

LEVEL UP

YOUR KITCHEN

2024-2025

Equipment & Supplies



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WORK SMARTER, NOT HARDER, THROUGH THE SUPPORT OF A GROUP PURCHASING ORGANIZATION

Foodservice operators have all been there.

You purchase a piece of equipment online and have to haul it into the back alley after discovering it is damaged and not what you thought you ordered from the online restaurant supply store.

You try to make it work, but after an hour of trying to get it through the kitchen door, and throwing out your back in the process, you realize you don't even know how to set it up.

You are exhausted. You've emailed, called and chatted online, but to no avail.

When you finally do reach someone, they don't know the difference between a deep fryer and a charbroiler, so you give up. So, now what should you do?

You contact one of Strata GPO's knowledgeable foodservice equipment dealers.

By purchasing commercial Foodservice Equipment and Supplies from a dealer who is a member of the Strata Group Purchasing Organization (GPO), you can avoid situations like the one described above.

Strata GPO's nationwide network of commercial kitchen equipment dealers can give you, the end-user, peace of mind by providing you the highest quality products at competitive prices, along with personalized customer service and support.

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Find used foodservice equipment if you're working under an especially tight budget.



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Rest assured you are getting the best kitchen equipment for your commercial restaurant operation.



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CUTTING EDGE

ONLINE TRAINING

Selecting the Best Style of Refrigeration for an Operation



FOODSERVICE 101
POWERED BY NAHFI



There are a number of different types of refrigeration used in commercial kitchens and each has best use cases. Some of the most common styles include:

Reach-Ins

- Best for versatile storage of perishable products
- Can be frequently accessed by kitchen staff

Walk-Ins

- Best for bulk storage of perishable products
- Not meant to be accessed frequently throughout the day

Undercounters

- With similar uses to reach-ins, undercounters can be placed under existing countertops
- Small size allows for placement in areas where a **full-size** reach-in wouldn't fit

Refrigerated Prep Tables

Best for use as a 'one-stop shop' for preparation of sandwiches, salads, and pizzas with pre-prepped refrigerated toppings

Merchandisers & Display Cases

- Best for use in the front of house
- Feature glass doors or glass walls to allow for customers to see available items

Bar Refrigeration

Back Bar Coolers, Bottle Coolers, Draft Beer Systems, etc.

Best for use behind the bar, this refrigeration commonly features a more pleasing finish for use in the front of house and may be shorter to fit under countertops

Selecting the Best Type of Ice

There are a number of different styles of ice, with different types being best suited for certain operations. Below are some of the characteristics of ice:

Ice Size: the volume of the ice

Melt Rate: how fast ice will melt

Cooling Rate: how fast the ice will lower the drink temperature

Liquid Displacement: how much liquid will be displaced by the ice in the cup

- A low liquid displacement means that there will be room for more liquid in the cup
- A high liquid displacement means that there is less room for liquid in the cup

	Ice Size	Melt Rate	Cooling Rate	Liquid Displacement
Full Cube	Large	Slow	Slow	Low
Half Cube/Crescent	Medium	Moderate	Moderate	Medium
Nugget	Small	Fast	Fast	High
Flake	XS	Fast	Fast	High
Gourmet	Large	Slow	Slow	Low
Specialty	XL	Slow	Slow	Low

Choosing the appropriate frypot design for your operation helps enhance food quality and optimize oil use and energy efficiency.

One aspect crucial to understanding the operation of a fryer is the cold zone - a lower-temperature area in a fryer where sediment can settle without burning. Cold zones help maintain the quality and life of oil while preserving the quality of food produced.

There are three main types of frypots for gas fryers:

1. Tube Type Frypots

Feature a large cold zone

- **Best for:** Variable menus and high-volume establishments, heavily breaded or dry-coated foods
- **Benefits:** Energy efficient and fast heating of oil
- **Drawbacks/challenges:** Harder to clean, high volume of oil “wasted” in the cold zone

2. Open Pot Frypots

Feature a small cold zone

- **Best for:** Fresh and frozen foods with less sediment, light breaded or wet-coated foods
- **Benefits:** Easy to clean, less oil used in the cold zone
- **Drawbacks/challenges:** Less energy efficient and slower to heat oil

3. Flat Bottom Frypots

Feature no cold zone

- **Best for:** Fried doughs and wet-coated foods
- **Benefits:** Easy to clean
- **Drawbacks/challenges:** No cold zone means any sediment is quick to burn, requiring more

Conventional vs. Convection vs. Conveyor Ovens

The oven is a workhorse in a commercial kitchen and there are a few common options with different use cases.

Conventional / Standard / Radiant Ovens

- Used in many operations for traditional baking and cooking
- **Benefits:** Cost effective and easy-to-use
- **Challenges:** Uneven heat distribution can lead to an uneven cook / require longer cooking times

Convection Ovens

- Used primarily in operations and with foods that require consistent product heating
- **Benefits:** Uses fans to circulate the hot air around the oven, leading to a more even, faster bake
- **Challenges:** Higher cost than a conventional oven

Combi Ovens

- Used for their ability to bake, roast and steam in a single unit
- **Benefits:** Can use multi-step cooking processes, fast bake to keep moisture levels in food
- **Challenges:** Higher cost than other ovens, complex operation

Conveyor Ovens

- Used primarily in foodservice operations producing a large volume of cooked or baked food
- **Benefits:** Continuous baking for high-volume production, consistent and even cook
- **Challenges:** Cannot be used with all foods, cannot be used to slow cook products

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How to Use a Sharpening Steel

Hold the steel vertically on a non-slip surface with your left hand and the knife in your right hand (the opposite applies for left-handed individuals.) As you move the blade from the bolster at a 20° angle from one side to the other, be sure to use light pressure and an arching motion, moving the arm and not the wrist. Some knives with the elite edge require the use of only fine-cut or smooth steels at a 15° angle. It is recommended that you use a steel that is longer than the blade of your knife. Depending upon the frequency and use of a knife, the edge will become dull with its

edge turning either to the right or to the left. A sharpening steel is critical for maintaining the best performance of your cutlery. Using a sharpening stone to regrind your edge will eventually be necessary. With gentle pressure, pull the edge of the blade in a 15-20° angle across the stone from the bolster of the blade to its tip. Repeat the same procedure on the other side of the edge. Continue this process until the new edge is formed.

How Knives Dull

Knives get dull because the edge folds, not, as popularly believed, because the edge wears away and gets blunt.

- There's no such thing as a "never-needs-sharpening" knife. So-called "never-needs-sharpening" knives are serrated. Serrated knives DO get dull. The tips of the serrations fold.

To delay dulling, a sharp edge must have two main characteristics:

- **SYMMETRICAL:** A perfectly straight, symmetrical edge does not tend to lean in one direction or the other and thus, does not fold as easily.
- **ARCH-SHAPED:** An edge with more metal behind it resists folding longer than a thin, weak "V"-shaped or hollow-ground edge.

Sharpening Options

- Sharpening steels (and other devices which include rods) straighten the edge vs. actually sharpening it (creating a fresh, new edge). They take skill and effort to use. The unfolded edge is still weak and will immediately start to fold again. Eventually the edge is too weak to strengthen and the knife must be completely resharpened.
- Manual sharpeners with washers/discs lack reliable angle control and sharpen by skiving off pieces of the edge.
- Sharpening stones resharpen the edge. They take uncommon skill to hold the correct sharpening angles. It takes time and effort to use a stone.
- Sharpening services resharpen the edge. Many use inexpensive grinding wheels that overheat (detemper) knife edges and take off too much metal. Excess heat weakens the blade so it does not sharpen as well or stay sharp as long. Some professional services are more skilled than others.
- Electric sharpeners resharpen the edge. They sharpen safely and effectively and put stronger, longer-lasting arch-shaped edge on the knife.

Different Blade Shapes

For different cutting tasks different blade shapes and edges are recommended. The differences are:

Straight Edge

Allows a smooth and clean cut. When carving, no fibers are torn out of the meat. This edge can be used for firm and soft food like meat, vegetables, and fruit.

Serrated Edge

The wavy or serrated edge allows an easy cut through crusty food like a traditional roast and crispy bread.

Hollow Edge

When cutting, an air pocket is created between the hollow edge and the slice. This prevents food from sticking to the blade and allows for finer slices.



Garnishing Knife – Create crinkle-cut french fries, decorative garnishes and crudities, even eye-catching butter paddies.



Paring Knife – The knife used most frequently. Cuts, peels and dices fruits, vegetables, cheese, and meats.



Boning Knife – Deboning chicken or ham, trimming fat and sinews. The tapered, pointed blade is a necessity for working closely around joints.



Utility Knife – Excellent for food preparation or almost any kitchen chore from cutting vegetables and meats to halving sandwiches.



Chef's Knife – (Also known as Cook's Knife or French Knife). It is the most essential of all knives used in the kitchen. Used for all kinds of heavy-duty cutting, as well as chopping, dicing and mincing of virtually every kind of food. Perfectly balanced, an extension of your hand.



Carving Knife – Ideal for ham and large cuts of meat and for breaking down larger fruits and vegetables.



Bread Knife – Slices breads, delicate fruits and vegetables. Cuts through hard crust for uniform slicing.



Fillet Knife – Filleting delicate fish or preparing carpaccio – it's easier with this extra thin, flexible blade.



Steel – Realigns the knife edge. Should be used frequently to maintain sharpness.



Fork – The perfect complement to any carving or slicing knife. Provides a secure hold, especially on the tail end of a joint of meat.

TABLE SETTING GUIDE

Six of the Most Commonly Used Table Settings

View Dinnerware on pages 198-209

Drinkware on pages 213-220 | Flatware on pages 209-212

China

Breakfast	Two Bread & Butter Plates, Cup, Saucer
Lunch	Bread & Butter Plate, Luncheon Plate
Dinner	Bread & Butter Plate, Salad Plate, Dinner Plate
Formal Dinner	Bread & Butter Plate, Two Salad Plates, Service Plate, Cup, Saucer
European	Bread & Butter Plate, Salad Plate, Service Plate
Banquet/Brunch	Bread & Butter Plate, Salad Plate, Dinner Plate, Cup, Saucer

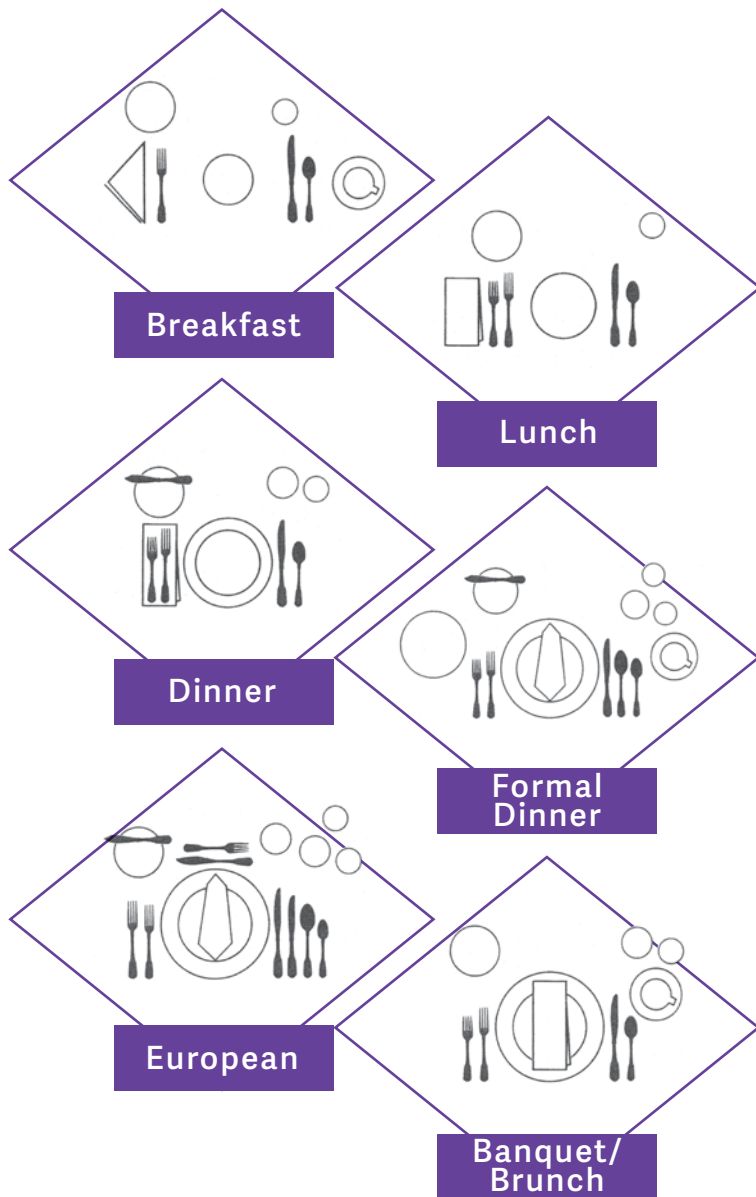
Glassware

Breakfast	Water Glass, Juice Glass
Lunch	Water Glass, Wine
Dinner	Water Goblet, Wine
Formal Dinner	Water Goblet, Champagne Flute, Wine
European	Water Goblet, Champagne Flute, Two Wines
Banquet/Brunch	Water Glass or Water Goblet, Wine

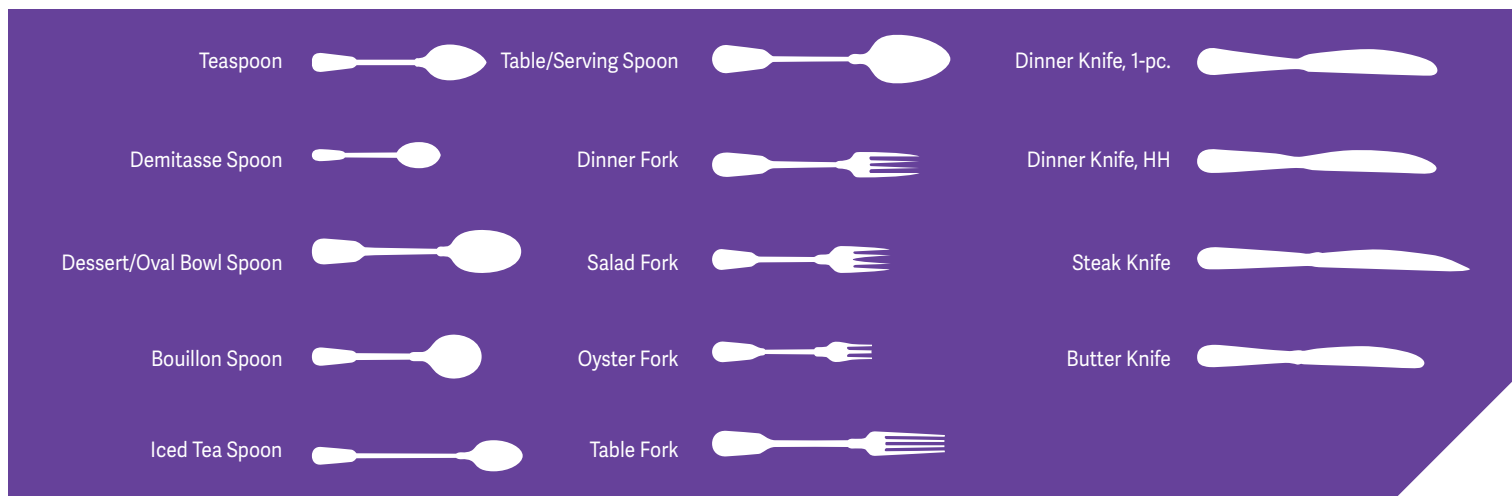
Flatware*

Breakfast	Dinner Fork, Dinner Knife, Teaspoon
Lunch	Salad Fork, Dinner Fork, Dessert or Dinner Knife, Teaspoon
Dinner	Salad Fork, Dinner Fork, Dinner Knife, Teaspoon, Butter Knife
Formal Dinner	Salad Fork, Dinner Fork, Dinner Knife, Oval Bowl/Dessert/Dinner Spoon, Teaspoon, Butter Knife
European	Dinner Fork (European size), Dinner Fork, Dinner Knife (European size), Dessert Knife, Oval Bowl/Dessert/Dinner Spoon, Small Teaspoon (European size), Butter Knife, Fish Knife, Fish Fork
Banquet/Brunch	Salad Fork, Dinner Fork, Dinner Knife, Teaspoon

*All items U.S. size unless specified otherwise.



Flatware Pieces



Aluminum

Aluminum is the most common material for cookware, as it is an excellent conductor of heat and is inexpensive compared to stainless steel or copper cookware. Although features such as the lid, handle and finish are important, thickness is the key element of quality. The thicker the pan, the better the heat dispersion. Aluminum is reactive and the soft metal dents and scratches easily. To compensate for these drawbacks, manufacturers have developed anodized aluminum cookware, in which the pans undergo electrolytic processing that makes the outer surface both harder and less reactive.

Stainless Steel

Stainless steel quality is determined by nickel content. In general, the greater the nickel content, the better the quality, as nickel allows a brighter, more durable rust resistant luster. Although durable, non-reactive and beautiful, stainless steel is a poor heat conductor. Inexpensive cookware is prone to hot spots and warping over high heat. Stainless steel is most effective with an aluminum or copper disc added to the bottom.

Traditional vs. Nonstick

There are advantages to both traditional and nonstick pans. The latter are easy to clean and require very little cooking fat, while traditional surfaces excel at developing fond, those crusty, stuck-on bits of food that add deep flavor and color to pan sauces. Light-colored interior finishes make it easy to watch for signs of burnt drippings.



Stock Pots

Excellent for preparing large quantities of seasoned liquids, pastas, soups, bulk vegetables and seafood. Ideal for slow simmering.



Fry Pans

Fry small tender foods such as eggs, fish, chicken pieces, pork chops and soft vegetables. Shallow sides for easy stirring and sliding food out of the pan.



Braziers

Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid. Ideal for long, slow cooking which allows the liquid to add juices and flavor.



Sauté Pans

Straight-sided pan is ideal for stir-frying beef, chicken, pork, shrimp and vegetables. Browning vegetables, quick stewing and poaching are other uses for this heavy frying pan.



Sauce Pots

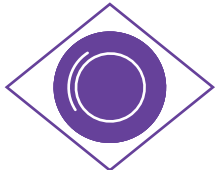
Wide bottom area for maximum heat conduction. Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content.



Sauce Pans

Excellent for cooking soup, vegetables, sauces and for simmering and boiling foods in liquid.

Dinnerware



	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	DELI 75 SEAT	PIZZA 75 SEAT	CAFETERIA 200 SEAT	BUFFET 200 SEAT
Service Plate	___ 10 dz					
Dinner Plate	___ 20 dz	___ 20 dz		___ 12 dz	___ 25 dz	___ 40 dz
Salad Plate	___ 20 dz	___ 20 dz	___ 10 dz	___ 10 dz		
Platter		___ 10 dz	___ 12 dz		___ 12 dz	___ 7 dz
Soup/Salad Bowl	___ 9 dz	___ 9 dz	___ 9 dz		___ 10 dz	___ 18 dz
Bouillon	___ 3 dz	___ 10 dz	___ 6 dz	___ 6 dz	___ 5 dz	___ 25 dz
Fruit Bowl	___ 20 dz	___ 20 dz			___ 38 dz	___ 38 dz
Coffee Cup	___ 10 dz	___ 8 dz	___ 8 dz	___ 8 dz	___ 18 dz	___ 18 dz
Saucer	___ 10 dz	___ 8 dz	___ 8 dz	___ 8 dz	___ 18 dz	
18 oz Nappie		___ 8 dz	___ 8 dz		___ 5 dz	
Bread & Butter	___ 20 dz	___ 20 dz				
5 oz Rarebit	___ 10 dz	___ 10 dz				
8 oz Rarebit	___ 5 dz				___ 4 dz	
12 oz Rarebit	___ 5 dz	___ 5 dz			___ 4 dz	
Escargot Plate	___ 3 dz					
12 oz Casserole	___ 3 dz					
4½ oz Baking Shell	___ 3 dz					
3 oz Sauce Dish	___ 3 dz					
2½ oz Ramekin	___ 3 dz					
5 oz Ramekin	___ 3 dz				___ 5 dz	

Glassware



5 oz Juice		___ 12 dz	___ 12 dz	___ 12 dz	___ 12 dz	
10 oz Water	___ 20 dz	___ 20 dz	___ 20 dz	___ 20 dz	___ 25 dz	___ 30 dz
14 oz Large Beverage	___ 15 dz	___ 15 dz	___ 15 dz	___ 15 dz	___ 25 dz	___ 30 dz
4½ oz Sherbet	___ 6 dz	___ 6 dz	___ 6 dz	___ 6 dz	___ 6 dz	

Flatware



Teaspoon	___ 30 dz	___ 30 dz	___ 12 dz	___ 12 dz	___ 65 dz	___ 40 dz
Dessert/Oval Bowl Spoon	___ 15 dz	___ 15 dz			___ 40 dz	___ 40 dz
Iced Tea Spoon	___ 15 dz	___ 15 dz	___ 12 dz	___ 15 dz	___ 21 dz	___ 21 dz
Bouillon Spoon	___ 15 dz	___ 15 dz	___ 8 dz	___ 8 dz	___ 34 dz	___ 34 dz
Dinner Fork	___ 30 dz	___ 30 dz	___ 12 dz	___ 12 dz	___ 100 dz	___ 60 dz
Salad Fork	___ 15 dz	___ 15 dz				
Dinner Knife	___ 20 dz	___ 20 dz	___ 8 dz	___ 8 dz	___ 40 dz	___ 40 dz
A.D. Coffee Spoon	___ 5 dz					
Oyster Fork	___ 8 dz					
Spreader	___ 12 dz					

Amounts Based on 100 People—Calculate Your Needs Here	Hotels/Cocktail Lounges	Restaurants	Caterers
Champagnes 4½ - 6 oz	3 dz	3 dz	9 dz
Cocktails 2½ - 5 oz	9 dz	6 dz	12 dz
All Purpose Wine	6 dz	6 dz	9 dz
White Wine 6½ - 9 oz	3 dz	-	-
Red Wine 6½ - 16 oz	3 dz	-	-
Sherries 2 - 4½ oz	3 dz	-	9 dz
Whiskey Sours	3 dz	-	-
Brandy/Cordials ¾ - 2 oz	3 dz	-	6 dz
Whiskey/Shot ¾ - 3 oz	3 dz	3 dz	-
Old Fashioned	9 dz	12 dz	-
Rocks 6 - 9 oz	9 dz	6 dz	12 dz
Collins 9 - 12 oz	3 dz	3 dz	-
Hi Balls 7 - 10 oz	9 dz	6 dz	12 dz
Beer Glasses	3 dz	6 dz	-
Decanters 2½- 6 oz	3 dz	3 dz	-
Side Water Pitchers 8 - 24 oz	1 dz	-	6 ea
Stirrers	1-5,000 ea	1-5,000 ea	10,000 ea
Wine Buckets/Stands	4 ea	2 ea	10 ea
Ice Buckets	6-12 ea	6 ea	10 ea
Liquor Pourers	3-6 dz	2-4 dz	-
Bar Mixer	2 ea	1 ea	6 ea
Ice Scoop	2 ea	1 ea	1 ea
Cocktail Shakers Complete	6 ea	3 ea	6 ea
Jiggers, Metal - ½ - 2 oz	2-3 ea	1-2 ea	4 ea
Cutting Board	2 ea	1 ea	1 ea
Sponges	12 ea	6 ea	6 ea
Lemon Peeler	1 ea	1 ea	1 ea
Bar Strainer	2-3 ea	1 ea	2 ea
Ice Pick, Shaver	2 ea	1 ea	2 ea
Bar Spoons	6 ea	2 ea	2 ea
Muddler	2 ea	1 ea	-
Towel Holder	3 ea	1 ea	-
Bar Caddy	3 ea	1 ea	2 ea
Cork Removers	4-6 ea	2 ea	10 ea
Paring Knife	3 ea	1 ea	2 ea
Coasters	50,000 ea	25,000 ea	100,000 ea
Beverage Napkins	50,000 ea	25,000 ea	100,000 ea
Picks	10,000 ea	5,000 ea	-
Cocktail Straws	5,000 ea	2,000 ea	-



PLANNED MAINTENANCE GUIDE

GRIDDLES

DAILY

- ☐ Check that the grease chute is in place and inspect for grease in abnormal spots

MONTHLY

- ☐ Ensure griddle is heating properly

QUARTERLY

- ☐ Ensure griddle is heating properly
- ☐ Check for stress cracks in the cooking surface
- ☐ Check gas pressure on gas grills and amp reading on electric grills
- ☐ Check knobs for wear, and replace as needed

ANNUALLY

- ☐ Check and calibrate the thermostat

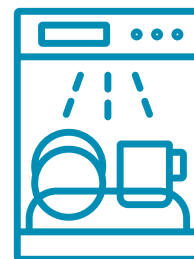
COMBI OVENS

WEEKLY

- ☐ Check for grease buildup
- ☐ Check for loose or disconnected pipes
- ☐ Clean air intake vent
- ☐ Test draining from oven cavity and check lines for leaks or clogs

ANNUALLY

- ☐ Change water filters
- ☐ Check heat exchanger for deformities
- ☐ For boiler-based combis, descale and then change gaskets
- ☐ Replace steam bypass hose
- ☐ Check drain lines and solenoid hoses
- ☐ Check knobs, handles and gaskets and repair as needed
- ☐ Tighten bolts
- ☐ Inspect electrical connections



DISHMACHINES

DAILY

- ☐ Check that water temperature and rinse pressure are within manufacturer guidelines
- ☐ Check for water leaks

WEEKLY

- ☐ Make sure drain valves are holding

MONTHLY

- ☐ Check chemical dispenser is working properly

ANNUALLY

- ☐ If unit has curtains, change them if worn
- ☐ Check pump motor amp draw



WALK-IN COOLERS & FREEZERS

MONTHLY

- ☐ Check for any ice buildup on the evaporator

QUARTERLY

- ☐ Blow condensers out with nitrogen, or clean with chemicals
- ☐ Clean evaporators with chemicals, nitrogen or compressed air
- ☐ Check the fan motor is running properly
- ☐ Check the temperature at the front of the walk-in is reading properly
- ☐ Make sure drain lines are clear of dirt and debris
- ☐ Check space at top of door for proper alignment
- ☐ Check door hinges, floors and walls for signs of wear and replace or repair if necessary

SODA DISPENSERS

WEEKLY

- ☐ Clean drain and trough

MONTHLY

- ☐ Clean ice bin
- ☐ Flush and clean syrup lines
- ☐ Test syrup/water ratio
- ☐ Clean connectors at the bag-in-boxes

REACH-IN REFRIGERATORS

MONTHLY

- ☐ Clean condenser coil
- ☐ Check for torn gaskets and inspect seals
- ☐ Clean evaporator fans

QUARTERLY

- ☐ Check temperature controls
- ☐ Check head pressure on the compressor to ensure the correct amount of refrigerant

ICE MACHINES



MONTHLY

- ☐ Clean or change air filters

QUARTERLY

- ☐ Clean and sanitize bin and machine

SEMIANNUALLY

- ☐ Descale water system and change filters
- ☐ Clean remote or air-cooled condensor

ANNUALLY

- ☐ Change hoses and O-rings as needed
- ☐ Inspect machines for misplaced water

CONVECTION OVENS

MONTHLY

- ☐ Clean air intake vent
- ☐ Clean and remove obstructions from flue
- ☐ Check door seal for any damage

ANNUALLY

- ☐ Check venting system for possible deterioration
- ☐ Check thermostat and temperature probes for correct calibration
- ☐ On some models, lubricate the oven door chain with high-temperature grease

FRYERS

MONTHLY

- ☐ Perform a calibration check
- ☐ Power off fryer, pull it out and clean the back wall
- ☐ Clean controls to keep free of grease buildup
- ☐ Replace broken knobs
- ☐ Check power cord and connections
- ☐ Check that pilot light maintains proper flame
- ☐ Check O-ring integrity and drain pan connection
- ☐ Clean blower, vents and combustion components
- ☐ Check pump system, if applicable

SEMIANNUALLY

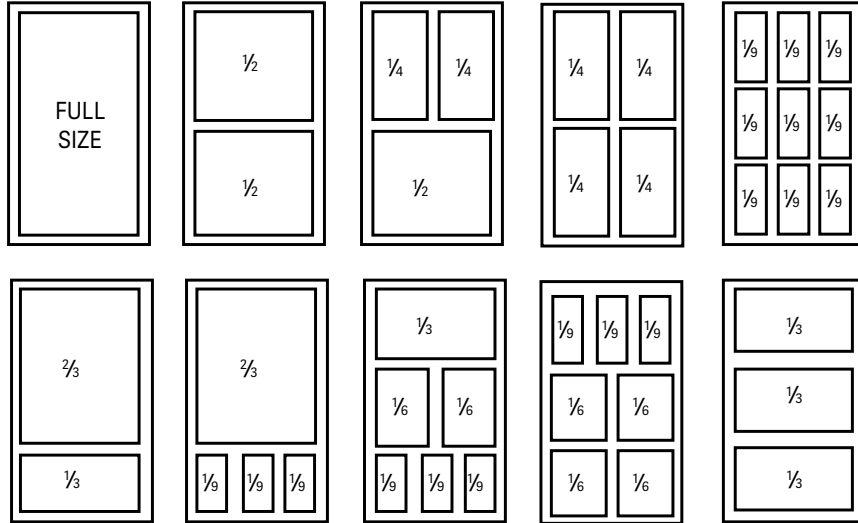
- ☐ Have a certified technician conduct a fire suppression inspection

HELPFUL MEASUREMENT GUIDE

Steam Table Pan Arrangements and Capacity Charts
View Steam Table Pans on page 139 | Dishers on page 120
Ladles on pages 119, 120, 189

Guide to Steam Table Pans

Complete flexibility for steam table service is available through a wide range of sectional pans that includes: Full Size, $\frac{2}{3}$ Size, $\frac{1}{2}$ Size, $\frac{1}{2}$ Long Size, $\frac{1}{3}$ Size, $\frac{1}{4}$ Size, $\frac{1}{6}$ Size and $\frac{1}{9}$ Size. All are made to fit both 19 $\frac{1}{8}$ " x 11 $\frac{7}{8}$ " or 20" x 12" openings.



Size	Width (L to R)	Length (F to B)
Full	12"	20"
$\frac{1}{2}$	12"	10"
$\frac{1}{4}$	6"	10"
$\frac{2}{3}$	12"	13 $\frac{1}{3}$ "
$\frac{1}{3}$	12"	6 $\frac{2}{3}$ "
$\frac{1}{6}$	6"	6 $\frac{2}{3}$ "
$\frac{1}{9}$	4"	6 $\frac{2}{3}$ "

Standard depths are 2 $\frac{1}{2}$ ", 4" and 6". Adapter bars in 12" or 20" lengths are needed when your arrangement gives unsupported corners. A large variety of lid sizes and types are available.



Disher Capacities

Color	Disher Size	Bowl Dia	Fluid Oz*	Wt Oz*	Patties/Lb†	Scoops/Gal‡	Equivalent
White	6	3"	4.66	4.86	3	16	$\frac{2}{3}$ Cup
Grey	8	2 $\frac{3}{4}$ "	3.64	3.80	3 $\frac{1}{2}$	22	$\frac{1}{2}$ Cup
Ivory	10	2 $\frac{5}{8}$ "	3.19	3.33	4	24	$\frac{5}{8}$ Cup
Green	12	2 $\frac{1}{2}$ "	2.78	2.90	5	26	$\frac{1}{3}$ Cup
Blue	16	2 $\frac{1}{4}$ "	2.07	2.16	6-8	35	$\frac{1}{4}$ Cup
Yellow	20	2 $\frac{1}{8}$ "	1.77	1.84	9-10	42	3+ Tbsp
Red	24	2"	1.49	1.56	11-12	51	2 $\frac{2}{3}$ Tbsp
Black	30	1 $\frac{3}{4}$ "	1.03	1.07	13-14	62	2+ Tbsp
Purple	40	1 $\frac{1}{2}$ "	.68	.70	15-16	70	1 $\frac{1}{2}$ Tbsp

* Water Capacity †Hamburger Patties ‡Ice Cream Scoop



Soup-Sauce Ladles

Size	1 oz	2 oz	4 oz	6 oz	8 oz
Equivalent	$\frac{1}{8}$ cup	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup

Liquid Capacity

			LITER
	1 gill	=	7.219 cu in = 0.1183
4 gills	= 1 pint	=	28.2875 cu in = 0.4732
2 pt	= 1 quart	=	57.75 cu in = 0.9463
4 qt	= 1 gallon	=	231 cu in = 3.7853
31.5 gal	= 1 barrel liquid	=	119.24
42 gal	= 1 barrel petrol	=	158.98

Dry Capacity

			LITER
	1 pint	=	33.6 cu in = 0.5506
2 pt	= 1 quart	=	67.2 cu in = 1.1012
8 qt	= 1 peck	=	537.6 cu in = 8.8096
4 pk	= 1 bushel	=	2150.4 cu in = 35.238
1 barrel	=		7056 cu in = 115.62

Household Capacity

3 teaspoons	=	1 teaspoon	=	½ fl oz
16 tablespoons	=	1 tablespoon	=	½ fl oz
2 cups	=	1 cup	=	8 fl oz
2 pints	=	1 pint	=	16 fl oz
4 quarts	=	1 quart	=	32 fl oz
	=	1 gallon	=	128 fl oz

Basic Liquid Equivalents

Dash	=	less than ⅛ teaspoon
3 teaspoons	=	1 tablespoon
4 tablespoons	=	¼ cup
5½ tablespoons	=	½ cup
8 tablespoons	=	½ cup
10½ tablespoons	=	¾ cup
12 tablespoons	=	¾ cup
14 tablespoons	=	¾ cup
16 tablespoons	=	1 cup
1 cup	=	½ pint (8 fl ounces)
2 cups	=	1 pint (16 fl ounces)
2 pints	=	1 qt (32 fl ounces)
4 qt	=	1 gallon (128 fl ounces)
16 oz	=	1 pound (dry weight)

Avoirdupois Weight

	1 grain	=	0.0648 g
27.343 gr	= 1 dram	=	1.7718 g
16 dr	= 1 ounce	=	28.3495 g
16 oz	= 1 pound	=	453.5924 g
100 lb	= 1 hundredweight	=	45.3592 kg
2000 lb	= 1 short ton	=	907.18 kg

Recipe Abbreviations

tsp	teaspoonful
TBSP	tablespoonful
c	cup
pt	pint
qt	quart
pk	peck
bu	bushel
oz	ounce or ounces
lb	pound or pounds
sq	square
min	minute or minutes
hr	hour or hours
mod.	moderate
dz	dozen
E.P.	edible portion
A.P.	as purchased



Ice Cream Scoops

Size	Equivalent	Scoops per Qt
No. 6	⅔ cup	3 to 5
No. 8	½ cup	5 to 7
No. 10	⅔ cup	7 to 8
No. 12	½ cup	7 to 10
No. 16	¼ cup	10 to 13
No. 20	3+ TBSP	14 to 17
No. 24	2½ TBSP	17 to 20
No. 30	2+ TBSP	21 to 25
No. 40	1½ TBSP	25 to 28



Boiling Temperatures of Water at Various Altitudes

Sea Level	212.0°F	100.0°C
2,000 ft	208.4°F	98.4°C
5,000 ft	203.0°F	95.0°C
7,500 ft	198.4°F	92.4°C

Oven Temperatures

Slow	250° - 300°F
Slow-Moderate	325°F
Moderate	350° - 375°F
Moderately Hot	400°F
Hot	425° - 450°F

Counting

	1 dozen	=	12 units
12 dozen	= 1 gross	=	144 units
12 gr	= 1 great gross	=	1728 units

To Substitute for Shell Eggs

Shell Eggs	Whole Egg Blend	Plus Water
1	⅓ cup	⅓ cup
2	⅓ cup	⅓ cup
3	⅓ cup	⅓ cup
4	⅓ cup	⅓ cup
5	⅓ cup	⅓ cup
6	1 cup	1 cup
7	1½ cups	1½ cups
8	1½ cups	1½ cups
9	1½ cups	1½ cups
10	1½ cups	1½ cups

To Substitute for Liquid Eggs

Liquid Egg Equivalent	Whole	Egg Blends	Plus	Water
Lb	Lb	Oz	Lb	Lb
1	—	4	—	12
2	—	8	1	8
3	—	12	2	4
4	1	0	3	0
5	1	4	3	12
6	1	8	4	8
7	1	12	5	4
8	2	0	6	0
9	2	4	6	12
10	2	8	7	8

Opening Order Checklist

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
RECEIVING/STORAGE			
___ 1 ea	___ 1 ea	___ 1 ea	200 lb receiving scale
___ 1 ea	___ 1 ea	___ 1 ea	box knife
___ 2 ea	___ 2 ea	___ 2 ea	36" dunnage rack
Dry Storage			
___ 2 ea	___ 2 ea	___ 2 ea	36" dunnage rack
___ 2 ea			wire shelf unit
___ 1 ea			can rack
	___ 2 ea	___ 2 ea	36 gal ingredient bin w/slide cover
___ 6 ea	___ 6 ea	___ 6 ea	12" x 18" x 9" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" x 9" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" x 15" polycarbonate food box
Cold Storage			
___ 2 ea	___ 2 ea	___ 2 ea	36" dunnage rack
___ 12 ea	___ 12 ea	___ 12 ea	12" x 18" x 9" polycarbonate food box
___ 6 ea	___ 12 ea	___ 12 ea	18" x 26" x 15" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" drain tray for food box
___ 12 ea	___ 12 ea	___ 12 ea	2 qt round storage container w/lid
___ 12 ea	___ 12 ea	___ 12 ea	3 1/2 qt round storage container w/lid
___ 6 ea	___ 6 ea	___ 6 ea	8 qt round storage container w/lid
Meat Storage			
___ 6 ea	___ 6 ea	___ 6 ea	12" x 18" x 6" polycarbonate food box
___ 12 ea	___ 12 ea	___ 12 ea	18" x 26" x 9" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" drain tray for food box
Ice Storage/Transport			
___ 1 ea	___ 1 ea	___ 1 ea	125 lb ice caddy w/casters
___ 1 ea	___ 1 ea	___ 1 ea	84 oz plastic ice scoop
FOOD PREPARATION			
Salad Preparation			
___ 1 ea	___ 2 ea	___ 2 ea	16 qt colander
___ 2 ea	___ 2 ea	___ 2 ea	18" x 24" x 1/2" green cutting board
___ 1 ea	___ 1 ea	___ 1 ea	10" cook's knife
___ 3 ea	___ 3 ea	___ 3 ea	utility knife
	___ 1 ea	___ 1 ea	twin-blade mincing knife
___ 3 ea	___ 3 ea	___ 3 ea	paring knife
___ 1 ea	___ 1 ea	___ 1 ea	parer/corer
	___ 4 ea	___ 4 ea	8 qt stainless steel bowl
	___ 2 ea	___ 2 ea	13 qt stainless steel bowl
	___ 1 ea	___ 1 ea	63 qt aluminum salad bowl
	___ 1 ea	___ 1 ea	mixing bowl dolly/stand
___ 1 ea	___ 1 ea	___ 1 ea	bucket opener
___ 4 ea	___ 4 ea	___ 4 ea	large blade spatula
	___ 1 ea	___ 1 ea	stainless box grater
	___ 4 ea	___ 4 ea	vegetable peeler
___ 1 ea	___ 1 ea	___ 1 ea	egg slicer
___ 1 ea	___ 1 ea	___ 1 ea	lemon/tomato wedger
	___ 1 ea	___ 1 ea	melon baller
	___ 1 ea	___ 1 ea	apple divider
			onion slicer
			tomato slicer
___ 2 ea	___ 2 ea	___ 2 ea	vegetable brush
	___ 1 ea	___ 1 ea	commercial food processor
___ 1 ea	___ 1 ea	___ 1 ea	table mount can opener
Meat, Poultry, Fish Preparation			
___ 1 ea	___ 1 ea	___ 1 ea	18" x 24" x 1" red cutting board
	___ 1 ea	___ 1 ea	18" x 24" x 1" blue cutting board
___ 1 ea			18" x 24" x 1" yellow cutting board
___ 1 ea			18" x 24" x 1" white cutting board
___ 1 ea	___ 1 ea	___ 1 ea	2 lb x 1/8 oz fixed dial platform scale
	___ 1 ea	___ 1 ea	film dispenser
	___ 1 ea	___ 1 ea	foil dispenser
	___ 2 ea	___ 2 ea	large blade bowl scraper
	___ 4 ea	___ 1 ea	4 qt stainless steel mixing bowl
	___ 4 ea	___ 4 ea	6 qt stainless steel mixing bowl
	___ 4 ea	___ 4 ea	8 qt stainless steel mixing bowl
___ 2 ea	___ 2 ea	___ 2 ea	10" cook's knife
___ 2 ea	___ 2 ea	___ 2 ea	8" utility knife
___ 1 ea	___ 1 ea	___ 1 ea	10" bread knife
___ 1 ea	___ 1 ea	___ 1 ea	6" boning knife
___ 1 ea	___ 1 ea	___ 1 ea	7" cleaver

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
___ 1 ea	___ 1 ea	___ 1 ea	butcher steel
___ 1 ea	___ 1 ea	___ 1 ea	knife rack
Baking Preparation			
___ 3 st	___ 3 st	___ 3 st	measuring spoons
___ 1 st	___ 1 st	___ 1 st	dry measures (1/2, 1, 2, & 4 qt)
___ 1 st	___ 1 st	___ 1 st	liquid measures (1/2, 1, 2, & 4 qt)
___ 1 ea	___ 1 ea	___ 1 ea	1 cup measure
___ 1 ea	___ 1 ea	___ 1 ea	24 oz aluminum scoop
___ 1 ea	___ 1 ea	___ 1 ea	84 oz aluminum scoop
___ 1 ea	___ 1 ea	___ 1 ea	stainless steel rotary sifter
___ 1 ea	___ 1 ea	___ 1 ea	14" aluminum sieve
___ 2 ea	___ 2 ea	___ 2 ea	dough scrapers
___ 1 ea	___ 1 ea	___ 1 ea	24" x 30" x 3" pastry board
___ 1 ea	___ 1 ea	___ 1 ea	18" rolling pin
___ 2 ea	___ 1 ea	___ 1 ea	biscuit cutter
___ 2 ea	___ 2 ea	___ 2 ea	large blade spatula
___ 2 ea	___ 2 ea	___ 2 ea	2 1/2" pastry brush
	___ 4 ea	___ 2 ea	springform pan
	___ 8 ea	___ 4 ea	10" x 1 1/2" cake pan
	___ 12 ea	___ 12 ea	9" pie pan
	___ 1 ea	___ 1 ea	7-cut pie marker
___ 6 ea	___ 6 ea	___ 6 ea	24 cup muffin pan
___ 24 ea	___ 24 ea	___ 24 ea	18" x 26" x 1" sheet pan
___ 1 ea	___ 1 ea	___ 1 ea	sheet pan rack w/casters
___ 1 pr	___ 1 pr	___ 2 ea	24" oven mitts
RANGETOP COOKING			
Stock Pots			
	___ 3 ea	___ 3 ea	20 qt stock pot w/cover
	___ 2 ea	___ 2 ea	32 qt stock pot w/cover
	___ 2 ea	___ 2 ea	40 qt stock pot w/cover
	___ 1 ea		20 qt perforated inner basket
		___ 1 ea	40 qt perforated inner basket
Sauce Pots			
	___ 2 ea	___ 2 ea	10 qt sauce pot w/cover
	___ 2 ea	___ 2 ea	14 qt sauce pot w/cover
Brazing Pans			
	___ 1 ea	___ 1 ea	18 qt brazier
Sauce Pans			
	___ 6 ea	___ 2 ea	1 qt sauce pan
	___ 8 ea	___ 2 ea	2 qt sauce pan
	___ 6 ea	___ 2 ea	3 qt sauce pan
	___ 6 ea	___ 2 ea	5 qt sauce pan
	___ 6 ea	___ 3 ea	8 qt sauce pan
Fry Pans			
	___ 6 ea	___ 4 ea	8" aluminum fry pan
	___ 18 ea	___ 12 ea	10" aluminum fry pan
	___ 12 ea	___ 6 ea	12" aluminum fry pan
	___ 4 ea	___ 2 ea	dome lid for 12" fry pan
	___ 2 ea	___ 2 ea	14" aluminum fry pan
	___ 1 ea	___ 1 ea	dome lid for 14" fry pan
Double Boiler			
	___ 1 ea	___ 1 ea	medium double boiler (10-15 qt)
	___ 1 ea	___ 1 ea	large double boiler (17-20 qt)
SPOONS			
___ 3 ea	___ 6 ea	___ 3 ea	13" solid spoon - S/S
___ 3 ea	___ 3 ea	___ 3 ea	13" perforated spoon - S/S
___ 1 ea	___ 1 ea	___ 1 ea	13" slotted spoon - S/S
	___ 1 ea	___ 1 ea	15" solid spoon - S/S
	___ 1 ea	___ 1 ea	15" perforated spoon - S/S
	___ 1 ea	___ 1 ea	15" slotted spoon - S/S
___ 1 ea	___ 2 ea	___ 1 ea	21" solid spoon w/hook handle - S/S
	___ 12 ea	___ 3 ea	12" spoon - wood/plastic
	___ 12 ea	___ 3 ea	14" spoon - wood/plastic
LADLES			
___ 2 ea	___ 6 ea	___ 2 ea	2 oz
___ 4 ea	___ 6 ea	___ 4 ea	4 oz
	___ 6 ea	___ 2 ea	6 oz
___ 4 ea	___ 6 ea	___ 4 ea	8 oz
	___ 2 ea	___ 2 ea	12 oz
___ 1 ea	___ 1 ea	___ 1 ea	32 oz flat bottom transfer ladle

Opening Order Checklist

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
TONGS			
___ 8 ea	___ 8 ea	___ 4 ea	9" spring tongs
___ 12 ea	___ 8 ea	___ 4 ea	12" spring tongs
___ 8 ea	___ 3 ea	___ 3 ea	16" spring tongs
STRAINERS			
	___ 1 ea	___ 1 ea	10" china cap medium mesh
	___ 1 ea	___ 1 ea	8" fine mesh
	___ 4 ea	___ 2 ea	8" double medium mesh
	___ 2 ea	___ 1 ea	10" double medium mesh
	___ 1 ea	___ 1 ea	14" reinforced double medium mesh
	___ 1 ea		8" bouillon strainer
	___ 1 ea		6" perforated stainless skimmer
THERMOMETERS			
___ 2 ea	___ 4 ea	___ 2 ea	0° - 220°F pocket test with 6" stem
___ 2 ea	___ 2 ea	___ 2 ea	50° - 550°F pocket test with 6" stem
	___ 1 ea	___ 1 ea	50° - 550°F kettle therm. with side clip
	___ 2 ea		candy thermometer
___ 1 ea			freezer thermometer
___ 3 ea			refrigerator thermometer
___ 1 ea			grill thermometer
FRYER STATION			
___ 1 ea		___ 1 ea	1/4" mesh culinary fry basket
___ 2 ea		___ 1 ea	5" x 6" fine mesh skimmer
___ 1 pr			fry scoop
___ 1 ea			flat sided tongs
___ 1 ea		___ 1 ea	16" tongs
___ 1 ea		___ 1 ea	2-bulb heat lamp
___ 1 ea		___ 1 ea	full size insert pan 2 1/2"d w/pan grate
___ 1 ea		___ 1 ea	dredge for seasoning
___ 1 pr		___ 1 pr	50° - 550°F fryer thermometer
___ 1 ea		___ 1 ea	grease-proof oven mitts
___ 1 cs		___ 1 ea	grease filter cone
___ 2 ea		___ 1 cs	grease filter
			timer
GRILL STATION			
___ 3 ea	___ 3 ea	___ 3 ea	16" tongs
___ 1 ea			steak weight
___ 1 ea			grill scraper
___ 1 ea	___ 1 ea	___ 1 ea	4" x 8" blade large turner
___ 2 ea	___ 1 ea	___ 1 ea	2 3/4" x 8" blade medium turner
___ 1 ea	___ 1 ea	___ 1 ea	grill brush
___ 1 pr	___ 1 pr	___ 1 pr	oven mitts - flame retardant
___ 2 ea	___ 2 ea	___ 2 ea	sauce mop
___ 1 ea			butter wheel
	___ 1 ea	___ 1 ea	one fourth insert pan 4"d
	___ 1 ea	___ 1 ea	21" S/S meat fork w/hook handle
	___ 1 ea		9 1/2" x 5 3/4" steak weight - 3 lb
	___ 1 ea		11" x 9" toast/bacon weight - 2 lb
___ 1 cs			grill brick
___ 2 ea			dredge for seasoning
GRIDDLE STATION			
		___ 1 ea	4" x 8" blade large turner
		___ 1 ea	2 3/4" x 8" blade square end med. turner
		___ 1 ea	grill scraper
		___ 1 ea	9 1/2" x 5 3/4" steak weight - 3 lb
		___ 1 ea	11" x 9" toast/bacon weight - 2 lb
		___ 1 ea	batter/oil dispenser
		___ 1 ea	grill brick holder
		___ 1 cs	grill brick
		___ 1 ea	butter wheel
		___ 2 ea	dredge for seasoning
		___ 1 ea	griddle thermometer
BAKING/OVEN			
___ 1 ea	___ 1 ea	___ 1 ea	timer
___ 1 ea	___ 1 ea	___ 1 ea	20 oz aluminum scoop
HOT TABLE			
	___ 6 ea	___ 6 ea	12 1/2" adapter bar
	___ 3 ea	___ 3 ea	20 1/2" adapter bar

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
	___ 6 ea	___ 6 ea	full size 2 1/2"d insert pan
	___ 4 ea	___ 4 ea	full size 4"d insert pan
	___ 2 ea	___ 2 ea	full size 2 1/2"d insert perforated pan
	___ 4 ea	___ 4 ea	half size 2 1/2"d insert pan
	___ 4 ea	___ 4 ea	half size 4"d insert pan
	___ 1 ea	___ 1 ea	half size 2 1/2"d perforated insert pan
	___ 6 ea	___ 6 ea	third size 2 1/2"d insert pan
	___ 4 ea	___ 4 ea	third size 4"d insert pan
	___ 4 ea	___ 4 ea	full size insert cover w/notch
	___ 6 ea	___ 6 ea	half size insert cover w/notch
	___ 6 ea	___ 6 ea	third size insert cover w/notch
	___ 4 ea	___ 4 ea	8 quart vegetable inset w/cover
	___ 2 ea	___ 2 ea	8 oz solid food portioner
	___ 2 ea	___ 2 ea	8 oz perforated food portioner
	___ 2 ea	___ 2 ea	4 oz solid food portioner
	___ 2 ea	___ 2 ea	4 oz perforated food portioner
	___ 1 ea	___ 1 ea	#8 disher
	___ 1 ea	___ 1 ea	#12 disher
	___ 4 ea	___ 4 ea	13" solid spoon
	___ 4 ea	___ 4 ea	13" perforated spoon
	___ 2 ea	___ 2 ea	13" slotted spoon
	___ 2 ea	___ 2 ea	12" tongs
	___ 1 ea	___ 1 ea	2 bulb heat lamp
	___ 1 ea	___ 1 ea	2 1/2"d insert pan w/pan grate
	___ 1 ea	___ 1 ea	4 oz ladle
	___ 1 ea	___ 1 ea	8 oz ladle
		___ 60 ea	2 1/2 oz sauce cup
PREP TABLE			
	___ 6 ea		12 1/2" adapter bar
	___ 3 ea		20 1/2" adapter bar
	___ 6 ea		half size 2 1/2"d insert pan
	___ 4 ea		half size 4"d insert pan
	___ 1 ea		half size 2 1/2"d perforated insert pan
	___ 8 ea		third size 2 1/2"d insert pan
	___ 4 ea		third size 4"d insert pan
	___ 6 ea		sandwich spreader
	___ 2 ea		sandwich knife
	___ 2 ea		12" tongs
	___ 1 ea		2 lb rotating dial scale
	___ 2 ea		12 oz yellow squeeze bottle
	___ 2 ea		12 oz red squeeze bottle
	___ 4 ea		12 oz clear squeeze bottle
DINNERWARE			
	___ 10 dz		service plate
	___ 20 dz	___ 20 dz	dinner plate
	___ 20 dz	___ 20 dz	salad plate
		___ 10 dz	platter
	___ 9 dz	___ 9 dz	soup/salad bowl
	___ 3 dz	___ 10 dz	bouillon
	___ 20 dz	___ 20 dz	fruit bowl
	___ 10 dz	___ 8 dz	coffee cup
	___ 10 dz	___ 8 dz	saucer
		___ 8 dz	18 oz nappie
	___ 20 dz	___ 20 dz	bread & butter
	___ 10 dz	___ 10 dz	5 oz rarebit
	___ 5 dz		8 oz rarebit
	___ 5 dz	___ 5 dz	12 oz rarebit
	___ 3 dz		escargot plate
	___ 3 dz		12 oz casserole
	___ 3 dz		4 1/2 oz baking shell
	___ 3 dz		3 oz sauce dish
	___ 3 dz		2 1/2 oz ramekin
	___ 3 dz		5 oz ramekin
GLASSWARE			
		___ 12 dz	5 oz juice
	___ 20 dz	___ 20 dz	10 oz water
	___ 15 dz	___ 15 dz	14 oz large beverage
	___ 6 dz	___ 6 dz	4 1/2 oz sherbet

Opening Order Checklist (cont'd)

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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FLATWARE

___ 30 dz	___ 30 dz	teaspoon
___ 15 dz	___ 15 dz	dessert/oval bowl spoon
___ 15 dz	___ 15 dz	iced teaspoon
___ 15 dz	___ 15 dz	bouillon spoon
___ 30 dz	___ 30 dz	dinner fork
___ 15 dz	___ 15 dz	salad fork
___ 20 dz	___ 20 dz	dinner knife
___ 5 dz		A.D. coffee spoon
___ 8 dz		oyster fork
___ 12 dz		bread & butter spreader

TABLETOP ACCESSORIES/SERVING

___ 84 ea	___ 84 ea	salt & pepper shakers
___ 60 ea	___ 60 ea	bread basket
___ 12 ea	___ 12 ea	12 oz creamer
___ 36 ea	___ 36 ea	sugar pack holder
___ 36 ea	___ 36 ea	table tent
___ 12 ea	___ 12 ea	oil & vinegar set
___ 36 ea		bud vase
___ 36 ea		table lamp
___ 8 dz		polypropylene food tray
___ 12 dz		polypropylene oval food basket

BAR & WINE SERVICE

___ 2 ea	___ 2 ea	bar cutting board
___ 2 ea	___ 2 ea	paring knife
___ 1 ea	___ 1 ea	drink mixer
___ 2 ea	___ 2 ea	cocktail shaker
___ 6 ea	___ 6 ea	mixing glass
___ 2 ea	___ 2 ea	cocktail strainer
___ 2 ea	___ 2 ea	stainless steel ice scoop
___ 2 ea	___ 2 ea	jumbo can tapper
___ 2 ea	___ 2 ea	bottle cap opener
___ 1 st	___ 1 st	salt & pepper shakers
___ 1 ea	___ 1 ea	wine opener
___ 1 ea	___ 1 ea	muddler
___ 1 ea	___ 1 ea	zester
___ 2 ea	___ 2 ea	condiment caddy
___ 2 ea	___ 2 ea	bar caddy
___ 1 st	___ 1 st	drink mix system w/back-up
___ 2 ea	___ 2 ea	bar spoon
___ 1 ea	___ 1 ea	glass rimmer
	___ 12 ea	ash tray
	___ 3 ea	bar mat
	___ 2 ea	service mat
___ 4 dz	___ 3 dz	wine glass
	___ 1 dz	carafe
	___ 12 dz	beer glass
	___ 1 dz	pitcher
___ 8 dz	___ 6 dz	rocks glass
___ 6 dz	___ 4 dz	double rocks glass
___ 12 dz	___ 12 dz	collins glass
___ 4 dz	___ 4 dz	martini glass
___ 4 dz	___ 2 dz	Irish coffee mug
___ 4 dz	___ 2 dz	champagne glass
___ 8 ea		wine cooler & stand
___ 6 ea		waiter's corkscrew

BEVERAGE SERVICE/WAIT STATION

___ 2 ea	___ 2 ea	___ 2 ea	coffee warmer w/2 burners
___ 2 ea	___ 2 ea	___ 2 ea	decaf coffee decanter
___ 2 ea	___ 2 ea	___ 2 ea	regular coffee decanter
	___ 4 ea		64 oz silverplate coffee pitcher
___ 1 ea	___ 1 ea	___ 1 ea	iced tea urn
	___ 2 ea		silverplate iced tea pitcher w/ice guard
	___ 4 ea		silverplate water pitcher w/ice guard
		___ 4 ea	amber iced tea pitcher
		___ 4 ea	clear water pitcher
___ 2 ea		___ 2 ea	insulated crock for non-dairy creamers
___ 2 ea	___ 2 ea	___ 2 ea	insulated crock w/lid for lemon wedges

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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	___ 2 ea		6" ice tongs
	___ 2 ea	___ 2 ea	12 oz ice scoop
		___ 6 ea	14" non-slip beverage tray
		___ 12 ea	22" x 27" oval non-slip waiter's tray
		___ 12 ea	tray stand
		___ 1 ea	12" x 14" stainless steel dessert tray
	___ 1 ea		12" x 14" silverplate dessert tray
		___ 1 ea	6-hole flatware dispenser w/cylinders
___ 2 ea	___ 1 ea		silver bin
			straw dispenser
	___ 2 ea	___ 6 ea	2-way booster seat
	___ 12 ea	___ 6 ea	high chair
	___ 3 ea	___ 12 ea	guest check presenter
			crumb tray w/crumber

DINING ROOM & ENTRANCE

___ 6 ea			2-way booster seat
___ 6 ea			high chair
___ 6 ea			napkin dispenser
	___ 1 ea	___ 1 ea	cigarette waste receptacle
		___ 1 ea	menu board
		___ 1 ea	toothpick dispenser
	___ 1 ea	___ 1 ea	mint tray
	___ 60 ea	___ 60 ea	menu cover

BUS STATION/WAREWASHING

___ 2 ea	___ 2 ea	___ 2 ea	3-tier bus cart
___ 12 ea	___ 12 ea	___ 12 ea	7" tall bus tub
___ 2 ea	___ 2 ea	___ 2 ea	manual carpet sweeper
___ 1 ea	___ 1 ea	___ 1 ea	lobby dust pan w/toy broom
___ 2 ea	___ 2 ea	___ 2 ea	rubber coated apron
___ 3 pr	___ 3 pr	___ 3 pr	insulated gloves
___ 1 ea	___ 1 ea	___ 1 ea	scrap block
___ 5 ea	___ 5 ea	___ 5 ea	plate/tray rack
___ 5 ea	___ 5 ea	___ 5 ea	multipurpose rack
___ 4 ea	___ 4 ea	___ 4 ea	flat rack
___ 1 ea	___ 1 ea	___ 1 ea	rack dolly
___ 24 ea	___ 24 ea	___ 24 ea	poly cylinder
___ 1 ea	___ 1 ea	___ 1 ea	max. hold dishwasher thermometer
___ 2 pr	___ 2 pr	___ 2 pr	insulated rubber gloves
___ 1 ea	___ 1 ea	___ 1 ea	20" pot brush
___ 2 ea	___ 2 ea	___ 2 ea	8" pot brush
___ 2 ea	___ 2 ea	___ 2 ea	general pan brush
___ 1 ea	___ 1 ea	___ 1 ea	triple glass brush
___ 12 ea	___ 12 ea	___ 12 ea	stainless steel scrubber
___ 12 ea	___ 12 ea	___ 12 ea	green pad

GENERAL CLEANING SUPPLY

___ 4 ea	___ 4 ea	___ 4 ea	hand & nail brush
___ 2 ea	___ 2 ea	___ 2 ea	hi-lo brush w/squeegee
___ 1 ea	___ 1 ea	___ 1 ea	drain brush
___ 1 ea	___ 1 ea	___ 1 ea	steam kettle brush
___ 2 ea	___ 2 ea	___ 2 ea	coffee decanter brush
___ 2 ea	___ 2 ea	___ 2 ea	coffee urn brush
___ 1 ea	___ 1 ea	___ 1 ea	bake pan lip brush
___ 1 ea	___ 1 ea	___ 1 ea	oven brush
___ 4 ea	___ 4 ea	___ 4 ea	heavy-duty brush
___ 12 ea	___ 12 ea	___ 12 ea	16 oz spray bottle
___ 144 ea	___ 144 ea	___ 144 ea	hand towel
___ 2 ea	___ 2 ea	___ 2 ea	mop buckets & wringer
___ 2 ea	___ 2 ea	___ 2 ea	mop & handle
___ 2 ea	___ 2 ea	___ 2 ea	wet floor sign
___ 1 ea	___ 1 ea	___ 1 ea	counter brush
___ 2 ea	___ 2 ea	___ 2 ea	floor broom
___ 8 ea	___ 12 ea	___ 12 ea	28 gallon gray trash can w/lid
___ 4 ea	___ 4 ea	___ 4 ea	dolly for 28 gallon trash can
___ 4 ea	___ 4 ea	___ 4 ea	rectangular trash can

Source:
"When It Comes to Smallwares, Know Your Numbers." NAFEM, 24 Oct. 2019



BDVACM-200

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
- Stainless steel shelves
- Night curtain
- Ventilated cooling system
- Automatic defrost
- 4 casters (two with brakes)
- Stainless steel exterior also available
- 110V



	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



OPEN AIR MERCHANDISERS

- Large, open front allows easy access to display levels and places maximum attention on merchandising
- Exterior: non-peel or chip black powder-coated cold rolled steel; durable and permanent
- Interior: attractive, white aluminum liner, stainless steel floor and deck pans
- Self-cleaning RCU technology eliminates the need to clean the condenser coil, reduces energy consumption and helps maintain the coldest temperatures and freshest product
- Oversized and balanced refrigeration system holds 33° to 40°F
- LED lighting
- Environmentally friendly R290 hydro carbon refrigerant
- 5-year labor, 6-year parts, 7-year compressor warranty



Solid Sides	Width	Shelves	HP
TOAM-30-HC-TSL01	30"	4	¾
TOAM-48-HC-TSL01	48"	4	(2) ¾
Glass Sides			
TOAM-36GS-HC-TSL01	36"	4	¾
TOAM-72GS-HC-TSL01	72"	8	(3) ¾



TOAM-30-HC-TSL01



TOAM-72GS-HC-TSL01



USF168D

USF54S

WINE SERVING & AGING CABINETS

- Black finish, stainless steel door frame
- Beechwood shelves
- Multi-function digital temp. controls
- Temperature ranges: Single Zone(S) 41° to 64.4°F, Dual Zone(D) upper zone: 41° to 50°F, lower zone: 50° to 64.4°F
- Thermostatic cabinet
- Fan forced evaporator cooling
- 24" wide
- 110V
- 1-year parts & labor and 3-year compressor warranty

Keep both red and white wines at optimal temperatures

	Type	H x D	Bottle Shelves	Capacity†
USF54D	Dual	34½" x 23½"	6	46
USF54S	Single	36" x 24"	6	57
USF168D	Dual	71½" x 27"	14	154
USF168S	Single	71½" x 27"	15	165

†Capacities listed for standard bottle size

REFRIGERATION EQUIPMENT



MCF8727GR

GLASS DOOR MERCHANDISERS

- Black steel exterior with stainless steel interior
- Lighted header panel
- LED interior lighting
- Electronic temperature controller
- Double pane glass doors
- Self-closing door with automatic stay open feature
- Recessed door handle
- Magnetic door gasket
- Environmentally friendly R290 refrigerant
- 2" casters
- 2-year parts & labor warranty, 5-year compressor part warranty, with option to purchase up to 5-year parts & labor warranty



