- When calling in, please know your account number. If you do not know your account number, we will accept your telephone number.
- Give your purchase order number.
- Give either the PJP number or the manufacturer's number of the product(s) you are ordering.
- When calling, please note the name of the person you are speaking with.
- When adding on to an order for delivery, please call in order before 12:00 noon of the previous day.
- Non-stock merchandise, after being ordered and delivered, cannot be returned.

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Volume 24
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