Refrigerators	Width	Front	Shelves	Cu Ft
MCF8726GR*	24½"	1	3	8.3
MCF8725GR*	24½"	1	4	11.1
MCF8722GR*	27"	1	4	19.39
MCF8733GR	39½"	2	8	28.5
MCF8723GR*	54¾"	2	8	43.8
MCF8727GR†	54½"	2	8	44.9
MCF8724GR	81¼"	3	12	69.5
Freezers				
MCF8720GR	27"	1	4	19.4
MCF8732GR	39½"	2	8	28.5
MCF8721ES*	54½"	2	8	43.8
MCF8728GR	81¼"	3	12	68

†Sliding Doors *ENERGY STAR®



OPEN AIR MERCHANDISERS

- Black exterior & stainless steel interior
- Four shelves
- Electronic temperature controller
- LED lighted header panel
- LED lighting on each shelf and interior top
- Night curtain standard
- Pre-installed 4" casters
- 28"d x 78¼"h
- 2-year parts & labor, 5-year compressor part warranty, with option to purchase up to 5-year parts & labor warranty



AOM-40B 39½"w, 14.4 cu ft
AOM-50B 51½"w, 16.5 cu ft



AOM-40B

GRINDMASTER

COUNTERTOP DISPLAY REFRIGERATOR

- Black powder coated exterior
- Adjustable thermostat, can be set between 34° and 45°F
- Energy efficient double pane thermal glass door with strong magnetic gasket
- Adjustable PVC coated wire shelves
- Secure built-in door
- LED lighting
- Lockable door
- 2-year parts, 1-year labor & 5-year compressor warranty

Bright interior lighting for impulse sales

CTR3.75 (5) shelves, 3.8 cu ft, 19"w x 18¾"d x 33¾"h



BAKERY MERCHANDISERS

- Curved glass front and side panels are single-pane tempered glass
- LED interior lighting, safety shielded
- 150 lb capacity per shelf
- Electronic temperature control
- Refrigerated and dual-zone models maintain temperatures of 33° to 41°F
- Various exterior colors and interior finishes available on TDM models
- 5-year labor, 6-year parts, 7-year compressor warranty
- 39"d x 49½"h
- 115V



Refrigerated	Type	Width	Shelves	HP	Exterior
TDM-R-36-GE/GE-B-W	Glass Ends	36¼"	3	¼	Black
TGM-R-48-SC/SC-B-W	Solid Ends	48¼"	6	½	Black
Dry					
TDM-DC-59-GE/GE-S-W	Glass Ends	59¼"	3	-	Stainless Steel
TGM-DC-59-SC/SC-W-W*	Solid Ends	59¼"	6	-	White
Dual-Zone					
TDM-DZ-77-GE/GE-W-W	Glass Ends	77¼"	6	¼	White
TGM-DZ-77-SC/SC-S-S*	Solid Ends	77¼"	6	¼	Stainless Steel

* Not CE



TDM-R-36-GE/GE-B-W



GDM-49-HC-TSL01

GLASS DOOR MERCHANDISERS

- Natural refrigerant
- Holds 33° to 38°F
- Positive seal self-closing doors
- No stoop bottom shelf
- Exterior - non-peel or chip black powder coated, cold rolled steel; durable and permanent
- Double pane thermal insulated glass
- Interior with NSF approved white aluminum interior liner and stainless steel floor

- Self-contained system, no plumbing required
- Bottom mount heavy-duty compressor
- Standard in Black - also available in White or Stainless Steel
- 115V
- 5-year labor, 6-year parts, 7-year compressor warranty



	W x D x H	Doors	Shelves
GDM-23-HC-TSL01†	27" x 29⅞" x 78⅝"	1	4
GDM-49-HC-TSL01	54⅞" x 29⅞" x 78⅝"	2	8
GDM-72-HC-TSL01	78⅞" x 29⅞" x 78⅝"	3	12

†CE



U-STAR GLASS DOOR MERCHANDISERS

- Black-coated steel exterior
- Painted aluminum interior with stainless steel floor
- Self-closing door
- Foamed-in-place polyurethane high density cell insulation throughout the entire cabinet
- Illuminated bright interior lights for greater visibility
- Front mounted LED temperature display
- Automatic defrosting
- Removable door gasket for easy cleaning
- Plastic coated shelves included
- 1-year parts & labor, 5-year warranty on compressor
- 32"d x 80"h



	Width	Doors	Shelves	HP
USRFS-1D/B	28"	1	4	⅓
USRFS-2D/B	53"	2	8	⅓





MBF8002GR



MBF8010GR



TOP MOUNT REACH-INS

- Top mount compressor with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Dixell digital controller
- LED interior lighting
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Down duct refrigeration to ensure even distribution of air
- 31 $\frac{1}{16}$ "d x 81 $\frac{3}{16}$ "h
- 2-year parts and labor, 5-year compressor part warranty with option to purchase up to 5-years parts and labor warranty

MFG #	Doors/Shelves	Width	HP
Full-Door Freezers			
MBF8001GR	1/3	28 $\frac{7}{16}$ "	$\frac{1}{2}$
MBF8002GR	2/6	51 $\frac{7}{16}$ "	$\frac{3}{4}$
MBF8003GR	3/9	77 $\frac{7}{8}$ "	1
Full-Door Refrigerators			
MBF8004GR	1/3	28 $\frac{7}{16}$ "	$\frac{1}{2}$
MBF8005GR	2/6	51 $\frac{7}{16}$ "	$\frac{1}{2}$
MBF8006GR	3/9	77 $\frac{7}{8}$ "	$\frac{1}{4}$
Half-Door Refrigerator			
MBF8010GR*	2/6	28 $\frac{7}{16}$ "	$\frac{1}{2}$
Half-Door Freezer			
MBF8007GR*	2/6	28 $\frac{7}{16}$ "	$\frac{1}{2}$

* Add (L) for left-hinged door

REACH-INS

- Stainless steel front, aluminum end panels and interior
- Natural, R-290 refrigerant
- 3" CFC free polyurethane foam insulation
- Heavy-duty, epoxy-coated steel shelves
- Expansion valve system
- Santoprene magnetic snap-in door gasket
- LED interior lighting
- Self-closing doors
- 5" casters
- 35 $\frac{3}{8}$ "d x 82 $\frac{1}{4}$ "h



Refrigerators	Width	Doors/Shelves	HP
1RN	26"	1/3	$\frac{1}{4}$ +
2RN	52"	2/6	$\frac{1}{3}$ +
3RN	78"	3/9	$\frac{1}{2}$
Freezers			
1FN	26"	1/3	$\frac{1}{2}$
2FN	52"	2/6	$\frac{1}{2}$
3FN	78"	3/9	$\frac{3}{4}$

Continental
Refrigerator



1FN



2FN

LED interior lighting



GRISTA BOTTOM-MOUNT REACH-INS

- Easy-to-clean 430 series stainless steel exterior
- Painted white aluminum interior
- Digital temperature control ranges 33° to 40°F in refrigerators and -7° to 0°F in freezers
- 3 epoxy-coated corrosion resistant shelves with 90 lb capacity each
- Self-closing door with stay-open feature beyond 90°
- Pre-programmed digital control featuring auto defrost cycle
- Foamed-in-place insulation
- Eco-friendly R290 hydrocarbon refrigerant
- Ships complete with casters
- 1-year parts & labor, 5-year warranty on compressor
- 32"d x 82"h



Refrigerators	Width	Doors	Shelves	HP
GRRF-1D	29"	1	3	1/5
GRRF-2D	54"	2	6	1/4+
Freezers				
GRFZ-1D	29"	1	3	3/4
GRFZ-2D	54"	2	6	1



SPEC SERIES® REACH-INS

- Stainless steel door with matching aluminum sides
- Interior features aluminum side walls & back and stainless steel floor and ceiling
- 3 heavy-duty, PVC-coated wire shelves per section
- Natural refrigerant
- High capacity, factory balanced refrigeration system maintains cabinet temperatures of 33° to 38°F in refrigerators and -10°F in freezers for the best in food preservation
- Top-mounted refrigeration system with evaporator positioned out of food zone to maximize capacity

- Positive seal self-closing doors with 120° stay-open feature
- 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)
- Exterior digital temperature display
- 33 3/4"d x 77 3/4"h
- 5-year labor, 6-year parts, 7-year compressor warranty
- STR and STA models also available

Refrigerators	Width	Doors	Shelves	HP
STG1R-1S-HC*	27 1/2"	1	3	1/4
STG2R-2S-HC*	52 7/8"	2	6	1/2
Freezers				
STG1F-1S-HC	27 1/2"	1	3	1/2
STG2F-2S-HC*	52 7/8"	2	6	1 1/4



True
REFRIGERATION

T-SERIES REACH-INS

- Bottom mount compressor
- Stainless steel doors and front
- Clear coated aluminum interior with stainless steel floor
- No stoop lower shelf
- Natural refrigerant
- Refrigerators hold 33° to 38°F, freezers hold -10°F
- Adjustable, heavy-duty PVC coated wire shelves

- 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)
- Exterior temperature display
- 4" casters standard, legs available
- 29 1/2"d x 78 3/8"h
- 5-year labor, 6-year parts, 7-year compressor warranty

Refrigerators	Width	Doors	Shelves	HP
T-23-HC†*	27"	1	3	1/4
T-49-HC*	54 1/8"	2	6	1/2
T-72-HC	78 1/8"	3	9	3/4
Freezers				
T-23F-HC†*	27"	1	3	1/2
T-49F-HC*	54 1/8"	2	6	1
T-72F-HC	78 1/8"	3	9	3/4

†CE *ENERGY STAR®





VALYR[™]
BY STRATA GPO

REFRIGERATION



Freezer, Reach-In,
2-door, 48cuft
VALFZ-2D



Prep Table, Salad,
2-door, 47"w
VALSL-2D



Refrigerator, Merchandiser,
2-door, glass slide,
47cuft, Black
VALRFS-2D-B

Valyr Part #	Description
VALRFS-1D-B	Refrigerator, Merchandiser, 1-door, glass, 24cuft, Black
VALRFS-2D-B	Refrigerator, Merchandiser, 2-door, glass slide, 47cuft, Black
VALFZ-1D	Freezer, Reach-In, 1-door, 23cuft, Stainless Steel
VALFZ-2D	Freezer, Reach-In, 2-door, 48cuft, Stainless Steel
VALRF-1D	Refrigerator, Reach-In, 1-door, 23cuft, Stainless Steel
VALRF-2D	Refrigerator, Reach-In, 2-door, 48cuft, Stainless Steel
VALSL-2D	Prep Table, Salad, 2-door, 47"w, Stainless Steel
VALSLM-2D	Prep Table, Salad Mega, 2-door, 47"w, Stainless Steel

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BCB 05US

eurodib

BLAST CHILLERS

- Incorporated condensing unit
- Simple and easy to use intuitive electronic control panel
- Either soft/hard chilling or freezing
- Automatic defrost system with pause
- Uses R449A refrigerant (BCB 05US uses R404A)
- 1-year parts & labor warranty



BCC 4008

Reach-In	Pan Capacity	W x D x H
BCB 05US	5	34 $\frac{3}{4}$ " x 34" x 37 $\frac{1}{4}$ "
BCB 10US	10	34" x 34" x 61 $\frac{1}{2}$ "
BCB 15US	15	34" x 34" x 75"
Roll-In	Max Trolley Size	
BCC 4008	23 $\frac{1}{2}$ "w x 31 $\frac{1}{2}$ "d x 73 $\frac{1}{2}$ "h	52" x 35" x 95 $\frac{1}{4}$ "



Stainless steel front and sides

BOTTOM MOUNT REACH-INS

- White aluminum interior with stainless steel floor with coved corners
- CFC free refrigerant - R290
- Self closing doors remain open at 90°
- Energy saving vaulted door liner
- Casters, 2 locking
- 32 $\frac{3}{4}$ "d x 82 $\frac{3}{4}$ "h
- 2-year parts/labor warranty, 5-year compressor warranty



AR23



Refrigerators, 33° to 41°F	Doors/Shelves	Cu Ft	Width	HP
AR23	1/3	23	26 $\frac{3}{4}$ "	$\frac{3}{8}$
AR49	2/6	49	54"	$\frac{1}{2}$
Freezers, -10° to 10°F				
AF23	1/3	23	26 $\frac{3}{4}$ "	$\frac{5}{8}$
AF49	2/6	49	54"	1

MAXX COLD



MXCR-49FD

REACH-INS

- Stainless steel exterior and interior floor
- CFC free polyurethane foam insulation
- Heavy-duty, adjustable, PE-coated wire shelves included
- Door locks and swivel casters come standard
- Utilizes environmentally friendly CFC free refrigerant: Refrigerators R134a, Freezers R404A
- Digitally controlled temperature system and LED display
- Holding temperatures: Refrigerators 33° to 41°F, Freezers -10° to 10°F
- Self contained system
- Recessed handles



Refrigerators	Freezers	Width	Doors	Cu Ft	Shelves
MXCR-23FD	MXCF-23FD	26.8"	1	23	3
MXCR-49FD	MXCF-49FD	53.9"	2	49	6
MXCR-72FDHC	MXCF-72FDHC	81"	3	72	9

ALLPOINTS

FOODSERVICE PARTS ADVANTAGE

SHELF/DRAWER REPLACEMENT PARTS



- 23-202 Shelf Support, Zinc
- 26-1878 Shelf Support, Stainless Steel
- 26-3970 Shelf Support, Pilaster Clip
- 26-2635 Drawer Slide Roller w/Screw, Stainless Steel



HURRICHILL™ COMPACT BLAST CHILLER/SHOCK FREEZERS

- Constructed of polished stainless steel
- Completely self contained and ready for plug and play operation, all while staying environmentally friendly with R290 refrigerant
- Chilling (soft or hard) lowers the food core temperature from 160° to 38°F within 105 minutes
- Freezing (hard) lowers the food core temperature from 160° to 0°F within 4 hours
- Holds 12" x 20" x 2½" pans
- Easy to use and read solid state electronic control panel
- Evaporator temperature range is 25° to -40°F

AP3BCF30-1-P 3 Pan Slides, 25½"w x 25⅞"d x 36"h
AP5BCF45-2-P 5 Pan Slides, 29½"w x 28½"d x 35⅞"h



AP3BCF30-1-P



AP5BCF45-2-P



7" glove-safe capacitive touchscreen



AP7BCF70-2-C



AP12BCF110-3



AP20BCF200-3-XL

HURRICHILL™ BLAST CHILLER/SHOCK FREEZERS

- Constructed of polished stainless steel
- Completely self contained and ready for plug and play operation
- Blast chilling (soft or hard) lowers the food core temperature from 160° to 38°F within 90 minutes
- Shock freezing lowers the food core temperature from 160° to 0°F within 4 hours
- Easy to use and train on 7" touchscreen controller with one button operation
- Wash-down type motorized impeller fans with sealed ball bearing and overload protection
- Hinged swing out vent panel for easy evaporator cleaning
- Worktop and Upright models hold 12" x 20" x 2½" pans or 18" x 26" sheet pans

AP7BCF70-2-C Worktop, 7 Pan Slides, 32¼"w x 36"d x 53"h
AP12BCF110-3 Upright, 12 Pan Slides, 32⅝"w x 41⅞"d x 75"h
AP20BCF200-3-XL Modular Roll-In, Holds (1) 32"w x 40"d x 73"h Rack (sold separately)





MGF8402GR



MGF8415GR

UNDERCOUNTER UNITS

- Stainless steel exterior and interior with reinforced stainless steel top
- Electronic temperature controller
- Recessed door handle
- Self-closing door with stay open feature
- Magnetic door gasket
- Environmentally friendly R290 refrigerant
- Pre-installed 2" casters (Drawer-front model has 3" casters)
- 2-year parts and labor warranty, 5-year compressor part warranty, with option to purchase up to 5-year parts & labor warranty



Refrigerators	Width	Front	Shelves	Cu Ft
MGF24RGR†	27"	1 Door	2	4.8
MGF8401GR†*	27"	1 Door	1	7.15
MGF8415GR	27"	2 Drawers	—	7.15
MGF36RGR	36 ⁵ / ₁₆ "	2 Doors	2	8.7
MGF8402GR*	48"	2 Doors	2	13.38
MGF8403GR*	60 ¹ / ₂ "	2 Doors	2	17.1
MGF8404GR*	72 ¹ / ₁₀ "	3 Doors	3	21.1
Freezers				
MGF24FGR†	23 ¹³ / ₁₆ "	1 Door	2	4.8
MGF8405GR†	27"	1 Door	1	7.2
MGF36FGR	36"	2 Doors	2	8.7
MGF8406GR	48"	2 Doors	2	13.4
MGF8407GR	60 ¹ / ₂ "	2 Doors	2	17.2

†Add (L) for left-hinged door *ENERGY STAR®

WORKTOP UNITS WITH BACKSPLASH



- Stainless steel exterior & interior with reinforced stainless steel top with foamed-in-place backsplash
- Environmentally friendly R290 refrigerant
- Dixell digital controller
- Recessed door handles
- Self-closing doors with stay open feature
- Magnetic door gaskets standard for positive door seal
- Pre-installed casters
- One pre-installed shelf per section
- 30"d x 39¹/₂"h
- 2-year parts & labor, 5-year compressor warranty, option to purchase full 5-year parts and labor warranty

Refrigerators	Width	Doors	Shelves	Cu Ft
MGF8408GR	27 ¹ / ₂ "	1	1	7.2
MGF8409GR	48 ³ / ₁₀ "	2	2	13.4
MGF8410GR	60 ¹ / ₂ "	2	2	17.2
Freezers				
MGF8412GR	27 ¹ / ₂ "	1	1	7.2
MGF8413GR	48 ³ / ₁₀ "	2	2	13.4



MGF8409GR



REFRIGERATED EQUIPMENT STANDS

- Heavy-duty bracing throughout
- Self-contained unit with balanced refrigeration system
- Self-closing drawers include 2 removable 12" x 20" x 4" deep polycarbonate pans
- 6" high removable legs

	Width	Drawers
3054-SR	54"	2
3076-SR	76"	4
3002-SR	102"	6



3076-SR
Shown with
optional casters

REFRIGERATION EQUIPMENT



D36GN

Continental
Refrigerator

GRIDDLE STAND REFRIGERATORS & FREEZERS

- Stainless steel interior and exterior
- Natural, environmentally-safe, high-efficiency R-290 refrigerant
- High density, non-CFC polyurethane foam insulation
- Heavy-duty drawer track with built-in safety clips holds up to 250 lb
- 60"-108" models include an expansion valve for quick recovery
- 4" casters with support plates
- Pan capacities given for 12" x 20" x 6"d pans
- 35 $\frac{3}{16}$ "d x 26 $\frac{3}{8}$ "h
- 115V
- Made in the USA



Refrigerators	Width	Pan Capacity	Drawers	HP
D36GN	36"	2*	2	$\frac{1}{5}$
D48GN	48"	4	2	$\frac{1}{5}$
D60GN	60"	6	2	$\frac{1}{4}+$
D72GN	72"	6*	4	$\frac{1}{4}+$
D84GN	84"	8	4	$\frac{1}{4}+$
D96GN	96"	10	4	$\frac{1}{4}+$
D108GN	108"	12	6	$\frac{1}{4}+$
Freezers				
D48GFN	48"	4	2	$\frac{1}{4}$
D60GFN	60"	6	2	$\frac{1}{3}$
D72GFN	72"	6*	4	$\frac{1}{3}$
D84GFN	84"	8	4	$\frac{1}{2}$

* Also holds (2) 6" x 20" x 6"d pans

WORKTOP REFRIGERATORS

- Stainless steel top, front and end panels
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Spring loaded, self-closing doors
- 2" non-CFC polyurethane foam insulation
- Completely enclosed, vented and removable case back
- Easily serviceable back mounted compressor
- 5" casters
- 32 $\frac{3}{16}$ "d x 35 $\frac{1}{4}$ "h
- Made in the USA

**Heavy-duty,
epoxy-coated
steel shelves**



SW48N



	Width	Doors	Shelves	HP
SW27N	27 $\frac{1}{2}$ "	1	1	$\frac{1}{5}$
SW48N	48"	2	2	$\frac{1}{5}$
SW60N	60"	2	2	$\frac{1}{5}$
SW72N	72"	3	3	$\frac{1}{5}$

UNDERCOUNTER UNITS

- All stainless steel front, top and sides
- Natural refrigerant
- Adjustable, heavy-duty PVC coated wire shelves
- Self-contained system
- Refrigerators hold 33° to 38°F, freezers hold -10°F
- Foamed-in-place high density polyurethane insulation (CFC free)
- 5" swivel casters standard – legs available
- 30 $\frac{3}{8}$ "d x 29 $\frac{3}{4}$ "h (height does not include 6 $\frac{1}{4}$ " for casters or 6" for optional legs)
- 115V
- 5-year labor, 6-year parts, 7-year compressor warranty

True
REFRIGERATION

MADE WITH
INNOVATION
IN THE USA



Refrigerators	Width	Doors	Shelves
TUC-27-HC	27 $\frac{3}{8}$ "	1	2
TUC-48-HC	48 $\frac{3}{8}$ "	2	4
Freezers			
TUC-27F-HC	27 $\frac{3}{8}$ "	1	2
TUC-48F-HC	48 $\frac{3}{8}$ "	2	4





REFRIGERATED CHEF BASES

- Stainless steel front, sides and top
- Stainless steel drawer facings, linings and frames
- Electronic thermostat with external digital LED display
- 6" deep pans in both the top and lower drawers
- Full perimeter marine edge top that is extended to avoid canting cooking equipment
- Casters, 2 locking
- 32" d x 26" h
- 1/3 hp
- 2-year parts & labor warranty and 5-year compressor warranty

	Drawers	Width
ARCB36	2	38"
ARCB48	2	50"
ARCB60	2	62"
ARCB72	4	74"



ARCB48



CHEF BASE REFRIGERATORS

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP)
- Drawer fronts are stainless steel with recessed handles
- Drawers hold 2 to 3 pans depending on model
- Foamed-in-place polyurethane high density cell insulation
- 4" plate casters
- Exterior mounted digital temperature display
- Height does not include 5" for casters or 6" for optional legs
- 5-year labor, 6-year parts, 7-year compressor warranty

	W x D x H	Drawers
TRCB-36-HC	36 $\frac{3}{8}$ " x 20 $\frac{1}{2}$ " x 20 $\frac{3}{8}$ "	2
TRCB-52-HC	51 $\frac{1}{8}$ " x 20 $\frac{1}{2}$ " x 20 $\frac{3}{8}$ "	2
TRCB-72-HC	72 $\frac{1}{2}$ " x 20 $\frac{1}{2}$ " x 20 $\frac{3}{8}$ "	4



MEGA TOP FOOD PREP TABLES

- All stainless steel front, top and sides, corrosion-resistant GalFan coated steel back; removable lid and hood
- Mega top units feature an extra-deep cutting board
- Environmentally friendly (R513A), patented forced-air refrigeration system holds 33° to 41°F
- 1/2 size, 4" deep polycarbonate food pans and 8" deep, 1/2" thick, removable cutting board included
- 2 1/2" casters
- 5-year labor, 6-year parts, 7-year compressor warranty
- 31 1/2" d x 45 3/4" h

	Width	Base	Shelves	Pan Capacity
TFP-32-12M	32 $\frac{1}{8}$ "	1 Door	2	12
TFP-48-18M	48 $\frac{1}{8}$ "	2 Doors	4	18
TFP-32-12M-D-2	32 $\frac{1}{8}$ "	2 Drawers	-	12



TFP-32-12M-D-2

TFP-32-12M



REFRIGERATED CHEF BASES

- Stainless steel construction with one-piece, heavy-duty reinforced top to support countertop equipment
- Stainless steel pans included
- Electronic temperature controller
- Maintains temperatures between 34° to 40°F
- Heavy-duty compressor with environmentally friendly R290 refrigerant
- Heavy-duty stainless steel drawer slides and rollers
- Magnetic drawer gaskets
- Gravity fed self closing drawers
- Pre-installed casters
- 33"d x 26 $\frac{3}{8}$ "h
- 2-year parts & labor warranty, 5-year compressor warranty, with option to purchase up to 5-year parts & labor warranty



	Width	12" x 20" Pan Capacity	Drawers
MGF8448GR	36"	2*	2
MGF8450GR	48"	4*	2
MGF8451GR	52"	6	2
MGF8452GR	60"	6	2
MGF8453GR	72"	8	4
MGF8454GR	76"	8	4

*Also fits (6) $\frac{1}{2}$ -size pans

Stainless steel pans included



MGF8450GR

SANDWICH UNIT REFRIGERATORS

- Stainless steel top, front and end panels, aluminum back and interior
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Unique air flow distribution
- Heavy-duty, epoxy-coated steel shelves
- Includes $\frac{1}{2}$ size 4" deep pans
- 5" casters
- 115V
- Standard models: 32 $\frac{3}{16}$ "d x 42 $\frac{1}{4}$ "h, Mighty Top models: 35"d x 42 $\frac{1}{4}$ "h (excludes 27" models)
- Made in the USA



SW36N10 12" deep, full length nylon cutting board



SW48N12M 8" deep, full length nylon cutting board



Continental
Refrigerator

Standard	Length	Doors	Shelves	Pan Capacity	HP	Mighty Top	Length	Doors	Shelves	Pan Capacity	HP
SW27N8	27 $\frac{1}{2}$ "	1	1	8	$\frac{1}{5}$	SW27N12M	27 $\frac{1}{2}$ "	1	1	12	$\frac{1}{5}$
SW32N8	32"	1	1	8	$\frac{1}{5}$	SW32N12M	32"	1	1	12	$\frac{1}{5}$
SW36N10	36"	2	2	10	$\frac{1}{5}$	SW36N15M	36"	2	2	15	$\frac{1}{5}$
SW48N8	48"	2	2	8	$\frac{1}{4}+$	SW48N12M	48"	2	2	12	$\frac{1}{4}+$
SW48N10	48"	2	2	10	$\frac{1}{4}+$	SW48N18M	48"	2	2	18	$\frac{1}{4}+$
SW48N12	48"	2	2	12	$\frac{1}{4}+$	SW60N12M	60"	2	2	12	$\frac{1}{3}+$
SW60N8	60"	2	2	8	$\frac{1}{3}+$	SW60N18M	60"	2	2	18	$\frac{1}{3}+$
SW60N12	60"	2	2	12	$\frac{1}{3}+$	SW60N24M	60"	2	2	24	$\frac{1}{3}+$
SW60N16	60"	2	2	16	$\frac{1}{3}+$	SW72N18M	72"	3	3	18	$\frac{1}{3}+$
SW72N12	72"	3	3	12	$\frac{1}{3}+$	SW72N27M	72"	3	3	27	$\frac{1}{3}+$
SW72N18	72"	3	3	18	$\frac{1}{3}+$	SW72N30M	72"	3	3	30	$\frac{1}{3}+$



SANDWICH PREP TABLES

- Stainless steel exterior and interior
- Environmentally friendly R290 refrigerant
- Electronic temperature controller
- Includes stainless steel food pans
- 10" poly cutting board (except MSF17GR-NTCV)
- Recessed door handle

- Self-closing door with stay open feature
- Magnetic door gasket
- Pre-installed casters
- 2-year parts & labor warranty, 5-year compressor part warranty, with option to purchase up to 5-year parts & labor warranty



MSF17GR-NTCV

MSF8302GR

	Width	Doors/Shelves	1/2 Pan Capacity	HP	Cu Ft
Slim, 41 $\frac{1}{8}$ "d x 36 $\frac{1}{16}$ "h					
MSF17GR-NTCV	17 $\frac{7}{8}$ "	1/2	8	$\frac{1}{5}$	3.7
Standard, 30"d x 44 $\frac{3}{10}$ "h					
MSF8301GR	27 $\frac{1}{2}$ "	1/1	12	$\frac{1}{7}$	7.2
MSF3610GR	36 $\frac{5}{16}$ "	2/2	10	$\frac{1}{7}$	8.7
MSF8302GR	48 $\frac{1}{8}$ "	2/2	12	$\frac{1}{5}$	13.4
MSF8303GR	60"	2/2	16	$\frac{1}{5}$	17.2
MSF8304GR	72 $\frac{7}{10}$ "	3/3	18	$\frac{1}{5}$	21.1
Mega Top, 34"d x 44 $\frac{1}{4}$ "h					
MSF8305GR	27 $\frac{1}{2}$ "	1/1	12	$\frac{1}{7}$	7.2
MSF3615GR	36 $\frac{5}{16}$ "	2/2	12	$\frac{1}{7}$	8.7
MSF8306GR	48 $\frac{1}{8}$ "	2/2	15	$\frac{1}{5}$	13.4
MSF8307GR	60 $\frac{1}{8}$ "	2/2	24	$\frac{1}{5}$	17.2
MSF8308GR	72 $\frac{7}{10}$ "	3/3	30	$\frac{1}{5}$	21.1

SANDWICH/SALAD PREP TABLES

- All stainless steel front, top & sides
- Natural refrigerant
- Holds 33° to 41°F
- Work surface 36" high
- Full length removable polyethylene cutting board
- Standard $\frac{1}{2}$ size 4" deep, clear polycarbonate insert pans

- Mega Top units: 34 $\frac{1}{8}$ "d x 40 $\frac{3}{4}$ "h, Standard units: 30 $\frac{3}{8}$ "d x 36 $\frac{3}{4}$ "h
- Includes 5" casters (height does not include 6 $\frac{1}{4}$ " for casters or 6" for optional legs)
- 5-year labor, 6-year parts, 7-year compressor warranty



	Width	Doors	Shelves	Pan Capacity	HP
Mega Top					
TSSU-48-18M-B-HC†	48 $\frac{3}{8}$ "	2	4	18	$\frac{1}{3}$
TSSU-60-24M-B-ST-HC	60 $\frac{3}{8}$ "	2	4	24	$\frac{1}{3}$
Standard					
TSSU-27-08-HC	27 $\frac{5}{8}$ "	1	2	8	$\frac{1}{5}$
TSSU-48-12-HC†	48 $\frac{3}{8}$ "	2	4	12	$\frac{1}{3}$
TSSU-60-16-HC	60 $\frac{3}{8}$ "	2	4	16	$\frac{1}{3}$

†CE



TSSU-48-12-HC

COMPACT REFRIGERATED COUNTERTOP PREP RAILS

- Stainless steel construction
- Completely self-contained
- Includes pan supports and $\frac{1}{2}$ size pans and covers
- 4" deep pans in front pan row and 6" deep pans in the back row
- Temperature range 33° to 41°F
- 1-year parts & labor warranty
- 25 $\frac{3}{4}$ "d x 9 $\frac{1}{2}$ "h



ACP8SQ

	Capacity	Width
ACP4SQ	(4) $\frac{1}{2}$ Size Pans	15"
ACP8SQ	(8) $\frac{1}{2}$ Size Pans	27 $\frac{1}{2}$ "

REFRIGERATION EQUIPMENT



PA43N

PIZZA PREP TABLES

- Heavy gauge stainless steel top, front and end panels
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Refrigerated section with half-door above condensing unit
- 2" non-CFC polyurethane foam insulation

- Spring loaded, self closing doors
- Heavy-duty, epoxy-coated steel shelves
- Full length nylon cutting board
- 38½" d x 39" h
- 5" casters
- Made in the USA

Continental
Refrigerator



	Width	1/3 Size Pan Capacity	Doors	HP
PA43N	43"	4/1*	1	1/3+
PA60N	60"	8/0	2	1/3+
PA68N	68"	9/0	2	1/3+
PA93N	93"	12/0	3	1/2

*Also holds 1 half-size pan

LAROSA

PIZZA PREP TABLES

- 16 gauge stainless steel reinforced top
- Rigid polyurethane foam insulation
- Self contained unit
- Condensate evaporator
- Rail system holds temperatures in even the harshest environment
- 6¼" removable swivel casters, front includes brakes
- Self closing door hinges
- Accommodates 1/3 size pans (not included)

**Cold-wall
construction
on rail**

	Width	Doors	Shelves	1/3 Pan Capacity
2562-PTB	62"	2	2	8
2586-PTB	86"	3	3	11
2510-PTB	112"	4	4	15
2067-PTB	67"	2	4	8
2093-PTB	93"	3	6	12
2096-PTB	96"	3	6	13



2586-PTB

Shown with optional cutting board and pans, sold separately

PIZZA PREP TABLES

- All stainless steel front, top and sides
- Corrosion-resistant GalFan coated steel back
- Polyurethane foam insulation
- Holds 33° to 41°F
- Full length removable cutting board

- Natural refrigerant
- 5" casters
- 5-year labor, 6-year parts, 7-year compressor warranty
- 33½" d x 38½" h
- 115V



	Width	Base	Shelves	Pan Capacity
TPP-AT-44-HC	44½"	1 Door	2	6
TPP-AT-67-HC	67½"	2 Doors	4	9
TPP-AT-67D-4-HC	67½"	4 Drawers	-	9
TPP-AT2-93-HC	93½"	3 Doors	6	12

True
REFRIGERATION

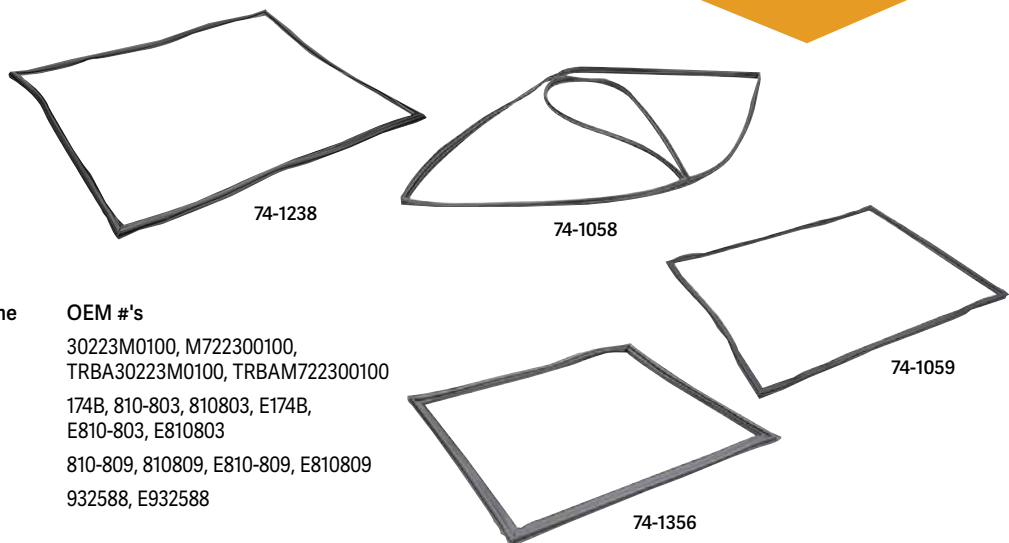


TPP-AT-67-HC



REPLACEMENT DOOR GASKETS

- Made of specially designed flexible vinyl – NSF sanctioned compounds
- Comes with welded corners
- Fast, easy installation
- Individually packaged to avoid distortion



	Size	OEM Name	OEM #'s
74-1238	22" x 26½"	Turbo Air	30223M0100, M722300100, TRBA30223M0100, TRBAM722300100
74-1058	25¾" x 54⅞"	True	174B, 810-803, 810803, E174B, E810-803, E810803
74-1059	23" x 26¼"	True	810-809, 810809, E810-809, E810809
74-1356	22½" x 25⅞"	True	932588, E932588

GASKET BOSS™ GASKET INSTALLATION TOOL

- Installs gaskets faster and eliminates kinks and misalignments
- Provides the perfect amount of pressure to securely fasten push-in/dart style gaskets
- Coated rollers protect door frames as well as gaskets



142-1666 13" long, for Door/Gasket Combined Widths up to 3½"

142-1667 17" long, for Door/Gasket Combined Widths from 3" to 5"

142-1667



ABB48G

BACK BAR REFRIGERATORS

- Top is 1½" solid foamed stainless steel
- Bright stainless steel interior and black powder coated steel exterior front and sides
- Full-length cool air duct along the interior ceiling for consistent cooling across all doors
- Self-contained system uses environmentally friendly CFC free refrigerant - R290
- Interior LED lighting
- Electronic thermostat with digital LED display
- 3¼" casters (two lockable) are standard
- 24"d x 39½"h including casters
- 2-year parts & labor warranty and a 5-year compressor warranty

Solid	Width	Doors	Capacity 6-Packs
ABB48	49"	2	48
ABB60	61"	2	72
ABB72	73"	3	84
Glass			
ABB48G	49"	2	48
ABB60G	61"	2	72
ABB72G	73"	3	84

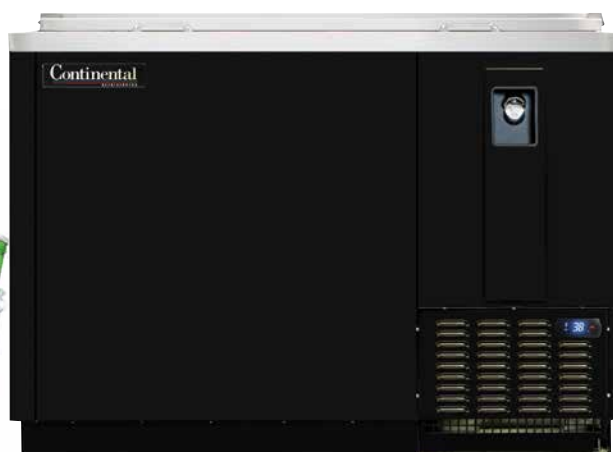


REFRIGERATION EQUIPMENT

BOTTLE COOLERS

- Wear resistant, textured baked black enamel finish with stainless steel countertop and slide lids
- Galvanized steel interior
- Adjustable, heavy-duty epoxy-coated steel wire storage bin dividers
- Heavy-duty bottle cap opener
- Automatic, energy saving, non-electric condensate evaporator

- High density, non-CFC polyurethane foamed-in-place insulation
- Environmentally-safe R-134a refrigerant
- 29 $\frac{1}{8}$ "d x 33 $\frac{1}{2}$ "h
- Made in the USA



CBC50

Continental
Refrigerator

BACK BAR STORAGE COOLERS

- Textured baked black enamel finish exterior, stainless steel countertop
- Interior back and side panels with reinforced stainless steel floor
- Cylinder-keyed security lock in each door
- Automatic, hot gas condensate evaporator
- High density, non-CFC polyurethane foamed-in-place insulation

- LED interior lighting
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Extra large, balanced evaporator coil
- 29 $\frac{3}{16}$ "d x 34 $\frac{3}{4}$ "h
- Made in the USA



BB50N

	Width	Doors	Shelves	Keg Capacity [^]	HP
BB50N	50"	2	4	2	$\frac{1}{4}$
BB59N	59"	2	4	3	$\frac{1}{4}$
BB69N	69"	2	4	3	$\frac{1}{4}$
BB79N	79"	3	6	4	$\frac{1}{3}$
BB90N	90"	3	6	5	$\frac{1}{3}$

[^]Keg capacity based on straight wall kegs

True
REFRIGERATION

HORIZONTAL BOTTLE COOLERS

- High-capacity, factory-balanced refrigeration system maintains cabinet temperatures of 33° to 38°F
- Forced-air cooling
- Stainless steel countertop and lids with a long-lasting, heavy-duty galvanized steel interior
- Heavy-duty, 10 mil thick pure grade PVC-coated adjustable bin dividers included
- Environmentally friendly R290 hydro carbon refrigerant
- 5-year labor, 6-year parts, 7-year compressor warranty

	Width	Lid(s)/Bin Dividers	Capacity 12 oz Bottles/Cans
S/S Exterior			
TD-24-7-S-HC	24 $\frac{1}{2}$ "	1/2	4 $\frac{1}{2}$ /6 cs
TD-50-18-S-HC	49 $\frac{5}{8}$ "	2/3	16 $\frac{1}{2}$ /24 cs
TD-95-38-S-HC	95 $\frac{3}{8}$ "	3/7	37 $\frac{1}{2}$ /55 cs
Black Powder-Coated Exterior			
TD-36-12-HC	36 $\frac{5}{8}$ "	1/2	11 $\frac{1}{4}$ $\frac{1}{2}$ cs
TD-65-24-HC	64 $\frac{1}{2}$ "	2/4	22 $\frac{1}{2}$ /32 $\frac{1}{2}$ cs
TD-80-30-HC	80 $\frac{1}{8}$ "	3/6	30/42 cs



TD-24-7-S-HC



TD-36-12-HC



BACK BAR COOLERS

- Exterior: Black, powder-coated cold rolled steel with stainless steel countertop
- Heavy-duty, black PVC-coated wire shelving
- Natural refrigerant
- LED interior lighting
- Foamed-in-place, high density polyurethane insulation
- UL Rated for outdoor use
- 5-year labor, 6-year parts, 7-year compressor warranty
- 27 $\frac{3}{4}$ "d x 37"h

Solid Doors	Width	Doors	Shelves	Capacity ½ Barrels/12 oz Can 6-Pks	HP
TBB-2-HC	58 $\frac{7}{8}$ "	2	4	2/88	¼
TBB-3-HC	69 $\frac{1}{8}$ "	2	4	3/112	¼
TBB-4-HC	90 $\frac{1}{8}$ "	3	6	4/152	¼
Glass Doors	Width	Doors	Shelves	Capacity ½ Barrels/12 oz Can 6-Pks	HP
TBB-2G-HC-LD	58 $\frac{7}{8}$ "	2	4	2/88	¼
TBB-3G-HC-LD	69 $\frac{1}{8}$ "	2	4	3/112	¼



TBB-2G-HC-LD



True
REFRIGERATION



TBR48-RISZ1-L-B-GG-1

True
REFRIGERATION

BACK BAR REFRIGERATORS

- Black powder-coated cold rolled steel or stainless steel exterior with stainless steel countertop
- Glass door models come standard with TruLumina® 14-color LED interior lighting and solid door models come standard with white LED interior lighting
- Three interior access ports
- Field reversible doors
- Self-contained, environmentally friendly R290 hydrocarbon refrigerant system
- Electronic temperature control with exterior digital display
- Temperature range from 33° to 38°F
- UL Rated for outdoor use
- 5-year labor, 6-year parts, 7-year compressor warranty
- 24 $\frac{7}{8}$ "d x 34 $\frac{3}{4}$ "h



TBR32-RISZ1-L-B-G-1
TBR48-RISZ1-L-B-GG-1
TBR60-RISZ1-L-B-11-1
TBR72-RISZ1-L-B-SSS-1
TBR92-RISZ1-L-S-GGGG-1

Width	Doors	Shelves	Capacity 6-Packs Cans/12 oz Bottles	Exterior
32"	1 Glass, Swing	3	38/21	Black
48"	2 Glass, Swing	6	76/43	Black
60"	2 Glass, Sliding	6	101/63	Black
72"	3 Solid, Swing	9	125/78	Black
92"	4 Glass, Swing	12	182/108	Stainless Steel

DRAFT BEER REFRIGERATORS

- Black powder-coated cold rolled steel or stainless steel exterior with stainless steel countertop
- Glass door model comes standard with TruLumina® 14-color LED interior lighting and solid door models come standard with white LED interior lighting
- Three interior access ports
- Field reversible doors
- Environmentally friendly R290 hydrocarbon refrigerant system
- Electronic temperature control with exterior digital display
- 15" surface mounted drip tray trough
- Temperature range from 33° to 38°F
- 5-year labor, 6-year parts, 7-year compressor warranty
- 24 $\frac{7}{8}$ "d x 34 $\frac{3}{4}$ "h

True
REFRIGERATION

**UL Rated
for
outdoor
use**



TDR36-RISZ1-L-B-S-1

	Width	Doors	Barrel Capacity: Home Brew/½/¼ Slim/¼/½	Capacity 6-Packs 12 oz Bottles/Cans
TDR36-RISZ1-L-B-S-1	36"	1 Solid	4/3/2/1/1	-
TDR52-RISZ1-L-S-SG-1	52"	1 Solid, 1 Glass	4/4/2/1/1	21/38
TDR84-RISZ1-L-B-SSS-1	84"	3 Solid	14/14/7/4/4	-
TDR108-RISZ1-L-S-SSSS-1	108"	4 Solid	20/19/10/5/5	-

Exterior
Black
Stainless Steel
Black
Stainless Steel

Continental
Refrigerator



KC50N

LED interior lighting

KEG COOLERS

- Textured, baked black enamel finish exterior, stainless steel countertop, interior back and side panels with reinforced stainless steel floor
- Continuously cooled 3" diameter beer columns with lever faucets
- CO₂ pressure relief distributor and keg line tubing with clamps
- Easily removable stainless steel drip grate with convenient front mounted clean out drainage hose
- Cylinder-keyed security lock and magnetic snap-in gasket on each door
- Easily accessible and serviceable slide-out condensing unit
- Readily removable front, rear and side venting louvers
- Automatic, hot gas condensate evaporator
- Extra large, balanced evaporator coil
- 29³/₁₆"d x 34³/₄"h
- Made in the USA



	Width	Beer Columns	Keg Capacity^	HP
KC50N	50"	1	2	1/4
KC59N	59"	2	3	1/4
KC69N	69"	2	3	1/4
KC79N	79"	2	4	1/3
KC90N	90"	2	5	1/3

^Keg capacity based on straight wall kegs

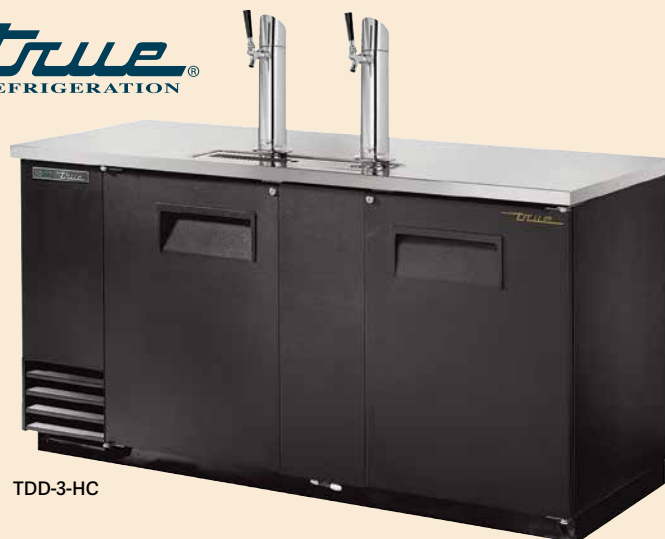
DIRECT DRAW BEER DISPENSERS

- Exterior: Black, powder-coated cold-rolled steel with stainless steel countertop
- Stainless steel interior floor with 1/2" lip
- 3" dia stainless steel insulated beer columns
- Natural refrigerant
- Provides ice cold beer 33° to 38°F
- 1/4 hp
- 5-year labor, 6-year parts, 7-year compressor warranty
- 27¹/₈"d x 37"h



	Width	Doors	1/2 Barrel Keg Capacity
TDD-2-HC	58 ⁷ / ₈ "	2	2
TDD-3-HC	69 ¹ / ₈ "	2	3

True
REFRIGERATION



TDD-3-HC



FOOD SAFETY TIPS AROUND THE BAR

- Prepare garnishes and ingredients with smallwares used only for the bar area. Garnishing tools, small cutting boards, and handheld juice squeezers are all must-haves.
- Store garnishes and condiments between 40° to 80°F in a clean and covered container to prevent contamination. Look for garnish organizers, condiment keepers, and bar caddies to help stay organized and ensure you're stocked for rush periods.
- Prevent contamination from flies and insects. Items like liquor pourers, drink mix containers, covered pitchers, and keg plugs will help.
- Only fresh ice made from potable water should be used. Be sure you have an ice machine and storage bin with enough capacity for your busiest times. And remember, ice is food. Maintain sanitary ice handling during storage, transport and service with dedicated ice totes, ice scoops, and scoop holders.



Walk-in Coolers & Freezers

U.S. Cooler walk-ins are designed with the flexibility to meet your needs. They offer walk-in coolers and freezers, customized to your specifications using extruded polystyrene or foamed-in-place polyurethane.



Fastcooler Quick Ship

- Standard sized walk-in coolers and freezers
- Walk-ins are set up before shipment to assure quality control
- Full line of self-contained, remote, and pre-assembled refrigeration units
- Exceptional quality and customer service



Contact your local sales representative for details.



Amerikooler beats the competition when you need cool, fast! Crafted with only the highest quality materials, the best insulation, and a 50-Year Thermal Warranty backed by Dupont, Amerikooler is a brand you can rely on.



AK COMBO KOOL WALK-INS

The ultimate solution for your customized Cooler & Freezer needs. Designed to fit any shape or size with two or more compartments; side-by-side, nested, split configurations, sectioned spaces, or any other combination you can imagine. With the flexibility of having multiple access points and precision temperature control, storing and retrieving products a breeze. Elevate your cold storage capabilities with AK Combo Kool Walk-Ins.



CUSTOM KOOL WALK-INS

From standard 6' x 6' units to custom warehouses, Amerikooler provides top-of-the-line panels and partners with leading refrigeration equipment providers to offer the most sophisticated cooling solutions available.

Optional Features

- Digital LED thermometers/light switches
- High-security, heavy-duty deadbolt handle latch
- Heavy-duty top performer hinges
- Interior safety release latches & pull handles
- Windows on door or wall
- Kick plates, bumper rails, and much more!

**Stainless
steel
finish**





CONVENIENCE STORE COOLERS

When it comes to reach-in and glass door coolers and freezers for convenience stores, Amerikooler has you covered. Customization, finishes, placement, and performance. Personalize your cooling solution with a range of accessories and upgrades; sliding doors, view ports, strip/air curtains, remote control and monitoring units, and even a natural air purifier that keep products fresh longer.

Convenience Kool is a comprehensive solution catered to your needs, all backed by the highest quality and service of Amerikooler.

AK SERIES 3 QUICK-SHIP WALK-INS

Amerikooler beats the competition when you need cool, fast! Crafted with only the highest quality materials, deluxe AK-XPS Grey insulation, and backed by Dupont's 50-Year Thermal Warranty, these models are a quick, convenient, and cost-effective walk-in option for any business.

- Available models are indoor remote and/or self-contained coolers and freezers in pre-specified sizes
- Choice of single 30" or 36" centered clear door opening on any side
- Smooth aluminum interior floor rated at 700 lb per sq ft of uniformly distributed load
- Floor-less walk-ins are supplied with NSF vinyl screed
- Temperature regulating thermostat heater
- Digital LED thermometer with pilot light switch

Popular Walk-In Cooler and Freezer sizes available.
Standard Sizes:

- 6' x 6'; 6' x 8'; 6' x 10'; 6' x 12'
- 8' x 8'; 8' x 10'; 8' x 12'
- 10' x 10'; 10' x 12'





WALK-IN COOLERS & FREEZERS

Get a Complete Solution Including a Top Quality Walk-In & Refrigeration System



KL2 SERIES

- Indoor self-contained models with 26" wide doors



KL10 SERIES

- Indoor self-contained models in many standard sizes



KOLD LOCKER™

- Indoor & outdoor single compartment self-contained coolers & freezers



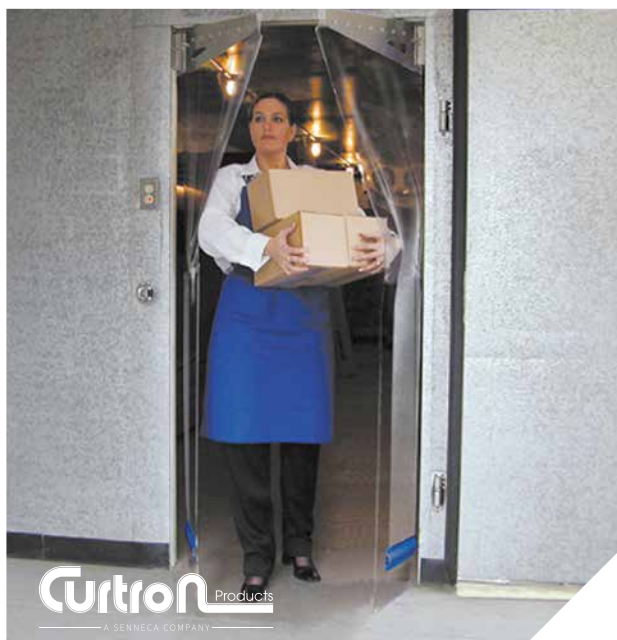
FAST-TRAK®

- Coolers, freezers & combos with unlimited lengths & matching refrigeration systems



FINELINE™

- Custom designed models in any size, shape or finish



POLAR-PRO® SWINGING DOOR

- For walk-in coolers/freezers and personnel doors
- A great alternative to strip doors in high traffic areas
- Stainless steel hardware, self closing, even-plane hinge design with lifetime rust proof guarantee
- Available in clear panels or choose from 5 colors with vision strips
- Standard model is .080" thick clear Polar grade PVC with "no-curl" reinforcement strip
- Universal, inside surface-mount hardware design

PP-C Fits Door Openings from 34" to 60" wide and up to 96" high



M-SERIES STRIP DOOR

- Polar reinforced PVC strips remain flexible to -20°F
- Reduces frost build-up and extends product shelf life
- Lowers refrigeration costs
- Mounting hardware and brackets are easy to install
- Easy to install and replace strips

M108-PR-4080

Fits Doorways up to 36"w x 78"h



ICE MACHINES & STORAGE BINS

- Stainless steel exterior
- Slanted black plastic bin door
- Ice scoop included
- Air-cooled condenser
- Removable air filter
- Undercounter models have 88 lb ice storage capacity
- 3M water filter systems standard
- 2-year parts & labor warranty, 5-year compressor part warranty, with option to purchase up to 5-year parts & labor warranty

Hotel Ice Machine & Dispenser

- 160 lb ice storage capacity
- Single push-chute for easy ice dispensing



Produces half-dice cubes



YR280-AP-161



CYR400P



Produces full cubes

HD350-AP-161

Undercounter - 23½" w x 28½" d x 38½" h	Ice Production*
YR140-AP-161	142 lb
YR280-AP-161	283 lb
Modular - 30½" w x 24½" d x 21½" h	
YR450-AP-161	460 lb
YR800-AP-261	810 lb
Hotel Ice - 23" w x 29½" d x 70" h	
HD350-AP-161	350 lb
Ice Storage Bins	Ice Storage
CYR400P 30½" w x 32¾" d x 41¼" h	396 lb
CYR700P 48½" w x 32½" d x 41" h	700 lb

*Based on 70°F air and 50°F water temperature in a 24 hr period

RESOLUTE ICE CUBERS & BINS

- Stainless steel and ABS plastic construction
- Control panel adjusts ice thickness, cleaning cycle, ice-making phase, cleaning phase, and error codes
- Air-cooled system with removable air filter
- Gravity drain
- Uses R290 refrigerant

Undercounter - 27½" w x 26" d x 38½" h

ICB16080 160 lb Production*/80 lb Storage

ICB28080 280 lb Production*/80 lb Storage

Modular

ICH350 22" w, 350 lb Production*

ICH500 29.9" w, 500 lb Production*

Ice Bin

IB275 22" w, 275 lb Capacity

IB375 29.9" w, 375 lb Capacity

*Ice production based on 70°F air/50°F water in a 24-hour period.

eurolib



DIGITAL MODULAR ICE MAKERS

- Stainless steel construction
- Produces half dice ice cubes
- Stackable
- Air cooled
- Solid state digital controls



MIM360NH

	W x D x H	Ice Production*
MIM360NH	22" x 24.6" x 21"	361 lb
MIM370NH	30" x 24.6" x 21"	361 lb
MIM500NH	30" x 24.6" x 21"	513 lb
MIM650NH	30" x 24.6" x 21"	645 lb
MIM1000NH	30" x 24.6" x 26.7"	1005 lb

*Based on 70°F air and 50°F water temperature in a 24 hour period



SELF-CONTAINED ICE MAKER

- Stainless steel construction
- Produces half dice ice cubes
- Includes ice scoop
- Air-cooled
- Programmable, solid state digital electronic control system



MIM265H 24" w x 24" d x 39" h, 75 lb Ice Storage Capacity, 265 lb Ice Production*

*Based on 70°F air and 50°F water temperature in a 24 hour period





REPLACEMENT WATER FILTER CARTRIDGE

- Filters out dirt, rust and other particles
- 10-microns

76-1199 10" Replacement Cartridge for E-10 Prefilter



SOFT SERVE FREEZERS

- Perfect for soft serve ice cream, frozen yogurt, gelato or sorbet
- Microprocessor control provides access to system settings and additional functions
- Patented high efficiency heat exchanger allows fast freeze down with low energy consumption
- Allows automatic switching of operation modes based on preset schedules
- Maintains product temperature in both mix hopper and freezing cylinder below 40°F
- Automatically prevents product overflow after dispense
- Provides flexibility in dispense rate control
- Increases efficiency during cleaning by heating frozen product in cylinder

- Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

6210-C



SPACEMAN AFORTE

Countertop	W x D x H	Flavors	Servings per Hour
6210-C	11.2" x 25.6" x 29.7"	1	150
6236-C	17.9" x 26.8" x 35.8"	1	400
6235-C	20.9" x 25.6" x 37.6"	2 + Twist	450
Floor Model			
6378-C	20.9" x 27.7" d x 61.5"	2 + Twist	720

HYDROSIFT WATER FILTER ASSEMBLY KITS

- Bacteriostatic filters and granular activated carbon diminish limescale, reduce chlorine/chloramine, and eliminate bad taste and odor
- Keeps ice and beverage equipment operating efficiently
- Reduces maintenance costs
- 100°F maximum temperature on sediment cartridges
- 3/4" NPT water in and out connections
- 3.0 GPM max flow rate
- Single kit includes: single filter assembly with bracket, 1 cartridge filter, 1 male-to-male nipple fitting, male-to-female ball valve, reducing bushing, female tee fitting, pressure gauge and filter wrench



KR-HS1-KIT

KROWNE

KR-HS1-KIT Single Filter, 10,000 Gallon Capacity
KR-HS2-KIT Twin Filter, 15,000 Gallon Capacity
KR-HS3-KIT Triple Filter, 20,000 Gallon Capacity



ICE CREAM MAKER

- Stainless steel exterior with LCD display
- Makes ice cream, frozen yogurt or gelato in a convenient, removable batch bowl
- Built-in compressor means no pre-freezing required
- "Keep cool" feature holds product at the optimal temperature
- 120V, 420W
- 10 1/2" w x 12 1/4" d x 15 1/4" h
- 1-year limited warranty



WCIC25
2 1/2 qt Capacity

WARING
COMMERCIAL

Crathco

SOFT ICE CREAM DISPENSERS

- Delicious soft serve ice cream and frozen yogurt in a compact, countertop machine
- Produces up to 150 cones per hour
- Certified NSF-6 safe for milk
- 2-year parts, 1-year labor & 5-year compressor warranty



1208-000 K-Soft, 1.2 Gallon Total Capacity, 9.4" w x 22.8" d x 27.6" h
1208-002 Karma Gravity, 2.5 Gallon Total Capacity, 14.1" w x 20 1/2" d x 25 1/2" h



1208-002



1208-000



Available in
Natural Gas
and Propane



AGR-24G



AGR-6B



AGR-4B36GR

GAS RANGES

- Stainless steel construction
- Heavy-duty 12" x 12" removable cast iron top grates
- 32,000 BTU top burners, 27,000 BTU oven burners
- Oven temperature range between 175°F to 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Enamel interior oven for easy cleaning with, two adjustable chrome oven racks per section
- 3/4" NPT rear gas connection and regulator provided
- Casters standard
- 31"d x 57 3/8"h
- 1-year parts & labor warranty with option to purchase up to 5-year parts & labor warranty

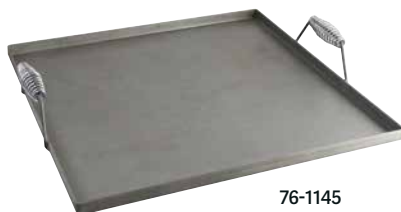


	Width	Top Config.	Oven(s)
AGR-4B	24"	4 Burners	1
AGR-6B	36"	6 Burners	1
AGR-8B	48"	8 Burners	2
AGR-10B	60"	10 Burners	2
AGR-24G	24"	24" Griddle	1
AGR-36G	36"	36" Griddle	1
AGR-2B24G*	36"	2 Burners, 24" Griddle (L or R)	1
AGR-4B36GR	60"	4 Burners, 36" Griddle on R	2
AGR-6B24GR	60"	6 Burners, 24" Griddle on R	2
AGR-6B24RGB	60"	6 Burners, 24" Raised Griddle on R	2

*Add (R) for griddle on right or (L) for griddle on left

DELUXE PORTABLE GRIDDLE TOPS

- For use on commercial range gas burners, open fires, outdoor grills
- Stores in oven
- 3/16" thick steel
- With heat-resistant handles
- 22 1/16" long



76-1145

76-1152 Covers 2 Burners, 10 1/16"w
76-1145 Covers 4 Burners, 22 1/16"w

PORTABLE GRIDDLE TOPS

- Works equally well on gas, electric, or induction range (may scratch glass tops)
- Stores in oven
- 7 gauge steel
- 23" long



76-1155

76-1147 Covers 2 Burners, 14"w
76-1155 Covers 4 Burners, 23"w

ADD-ON GRIDDLE TOPS

- For gas ranges only
- Converts existing range tops into a griddle
- Removable stainless steel grease tray included
- Lift handle provided
- Griddle surface is 7 gauge steel
- Base is heavy-duty angle iron construction
- 27"l x 3"h

76-1150 Covers 2 Burners, 12"w
76-1151 Covers 4 Burners, 24"w



76-1150

76-1151

EQUIPMENT



4601DD

Shown on
optional
casters

400 ULTIMATE SERIES RANGES

- Standard or wavy cast iron grates
- Heavy-duty counter balanced oven door
- Manual gas shut off valve for entire range
- Metal knobs
- 45,000 BTU standard oven base (NAT)
- High efficiency snap action oven thermostat
- Choice of electric oven base with gas top (Hybrid)
- All enameled covered oven with lift-out bottom
- Stainless steel construction
- Factory installed regulator
- Standard 22½" flue riser with heavy-duty shelf
- Optional spark ignition and flame failure
- 1-year limited parts and warranty

	Width	Burners	Oven(s)	Griddle
4241E	24"	4	1 Space Saver	-
4361D	36"	6	1 Standard	-
4481EE	48"	8	2 Space Saver	-
4481EE-2GL	48"	4	2 Space Saver	24", Left
4601DD	60"	10	2 Standard	-
4601DD-3GL	60"	4	2 Standard	36", Left

Fully Customizable – Choose Your Burners and Grates. Many other configurations available, contact your local sales representative for details.

S SERIES RESTAURANT RANGES

- Patented 28,000 BTU clog-free burners
- 35,000 BTU standard oven
- Stainless steel front rail with closed, welded end caps
- Black enamel oven interior
- Chrome knobs and door handle
- U burner and snap action thermostat
- 24/7 warranty

	Width	Burners	Oven(s)	Griddle
S36D	36"	6	1 Standard	-
S48EE	48"	8	2 Space Saver	-
S48EE-2GR	48"	4	2 Space Saver	24", Right
S60DD	60"	10	2 Standard	-
S60DD-3GR	60"	4	2 Standard	36", Right

Fully Customizable – Choose Your Burners and Grates. Many other configurations available, contact your local sales representative for details.



S60DD

Shown on optional casters



P36A-BBB
Shown on
optional
casters

PLATINUM HEAVY-DUTY GAS RANGES

- Stainless steel front, sides, rear, exterior bottom and 6" adjustable legs
- 36" wide
- Manual controls
- 45,000 BTU oven with standing pilot and thermostat range of 175° to 550°F
- 3-year limited parts & labor warranty

P36D-GGC	Standard Oven, 12" Charbroiler, 24" Griddle
P36D-BTT	Standard Oven, (2) 33,000 BTU Burners, 24" Griddle
P36D-GGG	Standard Oven, 36" Griddle
P36A-BBB	Convection Oven, (6) 35,000 BTU Burners



PLATINUM - THE STANDARD IN SECTIONAL EQUIPMENT BATTERIES

Southbend sectional batteries are designed to withstand the rigors of high-volume restaurants, hotel kitchens and institutional kitchens. Heavy-duty ranges, griddles, charbroilers, stock pot ranges, fryers and broilers can be combined for a 100% custom line-up to fit the needs of any high-volume operation.

Platinum 36" Sectional Charbroiler (P36A-CCC):

96,000 BTU Charbroiler with removable cast iron grates and uniform cooking surface up to 600°F, can be mounted on any base. Field convertible from cast iron radiants to lava rocks.

Infrared Pass-Thru Cheesemelter (P36-CM-PT):

40,000 BTU. Dual valve control for left and right operation. 5 position rack guides.

Platinum 36" Sectional French Hot Tops (P36A-FF):

70,000 BTU (2) 18" French Hot tops that can be mounted on any base. Removable steel plates with center surface temperature up to 900°F at the center. Manual High to Low controls.

Infrared Compact Broiler (P36-NFR): 40,000 BTU. Largest cooking area. 90 second preheat time with no waiting between loads. Cool-touch handle design. 5 position, "Easy Track", counter-balanced rack adjustment and easy roll-out access.

Choice of three shelves: Solid, Tray, or Tubular (available in single or double).

Platinum 36" Thermostatic Griddle (P36A-TTT):

96,000 BTU Thermostatic Griddle with 1" thick griddle plate that provides uniform heat with no cool spots. Optional chrome or grooved griddle surfaces are available.

Removable stainless steel grease drawer for ease of cleaning.

Heat resistant handle.

Continuous 9" front rail standard – optional 7¼" front rail with square belly bar.

Stainless steel cabinet base with dual side-by-side removable doors and optional shelf.

Front and Rear gas connection are standard.



Features and Specifications

- Largest variety of sizes to choose from: 12", 16", 24", 32", 36" and 48"
 - Ranges can be mounted on cabinet, standard or convection oven, refrigerated base or TruVection base
 - Heavy, solid stainless steel removable shelf standard with shelf risers
 - FRONT and REAR gas connections
 - Standing oven pilot ignition on standard and convection oven bases
 - Porcelain oven interior standard, optional stainless steel interior
 - Heavy-duty cast iron split grates, flush top design
 - 45,000 BTU standard and convection oven bases
 - 45,000 BTU PyroMax cast iron open burners
 - Deepest standard oven capacity
 - Cool-to-the-touch door handle
 - Stainless steel front
 - Stainless steel front and sides on flue riser
 - Stainless steel base, sides and burner box standard
- Warranty**
- 2-year warranty on operational parts, 1-year labor, 24/7 warranty
 - Lifetime warranty on burners against clogging
 - Lifetime warranty on legs

FREE BATTERY DESIGN ASSISTANCE

Options & Accessories

- Electronic oven pilot ignition available (must be specified)
- Spreader cabinets
- Flue risers w/shelves
- Extra deep 42" model
- Stainless steel work top
- Belly bar
- Pressure regulators
- Stainless steel rear
- Stainless steel enclosures under shelves or broilers
- Continuous front rails
- Overlapping griddle
- Extra oven racks
- Heavy-duty casters
- Caster frames

24/7 warranty is effective on all Southbend Equipment.

EQUIPMENT

BLACK DIAMOND GAS RANGES

- Stainless steel front, backriser, shelf and feet
- 3/4" thick polished steel griddle plate (ranges with griddles listed below)
- 250° to 550°F temperature range
- Steel liner on door and sides with a porcelain oven liner
- Each burner has an individual standing pilot light and control knob
- Includes 2 removable and adjustable oven racks



12" x 12"
removable
cast iron
top grates



	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



BDGR-3624G/NG

IMPERIAL

GAS RANGES

- Stainless steel front and sides
- Stainless steel backguard and high shelf
- Removable heavy-duty oven door
- Porcelainized oven interior
- 5" stainless steel landing ledge
- Cast iron top grate -12" x 12" sections
- 100% safety oven pilot
- 1 chrome plated rack per standard oven
- 1-year parts & labor limited warranty



IR-10

	Burners	Oven	Width	BTU
IR-6	6	1	36"	227,000
IR-10	10	2	60"	350,000

IMPERIAL

INFRARED GAS SALAMANDER BROILER

- Stainless steel top, bottom, front and sides
- 4-position adjustable grid with individual left and right gas controls
- 35,000 BTU infrared burner with a protective screen
- Rack assembly raises lowers and extends forward for loading and unloading
- Large capacity broiler pan fits under the broiler grid
- 1 year parts and labor warranty

ISB-36 36" wide



PLATINUM SERIES INFRARED CHEESEMELTERS

- Stainless steel construction
- Dual valve controls
- 90 second preheat time with no waiting between loads
- 10,000 BTU infrared burners
- Removable crumb tray
- 5 position rack
- Standard mount on the flue riser of a sectional and/or restaurant range
- 3-year limited parts & labor warranty

P24-CM	2 Burners, 24" wide
P32-CM	4 Burners, 32" wide
P36-CM	4 Burners, 36" wide
P48-CM	6 Burners, 48" wide
P60-CM	6 Burners, 60" wide
P72-CM	8 Burners, 72" wide



P36-NFR



P36-CM

BROILER SALAMANDERS

- Stainless steel construction including radiants
- Dual valve controls
- 5 position, "Easy Track", counter balanced, rack adjustment
- Cool touch handle design
- Flue riser mount standard
- Chrome plated cooking grates
- Burners run front to back for better zone control
- 10,000 BTU infrared burners
- 2-year limited parts & labor warranty



Radiant

P36-RAD	4 Burners, 36" wide
P48-RAD	6 Burners, 48" wide

Infrared

P36-NFR	4 Burners, 36" wide
P48-NFR	6 Burners, 48" wide



SMART-TOUCH COMBI OVENS

- 10" smart touch screen
- Flat Screen tempered glass operational systems
- Automated cabinet monitoring to maintain cooking temperature, humidity and load size
- Programmed multi-stage cooking, manual cook, core probe cooking, cook and hold
- 8 fan speed balance reverse
- Perfect humidity control
- Sub-divided heating system for maximum recovery
- Smart touch rack timing for mixed load batch cooking, banquets, buffet and a la carte restaurant service
- USB storage
- Cleaning based on soil and usage to include automatic shut down and unlock when finished
- Can use non-proprietary liquid professional Combi cleaners and rinse agents
- Automatic reminder to add cleaner/rinse to tanks when low
- 1-year parts & labor warranty, with option to purchase up to 5-year parts & labor warranty



	W x D x H	GN Pan Cap.	Shelves
AEC-0511E	30" x 34" x 28"	5	5
AEC-0711E	30" x 34" x 35"	7	7
AEC-1011E	30" x 34" x 41"	10	10
AEC-0621E	35" x 42" x 36"	12	6
AEC-1021E	35" x 42" x 48"	20	10



AEC-0511E



HYDROVECTION™ OVENS

- Unites convection cooking with humidity for faster results and 20% greater yield
- Angle iron frame, stainless steel exterior and liner
- Easy access: dual pane, black glass dependent doors open simultaneously with one hand
- Manual control with function selection for hot air, humidity and cool down, plus ability to store 100 recipes
- Hydroburst feature for shot of 100% humidity at any time during the cook cycle
- 4 speed auto reversing fan for gentle to high speed cooking
- Spray hose, sealed stainless liner, and floor drain
- Double stack overall height is only 63.6"
- 38" w x 48 7/16" d x 25 1/2" h, without legs or casters
- 25" legs for single units, or upgrade to the 36" stand with pan slides and storage shelf
- (5) 304 polished stainless steel oven racks
- Also available with Hoodini Ventless technology

Electric

HV-100E SGL Single, 15kW

HV-100E DBL Double, 30kW

Gas

HV-100G SGL Single, 60,000 BTU

HV-100G DBL Double, 120,000 BTU



Helix
Technology

HydroVection



Improve Overall Impressions

- Better flavors & moisture
- More even bake patterns
- Consistent color
- Better caramelization

Why choose HydroVection over a convection oven?

- 30% Faster cook times
- 20% Greater yields
- Better results
- Less expensive
- Compact footprint
- Split door design



Bread on the left baked in HydroVection with Helix Technology. Bread on the right baked in standard convection oven.



Muffin on the left baked in HydroVection with Helix Technology. Muffin on the right baked in standard convection oven.

FULL-SIZE HYDROVECTION OVENS WITH HELIX TECHNOLOGY

- Stainless steel front, top, sides and back
- Simultaneous split door operation
- Touch screen control allows cooking with timer and core probe simultaneously
- Stainless steel interior liner
- Retractable hand shower
- Innovative new Helix Technology forces air into the oven cavity improving product quality while decreasing cooking time
- Each oven accepts (5) 18" x 26" full-size baking pans

HVH-100ESGL
HVH-100GSGL

Electric, 15kW
Gas, 60,000 BTU



MINI ELECTRIC COMBI OVEN W/HOODINI™ VENTLESS HOOD

- Stainless steel interior and exterior
- Cool touch door
- Reversible 9 speed fan
- Easy to use touchscreen control - stores up to 500 recipe programs with 15 steps each
- Multiple cooking modes include hot air, CombiSmart, CombiOptima, retherm, steaming, low-temperature steaming, forced steaming, proofing and preheating
- USB port for data and recipe transfer
- Automatic humidity pulsing
- Internal core temperature probe
- Automated CombiWash

Hoodini™ Ventless Hood

- Removes smoke, odor and moisture from the oven cavity
- Combines catalytic system with condensing system
- No top clearance required
- Door is not on timed lock



No filters to change



BLCT-6E-H 20.2" w x 41.1" d x 45.6" h (with Hood)



MarkV-100 SGL with VLF

MARK V FULL SIZE ELECTRIC CONVECTION OVENS W/HOODINI™ VENTILATION SYSTEM

- Oven compartment has double porcelainized stainless steel liner
- Solid stainless steel doors have dual pane thermal glass windows with single porcelain handle and simultaneous operation
- Single inlet blower wheel powered by a two-speed motor with thermal overload protection
- Solid state controls with temp range of 200° to 500°F
- 60-minute digital timer
- Each section holds (5) 18" x 26" sheet pans
- 38 1/4" w x 36 1/8" d
- 208V, 220/240V, 440V or 480V, 11kW (per section)
- 3-year parts, 2-year labor warranty and 5 years limited warranty on doors

Hoodini™ Ventilation System

- 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
- Hoodini adds 16 1/2" h
- Tested to EPA 202 Standards
- 1-year parts & labor warranty

**Standard Depth**

MarkV-100 SGL with VLF 55 1/8" h, 1/2 hp

MarkV-100 DBL with VLF 55 1/8" h, 1/2 hp

Bakery Depth

MarkV-200 SGL with VLF 57" h, 3/4 hp

MarkV-200 DBL with VLF 70 3/8" h, 3/4 hp

**FULL SIZE GAS CONVECTION OVENS**

- Full angle-iron frame
- Stainless steel front, top, and sides
- Solid state infinite control with digital timer
- 200° to 500°F temp. range
- Accepts (5) 18" x 26" standard full size pans
- 38 1/4" w x 36 1/8" d
- 2 year parts, 1 year labor, and 3 year limited oven door warranty

Check with local utility companies for available ENERGY STAR® rebates

Standard Depth

ZEPHAIRE-100-G-ES-SGL

Single, 45,000 BTU

ZEPHAIRE-100-G-ES-DBL

Double, 90,000 BTU

Bakery Depth

ZEPHAIRE-200-G-ES-SGL

Single, 50,000 BTU

ZEPHAIRE-200-G-ES-DBL

Double, 100,000 BTU



ZEPHAIRE-100-G-ES-SGL



TVGS/22SC
Shown with optional casters



TRUVECTION LOW PROFILE CONVECTION OVENS

- Stainless steel construction with coved, porcelain interior
- Patented, high efficiency, in shot burners
- Available in standard depth
- Dependent doors with windows
- Oven interior light
- Soft Air, two-speed, ½ hp fan motor
- 5-position rack guides and 3 plated oven racks, bottom rack is roller bearing
- Electronic ignition
- Cool down fan mode
- Oven "ready" light
- 6" stainless steel legs
- Can stack up to 3 units or modular equipment can sit on single deck
- 36" w x 37½" d
- 24/7 warranty

Gas - 52,000 BTU/Deck

TVGS/12SC Single, 26¼"h
TVGS/22SC Double, 47¾"h
TVGS/32SC Triple, 69¾"h

Electric - 7.5kW/Deck

TVES/10SC Single, 26¼"h
TVES/20SC Double, 47¾"h
TVES/30SC Triple, 69¾"h



B-SERIES GAS CONVECTION OVENS

- Single - 55" standard height
- 54,000 BTU per deck
- Unibody construction
- "Plug and Play" controls
- Two stage dependent door sealing system with windows
- Electronic ignition and flame failure safety device
- 38" wide
- 1 year parts and labor warranty

BGS/12SC Single Deck, 35¾"d x 55"h
BGS/22SC Double Deck, 37¼"d x 66¾"h
Stacking Kit Includes 6" S/S Legs (Specify Unit)



SLGS/22SC
Shown with optional casters



BGS/12SC
Shown with optional casters

SL SERIES GAS CONVECTION OVENS

- Stainless steel front, top and sides
- 72,000 BTU per deck
- Unibody construction
- Standard depth
- "Plug and Play" controls
- Interior light (standard)
- Fully welded door frames
- Front serviceable
- Two stage dependent door sealing system w/windows
- Patented in shot burners
- Hot surface ignition system
- Electric models also available
- 38" wide
- 2 year parts and labor warranty

SLGS/12SC Single, 38½"d x 57"h
SLGS/22SC Double, 30"d x 65"h





Shown on
optional stand

BLODGETT



HALF-SIZE ELECTRIC CONVECTION OVEN

- Stainless steel front, top, back and sides
- Dual-pane thermal glass window
- 4" stainless steel legs
- 30 $\frac{1}{4}$ "w x 25 $\frac{1}{8}$ "d
- Also available with Hoodini Ventless technology

CTB 208-220/240V

HALF-SIZE DUAL FLOW GAS CONVECTION OVEN

- Stainless steel front, top, sides and back
- Thermal glass window in stainless steel door frames
- Dual flow gas system combines direct and indirect heat
- Solid state thermostat with temperature range of 200° to 500°F
- Five chrome-plated racks, nine rack positions per section
- 30 $\frac{1}{4}$ "w x 25 $\frac{1}{8}$ "d x 35 $\frac{1}{2}$ "h

DFG-50 27,500 BTU



Shown with
optional casters

**Rugged
 $\frac{1}{2}$ hp
2-speed
motor**



GAS CONVECTION OVEN

- Stainless steel exterior
- Porcelainized oven interior for easy cleaning and better browning
- One hand opens and closes both doors simultaneously
- 60/40 doors swing open to 130°
- Five oven racks with 10 rack positions
- 70,000 BTU

ICVG-1 38"w x 41 $\frac{1}{2}$ "d x 64"h

IMPERIAL

IMPERIAL

PROVECTION ELECTRIC OVEN

- Stainless steel exterior with porcelain interior
- Highly sensitive Ametek thermostat control system
- 3 racks, 5 rack positions
- Dependent doors with tempered glass windows
- Cool down feature
- $\frac{1}{2}$ hp 2-speed fan motor

PVE-1 39"w x 42"d x 24"h



Shown with optional stand
and casters

EQUIPMENT



GAS-FIRED MANUAL TILTING SKILLET

- 304 stainless steel welded pan body
- Pan rotates past 90°
- Adjustable thermostat from 175° to 400°F
- Electronic direct spark ignition
- Lid has full width condensate drip shield
- 120,000 BTU natural/100,000 BTU LP

TGSE-2440-9 40 Gallon Capacity

SUPER DECK Y SERIES GAS PIZZA OVENS

- Stainless steel front, sides, top and back
- 2" thick fibrament brick-lined decks
- Adjustable heat control dampers assure balanced top and bottom temperatures
- Temperature range from 300° to 650°F
- Fully insulated
- 120,000 BTU per deck
- Natural or LP gas
- 78"w x 43"d
- 1 year parts & labor warranty

Y-600 Single Deck, 55½"h
Y-602 Double Deck, 66"h



Y-600



TRIO VENTLESS ROTATING PIZZA OVEN

- Stainless steel construction
- Full view glass door with full illumination
- Easy open and close drop down door
- Bakes pizza in as little as 5 minutes
- Holds (3) 18" pizzas
- Ventless convection baking, hood not required
- Jet air exclusive reversing fan system
- Temperature up to 600°F
- Direct baking on nickel coated perforated decks (helps with heat retention)
- Designed for fresh or par-baked doughs
- 22"w x 14"d door opening
- 19" bake area on each nickel plated deck
- 208-240V
- 1-year labor & 2-year parts warranty

RPO3
27½"w x 34"d x 28½"h



**Programmable
touchscreen
control**



JET AIR PIZ SERIES PIZZA OVENS

- Stainless steel inside and outside
- Bakes pizza in 5-6 minutes
- Jet air convection reduces energy costs
- Heavy-duty doors with full view thermal glass
- Triple deck - large baking capacity
- ¾ hp motor
- 2-year parts & 1-year labor warranty



PIZ3

Shown on optional stand

Electric	Dimensions	Capacity	
PIZ3	35½"w x 40½"d x 34¼"h	(3) 18" Pizzas	8.2 kW
PIZ6	47½"w x 44½"d x 36¼"h	(6) 18" Pizzas	13.5 kW
Gas			
PIZ3G	35½"w x 45¼"d x 34¼"h	(3) 18" Pizzas	70,000 BTU
PIZ6G	47½"w x 47"d x 36¼"h	(6) 18" Pizzas	70,000 BTU

EVOLUTION™
BOILER-FREE STEAMER**AccuTemp****ELECTRIC STEAMERS**

- Steamer cavity constructed of reinforced stainless steel
- Cook and variable temperature hold modes
- Easy-to-use digital controls with digital temperature display
- Front-mounted drain valve
- Heavy-duty, field-reversible door
- Cast aluminum heating element is not exposed to water
- Dishwasher-safe one piece wire pan racks, SVT steam collector and distributor panels
- 1-year parts & labor warranty
- Backed by the industry's ONLY Lifetime Service and Support Guarantee

**Connectionless Evolution™**

- E6****D100 Single, Holds (6) 12" x 20" x 2½" Pans
 E6****D100 DBL Double, Holds (12) 12" x 20" x 2½" Pans
 E6****D100 SGL Single, Holds (6) 12" x 20" x 2½" Pans, on Stand

Connected Evolution™

- E6***E100 Single, Holds (6) 12" x 20" x 2½" Pans
 E6***E100 DBL Double, Holds (12) 12" x 20" x 2½" Pans
 E6***E100 SGL Single, Holds (6) 12" x 20" x 2½" Pans, on Stand

Replace **** with Voltage & Phase, i.e. 2083



6-Pan, Connectionless Countertop



12-Pan, Connectionless Double



6-Pan, Connected Single on a Stand

**EVOLUTION™**
BOILER-FREE STEAMER**AccuTemp****NATURAL GAS STEAMERS**

- Cook and variable temperature hold mode
- Steamer powered by a heavy-duty stainless steel blue flame power burner rated at 50,000 BTU
- Easy-to-use digital controls, with digital temperature display
- Steamer cavity constructed of reinforced stainless steel
- Dishwasher-safe SVT steam collector and distributor panels
- Front-mounted condensate tray
- 1 year parts & labor warranty
- Backed by the industry's ONLY Lifetime Service and Support Guarantee

**Connectionless Evolution™**

- N61201D100 Single, Holds (6) 12" x 20" x 2½" Pans
 N61201D100 DBL Double, Holds (12) 12" x 20" x 2½" Pans
 N61201D100 SGL Single, Holds (6) 12" x 20" x 2½" Pans, on Stand

Connected Evolution™

- N61201E100 Single, Holds (6) 12" x 20" x 2½" Pans
 N61201E100 DBL Double, Holds (12) 12" x 20" x 2½" Pans
 N61201E00 SGL Single, Holds (6) 12" x 20" x 2½" Pans, on Stand

CONVECTION STEAMERS

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

Selectable
timed or
constant steam
cooking modes

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



EPXN-3



EPX-5



COUNTERTOP CONVECTION STEAMERS

- 1 compartment
- Electromechanical timer
- Three way power switch (on/off/delime)
- Automatic fill & drain operation
- Automatic generator blow down valve
- stainless steel interior, exterior
- 4" adjustable legs

Gas	Pan Capacity	Output
SX-5G3	3	42,000 BTU
Electric		
SX-3	3	208V/7.5kW
SXN-4	4	208V/7.5kW
SX-5	5	208V/15kW



SX-5



SX-5G3



6070-TT shown stacked.
Pans sold separately

nemco® FOOD EQUIPMENT

HOT HOLD® DRY/MOIST FOOD WARMERS

- Optimize your order-fulfillment speed
- Easier plate-prep assembly
- Hold moist cooked foods without drying it out
- Patented ThermalBreeze™ Technology achieves high energy efficiency
- Each Hot Hold® Warmer can warm up to four different foods at once, with ability to split 50/50 between moist/dry foods or keep all at same humidity-level
- Comes with pre-programmed settings for many menu items
- Food timers visually and audibly indicate remaining window of time for optimal food quality



6070-TT Fits (4) 2½"d Third-Size High-Heat Pans
6070-TF Fits (2) 2½"d and (2) 4"d Third-Size High-Heat Pans



Fully
insulated
cabinet



ATWC-18-P



ATWC-9-P

INSULATED HEATED HOLDING CABINETS

- Stainless steel exterior and interior
- Heating mode with adjustable temperature settings
- Standard models feature proof mode with 10 adjustments for adjusting humidity level
- 1.3" clearance between slides; detachable on standard models, fixed on economy models
- LED display
- Transparent clear polycarbonate door with 90° stay open feature
- Humidifying water tray to prevent loss of moisture and preserve food
- Removable control drawer
- Four casters – two locking, two swivel
- 25 $\frac{1}{16}$ "w x 30 $\frac{7}{16}$ "d
- 1-year parts & labor warranty, with option to purchase up to 5-year parts & labor warranty



	Size	18" x 26" Pan Capacity	Height
Standard - Holding & Proofing			
ATHC-9	½ Size	9	42 $\frac{7}{16}$ "
ATHC-18	Full Size	18	69 $\frac{7}{16}$ "
Economy - Holding Only			
ATWC-9-P	½ Size	12	42 $\frac{7}{16}$ "
ATWC-18-P	Full Size	24	69 $\frac{7}{16}$ "

CRISP 'N HOLD® CRISPY FOOD HOLDING STATIONS

- Great for holding breaded, fried and crispy foods
- Better than a heat lamp; double, triple and even quadruple food holding time with better product quality
- Efficient circular air flow
- Adjustable dividers to hold more than 1 product at a time
- Stainless steel construction
- Electrical mechanical thermostat
- Factory pre-set temperature of 190°F
- Removable modular forced air heating system, oil filter, collection pan and food grate
- 1-year parts & labor warranty



CNH14



CNH12LP

Countertop	W x D x H	Sections	Capacity
CNH14	14 $\frac{1}{4}$ " x 29" x 17 $\frac{3}{4}$ "	2	837 cu in
CNH18	17 $\frac{7}{16}$ " x 33" x 17 $\frac{3}{4}$ "	3	1050 cu in
CNH28	28 $\frac{1}{8}$ " x 29" x 20 $\frac{3}{4}$ "	4	1780 cu in
CNH40	40" x 29" x 20 $\frac{3}{4}$ "	6	2540 cu in
Countertop, Extra-Deep			
CNH14XD	14 $\frac{1}{4}$ " x 33" x 17 $\frac{3}{4}$ "	2	1045 cu in
CNH18XD	17 $\frac{7}{16}$ " x 33" x 17 $\frac{3}{4}$ "	3	1306 cu in
CNH28XD	28 $\frac{1}{8}$ " x 33" x 20 $\frac{3}{4}$ "	4	2196 cu in
Drop-In			
CNH12LP	26 $\frac{5}{16}$ " x 21 $\frac{3}{4}$ " x 5 $\frac{1}{2}$ "	3	910 cu in
CNH18LP	32 $\frac{5}{16}$ " x 21 $\frac{3}{4}$ " x 5 $\frac{1}{2}$ "	4	1271 cu in
CNH28LP	28" x 28" x 5 $\frac{1}{2}$ "	6	1381 cu in
Countertop, Low-Profile			
CNH28LPC	28" x 26 $\frac{1}{2}$ " x 13 $\frac{1}{4}$ "	6	1768 cu in



CNH28LPC

HEATER/PROOFER CABINETS

- Constructed of anodized aluminum extrusion
- Bottom heating and proofing modules are made from die formed aluminum and are easily removed for cleaning
- Controls are simple to operate
- Easy-to-read LED display
- Corner bumpers
- 5" swivel casters, two locking
- 22.83"l x 33.27"d

Half-Size, Insulated	Doors	Height	Rack Positions
HPIC-3414	Clear Polycarbonate	32.74"	14
HPIS-3414	Solid	32.74"	14
Half-Size, Non-Insulated			
HPC-3414	Clear Polycarbonate	32.74"	14
Full-Size, Insulated			
HPIDS-6834	Dutch Solid	67.64"	34
HPIC-6836	Clear Polycarbonate	67.64"	36
HPIS-6836	Full Solid	67.64"	36
Full-Size, Non-Insulated			
HPC-6836	Clear Polycarbonate	67.64"	36



HPIS-3414



HPC-6836

HOTLOGIX ALUMINUM HEATED CABINETS

- Bottom-mounted removable heating unit (models with humidity also have water reservoir)
- Recessed manual dial controls for temperature settings
- Dial controls for humidity settings (HL2 & HL4 models)

- Single-pane tempered glass door set in extruded aluminum frame
- Cabinets come with fixed universal wire slides



29½"d x 24⅞"w	31½"d x 26⅞"w
Non-Insulated	Insulated
HL1-5	HL3-5
HL1-8	HL3-8
HL1-14	HL3-14
HL1-18	HL3-18
HL2-5	HL4-5
HL2-8	HL4-8
HL2-14	HL4-14
HL2-18	HL4-18

Type	18" x 26" Pan Capacity	Height
Holding	5	31⅞"
Holding	8	40⅞"
Holding	14	58⅞"
Holding	18	70⅞"
Humidified Holding	5	31⅞"
Humidified Holding	8	40⅞"
Humidified Holding	14	58⅞"
Humidified Holding	18	70⅞"



HL1-18

GARDENCHEF® HERB & MICROGREEN GROWING CABINETS

- Have fresh herbs or microgreens in as little as seven days, grown hydroponically or with traditional potting soil
- Touchscreen controls for setting up to 40 plant selections, watering and lighting cycles, and monitoring water quality for each growing zone
- All stainless steel construction
- Roll-out drawers for easy access and harvesting your greens; accommodate standard 10" x 20" growing flats and germination domes up to 7" high—full set included
- 3" casters and four adjustable leveling legs
- 28¼" deep



	Growing Zones	Growing Flat Capacity	Doors	W x H
GC11	1	2	1	37½" x 33¼"
GC12	2	4	2	66¾" x 33¼"
GC41	4	8	1	37½" x 79"
GC42	8	16	2	66¾" x 79"



GC42

CLASSIC CARTERS SERIES BANQUET CARTS

- Exceptionally even heat distribution with fast heat-up and recovery
- Features include fully removable blower heater, lapped corners for easy cleaning and welded unibody assembly for exceptionally long life
- 300 series stainless steel construction
- Full perimeter bumper
- 6" casters, two braking



Covered Plates

Plates up to 10½"	W x D x H	Capacity
BB40	32" x 30½" x 46¼"	48
BB48	32" x 30½" x 54"	60
BB60	40½" x 30½" x 46¼"	72
BB72	40½" x 30½" x 54"	90
BB96	50¾" x 30½" x 54"	120
BB120	50¾" x 30½" x 64¾"	144
BB150	61½" x 30½" x 64¾"	180
BB200D	61½" x 30½" x 71½"	200

Plates up to 12"	Capacity
BB96X	120
BB120X	144
BB150X	180

Plates up to 12¾"	Capacity
BB96XX	120
BB120XX	144
BB150XX	180



BB96



Stagionello, Maturmeat, Pesciugatore, and Affinacheese Cabinets:

pH-controlled cabinets with a seasoning, drying, smoking, and cooking system.

Designed, manufactured, and patented 100% in Italy. They allow you to produce genuine, traditional, and safe meats in an environment with HACCP.



Stagionello® SALAMI CURING DEVICE

STAGIONELLO® CABINETS

- Integrated patented pH control and method systems for salami curing and cooking



Stagionello®

AFFINACHEESE® CABINETS

- To age, dry, and season all types of cheeses
- Their patented technology makes the process of aging a cheese quick and dependable through pH control



Stagionello® MEAT MATURING DEVICE

MATURMEAT® CABINETS

- Integrated patented pH control and method systems for meat maturation and dry aging



Stagionello® FISH CURING DEVICE

PESCIUGATORE® PATENTED CABINETS

- For fish smoking maturation, drying, and cooking with natural pH control



PRIMEAT® MEAT DRYER CELLAR

PRIMEAT® CABINETS REFRIGERATED SYSTEMS

- Patented control Climatouch® life
- Allows you to conserve for short or medium periods of already dry aged or fresh meats



GAS PASTA COOKER & RINSE STATION

- Stainless steel exterior cabinet & tank
- Complete self-contained work center requires less than seven feet of floor space
- Solstice burner technology, no blower or ceramics
- High efficiency design
- Self cleaning burner & down draft protect
- 12 gallon water capacity
- 14" x 18" cooking area

SSPG14 Pasta Cooker
SSRS14 Rinse Station



GAS & ELECTRIC RETHERMALIZERS

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

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



TUBE FIRED GAS FRYERS

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

VF35-ES 15½" w x 32" d x 46½" h,
35 lb Oil Capacity, 70,000 BTU
VF-65S 19½" w x 34" d x 52¾" h,
65 lb Oil Capacity, 95,000 BTU



ELECTRIC FRYER

- Stainless steel tank, front, door, sides, and splashback
- Electric thermostat maintains 200° to 375°F
- 6" adjustable legs
- 15½" w x 25" d x 41¾" h

E35S 35 lb Oil Capacity



Two twin size baskets

SOLSTICE™ FRYERS

- Stainless steel tank, front, door and sides
- High temperature safety switch
- 14" x 14" or 18" x 18" fry area
- 1¼" full port drain valve
- 9" adjustable legs
- Removable basket hanger
- Drain line clean out rod
- Choice of 2 twin baskets or 1 full basket

Electric	Gas	
SE14S	SG14S	40-50 lb Oil Capacity, SG14S - 110,000 BTU
SE18S	SG18S	70-90 lb Oil Capacity, SG18S - 140,000 BTU

Electric Fryers

- Fixed heating elements for ENERGY STAR® performance
- Solid state thermostat
- 208, 220, 240V

Gas Fryers

- Separate manual gas shutoffs
- Self cleaning burner and down draft protection
- Millivolt thermostat



SE14S
Shown with optional computer controls and casters





Shown with
optional casters

SOLSTICE SUPREME REDUCED OIL VOLUME RACK FRYER WITH FILTRATION

- Specialize in cooking fresh breaded bone-in chicken
- Less oil usage equals less oil expense
- Lift assist system with 5 slot rack holder
- Tray hooks make loading/unloading racks easier
- Stainless steel tank and cabinet
- 1½" full port drain for fast draining
- Drain valve interlock
- 10 GPM filter pump
- 9" adjustable legs for leveling fryer
- 76 lb oil capacity

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



SOLSTICE™ SUPREME GAS FRYERS

- Stainless steel tank, cabinet, front, doors and sides
- Solstice™ burner technology, no blower or ceramics
- Self cleaning burner and down draft protection
- Solid state t-stat with melt cycle and boil out mode
- Matchless ignition with DVI (drain valve interlock)
- Heavy-duty ¾" bottom door hinge
- 1¼" full port drain valve
- Separate manual gas shutoffs, for front servicing
- Integrated flue deflector
- Drain line clean out rod



- Tube rack
- Drain extension
- 9" adjustable legs

	Oil Capacity	BTU
SSH55	40 to 50 lb	80,000
SSH60	50 to 60 lb	80,000
SSH60W	50 to 60 lb	100,000
SSH75	75 lb	105,000



SOLSTICE REDUCED OIL VOLUME FRYERS

- Cooks like a 50 lb fryer with just 30 lb of oil
- Provides full 4" cook depth
- Stainless steel tank, cabinet, front, door, and sides
- Includes fryer crumb scoop, filter shovel scoop, 10" x 20½" filter media starter pack, fryer cleaning brush, drain clean out rod, a removable basket hanger and two twin-size fry baskets
- 9" adjustable legs for leveling fryer
- "Filter soon" production monitor tracks cooking activity per frypot, and indicates when filtration is needed

SELV14 Electric
SSHV14 Gas



SSHV14



MEGAFRY FRYER

- Stainless steel tank, front, door, sides and backsplash
- Solstice burner technology
- Solid state t-stat with melt cycle and boil out mode
- 1¼" full port drain valve
- Manual gas shutoffs and rear gas manifold connection
- 11" adjustable legs
- Drain line clean out rod and cleaning brush

SGM24 140-150 lb Oil Capacity, 165,000 BTU



VALYR[™]
BY STRATA GPO

GAS EQUIPMENT



Fuel Your Success with Gas-Powered Excellence: Elevate Efficiency, Precision, and Flavor!



Fryer, Gas, 50lb,
120kBTU, NG
VALGF-120NG

- Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Cabinet is constructed with a stainless steel front and door with galvanized sides and back



Range, Gas, 36in,
6-burner, 210kBTU, NG
VALGR-36NG

- Stainless steel front, backriser and shelf
- 30,000 BTU/hr top burners with lift-off heads
- 12" x 12" cast iron removable top grates
- Individual pilot light for each burner
- Spring loaded door with cool to touch s/s handle
- Removable crumb tray for easy cleaning
- 6" stainless steel adjustable legs
- 3/4" rear NPT gas connection

Valyr Part #	Description
VALGF-120LPG	Fryer, Gas, 50lb, 120kBTU, LP
VALGF-120NG	Fryer, Gas, 50lb, 120kBTU, NG
VALGR-36NG	Range, Gas, 36in, 6-burner, 210kBTU, NG

www.valyr-equipment.com | Call Your Dealer for Pricing!





BDGF-150

BLACK DIAMOND GAS FRYERS

- 16 gauge stainless steel tank
- Cabinet is constructed with a stainless steel front and door with galvanized sides and back
- Thermostat range 200° to 400°F
- Includes two nickel-plated oblong wire mesh baskets
- Standing pilot light
- 6" adjustable legs
- 30¼"d x 53½"h
- Available in Natural (NG) or Propane (LPG) Gas



Admiral Craft
Equipment Corp.

BLACK♦DIAMOND®

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



GAS FRYER

- Stainless steel front, sides, door, basket hanger & frypot
- Snap action thermostat
- Includes: fine mesh crumb screen & 2 nickel-plated baskets
- Open pot
- 140,000 BTU
- 6" legs
- 14" x 14" frying area
- 15½"w

IFS-50-OP
50 lb Oil Capacity

IMPERIAL

GAS FRYERS

- 2 nickel chrome wire mesh fry baskets included
- Invensys® thermostat: 200° to 400°F
- 2-year parts, 1-year labor & 5-year fry pot warranty

- 6" adjustable legs
- Specify Natural gas (NAT) or Propane (LP)
- 120V

GRINDMASTER

	Oil Capacity	BTU
FMS403	40 lb	90,000
FMS504	50 lb	120,000
FMS705	70 lb	150,000



FMS403

Cool zone in
fry tank



VENTLESS FRYER WITH AUTO-LIFT & CABINET BASE

- Entirely self-contained
- Include two full-size, rear hanging fry baskets
- Two automatic basket-lifting mechanisms, each controlled by a push-button automatic reset timer
- Automatic oil temperature control ensures consistent precise temperatures
- Heavy-duty stainless steel flat bar element with a low watt density for longer oil life
- Frypot is constructed of heavy-duty stainless steel and robotically welded for durability
- Solid state programmable temperature and time controls
- 208/240V
- 15⅜"w x 43⅞"d x 76⅞"h

WVAE-55FC 55 lb Oil Capacity



EQUIPMENT



ATFS-50

**Welded
stainless
steel tank**

COOK RITE GAS FRYERS

- Stainless steel exterior/interior
- High quality millivolt thermostat
- 4" casters standard
- Heavy-duty burners with standing flame
- Nickel plated baskets with coated handles included

- Wire crumb rack and basket hanger standard
- 5-year full vessel warranty, 2-year parts & labor warranty, with option to purchase up to 5-year parts & labor warranty

ATFS-35ES*	35 lb Oil Capacity, 3 Burners, 60,000 BTU
ATFS-40	40 lb Oil Capacity, 3 Burners, 102,000 BTU
ATFS-50	50 lb Oil Capacity, 4 Burners, 136,000 BTU
ATFS-75	75 lb Oil Capacity, 5 Burners, 170,000 BTU

*ENERGY STAR®



PORTABLE FRYER FILTERS

- Filter pan and pump assembly enclosure are constructed of polished stainless steel
- All other surfaces are nickel-plated finish
- 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
- Available for gas or electric



P14	55 lb Oil Capacity
P18	75 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
- 1 1/4" full port drain valve
- Two twin fry baskets (regular mesh)
- Tube rack
- Removable basket hanger
- 6" adjustable legs



	Oil Capacity	BTU
40AV	35 to 40 lb	70,000
70AV	65 to 80 lb	95,000

Shown on optional casters

ADJUSTABLE HEIGHT PLATE FRYER CASTERS W/BRAKES

- Adds up to 9 1/2" of total height
- Grease-resistant, non-marking, polyurethane wheels with brakes
- 200 lb per caster capacity
- Set of 4

FPCF353	3" Caster with 3 1/2" Square Plate
---------	------------------------------------

UNIVERSAL SQUARE PLATE CASTERS W/BRAKES

- Multiple bolt holes to fit most food service equipment
- Grease-resistant, non-marking, polyurethane wheels with brakes
- Temperature range: 14° to 212°F
- Set of 4

250 lb/Caster Capacity	Heavy-Duty, 500 lb/Caster Capacity
FPCST355 3 1/2" Square Plate	FPCST5HD 4" Square Plate
FPCST5 4" Square Plate	

UNIVERSAL CASTERS FOR POSTS

- Heavy-duty, 5" dia swivel casters, 2 with brakes
- Set of 4

FCAST5	220 lb/Caster Capacity
--------	------------------------



FPCF355



FPCST355



FCAST5



FPCST5HD

1880
HOSPITALITY



E-Z GRIP® & E-Z GRIP® PLUS FRYER BASKETS

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

E-Z Grip® Plus Basket

- Patented corner protection and double front hook construction dramatically extends the life of the basket

E-Z Grip® Baskets

225-1052	5¼" x 13¼" x 5¼"
225-1026	6½" x 12⅞" x 5⅝"
225-1061	6½" x 13¼" x 6"
225-1072	8⅜" x 17⅞" x 6"
225-1066	9¼" x 13¼" x 6"
225-1073	12¼" x 13" x 5¼"

E-Z Grip® Plus Baskets

225-1071	5¼" x 17⅞" x 6"
225-1070	6½" x 13¼" x 6"
225-1069	6½" x 12⅞" x 5⅝"
225-1100	8⅜" x 17⅞" x 6"



225-1052



225-1026



225-1069

THE BASKET BORDER™ BASKET DIVIDERS

- Converts a standard fryer basket into a multi-compartment basket
- Keeps different foods separate and helps maintain portion control
- Nickel plated

226-1132	Fits 5⅝" w x 6½" h Baskets
226-1146	Fits 6" w x 6½" h Baskets
226-1147	Fits 5⅝" w x 5⅝" h Baskets



226-1132



Fryer Basket
not included

STANDARD FRYER BASKETS

- Nickel plated
- Front hook

225-1000	5⅝" x 11" x 4⅞"
225-1010	5¼" x 13¼" x 5¼"
225-1001	6½" x 12⅞" x 5⅝"
225-1060	6½" x 13¼" x 6"
225-1002	8¼" x 17⅞" x 6"



225-1000



225-1001



FRYER BASKETS

- One-piece construction, non-welded structure
- High-temperature resistant colored plastic handle

Chimichanga/Burrito Fry Basket - 18/8 Stainless Steel

FB-03 11½" x 6" x 3⅞", 8" Handle

Standard Baskets - Nickel Plated

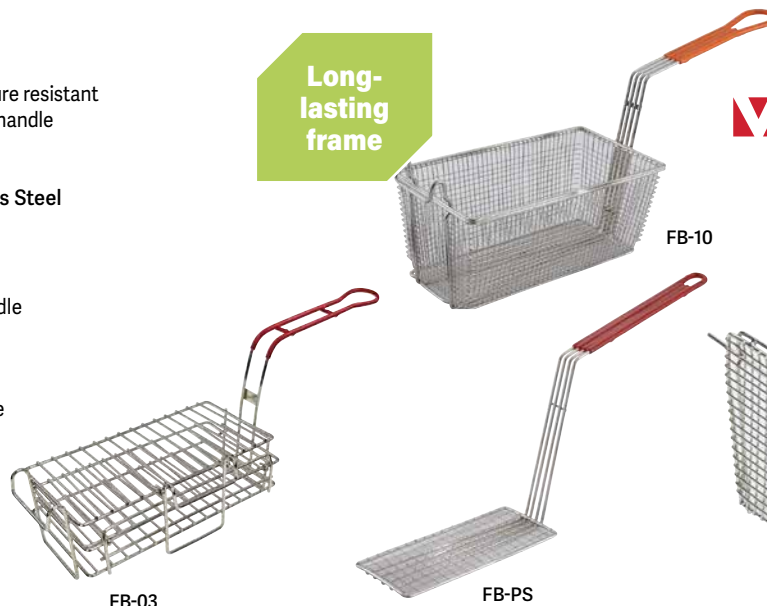
FB-05	11" x 5⅝" x 4¼", 10½" Black Handle
FB-10	12¼" x 6½" x 5¼", 10½" Orange Handle
FB-25	12⅞" x 6⅝" x 5¼", 10½" Red Handle
FB-20	13¼" x 5¾" x 5⅝", 10½" Blue Handle
FB-30	13¼" x 6½" x 6", 10½" Green Handle
FB-35	13⅝" x 9½" x 6⅝", 10½" Gray Handle
FB-40	17" x 8⅜" x 6", 12" Yellow Handle

Basket Presses

FB-PB	Fits FB-30, Red Handle
FB-PS	Fits FB-10 & FB-20, Red Handle

Basket Divider

FB-DIV	Fits FB-10, FB-25 & FB-30
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FB-03

FB-PS

FB-10

FB-DIV

Long-
lasting
frame





SPECIALTY FRY BASKETS

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

TB-25	Tortilla Shell, 6¼" dia, 25" Handle
TB-22	Triangular Taco Salad Bowl, 18" Handle
TB-20	Round Taco Salad Bowl, 18" Handle
TB-18	(18) 6" Tostada Shells
TB-8	(8) 6" Taco Shells
CKCF-BSK	8 Cutlet Slots, 12¼" x 5¾" x 3¼", 10½" Handle



FRYER DRAIN ROD

- Used to push through crumbs and other debris when they clog the fryer drain
- Stainless steel

FDR 5/16" dia



FRYER FILTER PAPER

- Remove impurities and help prolong the life of your oil
- Available in all size options to fit OEM specifications
- Contact your sales representative to determine the correct filter size



SMART-TABS® FRYER CLEANER

- Concentrated fryer boil-out tablets contain nanoscience technology to deliver cleaning agent deep into the microscopic grooves of stainless steel
- Removes carbon build-up from fryer walls, heating elements and thermostat
- Pk (32) 2¼ oz tabs

DST32



FILTER CONE & HOLDER

- Filter cone removes particles from shortening

FC-10-3	Cones, 10" dia, Pk 10/50 ea
FCH-10-1	Holder for 10" Cones



FILTERBRITE® FILTER POWDER

- Includes 8 oz scoop
- 60 applications per box

BR20 13 lb Box



FRYER SPLASH GUARD

- 18 gauge stainless steel
- For use on left or right side of fryer
- Prevents injury from splashing oil

26-5597 20½" w x 17½" h

**FRYER CLEANOUT ROD**

- Handle to first bend: 10"; first to second bend: 11"; second bend to end: 10"

72-1131 31" long

**REPLACEMENT PILOT TUBE**

- Copper-clad steel
- Includes compression nut and ferrule
- Bendable

51-1475 ¾" dia x 24" long



175-1201



801-3914

FRYER FILTER ENVELOPES

- 1½" hole

175-1201 14¼" x 22½"

801-3914 14¾" x 22½"

85-1125 18½" x 20½"

Pk

45

100

100



85-1125

**REPLACEMENT BROILER RADIANTS**

- Cast iron

24-1039 22" l x 3¾" w x 3¼" h with ½" Lip

24-1040 19½" l x 3¾" w x 3¼" h



24-1039



24-1040

**GAS EQUIPMENT REPLACEMENT PARTS****Pressure Regulators**

52-1011 ¾" dia, Natural Gas

52-1012 ¾" dia, LP

Gas Valve

52-1075 ⅛" NPT x ¾"-27"

Plastic Valve Knobs

22-1151 2½" dia, Off/On, Black

22-1019 2⅞" x 1", Flat, Black

22-1014 1¼" dia, Off/Pilot/On, Beige

22-1027 2¼" dia, 200° to 400°

22-1106 2" dia, Pointer

22-1164 2" dia, Off/On, Chrome

22-1200 1⅞" x ⅞", Flat, Aluminum

22-1432 2⅞", Red

22-1464 2" dia, Off/On, Chrome

22-1653 2½" dia, Indicator, Chrome/Black/Red



52-1012



52-1075



22-1151



22-1027



22-1200



22-1019



22-1106



22-1464



22-1014



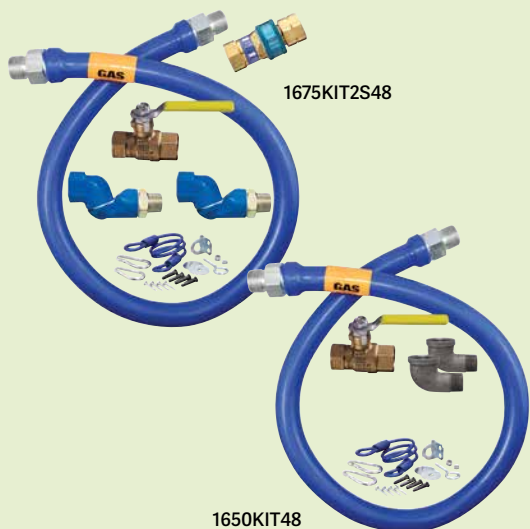
22-1164



22-1653

DISCOVER THE DORMONT DIFFERENCE

- #1 Industry Specified Connector
- Every Hose 100% Leak Tested
- Exceeds ANSI & CSA Standards
- Only ISO 9001-2015 Registered Manufacturer of Gas Connectors. 1993
- Inventor of Stainless Steel Gas Connector
- Over 180 Million Safe Installations
- Manufacturing for 70 Years
- Imported From Export, Pennsylvania



BLUE HOSE® GAS CONNECTOR KITS

- An alternate option for imported gas connectors, manufactured at Dormont
- All kits feature StressGuard® rotational fittings, stainless steel corrugated tubing, stainless steel braid, and an antimicrobial PVC coating
- Coil restraining device, full port gas ball valve and (2) 90° street elbows
- Meets the updated ANSI Z21.69 code
- Swivel Max® increases the range of motion to enable easier movement of castered equipment from side-to-side, back and forth and angles
- SnapFast®, the only push-to-connect quick disconnect (QD) fitting designed for commercial kitchens, makes it easier and faster to service and move gas equipment for cleaning and maintenance, includes a thermal shut-off for added safety

3/4" x 48"
1675KIT48
1675KITS48
1675KIT2S48
1/2" x 48"
1650KIT48
1" x 48"
16100KIT48

Kit w/SnapFast® Quick-Disconnect
Kit w/SnapFast® Quick-Disconnect & Swivel MAX®
Kit w/SnapFast® Quick-Disconnect & 2 Swivel MAX®

Kit w/SnapFast®

Kit w/SnapFast®



SWIVEL MAX® THE MAXIMUM MOVEMENT SWIVEL

- Provides full 360° multi-plane rotational device that significantly increases range of motion of Blue Hose and caster-mounted appliances
- Reduces stress on gas connectors
- Expands aisle space because gas equipment can be moved closer to walls
- Can be used on one or both ends of gas connector
- Replaces rigid street elbows in most installations

SM50 1/2"
SM75 3/4"
SM100 1"



SAFETY QUIK® FITTING

- Maximizes safety
- Quick Disconnect and valve that prevents disconnection while gas is flowing
- Valve handle cannot rotate to an open flow position while disconnected
- Includes internal thermal shutoff within temperature range of 250° to 300°F
- Sold separately and in Blue Hose Kits

CF50 1/2" Inner Diameter
CF75 3/4" Inner Diameter
CF100 1" Inner Diameter



SAFETY-SET®

- Antimicrobial additive inhibits the growth of harmful bacteria, mold, and mildew—critical for peak kitchen safety
- Accommodates 3", 4", 5" and 6" casters
- Open-floor design allows appliance to rest level of the floor to ensure even cooking
- Ensures your caster-mounted kitchen equipment is returned to the precise position beneath ventilation and fire suppression systems
- Great for use with all caster-mounted equipment, salad carts and refrigerators
- Includes everything you need for fast, easy installation
- Satisfies NFPA codes 17A and 96

PS
Withstands 1000 lb of Crush Force



RELIAGUARD® GAS CONNECTOR KIT

- An alternate option for imported gas connectors, manufactured at Dormont
- Uses flexible, durable, and corrosion resistant corrugated 304 stainless steel tubing
- Exclusive flame-resistant gray PVC coating can withstand temperatures up to 350°F
- Meets the ANSI Z21.69/CSA 6.16 fuels gas codes

RG7548 3/4" x 48"





GAS HOSE CONNECTION KITS

- Retail packaged for display racks

GH50KIT36	1/2" ID x 36"l
GH50KIT48	1/2" ID x 48"l
GH75KIT36	3/4" ID x 36"l
GH75KIT48	3/4" ID x 48"l
GH100KIT36	1" ID x 36"l
GH100KIT48	1" ID x 48"l



GAS CONNECTOR KITS

- Complete kits include: gas connector, quick disconnect, shut-off valve, restraining kit, (2) 90° elbows
- Stainless steel hose with antimicrobial PVC-coated protective layer

- Designed to be used with stationary or caster-mounted equipment

Welded construction for added durability

Moveable

M7536K 3/4" ID x 36"l Hose

M7548K 3/4" ID x 48"l Hose

Stationary

S7536K 3/4" ID x 36"l Hose

S7548K 3/4" ID x 48"l Hose



M7536K



S7548K

KROWNE



MAVRIK GAS HOSE KITS

- 1/2 PSI
- Stainless steel corrugated tube and braiding with PVC coating
- Includes quick disconnect, gas ball valve, 90° elbows and restraining cable with hardware
- Rotational end fitting
- Temperature resistant up to 350°F



801-6554

801-6554	3/4" x 36" long
801-6555	3/4" x 48" long
801-6556	3/4" x 60" long



ALLPOINTS
FOODSERVICE PARTS ADVANTAGE



RELIABILITY BUILT IN™

SAFE-T-LINK GAS HOSE & CONNECTOR KITS

- 3/4" dia x 48"l braided hose with extruded coating

HG-4D-48

Gas Hose, 48" long

HG-4D-48SK

Connector Kit includes: 1 Quick-Disconnect, (1) 90° Street Elbow, 1 CSA-certified Gas Ball Valve, 2 SwiveLinks

HG-4D-48GS-K

Connector Kit Includes: Elbows, Gas Ball Valve, Restraining Cable, Safe-T-Guard Quick Disconnect Valve, SwiveLink Fittings and Installation Hardware



ADVANTAGES OF FLEXIBLE GAS APPLIANCE CONNECTORS

- Improved sanitation and safety. Equipment can be easily moved and cleaned on a regular basis, reducing dirt and grease build-up. That means improved cleanliness and reduced fire hazards. In most traditional installations, there are 6" to 9" of dead space behind stoves and grills. That space is blocked from cleaning and can fill with debris and grease, causing unpleasant odors and attracting insects and rodents.
- Increase aisle work space and decreases the space needed behind equipment.
- Easier movement makes servicing and cleaning easy.
- Longer product life because torsion stress is greatly reduced.



Ventless Hoods are a great alternative for areas that do not lend themselves to traditional hood installations. Whether for historic buildings or tight spaces, this self-contained system is a perfect solution for unique spaces.

VCS 2000 SERIES SYSTEM

- Offers the opportunity to "set up shop" in any well-ventilated room, with a wide variety of equipment to match any menu
- All-in-One — integrated ventless hood and cooking equipment in one, ready-to-use package
- 19 models to choose from
- Made in the USA



Other options available. Contact your local sales representative for details.

MAKING THE IMPOSSIBLE POSSIBLE

Our Universal Ventless Hoods give you the option to use almost any commercial electric cooking equipment such as ovens, fryers, ranges, griddles, hot plates, rethermalizers, woks, steamers, combi ovens, induction hot plates and more!

Finally, the flexibility to choose a wide variety of types and brands of electric cooking equipment!

Made in the USA



HOOD FILTERS

- Stainless steel
- Meets fire code and insurance requirements in all 50 states
- UL Classified 1046
- Meets NFPA 96 Standards
- NSF Certified



801-4150



801-4159

801-4140	16" x 16"
801-4145	16" x 20"
801-4150	16" x 25"
801-4154	20" x 16"
801-4159	20" x 20"
801-4164	20" x 25"
801-4169	25" x 16"
801-4170	25" x 20"



THE BAFFLE BOSS® HOOD FILTER LIFTING TOOL

- The ultimate tool for hood filter removal
- Can be used with most major brand hood filters
- Folds flat for easy storage
- Includes locking pin
- Spring tension locking rod enables fork to be adjusted to five different positions to conform to any hood angle

72-1548 Universal Prongs Adjust from 9 3/4" to 15" Across

VENTLESS HOOD SYSTEMS

- Durable and polished 18-gauge stainless steel construction
- Eliminates the need for roof fans, ductwork, or hanging hoods
- Triple-filtration system with updraft technology designed to trap grease particles, eliminate condensation, and reduce cooking odors
- Approved for use with electric cooking equipment
- Interlocking start feature does not allow the hood and equipment to operate separately
- Color-coded, lighted alert system included ensuring the system is running safely and efficiently
- Available with or without fire suppression (systems without fire suppression will be fire suppression ready for future installation)

Mobile Models

- Feature swivel and lock front casters and back casters for easy portability
- Removable side panels for easy cleaning

Countertop Models

- Countertop design allows for convenient placement
- Removable equipment tray and side panels for easy cleaning

Mobile, with Fire Suppression

VH-24 Fits Equipment up to 24"w

VH-42 Fits Equipment up to 39"w

VH-48 Fits Equipment up to 48"w

Mobile, without Fire Suppression

VH-24-NF Fits Equipment up to 24"w

VH-42-NF Fits Equipment up to 39"w

VH-48-NF Fits Equipment up to 48"w

Countertop

VH-24-C Fits Equipment up to 24"w, with Fire Suppression

VH-24-C-NF Fits Equipment up to 24"w, without Fire Suppression



VH-24

naks NORTH AMERICAN
KITCHEN SOLUTIONS
INCORPORATED



VH-24-C



38103

2-SERIES BACK OF HOUSE HOT FOOD TABLES

- Stainless steel construction includes legs and undershelf
- One piece thermoset well cannot pit or rust
- 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
- Plate shelf and 8" wide cutting board on operator's side
- Made in USA



120V/700W	120V/480W	208V/240V (600/800W)	Wells	Width
38102	38002	38116	2	32"
38103	38003	38117	3	46"
38104	38004	38118	4	61¼"
38105	38005	38119	5	76"

SEALED WELL ELECTRIC TABLES

- Stainless steel legs and undershelf
- Thermostatic controls
- Fiberglass insulation
- 6' electrical cord with insulated plug
- Manifold drain assembly included

SW2H120

SW3H120

SW4H120

SW4H208

SW5H208

2 Wells, 32"w x 30½"d, 1280W

3 Wells, 47½"w x 30½"d, 1920W

4 Wells, 62¾"w x 30½"d, 2560W

4 Wells, 62¾"w x 30½"d, 3300W

5 Wells, 78"w x 30½"d, 4125W



2-well
model shown

Klinger's
TRADING, INC.



EQUIPMENT



Hot Food Station
Shown in Granite

2-SERIES FRONT OF HOUSE FOOD STATIONS

- A great value in mobile serving equipment
- Easy access, fully enclosed clear acrylic breath guard – 12" clearance
- Seamless one-piece 20 gauge, 300 series stainless steel work surface
- Stainless steel plate rest offers a wide, stable area – folds down for easy storage
- Optional storage with doors
- High density fiber glass insulation
- Scratch resistant vinyl clad steel in four colors
- All units 24"d x 35"h

Hot Food Stations

- Each well supplied with 120V element and infinite setting controls
- High density glass fiber insulation
- Spillage pans required – sold separately
- Black
- Made in USA



3 Wells, 46"	4 Wells, 60"
38707	38710
38708	38711
38709	38712

Enclosed Base
Open Storage Base
Storage Base w/Doors



Cold Food Station
Shown in Black

**ALL 2-SERIES FRONT OF HOUSE
FOOD STATIONS
ARE AVAILABLE IN BLACK,
WALNUT WOODGRAIN,
GRANITE AND CHERRY
WOODGRAIN.
ASK YOUR LOCAL SALES
REPRESENTATIVE FOR DETAILS.**



Cold Food Stations

- 20 gauge stainless steel work surface includes NSF2 buffet breath guard
- Non-refrigerated 6" deep well
- Foamed-in-place polyurethane foam insulation
- 1" drain makes cleanup easy
- Black

3 Wells, 46"	4 Wells, 60"
38713	38716
38714	38717
38715	38718

Enclosed Base
Open Storage Base
Storage Base w/Doors

STAINLESS STEEL CABINET BASE CHEF TABLES

- 14 gauge top with stainless steel body & legs
- Available with flat, 5" riser and wood tops
- 24", 30", 36" front to back sizes available
- 18" to 120" lengths
- Hinged door, sliding door, & dual access options



With Sliding Doors, 24"d

CST-2448S	48"w, Single Sided
CST-2460S2	60"w, Dual Access

With 5" Riser, Open Cabinet Base, 30"d

CSTR5-3084	84"w
CSTR5-30120	120"w



CST-2448S



CSTR5-30120

BK RESOURCES



The Industry Leader in
Custom Stainless Steel
Fabrication



Aero has a 75-year history of manufacturing quality foodservice equipment for restaurants, schools, convenience stores, hotels, kiosks, and stadiums. No project is too large or too small for Aero Manufacturing. Aero's commitment to design, quality, and lead times makes Aero the best stainless steel fabricator in operation today.

Contact sales@aeromfg.com for questions and to connect with a sales representative near you.



Why Choose Custom
Millwork from Aero?



Aero's products are proudly made by generations of Millwork Craftsmen, working with the highest-quality materials for front-of-house projects. Aero is proud to work with Fortune 100 Companies and some of the country's most well-known brands, all the way down to mid-size, small businesses, and boutiques. With a team of experts in custom millwork, working with Aero ensures precision and timeliness from fabrication through installation.

Contact sales@aeromfg.com for questions and to connect with a sales representative near you.

EQUIPMENT



ES-CABINET3073



CABINET EQUIPMENT STANDS

- 18 gauge 430 stainless steel
- Marine edge
- 3000+ lb capacity
- Lifetime warranty



ES-CABINET3024	24"w x 30"d
ES-CABINET3036	36"w x 30"d
ES-CABINET3049	49"w x 30"d
ES-CABINET3061	61"w x 30"d
ES-CABINET3073	73"w x 30"d



AIR-PRO® SERIES AIR CURTAIN

- For interior mounting only with door heights up to 8'
- Reduces energy costs substantially
- Re-circulates warm air inside the building
- Housing, grill and nozzle are 300 grade stainless steel
- Built-in high/low switch for 2-speed motor
- 1 year warranty on parts
- 120V, 1/3 hp



AP-2 For 36" to 60" Doors



SPD-20-AL

SERVICE-PRO® SWINGING DOORS

- Satin anodized finish
- 9" x 14" window
- Lightweight and easy to open
- A variety of sizes available

SPD-20-AL	Light Duty, .063" Tempered Aluminum
SPD-30-AL	Medium Duty, .032" Tempered Aluminum Wood Core



EQUIPMENT STANDS

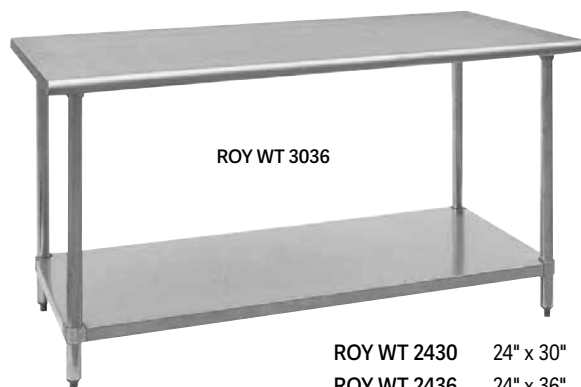
- 18 gauge 430 stainless steel top
- Galvanized legs and undershelf
- 30"d x 24"h



ROY ES 3024	24"w, 700 lb Cap.
ROY ES 3036	36"w, 800 lb Cap.
ROY ES 3048	48"w, 900 lb Cap.

ROY ES 3060*	60"w, 900 lb Cap.
ROY ES 3072*	72"w, 1000 lb Cap.

*6 Legs



ROY WT 3036

WORK TABLES

- 18 gauge 430 S/S top
- Bull nosed edge front and back
- Galvanized undershelf and legs
- Plastic feet
- 34" table height
- Cannot be shipped via UPS



ROY WT 2430	24" x 30"
ROY WT 2436	24" x 36"
ROY WT 2448	24" x 48"
ROY WT 2460	24" x 60"
ROY WT 3030	30" x 30"
ROY WT 3036	30" x 36"
ROY WT 3048	30" x 48"
ROY WT 3060	30" x 60"
ROY WT 3072	30" x 72"



ROY WSH 1224

STAINLESS STEEL WALL SHELVES

- Perfect for adding storage space without using up valuable floor space
- Constructed of durable, 18 gauge stainless steel
- Mounting brackets included



ROY WSH 1224	24" x 12"
ROY WSH 1236	36" x 12"
ROY WSH 1248	48" x 12"
ROY WSH 1260	60" x 12"
ROY WSH 1272	72" x 12"



MICROWAVE SHELVES

- Stainless steel



ROY MS 1824

ROY MS 1824	18" x 24"
ROY MS 2424	24" x 24"



DIGITAL 3-STAGE COMMERCIAL MICROWAVE



- 1.0 cu. ft. capacity, 1000 watts
- Medium duty
- Stainless steel interior and exterior
- Computerized touch control
- 3-stage cooking
- 10 key / 20 memory touch pad
- Unique durable squeeze trigger handle design minimizes door latch failure
- Express Defrost™
- 120V

R-21LTF 20½" w x 16" d x 12⅝" h

SHARP



DIGITAL 1-STAGE COMMERCIAL MICROWAVE



- 1.0 cu. ft. capacity, 1000 watts
- Medium duty
- Stainless steel interior and exterior
- Touch sensitive pads with braille
- 10 memory touch pad
- Unique durable squeeze trigger handle design minimizes door latch failure
- 1-stage cooking
- Express Defrost™
- 120V

R-21LVF 20½" w x 16" d x 12⅝" h

SHARP



DIAL 1-STAGE COMMERCIAL MICROWAVE



- 1.0 cu. ft. capacity, 1000 watts
- Medium duty
- Stainless steel interior and exterior
- 6-minute electronic light up dial timer with auto-cancel
- Timer resets when door is opened during operation
- Unique durable squeeze trigger handle design minimizes door latch failure
- 1-stage cooking
- 120V

R21LCFS 20½" w x 16" d x 12⅝" h



R-22GTF

DIGITAL 3-STAGE COMMERCIAL MICROWAVES



- Heavy-duty
- Stainless steel interior and exterior
- Top and bottom feed
- Double quantity pad
- 3-stage programming
- Unique durable squeeze trigger handle design minimizes door latch failure
- Express Defrost™
- SelectaPower™ and memory check

R-22GTF 1200 watts
R-25JTF 2100 watts

SHARP

TWIN TOUCH™ 4-STAGE COMMERCIAL MICROWAVES

- 0.75 cu. ft. capacity fits (2) ½ pans side-by-side or (1) ½ pan in either direction
- Stainless steel interior and exterior
- Dual control panel design
- Unique durable squeeze trigger handle design minimizes door latch failure
- Rigid interior tempered glass door versus plastic film of competitors
- Top and bottom microwave energy feed
- Computerized control panels and select power
- Manual and memory programming
- 4 stage programming
- Double/triple quantity pads
- Express Defrost™ and counter check
- 17½" w x 13⅝" h x 20½" d

R-CD1200M 1200 watts
R-CD1800M 1800 watts
R-CD2200M 2200 watts



R-CD2200M
Shown stacked



COUNTERTOP EQUIPMENT

HEAVY-DUTY MICROWAVE OVENS

- Stainless steel interior and exterior
- 0.6 cu ft cavity fits a 6" deep ½-size pan
- 100 programmable menu items
- 11 power levels and 4 cooking stages for cooking flexibility
- Stackable
- 3-year warranty



Top Touchpad Controls

Top Touchpad Controls, 16½"w x 21⅝"d x 13½"h

HDC12A2 1200W

HDC182 1800W

HDC212 2100W

Bottom Touchpad Controls, 17⅝"w x 21⅝"d x 15"h

HDC18Y2 1800W

HDC21Y2 2100W

AMANA
COMMERCIAL

Smart USB
connectivity



Bottom Touchpad Controls

ONCUE™ HEAVY VOLUME MICROWAVE OVEN

- Stainless steel interior and exterior
- Ergonomic design for one-touch cooking: Close door and select keypad in one motion
- 0.3 cu ft cavity fits a 6" deep ¼-size pan
- 100 programmable menu items, 4 cooking stages, 11 power levels for consistent, quality results
- Top and bottom magnetrons for even cooking
- 13⅝"w x 19⅞"d x 17⅝"h
- 3-year warranty



AOC24 2400W



AMANA
COMMERCIAL

HEAVY-DUTY STEAMER OVEN

- Stainless steel interior and exterior
- 1.6 cu ft cavity fits two 4" deep full size pans
- 100 programmable menu items
- Touch pad controls
- USB port compatible with standard flash drives
- 11 power levels
- Stackable
- 25⅝"w x 23½"d x 18⅝"h
- 3-year warranty

AMANA
COMMERCIAL

AMSO22
2200W



LOW VOLUME MICROWAVE OVENS

- Stainless steel exterior wrap
- Designed for self-serve applications
- 0.8 cu ft interior accommodates a 12" platter
- 20⅞"w x 15⅞"d x 12¼"h
- 1000W



RMS10TSA Touchpad Controls w/Programmable Menu Items
RMS10DSA Illuminated Dial Timer



RMS10DSA

RC SERIES COMPACT MICROWAVE STEAMER OVENS

- Robust controls provide one touch, easy operation—minimizes staff training, reduces prep time
- Quantity cook pad automatically calculates cook time for two portions
- 100 programmable menu items, 4 cooking stages, 11 power levels
- 1.0 cu ft capacity fits two 4" deep ½-size pans
- 3-year warranty

RC17S2 1700W

RC22S2 2200W

RC30S2 3000W



RC17S2



PGT14

PANINI GRILLS

- Analog temperature controls with grooved or smooth plates
- Heavy-duty aluminum platens
- Heavy-duty commercial hinge system and handle
- The bottom platen has a patented splash guard
- Heavy-duty aluminum platens
- Ergonomically designed control panel provides easy access and visibility to controls and grease drawer
- Top platen leveling system lifts top platen parallel to bottom platen for a full 3 inches before rotating up

10.375"w x 23.3"d x 10"h

PGT7 Grooved
PST7 Smooth

16.5"w x 23.3"d x 10"h

PGT14 Grooved
PST14 Smooth



GX10IG

GRILL EXPRESS™ TWO-SIDED GRILLS

- Heavy-duty, cast iron platens
- Thermostat rated from 175° to 450°F and provides accurate sensing of temperature
- Reliable hinge system provides effortless operation
- Removable grease trough
- Large heat resistant handle for safe operation
- 1-year warranty
- 120V

10" x 10" Cook Surface

GX10IG Grooved
GX10IS Flat

14" x 10" Cook Surface

GX14IG Grooved
GX14IS Flat

PANINI PRESSES

- Non-stick ceramic coated cast iron for easy cleaning and extended life
- Even and fast heat distribution
- Individual timer and temperature controls
- Self balancing upper plate
- Heats up to 572°F
- Equipped with timer and scraping brush
- 19½" x 10" cooking surface



PPRESS2R Ribbed Plates
PPRESS2F Flat Plates



PPRESS2R



WPG250

PANINI GRILLS

- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat to 570°F
- Power and Ready indicator lights
- Heat resistant handles
- Adjustable back feet for easy grease drainage
- Grooved cast iron plates provide even heat distribution and quick cooking time
- Limited 1-year warranty



Slimline Italian-Style Grill - 120V		Cooking Surface	Plates
WPG200	Panini Compresso™	7¾" x 12½"	Grooved
Large Italian-Style Grills - 120V			
WPG250	Panini Supremo™	14½" x 11"	Grooved
WFG250	Tostato Supremo™	14½" x 11"	Flat
Large Italian-Style Grill - 120V			
WFG275	Tostato Supremo™	14" x 14"	Flat
Dual Italian-Style Grills - 240V			
WPG300	Panini Ottimo™	17" x 9½"	Grooved
WFG300	Tostato Ottimo™	17" x 9½"	Flat
Compact Dual-Surface Grills - 240V			
WDG250	Panini Grill	14½" x 11"	Grooved Top/Flat Bottom
WDG300	Panini Grill	17" x 9½"	Half Flat/Half Grooved

COUNTERTOP EQUIPMENT

BELGIAN WAFFLE MAKERS

- Heavy-duty die-cast housing
- Embedded heating elements for precise temperature control
- Rotary feature for even baking and browning
- Audio beep signals when waffle is ready
- Power and ready-to-bake LED indicators
- Single makes (25) 1¼" thick waffles an hour
- Double makes (50-60) 1¼" thick waffles an hour
- 120V

WW180X Single
WW200 Stacked Double



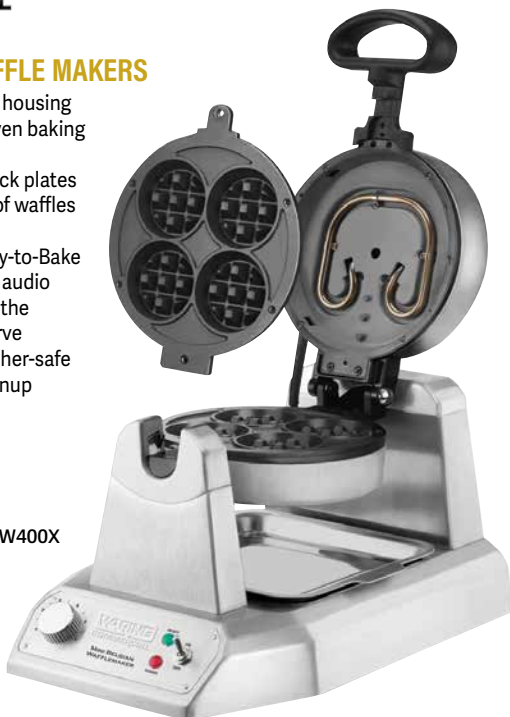
Nonstick plates allow for easy removal of waffle



SPECIALITY WAFFLE MAKERS

- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Power ON and Ready-to-Bake LED indicators, plus audio chime signals when the waffle is ready to serve
- Removable, dishwasher-safe drip tray makes cleanup quick and easy
- 120V

WBW400X



WBW300X Bubble Waffle Maker, Up to 25 Waffles/hr
WMB400X Mini Belgian Waffle Maker, Up to 100 Waffles/hr



MIRAGE® INDUCTION RETHERMALIZERS

- Induction heating means no water required, faster retherm times and better temperature control
- Digital controls set temperature in °F and °C, or use presets for Soup, Crème Soup, Chili, Mac & Cheese
- Includes Vollrath induction ready inset and inset cover
- Requires use of Vollrath induction-ready inset—failure to use insets may damage the unit and will void the warranty
- Includes programmed retherm mode
- Available in Natural (10) or Red (40)
- 120V



Induction Rethermalizers

74701XX 7 qt
741101XX 11 qt

Induction-Ready Insets

88184 7 qt
88204 11 qt



CAYENNE® MODEL 1001 FULL SIZE WARMER

- Features Vollrath's exclusive direct contact heating system for energy efficiency and cool-to-touch exterior
- Thermostatic control supplies power only when needed for maximum efficiency
- Low-water indicator light eliminates guesswork
- Use with up to 4" d food pans
- 120V, 700W
- Made in USA

71001 13¾" w x 21¾" d x 9" h



ROUND COUNTERTOP COOKER/WARMERS

- Designed to cook or hold pre-cooked foods from frozen state
- Ideal for thawing frozen soups and holding them at safe serving temperatures
- Wet operation only
- Stainless steel housing and liner
- 120V

Base Unit Only

RCW-7 7 qt, 1000W

RCW-11 11 qt, 1200W

Soup Package w/Inset, Cover & Ladle

RCW-7SP 7 qt, 1000W

RCW-11SP 11 qt, 1200W

APW
wyott



RCW-7

RCW-11



X-PERT™ SERIES CLASSIC COUNTERTOP WARMER

- Heavy-duty stainless steel housing
- Energy efficient design that keeps hot food at the perfect serving temperature
- Wet operation only
- Fully insulated
- 22 qt capacity
- Holds 1 full size pan (not included)

W-3Vi 120V 120V



RICE COOKER/WARMERS

- Insulated, double wall stainless steel construction
- Automatically shifts to warm mode after cooking
- Moisture cup collects water for no-mess serving
- Trigger handle
- Interchangeable non stick pan from 37560R rice cooker to 37580 rice warmer
- Also cooks grits, oatmeal and mac & cheese
- 120V
- 1 year warranty



Proctor Silex
COMMERCIAL



37560R

Cooker/Warmers

37540 40 Cups Cooked Rice

37560R 60 Cups Cooked Rice, Heated Lid

Warmer

37580 60 Cups Cooked Rice



MOD300TDM

BUILT-IN MODULAR WARMERS

- Each 12" x 20" well is one-piece, deep-drawn, stainless steel construction
- Quick and easy installation in stainless steel countertops
- Infinite control
- For wet or dry operation
- Fully insulated with optional drain



Thermostatically Controlled, w/Drain

MOD100TD 13¾"w, 1 Well

Thermostatically Controlled, w/Drain Connected to Manifold

MOD200TDM 29½"w, 2 Wells

MOD300TDM 43½"w, 3 Wells

MOD400TDM 57½"w, 4 Wells

MOD500TDM 71½"w, 5 Wells



SINAQUA™ SOUPERS

- Spun aluminum exterior construction and high-gloss polycarbonate fascia and tureen liner
- Includes one 18/8 stainless steel soup tureen and lid
- Precision hold and rethermalization functions

- Holding temperatures range from 140° to 200°F
- Rethermalizing temperatures range from 170° to 200°F
- Programmable stir notification
- 100-120V, 800W

SAS041-4 4 qt

SAS081-7 7 qt

SAS081-11 11 qt

CookTek



Active
dry-pan
protection



SAS041-4



SAS081-7

COUNTERTOP EQUIPMENT

DEHYDRATOR

- 10-tray commercial dehydrator, includes 15" x 13½" stainless steel mesh racks
- Stainless steel housing
- Clear-view glass door
- Digital LED display with capacitive touch controls and 5 memory stations
- 120V, 800W
- 14½" w x 20"d x 16½"h
- Limited 1 year warranty

**Concentrate
flavor and
preserve
freshness**



WDH10 Adjustable Temp. Range:
90° to 180°F

**WARING
COMMERCIAL**

**Hamilton Beach
COMMERCIAL**

ACCUVIDE™ IMMERSION CIRCULATOR

- 1200 watt heater keeps up to 8 gallons of water at an even, consistent temperature
- Temperature range of 41°F (5°C) to 203°F (95°C) with display accuracy to 0.1 of a degree
- Cleaning cycle and reminder
- IPX7 construction prevents malfunction if accidentally dropped in water
- Dishwasher safe stainless steel housing
- Adjustable clamp
- 1 Year ExpressCare Replacement Warranty



HSV1000 1200W



**ExpressCare
WARRANTY**

SPECTRUM™ SOUS VIDE CIRCULATORS

- Precise temperature accuracy: +1°F
- Temperature range: 41° to 210°F
- Timer setting range: 5 min. to 99 hours
- LED display: Optional °F / °C, with last temperature and time memory when turned on
- Immersion:
 - Attached clamp adjusts to fit over container
 - Maximum volume capacity: 7.9 gal
- Immersion, Heavy-Duty:
 - Stainless steel construction
 - Easy-to-use solid state digital control panel
- High wattage for faster heating and recovery
- Low water level detection and alarm
- Quick release fastening screw for fast cleaning
- Maximum volume capacity: 7.9 gal
- Thermal:
 - Wire clip on side conveniently holds lid when open
 - Built-in faucet and drain
 - Included tray with 8 slots for cooking multiple vacuum-sealed portions
 - Maximum volume capacity: 7.4 gal.

ESVI-1 Immersion, 900W
ESVI-1800 Immersion, Heavy-Duty, 1800W
ESVC-28 Thermal, 1800W

winco®



AT EXPRESS CONVEYOR TOASTER

- All stainless steel construction with a "cool-touch" insulated top
- Extended super feeder and warming area to allow for high volume production
- Unique warming area keeps toast at the perfect temperature until you are ready to serve
- Small footprint fits into tight counter space
- Self-dispensing bread drawer slides forward for removal of product
- 14¾" w x 17¾" d x 13¾" h
- 120V



AT EXPRESS 300 Slices/hr



**APW
wyott®**

RADIANT CONVEYOR TOASTER

- Variable conveyor speed for optimum toast color and texture
- Toast all types of breads, bagels or muffins
- Super feeder and power saver stand-by control
- Power saver switch reduces energy consumption by 50%
- Stainless steel housing and conveyor belt
- 1½" opening
- 208V, 2840W



XTRM-2 800 Slices/hr



HOLMAN CONVEYOR TOASTER

- Stainless steel construction
- Compact and versatile, requires minimal counter space and delivers perfect toast, bagels, buns, English muffins, frozen waffles and more for about the price of a pop up toaster
- 1½" clearance
- High performance quartz infrared heaters

QCS1-350
350 Slices/hr



- 10" wide belt (2 slices)
- 13¼"w x 18¾"d x 15½"h
- 120V



CONVEYOR TOASTER

- Heavy-duty, brushed S/S construction
- 5 minute heat-up time
- Large 2" opening
- Standby function
- Power On and Toaster Ready indicator lights
- Cool-touch side panels
- 15½"w x 18½"d x 13½"h
- Limited 1-year warranty

CTS1000
450 Slices/hr, 120V



SPECTRUM™ ELECTRIC CONVEYOR TOASTERS

- Heavy duty all stainless steel "Cool-Touch" exterior
- Large 2½" high feeder opening with a 10½" (2-slice) wide conveyor that accepts oversized bagels and Texas Toast
- Extra-wide, curved, front-return chute prevents larger foods items from getting caught up
- Variable conveyor-speed dial control
- Choose between independent or dual-heating elements for added flexibility
- Hold mode saves up to 75% energy during slow periods when unit is not in use and allows quick recovery to temperature
- 14½"w x 16½"d x 16½"h
- 1-year parts and labor warranty

ECT-300 300 Slices/hr



BUN GRILL TOASTER

- Stainless steel construction with nickel-plated steel griddle plate
- Patented "self-leveling" conveyor automatically adjusts to various sizes of buns, bagels, and Texas toast
- Adjustable speed for your desired toasted bun surface and internal bun temperatures
- Butter roller and pan consistently covers buns with the perfect amount of butter
- Fast heat-up allows your operation to react to surges in volume

M-95-2
Up to 865 Bun Halves/hr



- 1-year limited parts and labor warranty
- 120V



MEDIUM DUTY POP-UP TOASTER

- Brushed chrome steel housing
- Electronic browning controls
- Extra-high lift control
- Easy-to-use toasting control
- 225 slices per hour
- Defrost, reheat and cancel buttons
- Removable crumb trays
- Limited 1-year warranty
- 120V

WCT708 Four 1½" Extra-Wide Slots with Self-Centering Bread Racks



HEAVY-DUTY COMMERCIAL TOASTER

- Uniformly toasts regular bread, Texas toast, frozen waffles and many other foods
- (4) 1½" regular slots
- Replaceable industrial heating plates
- Electronic browning controls
- Carriage control lift levers
- Dishwasher-safe crumb tray
- 11½"w x 10½"d x 9"h
- 120V
- Limited 1-year warranty

WCT800
300 Slices/hr, 120V



COUNTERTOP EQUIPMENT

HOLMAN® ULTRA-MAX® COUNTERTOP CONVEYOR OVENS

- Designed for high-volume commercial food service operations with limited space
- Constructed of stainless and aluminized steel
- Air impingement seals in moisture and flavor plus the airflow design bakes more evenly than traditional ovens



Electric

- 6000 watt metal sheathed element
- 18" conveyor belt, 24" baking chamber and 4" product opening
- 30 $\frac{3}{8}$ "d x 20"h
- 208/240V, 6400W

Gas

- 40,000 BTU stainless steel burner
- 18" x 54" stainless steel conveyor belt and 28" baking chamber
- Extra large 3 $\frac{1}{2}$ " opening
- 39 $\frac{3}{16}$ "d x 23 $\frac{3}{16}$ "h

Electric

UM-1833A 37 $\frac{1}{8}$ "w, Stainless Steel Belt

UM-1850A 50"w, Stainless Steel Belt

UM-1850AT 50"w, Silicone Belt

Gas

UM-1854 60 $\frac{3}{8}$ "w, Stainless Steel Belt



Electronic controls with large LED display

UM-1854
Shown on stand,
sold separately.



P44S



P18S

HEARTHBAKE SERIES PIZZA/PRETZEL OVENS

- Electric minute timer with continuous ring alarm and manual shut-off
- Single or double cooking/baking chambers
- Stainless steel exterior
- Unitized, welded, aluminized steel interior



- P18S** 1 Chamber – 22 $\frac{1}{4}$ "w x 17 $\frac{1}{2}$ "h
2 Decks each 17 $\frac{3}{4}$ "w x 17 $\frac{1}{2}$ "d x 3 $\frac{1}{4}$ "h in a Single Bake Chamber
1800 watts at 120V or 2850 watts at 208-240V, 284° to 680°F
- P22S** 1 Chamber – 26"w x 17"h
2 Decks each 20 $\frac{3}{4}$ "w x 20 $\frac{3}{4}$ "d x 3 $\frac{1}{4}$ "h in a Single Bake Chamber
3600 watts at 208V or 220-240V, 284° to 680°F
- P44S** 2 Chambers each 26"w x 28 $\frac{1}{2}$ "h
4 Decks each 20 $\frac{3}{4}$ "w x 20 $\frac{3}{4}$ "d x 3 $\frac{1}{4}$ "h in a Double Bake Chamber
7200 watts at 208V or 220-240V, 284° to 680°F
- P24S** 1 Chamber – 26"w x 17"h
1 Deck at 20 $\frac{3}{4}$ "w x 20 $\frac{3}{4}$ "d x 7 $\frac{1}{2}$ "h in a Single Bake Chamber
2150 watts at 208V, 140° to 550°F
- P46S** 2 Chambers each 26"w x 28 $\frac{1}{2}$ "h
2 Deck Top, 20 $\frac{3}{4}$ "w x 20 $\frac{3}{4}$ "d x 3 $\frac{1}{4}$ "h, 284° to 680°F
1 Deck Bottom, 20 $\frac{3}{4}$ "w x 20 $\frac{3}{4}$ "d x 7" h, 140° to 550°F
5750 watts at 208V or 220-240V
- P48S** 2 Chambers each 26"w x 28 $\frac{1}{2}$ "h
2 Decks each 20 $\frac{3}{4}$ "w x 20 $\frac{3}{4}$ "d x 7 $\frac{1}{2}$ "h in a Double Bake Chamber
4300 watts at 208V or 220-240V, 150° to 500°F



40702

CAYENNE® CONVECTION OVENS

- Perfectly bake bread, pastries, cakes, meats, and vegetables
- Custom baffle fan and specially designed diffuser plate creates even, reliable baking
- Insulated double-wall construction
- Temperature range: 150° to 570°F
- Rounded interior corners for easy cleaning
- Full size has steam inject for crispy bread crusts

- 40703 Half Size, 23⁷/₁₆"w x 24¹/₂"d x 18¹/₁₆"h, 4 Shelves, 120V
 40701 Half Size, 23⁷/₁₆"w x 24¹/₂"d x 23¹/₄"h, 3 Shelves, 230V
 40702 Full Size, 32¹/₁₆"w x 29³/₄"d x 26³/₁₆"h, 4 Shelves, 230V



CAYENNE® PIZZA OVEN

- Stainless steel
- Two ceramic bake decks
- 15-minute timer function
- Heat setting: 140° to 750°F
- 208V - 240V



40848 23³/₁₆"w x 25³/₁₆"d x 18¹/₁₆"h



PIZZA OVEN

- Ceramic pizza deck fits a 14" pizza
- Temperature settings from 280° to 600°F
- Includes a cleaning brush with heavy-duty bristles for cleaning the deck without damaging the ceramic
- Stackable with WPO100KIT kit, sold separately
- Mechanical 15 minute timers
- Power ON/OFF switches with indicator lights
- 120V, 1800W
- 23"w x 18"d x 10"h
- Limited 1-year warranty



WPO100 Single Deck

COUNTERTOP CONVECTION OVENS

- Bake a variety of product including frozen, par-baked and from scratch
- They produce high quality, evenly-baked, consistent product and are simple to use
- Hold 13" x 18" pans on lift-up removable racks
- Temperature range: up to 475°F
- Door switch cutoff for fan blower
- Press-fit removable door gasket for easy cleaning
- Stainless steel construction
- One-handed door handle operation
- Cool touch door with dual thermal wide view glass
- Digital control model features a programmable touchscreen with three-stage baking and 18 programs
- 2-year parts & 1-year labor warranty



Manual Controls, 29¹/₈"w x 27⁷/₈"d x 26³/₁₆"h
 NCO3 3-Pan Capacity
 NCO5 5-Pan Capacity

Digital Controls, 29¹/₄"w x 27¹/₁₆"d x 26¹/₁₆"h
 NCOT5* 5-Pan Capacity

*ENERGY STAR®



NCOT5

COUNTERTOP EQUIPMENT



6225-17



6245

nemco® | FOOD EQUIPMENT



6235

HALF SIZE CONVECTION OVENS

- Set temperature from 200°F to 500°F
- Cooking time adjustable up to 2 hours or "infinite" time to adjust cooking duration
- Convection cooking
- All stainless steel cooking chamber
- Oven shell entirely made with stainless steel

Model 6230:

- Broil feature
- 8 cooking configurable options

Model 6235 and 6245:

- 2 cooking options: Convection or Convection with humidity/steam
- Reversing motor for cooking uniformity

Model 6245:

- Humidity/steam set in manual or automatic
- 4 cooking steps available
- Automatic preheating for programmed cooking cycles

Accommodates 3 (18" x 13") ½ Size Pans

6220-17	120V, 1700W
6220-28	208/240V, 2800W
6230	208/240V, 2900W

Accommodates 4 (18" x 13") ½ Size Pans

6225-17	120V, 1700W
6225-28	208/240V, 2800W
6235	208/240V, 2900W
6245	208/240V, 2900W



JET14V

2c SERIES HIGH SPEED BAKING OVENS

- Turn a small space into a high-production kitchen: flexible cooking, efficient operation, and fast results
- Accommodates a 12" pizza
- Menu management app, USB connectivity standard
- 100 programmable settings

- 2.8" full-color LCD HD display
- Non-removable air filter with cleaning reminder
- Ergonomic lift & pull handle
- Ten control touch pads
- Multilingual, supporting 20 languages
- 2700W convection
- 19¼" w x 26½" d x 18⅝" h

XpressChef

1900W Microwave

JET19V	Ventless
JET19	Standard

1400W Microwave

JET14V	Ventless
JET14	Standard



4i & 3i SERIES VENTLESS HIGH SPEED COMBINATION OVENS

- Turn a small space into a high-production kitchen: flexible cooking, efficient operation, and fast results
- Menu management app, wifi, ethernet, smart USB
- 1200+ programmable settings
- 7" True-Touch™ HD capacitive touchscreen color LCD

- No ventilation required
- Removable air filters with cleaning reminder
- Ergonomic pull-down handle
- Inner door drops below cooking surface for safe removal of food from cavity
- Multilingual, supporting 25 languages

XpressChef™ 4i Series

- Toast, grill, bake, steam, and roast
- Accommodates a 14" pizza
- Single-position removable rack
- Non-stick interior liners
- 3000W infrared radiant
- 2000W impingement
- 25½" w x 27½" d x 20¾" h

XpressChef™ 3i Series

- Toast, grill, bake, and steam
- Accommodates a 12" pizza
- Removable cooking service
- 3000W impingement
- 14⅝" w x 29¼" d x 22¾" h



MXP22TLT

MRX2

MXP22TLT	4i Series, 2200W Microwave
MRX1	3i Series, 1000W Microwave
MRX2	3i Series, 2000W Microwave

XpressChef





ACCUSTEAM™ ELECTRIC/STEAM-HEATED GRIDDLES

- Cold-rolled and annealed stainless steel griddle plate with polished stainless steel body
- 7 gauge griddle plate with 4" high rear splash and tapered side walls
- Full front grease trough
- Efficient steam heat transfer provides 200° to 400°F (±5° operating temperature range with no hot or cold spots)
- Digital thermostat with 3 programmable presets and easy front service access to controls
- Backed by the industry's ONLY Lifetime Service and Support Guarantee

Easy front
service
access to
controls



GGF1201B3650
Shown on stand

EGF****B2450-**	24.25"w x 28.7"d, 574 sq in Cooking Area
EGF****B3650-**	36.25"w x 28.7"d, 862 sq in Cooking Area
EGF****B4850-**	48.25"w x 28.7"d, 1150 sq in Cooking Area
EGF****A2450-**	24.25"w x 34.7"d, 717 sq in Cooking Area
EGF****A3650-**	36.25"w x 34.7"d, 1077 sq in Cooking Area
EGF****A4850-**	48.25"w x 34.7"d, 1437 sq in Cooking Area

Replace **** with Voltage & Phase, i.e. 2083
Replace ** to indicate T1 for Countertop model or S2 to include Stand



ACCUSTEAM™ GAS/STEAM-HEATED GRIDDLES

- Cold-rolled and annealed stainless steel griddle plate with polished stainless steel body
- 7 gauge griddle plate with 4" high rear splash and tapered side walls
- Full front grease trough
- Efficient steam heat transfer provides 200° to 400°F (±5° operating temperature range)
- Digital thermostat with 3 programmable presets and easy front service access to controls



GGF1201B2450-**	24.25"w x 32.3"d, 574 sq in Cooking Area, 42,300 BTU
GGF1201B3650-**	36.25"w x 32.3"d, 862 sq in Cooking Area, 70,000 BTU
GGF1201B4850-**	48.25"w x 32.3"d, 1150 sq in Cooking Area, 85,000 BTU
GGF1201A2450-**	24.25"w x 38.3"d, 717 sq in Cooking Area, 42,300 BTU
GGF1201A3650-**	36.25"w x 38.3"d, 1077 sq in Cooking Area, 70,000 BTU
GGF1201A4850-**	48.25"w x 38.3"d, 1437 sq in Cooking Area, 85,000 BTU

Replace ** to indicate T1 for Countertop model or S2 to include Stand



GRIDDLE STANDS

- Holds a single griddle
- 5" casters



AT2A-3031-1	For 24" Griddle
AT2A-3031-2	For 36" Griddle
AT2A-3031-3	For 48" Griddle



AT2A-3031-3



COUNTERTOP EQUIPMENT



624TF



STAR-MAX® THERMOSTATIC GAS GRIDDLES

- Highly polished 1" thick steel plate
- 28,300 BTU aluminized steel U-shaped burner every 12"
- New longer lasting, heavy duty metal knobs
- Stainless steel front bullnose and 4½" splash guards
- Thermostatic controls
- Shipped natural gas with LP conversion kit
- 29"d x 15½"h
- 2-years parts & labor warranty

615TF	15" wide
624TF	24" wide
636TF	36" wide
648TF	48" wide



5124CF



STAR-MAX® ELECTRIC CHARBROILERS

- 2¾" high stainless steel tapered splash guard, double wall aluminized steel side panels, S/S bull nose front and front control panel w/black polycarbonate faceplate
- Infinite control every 12"
- Heavy-duty removable cast iron grates
- Removable water pan
- Swing-up heating element assembly can be locked in a vertical position
- Heavy-duty 4" adjustable legs
- 25½"d x 14¼"h
- 2-year parts & labor warranty

5124CF	24" wide
5136CF	36" wide

CHARBROILER TIPS

- Preheat per manufacturer instructions – no longer
- Turn off charbroiler when not in use or during slow times – just 3 hours a day can save over \$600
- Never overload – trapped heat can damage burner and liners
- Ventilate! Average charbroiler radiates 25% of heat into the kitchen creating higher cooling costs
- Replace when older units show metal fatigue and corrosion
- Keep it clean with proper tools – never "torch" it off with high heat
- Clean radiants daily in sink with wire brush
- Remove ashes daily for proper heat efficiency



TMRC48

COUNTERTOP GAS CHARBROILERS

- Stainless steel front including top rail
- Stainless steel radiant
- 30,000 BTU burner every 12" of width
- Aluminized steel drip pan
- Reversible double branding grates
- Narrow grates have drain channels
- Full crumb tray for easy cleaning
- 4" steel legs
- 26½"l x 15½"l x 15½"l h
- 1-year parts & labor warranty

TMRC24	24" wide
TMRC36	36" wide
TMRC48	48" wide



STAR-MAX® GAS CHARBROILERS

- 40,000 BTU H-style cast iron burners every 12" of width
- Heavy-duty, reversible cast iron grates can be individually positioned (flat or slanted)
- Stainless steel, 2¾" high tapered splash guard
- Shipped natural gas with LP conversion kit
- 29"d x 15½"h
- 2-years parts & labor warranty

Lava Rock Gas Charbroilers

- Natural lava rock briquettes provide superior heat distribution and vaporize drippings

Radiant Gas Charbroilers

- Radiant models feature heavy-duty S/S radiants
- Stainless steel construction

6015CBF	15" wide	6115RCBF	15" wide
6024CBF	24" wide	6124RCBF	24" wide
6036CBF	36" wide	6136RCBF	36" wide
6048CBF	48" wide	6148RCBF	48" wide



6015CBF



6048CBF



ULTRA-MAX® SNAP-ACTION THERMOSTAT GAS GRIDDLES

- Heavy-duty all-weld body with stainless steel front, side panels and bull nose
- Ultra-smooth 1" thick steel plate - 24" deep
- Stainless steel 4½" tapered splash guard
- 3½" w front access grease trough with 6 qt grease drawer capacity
- Includes a 30,000 BTU aluminized burner every 12" of width controlled by snap action control valve with standing pilot light

- Snap action thermostat control -150° to 550°F
- 4" adjustable legs
- 34½" d x 18" h
- 2-year parts & labor warranty

824TA	24" wide
836TA	36" wide
848TA	48" wide
860TA	60" wide
872TA	72" wide



ULTRA-MAX® GAS CHARBROILERS

- Corrosion resistant stainless steel body
- 20,000 BTU cast iron burner every 6" of width with separate control knob for each section for maximum heat and flexibility
- High-capacity cast iron grates for maximum efficiency
- 5" tapered splash guard and large capacity water pan for easy cleanup
- Cool-to-the-touch stainless steel bullnose protects knobs and keeps work area comfortable

- Heavy-duty metal knobs are designed to last
- 35½" d x 18" h
- 2-year parts & labor warranty

8124RCBB	24" wide
8136RCBB	36" wide
8148RCBB	48" wide
8160RCBB	60" wide
8172RCBB	72" wide



Snap-action thermostat adjusts from 150° to 450°F

ULTRA-MAX® ELECTRIC GRIDDLES

- Heavy-duty all-weld body construction with stainless steel front, side panels, bull nose and splash guard
- Highly polished 1" thick steel plate for superior heat distribution, fast recovery and energy efficient operation
- Spatula wide 3½" front grease trough and grease chute for easier cleaning
- Large 6 quart stainless steel grease drawer

- Extra-heavy-duty 4" adjustable legs
- 33½" d x 18" h
- 208 or 240V
- 2-year parts & labor warranty



724TA	24" wide
736TA	36" wide
748TA	48" wide
760TA	60" wide
772TA	72" wide



BLACK♦DIAMOND®



BDECTC-36/NG

BLACK DIAMOND GAS CHARBROILERS

- Fully welded stainless steel front bullnose and backsplash
- One stainless steel burner for every 12" of width
- Cast iron grill grates are reversible and adjustable
- ¾" rear NPT gas inlet
- 26" d x 15¾" h

	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



COUNTERTOP EQUIPMENT



BDCTG-36T



BLACK DIAMOND

BLACK DIAMOND THERMOSTATIC GAS GRIDDLES

- Stainless steel front, sides and splash guards
- Griddle plate is made up of 1" thick polished steel
- Adjustable thermostat from 200° to 450°F
- 3/4" rear NPT gas inlet

	Width	Burners	BTU
BDCTG-24T	24"	2	60,000
BDCTG-36T	36"	3	90,000
BDCTG-48T	48"	4	120,000
BDCTG-60T	60"	5	150,000



IRB-24

**Removable
cast iron
radiants
to prevent
clogged
burners**



IRB-36

GAS RADIANT CHARBROILERS

- Stainless steel front and sides
- Each 3" x 22" top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter, minimizing flare-up
- Individually controlled 15,000 BTU/hr stainless steel burners
- Cast-in grease trough
- 1-year parts & labor warranty

IMPERIAL

IRB-24	24"w x 29 1/4"d, 4 Burners
IRB-36	36"w x 29 1/4"d, 6 Burners



IHPA-6-36

GAS HOT PLATES

- Stainless steel front, ledge and sides
- Range Match profile when placed on a refrigerated base or equipment stand
- All burners are equipped with continuous pilots for instant ignition
- PyroCentric™ 32,000 BTU 9KW Anti-Clogging lift-off burner heads for even, high performance cooking
- Anti-clogging pilot shield is designed into the grate

IHPA-4-24	24"w, 4 Burners, 128,000 total BTU/hr
IHPA-6-36	36"w, 6 Burners, 168,000 total BTU/hr



IMPERIAL



HEAVY-DUTY THERMOSTATICALLY CONTROLLED GRIDDLE

- (3) 30,000 BTU burners
- 3 1/2" wide grease trough and 1 gallon grease can
- Includes 4" adjustable legs
- 1-year parts & labor warranty

ITG-36	36" wide
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HEAVY-DUTY GAS GRIDDLE

- Stainless steel front, ledge and sides
- 2 burners, 60,000 total BTU
- Thick 3/4" highly polished steel griddle plate
- 4" tapered stainless steel splash guard
- Stainless steel grease trough
- 1-year parts & labor warranty
- Manually controlled

IMPERIAL

IMGGA-2428	24" wide
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HDG-36



HDO-36

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"
- Hidden grease drawers
- Exclusive NO COLD Zone
- Embedded load sensing thermostat
- All units 33 $\frac{1}{2}$ "d x 20"h typically
- Spark ignition standard
- 24/7 warranty

HDG-24	24" wide
HDG-36	36" wide
HDG-48	48" wide
HDG-60	60" wide
HDG-72	72" wide



HEAVY-DUTY COUNTERLINE GAS HOT PLATES

- 33,000 BTU non-clogging burners
- Flush top grate design for pan mobility
- Full width crumb tray
- All stainless steel construction
- All units 30"d x 11"h
- 1-year parts & labor warranty

HDO-12	12" wide, 2 Burners
HDO-24	24" wide, 4 Burners
HDO-24SU	24" wide, Step-Up, 4 Burners
HDO-36	36" wide, 6 Burners
HDO-36SU	36" wide, Step-Up, 6 Burners
HDO-48	48" wide, 8 Burners
HDO-48SU	48" wide Step-Up, 8 Burners



HEAVY-DUTY COUNTERLINE GAS CHARBROILERS

- Field convertible from radiant to briquette
- Stainless steel burner and cast iron grates
- Two position, two-sided cooking grates
- Universal gas regulator in rear
- 40,000 BTU every 12"
- Hidden grease drawers
- Built-in splash guard
- All units 30"d x 16"h
- 24/7 warranty

HDC-24	24" wide
HDC-36	36" wide
HDC-48	48" wide



HDC-36



HDCS-60
Stand shown with Counterline
equipment (sold separately)
and optional casters



HEAVY-DUTY COUNTERLINE STANDS

- 2" stainless steel tubular legs
- All stainless steel welded construction
- Adjustable bullet feet
- Optional casters available

HDCS-24	24" wide
HDCS-36	36" wide
HDCS-48	48" wide
HDCS-60	60" wide
HDCS-72	72" wide

COUNTERTOP EQUIPMENT



INSULATED GAS COUNTERTOP GRIDDLES

- 20"d x 1" thick highly polished steel griddle plate is fully welded to stainless steel frame
- Manual or thermostatic controls
- High performance 30,000 BTU burners
- Stainless steel U-style burners provide flame every 6"
- Insulated double wall stainless steel construction
- 32.75"d x 15.7"h
- Adjustable 4" stainless steel legs
- Ships natural gas and includes LP conversion kit
- 2-year parts & labor warranty

Manual Controls

GG15G	15"w, 1 Burner
GG24G	24"w, 2 Burners
GG36G	36"w, 3 Burners
GG48G	48"w, 4 Burners

Thermostatic Controls

GG15TG	15"w, 1 Burner
GG24TG	24"w, 2 Burners
GG36TG	36"w, 3 Burners
GG48TG	48"w, 4 Burners
GG60TG	60"w, 5 Burners



GAS CHARBROILERS

- Stainless steel, insulated double wall construction front and sides
- Reversible cast-iron grates with drip flavor edge
- 40,000 BTU per burner with individual adjustable pilots
- 30⁵/₁₆"d x 15³/₄"h
- Ships natural gas and includes LP conversion kit
- 2-year parts & labor warranty

Stainless Steel Radiants

GCB15G-SR	15"w, 1 Burner
GCB24G-SR	24"w, 2 Burners
GCB36G-SR	36"w, 3 Burners
GCB48G-SR	48"w, 4 Burners

Cast Iron Radiants

GCB15G-CR	15"w, 1 Burner
GCB24G-CR	24"w, 2 Burners
GCB36G-CR	36"w, 3 Burners
GCB48G-CR	48"w, 4 Burners

Char Rock

GCB15G-RK	15"w, 1 Burner
GCB24G-RK	24"w, 2 Burners
GCB36G-RK	36"w, 3 Burners
GCB48G-RK	48"w, 4 Burners



HDCB2430G

RADIANT GAS COUNTERTOP HEAVY-DUTY CHARBROILERS

- Durable heavy-duty cast iron grates are reversible for flat or sloped use
- Stainless steel housing with removable front panel
- Removable front panel provides easy access
- Removable drip pan and burners for easy cleanup
- Natural gas (unit can be converted to LP)
- 30¹/₄"d x 18¹/₂"h



	Width	Burners	BTU
HDCB1230G	14"	2	40,000
HDCB2430G	24"	4	80,000
HDCB3630G	36"	6	120,000
HDCB4830G	48"	8	160,000



HDG-3630G

HEAVY-DUTY GAS COUNTERTOP GRIDDLES

- 300 series stainless steel housing with removable front panel to provide easy access to components
- Griddle surface is a ³/₄" thick steel plate for even heat distribution
- Removable, large capacity stainless steel drip drawer provides easy clean-up
- Each burner has an adjustable air shutter to control primary air and provide optimum combustion
- Each burner has ON/OFF control valves that provide infinite heat adjustment
- Heavy-duty 4" steel legs
- 33¹/₄"d x 17"h
- 1-year parts & labor warranty

Thermostatic	Width	Burners	BTU
HDTG-2430G	24"	2	60,000
HDTG-3630G	36"	3	90,000
HDTG-4830G	48"	4	120,000
HDTG-6030G	60"	6	150,000
Manual			
HDG-2430G	24"	2	60,000
HDG-3630G	36"	3	90,000
HDG-4830G	48"	4	120,000
HDG-6030G	60"	6	150,000



SPECTRUM™ GAS COUNTERLINE EQUIPMENT

- Stainless steel insulated double-wall body, grease tray and adjustable legs with non-skid feet
- 3½" full-width grease trough
- ¾" rear gas connection with regulator
- Infinite heat controls
- Standing pilot ignition system with stainless steel pilots and pilot tubes, one per burner
- Conversion kit allows the use of propane or natural gas



**Cool-touch
stainless
steel front
plate rail**

	Width	Burners	BTU
Charbroilers, 34⅞" d x 15½" h			
NGCB-24R	24"	2	70,000
NGCB-36R	36"	3	105,000
NGCB-48R	48"	4	140,000
Griddles, 34⅞" d x 15½" h			
NGGD-24M	24"	2	60,000
NGGD-36M	36"	3	90,000
NGGD-48M	48"	4	120,000
Hot Plates, 34⅞" d x 15" h			
NGHP-2	12"	2	50,000
NGHP-4	24"	4	100,000
NGHP-6	36"	6	150,000



NGCB-24R



NGGD-24M



NGHP-2

GAS CHARBROILERS

- Stainless steel construction
- Bull-nose front helps protect from burns
- Radiant Kit included, Lava Rock Kit available separately
- Natural-gas-ready, propane conversion kit included
- Metal knobs are guaranteed for life
- ¾" NPT gas inlet

Medium-Duty

- (1) 40,000 BTU burner every 12"

Heavy-Duty

- (2) 20,000 BTU burners every 12"

Medium-Duty

CBGMD-12	12"w, 40,000 BTU
CBGMD-24	24"w, 80,000 BTU
CBGMD-36	36"w, 120,000 BTU
CBGMD-48	48"w, 160,000 BTU
CBGMD-60	60"w, 200,000 BTU
Heavy-Duty	
CBGHD-18	18"w, 60,000 BTU



CBGMD-24



MEDIUM-DUTY GAS GRIDDLES

- Stainless steel, with fully-welded construction
- 28,000 BTU custom stainless steel U-shaped burners
- 12" wide heating zone per control
- Includes regulator and gas valve
- Polished ¾" thick steel griddle plate
- Zero clearance on sides to non-combustible surfaces
- Heavy-duty adjustable legs
- Natural-gas-ready, propane conversion kit included
- Metal knobs are guaranteed for life
- ¾" NPT gas inlet



GGMDM-24

GGMDM-12	12"w, 1 Burner
GGMDM-18	18"w, 1 Burner
GGMDM-24	24"w, 2 Burners
GGMDM-36	36"w, 3 Burners
GGMDM-48	48"w, 4 Burners
GGMDM-60	60"w, 5 Burners



UNIVERSAL GRIDDLE RAIL

- Stainless steel
- Versatile—fits most griddle manufacturers and models
- Adjusts from 8" to 13" deep
- Works with ninth-, sixth-, and third-size pans (sold separately)
- Includes Allen wrench and 2 set screws

280-2203 36"w x 2⅞"h

COUNTERTOP EQUIPMENT



ATMG-36



ATRC-24



ATCB-36



COUNTERTOP GAS CHARBROILERS

- Stainless steel exterior and interior
- 35,000 BTU stainless steel burners with standby pilot
- Independent manual controls every 12"
- Heavy-duty, reversible cast iron grates
- Top grates are adjustable multi-level
- Adjustable, stainless steel legs standard
- ¾" NPT rear gas connection and regulator standard
- 1-year parts and labor warranty with option to purchase up to a 5-year warranty
- Char-rock models include lava briquettes

GAS GRIDDLES

- Stainless steel exterior and interior
- Stainless steel grease drawer
- Heavy-duty 1" thick polished steel griddle plate
- 30,000 BTU burners per 12" section with standby pilots
- Independent manual controls for each 12" section
- Stainless steel legs
- ¾" NPT rear gas connection and regulator
- 1-year parts & labor warranty

Thermostatic	Width	Burners
ATTG-24	24"	2
ATTG-36	48"	3
ATTG-48	36"	4
Manual		
ATMG-24	24"	2
ATMG-36	36"	3
ATMG-48	48"	4



Radiant	Width	Burners
ATRC-24	24"	2
ATRC-36	36"	3
ATRC-48	48"	4
Char-Rock		
ATCB-24	24"	2
ATCB-36	36"	3
ATCB-48	48"	4



LIQUID-GRILL™ LIQUID GRIDDLE CLEANING STARTER KIT & REFILLS

- A fast, easy way to clean your griddle
- Kit contains: (10) 3 oz packets of Griddle Cleaning Liquid, ten Griddle Pads, one Griddle Pad Holder with Handle and one Griddle Squeegee with Handle

GCLG310	Starter Kit
GCLG40	Griddle Cleaning Liquid Refills, 3 oz Packets, Pk 20
GP46/20	Griddle Pad Refills, 4" x 5½", Pk 20



GCLG310

GRIDDLE SCREENS

- For light griddle cleaning or after using the GrilBrik® Griddle Cleaner
- 20 screens per pack
- Pk 10 cs

GS10/20 4" x 5½"



GRILBRIK® GRIDDLE CLEANER

- Use safely on hot griddles without lifting griddle cure
- Virtually odor free
- Made in USA
- Pk 12 ea

GB12PC 8" x 4" x 3½"





CCP24

CECILWARE® PRO GAS CHARBROILERS

- Stainless steel double-wall construction
- Cool-to-the-touch bullnose
- Natural or LP gas (conversion kit included)
- Reversible, heavy-duty cast iron grilling grates
- Grates can be tilted for different heating levels
- Can alternate between lava rock and radiant cooking methods
- 2-year parts and 1-year labor warranty

	Width	Burners	BTU
CCP24	24"	2	80,000
CCP36	36"	3	120,000



HPCP424

Natural
or LP gas
(conversion
kit included)

CECILWARE® PRO GAS HOT PLATES

- Stainless steel construction
- Individually controlled burners
- Heavy-duty cast iron trivets
- Durable anti-clogging dual-ported burners
- 2-year parts, 1-year labor warranty

	Width	Burners	BTU
HPCP212	12"	2	44,000
HPCP424	24"	4	88,000



GRINDMASTER



GCP24

CECILWARE® PRO GAS GRIDDLES

- Heavy-duty stainless steel double-wall construction, high polished plate
- Cool-to-the-touch bullnose front
- 1" thick griddle plate
- Natural or LP gas (conversion kit included)
- Manual, independent cooking zones
- 2-year parts and 1-year labor warranty

	Width	Burners	BTU
GCP24	24"	2	60,000
GCP36	36"	3	90,000

GRINDMASTER



XPRESS™ MULTIPURPOSE COOKTOP

- Quickly and easily cook sweet or savory crêpes, quesadillas, tortillas, cheese crisps & more
- 13½" multipurpose, aluminum cooking surface with embedded heating elements for fast heat-up and recovery time
- Dual cooking surfaces cook both sides at once, cutting cook time and eliminating the need to flip foods
- Cooking surface is triple coated with non-stick coating for easy removal of foods
- Electronic touchpad with precise temperature controls
- Programmable countdown digital timer with audible beep indicators
- Includes silicone crêpe spatula to fold crêpes and easily remove foods without scratching nonstick surface
- 9¾"h closed, 24¾"h open
- Limited 2-year warranty



WSC300 18"w x 21"d



COUNTERTOP EQUIPMENT



CW1

NACHO CHIP WARMERS

- Heat duct baffling system assures uniform temperatures throughout cabinet for consistent holding of product
- Stainless steel interior and exterior for easy sanitation and long lasting clean appearance
- First-in first-out gravity feed ensures freshness
- High performance convection heater with adjustable thermostat



	Capacity	W x D x H	Watts
CW1	20 gallons	28 $\frac{3}{8}$ " x 25 $\frac{1}{2}$ " x 27 $\frac{1}{4}$ "	1040
CW2E	22 gallons	22 $\frac{3}{4}$ " x 23" x 38 $\frac{3}{4}$ "	1530
CW4E	44 gallons	30 $\frac{1}{8}$ " x 27 $\frac{7}{8}$ " x 45 $\frac{5}{8}$ "	1530

ELECTRIC COUNTERTOP FRYERS

- Stainless steel construction
- 70° to 375°F thermostat
- Removable control box and element
- 2 nickel-plated fry baskets with insulated handles
- Swing up element and lift-out fry pot
- 3 $\frac{1}{2}$ " stainless steel adjustable feet
- Manual reset



PF10E



		Capacity	W x D x H	Voltage
PF10E	Single Tank	10 lb Oil	11.6" x 17.5" x 14.8"	120
PF16E	Single Tank	16 lb Oil	11.06" x 17.5" x 17"	208/240
PF32E	Dual Tank	32 lb Oil	21.75" x 17.63" x 17.5"	208/240

STAR-MAX® FRYERS

- Lift-out nickel plated kettle
- Stainless steel cabinets
- Adjustable high-limit safety thermostat
- Only 4 $\frac{1}{2}$ minutes to preheat to 350°F
- 4" legs
- 208/240V
- 2-year warranty



301HLF



		Capacity	W x D x H
301HLF	Single Pot	15 lb Oil	18" x 20" x 17"
530TF	Twin Pot	30 lb Oil	24" x 24" x 16 $\frac{3}{4}$ "



ELECTRIC COUNTERTOP FRYERS

- 15 lb oil capacity
- All stainless steel construction
- Thermal overload heating element protection
- Includes 2 fry baskets
- Safety cutout switch automatically shuts off heating element when removing the stainless steel tank
- 11" w x 17 $\frac{1}{2}$ " d x 15 $\frac{3}{4}$ " h
- 2-year parts, 1-year labor warranty



EL15

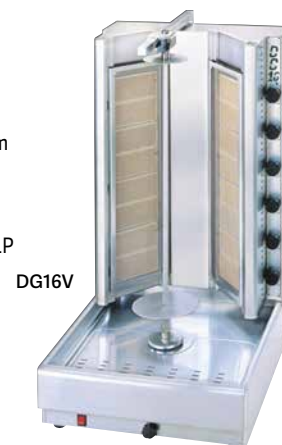
Cecilware®
PRO

EL15	120V
EL25	240V



GAS GYRO MACHINES

- Stainless steel construction
- Standard features: individual burner controls, ceramic plates with minimum flame adjustment, removable burner protection mesh, removable drip tray and a shovel for the meat
- Fitted for Natural Gas, convertible to LP



DG16V

eurodib

	Meat Capacity	BTU	L x W x H
DG6A	66-100 lb	36,000	25.25" x 20.9" x 32.6"
DG8A	90-140 lb	48,000	25.25" x 20.9" x 39"
DG12V	130-145 lb	72,000	27" x 23" x 33"
DG16V	175-200 lb	96,000	27" x 23" x 41"
DG18V	198-220 lb	107,482	29" x 22" x 45"





TORTILLA CHIP WARMER

- Insulated stainless steel construction
- Adjustable thermostat with 90° to 180°F temperature range
- Digital temperature indicator
- Convection heating fan
- Removable front access service door
- Top-load double hinged doors
- Adjustable 4" legs
- 750W heating element

51026 26 Gallon



11147



30087



SILVER SCREEN™ POPCORN MACHINES & BASES

- Stainless steel cabinet and food-zone
- Thermostatically controlled serving temperature
- Four-switch configuration allows for any operating situation
- Built-in warmer light (bulb not included)
- Old maid drawer catches unpopped kernels
- Superior performance hard-coat anodized, high thermal popping kettle

Popcorn Machines

11087 8 oz Kettle, 20"l x 17"d x 30"h
11147 14 oz Kettle, 24"l x 19"d x 36"h

Bases

30087 Base for 11087
30147 Base for 11147



**Built-in
warmer light
(bulb not
included)**



11040



11048



POPCORN MACHINES



- Easy to use, simple two-switch operation
- Built-in heated warming deck and warmer light (bulb not included)
- Old maid drawer catches unpopped kernels
- Stainless steel food-zone
- Thick 20 mil non-stick coated popping kettle
- Tempered glass panels on front and side
- Clear plexiglass doors at rear

Street Vendor™, 21"l x 18"d x 34"h

11040 4 oz Kettle
11060 6 oz Kettle
11080 8 oz Kettle

Premiere™, 18½"l x 14"d x 26½"h

11048 4 oz Kettle
11068 6 oz Kettle
30080 Base for Premiere Machine, 19"w x 14"d x 32"h

COUNTERTOP EQUIPMENT



GS1735

POPCORN POPPERS

- Fast popping time at two minutes per batch for up to 180 oz of popcorn per hour
- Stirring and heating elements promote even popping and keep popcorn fresh and warm
- Durable aluminum alloy frame construction with a stainless steel kettle and tempered glass cabinet
- 110/120V



GS1735 6 oz Kettle
GS1736 12 oz Kettle



COTTON CANDY MACHINES & COVERS

- Preheats in only two minutes, and produces up to two cones per minute/120 cones per hour
- Quiet operation with minimal vibrations
- High quality stainless steel bowl
- Built-in storage drawer for accessories and tools
- 110/120V

Machines

GS1730 20" dia Bowl
GS1731 28" dia Bowl

Optional Covers

GS1730-C For 20" Machine
GS1731-C For 28" Machine



GS1730



HOT DOG STEAMER & MERCHANDISER



- Stainless steel construction
- Pull down full view tempered glass door
- Humidity compartment control to keep hot dogs and buns fresh and warm
- Adjustable thermostat control
- 11 quart water reservoir for all day steaming
- Accommodates up to 170 hot dogs and 18 buns
- 120V

Adjustable
thermostat
control



35SSA

14 1/4" w x 16 1/2" d x 15 1/2" h



HOT DOG ROLLER GRILLS & SNEEZE GUARDS

- Easy-to-clean non-stick rollers; sealed ends protect internal parts
- Heavy-duty sealed motor
- Bike chain and sprocket drive assembly
- Two independent thermostatic heat controls (front & rear)
- Individual heating element in each roller for end to end temperature consistency
- Heavy duty stainless steel body and drip pan
- Re-settable fuse for safety
- Non-skid rubber feet

Roller Grills

EHDG-5R 5 Rollers, Holds up to 12 Hot Dogs
EHDG-7R 7 Rollers, Holds up to 18 Hot Dogs
EHDG-11R 11 Rollers, Holds up to 30 Hot Dogs



Glass Sneeze Guards

EHDG-5SG Fits EHDG-5R
EHDG-7SG Fits EHDG-7R
EHDG-11SG Fits EHDG-11R



EHDG-7R shown with EHDG-7SG



STAINLESS STEEL CONDIMENT DISPENSERS

- Pump delivers a perfect portion with one smooth motion—adjustable up to 1 oz
- Stainless-steel housing adds a higher level of style and class
- Transparent pump body allows for quick product identification
- Accepts standard 1.5 gallon pouches
- Large front display area for custom branding or flavor graphics



Countertop

		W x D x H
10961	Single	6½" x 13¼" x 18¾"
10962	Double	10⅞" x 13¼" x 18¾"
10963	Triple	16⅞" x 13¼" x 18¾"
10964	Quadruple	21⅞" x 13¼" x 18¾"
10965	Quintuple	27⅞" x 13¼" x 18¾"

Drop-In

10966	Single	7⅞" x 14" x 12"
10967	Double	12" x 14" x 12"
10968	Triple	17½" x 14" x 12"
10969	Quadruple	23" x 14" x 12"
10970	Quintuple	28½" x 14" x 12"

nemco
powered by **ASEPT**



Countertop



Drop-In



CUBED COUNTERTOP REFRIGERATED DELI DISPLAY CASES

- Inside top and shelf LED lighting highlights displayed foods
- Fans circulate air to ensure even temperatures
- Digitally-controlled thermostat
- Argon-filled and sealed, double-pane, low-emissivity coated glass
- Frequent, shortened auto-defrost improves temperature consistency and increases time between manual defrosts
- R290 is a safe and environmentally-friendly refrigerant
- Two 3-position adjustable, floating shelves
- Lift-and-remove rear sliding doors allow for simple display adjustments and easy cleaning
- 32° to 46°F temperature range
- 21½" d x 37" h

Attendant-Serve

RDCCB-36	36" wide
RDCCB-48	48" wide
RDCCB-60	60" wide

Self-Serve

RDCCB-36SS	36" wide
RDCCB-48SS	48" wide
RDCCB-60SS	60" wide

Glass heater keeps customer viewing area clear



RDCCB-36

CUBED COUNTERTOP HEATED DELI DISPLAY CASES

- Inside top and shelf LED lighting highlights displayed foods
- Fans circulate air throughout to ensure even temperatures
- Digitally-controlled thermostat
- Argon-filled and sealed, double-pane, low-emissivity coated glass
- Two 3-position adjustable, floating shelves
- Lift-and-remove rear sliding doors allow for simple display adjustments and easy cleaning
- 104° to 165°F temperature range
- Case can also be an ambient display for additional options
- 21½" d x 37" h

HDCCB-36	36" wide
HDCCB-48	48" wide
HDCCB-60	60" wide



HDCCB-36



HEATED & HUMIDIFIED COUNTERTOP MERCHANDISER

- Powder-coated exterior and stainless steel interior
- Clear view tempered glass on all sides
- LED interior illumination provides optimal visibility
- Digital adjustable temperature and humidity control
- Temperature range: 89° to 194°F
- Pass-through swing doors
- Rotating motor to accept optional round rack
- Three flat or slant display shelves showcase food products
- 1-year parts & labor warranty

EDM-1PT	23½" w x 26" d x 27¾" h
---------	-------------------------





12" German hollow ground blade



MANUAL SLICERS

- Belt driven
- Carriage detaches for easy washing/sanitization

Aluminum Construction		Slice Thickness	HP
4612	Light Duty	1/2"	1/4
6612M	Medium Duty	1/2"	1/2



PREMIUM SUPERMARKET QUALITY MANUAL SLICER

- 13" precision slicing German hollow ground blade
- Solid, one-piece, anodized aluminum construction
- Gear driven
- Top mounted easy to use sharpener
- Carriage detaches for easy washing/sanitization
- Slices up to 7/8" thickness
- 115V

8713M 13" Blade, 1/2 hp



G SERIES MEDIUM-DUTY SLICERS

- Hard chromed, special alloy hollow ground knife
- Anodized aluminum construction
- Permanently attached knife ring guard
- Slices tissue thin to 1/16" thickness
- Extended rod, end weight and chute to accommodate product up to 10 1/2" in length
- Full gravity feed food chute
- All metal knife sharpener
- 2-year parts & labor warranty

G10	10" Blade, 1/3 hp
G12	12" Blade, 1/2 hp
G12A	12" Blade, 1/2 hp, Auto
G14	14" Blade, 1/2 hp



CHEFMATE® BY GLOBE COMPACT MANUAL SLICERS

- Anodized aluminum construction
- Removable top-mounted sharpener
- Slices tissue thin to 1/16" slice thickness
- 1-year parts & labor warranty
- 115V

C Models

- Hard chromed, special alloy hollow ground knife

GC Model

- Stainless steel knife, food chute and slicer table

Slices 1 Hour or Less/day

C9	9" Blade, 1/4 hp
C10	10" Blade, 1/4 hp
C12	12" Blade, 1/2 hp

Slices up to 6 Hours/day
GC512 12" Blade, 1/2 hp



C12



HEAVY-DUTY SLICER

- Large receiving tray
- Safe blade removal tool
- Solid aluminum slice adjustment knob for precise and consistent slice thickness
- 35° gravity feed maximizes productivity by reducing operator fatigue and discomfort
- Permanent blade rim guard
- Removable carriage



40952 12" Blade, 1/2 hp



PLANETARY MIXER

- Includes S/S mixing bowl, wire whisk, dough hook, spatula and safety guard
- 30-minute timer stops the mixer when the timer ends
- 3 speed gear transmission
- Safety cutoff switch automatically turns the unit off if gears are changed without stopping the mixer
- #12 hub
- 10, 30, 40 & 60 quart models also available
- 110V
- 2-year parts & 1-year labor warranty, 5-year warranty on belt

40757 20 qt Capacity



VOLLRATH®

PLANETARY MIXER

- Stainless steel bowl, safety guard and mixing tools
- 99 minute timer
- 7 programmable speeds and time settings
- 20 speed digital control
- No need to stop mixer to change speed
- Emergency stop
- Includes stainless steel dough hook, whip and flat beater
- See through, lifting bowl guard with safety interlock
- Additional models available with capacities ranging from 10 to 140 qt
- 208-240V

BTF020
20 qt Capacity, 4 hp



DOYON
BAKING EQUIPMENT EXPERTS



SPIRAL MIXER

- Simple to use automatic digital control
- 9 personalized programs
- 3-10 minutes mixing time
- Unique S/S bowl with high center, eliminates feeder post
- 2 powerful independent heavy-duty motors, one for bowl and one for hook
- Stainless steel safety guard, bowl and mixing tools
- Mounted on casters
- Additional models available with capacities ranging from 30 to 375 qt
- 208-240V

AEF025SP
50 qt Capacity, 4 hp



DOYON
BAKING EQUIPMENT EXPERTS



MIXER ACCESSORIES

- Stainless steel

Bowls

26-3833	12 qt
32-1866	20 qt
32-1867	30 qt

Dough Hooks

16-5525	For 12 qt Mixers
76-1241	For 20 qt Mixers
76-1242	For 30 qt Mixers
26-3848	For 80 qt Mixers

Wire Whips

26-3847	For 12 qt Mixers
205-1030	For 20 qt Mixers
205-1031	For 30 qt Mixers
205-1032	For 60 qt Mixers

Flat Beaters

26-3845	For 12 qt Mixers
76-1246	For 20 qt Mixers
26-3844	For 80 qt Mixers
76-1008	For 30 qt Mixers
76-1248	For 60 qt Mixers

PLANETARY MIXERS

- Heavy-duty stainless steel construction
- Includes wire whisk, dough hook, flat beater and mixing bowl
- BDPM-20 & BDPM-30 feature 60-minute timer and a #12 hub
- 120V

	Capacity	HP
BDPM-10	10 qt	¾
BDPM-20	20 qt	1½
BDPM-30	30 qt	2½



BDPM-20



eurolib

PLANETARY MIXERS

- Gear-driven
- Includes stainless steel whip, hook and beater
- Safety switch on guard and bowl
- M60 includes bowl trolley for easy movement
- 1-year parts & labor warranty

110V Mixers*	Capacity	HP
M10	10 qt	¾
M20A	20 qt	1½
M30A	30 qt	2
208-240V, 3PH Mixers		
M40A	40 qt	2
M60A	60 qt	3½

* Not suitable for pizza, pita or bread dough



M20A



PLANETARY MIXER

- Variable speed transmission with hardened alloy gears
- Includes a heavy-duty stainless steel bowl, safety guard, batter beater, dough hook, wire whip, ingredient chute, bowl scraper attachment and #12 PTO hub
- 15-minute timer
- 208-240V, 3 hp
- Made in USA
- 2-year, on-site parts & labor warranty

SRM60+ 60 qt Capacity



FOOD PREP



Features a permanently welded ingredient chute

PLANETARY MIXERS

The perfect mix of performance, dependability and price!

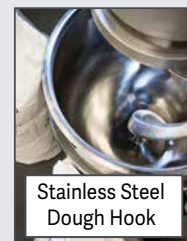


- Gear-driven, high torque transmission
- Custom built motor
- Front mounted controls
- SP08 has 15-minute timer, 60-minute digital timer on 10 qt & larger mixers
- Heat-treated hardened steel alloy gears and shafts
- Rigid cast iron body (SP05 & SP08 are rigid cast aluminum)
- Stainless steel bowl guard (SP05 & SP08 have a polycarbonate splash cover)

- Includes stainless steel bowl, flat beater, wire whip and dough hook (SP60, SP80PL includes bowl truck; SP62P S/S bowl, dough hook & bowl truck)
- 2-year parts & labor warranty



Countertop Mixers	Capacity	Speeds	Motor
SP05	5 qt	10	800 watts
SP08	8 qt	3	¼ hp
Bench Mixers			
SP10	10 qt	3	⅓ hp
SP20	20 qt	3	½ hp
SP25	25 qt	3	¾ hp
Floor Mixers			
SP30	30 qt	3	1 hp
SP40	40 qt	3	2 hp
SP60	60 qt	3	3 hp
SP80PL	80 qt	4	3 hp
Pizza Mixers			
SP30P	30 qt	3	1½ hp
SP62P	60 qt	2	3 hp



Stainless Steel Dough Hook



Stainless Steel Bowl Truck

Heavy-duty rolling pins

REVERSIBLE BENCH TOP DOUGH SHEETER

- Tables fold upright for storage and movement
- 0 to 1.9" (48 mm) adjustable cylinder
- Hard chrome polished cylinders
- Interlock switches protect operator from injury

- 1 year, on-site parts and labor warranty
- 19.6" belt width
- (2) 27.6" long tables
- 220V, ¾ hp, 2.6 Amp

SFG500B-02 80.1" long OA



COUNTERTOP DOUGH SHEETERS

- Sheet up to 600 pieces per hour
- Ideal for pizzas, flour tortillas, wraps, flat bread, naan, pita, pierogi, dough, wraps, etc.
- Ideal for products with an absorption rate of 50-60%
- Removable scrapers
- Adjustable roller gap
- Heavy gauge, steel frame

- Stainless steel infeed and chute
- Sealed bearings
- 2-year parts & 1-year labor warranty



	Capacity	Dimensions		Capacity	Dimensions
	Up to 12" Diameter Sheets			Up to 18" Diameter Sheets	
DL12DP	1 to 10½ oz	17"w x 10⅝"d x 25¼"h	DL18DP	1 to 28 oz	20½"w x 13"d x 31½"h
DL12SP	1 to 10½ oz	17"w x 10⅝"d x 12½"d	DL18P	1 to 28 oz	22½"w x 13"d x 32¼"h
			DL18SP	1 to 10½ oz	22"w x 10⅝"d x 13⅝"h



DL12DP

DOUGH DIVIDER & ROUNDER

- Semi-automatic; divides and rounds to exact weight
- Automatic rounding with timer
- Great for bread and pizza dough
- One-year, on-site parts/ labor warranty
- 115V, ½ hp

DR11
Makes (11) 11-23 oz Portions



FOOD PROCESSOR

- Versatile prep machine capable of preparing up to 290 - 485 lb of fresh vegetables, fruit and more per hour
- Stainless steel and polished die cast aluminum construction
- Disc speed of 300 RPM
- Powerful ¾ hp fan-cooled motor for high output and durability

UFP13 11"w x 20⅞"d x 20⅞"h



- Double interlock on feed hopper and product pusher for a safe continuous-feed operation
- Over 20 blades available including: slicing, grating, shredding, dicing and julienne
- 115/60/1, .07 hp



CHEESE SHREDDERS

- Stainless steel construction
- Shreds up to 65 lb per minute
- Shred 6-8 lb block without cutting to fit into hopper
- Robust motors featuring high starting torque
- Overload protection with auto reset button
- Position switch to ensure hopper engagement
- Stainless steel housing
- Disassembles without tools for fast and easy clean up
- 3/16" shredding plate included
- 1-year parts & labor warranty (except wear parts)



GSCS2-1 2 hp, 1 Phase
GSCS2-3 2 hp, 3 Phase
GSCS3-3 3 hp, 3 Phase



GSCS2-1
Shown with
optional shelf

nemco FOOD EQUIPMENT



Shown on
optional base

EASY-SLICER™ VEGETABLE SLICER

- Unique, adjustable, S/S blade provides a full range of slicing options
- Turn the thumbscrew to lock the setting on the calibrated gauge
- Fixed blade units also available
- Optional portable suction cup mounting base

55200AN

Slicing Thickness 1/16" to 1/2"



**SWISS
MADE**

OMCAN **pacojet 4**

PACOJET 4 SYSTEM

- For sorbets, ice creams, farces, mousses, soups, concentrates, doughs, mixtures and much more
- Jet® mode Pacotizing®
- Wireless internet access
- Save recipe and device setting
- Up to 10x automatic repetitions
- Tool and overflow detection
- Removable cover base plate
- 1 liter beaker capacity
- 76.4 dB sound emission
- 1500W, 120/60/1

47755 Pacojet 4 System w/1 Pacotizing® Blade, 1 Spray Guard Complete, 1 Synthetic Pacotizing® Beaker with Lid, 1 Protective Outer Beaker



**Intuitive
touchscreen
controls**

FOOD PREP



WFP16S

FOOD PROCESSORS

- Completely sealed for use with liquids
- 4 qt batch bowl has a removable seal for easy cleaning
- 2 hp peak input commercial motor
- Heavy-duty die cast housing
- Includes: sealed S-blade, adjustable slicing disc, reversible shredding disc and sealed whipping disc
- 5-year motor, 2-year parts & labor warranty

WFP16S Sealed Batch Bowl
Combination Batch Bowl/
Continuous-Feed Processors
WFP16SCD with Dicing Assembly
WFP16SC without Dicing Assembly



WFP11S

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: 3/32" slicing disc, 5/32" shredding disc, 3/64" grating disc and detachable disc stem
- Continuous-feed chute for large-volume processing (WFP14SC only)
- Easy on and off pulse control paddles
- 120V
- Limited 5-year motor and 2-year parts & labor warranty

WFP11S 2½ qt Capacity
WFP14S 3½ qt Capacity
WFP14SC 3½ qt Capacity,
Continuous Feed Chute



HBF1100S



HBF600S



EXPEDITOR™ CULINARY BLENDERS

- Blend, puree, grind, chop and emulsify
- Adjustable speed dial for variable speed functions (excluding HBF900S)
- Lifetime warranty on all-metal drive coupling and stainless steel blades
- Includes base, stackable container, dosing cup and lid
- 120V
- 3-year parts and labor warranty, 2-year ExpressCare Replacement warranty
- Lifetime warranty on motor drive and blades (HBF600, HBF600S, HBF900S, and HBF1100S)

w/Stainless Steel Container

	Capacity	Control	HP
HBF510S	64 oz	Paddle Switch	2.4
HBF600S	64 oz	Touchpad	3
HBF900S	1 gal	Rocker Switch	3½
HBF1100S	1 gal	Touchpad	3½

Models HBF500 and HBF500S:

- Wave-Action System™
- 2-year parts & labor ExpressCare Replacement warranty

Models HBF600 and HBF600S:

- One-touch chopping, temperature gauge, jar pad sensor
- Wave-Action System™

Model HBF900S:

- 3 speeds: Low, Med, High
- Two handles

Model HBF1100S:

- Memory card for programming, temperature gauge, illuminated power light, preset timer button, weighted die-cast aluminum base

w/Co-Polyester Container

	Capacity	Control	HP
HBF510	48 oz	Paddle Switch	2.4

w/Polycarbonate Container

	Capacity	Control	HP
HBF600	64 oz	Touchpad	3

BLENDPRO HIGH PERFORMANCE COMMERCIAL BLENDERS

- Powerful, versatile and durable
- 3 hp high speed motor
- Variable speed control
- Wet and dry application
- Two in one stainless steel cutting blade
- Precision technology
- Variable speed



BlendPro
By Dynamic

BL001.1	BlendPro 1, 50 oz
BL001.1.T	BlendPro 1T, 50 oz, (3) One-Touch Auto-Timer Settings
BL001.1.TQ	BlendPro 1TQ, 50 oz, w/Sound Enclosure
BL002.1	BlendPro 2, 68 oz
BL002.1.T	BlendPro 2T, 68 oz, (3) One-Touch Auto-Timer Settings



BL001.1.TQ



BL002.1



BL002.1.T



CB15



CB15VP

ONE-GALLON FOOD BLENDERS

- Cut down on blend times and get the efficient output today's busy foodservice operations need with these ultra heavy-duty blenders
- Membrane keypad with low-med-high, pulse and Slow Start™
- Base is easy to clean and transport
- Rubberized lid
- 3¾ hp
- 120V
- Limited 3-year motor warranty
- Made in the USA



CB15 w/Stainless Steel Container & 3-Speed Motor
CB15VP w/Copolyester Container & Variable Speed Controls



FOOD PREP



WSB35



QUIK STIK® & QUIK STIK PLUS® IMMERSION BLENDERS

- Perfect for quick applications such as puréeing fruit and whipping eggs or cream
- Lightweight, ergonomic construction is easy and comfortable to use
- Stainless steel blade and fixed shaft and are easy to clean
- 2-speed motor



**Make dressing,
soup, whipped
cream & more**

WSB35 Quik Stik®, 12 qt Capacity, 7" Shaft
WSB40 Quik Stik Plus®, 24 qt Capacity, 10" Shaft



WARING COMMERCIAL® ELLIPSE™ BLENDING SYSTEM

- Experience the power of top-down blending that propels you beyond the limits of physics
- Powerful 3½ hp, 30,000 RPM motor
- Sound enclosure reduces noise and vibration
- Electronic-membrane keypad with blue backlit LCD screen
- Adjustable speed controls and four programmable beverage stations
- Dual PULSE feature with reprogrammable speed control
- 10-second smoothies & 15-second bowls

MXE2000 Includes Base Unit, Full Jar Assembly, Charging Station, Docking Station



BIG STIX® IMMERSION BLENDERS

- Rubberized comfort grip and patented second handle for safe and controlled operation
- S/S shafts are easily removable and dishwasher safe
- 1 hp motor, 750W
- 18,000 RPM
- 120V
- 1-year limited warranty



WSB50 40 qt Capacity, 12" Shaft, 27"h
WSB55 60 qt Capacity, 14" Shaft, 29"h
WSB60 100 qt Capacity, 16" Shaft, 31"h
WSB65 140 qt Capacity, 18" Shaft, 33"h
WSB70 200 qt Capacity, 21" Shaft, 36"h



FOOD PREP

JUNIOR STANDARD IMMERSION BLENDER

- Perfect for all soups, sauces, dressings and gravies
- Mixes up to 12 liter/3 gal of product
- 9" non-detachable stainless steel shaft
- Titanium coated blade for improved strength
- Option: variable speed
- 3 lb, 20" long
- 250 watts, 9000 RPM



MX020.1



MX91 MASTER IMMERSION BLENDER

- Mixes up to 60 liter/15 gal of cooked vegetables in under 3 minutes
- Titanium plated blade (non-detachable)
- Variable speed option
- 16" S/S shaft
- 9,000 RPM, 460 watts
- 7½ lb, 28" long
- 115V

MX005.1



MINI SERIES MINIPRO IMMERSION BLENDER

- Mixes up to 1 gallon
- Light and efficient with a detachable foot
- Simple and easy maintenance
- Interchangeable attachments (sold separately)
- Variable speed
- 200 watts
- Accessories (included): 1 emulsifying cutter blade, 1 standard cutter blade, 1 batter blade, 1 dairy blade

MX070 SERIES
6½" Detachable Shaft

MiniPro



Available in 6 different colors



SPINDLE DRINK MIXERS

- Ideal for high volume milk shakes, flashing bar drinks, blending eggs, pancake and waffle batters
- Two way motor activation with cup guide or toggle switch
- Removable cup guides pull out for easy cleaning
- 3 separate motors work independently with individual power switch (HMD400)
- Precision motors are balanced to minimize vibration, built to last with sealed, permanently lubricated ball bearings
- Stainless steel construction and agitator
- 3 speed toggle switch per spindle
- Automatic motor activation
- Stabilizer arm and Sure Grip™ feet
- Malt cup(s) included
- 1-year parts & labor warranty

HMD200 Single
HMD400 Triple



PMX98 SENIOR IMMERSION BLENDER

- Mixes up to 20 liter/5 gal of product at one time
- Titanium coated blade
- Option: variable speed
- 12" S/S shaft
- 300 watts, 9,000 RPM
- 5 lb, 24" long
- 115V

Perfect for soups, sauces and gravies

MX007.1



IMMERSION BLENDERS

- Removable stainless steel blending sticks and blades
- Blending stick tubes are completely sealed to prevent moisture from entering, even in high heat
- Two-handed start for operator protection
- Variable speed, heavy-duty motor
- Interlocked power switch
- Overload protection
- 7½' power cord
- 1-year replacement warranty



	Watts	Stick Length
GIB500-12	500	12"
GIB750-14	750	14"
GIB750-16	750	16"
GIB750-18	750	18"
GIB750-22	750	22"



GIB500-12

ES SERIES HEAVY-DUTY IMMERSION BLENDERS

- Stainless steel shaft
- Titanium plated cutter blade
- Safety switch
- Continuous run switch
- Efficient motor design
- Advanced cooling fan
- 115V
- 1-year parts & labor warranty



Mix, blend, puree or emulsify



MX042.1ES

BIG RIG™ 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
- Powerful 800W motor
- Interchangeable shaft sizes available as an accessory
- 2-year ExpressCare Replacement warranty

HMI012	12" Shaft
HMI014	14" Shaft
HMI016	16" Shaft
HMI018	18" Shaft
HMI021	21" Shaft



HMI012

HMI018



ELECTRIC SALAD SPINNER

- Dries up to 8 heads of lettuce in less than 1 minute
- Equipped with a pulse function button and timer
- Double insulated motor
- Stabilizing base included
- 17" dia x 25"h
- 115V or 230V, 500 RPM
- 1-year warranty



E006.1.B.T EM98, 5 gal/20 liter Capacity

MANUAL SALAD SPINNERS

- Gears are made of the most durable plastic formula available
- Easy gear replacement
- 1-year warranty (includes gears)

Dries up to 8 Heads of Lettuce

E004 SD92SC, 5 gal/20 liter Capacity, with Sealed Gears for Improved Sanitation

E002 SD92, 5 gal/20 liter Capacity

AC019 SSB-1, Salad Spinner Base; For SD92 & SD925C Only

Dries up to 4 Heads of Lettuce

E001 SD99, 2½ gal/10 liter Capacity

Dries up to 2 Heads of Lettuce

E007 SDMINISC, 1¼ gal/5 Liter Capacity, with Sealed Gears for Improved Sanitation



E007



BIG SQUEEZE™ COMMERCIAL JUICE PRESS

- Highly efficient 3-pinion design is made to commercial standards, using maximum pressure with minimal force
- Constructed from durable cast iron, providing years of use with little maintenance
- 18/8 stainless steel cone, black coated cast iron
- Accommodates a 5¼" high glass



JP9730 7¼"w x 11"d x 15¼"h



HEAVY-DUTY PULP EJECT JUICE EXTRACTOR

- Add fresh juice to your menu easily and efficiently
- Designed for continuous use
- 1.2 hp brushless induction motor quickly powers through fruits and veggies
- 3.15" feed chute accommodates larger produce
- Powder-coated, die-cast metal housing, stainless steel filter basket, and shredder disc
- Continuous pulp ejection into large, 12-quart pulp container



WJX80X 10¾"w x 18"d x 24½"h



CITRUS JUICER

- Made of food-grade plastic
- Removable pulp strainer
- 2 different size juicing cones included
- 1500 RPM
- 115V, 200W

PA001.1 Up to 3 gal Juice/hr



OTTO™, THE JUICE EXTRACTOR

- Powerful, yet quiet brushless induction motor with dual cooling fans designed for continuous use
- Large, 3" feed chute reduces prep time
- Unique, funnel-shaped spout reduces juice splashes and drips
- Heavy-duty metal handle with safety lid-interlock
- Brushed stainless steel juice bowl
- Die-cast aluminum base
- Ergonomic Tritan™ food pusher
- Tritan™ BPA-free plastic lid
- Oversized, nonskid drip tray fits cups and blender jars
- Easy to take apart and clean
- 2-year parts & labor ExpressCare Replacement Warranty



HJE960



CITRUS JUICER

- Cast aluminum base with acid-resistant finish
- Extra-large stainless steel bowl
- Durable, polyacetal copolymer strainer
- 3 reinforced reamer sizes
- Each reamer has a stainless steel insert for long-term heavy-duty use
- Sealed on/off push button switch
- 2-year parts and labor ExpressCare Replacement Warranty



HCJ967 10¼"w x 10"d x 18½"h



MANUAL CITRUS JUICER

- Acid-resistant enamel and chrome finish
- Rack and pinion gearing
- 2000 lb pressure
- Heavy-duty gears for years of durability
- Maximum juice extraction with minimum pulp and skin oil
- Swing-out juice collector cup
- Removable strainer cone and funnel
- Sure Grip™ feet prevent skidding
- 1-year warranty

932 7"w x 9"d x 19½"h





DYNACUBE MANUAL DICER

- Patented stainless steel cutting grid system assures a clean, safe and efficient dice
- Dices vegetables, fruit and cooked meat
- 6 grids available, includes your choice of 1 grid set
- Available blade sizes: $\frac{3}{32}$ ", $\frac{1}{8}$ ", $\frac{1}{4}$ ", $\frac{3}{8}$ ", $\frac{1}{2}$ " and $\frac{3}{4}$ "

CL SERIES

DYNACUBE



TOMATO SLICERS

- Push handle features extra safety loop handle and thumb grip
- Easy carry top handle
- Easy replacement blades
- 2 safety stops in key areas

SLT1 $\frac{1}{4}$ " Cut
SLT2 $\frac{3}{16}$ " Cut

CRESTWARE

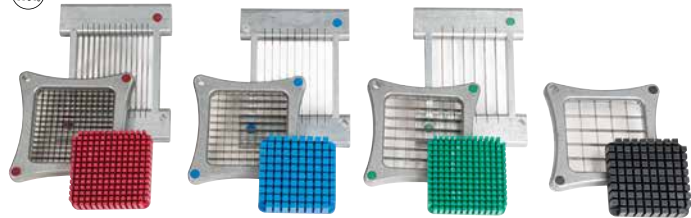


57500-1

EASY CHOPPER 3"

- Weighted, ergonomic handle
- Color-coded blade assemblies and push blocks make mismatching nearly impossible
- Push-block gaskets reduce cleaning the block

57500-1 $\frac{1}{4}$ " Sq. Cut
57500-2 $\frac{3}{8}$ " Sq. Cut
57500-3 $\frac{1}{2}$ " Sq. Cut
57500-4 1" Sq. Cut
57500-5 $\frac{1}{4}$ " Slice
57500-6 $\frac{3}{8}$ " Slice
57500-7 $\frac{1}{2}$ " Slice



nemco® FOOD EQUIPMENT

- The high, wide base can sprawl over a standard $\frac{1}{3}$ or $\frac{1}{2}$ size 6" deep food pan
- Commercial-grade aluminum construction and high-tension stainless steel blades
- $\frac{4}{4}$ " square cutting area

Color-coded blade assemblies & push blocks

JAPANESE MANDOLINES

- Made of ABS and stainless steel
- Made in Japan
- Wide non-slip base
- Comes with ergonomic hand guard

Small

- Cutting area: $2\frac{5}{8}$ "w
- Adjustable thickness (straight blade) from 0.5 to 5mm
- Includes 3 julienne cutting blades (1, 2, and 4mm)

BN64 Small, $12\frac{1}{2}$ "l x $4\frac{5}{16}$ "w
BN95 Large, $14\frac{5}{16}$ "l x $5\frac{1}{16}$ "w
BN120 Jumbo, $12\frac{1}{16}$ "l x $5\frac{7}{8}$ "w



LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN



BN120

BN64

MANDOLINES

- 18/10 stainless steel
- Made in France

3839 "The Original"

- Includes 1 julienne knife, 1 flat blade and 1 stainless steel hand guard
- Adjustable cutting thickness up to $\frac{1}{2}$ "
- Table edge support for stability



3839

15000 "The Chef"

- Adjustable thickness up to $\frac{1}{2}$ "
- Includes blade storage box containing 4 julienne knives of 2, 4, 7 & 10mm
- Also comes with a round polycarbonate hand guard

3839 5" x 2" x 16"
15000 $4\frac{1}{2}$ " x $1\frac{1}{2}$ " x $15\frac{1}{2}$ "



15000

ELECTRIC MEAT GRINDERS

- Energy efficient motor and precision gear drive
- Supplied with 1/8" and 5/16" grinder plates
- Sausage stuffer and feed stick accessories included
- Grinding head, pan, and attachments are dishwasher safe

VOLLRATH®

Stainless steel body, cylinder, worm gear, and ring



40743 #12 Grinds 264 lb/hour, 1 hp
40744 #22 Grinds 528 lb/hour, 1 1/2 hp



40743

PREP-MATE™ POWER DRIVE

- Power base will drive any accessories made for the #12 power take off hub
- Runs attachments at 250 rpm
- On/off switch has removable operator key to prevent unauthorized operation

- Comes with a 5" deep prep container with cover
- Made in USA



PM91

univex



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
- Non-scratch, non-slip feet
- 1-year parts & labor warranty

GPD-L 200 RPM
GPD-H 700 RPM

Globe®



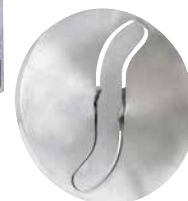
GPD-L

9" SLICER/SHREDDER/GRATER HOUSING FOR #12 HUB

- Fits #12 attachment hub on Globe Mixers and Power Drive Units
- For slicer/shredder/grater assemblies only, shredding discs and holders sold separately
- 1-year replacement warranty
- Must order XPH plate holder to hold plates for new installations



XVG



XVG Housing & Slicing Plate
XVS Housing, XPH Plate Holder & 3/16" Shredding Plate
XGS Housing, XPH Plate Holder, Slicing Plate & 3/16" Shredding Plate

FOOD MILLS

- Robust commercial appliances with a fast output rate for preparing purees, stewed fruit, fish soup, etc
- Use to strains out seeds and skins

Manual

S3 5 qt, 2.2 to 3.5 lb per Minute, Tin Plated
X3 5 qt, 2.2 to 3.5 lb per Minute, Stainless Steel
M5 8 qt, 11 lb per Minute, Tin Plated
X5 8 qt, 11 lb per Minute, Stainless Steel
P10 14 qt, 22 lb per Minute, Tin Plated w/Stand

Electric

EX5 8 qt, 11 lb per Minute, Stainless Steel w/Stand



S3



P10



EX5

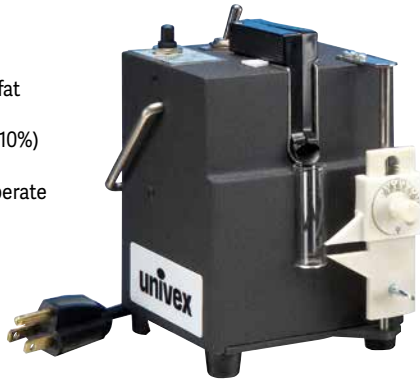


LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN

FAT ANALYZER

- Measures ground beef fat content up to 90% lean (minimum fat content=10%)
- 3-minute cycle time
- Portable and easy to operate
- Carrying case included
- Made in USA
- 115V

FA73



HEAVY-DUTY MEAT GRINDER

- Powerful motor grinds 25 lb per minute on first grind with a $\frac{3}{16}$ " plate
- Grinding worm is directly coupled to the gear motor output shaft
- Designed for high volume use
- Great for restaurants and butcher shops
- Comes ready to grind with a $\frac{3}{16}$ " grind plate, #22 X-knife, aluminum feed pan, aluminum stomper, meat storage container, and cleaning brush
- Stainless steel housing and faceplate
- Made in USA



MG22 22"w x 35"d x 21"h



MEAT TENDERIZER/STRIP CUTTER

- Designed to enhance texture and tenderness and/or strip-cut to perfection
- Totally enclosed oil-bath gearbox
- Cradle assembly readily removable for thorough sanitation
- Transparent safety cover is interlocked for automatic shut-off and removes easily



MT975 9 $\frac{3}{4}$ " x 1 $\frac{1}{4}$ " Feed Opening

eurodib

ATMOVAC'S DIABLO VACUUM SEALING MACHINES

- In-chamber and external vacuum sealing, perfect for use with sous vide cooking
- Stainless steel construction
- Commercial built grade and designed for culinary use
- Single-bar model features a time-based program and marinating function
- Machine cycle: 30-40 sec.
- 1-year parts & labor warranty



DIABLO 12

DIABLO 12 (1) 12" Sealing Bar
DIABLO 17D (2) 17" Sealing Bars
DIABLO 20D (2) 20" Sealing Bars, w/Gas Injection System

CHAMBER VACUUM SEALING SYSTEM

- Package liquids and liquid-rich foods like fresh meat or stew
- Marinating function intensely infuses foods
- Touchpad controls
- Stainless steel housing chamber
- Viewing lid to view progress
- Includes (50) 1 quart bags and (50) 2 quart bags, ETL Sanitation (bags)
- 120V, 380W
- 1-year limited warranty

WARING COMMERCIAL



WCV300 11" Sealing Bar



SPECTRUM™ MANUAL IMPULSE BAG SEALER

- 15 $\frac{3}{4}$ " seal bar
- Seals in 0.2 to 3 seconds
- Compatible with rolled, embossed, flat or zipper vacuum bags with a thickness up to $\frac{1}{32}$ "
- Adjustable timer with indicator light lets you know when seal is ready
- No warm-up time making it easy to seal as needed
- Made of durable aluminum and iron

EBS-400M Bag Sealer, NEMA 5-15P
EBS-400M-I Bag Sealer, CEE 7/7, International
EBS-MP10 Replacement Heating Wire



winco®

EBS-400M



40831



40833

IN-CHAMBER VACUUM PACK MACHINES

- Stainless steel exterior and vacuum chambers
- Units feature Busch vacuum pump—best in the industry
- Removable seal bar is easy to clean and maintain
- Accommodates multiple bags at once
- Transparent, soft-open lid for monitoring

12" Seal Bar

- User definable vacuum setting and sealing time
- Can pack small products

Dual 16" Seal Bars

- Can pack small products, liquids, and fine powders
- Ten programs include Liquid Control, Soft-Air and Vacuum Plus functions

40831 14½" x 17" x 4" Chamber 40833 16⅓" x 16½" x 5" Chamber

IN-CHAMBER VACUUM PACK BAGS

- Pack of 100

Regular		Boil-In	
40815	8" x 12"	23850	6" x 8"
40816	10" x 14"	23852	8" x 12"
40817	12" x 16"	23854	12" x 16"
40818	14" x 18"		



SPECTRUM™ VACUUM SEALER

- Compact design with large 3-gallon capacity vacuum chamber
- Dry vacuum pump and easy-to-use touch controls with adjustable vacuum & seal times, or instant-seal function
- Stainless steel body construction
- Heavy-duty transparent lid; dome adds to inner chamber height allowing larger items to fit for sealing
- 12" w x 13⅞" d x 5½" h sealing chamber
- One-piece 11½" long seal bar with bag clamp
- 1-year parts and labor warranty
- 1-year limited warranty

EVPM-12



PRIMAVAC™ IN-CHAMBER VACUUM SEALERS

- Powerful JetAire™ pump ensures 99.9% air evacuation
- 10 adjustable custom program settings
- Adjustable soft air, cooling and sealing time
- LED lights indicate each step in cycle
- Removable heat seal bar and filter plate
- Clear lid for viewing
- Gas flush (model HVC406 only)
- 3-year parts & labor warranty (when registered online)



Seal Bar
Length

W x D x H

HVC254	10"	13.27" x 17.95" x 14.85"
HVC305	12"	14.92" x 19.35" x 14.69"
HVC406	16"	19.45" x 24.25" x 19.13"



OUT-OF-CHAMBER VACUUM PACK MACHINE

- Out-of-chamber vacuum packing (requires specific bag type)
- Extends the shelf life of foods and cuts down on waste
- Not suited for use with liquids
- 12⅞" sealing bar



40858 14¾" w x 11⅞" d x 5⅞" h



OUT-OF-CHAMBER VACUUM PACK BAGS

40812	6" x 12"
40813	8" x 12"
40814	10" x 14"





RENAISSANCE® CUTLERY

- One-piece, precision-forged construction provides remarkable balance (M23720 & M23710 have a one-piece, stamped three quarter tang blade)
- High-carbon German steel
- Shortened bolster for easy sharpening
- Razor-sharp edge is taper ground with a fine stone finish
- Ergonomically designed Delrin® handle has three rivets
- Limited lifetime warranty



M23640	Peeling, 2½"	M23660	Nakiri, 7"
M23540	Paring, 3½"	M23510	Chef's, 8"
M23600	Utility, 5"	M23530	Chef's, 10"
M23610	Tomato, Wavy Edge, 5"	M23580	Carving, 10"
M23550	Boning, Stiff, 6"	M23570	Bread, Wavy Edge, 8"
M23560	Boning, Flexible, 6"	M23710	Slicer, Wavy Edge, 11"
M23630	Fillet, 7"	M23720	Slicer, Granton Edge, 11"
M23590	Santoku, Granton Edge, 7"	M23620	Fork, 6"



**High-carbon
German steel**

GENESIS® CUTLERY

- One-piece, precision-forged construction ensures superior balance, strength, and durability
- Razor-sharp edge is taper ground with a fine stone finish
- Santoprene® handle provides a soft, confident grip for comfort and safety
- Limited lifetime warranty



M21052	Peeling, 3"	M21078	Chef's, Short Bolster, 8"
M20003	Paring, 3½"	M21079	Chef's, Short Bolster, 9"
M20405	Utility, 5"	M21080	Chef's, Short Bolster, 10"
M20106	Boning, Stiff, 6"	M20508	Bread, Wavy Edge, 8"
M20206	Boning, Flexible, 6"	M20408	Carving, 8"
M20307	Fillet, Flexible, 7"	M20410	Carving, 10"
M20707	Santoku, Granton Edge, 7"	M21030	Carving, Granton Edge, 10"
M20907	Nakiri, 7"	M20806	Carving Fork, 6"
M21067	Nakiri, Granton Edge, 7"	M21046	Straight Fork, 7"
M20608	Chef's, 8"	M21010	Sharpening Steel, 10"
M20610	Chef's, 10"		



MILLENNIA® COLORS

- One-piece high-carbon Japanese steel
- Ergonomic handle: a combination of raised, textured Santoprene® for vastly improved grip and greater comfort and polypropylene for durability
- Color-coded handles for dedicated use
- Handles available in Green (GR), Yellow (YL), Blue (BL), Brown (BR), Purple (PU) or Red (RD)

M23930*	Paring, Slim, 3"
M22206	Boning, Narrow, 6"
M23820	Boning, Curved, 6"
M22707	Santoku, Granton Edge, 7"
M22418	Offset Bread, Wavy Edge, 8"
M22608	Chef's, 8"
M22610	Chef's, 10"

* Not textured



MILLENNIA® CUTLERY

- One-piece high-carbon Japanese steel
- Ergonomic handle: a combination of raised, textured Santoprene® for vastly improved grip and greater comfort and polypropylene for durability
- Highest quality steel for easy blade maintenance and rapid sharpening for a razor-sharp edge
- Textured finger points and protective finger guard for safety



M22102	Peeling, 2½"	M23860	Fillet, Narrow, 8½"	M13914	Slicer, Granton Edge, 14"
M23900P*	Paring, Slim, 3"	M22707	Santoku, Granton Edge, 7"	M23111	Slicer, Wavy Edge, 11"
M19901P*	Paring, Slim, Serrated, 3"	M22907	Nakiri, 7"	M23112	Slicer, Wavy Edge, 12"
M22003	Paring, 3½"	M22608	Chef's, 8"	M23870	Slicer, Plain Edge, 12"
M23306	Utility, 6"	M22609	Chef's, 9"	M23010	Salmon Slicer, Granton Edge, 10¼"
M23406	Utility, Wavy Edge, 6"	M22610	Chef's, 10"	M22508	Bread, Wavy Edge, 8"
M23408	Utility, Wavy Edge, 8"	M22612	Chef's, 12"	M23210	Wide Bread, Wavy Edge, 10"
M22306	Boning, 6"	M22611	Chef's, Granton Edge, 10"	M23880	Curved Bread, Wavy Edge, 10"
M22206	Boning, Narrow, 6"	M23830**	Chef's, Wavy Edge, 7½"	M22408	Offset Bread, Wavy Edge, 8"
M23850	Boning, Flexible, 6"	M23831	Chef's, Wavy Edge, 10"	M23890	Offset Bread, Curved, Wavy Edge, 9"
M23810	Boning, Wide, 6"	M18000	Chef's, Wide, Hollow Ground, 8"		
M23820	Boning, Curved, 6"	M18010	Chef's, Wide, Hollow Ground, 10"		
M22807	Fillet, Flexible, 7"	M23011	Slicer, Granton Edge, 11"		

* Not textured

** Polypropylene handle



ZÜM® CUTLERY

- One-piece precision forged construction
- Premier high-carbon German cutlery steel is peerless for its edge retention
- Taper-ground edge stays sharper longer and allows for finer, more precise chopping and slicing
- Shortened bolster exposes full blade edge for easier sharpening
- Delrin® handle molded for a more ergonomic grip

M19000	Paring, 3½"
M19020	Utility, Wavy Edge, 6"
M19030	Boning, Stiff, 6"
M19040	Fillet, 7"
M19050	Santoku, Granton Edge, 7"
M19080	Chef's, 8"
M19090	Chef's, 9"
M19010	Chef's, 10"
M19060	Carving, 8"
M19070	Bread, Wavy Edge, 8"
M19015	Carving Fork, 6¼"

CRESTWARE



CUTLERY

- High carbon German steel blades
- Polypropylene handles

- A. KN01 Peeling Knife, 2¾"
- B. KN02 Paring Knife, 3½"
- KN04 Paring Knife, Twin Pack, 3½"
- C. KN03 Paring Knife, Serrated, 3½"
- D. KN06 Utility Knife, Serrated, 4½"
- E. KN42 Utility Knife, 9"
- F. KN40 Boning Knife, 6"
- G. KN41 Boning Knife, Curved, 6"
- H. KN60 Cleaver, 6"
- I. KN61 Santoku, Granton, 7"
- J. KN30 Cook's Knife, 8"
- KN31 Cook's Knife, 10"
- KN32 Cook's Knife, 12"
- K. KN20 Offset Bread Knife, 9"
- L. KN21 Bread Knife, Curved, 10"
- M. KN22 Bread Knife, Straight, 10"
- N. KN50 Slicer, 10"
- KN52 Slicer, 12"
- O. KN51 Slicer, Serrated, 10"
- KN53 Slicer, Serrated, 12"



FIBROX® PRO CUTLERY

- Hand finished blades are high carbon stainless steel with taper ground, beveled edges
- Lifetime guarantee
- Ergonomic handles



**Tempered for
a superior
edge**

VICTORINOX

- 5.0603.S Paring, 3¼"
- 5.0633.S Paring, 3¼"
- 5.0703.S Paring, 4"
- 5.2063.20 Chef's, 8"
- 5.2003.25 Chef's, 10"
- 5.6413.15 Boning, Straight Flexible, 6"
- 5.2523.17 Santoku, Granton Edge, 7"
- 5.7303.25 Cimeter Knife, 10"
- 5.2533.21 Bread, 8"
- 5.2933.26 Bread, 10¼"
- 5.2033.25 Sandwich Knife, Wavy Edge, 10"
- 7.6058.13 Bread/Deli Knife, Offset, Wavy Edge, 9"
- 5.4233.25 Slicer, Wavy Edge, 10"
- 5.4723.30 Slicer, Granton Edge, 12"
- 5.4723.36 Slicer, Granton Edge, 14"



WOOD HANDLE CUTLERY

- High carbon stainless steel blades with taper ground & beveled edges
- One piece natural wood handles are ergonomically designed



VICTORINOX

- 5.2060.20 Chef's, 8"
- 5.2000.25 Chef's, 10"
- 6.8520.17 Santoku, Granton Edge, 7"
- 5.1630.21 Bread, 8"
- 5.2930.26 Bread, 10¼"
- 7.6059.11 Slicer, Granton Edge, 12"
- 7.6059.12 Slicer, Granton Edge, 14"



**High-carbon
stainless
steel blades**

TAKE-A-PART KITCHEN SHEARS

- Ergonomic, durable black polypropylene handle with antimicrobial protection

BP666

8½" long



SHARPENING STEELS

- Plastic handles



VICTORINOX

Diamond Sharpening Steels

7.8991.14 Oval, Economy Hollow Core, 10"

7.8991.15 Oval, Economy Hollow Core, 12"

Sharpening Steel

7.8991.33 Round, Regular Cut, 12"



7.8991.14



7.8991.33

5600 SERIES PROFESSIONAL CUTLERY

- Crafted from high-carbon stainless steel in order to combine the highest edge retention with easy resharpening
- Ergonomically designed handle provides a secure, non-slip grip even when wet
- Each blade and handle is matched to be perfectly balanced



Black

5601-3 1/4S

5610-8

5607-6

5620-7E

5620-9E

White

W5601-3 1/4S

W5610-8

W5607-6

W5620-7E

W5620-9E

Paring Knife, 3¼"

Cook's Knife, 8"

Boning Knife, 6", Curved

Sandwich Knife, 7", Offset, Serrated

Sandwich Knife, 9", Offset, Serrated



5601-3 1/4S



5610-8



5607-6



5620-7E



5620-9E



STATIK BOARD™ CUTTING BOARDS

- Full color boards to enhance your HACCP color-coded system
- Non-slip feet
- Fully rubberized grip hook
- Built-in hanging hook
- BPA free
- Brown listed, also available in Blue (BU), Green (GR), Red (RD) or Yellow (YL)

CBK-1218BN 12" x 18"
CBK-1520BN 15" x 20"
CBK-1824BN 18" x 24"



winco®



STATIK BOARD™ CUTTING BOARDS

- White boards with white or colored non-slip grips and hook
- Built-in hook for easy transport and hygienic storage
- Rubberized feet grip flat surfaces, rubberized sides keep the board upright without sliding
- HACCP color-coding system to minimize cross-contact
- Tough board surface reduces knife dulling, durable copolymer prevents warping
- Dishwasher safe
- Solid white listed, also available with Brown (BN), Blue (BU), Green (GR), Red (RD), Purple (PP) or Yellow (YL) grips

CBN-1218WT 12" x 18"
CBN-1520WT 15" x 20"
CBN-1824WT 18" x 24"



winco®



CUTTING BOARDS

- Knife friendly, non-porous surface is resistant to bacteria and maintenance-free
- Puzzle boards are designed to break down and fit into dishwashers, then puzzle back together to create a prep surface large enough for commercial kitchens
- Heat resistant to 350°F
- Dishwasher safe
- Available in Natural



epicurean
By Victorinox

3/8" Thick Puzzle Boards

629-442001	44" x 10"
629-481001	48" x 10"
629-601001	60" x 10"
629-672001	67" x 10"
629-721001	72" x 10"

1/2" Thick Puzzle Boards

629-442001.5	44" x 10"
629-481001.5	48" x 10"
629-601001.5	60" x 10"
629-672001.5	67" x 10"
629-721001.5	72" x 10"
629-932001.5	93" x 20"

Standard Cutting Boards

629-141101	14" x 11" x 3/8"
629-191501	19" x 15" x 3/8"



629-191501



VICTORINOX

KNIFE SHARPENER

- Tungsten carbide blade
- Black

7.8715



CUT-RESISTANT GLOVES

- Seamless weave, ambidextrous design for comfort and safety
- Extended cuff protects the wrist and holds glove in place
- Made of high performance polyethylene, stainless steel, spandex, and polyester

11207	Extra Small, Red
11208	Small, Yellow
11209	Medium, Green
11210	Large, Blue
11211	Extra Large, Black



ANSI cut level 6



BLADE STATION™ HANDS-FREE KNIFE SHARPENER

- Easily moves to any workstation
- Dishwasher safe
- Sharpens both sides
- ABS plastic with diamond-coated rod

KSP-6 Knife Sharpener
KSP-6W Replacement Rod



DIAMOND HONE® KNIFE SHARPENER

- Sharpening and honing stages for incredibly sharp knives that stay sharp longer
- Precision angle control for razor sharp edges every time
- 100% diamond abrasives for the fastest manual sharpening

M478 2 Stage



COMMERCIAL DIAMOND HONE® ELECTRIC KNIFE SHARPENER

- Utilizing diamonds, the hardest natural substance on earth, patented abrasives create an ultra-sharp edge
- Proprietary stropping disks deliver an unparalleled polished finish in the final stage
- Sharpens both straight and serrated knives
- Rugged sharpening module detaches for cleaning in a sink or dishwasher
- Precision angle guides eliminate guesswork
- Safe for all alloys—never detempers
- Powerful motor
- Assembled and engineered in the USA

Knife Sharpener
M2100 3 Stage

Replacement Modules
M2130 15° Sharpening Module
M2150 20° Sharpening Module



M2100



PERFORMANCESHIELD2 CUT RESISTANT GLOVES

- Designed specifically for foodservice cutlery
- With durable Spectra® industrial polyester for durability, comfort and exceptional cut resistance
- Built-in antimicrobial protection
- Washable and bleach safe
- Ambidextrous
- White

7.9049.XS	X-Small
7.9049.S	Small
7.9049.M	Medium
7.9049.L	Large
7.9049.XL	X-Large



VICTORINOX

PERFECTGRIP™ UTENSILS

- Sharp stainless steel blades
- Ergonomic soft grip, non-slip handle for comfort and safety
- Peelers have built-in potato eyer
- Hole for hanging
- Dishwasher safe



- 10973 Paring Knife, 7⁵/₈"
 10974 Pastry Cutter, 2⁵/₈"
 10975 Oyster Shucker, 2⁵/₈"
 10976 Slotted Spatula, 8¹/₂"
 10977 Y-Peeler, Julienne Edge, 5³/₄"
 10987 Y-Peeler, Serrated Edge, 5³/₄"
 10996 Y-Peeler, Straight Edge, 5³/₄"
 10997 Peeler, Straight Edge, 7¹/₄"
 10978 Grater, Small Holes, 9"
 10983 Grater, Medium Holes, 9¹/₂"
 10984 Grater, Large Holes, 9¹/₂"
 10979 Grater/Zester, 13³/₄"
 10980 Straight Peeler, Serrated Edge, 7¹/₄"
 10981 Cheese Plane, 8³/₄"
 10982 Melon Baller, 6¹/₂"
 10985 Apple Corer, 8¹/₄"
 10986* Ice Cream Dish, 8"
 10989 Garlic Press, 6³/₄"
 10990 Zester/Lemon Peeler, 5³/₄"
 10991 Tomato Stem Corer, 6⁵/₈"
 10992 Pizza Cutter Wheel, 4" dia
 10993* Can Opener, 8"
 10994 Handheld Sharpener, 7"
 10995 Kitchen Shears, 8³/₈"

*Not NSF



10974



10977



10982



10989



10990



10995

TURNING VEGETABLE SLICERS

- Produces large quantities of attractively sliced vegetables or potatoes quickly and easily
- Carrots, potatoes, beets, radishes or any firm vegetable can be cut into thin, continuous strands or slices



4100CLR

- 4030CLR "Le Rouet", Includes 2mm, 3mm & 6mm Blades
 4100CLR "Le Gourmet", Includes 1mm, 2mm & 4mm Blades
 BN5 Japanese, Includes 1mm, 2.5mm & 4mm Blades

RACLETTE MACHINES

- Bring the experience of traditional Swiss-style melted cheese right to your guests
- Alpage and Brézière models include a raclette knife and feature adjustable heating elements to accommodate various cheese sizes

- TTM05 "Party", 4 to 6 Person, Holds a ¹/₄ Wheel
 RACL02 Alpage, 6 to 8 Person, Holds a ¹/₂ Wheel
 BREZ02 Brézière, 1 to 4 Person, Holds ¹/₆, ¹/₄, and ¹/₈ Wheels



RACL02



BREZ02



VEGETABLE PEELERS

- Easily and quickly peel small carrots, large carrots, or cucumbers with these upright peelers
- A choice of durable epoxy painted steel or stainless steel base, completed with stainless steel blade is easy to clean



- EP001 Carrots, 1³/₄" Opening
 EP002 Big Carrots, 2³/₈" Opening
 EP003 Cucumber, 2³/₈" Opening



EP0003

PINEAPPLE PEELER

- Peel and core pineapple in only one movement
- Base is high enough to fit a full size pan underneath
- Slots on table stand allows the juice to flow through
- Easy to dismantle for cleaning



- EA 17¹/₄" l x 15¹/₂" w x 28¹/₂" h



KITCHEN

M35110



**Durable
one-piece
construction**

M33182



M35124



HELL'S TOOLS® KITCHEN UTENSILS

- Made from specially formulated glass-reinforced nylon to provide heat resistance up to 430°F
- Stain and odor resistant
- Mixing Spoon is available in Blue (BL), Brown (BR), Green (GR), Purple (PU), Red (RD), Black (BK), Yellow (YL), White (WH) and Tan (TN)
- Utility Tongs are available in Blue (BL), Brown (BR), Green (GR), Red (RD), Black (BK), Yellow (YL), White (WH) and Purple (PU)
- Slotted Spatula is available in Blue (BL), Brown (BR), Purple (PU), Red (RD), Black (BK), Green (GN), Yellow (YL), White (WH) and Gray (GY)
- Spootensils® are available in White

M33182	11 ⁷ / ₈ " Mixing Spoon
M35100	9 ¹ / ₂ " Utility Tongs
M35110	12" Slotted Spatula
M35120	9 ⁷ / ₈ " Spootensil®
M35121	11 ⁷ / ₈ " Spootensil®
M35122	13 ³ / ₄ " Spootensil®
M35123	15 ³ / ₄ " Spootensil®
M35124	17 ³ / ₄ " Spootensil®
M35125	19 ³ / ₄ " Spootensil®



HELL'S HANDLE® UTENSILS

- High heat resistant—withstands temperatures up to 450°F
- Remains cool to the touch longer
- Dual-textured finish on handle for extra grip and slip resistance
- Professional quality Japanese stainless steel blades
- Additional styles and sizes available



M18330	Turner, Long Handled, 8" x 3"	M18350	Turner, Heavy-Duty, 8" x 4"
M18300	Turner, Rounded Edges, 8" x 3"	M33183*	Fish Turner, 6" x 3"
M18310	Turner, Perforated, 8" x 3"	M18390*	Fish Turner, 9" x 4"
M18320	Turner, Square Edge, 6" x 3"	M18380	Cook's Fork, 8" long
M18360	Turner, Square Edge, 8" x 3"	M18270	Grill Scraper, 4 ¹ / ₂ " x 4"
M18340	Turner, Heavy-Duty, 5" x 3"	M18370	Bench Scraper/Ruler, 5 ⁷ / ₈ " x 3 ¹ / ₂ "
M18280	Turner, Heavy-Duty, 5" x 4"		
M18290	Turner, Heavy-Duty, 6" x 5"		

*Also available in left handed (LH)



TURNERS

- Polypropylene handles feature Mundial Sanitized® Antimicrobial Protection treatment to guard against the growth of bacteria, yeast, mold and fungi
- Handles are injection-molded and ergonomically designed to provide a secure non-slip grip

Black High-Heat Handle

5681HH	8" x 3" Perforated Blade
5683HH	8" x 3" Solid Blade

White Handle

W5681	8" x 3" Perforated Blade
W5683	8" x 3" Solid Blade





ONE-PIECE HEAVY-DUTY LADLES WITH 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 guarantee

	Color	Capacity	Bowl Dia	Handle Length
4980120	Black	1 oz	1¾"	9⅞"
4980230	Blue	2 oz	2⅝"	9⅞"
4980335	Ivory	3 oz	2⅞"	12⅝"
4980445	Gray	4 oz	3⅜"	12⅝"
4980655	Teal	6 oz	3½"	12⅝"
4980865	Orange	8 oz	4"	12⅝"



HEAVY-DUTY STAINLESS STEEL BASTING SPOONS WITH ERGO GRIP™ HANDLES

- One-piece stainless steel construction is extremely durable and has no crevices to collect water or bacteria
- High-temperature patented nylon handles are heat resistant to 450°F
- Handle contains an all natural antimicrobial material
- Built-in stopper notch
- 3-sided spoons have one straight edge for cutting
- Lifetime guarantee

	Black	White	Blue	Red	Yellow	Green	Length
Solid	64130	6414015	6414030	6414040	6414050	6414070	13⅞"
Perforated	64132	6414215	6414230	6414240	6414250	6414270	13⅞"
Slotted	64134	—	—	—	—	—	13⅞"
3-Sided Solid	64136	—	—	—	—	—	13⅞"
3-Sided Perforated	64138	—	—	—	—	—	13⅞"



KITCHEN

ALLERGEN-FREE ONE-PIECE PORTIONERS

- Stainless steel
- Purple handle



FPS-2P	2 oz, Solid	FPP-2P	2 oz, Perforated
FPS-4P	4 oz, Solid	FPP-4P	4 oz, Perforated
FPS-6P	6 oz, Solid	FPP-6P	6 oz, Perforated



ALLERGEN-FREE ONE-PIECE LADLES

- Stainless steel
- Purple handle

LDC-2P	2 oz
LDC-4P	4 oz
LDC-6P	6 oz



ALLERGEN-FREE DISHERS

- 18/8 stainless steel
- Purple handle



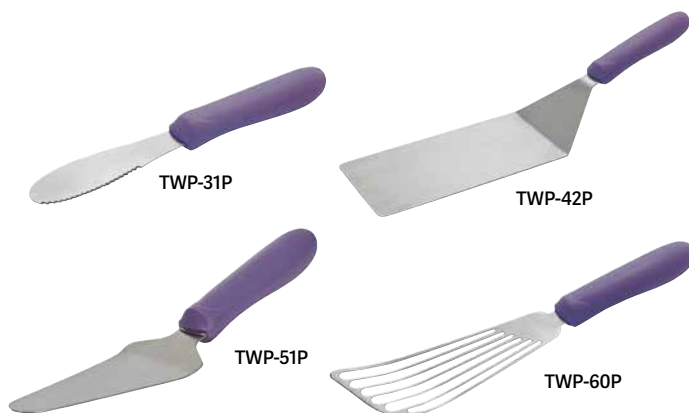
ICD-20P	2 oz, 20"
ICD-16P	2 3/4 oz, 16"
ICD-12P	3 3/4 oz, 12"
ICD-10P	3 3/4 oz, 10"



ALLERGEN-FREE CUTTING BOARD

- Reduces knife dulling and resists warping
- Dishwasher safe
- Purple

CBPP-1218
12" x 18" x 1/2"



ALLERGEN-FREE TURNERS & SPATULAS



- Stainless steel blades
- Ergonomic slip-free grip handle reduces hand fatigue
- Satin finish
- Purple handle

TWP-31P	Sandwich Spreader, 3 5/8" x 1 1/4" Blade
TWP-42P	Turner, Offset, 8" x 4" Blade
TWP-51P	Pie Server, Offset, 4 5/8" x 2 3/8" Blade
TWP-60P	Fish Spatula, 6 3/4" x 3 1/4" Blade
TWP-61P	Hamburger Turner, Offset, 5 1/8" x 2 7/8" Blade
TWP-90P	Flexible Turner, Offset, 8 1/4" x 2 7/8" Blade
TWP-91P	Perf Flex Turner, Offset, 8 1/4" x 2 7/8" Blade
TWPO-9P	Spatula, Offset, 8 1/2" x 1 1/2" Blade
TWPS-9P	Bakery Spatula, 10" x 1 1/8" Blade



STÄL ALLERGEN-FREE CUTLERY

- Razor-sharp German steel blade
- Slip-free grip, ergonomic purple polypropylene handle reduces hand fatigue
- Protective finger guard
- Easy edge maintenance and rapid sharpening



KWP-30P	Paring Knife, 3 1/4" Blade
KWP-80P	Chef's Knife, 8" Blade
KWP-100P	Chef's Knife, 10" Blade
KWP-91P	Bread Knife, Curved, 9 1/2" Blade
KWP-121P	Slicer, Wavy Edge, 12" Blade



ALLERGEN-FREE FOOD STORAGE CONTAINER COVERS

- Polyethylene square covers
- Equip your kitchen for allergen safety and prevent cross-contact
- Purple

PECC-24P	Fits 2 & 4 qt
PECC-68P	Fits 6 & 8 qt
PECC-128P	Fits 12, 18 & 22 qt



ALLERGEN-FREE UTILITY TONGS

- Non-slip purple polypropylene handle is heat resistant up to 220°F

UTPH-9P	9"
UTPH-12P	12"
UTPH-16P	16"



DSC-2P

PDS-7P

ALLERGEN-FREE DOUGH SCRAPERS

- Whether it's gluten, nuts or more, use this stand-out purple color to designate these dough scrapers for allergen-free use

DSC-2P	S/S Blade, 6" x 3"
PDS-7P	Plastic, 7½" x 4¾"



ALLERGEN-FREE SCRAPERS

- Whether is gluten, nuts or more, the purple color designates these scrapers for allergen-free use
- Features raised ridges to rest on, preventing messy counters
- Heat-resistant up to 600°F

PSH-10P	10½"
PSH-14P	14"
PSH-16P	16¼"



ALLERGEN-FREE SILICONE SLEEVE

- Fits AFP-10, ASFP-11, ASP-3 and ASP-4

AFP-10HP Purple

Heat-resistant up to 450°F



SBS-24PP

ALLERGEN-FREE SILICONE BAKING MATS

- Reusable up to 2,000 times, use both sides
- Provides consistent & even heat distribution
- Woven fiberglass coated with food grade silicone
- Temperature tolerance from -40° to 480°F

SBS-11PP	¼ Size, 8¼" x 11¼"
SBS-16PP	½ Size, 11½" x 16½"
SBS-21PP	¾ Size, 14¼" x 20½"
SBS-24PP	Full-Size, 16¾" x 24½"



ALLERGEN-FREE BAMBOO FOOD MARKERS

- Label and organize dishes that contain no allergens
- 100 pieces per bag

BFM-A100



KITCHEN



SHEET PANS

- Easy-clean open bead rim

20-Gauge Stainless Steel

SXP-1318	½ Size, 13" x 18"
SXP-1622	¾ Size, 16" x 22"
SXP-1826	Full Size, 18" x 26"

16-Gauge Aluminum

ALXN-1318P	½ Size, 13" x 18"
ALXN-1826P	Full Size, 18" x 26"



GLAZED ALUMINUM BAGUETTE PANS

- 16-gauge aluminum
- Perforations allow air circulation for crispy crusts while the inside stays soft

ABPN-5H	5 Slots, 13" x 18"
ABPN-4	4 Slots, 18" x 26"
ABPN-5	5 Slots, 18" x 26"
ABPN-6	6 Slots, 18" x 26"

**Non-stick
silicone
coating**



ABPN-5H



629-161101

SHEET PAN BOARDS

- Natural wood fiber
- Heat resistant to 350°F
- Non-porous and stain resistant

629-161101	16½" x 11½" x ¾"
629-241601	24½" x 16½" x ¾"



NSF INVERTATOP™ SQUEEZE BOTTLES

- Invertatop™ dual openings make dispensing, cleaning and filling easy
- Soft, leak-proof PerfectFlex™ design is operator friendly, while reducing waste and ensuring faster prep time
- ValveTop™ design works with fast flow and slow liquids, sauces and condiments, also allows for small particles up to ⅛"
- Easy-to-clean ValveTop™

12SV	12 oz Dispenser, 53mm Opening
16SV	16 oz Dispenser, 53mm Opening
24SV	24 oz Dispenser, 63mm Opening
32SV	32 oz Dispenser, 63mm Opening



FIFO SQUEEZE BOTTLES

- Wide mouth openings on both ends for easy cleaning and refilling
- Non-drip lid
- Clear plastic dispensing cap with yellow valve

18-5652	16 oz
18-5670	20 oz
280-1816	24 oz



18-5670



280-1816

NON-STICK CAKE MOLDS

- Professional quality steel mold with double layer coating
- Improved non-stick performance ensures a perfect mold release
- Excellent abrasion resistance and durability
- BPA-free
- Made in France

223720	7" OD, 6.02" ID
223730	7.8" OD, 6.88" ID
223740	8.66" OD, 7.67" ID
223750	9.44" OD, 8.93" ID



FLUTED TART MOLDS

- Eco-friendly tin-plating provides exceptional thermal conductivity
- Tin-plated molds give a wonderful textured crust to the dough
- Made in France

126320	7.2" dia
126322	7.87" dia
126330	7.44" dia
126332	10.2" dia



PASTRY MOLDS

- Mirror finish stainless steel
- Perfect for baking, freezing, cutting, and forming
- Dishwasher safe

SPM-21R	Round, 2" dia x 1 1/4" h
SPM-23R	Round, 2" dia x 3" h
SPM-31R	Round, 3" dia x 1 1/4" h
SPM-31O	Oval, 3" x 1 1/8" h
SPM-41O	Oval, 4" x 1 1/8" h
SPM-22S	Square, 2" sq x 2" h
SPM-275S	Square, 2 3/4" sq x 1 1/4" h
SPM-211T	Rectangular, 2 1/2" l x 1 1/4" w x 1 1/4" h



SHEET PANS

- 3003 aluminum
- Closed bead pans are reinforced with galvanized wire for rust resistance

Solid Pans	Pan Size	Dimensions	Bead	Gauge
ALXP-0609	Eighth	6 1/2" x 9 1/2"	Open	16
ALXP-1013	Quarter	9 1/2" x 13"	Closed	20
ALXP-1310H	Quarter	10" x 13"	Closed	18
ALXP-1318	Half	13" x 18"	Closed	20
ALXP-1813H	Half	13" x 18"	Closed	18
ALXP-1622	Two-Thirds	16" x 22"	Closed	19
ALXP-2216H	Two-Thirds	16" x 22"	Closed	18
ALXP-1826	Full	18" x 26"	Closed	18
ALXP-2618H	Full	18" x 26"	Closed	16
ALXP-1200^	Full	18" x 26"	Open	12

Perforated Pans

ALXP-1318P	Half	13" x 18"	Closed	18
ALXP-1826P	Full	18" x 26"	Closed	18
ALXP-2618P	Full	18" x 26"	Closed	16

^NSF



SILIKOMART SILICONE MOLDS

- Soft, non-toxic, non-stick, high conductivity alimentary pure silicone
- Suitable for cooking, baking, refrigerating, freezing and thawing
- SiliconFLEX molds are ideal for the preparation of biscuits, cookies, cakes, pies, chocolate and more!

- Temperature range for use: -76° to 446°F
- Can be hung using holes in each corner
- Total mold dimensions: 7" w x 11 1/2" l
- Reusable up to 3,000 times
- Made in Italy

Cake Mold

SF026 Makes (12) 2.37 oz Cakes

Muffin Molds

SF022 Makes 11 Mini Muffins

SF023 Makes 6 Medium Muffins

SF024 Makes 5 Large Muffins

SF052 Makes 6 Big Muffins



KITCHEN



SQ007

SQ009

SQ059

SILIKOMART 16" x 24" SILICONE MOLDS

- Suitable for commercial use
- Flexible structure, non-stick properties with particularly smooth and glossy interior
- Largest format to optimize output in a single batch
- Washable in dishwasher and guaranteed for frequent use
- Used both for freezing and for baking in fan assisted ovens and microwaves at temperature ranges between -76° to 446°F
- OA mold dimensions: 16" w x 24" l
- Dishwasher safe
- Reusable up to 3,000 times
- Made in Italy

Muffin Molds

SQ007 Makes (70) 1.35 oz Mini Muffins

SQ009 Makes (24) 4.05 oz Muffins

Donut Mold

SQ059 Makes (24) 4.50 oz Donuts



LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN

WHIPPED CREAM DISPENSERS & CHARGERS

- Whip creams, cheeses, sauces and other dessert toppings in this easy-to-use dispenser for one-of-a-kind and creative dishes or drinks

Dispensers

Aluminum Stainless Steel

90076 90078 1 Pint

90077 90079 2 Pint

Chargers

90060 10 Pack

90061 24 Pack



90061



90076



90078



STRAINER BOSS

- Heavy gauge stainless steel
- Securely holds strainer so it does not shift while in use
- Works with any size cone-shaped strainers for stock pots, steam kettles, mixing bowls, three-bay sinks, and 35-gallon receptacles



AllPOINTS
FOODSERVICE PARTS ADVANTAGE

280-1979 Fits up to 22" OD Openings



ROTARY FLOUR SIFTER

- Fine mesh stainless steel



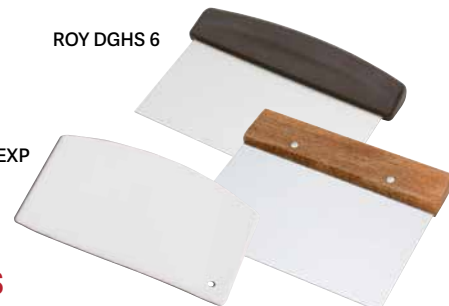
ROY RFS 8 Cup



Foodservice & Hospitality Products

ROY DGHS 6

ROY DGHS FLEXP



ROY DGHS 7

DOUGH SCRAPERS

Stainless Steel Blade

ROY DGHS 6 6" x 3" Blade, Wood Handle

ROY DGHS 7 7" x 3 5/8" Blade, Wood Handle

ROY DGHS P 6 6" x 3" Blade, Plastic Handle

Plastic Blade

ROY DGHS FLEXP 5 1/2" Blade, Flexible



ROLLING PINS

ROY RP 15 Wood, 15" Long

ROY RP 18 Wood, 18" Long

ROY RP 15 A Aluminum, 15" Long



Foodservice & Hospitality Products



Trays

Screens

PIZZA TRAYS & SCREENS



ROYAL INDUSTRIES
Foodservice & Hospitality Products

Wide Rim Trays

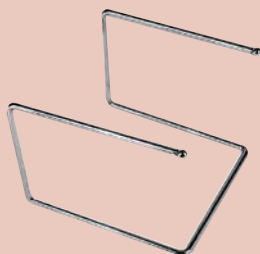
ROY PT 6	6"
ROY PT 8	8"
ROY PT 9	9"
ROY PT 10	10"
ROY PT 11	11"
ROY PT 12	12"
ROY PT 13	13"
ROY PT 14	14"
ROY PT 15	15"
ROY PT 16	16"
ROY PT 17	17"
ROY PT 18	18"

Pizza Screens

ROY PS 8	8"
ROY PS 9	9"
ROY PS 10	10"
ROY PS 12	12"
ROY PS 14	14"
ROY PS 15	15"
ROY PS 16	16"
ROY PS 17	17"
ROY PS 18	18"

TABLETOP PIZZA TRAY STAND

- Chrome plated heavy wire, 7" high
- Frees up valuable table space



ROY PTS 987	9" x 8"
ROY PTS 12127	12" x 12"



Straight Sided

Tapered Deep Dish

PIZZA PANS



Straight Sided

ROY DP 10 1	10" x 1"
ROY DP 12 1	12" x 1"
ROY DP 14 1	14" x 1"
ROY DP 16 1	16" x 1"
ROY DP 6 2	6" x 2"
ROY DP 8 2	8" x 2"
ROY DP 9 2	9" x 2"

Tapered Deep Dish

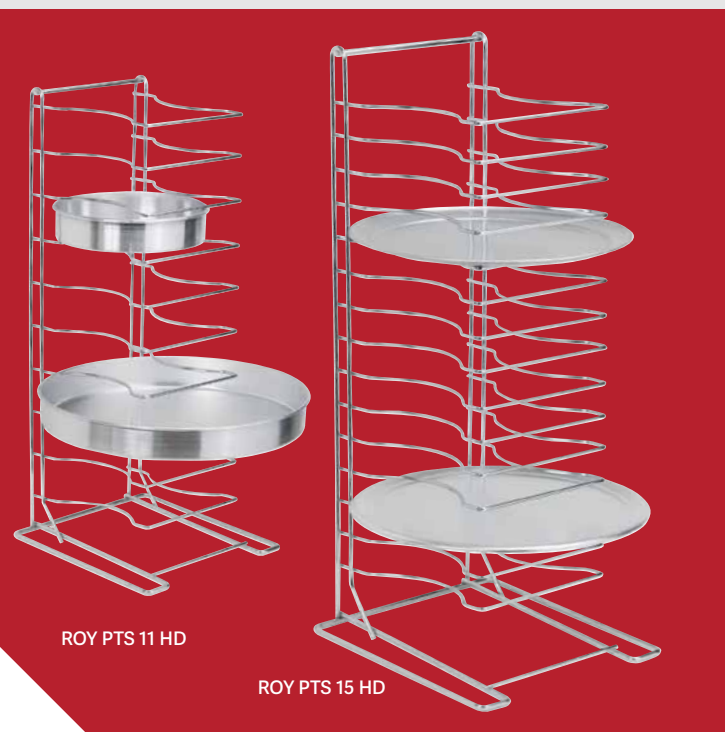
ROY TP 6	6" x 1½"
ROY TP 8	8" x 1½"
ROY TP 10	10" x 2"
ROY TP 12	12" x 2"
ROY TP 14	14" x 2"
ROY TP 15	15" x 2"
ROY TP 16	16" x 2"

PIZZA TRAY STANDS

- Made of heavy chrome plated steel rod
- Each shelf can hold up to 6 pounds
- Stands measure 27½" high with 12" base
- For pans 10" to 17" in diameter

ROY PTS 11 HD	11 Shelves, 2¼" Spacing
ROY PTS 15 HD	15 Shelves, 1¾" Spacing

ROYAL INDUSTRIES
Foodservice & Hospitality Products



ROY PTS 11 HD

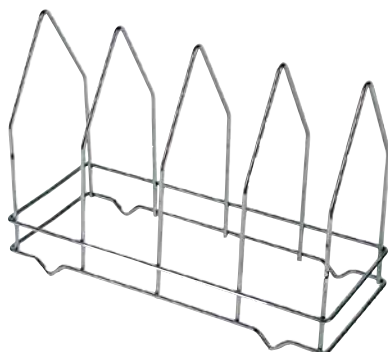
ROY PTS 15 HD

PIZZA SCREEN RACK

- 4 compartments
- 14" x 6" x 10¼"

ROY PS 4

ROYAL INDUSTRIES
Foodservice & Hospitality Products



Chrome plated heavy gauge wire

PIZZA PAN GRIPPER

- Pull out pizzas safely & easily

ROY PG



ROYAL INDUSTRIES
Foodservice & Hospitality Products

ROY PS



ROY PS P



PIE SERVERS

ROY PS
ROY PS P

Wood Handle
Plastic Handle



ROYAL INDUSTRIES
Foodservice & Hospitality Products

ROY DRG S



ROY DRG SH



DREDGES

ROY DRG S 7
ROY DRG SH
ROY DRG S
ROY DRG AH
ROY DRG A

Stainless Steel, 7" Tall, without Handle
Stainless Steel, 10 oz, with Handle
Stainless Steel, 10 oz, without Handle
Aluminum, 10 oz, with Handle
Aluminum, 10 oz, without Handle

ALUMINUM PIZZA PEELS

ROY APP 121426
ROY APP 121435
ROY APP 121452
ROY APP 6921

12" x 14" Blade, 12" Handle
12" x 14" Blade, 21" Handle
12" x 14" Blade, 38" Handle
6½" x 9" Blade, 11" Handle



ROY APP 121426

PIZZA OVEN BRUSH

- Brass bristles and metal scraper

ROY BR PZA

36" Wood Handle



ROYAL INDUSTRIES
Foodservice & Hospitality Products

WIDE BLADE WOOD PIZZA PEELS

- 6½" handle

ROY WPP 183642
ROY WPP 182936

18" x 36" Blade
18" x 29" Blade



ROY WPP 183642



WOOD PIZZA PEELS

ROY WPP 121322	12" x 13" Blade, 22" Handle	ROY WPP 161718	16" x 17" Blade, 18" Handle
ROY WPP 121328	12" x 13" Blade, 28" Handle	ROY WPP 161724	16" x 17" Blade, 24" Handle
ROY WPP 141520	14" x 15" Blade, 20" Handle	ROY WPP 181824	18" x 18" Blade, 24" Handle
ROY WPP 141526	14" x 15" Blade, 26" Handle	ROY WPP 202121	20" x 21" Blade, 21" Handle



ROY WPP 141526

PIZZA PEELS

- Sanitary solution for pizza and sandwich preparation
- Pizza peels double as excellent cutting boards and the beveled edges allow for smooth pickup of cooked or toasted foods
- Cleanup is a breeze—simply place into the dishwasher to be sanitized

- Thin profile and handle hole makes these boards easy to stack and store

epicurean
By Victorinox

407-261601	Rectangular w/Handle, 16"w x 26"l x ¼"h, Natural Finish
407-261602	Rectangular w/Handle, 16"w x 26"l x ¼"h, Slate Finish
429-211601	Round w/5" Handle, 16" dia x ¼"h, Natural Finish
429-211602	Round w/5" Handle, 16" dia x ¼"h, Slate Finish
429-001601	Round No Handle, 16" dia x ¼"h, Natural Finish
429-001602	Round No Handle, 16" dia x ¼"h, Slate Finish



407-261602

429-001601

Other sizes available, please contact your local sales representative for details.



**Lightweight,
durable,
and break-
resistant**

FSB-PTDLY

PIZZA DOUGH BOXES

- Made from heavy-duty polypropylene
- Withstands temperatures ranging from -40°F to 160°F
- Dolly includes (4) 5" poly casters, 2 rigid, 2 swivel, 1 with brake
- Available in White (WT) and Gray (GY)



FSB-PT26183	Pizza Box, 18"w x 25½"l x 3⅜"h
FSB-PT26186	Pizza Box, 18"w x 25½"l x 6⅜"h
FSB-PL2618	Lid for Pizza Boxes
FSB-DT18133	Artisan Dough Tray, 12¾"w x 17¾"l x 3⅜"h
FSB-DL1813	Lid for Artisan Dough Tray
FSB-PTDLY	Pizza Dough Box Dolly, 18"w x 25½"l x 7"h

DOUGH BOX DOLLY

- Heavy-duty aluminum construction
- 5" swivel plate casters
- Lifetime guarantee against rust
- Custom sizes available



PBD 17¾"w x 25¼"d x 7½"h



TAYLOR.

HACCP WALL THERMOMETERS

- Clear, break-resistant lens
- HACCP-referenced color zones on dial
- Increments of 2°F
- 13 1/4" dia, white frame



- 5680 Cooler/Freezer, 0° to 80°F
- 5681 Dry Storage, 0° to 100°F

5681



CDN®

GRILL SURFACE THERMOMETER

- Made for high heat with stainless steel housing and laboratory glass lens
- Tabs for easy pick-up with tongs

GTS800X 100° to 800°F

NSF



CDN®

CANDY & DEEP FRY RULER THERMOMETER

- The body and attachment clip are made of stainless steel for safety and durability, and the bottom of the glass column is also enclosed in stainless steel to prevent it from touching hot surfaces that might cause inaccurate readings
- Candy and deep fry stages: Features key temperatures in the candy range in red and deep fry temperatures in blue
- Waterproof



TCG400 100° to 400°F

CDN®

HOT HOLDING THERMOMETER

- Stainless steel housing and 2" laboratory glass lens
- Two-way mounting allows the user to hang or place it in different places to check for cool or hot spots
- Accuracy: ±25°F
- 5-year limited warranty



HOT1 100° to 180°F

CDN®

OVEN THERMOMETER

- Stainless steel housing and laboratory glass lens
- Two-way mounting allows the user to hang or place it in different parts of the oven to check for cool or hot spots
- 5-year limited warranty



DOT2 150° to 550°F

NSF

CDN®

HIGH HEAT OVEN THERMOMETER

- Stainless steel housing
- Stand or hang mounting
- 5-year limited warranty



POT750X 100° to 750°F

NSF

CDN

REFRIGERATOR/ FREEZER THERMOMETER

- Made from ABS plastic with two-way mounting
- Temperature zones on the color-coded scale
- -40° to 120°F
- 5-year limited warranty

EFG120

Pk 1

EFG120-X2

Pk 2



CDN

DIGITAL THERMOMETER

- For general purpose cooking
- One-button operation
- Temperature guide on sheath

DT392

-50° to 392°F



CDN

REFRIGERATOR/ FREEZER THERMOMETER

- Features a non-mercuric column and two-way mounting
- Color-coded scale with temperature zones for maintaining optimum temperatures
- 5-year limited warranty



FG80

-40° to 80°F

TAYLOR

TEMPRITE REFRIGERATOR/ FREEZER THERMOMETER

- Propylene glycol filled thermometer simulates food temperature for more accurate and stable readings
- Bright blue, red and green graphics with safe temp. zone indicators
- Stands or hangs

5927

-20° to 60°F



CDN

REFRIGERATOR/ FREEZER THERMOMETER

- Temperature zones
- Stainless steel housing
- Stand or hang

RFT1

-20° to 80°F



DIGITAL REFRIGERATOR/ FREEZER THERMOMETER

- Compact size with bold LCD readout
- Hangs or stands
- Battery included

1443

-4° to 140°F



TAYLOR



KITCHEN

LOLLIPOP THERMOMETERS

- 4-second response
- Waterproof (IPX7)
- 1.5mm thin tip
- Hold, max/min, on/off, auto-off and one-button field calibration
- Accuracy: $\pm 1.3^{\circ}\text{F}$
- Temperature range: -40° to 572°F

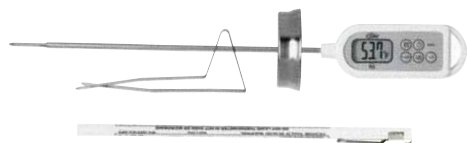
DTL572-Y	Yellow
DTL572-R	Red
DTL572-G	Green
DTL572-B	Blue



DIGITAL FOLDING THERMOMETERS

- Compact folding design
- 4-second response
- Waterproof (IPX7)
- 1.7mm thin tip

DT572-BK	Black
DT572-R	Red
DT572-G	Green
DT572-B	Blue



LONG-STEM WATERPROOF THERMOMETER

- 6-second response
- Waterproof (IPX7)
- One-button field calibration
- 5-year limited warranty

DTW450L	-40° to 450°F
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THIN TIP THERMOMETERS

- 4-second response
- One-button field calibration
- 1.5mm thin tip
- Temperature range: -40° to 450°F

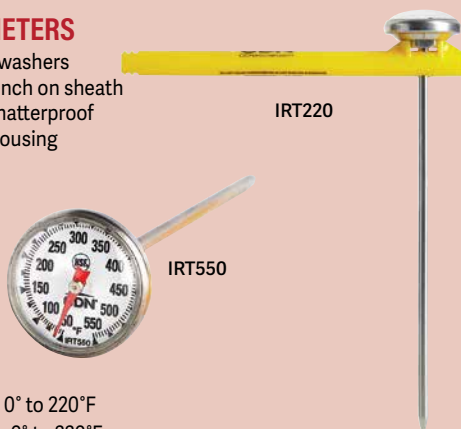
DTT450	Yellow
DTT450-R	Red
DTT450-G	Green
DTT450-B	Blue



**One-button
field
calibration**

COOKING THERMOMETERS

- Safe for commercial dishwashers
- Field calibration with wrench on sheath
- 1" magnified dial with a shatterproof lens and stainless steel housing
- 5" stem



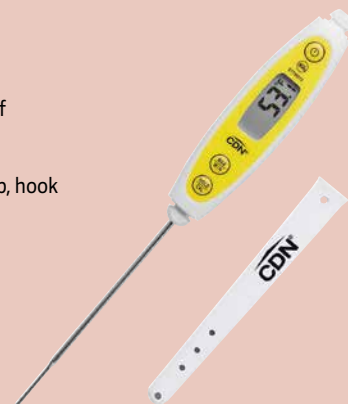
IRT220	Standard, 0° to 220°F
IRT220-X2	Twin Pack, 0° to 220°F
IRT220-PACK	Display Pack, 0° to 220°F
IRT550	High Temperature, 50° to 550°F

WATERPROOF THIN TIP THERMOMETER

- 4-second response
- Waterproof (IPX7)
- One-button field calibration
- 1.5mm thin tip
- Hold, max/min, on/off, auto-off and temperature guide
- Rotating display
- Two-way mounting: pocket clip, hook



DTTW572	-40° to 450°F
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BEVERAGE & FROTHING THERMOMETERS

- Frothing zone
- Safe for commercial dishwashers
- Field calibration with tool on sheath
- Shatterproof lens
- BioCote® antimicrobial
- Adjustable stainless steel clip tool on sheath
- 0° to 220°F

IRT220-F	1" Dial, 5" Stem
IRB220-F	1.5" Dial, 5" Stem
IRB220-F-6.5	1.5" Dial, 6.5" Stem
IRTL220	1.75" Dial, 7" Stem



IRB220-F-6.5



OVENPROOF MEAT THERMOMETER—GLOW

- Easy-to-read dual scale for meat and poultry
- Ovenproof laboratory glass lens
- Safe for commercial dishwashers
- Boil test field calibration
- Extra-large, glow-in-the-dark 2" dial
- 5" stem
- 25 second response time
- Accuracy: $\pm 2^\circ\text{F}$



IRM200-GLOW 120° to 200°F



WATERPROOF FOLDING THERMOCOUPLE THERMOMETER

- 2-second response
- Waterproof (IPX7)
- One-button field calibration
- 1.5mm thin tip
- Rotating display
- 5-year limited warranty



TCTW572 -40° to 572°F



DIGITAL POCKET THERMOCOUPLE THERMOMETER

- Response time less than 6 seconds with 1 second updates
- FDA recommended 1.5mm stepdown probe diameter
- Complies with HACCP recalibration requirements
- Hold function freezes temp on display when removed from food
- Waterproof and dishwasher safe

5296650 -40° to 450°F



COMPACT WATERPROOF DIGITAL THERMOMETER

- 1.5mm FDA recommended step down probe
- Accuracy $\pm 2^\circ\text{F}$
- Safe-T-Guard™
- Antimicrobial case and sleeve
- Uses one CR2032 battery (included)

9877FDA -4° to 450°F



COMPACT DIGITAL THERMOMETER

- 1.5mm FDA recommended fold-out probe
- 0.7" LCD display
- On/off switch and auto off to conserve battery life
- Lanyard and magnetic back mounts

1476FDA -40° to 250°F

Large display is easy to read





COMBO PROBE THERMOMETER, TIMER & CLOCK

- Monitors temperature while cooking or cooling
- Displays actual and set temps and timer or clock
- Timer counts up and down
- 5½" stainless steel probe with 3' sensor cable
- 2-way mounting: magnet, stand
- Adjustable stainless steel clip
- Temperature range: 14° to 392°F

DTTC-W White
DTTC-S Silver



DUAL-SENSING PROBE THERMOMETER/TIMER

- Programmable with distinct alerts for food, oven and timer
- Displays actual and set temps for both oven and food or timer
- 6¾" stainless steel probe with 39" high-heat sensor cable
- Temperature range: 32° to 572°F
- Timer counts up and down to 10 hours in hours/minutes/seconds
- Magnet or stand mounting

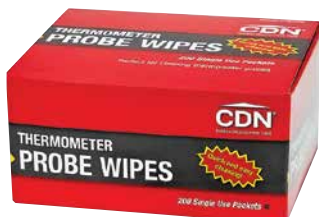
DSP1-W White
DSP1-S Silver



THERMOMETER PROBE WIPES

- Each wipe saturated with 70% isopropyl alcohol
- Single-use foil packets

PW200 200 Packets
PW1000 5 x 200 Packets



FOLDING THERMOCOUPLE THERMOMETERS

- 1.5mm step-down probe
- Waterproof IP67 rated
- NIST certified
- -40° to 572°F

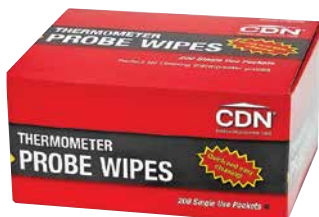
9868FDA Yellow
5256860 Red
5293167 Purple



THERMOMETER PROBE WIPES

- Each wipe saturated with 70% isopropyl alcohol
- Single-use foil packets

PW200 200 Packets
PW1000 5 x 200 Packets



PROBE WIPES

- Cleans and sanitizes food thermometers and meat probes

9999N Box of 100 Individual Packets

**Saturated
with 70%
isopropyl
alcohol**





INFRARED GUN THERMOMETER

- 1-second response
- Distance:Spot = 12:1
- 8-beam laser target illumination
- Programmable high and low alerts for HACCP compliance
- Max, min, difference, average, hold, and lock
- Backlit display
- Auto-off

IN1022 -76° to 1022°F



INFRARED GUN/ THERMOCOUPLE THERMOMETER

- Infrared for non-contact surface temperatures with thermocouple probe for internal temperatures
- Distance: Spot = 8:1
- Rapid response
- Backlit HACCP check lights
- 1.5mm thin tip
- Max, min, hold, and lock

INTP662 -76° to 662°F



MULTI-TASK TIMER & CLOCK

- Counts up or down in hours/minutes/seconds
- Functions as timer, clock, and stopwatch
- Loud and long alarm
- Three-way mounting: pocket clip, magnet, stand
- 5-year limited warranty

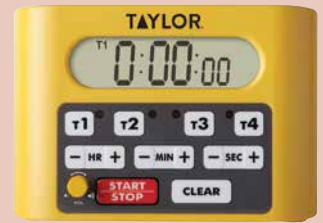
TM8 24 Hours by hr/min/sec



FOUR EVENT DIGITAL TIMER

- Times 4 events simultaneously
- 1 1/4" LCD display
- New volume adjustment control
- Stands or wall mountable
- Uses 4 AA batteries (included)

5839N Times up to 9 Hours, 59 Minutes and 59 Seconds



DIGITAL TIMER

- Chrome accents
- 0.8" LCD readout
- 12/24 hour clock feature

584721 Times up to 23 Hours, 59 Minutes & 59 Seconds



PROGRAMMABLE DIGITAL TIMERS

- Countdown timers w/memory recall feature
- Hour, minute and second adjustable
- Large LCD display
- Color-coded time cycle lights
- High/Low volume control
- Requires 9V battery (included) or optional AC adaptor (not included)
- Non-skid feet
- Can be wall mounted
- Antimicrobial housing
- Water-resistant keypad and housing
- 1 year warranty

- 4-In-1™ Timer
- 4 countdown timers
- 10-hour countdown
- 8-In-1™ Timer
- 8 countdown timers
- 20-hour countdown or count-up feature

72-1662 4-In-1™ Timer

801-4489 8-In-1™ Timer



72-1662



ZAP TIMERS

- Keep tabs on multiple products
- Stainless steel housing
- Large 1/2" high LED display
- Can be monitored from a distance and used in conjunction with any appliance or menu type

- 18-1307 4 Product
- 18-1308 8 Product
- 18-1309 12 Product



18-1307

DIRECT ENTRY 2-ALARM TIMER

- Counts up or down
- Loud and long alarm
- Audio/vibrate alarm
- Stop and restart
- Last count recall
- Counts up after zero
- Four-way mounting: pocket clip, magnet, stand, loop



TM30 10 Hours by hr/min/sec



4-EVENT TIMER & CLOCK

- Counts up or down in 4 channels simultaneously
- Individual channel sounds
- Programmable
- Loud and long alarm
- Functions as timer, clock, and stopwatch
- Three-way mounting: pocket clip, magnet, stand
- 5-year limited warranty



PT2 100 Hours by hr/min/sec



EXTRA-BIG DIGIT TIMER

- Counts up or down
- Last count recall
- Loud and long alarm
- Three-way mounting: pocket clip, magnet, stand



TM15 100 Minutes by min/sec



HEAVY-DUTY MECHANICAL TIMER

- Counts down
- Long 3-second alarm
- Stainless steel housing
- 3 3/4" diameter base with non-skid footing



MT1 1 Hour by min

DIGITAL PORTION CONTROL SCALES

- Removable stainless steel platform with marine edge
- Tare and hold functions
- Auto off and disable auto off feature when powered by batteries
- Operates on AC adapter (included) or AAA batteries (not included)

7.2" x 7.2" Platform

TE11FT 11 lb x 0.1 oz/5 kg x 1 g
TE22FT 22 lb x 0.1 oz/10 kg x 1 g

Compact, 5.4" x 5.4" Platform

TE32FT 2 lb x 0.01 oz/1 kg x 0.05 g
TE10FT 11 lb x 0.1 oz/5 kg x 1 g

Compact, 13.2" x 11.2" Platform

TE50 50 lb x .05 oz/22 kg x 0.01 kg



TE11FT

TE50



DIGITAL PORTION CONTROL SCALE W/OVERSIZED PLATFORM



- Large 14" x 10" removable stainless steel platform
- 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)

TE22OS 22 lb x 0.1 oz/10 kg x 1 g



Large, easily readable LCD display



SUBMERSIBLE SCALES

- Low/high limit alerts
- Hold, tare, on/off, auto-off, and selectable units
- Field calibration
- Backlit display with big digits
- Stainless steel housing and removable platform
- Rechargeable battery and power adapter included
- Measures by lb/lb:oz/oz/fractional oz/kg/g



SD2210X

SD1110X	11 lb, IP67
SD1120	11 lb, IP68
SD2210X	22 lb, IP67
SD2220	22 lb, IP68



TAYLOR

DIGITAL PORTION CONTROL SCALE

- 5.25" x 5.25" removable stainless steel platform with marine edge, tare & hold function, auto-off & disable auto-off feature (powered by batteries)
- ABS plastic base
- 1.0" LCD display
- Low battery & overload indicators



TE11FTP 11 lb x .1 oz

WATERPROOF DIGITAL PORTION CONTROL SCALE

- A valuable tool for busy kitchens, bakeries, delis and more
- The large capacity is ideal for weighing bulk ingredients
- Measures both dry and liquid ingredients in pounds/ounces, grams, fluid ounces or milliliters

5282002

Dry Capacity: 30 lb x 0.1 oz,
Liquid Capacity: 477 fl. oz. x 0.1 fl. oz



WATERPROOF DIGITAL PORTION CONTROL SCALE

- IP67 waterproof rating sealed components
- 4.75" x 5.9" removable stainless steel platform
- Auto off and disable auto off feature when powered by battery
- 0.8" LCD digits in a 0.9" readout
- Tare function
- Calibration feature for in-field adjustment



- Low battery and overload indicators
- Operates on AC adapter (included) or (1) 9-volt battery (not included)

TE10CSW 10 lb x 0.002 lb/10 lb x 0.05 oz/160 oz x 0.05 oz/5000 g x 1 g/
160 fl oz x 0.05 fl oz/5000 ml x 1 ml

WATERPROOF DIGITAL PORTION CONTROL SCALE

- Waterproof housing with stainless steel platform and base
- IP67 waterproof rated
- Dry and liquid measurement
- Easy-to-read 0.5" LCD digits
- Corrosion-resistant 6 1/2" x 7" platform
- Easy-to-clean, sanitary contact surface
- Tare, auto off, and low battery indicator features
- Dual powered by either a 110V adaptor or rechargeable battery (both included)
- Moisture-resistant sealed components

TE10SSW 10 lb x 0.005 lb/10 lb x 0.1 oz/10 lb x 1/8 oz /
160 oz x 0.05 oz/160 oz x 1/8 oz/5000 g x 1 g

TAYLOR



COMPACT DIGITAL PORTION CONTROL KITCHEN SCALE

- 7.15" x 7.15" stainless steel platform
- Extra large 0.9" LCD readout
- Tare and hold function
- Calibration feature
- Auto-off and disable auto-off feature when powered by batteries
- Operates on AC adapter (included) or 2 AAA batteries (not included)

TE2FT 2 lb x 0.1 oz



TAYLOR



TAYLOR

DIGITAL RECEIVING SCALE

- Easy-to-read 1" LCD control panel with 6 ft cord and mounting bracket
- Painted, removable steel tread plate platform
- Low 2" 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/180 kg x 0.2 kg



DIGITAL SHIPPING & RECEIVING SCALE

CDN

- Programmable preset unit
- Tare, on/off, auto-off, and selectable units
- Overload and battery status indication
- Extendable display
- Carbon steel housing
- Batteries and power adapter included

**Large
12" x 11"
platform**

SDR220 220 lb x 0.2 oz/100 kg x 50 g



MASTER SCALES

- Small, medium and large profiles
- Removable stainless steel platforms
- Hold, tare, on/off, auto-off, and selectable units
- Overload and battery status indication
- Field calibration
- Batteries and power adapter included

CDN

SD0204 2.2 lb x 0.01 oz/1000 g x 0.1g
SD0502 5 lb x 0.1 oz/2.27 kg x 1 g
SD1114 11 lb x 0.1 oz/5 kg x 1 g
SD1112 11 lb x 0.1 oz/5 kg x 1 g
SD2202 22 lb x 0.1 oz/10 kg x 1 g
SD3302 33 lb x 0.2 oz/15 kg x 5 g
SD5502 55 lb x 0.2 oz/25 kg x 5 g

NSF BioCote



DIGITAL RECEIVING SCALE

- 11" x 11½" stainless steel platform
- Auto-off and disable auto-off
- AC adapter included

TE220FT 220 lb x 2 oz

TAYLOR

COMPACT MECHANICAL PORTION CONTROL SCALES

- Antimicrobial housing
- Corrosion resistant stainless steel construction
- Easy-to-read, angled dial with bold graphics
- Internal stop mechanisms



TP16 16 oz x ¼ oz
TP32 (Ice Cream) 32 oz x ¼ oz

TP16

HEAVY-DUTY MECHANICAL SCALES

- 9" x 9" stainless steel platform
- Easy to read angled dial
- Dual measurement oz and grams
- Internal stop mechanisms

THD32	32 oz x 1/8 oz
THD32D	32 oz x 1/8 oz, w/Dashpot
THD50	50 lb x 2 oz



THD50

TAYLOR

HEAVY-DUTY MECHANICAL RECEIVING SCALE

- Press down "lock and hold" feature
- Built-in carrying handle
- Easy-to-read dial
- Shatterproof lens
- 13" x 11" ribbed platform

TR250	250 lb x 1 lb
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TAYLOR

SWING-A-WAY® CAN OPENERS

- All steel construction
- Ergonomic handles with soft-cushion grips
- Built-in bottle opener

407BKFS	Standard Grip, Black
407RDFS	Standard Grip, Red
6090FS	Easy-Open Crank Handle



6090FS

CAN OPENERS

- Opens every type of can
- Reversible stainless steel blade
- Patented, easy and efficient mechanical system with adjustable pressure
- 22" long rod

O5P55	Bolt-On Base
O5V55	Clamp-On Base
OXV55	Bolt-On Base, Dishwasher Safe, NSF
OXV55	Clamp-On Base, Dishwasher Safe, NSF



O5V55

LT
LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN



TS25KL



TS5

MECHANICAL PORTION CONTROL SCALES

- Stainless steel construction
- Easy-to-read, angled dial designs with bold graphics
- Protective shatterproof lenses
- Spacious, removable platforms
- Simple-to-use tare system

	Capacity
TS32	32 oz x 1/4 oz
TS32D	32 oz x 1/4 oz, w/Dashpot
TS32F	32 oz x 1/4 oz
TS5	5 lb x 1/2 oz
TS25KL	25 lb x 2 oz/11 kg x 50 g
TS50	50 lb x 4 oz

TAYLOR

Dial Type
Rotating
Rotating
Fixed
Rotating
Rotating
Rotating

CANPRO® COMPACT CAN OPENERS

- Turns the old chore of opening cans completely around!
- Unlike conventional can openers, NEMCO's CanPRO cuts from the side along the lid's outer seam - leaves the circumference and lip of the lid intact so the lid doesn't fall into the can
- The cutter never makes contact with the inside of the can
- No metal shavings fall into the food
- Lid comes off clean with no jagged edges
- Entire unit is dishwasher safe
- Easy-to-replace, precision ground stainless steel cutter cuts up to 5,000 lids

nemco FOOD EQUIPMENT

56050-1	Permanent Mount
56050-2	Temporary Mount
56050-3	Security Model



56050-1

KITCHEN



Polycarbonate



Polypropylene



**Easy
to clean and
dishwasher
safe**

FOOD STORAGE BOXES & LIDS



THUNDER GROUP INC.

Clear Polycarbonate

- Food storage boxes are shatter and scratch resistant
- They prevent the build up of food acids and oils, and are easy to clean and dishwasher safe
- These pans can withstand temperatures from -40° to 210°F

White Polypropylene

- Stain resistant
- Built-in handle provides a secure grip
- They can withstand temperatures from -40° to 160°F

Clear Polycarbonate

12" x 18"

PLFB121803PC	3½" deep, 1.75 gal
PLFB121806PC	6" deep, 3 gal
PLFB121809PC	9" deep, 4.75 gal
PLFBC1218PC	Lid for Half-Size
PLFBD1218PC	Drain Shelf for Half-Size
18" x 26"	
PLFB182603PC	3½" deep, 5 gal
PLFB182606PC	6" deep, 8.75 gal
PLFB182609PC	9" deep, 13 gal
PLFB182612PC	12" deep, 17 gal
PLFB182615PC	15" deep, 22 gal
PLFBC1826PC	Lid for Full-Size
PLFBD1826PC	Drain Shelf for Full-Size

White Polypropylene

12" x 18"

PLFB121803PP	3½" deep, 1.75 gal
PLFB121806PP	6" deep, 3 gal
PLFB121809PP	9" deep, 4.75 gal
PLFBC1218PP	Lid for Half-Size
PLFBD1218PP	Drain Shelf for Half-Size
18" x 26"	
PLFB182603PP	3½" deep, 5 gal
PLFB182606PP	6" deep, 8.75 gal
PLFB182609PP	9" deep, 13 gal
PLFB182612PP	12" deep, 17 gal
PLFB182615PP	15" deep, 22 gal
PLFBC1826PP	Lid for Full-Size
PLFBD1826PP	Drain Shelf for Full-Size

HINGED STEAM PAN COVERS

- Stain, break, and chip-resistant clear polycarbonate for long-lasting use
- Slotted opening fits serving spoon or ladle
- Hinged design helps prevent cross-contamination

SP7200H	½ Size
SP7300H	⅓ Size
SP7600H	⅓ Size

winco



Pans sold separately



STAINLESS STEEL STEAM TABLE PANS

- Constructed with high-quality, 24-gauge rust-resistant 304 stainless steel
- Anti-jam stacking lugs
- Reinforced corner and edge for added strength and durability
- Crimped edge design for sturdy grip and easy transportation
- Dishwasher, oven and freezer safe



Full Size, 20 $\frac{3}{8}$ " x 12 $\frac{3}{4}$ "	Depth	Half Size, 10 $\frac{3}{8}$ " x 12 $\frac{3}{4}$ "	Depth	Quarter Size, 10 $\frac{3}{8}$ " x 6 $\frac{3}{8}$ "	Depth
STPF-24-2	2 $\frac{1}{2}$ "	STPH-24-2	2 $\frac{1}{2}$ "	STPQ-24-2	2 $\frac{1}{2}$ "
SSPF-24-2P	2 $\frac{1}{2}$ ", Perforated	SSPH-24-2P	2 $\frac{1}{2}$ ", Perforated	STPQ-24-4	4"
STPF-24-4	4"	STPH-24-4	4"	STPQ-24-6	6"
SSPF-24-4P	4", Perforated	SSPH-24-4P	4", Perforated	Sixth Size, 6 $\frac{7}{8}$ " x 6 $\frac{3}{8}$ "	Depth
STPF-24-6	6"	STPH-24-6	6"	STPS-24-2	2 $\frac{1}{2}$ "
SSPF-24-6P	6", Perforated	SSPH-24-6P	6", Perforated	STPS-24-4	4"
Two-Thirds Size, 13 $\frac{7}{8}$ " x 12 $\frac{3}{4}$ "		Half Size Long, 20 $\frac{7}{8}$ " x 6 $\frac{3}{8}$ "		STPS-24-6	6"
STPT-24-2	2 $\frac{1}{2}$ "	STPHL-24-2	2 $\frac{1}{2}$ "	Ninth Size, 6 $\frac{7}{8}$ " x 4 $\frac{1}{4}$ "	
STPT-24-4	4"	STPHL-24-4	4"	STPN-24-2	2 $\frac{1}{2}$ "
STPT-24-6	6"	STPHL-24-6	6"	STPN-24-4	4"
		Third Size, 6 $\frac{7}{8}$ " x 12 $\frac{3}{4}$ "			
		STPT-24-2	2 $\frac{1}{2}$ "		
		STPT-24-4	4"		
		STPT-24-6	6"		



HEAVY-DUTY STEAM TABLE PANS

- Heavy-duty 22 gauge, 18/8 stainless steel
- Anti-jamming design
- Also available in 24 gauge stainless steel



Full Size	Depth	Capacity	Fourth Size	Depth	Capacity
ROY STP 2002H	2 $\frac{1}{2}$ "	7 $\frac{1}{2}$ qt	ROY STP 1402H	2 $\frac{1}{2}$ "	2 $\frac{1}{2}$ qt
ROY STP 2004H	4"	14 $\frac{1}{2}$ qt	ROY STP 1404H	4"	3 $\frac{3}{4}$ qt
ROY STP 2006H	6"	22 qt	ROY STP 1406H	6"	4 $\frac{3}{4}$ qt
Half Size			Sixth Size		
ROY STP 1202H	2 $\frac{1}{2}$ "	4 $\frac{1}{4}$ qt	ROY STP 1602H	2 $\frac{1}{2}$ "	1 $\frac{1}{4}$ qt
ROY STP 1204H	4"	6 $\frac{1}{2}$ qt	ROY STP 1604H	4"	2 qt
ROY STP 1206H	6"	11 qt	ROY STP 1606H	6"	2 $\frac{3}{4}$ qt
Third Size			Ninth Size		
ROY STP 1302H	2 $\frac{1}{2}$ "	3 qt	ROY STP 1902H	2 $\frac{1}{2}$ "	.6 qt
ROY STP 1304H	4"	4 $\frac{1}{4}$ qt	ROY STP 1904H	4"	1.1 qt
ROY STP 1306H	6"	6 qt			



OPTIO™ FRY PANS

- High chrome stainless steel construction distributes heat quickly and will not pit, discolor or carry flavors
- Aluminum-clad bottom provides quick and even distribution of heat
- Clad bottom is encapsulated by stainless steel to prevent denting and scratching
- Induction ready



Natural Finish		Non-Stick Finish	
3808	8" dia	N3808	8" dia
3809	9 $\frac{1}{2}$ " dia	N3809	9 $\frac{1}{2}$ " dia
3811	11" dia	N3811	11" dia





THERMALLOY® PROFESSIONAL FRY PANS

- Handles are attached by rivets for extra strength



Deluxe Stainless Steel

- "Stay cool", ergonomic handle design reduces hand and wrist fatigue and will not get hot during cooking
- ¼" impact bonded aluminum sandwich base provides fast and even heat distribution
- Efficient and consistent heat conductivity on any make or model of induction cooktop



Natural Finish

- 5724048 7¹³/₁₆" dia
- 5724050 9¹/₂" dia
- 5724051 11" dia
- 5724052 12" dia, w/Helper Handle
- 5724054 14" dia, w/Helper Handle



Excalibur® Non-Stick Finish

- 5724058 7¹³/₁₆" dia
- 5724060 9¹/₂" dia
- 5724061 11" dia
- 5724062 12¹/₂" dia w/Helper Handle
- 5724064 14" dia w/Helper Handle



Tri-Ply

- Three layers of metal seamlessly bonded together: bottom and top layer of stainless steel, with an aluminum middle
- Superior thermal conductivity and even heating
- Stainless steel outer layer is induction ready and easy to clean

Natural Finish

- 5724092 8" dia
- 5724093 9¹/₂" dia
- 5724094 11" dia



Excalibur® Non-Stick Finish

- 5724096 8" dia
- 5724097 9¹/₂" dia
- 5724098 11" dia



Two-Ply w/Natural Finish

- Stainless steel interior for corrosion resistance, strength and durability
- Aluminum exterior for superior heat distribution
- Ergonomic removable silicone sleeve, heat resistant to 572°F



- 5812807 7" dia
- 5812808 8" dia
- 5812810 10" dia
- 5812812 12" dia

Aluminum

- A wide base allows for a larger cooking surface and ensures pans sit flat on heat source
- Durable aluminum construction for even heat distribution
- Choice of standard (8 gauge/3.5mm) and heavy weight (5 gauge/4.5mm)



Standard Weight w/Natural Finish

- 5813807 7" dia
- 5813808 8" dia
- 5813810 10" dia
- 5813812 12" dia
- 5813814 14" dia

Standard Weight w/Non-Stick Finish

- 5813827 7" dia
- 5813828 8" dia
- 5813830 10" dia
- 5813832 12" dia
- 5813834 14" dia



Heavy Weight w/Natural Finish

- 5814807 7" dia
- 5814808 8" dia
- 5814810 10" dia
- 5814812 12" dia
- 5814814 14" dia



Heavy Weight w/Non-Stick Finish

- 5814827 7" dia
- 5814828 8" dia
- 5814830 10" dia
- 5814832 12" dia
- 5814834 14" dia



**Ideal
for every
professional
kitchen**





TRI-GEN COOKWARE

- Mirror finished exterior, satin interior
- Handles offer excellent comfort and control
- Triangular positioned rivets will not loosen
- Induction ready



Non-Stick Finish
Fry Pan



Natural Finish
Fry Pan



Braziers
w/Cover

Fry Pans - Natural or Non-Stick (NS)

TGFP-7	7" dia
TGFP-8	8" dia
TGFP-10	10" dia
TGFP-12	12" dia
TGFP-14	14" dia

Sauce Pans w/Covers

TGAP-2	1.5 qt
TGAP-3	2.5 qt
TGAP-4	3.5 qt
TGAP-5	4.5 qt
TGAP-7	7 qt



Sauté Pan
w/Covers

Sauté Pans w/Covers

TGET-2	2 qt
TGET-3	3 qt
TGET-6	6 qt
TGET-7	7 qt

Stock Pots w/Covers

TGSP-4	4.5 qt
TGSP-6	6 qt
TGSP-8	8 qt
TGSP-12	12 qt
TGSP-16	16 qt
TGSP-20	20 qt



Sauce Pan w/Cover



Stock Pots
w/Covers



INDUCTION READY ALUMINUM COOKWARE

- Aluminum is bonded with stainless steel plate
- Induction ready and gas range compatible
- Highly conductive for high temperature cooking
- Ergonomic comfort handle, heat resistant up to 500°F



Fry Pans

AFPI-8H	8", Natural Finish
AFPI-10H	10", Natural Finish
AFPI-12H	12", Natural Finish

Fry Pans w/Silicone Sieve

AFPI-8NH	8", Non-Stick
AFPI-10NH	10", Non-Stick
AFPI-12NH	12", Non-Stick

Stock Pots

AXSI-8	8 qt
AXSI-10	10 qt
AXSI-12	12 qt
AXSI-16	16 qt

Sauté Pan

AXTI-3	3 qt
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Natural Finish Fry Pan



Stock Pot



Sauté Pan

CRESTWARE

ALUMINUM FRY PANS



- 3004 aluminum
- Molded handle is heat resistant to 450°F
- Non-tip design
- Best coatings available
- Heavy 3-rivet design



**Guaranteed
longer
cooking life**

'Black Pearl' Anodized

- Teflon™ PlatinumPro coating
- Molded handle

FRY07AXH	7½" dia
FRY08AXH	8½" dia
FRY10AXH	10⅜" dia
FRY12AXH	12⅝" dia
FRY14AXH	14⅞" dia

Heavy Weight Polished

Plain Handle	Molded Handle	
FRY07	FRY07H	7½" dia
FRY08	FRY08H	8½" dia
FRY10	FRY10H	10⅜" dia
FRY12	FRY12H	12⅝" dia
FRY14	FRY14H	14⅞" dia

Teflon™ Xtra Coating

Plain Handle	Molded Handle	
FRY07S	FRY07SH	7½" dia
FRY08S	FRY08SH	8½" dia
FRY10S	FRY10SH	10⅜" dia
FRY12S	FRY12SH	12⅝" dia
FRY14S	FRY14SH	14⅞" dia

CRESTWARE



Grip Heat Handles



Plain Handle

HEAVY GAUGE ALUMINUM SAUCE PANS

- 3003 aluminum
- Covers sold separately
- Grip handles are heat resistant up to 350°F



Plain Handle	Grip Heat Handle	Capacity	Cover	Plain Handle	Grip Heat Handle	Capacity	Cover
PAN1	PAN1H	1½ qt	PANC1	PAN5	PAN5H	5½ qt	PANC5
PAN2	PAN2H	2½ qt	PANC2	PAN7	PAN7H	7 qt	PANC7
PAN3	PAN3H	3½ qt	PANC3	PAN8	PAN8H	8½ qt	PANC8
PAN4	PAN4H	4½ qt	PANC4	PAN10	PAN10H	10 qt	PANC10

CRESTWARE

EXTRA HEAVY WEIGHT ALUMINUM BRAZIER W/COVERS

- ¼" thick
- 3003 aluminum
- Covers included



	Capacity		Capacity
BZR05	5 qt	BZR25	25 qt
BZR10	10 qt	BZR30	30 qt
BZR15	15 qt	BZR35	35 qt
BZR20	20 qt	BZR40	40 qt

ALUMINUM STOCK POTS & COVERS

- 3003 aluminum
- Reinforced rim
- Anti-slip handle
- Consistent thickness
- Covers sold separately
- 80 to 160 qt pots are 5mm thick



Capacity	Cover	Capacity	Cover
POT08 8 qt	POTC08	POT50 50 qt	POTC50
POT12 12 qt	POTC12	POT60 60 qt	POTC60
POT16 16 qt	POTC16	POT80 80 qt	POTC80
POT20 20 qt	POTC20	POT100 100 qt	POTC100
POT24 24 qt	POTC24	POT120 120 qt	POTC120
POT30 32 qt	POTC30	POT160 160 qt	POTC160
POT40 40 qt	POTC40		

CRESTWARE

Perfect for a wide range of tasks



ALUMINUM PASTA COOKERS

- Stock pot and perforated insert with a formed shoulder
- Handles are fastened with rivets
- Cover fits both pot and inset

One Compartment Cookers

PASTA20 20 qt, 3 Piece Cooker

Four Compartment Cookers

PASTA20D 20 qt, Complete

PASTA20I Stainless Inset Only



PASTA20D

HEAVY-DUTY STOCK POTS

- 5mm thick to withstand heavy use
- 3003 aluminum
- Covers sold separately



HPOT20	20 qt
HPOT30	30 qt
HPOT40	40 qt
HPOT60	60 qt



CRESTWARE



ALUMINUM SAUCE POTS & COVERS

- 3003 aluminum
- Covers sold separately



Capacity	Cover	Capacity	Cover
SAU5 5 qt	SAUC5	SAU28 28 qt	SAUC28
SAU8 8 qt	SAUC8	SAU33 33 qt	SAUC33
SAU18 18 qt	SAUC18	SAU42 42 qt	SAUC42
SAU24 24 qt	SAUC24	SAU60 60 qt	SAUC60

STEAMER BASKETS

BSK20	Fits 20 qt Pot
BSK30	Fits 30 qt Pot
BSK40	Fits 40 qt Pot
BSK50	Fits 50 qt Pot
BSK60	Fits 60 qt Pot
BSK80	Fits 80 qt Pot



CRESTWARE



HEISS™ CAST ALUMINUM COLLECTION

- Oven, induction, gas, electric, and open-flame safe
- Cast aluminum with induction base and ceramic enamel coating for even heating throughout interior
- Enamel resists chipping, staining, and prevents burning and sticking
- Heat resistant to 500°F
- Lighter in weight than cast iron cookware
- Commercial dishwasher safe



**Designed
To Serve**

Heiss™ Induction Minis

CA-101-BK/BK/CC	Round Pan, 10 oz, 5¾", Black
CA-002-RW/CC	Round Bistro Pot w/Lid, 8 oz, 4¼", Red/White
CA-102-BK/BK/CC	Round Bistro Pot w/Lid, 8 oz, 4¼", Black
CA-003-RW/CC	Oval Pot w/Lid, 12 oz, 5½" x 4¼", Red/White
CA-103-BK/BK/CC	Oval Pot w/Lid, 12 oz, 5½" x 4¼", Black
CA-004-RW/CC	Square Grill Pan, 10 oz, 6", Red/White
CA-104-BK/BK/CC	Square Grill Pan, 10 oz, 6", Black

Heiss™ Induction Cookware w/Lids, Ask About Available Colors

CA-005-	Round Braiser/Paella Pan, 3 qt, 10¼"
CA-008-	Round Braiser/Paella Pan, 4½ qt, 12½"
CA-015-	Round Braiser, 7½ qt, 14¾"
CA-013-	Round Dutch Oven, ¾ qt, 6"
CA-011-	Round Dutch Oven, 2½ qt, 7⅞"
CA-012-	Round Dutch Oven, 4½ qt, 9½"
CA-006-	Round Dutch Oven, 6½ qt, 11"
CA-009-	Oval Dutch Oven, 3½ qt, 10¼" x 7⅞"
CA-007-	Oval Dutch Oven, 6½ qt, 12⅞" x 9⅞"
CA-010-	Rectangular Roaster, 5 qt, 12⅞" x 10⅞"
CA-017-	Rectangular Roaster, 7½ qt, 15" x 10⅞"
CA-LIDHLDR-5	Lid Holder for CA-005, CA-006, CA-007, CA-008, CA-009, CA-010, CA-011 & CA-012

**Lightweight
and easy to
transport**





POT HOLDERS



PH-8B



PH-8N



PH-8S



PH-9W

- PH-8B Green Side Fire Retardant, Reverse Side
Terrycloth, 8" x 8"
- PH-8N Black Neoprene, Stain & Water Resistant, 8" x 8"
- PH-8S Gray Cotton, 8" x 8"
- PH-9W White Terrycloth w/Pocket, 8½" x 9½"

FLAME RETARDANT OVEN MITTS

- Offers protection up to 400°F
- OMF-24 is extra-long for full arm-length protection
- 100% cotton
- Spot clean only



- OMF-13 13" long
- OMF-15 15" long
- OMF-17 17" long
- OMF-24 24" long



SILICONE COATED OVEN MITTS

- Offers protection in freezer or oven
- Temperature range of 0° up to 200°F
- 100% cotton with non-stick silicone outer coating
- Spot clean only



- OMS-13 13" long
- OMS-15 15" long
- OMS-17 17" long



TERRY CLOTH OVEN MITTS

- Heat-resistant up to 600°F
- 100% cotton with silicone lining
- Machine washable



- OMT-13 13" long
- OMT-17 17" long

SIGNATURECHEF™ TAPERED FIT VENTILATED CHEF JACKETS

- Cool mesh panels on back, sides and underarms
- Roll-up sleeves with one-button tab
- Left sleeve thermometer pocket
- 65/35 poly-cotton blend
- Available in S, M, L, XL, XXL, 3XL; add letter to item number for size



- UNF-12W White
- UNF-12K Black

NEOPRENE NON-SLIP OVEN MITTS

- 100% neoprene shell, 100% cotton fill and lining
- Heat resistant up to 500°F
- Stain and water resistant
- Hand wash, wipe clean



- OMNP-15 15" long
- OMNP-17 17" long



SIGNATURECHEF™ MEN'S TAPERED FIT CHEF JACKETS

- Double breasted with thermometer/pen pocket
- 65/35 poly-cotton blend
- Red available in S, M, L, XL, XXL
- White and Black available in S, M, L, XL, XXL, 3XL, 4XL; add letter to item number for size



- UNF-6R Red
- UNF-6W White
- UNF-6K Black

SIGNATURECHEF™ WOMEN'S TAPERED FIT CHEF JACKETS

- Double breasted with thermometer/pen pocket
- 65/35 poly-cotton blend
- Available in S, M, L; add letter to item number for size

UNF-7W White
UNF-7K Black



SIGNATURECHEF™ WOMEN'S CHEF PANTS

- Straight-leg, pull-on style with elastic drawstring waist
- Front patch-pockets
- Two back patch-pockets with velcro flaps
- 65/35 poly-cotton blend
- Available in S, M, L; add letter to item number for size

UNF-8K Black



SIGNATURECHEF™ CARGO CHEF PANTS

- Universal fit
- Elastic drawstring waist
- Cargo pockets with velcro closure
- 65/35 poly-cotton blend
- Available in XS, S, M, L, XL, XXL; add letter to item number for size

UNF-11K Black



Cargo pockets with velcro closure



SIGNATURECHEF™ SHORT SLEEVE VENTILATED COOK SHIRTS

- Cool mesh panels on back, sides and underarms
- Wide chest pocket and double thermometer/pen pocket
- Lightweight, 65/35 poly-cotton blend
- Available in S, M, L, XL, XXL, 3XL; add letter to item number for size



UNF-9W White
UNF-9K Black

SIGNATURECHEF™ CHEF PANTS

- Elastic waistband with drawstring
- 65/35 poly-cotton blend
- Available in S, M, L, XL, XXL; add letter to item number for size

UNF-2K Black
UNF-3C Chalkstripe
UNF-4K Houndstooth



Classic fit
for comfort
and easy
movement

SIGNATURECHEF™ DENIM BIB APRONS

- 80/20 cotton-poly blend
- Heavyweight dark wash denim
- BADN-3126 has cross-back straps, metal rings to secure ties, 2 slanted waist pockets and thermometer/pen pocket
- BADN-3430 has adjustable buckle neck strap, 2 vertical waist pockets, open chest pocket and zippered cell-phone pocket

BADN-3126 26¾" w x 31¾" l, Dark Wash Blue/Brown Straps
BADN-3430 30¾" w x 34½" l, Dark Wash Blue/Grey Straps



BADN-3126

BOURBON BIB APRONS

- Poly/cotton blend
- Adjustable snap-button neck strap
- Thermometer/pen pocket
- 8 waist pockets
- 33½"l x 27"w



BA-3327B Blue
BA-3327K Black

BA-3327B

BA-3327K



CHALKSTRIPE BIB APRON

- 65/35 poly-cotton blend
- 2 waist pockets; designed to hold digital tablets up to 8" wide

BA-3427CS 33½"l x 27"w



OVERSEAS CAPS

- Low profile
- Tissue paper crown
- Adjustable headband for a custom fit
- Pk 10/100 ea



CELLUCAP
MANUFACTURING

RC100WT	Solid White
RC100BK	White w/Black Stripes
RC100BL	White w/Blue Stripes
RC100RD	White w/Red Stripes
RC100GR	White w/Green Stripes

LIGHTWEIGHT NYLON HAIRNETS

- Made from single strand, 15 denier nylon with ¼" aperture
- Pk 144 ea

HN5BK	Black
HN5WT	White
HN5DB	Dark Brown
HN5LB	Light Brown

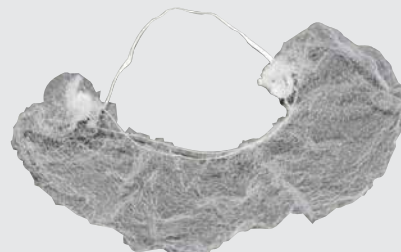


CELLUCAP
MANUFACTURING

BEARD RESTRAINTS

- Made from single strand, 15 denier nylon with ¼" aperture
- When full containment is required

BN5BK	Black
BN5WT	White
BN5DB	Dark Brown

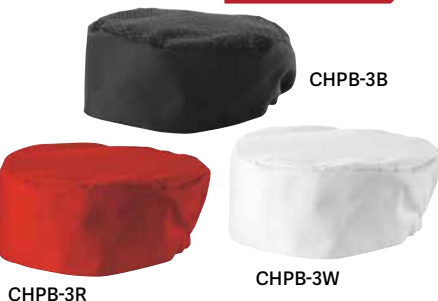


SIGNATURECHEF™ VENTED PILLBOX HATS

- 65/35 poly-cotton blend with an elastic back
- Available in Regular (R) and Extra-Large (X); add letter to item number for size

CHPB-3R	Red
CHPB-3W	White
CHPB-3B	Black

Cool mesh top panel for added comfort



CHPB-3R

CHPB-3W

KITCHEN



X3® BLACK NITRILE GLOVES

- Gloves deliver the strength of nitrile, balanced with excellent dexterity for lightweight tasks
- Perfect for short-duration use where frequent glove changes are required
- 3-mil thickness



BX342100	Small
BX344100	Medium
BX346100	Large
BX348100	X-Large
BX349100	2X-Large



GLOVEWORKS® HD ORANGE NITRILE GLOVES

- Gloves stand up to the toughest jobs
- 8-mil thickness
- Raised diamond texture creates 60% more surface area for an exceptional liquid channeling grip



GWON42100	Small
GWON44100	Medium
GWON46100	Large
GWON48100	X-Large
GWON49100	2X-Large



GLOVEWORKS® HD GREEN NITRILE GLOVES

- Gloves stand up to the toughest jobs
- 8-mil thickness
- Raised diamond texture provides fewer contact points with the skin, increasing airflow and reducing sweating vs. non-textured gloves



GWGN44100	Medium
GWGN46100	Large
GWGN48100	X-Large
GWGN49100	2X-Large





GLOVEWORKS® HD BLACK NITRILE GLOVES

- Gloves stand up to the toughest jobs
- Raised diamond texture creates 60% more surface area for an exceptional liquid channeling grip
- Black color conceals dirt and grime
- 6-mil thickness

GWBN44100 Medium
GWBN46100 Large
GWBN48100 X-Large
GWBN49100 2X-Large



GLOVEWORKS® HD ROYAL BLUE NITRILE GLOVES

- Gloves stand up to the toughest jobs
- 6-mil thickness
- Raised diamond texture provides fewer contact points with the skin, increasing airflow and reducing sweating vs. non-textured gloves

GWRBN44100 Medium
GWRBN46100 Large
GWRBN48100 X-Large
GWRBN49100 2X-Large



GLOVEWORKS® BLACK NITRILE GLOVES

- The most versatile choice
- Added texture increases dexterity
- Polymer coated for easy on and off
- Black color conceals dirt and grime
- 5-mil thickness

GPNB42100 Small
GPNB44100 Medium
GPNB46100 Large
GPNB48100 X-Large
GPNB49100 2X-Large



STORAGE & TRANSPORT

MILLENNIA™ 4-TIER VENTED SHELVING UNITS

- Up to 1,000 lb load capacity per shelf
- Polymer composition makes it resistant to abrasive chemicals and salt water with built-in anti-microbial protection
- Temperature range: -36° to 190° F
- Extremely versatile and suitable for wet, humid and dry environments
- Shelves can be adjusted on 1" increments with no special tool required
- Ships in one box for your convenience
- Lifetime limited warranty against rust and corrosion
- Made in USA



QP182474VS-4	24"w x 18"d x 74"h
QP183074VS-4	30"w x 18"d x 74"h
QP183674VS-4	36"w x 18"d x 74"h
QP184274VS-4	42"w x 18"d x 74"h
QP184874VS-4	48"w x 18"d x 74"h
QP212474VS-4	24"w x 21"d x 74"h
QP213074VS-4	30"w x 21"d x 74"h
QP213674VS-4	36"w x 21"d x 74"h

QP214274VS-4	42"w x 21"d x 74"h
QP214874VS-4	48"w x 21"d x 74"h
QP242474VS-4	24"w x 24"d x 74"h
QP243074VS-4	30"w x 24"d x 74"h
QP243674VS-4	36"w x 24"d x 74"h
QP244274VS-4	42"w x 24"d x 74"h
QP244874VS-4	48"w x 24"d x 74"h



EPOXY-COATED WIRE SHELVES & POSTS

- NSF listed for use in dry storage and heated environments
- Heavy duty wire construction
- Listed for use in all environments, including humid areas
- Easy to assemble, no tools required
- Capacity: up to 850 lb per shelf



14"d	18"d	21"d	24"d	Width	Posts, 4/pk	
VEX-1424	VEX-1824	VEX-2124	VEX-2424	24"	VEX-8P	8" long
VEX-1430	VEX-1830	VEX-2130	VEX-2430	30"	VEX-34P	34" long
VEX-1436	VEX-1836	VEX-2136	VEX-2436	36"	VEX-48P	48" long
-	VEX-1842	-	VEX-2442	42"	VEX-54P	54" long
VEX-1448	VEX-1848	VEX-2148	VEX-2448	48"	VEX-63P	63" long
-	VEX-1854	-	VEX-2454	54"	VEX-72P	72" long
VEX-1460	VEX-1860	VEX-2160	VEX-2460	60"	VEX-86P	86" long
VEX-1472	VEX-1872	VEX-2172	VEX-2472	72"		

CHROME-PLATED WIRE SHELVES & POSTS

- NSF listed for use in dry storage and heated environments
- Heavy-duty wire construction
- Bright chrome-plated finish to reduce dust and dirt accumulation
- Easy to assemble, no tools required
- Capacities: Under 48" in length – up to 850 lb per shelf, over 48" in length – up to 600 lb per shelf
- Includes four sleeve clips per shelf
- Withstands temperatures from -100° to 500°F

14"d	18"d	21"d	24"d	Width	Posts, 4/pk	
VC-1424	VC-1824	VC-2124	VC-2424	24"	VC-8P	8" long
VC-1430	VC-1830	VC-2130	VC-2430	30"	VC-34P	34" long
VC-1436	VC-1836	VC-2136	VC-2436	36"	VC-63P	63" long
-	VC-1842	-	VC-2442	42"	VC-72P	72" long
VC-1448	VC-1848	VC-2148	VC-2448	48"	VC-86P	86" long
-	VC-1854	-	VC-2454	54"		
VC-1460	VC-1860	VC-2160	VC-2460	60"		
VC-1472	VC-1872	VC-2172	VC-2472	72"		





FOLDING UTILITY CARTS

- 3-tier polypropylene shelves
- 350 lb capacity
- Open base
- 4" non-marking swivel casters, 2 with brakes



**Durable
stainless
steel
uprights**

UCF-2916K

UCF-2916K 29"w x 16½"d x 36"h
UCF-3820K 38¾"w x 20¾"d x 36"h

CRESTWARE

3-TIER CARTS & ACCESSORIES

- Extra durable poly
- 265 lb load capacity
- Shipped knocked down - easy to assemble



RTROLLEY
Shown with refuse and
silverware bins

RTROLLEY Regular, 36"l x 16½"w x 24½"h, Gray
RBROLLEY Regular, 36"l x 16½"w x 24½"h, Black
LTROLLEY Large, 37"l x 19½"w x 31"h, Gray
LBROLLEY Large, 37"l x 19½"w x 31"h, Black
RTB Refuse and Silverware Bin Set

STORAGE & TRANSPORT



MOBILE SECURITY CAGE

- Heavy-duty, all-welded, high tensile strength extruded aluminum construction
- Doors, sides and back are manufactured using heavy-duty, diamond mesh aluminum
- 5" x 2" heavy-duty, swivel plate casters
- Custom sizes available

CSC-2749M 49"w x 27"d x 71"h

1880 HOSPITALITY

WALL MOUNTED UTENSIL RACK

- Stainless steel rack
- Includes 20 stainless steel hooks



FUR1824CHSS 18"w x 24"h



STORAGE & TRANSPORT

DUNNAGE RACKS

- All aluminum construction
- Lifetime warranty against rust
- Custom sizes available



ADE2036	36" w x 20" d x 12" h
ADE2048	48" w x 20" d x 12" h
ADE2436	36" w x 24" d x 12" h
ADE2448	48" w x 24" d x 12" h



DISH CABINETS

- 18 gauge stainless steel with 1/2" edge 95° turn
- 12" spacing between shelves
- 6" stainless steel legs



DC1536	36" w x 15" d x 35" h
DC1548	48" w x 15" d x 35" h
DC1560	60" w x 15" d x 35" h
DC1572	72" w x 15" d x 35" h



DC1548

FULL-SIZE BUN PAN RACKS

- Aluminum construction
- Holds (20) 18" x 26" bun pans
- 3" spacing
- End load
- 1" square tubular frame
- Rolls easily on all swivel casters
- 20 1/2" w x 26" d x 70 1/4" h
- Ships fully assembled
- Lifetime warranty against rust
- Custom sizes available



401A	Standard
401AC	Economy



401A

KEG RACKS

- Heavy-duty aluminum construction
- Shipped knocked down
- Custom sizes available

KAR48	Holds 4 Kegs, 48" w x 17" d x 68" h
KAR60	Holds 6 Kegs, 60" w x 17" d x 68" h
KAR48-DD	Holds 8 Kegs, 48" w x 34" d x 68" h
KAR60-DD	Holds 12 Kegs, 60" w x 34" d x 68" h



KAR60



KAR-60DD

EZ-WALL™ FOOD PREP & DRYING STATION KIT

- Increases storage & workflow efficiency in prep or wash station areas
- Versatile and modular
- Includes:
 - 8 Stainless Steel Direct Wall Mounting Brackets
 - 6 Green Epoxy Coated Peg Hooks
 - 6 Stainless Steel "J" Hooks
 - 2 Green Epoxy Coated 24" x 24" Grids
 - 1 Green Epoxy Coated 13 1/2" x 5" x 7" Basket
 - 1 Green Epoxy Coated 17 1/2" x 7 1/2" x 7" Basket

1880
HOSPITALITY

FWMKIT1 EZ-Wall™ Food Prep & Drying Station Kit



EXTRA HEAVY-DUTY BUN PAN RACK

- All welded aluminum construction
- Full size, holds (20) 18" x 26" bun pans on 3" spacing
- End loading
- Heavy-duty 1 1/4" square tubular frame
- 5" x 2" heavy-duty swivel, plate casters
- Ideal for correctional facilities with prison package (/PP) accessory
- Lifetime warranty for traditional foodservice applications
- Custom sizes available

AXD1820 21"w x 26"d x 70"h



HALF-SIZE BUN PAN RACKS

- Heavy-duty, high tensile extruded aluminum
- End load, holds (9) 18" x 26" pans
- 3" spacing
- 20 1/2" w x 26" d x 36" h
- 5" swivel non-marking casters
- Custom sizes available

425A



425A Standard
425AP Poly Top



Versatile for holding or storage



REACH-IN BUN PAN RACKS

- Designed for both cooler and freezer applications
- Heavy-duty aluminum construction
- 3" spacing
- Welded angle pan slides hold full size 18" x 26" pans
- Lifetime guarantee against rust
- Custom sizes available



RIR-7 Holds 7 Pans, 20 1/2" w x 23" d x 23" h
RIR-16 Holds 16 Pans, 20 1/2" w x 23" d x 51" h

RIR-7



RIR-16

BUN PAN DOLLY/TRUCK

- Heavy-duty, high tensile extruded aluminum
- 5" swivel casters
- Lifetime guarantee against rust
- Custom sizes available



Pans sold separately

BPD 18 3/4" w x 26 1/2" d x 7 1/2" h



ENCLOSED PAN RACK

- All-welded aluminum construction, non-insulated
- Holds (40) 18" x 26" bun pans
- End-load design with 1 1/2" spacing
- 5" swivel plate casters

53C 20 1/2" w x 27 1/2" d x 66 1/2" h



CSR-9M



CSR-156

CAN RACKS

- All-welded aluminum construction
- CSR-156 can rack is a front loading FIFO design

CSR-9M Mobile, Holds (162) #10 Cans, 25 1/2" w x 35" d x 82" h
CSR-99M Mobile, Holds (162) #10 Cans, 25 1/2" w x 35" d x 82 1/4" h
CSR-156 Stationary, Holds (156) #10 Cans, 28 3/8" w x 42 1/4" d x 82" h

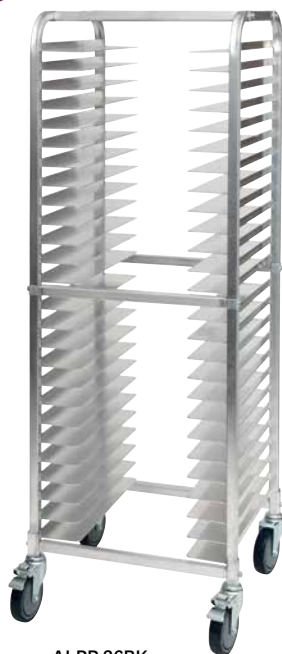


STORAGE & TRANSPORT

PIZZA PAN RACK

- 26-tier sturdy aluminum construction
- Designed to hold and transport 17" and 19" round pizza pans and 16" and 17" square Sicilian pizza pans
- 5" full-swivel casters, 2 with brake
- 2" spacing between each tier
- 23"l x 21"w x 62½"h

ALPR-26BK Knocked Down
AWPR-26BK Welded



ALPR-26BK

SHEET PAN RACK

- 20-tier sturdy aluminum construction
- Full-size, heavy-duty rack holds (20) 18" x 26" sheet pans or (40) 13" x 18" sheet pans
- 5" full-swivel casters, 2 with brake
- 3" spacing between each tier
- 26"w x 21¼"l x 70½"h



AWRK-20HBK Welded Sheet Pan Rack
AWRC-5H Replacement Caster
AWRC-5HK Replacement Caster w/Brake

**Reinforced
base frame
for stability**



AWRC-5H



AWRK-20HBK

HEAVY-DUTY ALUMINUM CAN STORAGE RACKS

- Sturdy aluminum construction
- Designed to hold #10 or #5 cans
- First-in, first-out design for proper stock rotation
- Angled shelves with lifted front edges prevent cans from rolling out; loads from front or rear



	Type	Tiers	Can Capacity #10/#5	L x W x H
ALCR-3M	Undercounter, Mobile	3	36/45	26¾" x 25½" x 33½"
ALCR-9	Full Size, Stationary	9	162/216	26¾" x 34¾" x 82½"



ALCR-3M



ALCR-9

STEAM PAN RACKS

- Stainless steel construction
- Customize with a variety of full, half and third size steam table pans and food pans for the best configuration
- Dual-ended locking bars
- Full-swivel casters, two locking
- 1½" spacing between each tier
- Ships knocked down

Undercounter, 12 Tier

SRK-12 21½"w x 15½"l x 31½"h

SRK-12D 26"w x 23¼"l x 31½"h

Full Size, 36 Tier

SRK-36 15½"w x 21½"l x 63¼"h



SRK-12



SRK-12D



SRK-36



HIGH TEMP UNDERCOUNTER DISHWASHER

- 30 racks/120 covers per hour
- Double walled stainless steel skin providing constant heating and quiet operation
- Removable wash and rinse arms allows for easy cleaning
- Fully automatic cycle for easy operation
- Built-in detergent and rinse chemical pumps
- Safe-T-Temp feature assures 180°F sanitizing rinse every cycle
- Stainless steel safety filters protect washing pump
- Built-in 6kW booster heater
- 2.7 kW wash tank heater
- Low 0.8 US gal. water usage per rack
- Uses standard 19 3/4" x 19 3/4" racks
- 208-230V

UC50E 23 1/6" w x 24" d x 33 1/6" h



Uses only
.96 gallons
of water per
cycle

SINGLE RACK DISHWASHERS

- 60 racks per hour
- High temperature sanitizing with built-in booster heater
- Heavy-duty stainless steel construction
- Safe-T-Temp feature assures 180°F sanitizing rinse
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps
- External scrap accumulator
- Includes 1 combination rack and 1 peg rack
- 25 1/2" w x 25" d x 60" h
- 208-220V



CMA-180S Straight Style
CMA-180C Corner Style



CMA-180C



HOOD-TYPE HIGH TEMPERATURE DISHWASHER

- 30 racks per hour with 2 min cycle
- Stainless steel exterior
- Built-in 9800 watt booster heater for 180°F final rinse water (40° to 50°F rise)
- Low 0.79 gal water usage per rack
- Hood operated start/stop functions
- Removable wash and rinse arms
- Straight or corner installation
- 208-240V/60/1 phase
- 208-240V/60/3 phase

D-18 28 3/8" w x 29" d x 56 7/8" h

UNDERCOUNTER DISHWASHER

- 30 racks per hour with 2 minute cycle
- 20 racks per hour with 3 minute cycle
- Stainless steel exterior
- Built-in 6530 watt booster heater for 180°F final rinse water (40° to 50°F rise)
- Low 0.6 gal water usage per rack
- Removable wash and rinse arms
- 208-240V/60/1 phase
- 208-240V/60/3 phase

UC-18 23 1/2" w x 24" d x 33 1/4" h



WAREWASHING

FRONT LOAD DISHWASHER

- 90 sec cycle (40 racks per hour) standard 20" x 20" racks
- Low-temp chemical sanitizing system which requires minimum 120°F, ideal 140°F water supply
- 75% less floor space than traditional dishwashers
- ENERGY STAR® water-saving design uses only 1.09 gallons of water per cycle
- Powerful stainless steel pump with upper and lower wash arms
- Top mounted controls with automatic 3-product dispensing system
- Built-in scrap accumulator
- Inside sump design
- 115V



EST-FL 25½"w x 25¼"d x 55½"- 56½"h



VENTLESS HIGH TEMPERATURE 3-DOOR SINGLE RACK DISHWASHER

- 40 racks per hour (based on 90-second cycle)
- All stainless steel construction
- Replaces need for independent vent hood
- Heat recovery system
- 3-door for straight or corner applications
- Door-actuated start
- Safe-T-Temp feature assures 180°F sanitizing rinse
- 12kW electrical booster heater
- Low max 0.89 gallons of water usage per rack
- Maximum clearance for dishes is 17½"
- Wash tank screens filter recirculating wash water
- Field convertible from three phase to single phase
- 208/240V



CMA-180-VL 25½"w x 29"d x 85½"h



HIGH-TEMPERATURE UNDERCOUNTER DISHWASHERS

- Stainless steel exterior
- Soap and rinse pumps included
- Booster heaters are integrated into every Lamber dishwasher
- Made in Italy

16" x 16" Rack

DSP3 30 Racks/hr, 11.81" Plate Clearance, Gravity Drain, 4 gal Tank

20" x 20" Rack

DSP4DPS 30 Racks/hr, 12" Plate Clearance, Drain Pump, 4.8 gal Tank

F99EKDPS 30/20/15 Baskets/hr, 14.57" Plate Clearance, Drain Pump, 4.8 gal Tank, 2-Year Warranty

eurodib





CUTLERY POLISHER

- Turns wet, clean cutlery into dry, spot-free, sparkling cutlery
- Reduces labor costs, risk of injury and unhygienic handling associated with hand polishing

CP-3000-D

Polishes up to 3,000 Pieces/hr



TAYLOR

TEMPRITE® DISHWASHER TEST LABELS

- Can be applied to dry item and placed in the dishwasher, then removed, signed and dated
- Color changes to verify proper sanitation
- Accuracy $\pm 2^{\circ}\text{F}$



8750

		Labels/Pk
8750	180°F	24
8751	160°F	24
8752	170°F	24
8769	160°F, 170°F, 180°F	27



CONVEYOR DISHWASHER

- 249 racks per hour
- Automatic water control system
- Power rinse heater system
- All stainless steel construction
- Automatic soil purging system filters wash water and traps plate debris into an external tray that can be easily removed for cleaning
- Auto start/stop makes operation more energy efficient
- Includes table limit switch and rack saver clutch system that protects the machine, dish racks and table from damage
- Stainless steel chemical injection chamber
- 16 gallon wash tank, 150° to 160°F (wash), 180° to 195°F (rinse)
- Large 19" opening accommodates larger items and utensils
- 208/240/480V

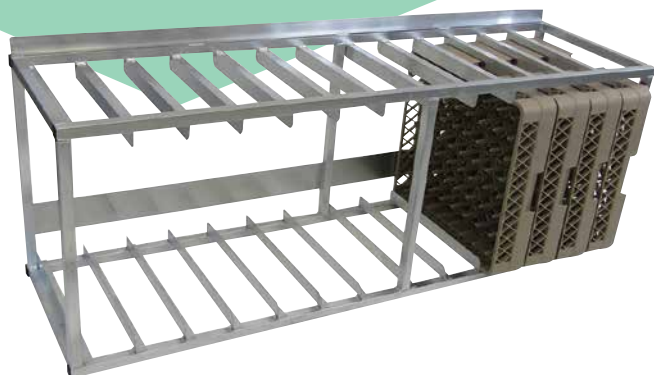
Uses only
.49 gallons
of water per
rack

EST-44

44"w x 25 $\frac{1}{8}$ "d x 55 $\frac{1}{2}$ "h



WAREWASHING



WALL-MOUNTED DISH RACK HOLDERS

- Ideal for mounting above sinks, drying stations, and work tables
- Heavy-duty, high tensile strength extruded aluminum
- Designed to accommodate 20" x 20" dish racks
- Custom sizes available

DRH-7WM 33½"w x 18"d x 25½"h
DRH-13WM 61½"w x 18"d x 25½"h



CDN®

DISHWASHER THERMOMETER

- For testing water temperatures during dishwasher cycles
- Simulates a plate surface to comply with FDA Food Code 4-501.112 and 4-703.11(B)
- Waterproof (IP66)
- LED indication lights for different maximum temperatures
- Accuracy: ±0.9°F (0.5°C)

DW2 32° to 194°F



DIGITAL DISHWASHER TEMPERATURE PLATE

- Ensures proper washing and rinse temperatures in the dishwasher
- Measures surface temperature of water
- Accuracy ±1.8°F
- FDA Food Code compliant for sanitization
- IP67 rated and NIST-Traceable Certificate included

8791 Test Plate, 32° to 194°F
5265263 Storage Bracket



TAYLOR.



DISH RACKS & EXTENDERS

- Available open or with compartment dividers
- Compartment racks include full-height dividers and may be used with extenders
- Rack extenders are durable strong, and feature permanent, easy clip installation



Compartment Racks

RBC9 9-Compartment Rack Base
RBC16 16-Compartment Rack Base
RBC20 20-Compartment Rack Base
RBC25 25-Compartment Rack Base
RBC36 36-Compartment Rack Base
RBC49 49-Compartment Rack Base

Plate and Tray Racks

RBPT Plate & Tray Rack, Closed End
RBPTO Plate & Tray Rack, Open End
RBOC Open Cup Rack

Cutlery Racks

RBFS Rack Base for Flatware
RCH Cutlery Holders

Rack Extenders

REO Open Rack Extender
REC9 9-Compartment Rack Extender
REC16 16-Compartment Rack Extender
REC20 20-Compartment Rack Extender
REC25 25-Compartment Rack Extender
REC36 36-Compartment Rack Extender
REC49 49-Compartment Rack Extender

CRESTWARE

DISH RACK DOLLY

- Extra thick base and heavy-duty casters
- Makes transporting dish racks quick, easy and safe

RDOLLY2 Rack Dolly w/Casters
RHANDLE Handle for Rack Dolly



BUSSING TUBS & UTILITY BOXES

- Polypropylene construction
- Virgin grade materials afford lifetime protection against bacteria, mold, mildew, and product degradation
- Easy to clean and dishwasher safe
- Built in handles (as noted) are ergonomically designed for comfortable handling and an easy grip
- Available in Black (BK), Gray (GY), and Brown (BN)



FSB-1544BK



FSB-20113BN



FSB-1295GY



FSB-20155RBL



FSB-22175BN

FSB-1544	1-Comp., Flat Bottom, 47 ¹ / ₁₆ "w x 14 ³ / ₁₆ "l x 4 ¹ / ₈ "h
FSB-1295	1-Comp., Flat Bottom, 9 ¹ / ₁₆ "w x 12 ¹ / ₁₆ "l x 5 ¹ / ₈ "h
FSB-20113	4-Comp. Cutlery Bin, 11 ³ / ₁₆ "w x 20 ⁷ / ₁₆ "l x 3 ³ / ₄ "h
FSB-21165	2-Comp., Flat Bottom, 15"w x 20"l x 5"h
FSB-20155	1-Comp., Flat Bottom, 15"w x 20"l x 5"h
FSB-20155R*	Airport-Style w/Handles, Ribbed Bottom, 15"w x 20"l x 5"h
FSB-21155	1-Comp. w/Handles, Flat Bottom, 15"w x 21"l x 5"h
FSB-21155R	1-Comp. w/Handles, Ribbed Bottom, 15"w x 21"l x 5"h
FSB-L2216*	Lid for FSB-20155R
FSB-21157	1-Comp. w/Handles, Flat Bottom, 15"w x 21"l x 7"h
FSB-21157R	1-Comp. w/Handles, Ribbed Bottom, 15"w x 21"l x 7"h
FSB-22175	1-Comp., Flat Bottom, 17"w x 22"l x 5"h
FSB-22177R*	Airport-Style w/Handles, Ribbed Bottom, 17"w x 21 ¹ / ₂ "l x 7"h

*Also Available in Blue (BL)

COMPARTMENT SINKS

- Stainless steel deck, bowl(s), legs, and end bracing
- 1/4" pitched drainboards help ensure proper drainage
- 1 1/2" rounded front and side edges
- Accommodates 8" on-center faucets
- 10" backsplash
- 18" x 18" x 14" bowl(s)
- 23 1/2" deep OA

S/S basket drains included

BK RESOURCES



BKS6-3-18-14-18TS

	Compartments	Width	Drainboard(s)
BKS6-1-18-14-18RS	1	40 ³ / ₁₆ "	(1) 18", Right
BKS6-2-18-14-18LS	2	58 ³ / ₁₆ "	(1) 18", Left
BKS6-3-18-14-18TS	3	93 ¹ / ₄ "	(2) 18", Left & Right

HEAVY-DUTY BUS TUBS & LIDS

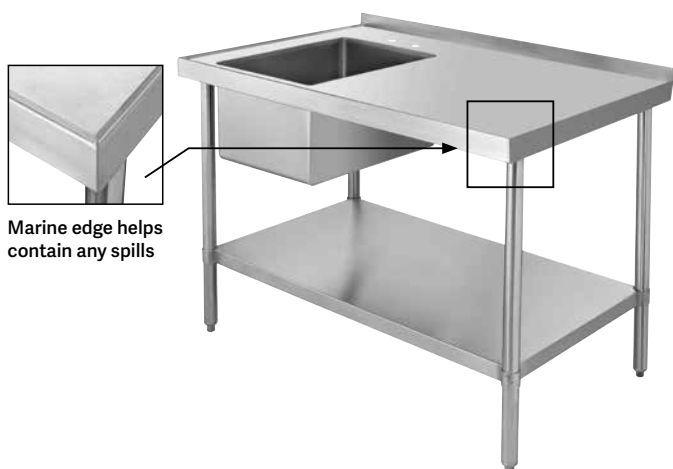
- Durable plastic
- Stackable with handles
- Ribbed interior surface
- 20 1/2" x 15 1/2"
- Colors: Black (BK), Brown (BR), Gray (GY) and White (WH)

BT5	5"d
BT7	7"d
BTLID	Fits BT5 & BT7

CRESTWARE



WAREWASHING



TABLES WITH SINK BOWL

- 304 stainless steel construction, including undershelf and bullet feet
- 2" backsplash
- Includes faucet and drain basket



14" x 16" x 11"d Bowl

Left	Right	W x D
STB2448BL	STB2448BR	48" x 24"
STB2460BL	STB2460BR	60" x 24"
STB2472BL	STB2472BR	72" x 24"
STB2484BL	STB2484BR	84" x 24"

16" x 20" x 11"d Bowl

Left	Right	W x D
STB3048BL	STB3048BR	48" x 30"
STB3060BL	STB3060BR	60" x 30"
STB3072BL	STB3072BR	72" x 30"
STB3084BL	STB3084BR	84" x 30"



CORNER SOILED DISH TABLES

- 16 gauge 304 stainless steel
- Stainless steel legs and brackets
- Bowl size: 20" x 20" x 5"d

	W x D x H	Bowl Side	Capacity
DTS-3064L	64" x 39" x 36"	Left	Holds 4 Dish Racks
DTS-3064R	64" x 39" x 36"	Right	Holds 4 Dish Racks
DTS-3084L	84" x 39" x 36"	Left	Holds 5 Dish Racks
DTS-3084R	84" x 39" x 36"	Right	Holds 5 Dish Racks
DTS-3064L-ISLAND	64" x 59" x 34 1/8"	Left	Holds 4 Dish Racks
DTS-3064R-ISLAND	64" x 59" x 34 1/8"	Right	Holds 4 Dish Racks
DTS-3084L-ISLAND	84" x 59" x 34 1/8"	Left	Holds 5 Dish Racks
DTS-3084R-ISLAND	84" x 59" x 34 1/8"	Right	Holds 5 Dish Racks



WAREWASHING BEST PRACTICES

- Don't use abrasive pads, other dishes, or flatware to remove scraps. A rubber scraper or water spray from your pre-rinse will help protect your dinnerware from damage.
- Never load loose, mixed items in dish racks. Keep like items together to help ensure the best clean.
- Handle china carefully. Cracked or chipped dishes should be removed from service; they can harbor bacteria.
- Never use an aluminum pan for presoaking flatware. Aluminum frees the chlorine present in most presoak compounds and can cause even the finest stainless steel to stain or discolor. Use only a plastic or stainless steel pan for presoaking.



EC-3105

CHECKPOINT™ ELECTRONIC SENSOR FAUCETS

- Polished chrome plated brass body
- Gooseneck spout
- 2.2 GPM vandal-resistant aerator



EC-3105	Wall Mount, 4" Centers
EC-3105-HG	Hydro-Generator Power Supply, Wall Mount, 4" Centers
EC-3101	Wall Mount, Single Hole
EC-3101-HG	Hydro-Generator Power Supply, Wall Mount, Single Hole

WALL MOUNT FAUCETS

- Polished chrome plated brass body
- 12" swing nozzle
- Lever handles
- ½" NPT eccentric flanged female inlets
- 8" centers

B-0231	w/Eterna Cartridges
B-0231-CR	Ceramic Cartridges w/Check Valves



BIG-FLO™ KETTLE & POT SINK FAUCET

- ¾" NPT model
- Removable seats
- 4 arm handles
- 8" centers



B-0290 12" Swing Nozzle



WORKBOARD FAUCET

- Forged brass body
- Removable seats
- 10⅝" swivel gooseneck
- Chrome plated escutcheon
- 1" shanks
- ½" NPT thread
- 4" centers



B-1115 6" Swing Nozzle

WALL MOUNT FAUCETS

- 8" centers, 12" swing spout

Silver Series

- Chrome-plated construction for standard-duty applications
- ¼ turn ceramic valves come standard
- 1-year warranty

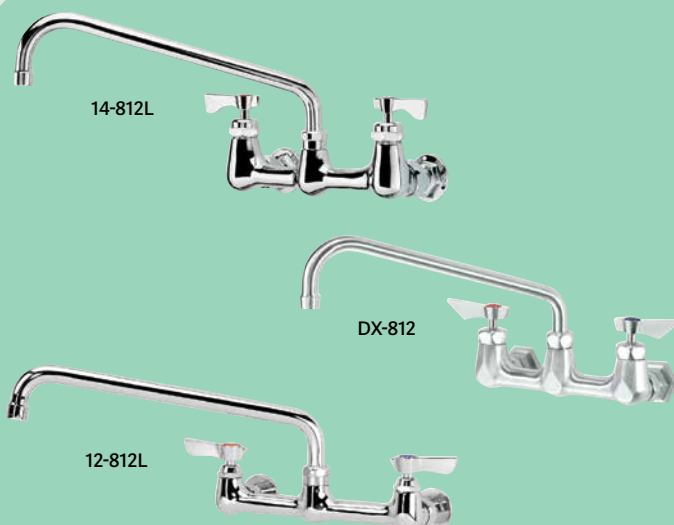
Royal Series

- Built for high-volume environments
- ¼ turn high-performance ceramic cartridge valves with integral check
- Solid chrome-plated brass construction, includes mounting hardware
- 3-year warranty

Diamond Series

- Ultra-polish satin finish on solid brass base
- ¼ turn high-performance stainless-steel ceramic cartridge valves with integral check
- Includes mounting hardware and flexible water lines with smooth-swivel end fittings
- Lifetime warranty

12-812L	Silver Series
14-812L	Royal Series
DX-812	Diamond Series



WAREWASHING

EASYINSTALL PRE-RINSE UNITS

- Polished chrome plated brass body
- Flexible stainless steel hose
- B-0133-ADF12-B: Includes spray valve, faucet with "Pop and Lock" riser and flexible stainless steel hose
- Quarter turn ceramic cartridges w/spring checks
- 6" adjustable wall bracket

B-0133-ADF12-B Wall Mount
B-0113-ADF12-B Deck Mount

B-0133-ADF12-B



EASYINSTALL HOSE REEL

- Blue high flow spray valve with swivel
- 3/8" x 35' heavy-duty non-marking hose rated to 300 PSI
- 3/8" NPT female inlet
- Adjustable hose bumper
- Open epoxy coated steel hose
- Multi-fit bracket for wall, ceiling or under counter mounting

B-7232-01



RELIABILITY BUILT IN™

EVERSTEEL™ PRE-RINSE ASSEMBLIES & FAUCETS

- Building on a heritage of customer satisfaction, the EverSteel™ line presents T&S' time-proven designs in premium, heavy-duty stainless steel
- These lead-free faucets and pre-rinse units are built for commercial sinks, with a limited lifetime warranty
- Pre-rinse assemblies include 44" flexible stainless steel hose, quarter-turn eterna compression cartridges with spring checks, and a 1.15 GPM spray valve
- Add-on faucets include nozzle with stream regulator outlet and quarter-turn eterna cartridges with spring checks

SMPM-8WLN-06 Mini Wall Mount Pre-Rinse Assembly, 8" Centers, 6" Swing Nozzle, 8" Riser
SMPK-2DLN-08 Mini Deck Mount Pre-Rinse Assembly, Single Hole, 8" Swing Nozzle, 8" Riser
S-0133-A12-BY Wall Mount Pre-Rinse Assembly, 8" Centers, 12" Swing Nozzle, 18" Riser
S-0113-A12-BY Deck Mount Pre-Rinse Assembly, Single Hole, 12" Swing Nozzle, 24" Riser
S-0231 Wall Mount Pantry Faucet, 8" Centers, 12" Swing Nozzle
S-0300 Deck Mount Pantry Faucet, Single Hole, 5 3/4" Swivel/Rigid Gooseneck



S-0113-A12-BY



S-0231

Rinse
produce &
thaw food

ULTRARINSE™ PRE-RINSE ASSEMBLIES & FAUCETS

- Pre-rinse and faucets feature the patented UltraRinse™ 1.5 GPM sprayer arm, designed for rinsing produce and thawing foods to promote food safety, reduce food damage, and reduce waste
- Angled fan spray tips maximize surface area contact, rinse more quickly, and rinse away bacteria that regular faucets leave behind
- Hands-free operation allows for efficient, two-handed processing
- Pre-rinse assemblies include 44" flexible stainless steel hose, ceramic cartridges with spring checks, and a 1.15 GPM spray valve
- Add-on faucets include nozzle with stream regulator outlet and compression cartridges with spring checks
- Sprayer arms sold by themselves can be retrofitted onto existing faucets



B-0133-U12-CR-B Wall Mount Pre-Rinse Assembly, 8" Centers, 12" Swing Nozzle, 18" Riser
B-0113-U12-B Deck Mount Pre-Rinse Assembly, Single Hole, 12" Swing Nozzle, 24" Riser
B-0231-U12 Wall Mount Faucet Assembly, 8" Centers, 12" Swing Nozzle
B-0201-U12 Deck Mount Faucet Assembly, Single Hole, 12" Swing Nozzle
U12-KIT 10" Sprayer Arm (only) for 12" Swing Nozzles
U18-KIT 16" Sprayer Arm (only) for 18" Swing Nozzles

B-0113-U12-B

U12-KIT



RELIABILITY BUILT IN™

CRESTWARE

CLEANING & SANITIZING BUCKETS

- Green buckets for cleaning solutions
- Red buckets for sanitizing solutions

Green	Red	
BUCSG	BUCSR	3 qt
BUCMG	BUCMR	6 qt
BUCLG	BUCLR	8 qt



CONTOUR® CLEANING PAD

- Organic non-scratch compound that cleans and is safe to use on any surface
- Contoured to match shape of your palm to easily clean corners
- Blue color for easy identification from other abrasive kitchen pads



TP20

TP20

STAINLESS STEEL SPONGES

- High-grade stainless steel with four-sided strands that will not tear, splinter, rust or corrode



D204	35 gram
D104	50 gram

ULTRA-FRESH® SCOURING PADS

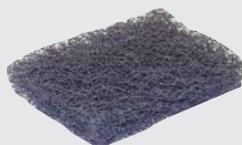
- 6" x 9"
- Green



MD69/20	Medium Duty
HD69/15	Heavy Duty

ULTRA-FRESH® THICKLINE HAND PAD

- Specially designed for scrubbing pots and pans
- Will not scratch
- 3½" x 5"
- Blue



PP80/20

DISCO

DISCO

WIRE DOLLY

- Move slender trash cans with the ease of a rolling cart built for the task
- 18½"l x 9½"w x 7"h

DWR-1708

Up to 400 lb capacity



Bin sold separately

winco

SLENDER TRASH CANS & LIDS

- Rolled top-rim for added strength
- Rounded edges and corners for easier cleaning
- Made of durable, high-density polypropylene that is resistant to moisture and certain cleaning solutions
- 23 gallon

Containers

PTC-23GRC	Compost, Green
PTC-23L	Recycle, Blue
PTC-23K	Black
PTC-23SG	Gray
PTC-23B	Brown

Swing Lids

PTCL-23GR	Green, Fits PTC-23GRC
PTCL-23L	Blue, Fits PTC-23L
PTCL-23K	Black, Fits PTC-23K
PTCL-23	Gray, Fits PTC-23SG
PTCL-23B	Brown, Fits PTC-23B

Recycling Lids

PTCB-23L	Bottle/Can Recycling Lid for PTC-23L, Blue
PTCP-23L	Paper Recycling Lid for PTC-23L, Blue



PTC-23GRC & PTCL-23GR



PTC-23SG & PTCL-23



PTCP-23L



38-1035



38-1135



38-1558



38-1513



38-1115

INFRARED HEAT LAMPS

• 250W

- 38-1035 Clear, 120V
38-1135 Clear PTFE Coated, 125V



SHATTERPROOF PTFE COATED LIGHT BULBS

• 500°F

- 38-1558 Appliance Lamp; 130V, 40W
38-1513* Bulb; 130V, 40W
38-1116 Lamp; 130V, 40W
38-1115 Lamp, Teardrop Style; 120V, 60W
38-1481 Bulb; 130V, 100W
38-1554 Bulb, Teardrop Style; 230/240V, 50/60W
*Silicone coated, suitable for refrigeration



28-1397



28-1398



28-1399

REPLACEMENT GLOBES

- 28-1397 Plastic-Coated Glass, 3¼" dia x 6¾"h, Refrigeration Only
28-1398 Plastic-Coated Tempered Glass, 3¼" dia x 6¾"h, for Cooking Hoods
28-1399 Plastic, 3¼" dia x 6"h, Max. Temp. 250°F



QUARTZ BULBS

- 801-1404 500W
103-1093 Halogen, 120V, 375W



801-1404



103-1093

PUR-CLEAN™ AUTO-CUT ROLL TOWEL DISPENSERS

- Mechanical hands-free dispensing
- Automatically cuts consistent 9" sheets with each pull
- Fits most types of 7½" paper towel rolls
- Impact-resistant construction with a slim profile

TDAC-8K Black
TDAC-8W White

Winco®
PUR-CLEAN™



SDMF-1W



SDAL-1K

PUR-CLEAN™ SOAP DISPENSERS

- Wall mount
- Liquid dispenser: use with liquid soap or hand sanitizer
- Foam dispenser: use with foaming soap or hand sanitizer
- 35 oz capacity

Winco®
PUR-CLEAN™

Manual w/Large Easy Press Dispensing Bar

SDML-1K Liquid, Black
SDML-1W Liquid, White
SDMF-1K Foam, Black
SDMF-1W Foam, White

Automatic w/Touchless Motion Sensor Dispensing

SDAL-1K Liquid, Black
SDAL-1W Liquid, White
SDAF-1K Foam, Black
SDAF-1W Foam, White



20764



20798



HAND SANITIZERS

- Kills 99.99% of common illness-causing bacteria and germs
- Single-use packets are perfect for to-go orders as a final hand cleansing step before dining
- Quick-drying formula includes a moisturizer to soothe skin
- Lemon zest and fresh & clean scented hand sanitizers contain 70% plant-based ethanol alcohol

Lemon Zest Fragrance

20764 2 mL Single-Use Packets

EcoChoice Sanitizer, Clean & Fresh Fragrance

20782 2 oz Flip-Top Bottle

20794 16 oz Pump Bottle

20786 1 liter Pump Bottle

20798 1 gal Pump Bottle

Quick-drying formula



32-1683

85-1114



85-1111



85-1152

LUBRICANTS

- For use on slicers, can openers, cutters, mixers, band saws, grinders and other food contact equipment
- Odorless, tasteless & non-toxic

32-1683 Petro-Gel Food Grade Grease, 4 oz Tube
85-1134 High Temp Grease, 14 oz Cartridge
85-1111 Lubri-FILM Food Grade Grease, 4 oz Tube
85-1114 Gas Valve Grease, 2½ oz Tube
85-1110 Food Machine Oil, 16 oz Bottle
85-1152 Light Duty Spray; Lubricant, 9 oz CAN

HEAVY-DUTY MATS

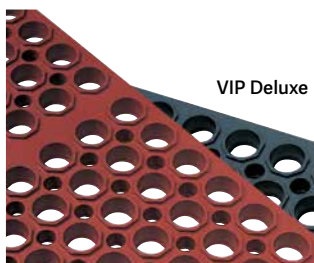
- Anti-fatigue material helps ease the strain of standing and improves worker productivity
- Anti-slip, raised surface provides safe footing
- $\frac{7}{8}$ " thick

VIP Deluxe Heavy-Duty Mats,
29" x 39" or 58½" x 39"

2520BLACK Black
2520RED Red

VIP Tuffdek Mats, 3' x 5'

3525BLACK Black
3525RED Red



VIP Deluxe



3525BLACK

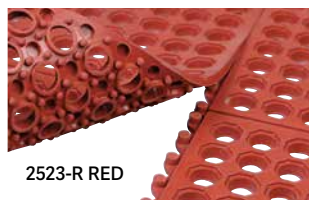


Cactus Mat
MANUFACTURING COMPANY
Quality and Integrity since 1990

VIP PRIMA RUBBER MATS

- Ideal for bars, service areas, any non-grease kitchen and industrial area
- Anti-fatigue
- Anti-slip, raised surface provides safe footing
- Light weight for easy handling
- Snaps together to easily accommodate any area with built-in connectors
- $\frac{1}{2}$ " thick
- 3' x 3'

2523-R RED Grease Resistant, Red
2523-C BLACK General Purpose, Black



2523-R RED



2523-C BLACK

BEVELED-EDGE MATS

- Anti-slip, anti-fatigue for improved worker safety and comfort
- Beveled edges on all four sides for easy cart traffic
- 3' x 5'

VIP Cloud Mats

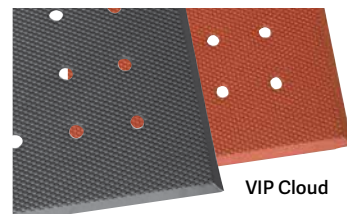
5000-R35 Grease Proof, Black
2200-35H Grease Proof, Red

VIP Topdek Mats

2530C5 General Purpose, Black
2530R5 Grease Resistant, Red

VIP Guardian Mats

2540-C35 Grease Proof, Black
2540-R35 Grease Proof, Red



VIP Cloud



VIP Topdek



VIP Guardian

RIDGE-SCRAPER HEAVY-DUTY RUBBER SAFETY MATS

- Indoor and outdoor use
- Cleated backing helps prevent movement
- Reduces slips and falls
- Tapered edge on all 4 sides
- $\frac{3}{8}$ " thick
- Black

1625-35 3' x 5'
1625-46 4' x 6'
1625-31 3' x 10'



Cactus Mat
MANUFACTURING COMPANY
Quality and Integrity since 1990



CATALINA OLEFIN CARPET MAT

- Works in all kinds of weather, protecting floors from dirt, moisture and wear
- Long-wearing 100% continuous filament olefin pile accepts heavy traffic without fuzzing or pilling
- Solution dyed fibers are long wearing and will not fade or discolor in sunlight
- Traps 1.2 gallons of water per square yard
- Approximately $\frac{5}{16}$ " thick
- Colors: Castellan Red, Green, Charcoal, Pebble Brown, Marlin Blue and Chocolate

1437 Many Sizes Available



Cactus Mat
MANUFACTURING COMPANY
Quality and Integrity since 1990



HOT WATER HOSE

- Rubber jacket for high burst strength
- 500 lb burst rating
- Kink-resistant
- 200°F hot water rating
- Crush-proof metal coupling
- Red

724311 50' long x $\frac{5}{8}$ " dia



HOT WATER NOZZLE

- Contoured grip
- Insulated
- Positive shut off
- Fine mist to full stream
- Red

572-NOZ

MULTI-ANGLE FLOOR SCRUB BRUSHES

- Great for cleaning those hard-to-reach areas; angled side bristles are ideal for baseboards, under counters and around corners
- 0.6 mm synthetic crimped bristles

**Angled
for easier
access**

BRF-10R 10" wide, Red Bristles

BRF-12Y 12" wide, Yellow Bristles



BRF-10R



BRF-12Y



THREADED HANDLES

- Durable fiberglass construction with textured surface to provide a soft comfortable grip
- Thread onto broom head for secure fit
- 1" diameter

BRH-48K 48" long

BRH-60K 60" long



BRAU-9K-H

BRAF-9R-H

BRF-6K-H



BRFF-18K

BRFC-18B

PREMIUM BROOMS

- Two-position handle options: upright or angled
- Long-wear angled bristles to clean hard-to-reach places
- Excellent for sweeping dust and debris

Heavy-Duty Unflagged Angled Brooms

BRAU-9K Black Bristles

BRAU-9K-H Black Bristles w/48" long Fiberglass Handle

Medium-Duty Flagged Angled Brooms

BRAF-9R Red Bristles

BRAF-9R-H Red Bristles w/48" long Fiberglass Handle

Medium-Duty Flagged Lobby Broom

BRF-6K-H Black Bristles w/30" long Metal Handle

PREMIUM PUSH-BROOM HEADS

- Structural foam head is lightweight and provides superior long-lasting durability (handles sold separately)
- Resistant to the elements; will not rust or rot

Fine, Medium-Duty

BRFF-18K 18" long Foam Block, Black Bristles

BRFF-24K 24" long Foam Block, Black Bristles

Coarse, Heavy-Duty

BRFC-18B 18" long Foam Block, Brown Bristles

BRFC-24B 24" long Foam Block, Brown Bristles





MOP HEADS

- Poly cotton blend
- 4-ply yarn
- 1¼" narrow band

Blue Yarn

MOP-24	24 oz, Looped End
MOP-24C	24 oz, Cut End
MOP-32	32 oz, Looped End
MOP-32C	32 oz, Cut End

White Yarn

MOP-24W	24 oz, Looped End
MOP-24WC	24 oz, Cut End
MOP-32W	32 oz, Looped End
MOP-32WC	32 oz, Cut End



SUPERIOR MICROFIBER MOP HEADS

- Extremely absorbent
- Loop-end; tail band fans out strands for more coverage
- Machine washable

MOPM-M	Medium
MOPM-L	Large



MOPM-M



MOP HANDLES

- 57" long



MOPH-7M	Metal, Quick Change
MOPH-7P	Plastic, Side Release

MOP BUCKETS & WRINGERS

- 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
- Wringers have durable rubber grip on powder-coated handle with heavy-duty spring-action
- 36 qt bucket capacity



Mop Bucket/Wringer Combos

MPB-36 Yellow

MPB-36R Red

Buckets (only)

MPB-36B Yellow

MPB-36BR Red

Side Press Wringers (only)

MPB-36W Yellow

MPB-36WR Red

Replacement Casters

MPB-36WH Pk 4



MPB-36R



MPB-36



MOP HANDLES

- 57" long



MOPH-7M	Metal, Quick Change
MOPH-7P	Plastic, Side Release

MOP HEAD BRICK PACK DISPENSER

- Mount to wall in janitorial supplies closet for convenient and compact storage

MOPR-22 8"w x 6½"d x 22"h



Holds seven brick packs

Mop heads sold separately

LADDERBACK METAL CHAIRS & BARSTOOLS

- Durable metal frames with matte black finish
- Available with wood or upholstered seats: wood in Natural (N) or Walnut (W), upholstered in Black (BLK), Brown (BRN) Crimson (CRM), or Red (RED)



ROY 9001
ROY 9002

Chair
Barstool

ROY 9001

ROY 9002



ROY 8001WRED

ROY 8001W

ROY 8002NBLK



STACKING CHAIR

- 18 gauge steel frame
- Double powder coated black finish
- Heavy-duty fabric backed vinyl
- Additional triple bar support
- 14 welded joints
- Available in Red and Black



ROY 718 Square Back Chair

WOOD LADDERBACK CHAIRS & BARSTOOLS

- Available with wood or upholstered seats
- Hardwood ladder back frames
- Natural (N) or Walnut (W)
- Upholstered seats available – add color behind item number (RED, CRM, BLK, BRN)

Chairs - 33½" h

ROY 8001W Walnut Finish

ROY 8001N Natural Finish

Barstools - 43½" h

ROY 8002W Walnut Finish

ROY 8002N Natural Finish

CIRCULAR CHROME FRAME BARSTOOLS

- Tee-nut construction
- Chrome frame with single or double ring
- Ball bearing swivel
- Heavy-duty plastic glides

Upholstery Colors: B=Black, R=Red, CRM=Crimson and BRN=Brown

- ROY 7711 Standard Seat, Single Ring
ROY 7712 Standard Seat, Double Ring
ROY 7715 Standard Seat with Back, Single Ring
ROY 7716 Standard Seat with Back, Double Ring
ROY 7721 Bucket Seat, Single Ring
ROY 7722 Bucket Seat, Double Ring

Standard Seats

- 4" thick tailored seat with two sewn welts
- Heavy-duty fabric back vinyl upholstery
- Models also available with back

Bucket Seats

- High back for added comfort
- Heavy foam padded
- Heavy-duty fabric back vinyl upholstery



ROY 7711B

ROY 7712R



ROY 7715B



ROY 7716B



ROY 7721CRM



ROY 7722BRN



STAND-UP TABLE BASES

- 19" chrome wagon wheel foot rest
- Cast iron spider & base
- 3" dia x 37" tall steel column
- Nickel plated glides
- Use with 24" to 30" round or square tabletops

ROY RTB 142 DISCO 22" x 22"
ROY RTB 143 DISCO 22" Round



SQUARE FRAME BARSTOOLS

- Tee-nut construction
- Black frame with single ring
- Ball bearing swivel
- Chrome glides with nylon base

Upholstery Colors: B=Black, R=Red, CRM=Crimson and BRN=Brown

ROY 7714 Bucket Seat
ROY 7723 Standard Seat



ROY RTB 2222



ROY RTB 17R



TABLE BASES

- Cast iron base with black finish
- 3" diameter black steel column
- Heavy-duty nickel plated glides



Cross Bases	Base
ROY RTB 5222	5" x 22"
ROY RTB 2222	22" x 22"
ROY RTB 2230	22" x 30"
ROY RTB 3030	30" x 30"
ROY RTB 3333	33" x 33"
Round Bases	Base
ROY RTB 17R	17" dia
ROY RTB 22R	22" dia
ROY RTB 30R*	30" dia

* Stamped steel base

Table Top Size
Rectangular Top
24" to 30" rd or sq
24" x 42" or 30" x 48"
36" to 42" rd or sq
Up to 60" Round
Table Top Size
24" to 30"
36", 24" x 30" or 24" x 42"
30" to 42" or 42" to 60"

TABLE TOPS

- Reversible
- Made of high impact melamine
- 1" thick with T-molding edge
- Available in walnut/oak or add (BM) suffix for black/mahogany finish

Round	
ROY RTT 24 RT	24" dia
ROY RTT 30 RT	30" dia
ROY RTT 36 RT	36" dia



Square	
ROY RTT 2424 T	24" x 24"
ROY RTT 3030 T	30" x 30"
ROY RTT 3636 T	36" x 36"
Rectangular	
ROY RTT 2430 T	24" x 30"
ROY RTT 2442 T	24" x 42"
ROY RTT 3042 T	30" x 42"
ROY RTT 3048 T	30" x 48"

WOBBLE WEDGES® TAPERED INSTALLATION SHIMS

- Use to level equipment, chairs and tables

280-1174 Hard White, Pk 30
280-1635 Flexible Black, Pk 75



SUPERLEVEL® SELF-ADJUSTING GLIDES

- Indoor and outdoor use
- 18 packs of 4

26-4434 1/4"-20 Thread



TABLE SHOX® SELF LEVELING GLIDES

- Automatically re-adjusts each time the table is moved
- Hydraulic shock absorber design
- Indoor and outdoor use
- 18 packs of 4

26-3816 1/4"-20 Thread



TABLE BASES

- Stamped steel electrocoated black finish
- Comes in two parts for quick assembly
- Spider plate is welded to the column
- Bar height bases also available



Half Base	Base	Table Top Size
TB0522/BLK	5" x 22"	Rectangular Top
Cross Bases		
TB2222/BLK	22" x 22"	24" or 30" rd or 24" x 30"
TB2430/BLK	24" x 30"	24" x 42", 30" x 42" or 30" x 48"
TB3030/BLK	30" x 30"	36" to 42" rd or sq
Round Bases		
TRB18	18" dia	24" or 30" rd or sq
TRB24	24" dia	36" rd or sq, 24" x 42", 30" x 42" or 30" x 48"
TRB30	30" dia	36" to 60" rd or sq



SWIVEL BAR STOOLS

- Comes complete with circular chrome or black square frame
- Lustrous finish with heavy-duty, commercial grade vinyl upholstery
- Bolt and T-nut frame-to-seat assembly
- Button seats available in Black, Wine, and Red
- Bucket seats available in Black only



Available in Round Button Seat and Bucket Seat

#DRB	Double Ring w/Button Seat
#DRB/BUCKET	Double Ring w/Bucket Seat
#104	Square Frame w/Button Seat
#104/BUCKET	Square Frame w/Bucket Seat

REVERSIBLE TABLE TOPS

- Mahogany/black (MBT), walnut/oak (WOT) and brown/grey (BGT) reversible T-molding laminate top color options
- Comes with a black T-molding edge



Sizes Available:

Square	Rectangular	Round
24" x 24"	24" x 30"	24" dia
30" x 30"	30" x 42"	30" dia
36" x 36"	30" x 48"	36" dia



BGT



WOT

STANDARD & CUSTOM BOOTHS

- Custom booths available in standard shapes: single, deuce-single, double, deuce-double, wall bench, corner L-shape, 1/2 circle and 3/4 circle
- Can also be custom made in any design or style, size or shape, and from the material of your choice
- Upholstered and constructed in the USA



CB48D	Channel Back Double Booth, 48"h
CUSTOM	Customer Specified Booth

CB48D

INDOOR SEATING

- Matching bar stools also available



#316/CC	Metal Ladder Back Chair, Clear Coat
#311/WN	Premium Metal Ladder Back Chair, Walnut Finish
#422/WN	Contemporary Vertical Slat Wood Chair, Walnut Finish

PATIO CHAIRS & TABLES

- Black aluminum and walnut teakwood simulation
- Ideal for both indoor and outdoor use
- Matching bar height tables and chairs also available



FB-09	Chair
FB-09ARM	Armchair
FB-WN3030	30" Square Table
FB-WN3048	30" x 48" Rectangular Table
FB-WN3060	30" x 60" Rectangular Table

SOLID BEECHWOOD TABLE TOP & CHAIRS

- Antique walnut finish with industrial metal frame
- Edge options: Straight (QuickShip) Live edge (special order)

SBT/AW2430

SBTB/AW

#321

Table Top, 24" x 30", Available in 30"x30", 36"x36" and 30"x48"
Table Base, Available in Bar Height
Side Chair, Available in Bar Height





SUNSET DINING TABLES

- Sold complete with top and base

Table Tops

- Made of durable, uniquely finished HPL sheet for a lasting dramatic effect
- Resists fingerprints, scratches and smudges
- Ready to assemble on coordinating table base
- Umbrella hole with protective ring and plug for standard 1½" umbrella pole
- Easy to clean with soap and water
- 3-year warranty

Table Bases

- Full Sunset cast metal design with a satin finish
- Will not rust or get hot in the sun
- Leg levelers for uneven surfaces
- 3-year warranty

Grosfillex
EXPERT

36" Square	42" Round	48" Round	
S6602599	S6702599	S6802599	Lava/Fusion Bronze
S6602096	S6702096	S6802096	White/Glacier White
S6602289	S6702289	S6802289	Granite/Platinum Gray
S6602288	S6702288	S6802288	Granite/Volcanic Black

28" Square, Bar Height

U3402599	Lava/Fusion Bronze
U3402096	White/Glacier White
U3402289	Granite/Platinum Gray
U3402288	Granite/Volcanic Black

SUNSET ARMCHAIRS

- Featuring Microban® antimicrobial treated fabric
- Made with Grosfillex technopolymer with Air Molding Technology (AMT) for weather resistance and durability
- Nylon footpads to resist wear on hard surfaces
- 3-year warranty

UT646599	Cognac/Fusion Bronze
UT646288	Solid Gray/Volcanic Black
UT646289	Solid Gray/Platinum Gray
UT646096	White/Glacier White



UT646289

Grosfillex
EXPERT





Vogue Barstool with Square Tabletop and Tilt-Top Base

VOGUE STACKING CHAIRS & BARSTOOLS

- Superbly contoured for comfort
- Modern, sophisticated style
- Crafted from Grosfillex® technopolymer with air molding technology for durability
- 100% recyclable
- Versatile indoor and outdoor use

Black	Taupe	
US633017	US633181	Armchair
US637017	US637181	Side Chair
UT638017	UT638181	Barstool



UT638017

COMMERCIAL RESIN FURNITURE

- Prime synthetic resin with ultraviolet inhibitors for outstanding durability
- Chairs stack for easy storage
- Tables have adjustable leg levelers to balance the table on uneven surfaces

Square Molded Melamine Table Tops

- Trendy marble, granite finish, or deco tops
- Stain, burn, scratch and fade resistant
- Without umbrella hole

24" x 32"	32" x 32"	
UT220742	UT230742	Aged Oak



US633017

Alpha Resin Base, Small

- 19" diagonal footprint x 28"h

55631802	Charcoal
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X-One Tilting Base

- Patented folding system

Silver Gray	
UTX15009	Small, 18"w x 18"l
UTX1W009	Large, 22"w x 22"l
Black	
UTX15017	Small, 18"w x 18"l
UTX1W017	Large, 22"w x 22"l



JAVA STACKING CHAIRS

- Blends wicker with resin for strength, style and comfort
- Made from prime synthetic resin with ultraviolet inhibitors for outstanding resistance to color fading and weather conditions
- Barstools feature powder-coated aluminum seat & legs

Armchairs	Sidechairs	Barstools	
UT926037	UT925037	UT927037	Bronze
UT926002	UT925002	UT927002	Charcoal



UT926037



UT927037





COMMERCIAL RESIN FURNITURE

- Prime synthetic resin with ultraviolet inhibitors for outstanding resistance to color fading and weather conditions
- Chairs stack for easy storage
- Tables have adjustable leg levelers to balance the table on uneven surfaces

Atlanta Tables

- Elegant table features modern design with a molded melamine top
- Retains its original color and beauty without graying - no oiling, sanding, or refinishing to be done
- Umbrella hole with cap accommodates umbrella with a 1½" pole

Teak Decor

UT370008

UT375008

UT385008

Wicker Decor

UT370018

UT375018

UT385018

32" Square Folding Table

36" Square Folding Table

32" x 48" Folding Table

Acadia Classic Stacking Armchairs

- Classy ladder-back design
- Wood grained with a satin finish
- Contoured seat and back for ergonomic comfort

46 1190 08

46 1190 04

Teakwood

White



46 1190 08



HAVANA STACKING ARMCHAIRS

- Replicate the look of quality wicker textures—front and back
- Texture will not harbor dirt, germs, bacteria or fungi
- Comfortable, easy to clean seat shells with powder-coated aluminum legs

45913037

45913002

Bronze

Charcoal





SUNSET LOW TABLE

- Stylish and functional open-slat tabletop
- Colors match the Sunset Chaise, Chair, Barstool and Deep Seating frames
- Made of lacquered aluminum for years of worry-free use
- 20" square
- 1-year warranty

US040599	Fusion Bronze
US040096	Glacier White
US040289	Platinum Gray
US040288	Volcanic Black



US921037

AQUABA RESIN TABLES

- The hard, resin surfaces are built to hold up under the harshest weather conditions, UV resistant, and impervious to salt air and chlorine
- Umbrella hole with cap to fit standard 1½" umbrella pole
- Two leg levelers for balancing on uneven surfaces
- Base constructed of 100% prime resin



32" Square	38" Round	48" Round	
US744037	US921037	US481037	Ranch/Bronze
US744008	US921008	US481008	Sawcut/Teak
US744004	US921004	US481004	White Marble/White
US744002	US921002	US480902	Zinc/Charcoal



US921004



US744037



UT642289

SUNSET SEATING

- Microban® Textile fabric dries quickly and retains its good looks with anti-UV and antibacterial properties
- Constructed of aluminum, fiberglass, and high quality resin
- Non-skid footpads
- Chaise Lounges have recessed wheels for ease of relocation

Chaise Lounges

UT740599	Cognac/Fusion Bronze
UT740288	Solid Gray/Volcanic Black
UT740289	Solid Gray/Platinum Gray
UT740096	White/Glacier White

Armless Lounge Chairs

US001599	Cognac/Fusion Bronze
US001289	Solid Gray/Platinum Gray
US001288	Solid Gray/Volcanic Black
US001096	White/Glacier White



US001288

ARMS FOR SUNSET LOUNGE CHAIRS

- Made of high quality resin
- For use with Sunset Lounge Chairs, sold separately
- 3-year warranty

US416599	Fusion Bronze
US416096	Glacier White
US416289	Platinum Gray
US416288	Volcanic Black



US001289 shown with US416289

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WOODEN MARKET UMBRELLAS

- 8 reinforced ribs with top vent
- 1½" dia wooden pole
- 95% sunscreen
- All brass hardware to resist corrosion
- Outdura® solution-dyed acrylic traditional fabric
- Pulley facilitates easy opening and closing
- Fade, stain and mildew resistant
- Bases and umbrellas sold separately
- 5-year limited fade warranty on fabric

**Custom
canopy
colors also
available**

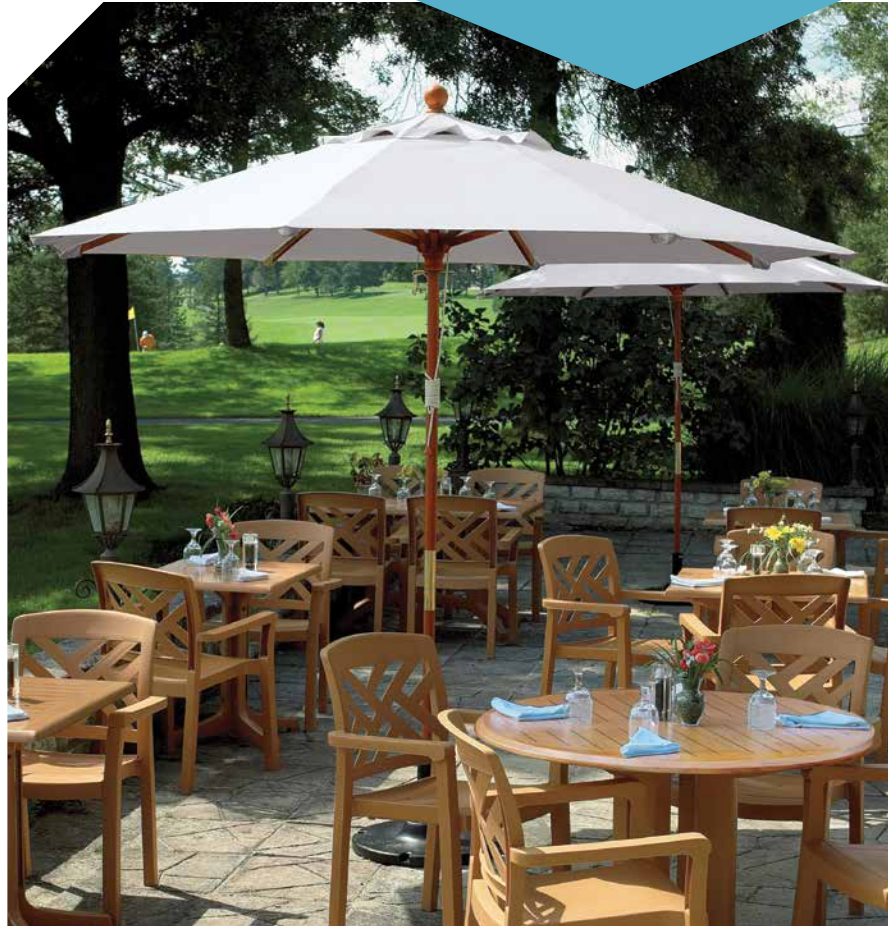


7' Umbrellas

98940331	Khaki
98949731	Pacific Blue
98940431	White
98942031	Forest Green
98948131	Taupe
98948231	Terra Cotta
98942731	Burgundy

9' Umbrellas

98910331	Khaki
98919731	Pacific Blue
98910431	White
98912031	Forest Green
98918131	Taupe
98918231	Terra Cotta
98912731	Burgundy



WINDMASTER UMBRELLAS

- Built to sustain the unpredictable abuses of the wind
- 1½" diameter aluminum pole
- Replaceable fiberglass ribs
- Extra large vent to release the pressure
- Colorfast, easy to maintain Recacril® Marine Grade solution-dyed acrylic fabric
- Bases and umbrellas sold separately
- Custom logo available
- 5-year limited fade warranty on fabric



Several styles and colors of umbrella bases available, please ask your sales representative for more details.

Grosfillex
EXPERT

7½' Umbrellas

98380331	Khaki
98389731	Pacific Blue
98342531	Canvas
98386031	Navy
98382031	Forest Green
98342431	Pistachio
98318131	Taupe
98324131	Turquoise
98318231	Terra Cotta
98301931	Orange

9' Umbrellas

98820331	Khaki
98829731	Pacific Blue
98842531	Canvas
98826031	Navy
98822031	Forest Green
98842431	Pistachio
98818131	Taupe
98824131	Turquoise
98818231	Terra Cotta
98801931	Orange





TORQ 2.0 BLENDERS

- High performance 2 hp, 2-speed motor with 24,000 max RPM
- Blend three 16 oz margaritas in 8 seconds or less
- Durable stainless steel, user-replaceable drive coupling
- 48 oz stackable, BPA-free copolyester jar
- Available in three control configurations
- 120V
- Limited 2-year warranty

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



TBB145



Electronic Touchpad with Variable Speed Control Dial



Electronic Touchpad Controls with Timer

BLADE SERIES MEDIUM-DUTY BAR BLENDERS

- 1 hp commercial motor
- One-piece, 48 oz BPA-free copolyester container with industrial stainless steel blade
- Removable rubberized jar pad
- 2-speed motor with pulse function
- Recommended for 25 to 49 drinks per day
- Limited 1-year warranty
- Made in the USA

BB300	With Electronic Keypad
BB320	With Toggle Switches



BB300



Toggle Switches



BEVBASIX™ BAR BLENDER

- Blend up to 25 drinks daily, from smoothies to daiquiris to margaritas, and create a variety of dips, salsas, and soups
- HI/LO/OFF toggle switches
- ½ hp motor
- Heavy-duty stainless steel blade
- User-replaceable drive coupling designed for durability and simple replacement
- Limited 1-year warranty

BB145	48 oz Polycarbonate Container
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XTREME® HEAVY-DUTY FOOD & BEVERAGE BLENDERS

- Get smooth, consistent results every time
- Heavy-duty, 3½ hp peak input 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 & labor warranty



MX1000XTX	Paddle Switches w/HIGH, LOW & PULSE
MX1050XTX	Electronic Membrane Keypad w/HIGH, LOW & PULSE
MX1100XTX	Electronic Keypad w/HIGH, LOW & PULSE and 30-Second Timer
MX1200XTX	Variable Speed Control Dial and PULSE Paddle Switch
MX1300XTX	Programmable Electronic Keypad, LCD Display and PULSE
MX1500XTX	Programmable Electronic Keypad, LCD Display and PULSE, Sound Enclosure



MX1000XTX Paddle Switches

TEMPEST HIGH-PERFORMANCE BLENDER

- 2 speeds, jump cycle, pulse and timer
- Wave-Action® system continually forces mixture down into the blade for a creamy smooth drink profile
- Timer with automatic shutoff
- Jar pad sensor turns off motor when container is not in place to prevent careless clutch grinding
- 120V, 3 hp
- 3-year parts & labor warranty, 2-year ExpressCare Replacement warranty and Lifetime warranty on motor drive and blades



HBH650 64 oz Stackable Polycarbonate Container



FURY™ HIGH-PERFORMANCE BLENDER

- 2 speeds, high/low/pulse with auto shut off timer
- Wave-Action® system continually forces mixture down into the blade for a creamy smooth drink profile
- All-metal drive coupling is built to last
- Timer automatically turns blender off after a preset time
- Stackable container
- 3 hp motor
- 3-year parts & labor warranty, 2-year ExpressCare Replacement warranty and Lifetime warranty on motor drive and blades



HBH550 64 oz Stackable Polycarbonate Container



Hamilton Beach
COMMERCIAL

RIO® DRINK BLENDERS

- Perfect for a variety of cocktail and coffee shop applications
- Powerful 1.6 peak hp motor combined with Wave-Action® jar and blade crushes ice fast
- Simple high, low, pulse controls for easy operation
- Durable and easy-to-use sealed switches ensure long life
- 2-year parts & labor warranty



HB255S 32 oz Stainless Steel Container
HB255 48 oz Co-Polyester Container



HB255S

ECLIPSE™ HIGH PERFORMANCE BLENDERS

- QuietBlend™ technology
- Advanced Quiet Shield™ enclosure
- Quiet Shield™ sensor turns off motor when operator lifts the shield
- Wave-Action® system
- 100 pre-programmed cycles
- Stackable polycarbonate container
- Touchpad controls
- Unit can be converted to in-counter use
- 3-year parts & labor warranty, 2-year ExpressCare Replacement warranty and Lifetime warranty on motor drive and blades

**Powerful
3 peak hp
motor**



HBH750 48 oz Container
HBH755 64 oz Container

Hamilton Beach
COMMERCIAL



BAR BLENDER

- Perfect for a variety of cocktails and other frozen drinks
- Powerful 1 peak hp motor delivers smooth results
- Durable toggle switch is easy to reach and control
- Wave-Action® System continually forces mixture down into the blades for ultra-smooth results
- 1-year parts & labor warranty



HB908R 44 oz Stackable Polycarbonate Container

Hamilton Beach
COMMERCIAL

BAR

CHECKPOINT™ TOUCHLESS GLASS/BOTTLE FILLER

- Polished, chrome-plated brass body
- Vandal-resistant aerator
- Single hole deck mount
- AC/DC control module with internal flow control setting switches

EC-1210-08 8"h



RELIABILITY BUILT IN™

GLASS FILLER

- Heavy-duty construction
- Single pedestal type with push back glass
- Blue self-closing Lexan arm
- Volume regulator
- Adjustable flange

B-1210 Deck Mount,
½" NPT, Male Shank



TANGO® HIGHPERFORMANCE BLENDER

- Power and speed for smoothie shops and bars
- Powerful 2.4 peak hp motor combined with Wave-Action® jar and blade deliver ultra-smooth results
- Adjustable timer frees up the operator to do other tasks
- Durable and easy-to-use sealed switches ensure long life
- 2-year parts & labor warranty



HBH455 48 oz Stackable Co-Polyester Container



8016



818-1



803-21

Droplet
Style
End

Trident
Style
End

Bonzer®
Muddler
Style End



8012



PREMIUM BARWARE

• Imported from England

SPILL-STOP MFG. CO.

Cocktail Shaker Set - Stainless Steel (-21), 24K Gold Plated (-22), Copper Plated (-23), Distressed Steel (-24)

803-21 18 & 28 oz

Bonzer® Strainers - Stainless Steel (-1), 24K Gold Plated (-2), Copper Plated (-3), or Distressed Steel (-4)

8012 Hawthorne Strainer, 2-Prong

8016 Mesh Strainer

8018 Julep Strainer

Japanese-Style Jigger - Stainless Steel (-1), 24K Gold Plated (-2), or Copper Plated (-3)

818-1 w/Inner Marking Lines, 1 x 2 oz

Mixing Spoons - Listed in Stainless Steel, Additional Sizes & 24K Gold Plated and Copper Plated Finishes Available

830-11 Droplet Style, 11¹³/₁₆"

830-21 Trident Style, 11¹³/₁₆"

825-31 Bonzer® Muddler Style, 10⁵/₁₆"



BASK-28AC



BASS-24CS



BABS-12CS



BABS-6AC



BAJ-9CS



BAJS-6AC

AFTERS™ BARWARE

- Made of 18/8 stainless steel
- Crafted Steel (CS) listed, also available in Antique Copper (AC)

BASK-28CS	Shaker, 28 oz
BASK-20CS	Shaker, 20 oz
BASS-16CS	3-Piece Shaker Set, 16 oz
BASS-24CS	3-Piece Shaker Set, 24 oz
BABS-12CS	Bar Spoon, 12" long, Weighted Teardrop End
BABS-6CS	4-Prong Bar Strainer, 5 ³ / ₄ " long
BAJS-6CS	Julep Strainer, 6 ⁵ / ₈ " long
BAJ-7CS	Japanese Jigger w/Inner Marking Lines, ½ x ¾ oz
BAJ-8CS	Japanese Jigger w/Inner Marking Lines, 1 x 1½ oz
BAJ-9CS	Japanese Jigger w/Inner Marking Lines, 1 x 2 oz

BAR SPOONS

- A variety of styles and sizes to simplify cocktail mixing
- Precision formed bowl for proper capacity, easy stirring and smooth transfer
- One-piece construction for greater durability and sanitation

- Twisted design for control and grip
- 18/8 stainless steel core
- Stainless steel listed, also available in Copper Plated (CP) and Gold Plated (GD) finishes



- M37010 Japanese Style, 13 $\frac{1}{16}$ " long
- M37011 Japanese Style, 17 $\frac{1}{16}$ " long
- M37012 Classic Style, 11 $\frac{1}{16}$ " long
- M37013 Classic Style, 15 $\frac{1}{4}$ " long
- M37014 Classic Style, 19 $\frac{1}{4}$ " long
- M37015 Fork Style, 12 $\frac{1}{2}$ " long
- M37016 Fork Style, 15 $\frac{1}{4}$ " long
- M37017 Fork Style, 19 $\frac{1}{4}$ " long
- M37018 Muddler Style, 11 $\frac{1}{16}$ " long
- M37019 Muddler Style, 15 $\frac{1}{4}$ " long



Japanese Style End



Classic Style End



Fork Style End



Muddler Style End (M37018, all finishes)
(M37019, Gold & Copper finishes)



COCKTAIL PICKS

- 18/8 stainless steel core
- Sharp point quickly and cleanly pierces garnishes
- Designed so it will not fall into martini glasses
- 4 $\frac{3}{8}$ " long
- Pack of 12



- M37030SS Stainless Steel
- M37030CP Copper Plated

DOUBLE END STIRRER

- One-piece construction for greater durability and sanitation
- Dual weighted ends for smooth stirring of cocktails
- 18/8 stainless steel core
- Stainless steel listed, also available in Copper Plated (CP) and Gold Plated (GD) finishes

- M37020 13 $\frac{1}{16}$ " long



Twisted design for control and grip

M37026GD



Integral prongs to balance on shaker or glass

M37028



Optimal perforation pattern for fast draining

M37037CP



Bend-in handle to rest on shaker or glass

M37029GD



Classic strainer with long handle and optimal perforation

BAR STRAINERS

- Heavy-duty to filter ice and other solids
- Stainless steel for excellent durability
- Stainless steel listed, also available in Copper Plated (CP) and Gold Plated (GD) finishes

- M37026 Heavy-Duty Spring Strainer, 6" long
- M37028 Julep Strainer, 6 $\frac{1}{2}$ " long
- M37037 Classic Hawthorne Spring Strainer, 6 $\frac{1}{2}$ " long
- M37029 Scalloped Julep Strainer, 7" long



FINE MESH STRAINER

- Fine mesh allows for double straining of drinks to remove small amounts of pulp, herbs and ice
- Comfortable rod handle with front rest loop to sit on glass for one hand operation
- 18/8 stainless steel

- M37025 3 $\frac{1}{2}$ " dia Bowl, 10 $\frac{3}{8}$ " long OA



BAR

COMPOSITE MUDDLER

- Food grade polypropylene
- Textured bottom for more grinding power

M37022 8¼" long



WOOD MUDDLER

- Natural wood construction

M37060 7¾" long



COCKTAIL SHAKERS

- Heavy-gauge 18/8 stainless steel to maintain shape
- Capped bottom for greater durability
- Stainless steel listed, also available in Copper Plated (CP) and Gold Plated (GD) finishes

M37007 18 oz Shaker
M37008 28 oz Shaker
M37009 18 & 28 oz Shaker Set

FRESHFORCE JUICERS

- Unique dual gear mechanism produces up to 20% more juice than conventional juicers and offers more pressing power

- Constructed of strong glass filled nylon for maximum durability
- Strains virtually all pulp and seeds

102-159-017

Citrus

102-415-011

Lime

TAYLOR



JIGGERS

- Internal measurement lines with markings for greater flexibility
- 18/8 stainless steel core
- Stainless steel listed, also available in Copper Plated (CP) and Gold Plated (GD) finishes
- Bell style jigger is seamless for easier cleaning



M37001

Japanese Style

M37000 ½ x ¾ oz
M37003 1 x 1½ oz
M37005 1 x 2 oz
M37001 20 ml x 40 ml
M37002 25 ml x 50 ml
Straight Rim Bell Style
M37006 1 x 2 oz



M37006

External markings with capacity per size



ICE PICK

- Heavy-duty cast stainless steel head with sharp edge for scoring ice to create desired shapes
- Comfortable, natural wood handle

M37024 7" long



CAST ALUMINUM JUICER

- Strong, lightweight cast aluminum
- Stainless steel pin for greater strength
- For limes and small lemons
- Top loop for hanging

M37023 8⅝" long

SPILL-STOP MFG. CO.

CHROME TAPERED POURER

- Seamless, tapered spout allows controlled, medium speed pouring
- The most popular pourer in the world
- Made in USA

285-50 With Poly-Kork



BAN-M® LIQUOR POURERS

- "The one with the screen"
- Keeps insects out
- Non-measuring
- Made in USA
- Additional colors available

313-00 Clear



POSI-POR™ MEASURING POURERS

- Available in ten sizes from ½ oz to 2 oz
- Made in USA

387-1 Clear, No Collar
387-2 Clear, Black Collar
389-1 Red, No Collar
389-2 Red, Black Collar



387-1



387-2



389-1



389-2

PLASTIC POURERS

- Molded of an extremely soft, flexible material that will last indefinitely
- Also available in Fluorescent Red (03), Green (04), Blue (05), Yellow (06), White (07), and Scarlet (09)
- Made in USA

350-00 Semi-Clear
350-08 Black



350-00

350-08



UPRIGHT ELECTRIC GLASS WASHER

- Five brushes simultaneously scrub inside and out, and even remove lipstick and fruit pulp
- Quiet ½ hp motor and stainless construction
- Installs in seconds and virtually no maintenance
- GFCI protected motor

A-200 8"w Base x 12"l x 18"h



COMMERCIAL GLASS POLISHER

- Simultaneously polishes glassware inside and out while drying with the warm air blower
- Soft microfiber twine material reduces potential for breakage
- Removable, washable polishing heads
- The GP-3 Mini is lightweight and has a smaller footprint; perfect when space and portability are a concern



GP-100 Polishes up to 350 Glasses per Hour,
12.8"w x 11.8"d x 19.7"h



BUFFET & CATERING

WINGO BAGS™ INSULATED DELIVERY BAGS

- Waterproof, easy-to-clean liner prevents leaking
- Moisture-resistant exterior prevents bacteria, mold and odors
- Multiple pockets for storage and branding
- Heavy-duty carrying straps
- Reflector strip for safety



BGCB-1212	Small Catering, 12" x 12" x 12"
BGCB-1709	Medium Catering w/Divider, 17" x 13" x 9"
BGCB-2314	Large Catering, 23" x 15" x 14"
BGCB-2212	X-Large Catering, 22" x 22" x 12"
BGDB-1616	Delivery Backpack, 16" x 13" x 16"
BGPZ-1909	Medium Pizza Bag, 19" x 19" x 9"
BGPZ-2109	Large Pizza Bag, 21½" x 21½" x 9"



EIDS-18



BGDB-1616

BGCB-1212



BGPZ-1909

BGCB-1709



EICS-34



EIDS-34



SPECTRUM™ ECONOMY INDUCTION COOKER

- Up to 1800 watts of continuous heat to cook everything from a low simmer to a rolling boil
- Easy-touch controls with adjustable power levels (1-10)
- Ceramic glass surface with small-article and pan detection for 4¾" to 10¼" dia induction cookware
- Durable stainless steel and plastic body construction
- Timer up to 180 minutes



EIC-400E 11¾" w x 15¾" d x 2¾" h



SPECTRUM™ INDUCTION COOKERS

- Stainless steel body construction
- Easy to use, digitally-controlled wattage and temperature from warming to cooking for optimal cooking efficiency, control and speed
- High-impact and high-heat resistant 11⅜" x 11⅜" glass-ceramic cooking surface
- Accommodates pan sizes from 4½" to 10½" dia
- Small-article and pan detection
- Timer up to 150 minutes
- Auto safety shut-off
- Drop-in models can be flush, recessed or mounted with optional trim ring and include a remote control panel with a 36" quick-connect cord



Countertop

EICS-18	1800W, NEMA 5-15P
EICS-18C	1800W, NEMA 5-20P
EICS-34	3400W, NEMA 6-20P

Drop-In

EIDS-18	1800W, NEMA 5-15P
EIDS-18C	1800W, NEMA 5-20P
EIDS-34	3400W, NEMA 6-20P

Optional S/S Trim Ring

EIDS-TR For Drop-In Induction Units



MPI4-1800S



4-SERIES INDUCTION RANGES

- Expanded magnetic field to allow uninterrupted heat while lifting or tilting pan to sauté or flip
- Delivers uninterrupted heat when lifting a pan to flip, sauté or add ingredients
- Fast, precise control knob allows you to select exact temperatures in single degree increments
- Touch screen control panel
- Timer with audible alarm

High Power w/Temperature Control Probe

HPI4-2600	2600W
HPI4-3000	3000W
HPI4-3800	3800W

Medium Power w/Control Knob

MPI4-1440	1440W
MPI4-1800	1800W

Medium Power w/Slider Control & Temperature Control Probe

MPI4-1440S	1440W
MPI4-1800S	1800W



HPI4-3000



MPI4-1800



MIRAGE® CADET COUNTERTOP INDUCTION RANGE

- Stainless case top
- G1 engine
- 20 power levels
- 100° to 450°F range
- Push button control with digital readout
- 14" max pan size
- 120V, 1.8kW



59300 12"w x 16"d x 3 1/8"h



MIRAGE® PRO COUNTERTOP 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 makes settings quick and clear
- Digital display
- Low-profile, modern case design
- 14" max pan size
- 120V, 1.8kW



59500P 14"w x 15 1/4"d x 3"h

BUFFET & CATERING



Remote control panel offers four power levels



5950280

MIRAGE® BUFFET INDUCTION WARMERS

- Connect up to 3 units together with included interconnect cords
- Subtle, low-profile, attractive design coordinates with any serving set-up
- Tempered black ceramic glass top
- LED indicator lights on control panel and glass
- 16 $\frac{1}{2}$ " x 16 $\frac{1}{2}$ " x 3 $\frac{1}{2}$ "

59502DW Drop-In
5950280 Countertop, Natural
5950275 Countertop, Black



INDUCTION COOKTOPS

- Faster heating
- No open flames means reduced risk of fire hazard and injury

eurodib

	Fits		
Domestic	Pan Sizes	Temp. Range	Power
C1823	4.7" to 8.6"	150° to 450°F	120V/1800W
Commercial, NSF			
C11800	5" to 10"	140° to 460°F	120V/1800W
C13500	5" to 10"	140° to 460°F	208-240V/3500W
SWI3500	4.5" to 14"	140° to 460°F	208-240V/3500W



C1823



C11800



RAPIDE CUISINE® COUNTERTOP INDUCTION RANGES

- Magnetic Power System (MPS) delivers the highest power in its class
- Highest resolution TFT color display
- Large control knobs
- USB port for downloading updates
- IRNG-PC1-36 features a patterned, glass-ceramic top that hides scratches



People who serve, products that solve.™

IRNG-PC1-18 13"w x 17"d x 3 $\frac{3}{8}$ "h, 120V/1800W
IRNG-HC1-18 13"w x 17"d x 3 $\frac{3}{8}$ "h, 120V/1800W
IRNG-PC1-36 13 $\frac{7}{8}$ "w x 18 $\frac{1}{2}$ "d x 3 $\frac{3}{4}$ "h, 240V/3600W



PALLETTI® COUNTERTOP INDUCTION WARMERS

- Elegant, contemporary, low-profile design with a bold black housing and durable, black glass-ceramic top that is easy to clean
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Features a control panel with a standby key, temperature control arrow keys and temperature setting indicators
- Automatic shut-off to prevent overheating
- Low wattage warmers
- IWRM-CD1-03 can be interconnected with multiple units
- 13"w x 17 $\frac{1}{4}$ "d x 2 $\frac{1}{4}$ "h



People who serve, products that solve.™

IWRM-CD1-03 120V/360W
IWRM-C1-1317-06 120V/600W





90019



PROFESSIONAL

HIGH HEAT BUTANE STOVES & ACCESSORIES

- Automatic piezo electronic ignition
- Stoves include plastic carrying case and operate with an 8 oz butane canister (sold separately)
- Premium stoves feature a heat transfer plate to maintain high heat output
- Chef's Torch burns up to 3 hours per 8 oz fuel canister

- | | |
|-------|--|
| 90027 | Portable Butane Stove |
| 90011 | Premium Butane Stove, 10,000 BTU |
| 90235 | Premium Butane Stove, 12,000 BTU |
| 90019 | Premium Butane Stove, 15,000 BTU |
| 40062 | Butane Fuel Canister, 8 oz, 2-4 Hour Burn Time |
| 90014 | Professional Chef's Torch, Heats Up To 2,012°F |
| 90022 | Premium Butane Chef's Torch, Heats up to 2,192°F |



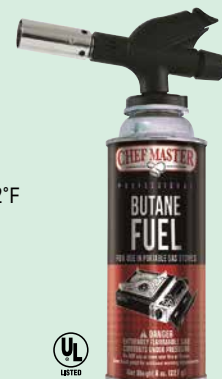
90235



90027



90022



90014 Shown with 40062



COLLAPSIBLE BUTANE STOVE COVER

- Collapses flat for easy storage and transportation
- Protects guests from open flame
- Durable stainless steel

90278 Black Finish



BUTANE STOVE COVER

- Protects guests from open flame
- Durable stainless steel

90217 14½" w x 7½" d x 12" h



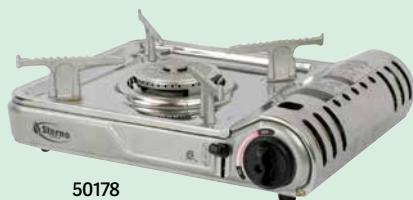
PROFESSIONAL



PORTABLE BUTANE STOVES

- Stainless steel
- Solid brass burner and auto piezo electronic ignition switch
- Automatic shut-off sensor
- Carry case included
- Use with Sterno butane fuel

- | | | | |
|-------|-------------------------|--------|----|
| 50178 | 7,000 BTU | UL | CS |
| 50180 | 9,000 BTU | LISTED | US |
| 50182 | 15,000 BTU w/Wind Guard | | |



50178



50162



BUTANE FUEL CARTRIDGE

- Compatible with all Sterno butane appliances
- Delivers up to 4 performance hours
- Disposable, non-refillable

50162 8 oz



BUFFET & CATERING



CAFR-503

CAFR-501

ATLANTIS CHAFING DISHES

- Warp-, heat-, rust-, and corrosion-resistant stainless steel body, cover and frame for reinforced durability and added serving longevity
- Roll-top cover opens 180° with generous full-size holding capacity for added convenience and reduced refills
- Compatible with multiple configurations of standard GN food pans
- Each set includes 1 food pan, 1 water pan, 1 cover, and fuel holder(s)

CAFR-503	Round Set, 6 qt
CAFR-501	Full Size Set, 8 qt
CAFR-503WP	Round Water Pan for 6 qt
CAFR-503FP	Round Food Pan for 6 qt
CAFR-503FP-D	Round Divided Food Pan for 6 qt
CAFR-WP	Full Size Water Pan for 8 qt
STPF-S25-2	Full Size GN Food Pan for 8 qt, NSF
CAFR-FH	Fuel Holder w/Cover



70108
Shown with
dome
covers, sold
separately

WINDGUARD™ FOLD-AWAY CHAFER FRAMES

- Folds flat to 1¼" thick for easy storage and transportation
- Sets up in one quick step
- Chalkboard finish frame provides a blank canvas for menu identification, allergy info, and branding using liquid chalk markers

70106	Copper Vein Finish
70108	Silver Vein Finish
70110	Stainless Steel
70266	Chalkboard Finish



70266

ECO ROCK® WATERLESS CHAFERS

- Hotel grade, stainless steel w/full-glass hinged cover with slowed hydraulic letdown, locks in at 180°
- Three-points drip free feature with condensation hatch
- Includes food pan and removable base

Rectangular

EB15374G	6 qt
EB15375G	8 qt

Round

EB15378G	6 qt
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EASTERN
TABLETOP

BUFFET KIT

- 1 folding wire rack
- 1 full-size aluminum water pan
- Serving spoon and fork
- 2 cans of chafing fuel

70370
2 Half-Size Aluminum
Food Pans



SPEEDHEAT® FLAMELESS FOOD WARMING SYSTEM & CATERING BAG

- An instant, flameless food warming system designed to make drop-off catering safer, simpler and faster
- Just add water for instant heat that keeps food hot for up to 1 hour
- Each kit includes bases, recyclable trays, and two warming packets for each tray
- Catering Bag features an integrated, antimicrobial leak proof liner that prevents mold, bacteria, and odor from occurring, and advanced insulation design for premium temperature control



70362	Speedheat® HD Kit w/4 Reusable Heavy-Duty Bases & Trays
70332	Speedheat® Kit w/8 Bases & Trays
70334	Tray and Warming Packet Refill for 70332
70513	Catering Bag, Holds 3 SpeedHeat Kits & 6 Half-Size Food Pans



70362



CHAFING FUEL

	Type	Burn Time	Pk
20612	Green Ethanol Gel	2 hr	72 ea
20660	Handy Fuel®	2 hr	72 ea
10102	Stem Wick	6 hr	24 ea
10364	Handy Wick®	4 hr	24 ea
10366	Handy Wick®	5 hr	36 ea
10368	Handy Wick®	6 hr	24 ea
10112	Safe Heat® w/PowerPad® Wick	2 hr	72 ea
10114	Safe Heat® w/PowerPad® Wick	4 hr	24 ea
10370	Safe Heat® w/PowerPad® Wick	6 hr	24 ea

CLEAR DOME™ CHAFER LID

- All-in-one lid, display dome and sneeze guard
- Sturdy, heat-resistant
- Integrated pinch grip handle
- Fits virtually all full-size traditional chafers
- Dishwasher safe

70174 Clear



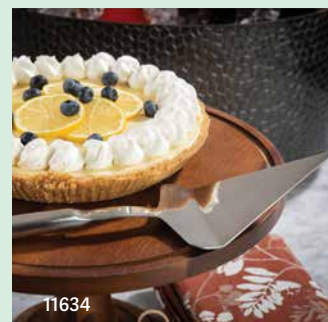
**Dual
self-service
openings**



11628



11638



11634



11640



11633

HOLDEN COLLECTION™ SERVING UTENSILS

- 18/0 stainless steel
- Ergonomically designed to achieve the ideal balance, weight and feel required for serving
- Features brushed finish handles and mirror finish heads for a unique serving presentation
- Dishwasher safe



11626	Solid Spoon, 11¾"	11634	Cake Server, 11"
11627	Slotted Spoon, 11¾"	11635	Pie Server, 12"
11628	Notched Spoon, 11¾"	11636	Slotted Turner, 14¾"
11629	Two-Tine Fork, 11¼"	11637	Skimmer, 14½"
11630	Four-Tine Fork, 10¾"	11638	Bread Knife, 13¾"
11631	Ladle w/Spout, 1 oz, 11¾"	11639	Steak Knife, 13"
11632	Ladle w/Spout, 2 oz, 12½"	11640	Tongs, 6"
11633	Soup Ladle, 4 oz, 13"	11642	Tongs, 11½"



BAMBOO KNOT PICKS

- Eco-friendly picks enhance presentations from tabletop to buffet
- 100 per poly bag

BAMK45 4½" long



BUFFET & CATERING

FAUX CAST IRON SERVING TRAYS

- Perfect for serving and displaying entrées, sides, beverages, desserts and more
- Durable, lightweight melamine in a matte finish with texture to resemble cast iron

11494	10¾"l x 8"w
11493	12"l x 10"w
11495	17¾"l x 13¼"w



SIERRA MELAMINE COLLECTION™ PLATTERS

- Durable, break-resistant design for extended use
- Not microwave or oven safe
- Easy to clean, dishwasher safe
- White

11526	Oval, 14¼" x 11¼"
11527	Oval, 16¼" x 12⅝"
11528	Oval, 18" x 13¾"
11529	Oval, 20" x 15¼"
11530	Round, 12⅝" dia
11531	Round, 13" dia
11532	Round, 14" dia
11533	Round, 15¾" dia



ACACIA COLLECTION™ DISPLAYWARE

- Bring rustic charm to your table setting with these handcrafted acacia wood serving pieces
- The recessed interior helps keep food in place
- Rounded handles fit comfortably in hand for easy carrying and feature an oblong hang hole for storage and drying
- Cake plates and stand include a recessed groove to accommodate optional acrylic dome cover

11440	Cake Plate, 12½" dia
11441	Cake Stand, 12½" dia x 6"h
11442	Cake Stand, 12½" dia x 9"h
11443	Acrylic Dome w/Wood Knob, 12" dia x 6"h
11572	Serving Tray, Oblong, 13¼"l x 7¼"w, 3¾" Handle
11573	Serving Board, Oblong, 15¾" x 8½", 4¼" Handle
11574	Serving Board, Round, 12" dia, 4¾" Handle
11523	Snack Tray, Oblong, 12"l x 5½"w, 3" Handle
11524	Snack Tray, Round, 8" dia, 3" Handle
11525	Snack Tray, Round, 10" dia, 3¾" Handle



GRAB & GO FRAMES AND CRATES

- Add extra height to a buffet or market presentation with these simple and modern tiered steel frames and acacia wood crates (sold separately)
- Great for displaying and merchandising baked goods, fruits, or grab-and-go snacks

Two-Tiered Frames

11622 Half-Size, 15¼" x 15¼" x 13"

11623 Full Size, 23½" x 17¾" x 13"

Acacia Wood Crates

CRATE12 Half-Size, 12¾" x 10½" x 2¾"

CRATE124 Half Size, 12¾" x 10¾" x 4¼"

CRATE11 Full Size, 20⅞" x 12¾" x 2¾"

CRATE114 Full Size, 20¾" x 12¾" x 4¼"



11622 shown w/
two CRATE12



11623 shown w/
two CRATE11

THE HUB BUFFET SYSTEM

- Start with the heavy-duty brushed stainless steel table frame, then mix and match a variety of functional add-ons and accessories to suit your every need—from a smooth, rounded corner table to induction drop-ins and cold wells
- It seamlessly allows for change of function, from action to display, from mid-day casual to snazzy cocktail bar, from stainless steel to pop of color
- One product performs multiple functions, allowing you to stay on-trend and moving forward

EASTERN
TABLETOP

**Quick and
easy setup**



EASTERN
TABLETOP

ZOZZ COLLECTION

- Indestructible stainless steel buffet system for both indoor and outdoor venues
- Seamlessly transition from action station to grab-and-go display and daytime casual to nighttime classy
- Quick and easy set-up requires no tools
- Mix and match a variety of functional add-ons and accessories to suit your every need
- No hardware or tools are required
- No complicated instruction manuals to follow
- No professional skills or employees necessary



BEVERAGE SERVICE

I-PRO FROZEN GRANITA DISPENSERS

- The most advanced professional slush, sorbet, and granita machine in the world
- High performance, ultramodern design, and user-friendly
- Mechanical control & timer and adjustable product consistency
- Insulating technology increases cooling power, saves energy and money, and reduces external condensation—bowls will not sweat, frost, or freeze
- Manual defrost mode
- Efficient safety mechanism is activated when cover is lifted, causing all moving parts automatically and immediately stop
- Lockable lid
- 2-year parts & 1-year labor warranty, 5-year compressor warranty
- Electronic versions also available



IPro2M (2) 2.9 Gallon Bowls
IPro3M (3) 2.9 Gallon Bowls

Crathco



HIGH-VOLUME FROZEN BEVERAGE DISPENSERS

- Ideal for high-volume, high-demand situations, these slush machines offer continuous, rapid production, thanks to a gravity-feed system
- Robust stainless steel structure
- Backlit front panel with polychromatic, dimmable LED lighting system
- Colors and intensity can be set using the supplied remote control
- Front window ensures product visibility and encourages impulse purchasing
- Environmentally safe R404A refrigerant
- Certified NSF-6 safe for milk
- 2-year parts & 1-year labor warranty, 5-year compressor warranty



MP Single Barrel, 4.76 gallon Capacity, 14"w x 28"d x 31"h

MP1 Single Barrel, 9 gallon Capacity, 14½"w x 27½"d x 30½"h

MP2 Double Barrel, 6.6 gallon Capacity, 21¼"w x 28"d x 33¾"h

Crathco

Serves a variety of drinks and cocktails



GRANITA DISPENSERS

- Lighted top panel to illuminate products
- Clear and durable polycarbonate containers
- Stainless steel cooling cylinder, frame, and front panel
- Continuous agitator stirs product and keeps it fresh
- 18½"d x 33¼"h
- 115V
- 1-year limited parts and labor warranty with an additional 4 years on the compressor



Omega

OFS20 (2) 3 Gallon Bowls, ⅓ hp, 15"w
OFS30 (3) 3 Gallon Bowls, ⅓ hp, 24"w



eurodib

FROZEN DRINK MACHINES

- 2.6 gallon bowl(s)
- Simple-to-use dispensing system
- Forced air-cooled compressor
- LED cover
- Stainless steel and plastic construction for chassis and panels provides strength for heavy use
- Disassemble and assemble the tank without tools
- Made in Italy
- 1-year parts & labor, 3-year compressor warranty

OASIS1 1 Bowl, 10½"w x 20½"d x 33"h
OASIS2 2 Bowls, 16"w x 21"d x 33"h
OASIS3 3 Bowls, 24"w x 21"d x 33"h





WDM20



WDM240TX

SPINDLE DRINK MIXERS

- Turns hard or soft ice cream into classic malts and milkshakes
- 1 peak hp, high-performance motor
- Includes one stainless steel malt beverage cup per spindle
- Limited 1-year warranty

Light Duty, Manual, 2-Speed HI/LOW Toggle

WDM20 Single Spindle, 7" w x 8" d x 19¾" h

Heavy-Duty, Electronic, 3-Speed and Pulse, Programmable Timers

WDM120TX Single Spindle, 7" w x 8" d x 19¾" h

WDM240TX Double Spindle, 10¾" w x 9¾" d x 19¾" h

WDM360TX Triple Spindle, 13" w x 10½" d x 19¾" h

WARING
COMMERCIAL



SPACEMAN

4FORTE

COUNTERTOP FROZEN BEVERAGE FREEZERS

- Perfect for frozen beverage milkshakes, smoothies, and slushes
- Patented high efficiency heat exchanger allows fast freeze down with low energy consumption
- Light turns "ON" at low mix to alert operator to add mix
- Clear dispensing door design makes product more attractive and serves as great marketing tool
- Automatically prevents product overflow after dispense
- Maintains product temperature in both mix hopper and freezing cylinder below 40°F
- High pressure switch to prevent compressor overheating
- Thermal overload to protect from motor overheating
- Improved viscosity rail choose setting 1-6



6455-C



	W x D x H	Flavors	Servings per Hour
6650-C	15½" x 27" x 31¾"	1	96
6455-C	18¾" x 25½" x 37¾"	2	112
6690-C	17½" x 25½" x 33"	1	240
6695-C	20½" x 25¾" x 38¾"	2	320

JUICE DISPENSERS

- Fully hermetically sealed motor compressor
- Motor with automatic re-starter
- Forced air condenser
- Automatic thermostat
- Stainless steel body with clear polycarbonate bowls and lids
- 3 gallon bowls
- S/S tap and paddle system to avoid froth and oxidation
- 16½" d x 23½" h
- 110V (220V also available)
- Made in Italy
- 1-year parts & labor, 3-year compressor warranty



CD1J 1 Bowl, ½ hp, 8¼" w

CD2J 2 Bowls, ½ hp, 15¼" w

CD3J 3 Bowls, ¼ hp, 23¼" w

CD4J 4 Bowls, 2 x ¼ hp, 31" w



CD2J

eurodib

Measuring marks on bowls for easy prep



D35-4

Crathco

CLASSIC BUBBLERS™ PREMIX COLD BEVERAGE DISPENSERS



- Full beverage cooling to the dispense point, and right down to the last drink, with cup height up to 8¼"
- Two-piece, stainless steel dripless dispense valve
- Strong, polycarbonate bowl and cover

- Unique evaporator and high efficiency pump cools faster and more efficiently for quick start-up
- Includes spray and agitation circulation options
- 15" d x 27¼" h
- 120V
- 2-year parts & 1-year labor warranty, 5-year compressor warranty

Stainless Side Panels/Drip Tray

D25-3 (2) 5 Gallon Bowls, 17½" w

D35-3 (3) 5 Gallon Bowls, 25½" w

Plastic Side Panels/Drip Tray

D25-4 (2) 5 Gallon Bowls, 17½" w

D35-4 (3) 5 Gallon Bowls, 25½" w



BEVERAGE SERVICE



COLD BEVERAGE DISPENSERS

- Brushed stainless steel base with BPA-free Tritan™ reservoir
- Stainless steel removable infuser and center ice core (do not freeze core)



75 2½ gal
85 5 gal



10450

10451

UPSCALE BEVERAGE DISPENSERS

- Stainless steel base and lid with BPA-free Tritan® container
- Nickel plated ABS faucet



10450 2½ gal
10451 4½ gal

**Ideal for
colorful
cocktails or
drinks**

REFRIGERATED BEVERAGE DISPENSERS

- Available in several configurations to accommodate any level of operation, all in an aesthetically pleasing front of house design
- Agitator and stirring paddle bowl circulation is suitable for most beverages and is recommended for beverages that can foam such as coffee, tea and natural fruit juices
- Machines are visual merchandisers that allow customers to quickly choose their favorite chilled beverage
- Fountain spray bowl circulation is suitable for many beverages but is not recommended for beverages that can foam

w/Agitator Circulation

VBBC1-37-A (1) 8L Bowl
VBBC2-37-A (2) 8L Bowls
VBBC3-37-A (3) 8L Bowls
VBBC4-37-A (4) 8L Bowls

w/Stirring Paddle Circulation

VBBD1-37-S (1) 12L Bowl
VBBD2-37-S (2) 12L Bowls
VBBD3-37-S (3) 12L Bowls
VBBD4-37-S (4) 12L Bowls
VBBE1-37-S (1) 20L Bowl
VBBE2-37-S (2) 20L Bowls
VBBE3-37-S (3) 20L Bowls
VBBE4-37-S (4) 20L Bowls

w/Fountain Spray Circulation

VBBD1-37-F (1) 12L Bowl
VBBD2-37-F (2) 12L Bowl
VBBD3-37-F (3) 12L Bowl
VBBD4-37-F (4) 12L Bowl
VBBE1-37-F (1) 20L Bowl
VBBE2-37-F (2) 20L Bowls
VBBE3-37-F (3) 20L Bowls
VBBE4-37-F (4) 20L Bowls



EPIC SERIES ESPRESSO MACHINE

- Brews four espressos simultaneously
- Two groups with multi boiler
- Small to medium capacity: 100-150 drinks daily
- Manual or Programmable pressure adjustments during shot preparation
- Central control LCD color touch screen (automatic night/day mode, auto-cleaning, drinks counter, USB interface)
- Capacitive independent touch keypad for each group control boxes with running chronographs
- Programmable pre-infusion; Time/Pressure, independent per group
- Large cup warmer
- One programmable adjustable hot water outlet



UNIC

1011-024

31"w x 24"d x 23"h



AURA 2 SERIES ESPRESSO MACHINE

- Brews four espressos simultaneously: 150-200 drinks daily
- Two groups with double spouts
- Medium capacity
- Touch control boxes with dosing selections, Start/Stop, programming, cleaning
- EASYLOCK system on the group for a perfect seal with minimal effort
- LED lighting on the group head to illuminate the tray grid
- MAESTRO thermo-regulated brew groups
- Large copper boiler with pressure sensor managing PID temperature control
- Automatic refill with safety and alarm control
- Integrated shot time display
- Groups auto clean programming with back-flush cycles
- USB interface for update

1011-016

31"w x 24"d x 23"h



UNIC



UNIC

ESPRESSO DOSER GRINDERS

- Up to 200 drinks daily
- A durable and reliable approach to grinding for espresso
- Smooth and responsive doser lever
- Step-less grind size adjustment
- Adjustable dosing vanes
- Synchronous motor with thermal cut-out to address overheating safety
- Sturdy 3.5 lb polycarbonate hoppers

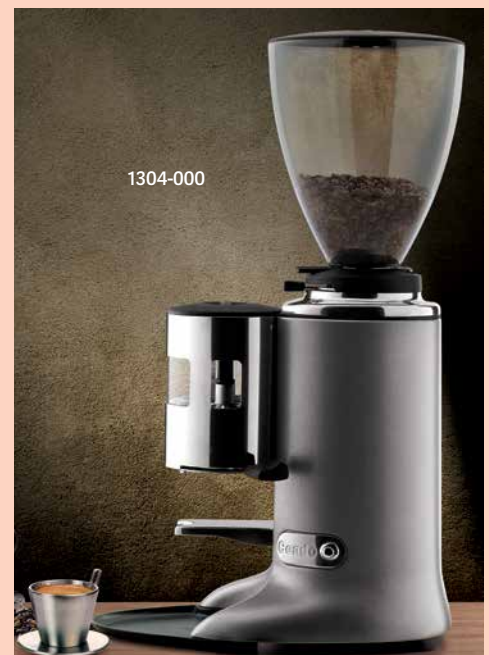


1304-018

11"w x 7"d x 21"h, w/Timer

1304-000

12"w x 9"d x 25"h, Automatic



BEVERAGE SERVICE

COFFEE URNS

- One-hand dispensing
- Fast brewing - 1 cup per minute
- Tall base fits large 12 oz cups
- Coffee level indicator
- Dual heaters for brewing and gentle warming
- Boil dry protection
- Ready-to-serve light
- Brushed aluminum finish
- Locking lid
- Cool-touch handles
- 120V
- 1-year warranty

45040R	40 Cup
45060R	60 Cup
45100R	100 Cup



Proctor Silex
COMMERCIAL
By Hamilton Beach



45040R

WARING
COMMERCIAL

COFFEE URN

- All stainless steel construction, including internals and parts
- Single wall tank
- Dual-heater for brewing and keeping at optimal temperatures
- Sightglass for viewing brew level
- 1-year limited warranty
- 120V

WCU110
110 Cup Capacity



CAFE DECO™ COFFEE BREWERS

- Stainless steel construction with attractive, front-of-house styling
- Automatic and Airpot models feature an integrated hot water tap for making tea, hot chocolate, hot cereals and more

- Ready and power lights
- 120V
- Limited 1-year warranty

WARING
COMMERCIAL

	Type	8 oz Cups/Hr
WCM50	Pourover	52
WCM50P	Automatic	62
WCM70PAP	Airpot	64



WCM50P



WCM70PAP
Decanters and airpot
sold separately

HOT WATER DISPENSERS

- Designed to conserve countertop space while providing maximum dependability and durability
- Ideal for making hot beverages, soups, grits, oatmeal, and more
- 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
- Limited 1-year warranty

WWB3G	3 Gallon Capacity
WWB5G	5 Gallon Capacity



WWB5G

WARING
COMMERCIAL

CAFE DECO™ STAINLESS STEEL AIRPOTS

- Specially designed for use with airpot brewers
- Keeps coffee fresh, hot, and ready to serve
- Stainless steel lined
- Keeps liquids hot for hours
- Vacuum-insulated design
- Removable lid for easy cleaning

WCA22	2.2 liter
WCA25	2.5 liter

WCA22



CHEF SPECIALTIES

PROFESSIONAL & HOMECOOKIN' SERIES

- Durable grinding mechanisms
- Lifetime guarantee on grinding mechanisms (Professional Series)
- Acrylic mills come filled with black peppercorns and salt

Professional Series Shaker Sets

- 29910 4" Futura S/S Pepper Mill & Salt Mill, Brushed Finish
 04100 4" Capstan Wood Pepper Mill & Salt Shaker, Walnut Finish
 29190 5" Laurel Acrylic Pepper Mill & Salt Shaker
 90055 5½" Dark Copper Pepper Mill & Salt Shaker, Burnished Finish, w/Sturdy Metal Holder

Professional Series Pepper Mills

- 06350 6" Salem, Ebony Finish
 10150 10" Imperial Wood, Walnut Finish
 11880 11" Pueblo Wood, Mocha Finish
 12401 12" Prentiss S/S, Brushed Finish
 18100 18" Monarch Wood, Walnut Finish

Replacement Knob

- 36098 For Professional Wood Pepper Mills

Homecookin' Series Sets & Mills

- 01572 3½", Metro Acrylic/Brushed Steel Pepper Mill/Salt Mill Set
 01751 5½", Citation Acrylic Pepper Mill
 01752 5½", Citation Acrylic Salt Mill
 01850 6½" Gem Acrylic Combo Mill



29910



04100



29190



90055



06350

10150

11880

12401

18100



01572



01751



01752



01850



SOFTLIGHT® LIQUID WAX CANDLES

- Reliable and high-performing flame
- Upgraded rigid bottle design, making it a safer option for the table top
- Flickering flame without the messy clean-up of wax candles
- Highly refined liquid paraffin blend



	Size	Burn Time		Size	Burn Time
30500	1 ⁵ / ₆₄ " dia x 1 ²⁹ / ₃₂ "h	8 hr	30512	2" dia x 2 ¹⁹ / ₃₂ "h	30 hr
30502	1 ¹ / ₁₆ " dia x 1 ¹³ / ₁₆ "h	10 hr	30514	2 ³ / ₃₂ " dia x 2 ¹⁵ / ₁₆ "h	36 hr
30504	1 ¹ / ₂ " dia x 2"h	12 hr	30516	2 ¹ / ₃₂ " dia x 3 ³ / ₈ "h	50 hr
30506	1 ²⁷ / ₃₂ " dia x 2 ¹ / ₄ "h	15 hr	30126	3 ¹ / ₂ " dia x 4"h	100 hr
30508	1 ²⁷ / ₃₂ " dia x 2 ¹ / ₄ "h	18 hr	Refill		
30510	2" dia x 2 ¹⁹ / ₃₂ "h	24 hr	30644	1 gal w/Pump	
30114	1 ¹ / ₈ " dia x 5 ¹ / ₂ "h	29 hr			



WINE BUCKET

- Make your beverage service stand out with this SAN plastic wine bucket
- Ideal for table side service, the clear design will add style to the drink presentation at your restaurant, hotel, buffet, or catered event
- Dishwasher safe

PB5119 2¾ qt



FAST FOOD TRAYS

- Resists warping with frequent use
- Reinforced bottom
- BPA-free
- Brown listed, also available in Gray (E), Green (G), Black (K), Orange (O), Red (R) and Burgundy (U)

FFT-1014B	10" x 14"
FFT-1216B	12" x 16"
FFT-1418B	14" x 18"



FIREIRON™ ENAMELED CAST IRON MINI SKILLETS & SERVERS

- Cook and serve all in one
- Pre-seasoned and ready to use
- Induction-ready

Miniature Skillets

CAST-3	Round, 3½", 3 oz
CAST-5	Round, 4⅞", 7¼ oz

Miniature Servers

CASM-4S	Square, 4⅞", 10 oz
CASM-5R	Round, 5⅞", 12 oz
CASM-6R	Round, 6⅞", 14 oz
CASM-5RT	Rectangular, 5⅞" x 4⅞", 10 oz
CASM-7RT	Rectangular, 7" x 4¾", 14 oz
CASM-6O	Oval, 6½" x 4¼", 9 oz
CASM-7O	Oval, 7⅞" x 5⅞", 16 oz

Wood Underliners

CAST-5UL	Fits CASM-5R & CAST-5
CASM-4SUL	Fits CASM-4S
CASM-6RUL	Fits CASM-6R
CASM-5TUL	Fits CASM-5RT
CASM-7TUL	Fits CASM-7RT
CASM-6OUL	Fits CASM-6O
CASM-7OUL	Fits CASM-7O
CAST-6UL	Fits CAST-6 Skillet
CAST-8UL	Fits CAST-8 Skillet

CAST-5 and CAST-5UL



CASM-5RT



CASM-4S and CASM-4SUL



CASM-6O and CASM-6OUL



ALPINE WHITE CHINA

- The crisp white look of this European classic is now an American favorite
- Narrow rim shape
- Vitrified
- Oven & microwave safe
- Porcelain color

		PK
AL41	Plate, 5½"	3 dz
AL42	Plate, 6¼"	3 dz
AL43	Plate, 7¼"	3 dz
AL44	Plate, 9"	2 dz
AL45	Plate, 9½"	2 dz
AL46	Plate, 10⅞"	1 dz
AL51	Oval Platter, 9½" x 8"	2 dz
AL52	Oval Platter, 11½" x 9⅞"	1 dz
AL53	Oval Platter, 13⅜" x 10⅞"	1 dz
AL31	Fruit Bowl, 4 oz, 4⅞"	3 dz
AL32	Grapefruit Bowl, 9 oz, 6¼"	3 dz
AL33	Nappie Bowl, 12 oz, 5⅞"	3 dz
AL34	Nappie Bowl, 15 oz, 5⅞"	3 dz
AL38	Footed Nappie Bowl, 42 oz, 9"	1 dz
AL21	Saucer, 6"	3 dz
AL16	Coffee Cup, 8½ oz	3 dz

CRESTWARE



CRESTWARE



DOVER WHITE CHINA

- Color interchanges with classic pattern
- Vitrified, dishwasher, oven, microwave safe
- Exceptional durability
- Chip-resistant narrow rim body
- American/bone white (unless noted)

		PK
CM41	Plate, 5½"	3 dz
CM42	Plate, 6¾"	3 dz
CM43	Plate, 7½"	3 dz
CM44	Plate, 9"	2 dz
CM45	Plate, 9⅝"	2 dz
CM46	Plate, 10¼"	1 dz
CM51	Oval Platter, 9⅝" x 8"	2 dz
CM52M	Oval Platter, Medium Weight, 11½" x 9"	1 dz
CM52	Oval Platter, 11½" x 9⅝"	1 dz
CM53M	Oval Platter, Medium Weight, 12¾" x 10"	1 dz
CM53	Oval Platter, 13½" x 10⅝"	1 dz
CM31	Fruit Dish, 4 oz, 4⅝"	3 dz
CM32	Grapefruit Bowl, 9 oz, 6¼"	3 dz
CM33	Nappie Bowl, 12 oz, 5⅝"	3 dz
CM34	Nappie Bowl, 15 oz, 5⅝"	3 dz
CM36	Nappie Bowl, 30 oz, 7⅝"	1 dz
CM37	Nappie Bowl, 46 oz, 8¼"	1 dz
CM4OSC	Onion Soup Crock, 10 oz, 4⅝" x 5", 3-Tone	3 dz
CM4BR	Soup Crock, 16 oz, 5½", Brown	2 dz
CM21	Saucer, 6"	3 dz
CM41C	Bell-Shaped Mug, 7½ oz, Carmel	3 dz
CM41W	Bell-Shaped Mug, 7½ oz, White	3 dz
CM16	Brawny Mug, 8½ oz	3 dz
CM41V	Victory Mug, 9½ oz	3 dz

CRESTWARE

BAY POINT CHINA

- Narrow rim body with subtle embossing
- Each case contains an even mixture of all available colors
- Carefree eclectic look is achieved instantly without the cost or hassle of keeping multiple cases of each color
- BPSET includes 6 ea - 7½" & 10¼" plates, 15 oz nappies and 8½ oz mugs

**Vibrant
colors add
distinction
to your
tabletop**

		PK
BP42	Plate, 6¾"	3 dz
BP43	Plate, 7½"	3 dz
BP44	Plate, 9"	2 dz
BP46	Plate, 10½"	1 dz
BP47	Plate, 12"	1 dz
BP50	Oval Platter, 7" x 5⅝"	2 dz
BP51	Oval Platter, 9⅝" x 8"	2 dz
BP52	Oval Platter, 11½" x 9⅝"	2 dz
BP53	Oval Platter, 13½" x 10⅝"	1 dz
BP61	Rim Soup Bowl, 12 oz, 9"	2 dz
BP12	Bouillon Cup, 8 oz, 4"	3 dz
BP31	Fruit Dish, 4 oz, 4⅝"	3 dz
BP34	Nappie, 15 oz, 5⅝"	3 dz
BP36	Nappie, 30 oz, 7⅝"	1 dz
BP16	Mug, 8½ oz	3 dz
BP21	Saucer, 6"	3 dz
BPSET	24 Piece Set	2 sets

TABLETOP



Iceberg



Lime



Wheat



Stone



ROTANA™ DINNERWARE

- Speckled, fully vitrified porcelain
- Adds an organic feel to your tabletop
- Available in Iceberg (IC), Wheat (WH), Lime (LI), Stone (ST), and Ruby (RU)



Ruby

RT-5-IC	Plate, 5½"	PK
RT-7-IC	Plate, 7"	3 dz
RT-8-IC	Plate, 9"	3 dz
RT-16-IC	Plate, 10½"	2 dz
RT-12-IC	Platter, 12" x 9"	1 dz
RT-14-IC	Platter, 14" x 9½"	1 dz
RT-107-IC	Pasta Bowl, 14.5 oz, 7¼"	½ dz
RT-110-IC	Pasta Bowl, 40 oz, 10"	1 dz

RT-15-IC	Bowl, 3 oz, 4"	PK
RT-11-IC	Bowl, 11 oz, 6½"	2 dz
RT-1-IC	Tall Cup, 9½ oz	3 dz
81376-RT-IC	Bistro Mug, 15 oz	3 dz
RT-2-IC	Saucer, 6¼"	1 dz
RT-61-IC	Sugar Container, 8 oz, 3½"	3 dz
RT-100-IC	Creamer, 6 oz	1 dz



SPLASH™ DINNERWARE

- Vitrified stoneware
- Each piece has a unique character and is perfect for any occasion, from casual to formal
- Available in three colors with a splash of brown accents: Lunar Blue (LN), Green Smoke (GS), and Crème (CR)



**INTERNATIONAL
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INCORPORATED**
Refreshing the Tabletop®

		PK
SH-77	Coupe Plate, 7"	3 dz
SH-22	Coupe Plate, 8 1/8"	2 dz
SH-88	Coupe Plate, 9"	2 dz
SH-16	Coupe Plate, 10 1/2"	1 dz
SH-21	Coupe Plate, 12"	2 dz
SH-34	Rectangular Platter, 9" x 4 3/8"	2 dz
SH-13	Rectangular Platter, 11 5/8" x 5 7/8"	1 dz
SH-14	Rectangular Platter, 13 3/4" x 7 7/8"	1 dz
SH-110	Bowl, 40 oz, 10"	3 dz
SH-910	Oval Bowl, 7 oz, 5"	2 dz
SH-922	Oval Bowl, 12 oz, 6 1/2"	2 dz
SH-18	Triangular Pasta/Salad Bowl, 12.5 oz, 7 1/8"	2 dz
SH-3	Triangular Pasta/Salad Bowl, 20 oz, 9 1/8"	2 dz
SH-120	Triangular Pasta/Salad Bowl, 32 oz, 10 3/8"	1 dz
SH-44	Sauce Dish, 2 oz	3 dz
SH-56	Cappuccino Cup, 7.5 oz	2 dz
SH-57	Cappuccino Cup, 10.5 oz	2 dz
SH-68	Double-Well Saucer, 6"	2 dz
SH-175	Creamer, 5 oz	2 dz
8481	Mug, 11 oz	2 dz

ALLOY™ DINNERWARE

- Trendy walled design perfect for tapas or entrées
- Ceramic material ensures easy handling and care
- Carbon Black reactive glaze

		PK
AL-6-CS	Plate, 6 1/2"	1 dz
AL-22-CS	Plate, 8 1/4"	2 dz
AL-16-CS	Plate, 9 7/8"	1 dz
AL-13-CS	Platter, 11 5/8" x 5 7/8"	1 dz
AL-14-CS	Platter, 14" x 7 1/2"	1 dz
AL-15-CS	Deep Bowl, 10 oz, 5 1/2"	1 dz
AL-18-CS	Deep Bowl, 25 oz, 8 3/8"	1 dz
AL-110-CS	Deep Bowl, 50 oz, 9 7/8"	1 dz
AL-38-CS	Mug, 9 oz	1 dz



**INTERNATIONAL
TABLEWARE
INCORPORATED**
Refreshing the Tabletop®



TABLETOP



LUNA™ DINNERWARE

- Organic flair, hand crafted design and non-geometric shapes for a signature look
- Available in Ash (AS), Midnight Blue (MI), and Terracotta (TA)



		PK
LU-5	Plate, 5½"	3 dz
LU-8	Plate, 9"	1 dz
LU-7	Plate, 7"	2 dz
LU-16	Plate, 10½"	1 dz
LU-21	Plate, 12"	1 dz
LU-77	Square Plate, 7"	2 dz
LU-22	Square Plate, 10"	1 dz
LU-12	Oblong Platter, 10" x 5½"	2 dz
LU-118	Oblong Platter, 11½" x 8"	1 dz
LU-14	Oblong Platter, 12½" x 6½"	1 dz
LU-139	Oblong Platter, 13¼" x 9¼"	1 dz
LU-64	Rectangular Platter, 6" x 4"	3 dz
LU-133	Rectangular Platter, 13" x 6½"	1 dz

		PK
LU-43	Bowl, 7 oz, 7"	2 dz
LU-44	Bowl, 14 oz, 9"	1 dz
LU-18	Nappie/Oatmeal Bowl, 14 oz, 5½"	1 dz
LU-3	Pasta/Rim Soup Bowl, 20 oz, 8½"	1 dz
LU-120	Pasta/Rim Soup Bowl, 48 oz, 10½"	1 dz
LU-11	Sauce Dish, 3 oz, 3"	3 dz
LU-4	Bouillon, 9 oz	2 dz
LU-40	Creamer, 4 oz	2 dz
LU-101	Salt & Pepper Shakers, 2.5 oz	2 dz
LU-61	Sugar Bowl w/Lid, 4½"	1 dz
LU-1	Cup, 9 oz	2 dz
LU-2	Saucer, 5¾"	2 dz
LU-17	Endeavor™ Mug, 14 oz	3 dz



QUAD™ DINNERWARE

- Fine porcelain shapes
- Soft curvy corners offer an inviting touch
- European White



Square		PK
QP-6*	Plate, 6"	3 dz
QP-7*	Plate, 7¾"	2 dz
QP-9*	Plate, 9¾"	2 dz
QP-20*	Plate, 11⅝"	1 dz
QP-18*	Soup Plate, 8½", 16 oz	2 dz
QP-11	Bowl, 5¼", 10 oz	3 dz
QP-15	Bowl, 8½", 46 oz	1 dz
QP-23*	Cup, 8 oz	3 dz
QP-2	Saucer, 5¾"	3 dz
Rectangular		
QP-64	Dish, 6" x 4", 8 oz	1 dz
QP-84	Dish, 8" x 4", 12 oz	1 dz
QP-114	Dish, 10" x 4", 16 oz	1 dz
QP-86	Serving Platter, 8" x 6⅞", 20 oz	1 dz
QP-106	Serving Platter, 10" x 6⅞", 26 oz	1 dz
QP-1200	Serving Platter, 13" x 6⅞", 32 oz	½ dz

*Also Available in Coal and Ash



PROVINCIAL™ DINNERWARE

- Provincial brings a countryside look with a simple flair of beauty
- European White porcelain with a sponged blue edge



INTERNATIONAL
TABLEWARE
INCORPORATED
Refreshing the Tabletop®

		PK
PR-7-CB	Coupe Plate, 6 $\frac{5}{8}$ "	3 dz
PR-16-CB	Coupe Plate, 10"	2 dz
PR-21-CB	Coupe Plate, 12"	1 dz
PR-5-CB	B&B Plate, 5 $\frac{1}{2}$ "	3 dz
PR-13-CB	Rectangular Platter, 11 $\frac{1}{8}$ " x 5 $\frac{7}{8}$ "	1 dz
PR-14-CB	Rectangular Platter, 13 $\frac{3}{4}$ " x 7 $\frac{3}{8}$ "	1 dz
PR-12-CB	Rectangular Platter, 12" x 9"	1 dz
PR-207-CB	Coupe Bowl, 20 oz, 6 $\frac{3}{4}$ "	1 dz
PR-205-CB	Ellipse Bowl, 11 oz, 5 $\frac{1}{8}$ "	3 dz
PR-108-CB	Pasta Bowl, 22 oz, 8"	1 dz
PR-110-CB	Pasta Bowl, 40 oz, 10"	1 dz
PR-32-CB	Square Bowl, 18 oz, 5 $\frac{3}{4}$ "	2 dz
PR-33-CB	Square Bowl, 28 oz, 7"	1 dz
PR-11-CB	Fruit Bowl, 5 oz, 4 $\frac{3}{4}$ "	3 dz
PR-31-CB	Square Fruit Dish, 6 oz, 3 $\frac{3}{4}$ "	3 dz
PR-2-CB	Saucer, 6 $\frac{1}{8}$ "	3 dz
PR-23-CB	Stacking Cup, 8 oz	3 dz
PR-56-CB	Cappuccino Cup, 8 oz	3 dz
PR-66-CB	Cappuccino Saucer, 6 $\frac{1}{4}$ "	3 dz
8481-CB	Cup, 11 oz	2 dz



INTERNATIONAL
TABLEWARE
INCORPORATED
Refreshing the Tabletop®

DRESDEN™ DINNERWARE

- Woven lines embossed pattern
- Bright White porcelain

		PK
DR-6	Plate, 6 $\frac{1}{4}$ "	3 dz
DR-22	Plate, 8 $\frac{3}{8}$ "	2 dz
DR-16	Plate, 10 $\frac{5}{8}$ "	2 dz
DR-21	Plate, 11 $\frac{3}{4}$ "	1 dz
DRN-6	Plate, Narrow Rim, 6 $\frac{1}{4}$ "	3 dz
DRN-22	Plate, Narrow Rim, 8 $\frac{3}{8}$ "	2 dz
DRN-8	Plate, Narrow Rim, 9"	2 dz
DRN-16	Plate, Narrow Rim, 10 $\frac{5}{8}$ "	2 dz
DR-12	Platter, 10 $\frac{5}{8}$ " x 7"	1 dz
DR-14	Platter, 12 $\frac{1}{8}$ " x 8 $\frac{1}{2}$ "	1 dz
DR-51	Platter, 14 $\frac{1}{8}$ " x 9 $\frac{1}{2}$ "	1 dz
DR-10	Grapefruit Bowl, 7", 10 oz	2 dz
DR-11	Fruit Bowl, 4 $\frac{3}{8}$ ", 12 oz	3 dz
DR-15	Salad Bowl, 5 $\frac{1}{2}$ ", 18 oz	2 dz
DR-120	Pasta Bowl, 12 $\frac{1}{2}$ ", 24 oz	1 dz
DR-3	Deep Rim Bowl, 8 $\frac{3}{4}$ ", 10 oz	2 dz
DR-37	A.D. Cup, 4 oz	3 dz
DR-38	Saucer for A.D. Cup, 4 $\frac{3}{4}$ "	3 dz
DR-23	Stacking Cup, 9 oz	3 dz
DR-2	Saucer for Stacking Cup, 6 $\frac{1}{2}$ "	3 dz
DR-100	Creamer, 8 oz	1 dz
DR-101	S&P Shakers, 2" dia, 2 $\frac{5}{8}$ "h	1 dz sets
DR-225	Sugar Packet Holder, 3 $\frac{3}{8}$ " x 2 $\frac{1}{8}$ "	3 dz



TORINO™ BISTRO DINNERWARE

- Coupe shapes for a beautiful presentation while being comfortable in a casual setting
- European White body, available with Black (BL) or Blue (CB) rim

		PK
TB-7-BL	Coupe Plate, 6⅝"	3 dz
TB-16-BL	Coupe Plate, 10"	2 dz
TB-21-BL	Coupe Plate, 12"	1 dz
TB-5-BL	B&B Plate, 5½"	3 dz
TB-108-BL	Pasta Plate, 8"	1 dz
TB-110-BL	Pasta Plate, 10"	1 dz
TB-2-BL	Saucer, 6⅝"	3 dz
TB-23-BL	Stacking Cup, 8 oz	3 dz



Black Rim



Blue Rim



MARZANO™ DINNERWARE

- Porcelain
- Graceful, dramatic hand-carved texture
- Bright White



		PK
MZ-6/36PC	Plate, 6⅝"	3 dz
MZ-7/36PC	Plate, 7¼"	3 dz
MZ-8/24PC	Plate, 9"	2 dz
MZ-166/12PC	Plate, 10¼"	1 dz
MZ-20/12PC	Plate, 11"	1 dz
MZ-21/12PC	Plate, 11⅝"	1 dz
MZ-53/12PC	Deep Plate, 10½"	1 dz
MZ-14/12PC	Oval Platter, 12½" x 9½"	1 dz
MZ-114/6PC	Rectangular Platter, 14½" x 6¾"	½ dz
MZ-18/24PC	Bouillon, 3¾", 9 oz	2 dz
MZ-10/12PC	Cereal Bowl, 5½", 15 oz	1 dz
MZ-3/12PC	Round Soup Bowl, 9¼", 12 oz	1 dz
MZ-97/24PC	Deep Bowl, 8¼", 34 oz	2 dz
MZ-36/36PC	Saucer, 4½"	3 dz
MZ-2/36PC	Saucer, 6"	3 dz
MZ-23/36PC	Stackable Cup, 9 oz	3 dz
MZ-38/36PC	Cup, 9½ oz	3 dz
MZ-68/36PC	Mug, 12 oz	3 dz



BRIGHTON™ DINNERWARE

- Porcelain narrow rim
- European White

		PK
BR-7	Plate, 7¼"	3 dz
BR-8	Plate, 9"	2 dz
BR-16	Plate, 10⅝"	2 dz
BR-12	Platter, 9¾" x 7⅞"	2 dz
BR-13	Platter, 11½" x 9"	1 dz
BR-14	Platter, 13¼" x 10"	1 dz
BR-11	Fruit Bowl, 4¾ oz	3 dz
87241	Toledo Mug, 8½ oz	3 dz
BR-2	Saucer, 5½"	3 dz

Additional pieces available upon request



TORINO™ DINNERWARE

- Porcelain
- Coupe shape
- European White



		PK
TN-7*	Coupe Plate, 7"	3 dz
TN-9	Coupe Plate, 9"	2 dz
TN-16*	Coupe Plate, 10"	2 dz
TN-21*	Coupe Plate, 12"	1 dz
TN-306*	Deep Coupe Plate, 6"	3 dz
TN-307	Deep Coupe Plate, 7½"	3 dz
TN-309	Deep Coupe Plate, 9"	2 dz
TN-310	Deep Coupe Plate, 10"	1 dz
TN-55	Stacking Plate, 5"	3 dz
TN-77	Stacking Plate, 7¾"	3 dz
TN-88	Stacking Plate, 9"	1 dz
TN-100*	Stacking Plate, 10¼"	1 dz
TN-4	Sauce Dish, 3", 2 oz	4 dz
TN-107	Pasta Plate, 7⅞"	2 dz
TN-108	Pasta Plate, 8"	1 dz
TN-109	Pasta Plate, 8⅞"	2 dz
TN-110*	Pasta Plate, 10"	1 dz
TN-34	Coupe Platter, 9⅝" x 7½"	1 dz
TN-12	Coupe Platter, 10¼" x 8"	2 dz
TN-13	Coupe Platter, 11¾" x 8"	1 dz
TN-14	Coupe Platter, 13¼" x 9⅞"	1 dz
TN-51	Coupe Platter, 15½" x 11¾"	½ dz
TN-205	Ellipse Bowl, 5⅞", 10 oz	1 dz
TN-207*	Coupe Bowl, 6¾", 20 oz	1 dz
TN-208	Coupe Bowl, 8", 32 oz	1 dz
TN-210	Coupe Bowl, 10", 60 oz	1 dz
9696W	Stacking Mug, 12 oz	3 dz

*Also Available in Coal and Ash



FOUNDATION DINNERWARE

- This large collection allows you to mix and match pieces for all your needs
- High alumina composition and fired at a high temperature for strength and durability
- 5-year limited no chip warranty (contact your sales representative for details)



**Perfect
plating for
every style**

		Pk
5630106	Round Wide Rim Plate, 6½"	3 dz
5630108	Round Wide Rim Plate, 9"	2 dz
5630110	Round Wide Rim Plate, 10¾"	1 dz
5630118	Oval Wide Rim Plate, 11¾" x 8½"	1 dz
5630162	Round Coupe Plate, 6½"	3 dz
5630163	Round Coupe Plate, 8"	2 dz
5630166	Round Coupe Plate, 10"	1 dz
5630168	Round Coupe Plate, 12"	1 dz
5630170	Oval Plate, 13¼" x 7½"	1 dz
5630115	Oval Coupe Plate, 10" x 7¼"	1 dz
5630117	Oval Coupe Plate, 12" x 8"	1 dz
5630189	Square Coupe Plate, 6¼"	3 dz
5630190	Square Coupe Plate, 8"	3 dz
5630191	Square Coupe Plate, 10¼"	1 dz
5630195	Rounded Square Coupe Plate, 6¾"	3 dz
5630196	Rounded Square Coupe Plate, 8½"	2 dz
5630197	Rounded Square Coupe Plate, 10"	1 dz
5630198	Rounded Square Coupe Plate, 11¾"	1 dz
5630187	Rectangular Coupe Plate, 9¼" x 5¼"	3 dz
5630188	Rectangular Coupe Plate, 12½" x 8"	1 dz



		Pk
5630169	Round Pizza Plate, 12"	1 dz
5630192	Square Wide Rim Plate, 6"	3 dz
5630194	Square Wide Rim Plate, 8½"	2 dz
5630193	Square Wide Rim Plate, 10"	1 dz
5630186	Rectangular Plate, 12¾" x 9½"	1 dz
5630158	Bowl, 1.35 oz, 2¾"	4 dz
5630155	Bowl, 6.8 oz, 4"	3 dz
5630152	Bowl, 13.5 oz, 6"	3 dz
5630153	Bowl, 15.2 oz, 6"	2 dz
5630154	Bowl, 40.6 oz, 9¼"	1 dz
5630150	Stackable Bowl, 7.1 oz, 4"	3 dz
5630157	Round Rimmed Bowl, 8.5 oz, 9¼"	3 dz
5630103	Spoon, 5½" long	2 dz
5630173	Saucer, 6"	3 dz
5630181	Mug, 10.1 oz	3 dz
5630178	Stackable Cup, 7.8 oz	3 dz
5630102	Stackable Ramekin, 2.37 oz, 2½"	2 dz
5630120	Creamer, 5.4 oz	3 dz
5630101	Sugar Packet Holder, 4¼" x 3¼"	2 dz

BUFFALO® BRIGHT WHITE DINNERWARE

- White porcelain
- Suitable for casual and fine dining and shows off any style cuisine with distinction
- Microwave and dishwasher safe

1880
HOSPITALITY



		Pk
F8000000111	Plate, Narrow Rim, 5½"	3 dz
F8000000111C	Coupe Plate, 5½"	3 dz
F8000000118	Plate, Narrow Rim, 6½"	3 dz
F8000000118C	Coupe Plate, 6½"	3 dz
F8000000125	Plate, Narrow Rim, 7¼"	3 dz
F8000000125C	Coupe Plate, 7¼"	3 dz
F8000000133	Plate, Narrow Rim, 8¼"	2 dz
F8000000139	Plate, Narrow Rim, 9"	2 dz
F8000000139C	Coupe Plate, 9"	2 dz
F8000000143	Plate, Narrow Rim, 9½"	2 dz
F8000000146C	Coupe Plate, 9½"	2 dz
F8000000147	Plate, Narrow Rim, 10"	1 dz
F8000000150	Plate, Narrow Rim, 10¾"	1 dz
F8000000151C	Coupe Plate, 10½"	1 dz
F8000000345	Oval Platter, Narrow Rim, 10" x 7¼"	1 dz
F8000000355	Coupe Platter, 11" x 8½"	1 dz
F8000000359	Oval Platter, Narrow Rim, 11½" x 8¾"	1 dz
F8000000370	Euro Coupe Platter, 13" x 10¾"	1 dz
F8000000375	Oval Platter, Narrow Rim, 13½" x 10¾"	1 dz
F8000000382	Cake Tray, 13¾" x 6¾"	1 dz
F8000000710	Fruit Bowl, Narrow Rim, 4½"	3 dz
F8000000610	Ramekin, 2½", 1¾ oz	3 dz
F8000000613	Ramekin, 2¾", 2¾ oz	3 dz

		Pk
F8000000614	Ramekin, 3", 3 oz	3 dz
F8000000730	Nappie, 5", 11 oz	3 dz
F8000000731	Nappie, 5¼", 13½ oz	3 dz
F8000000761	Nappie, 5½", 15 oz	3 dz
F8000000521	Mohawk Cup, 8 oz	3 dz
F8000000560	Cafe Mug, 10 oz	3 dz
F8000000562	Mug, 11 oz	3 dz
F8000000563	Euro Mug, 12 oz	3 dz
F8000000802	Creamer, 4", 3 oz	3 dz
F8000000805	Creamer, 4", 4½ oz	3 dz

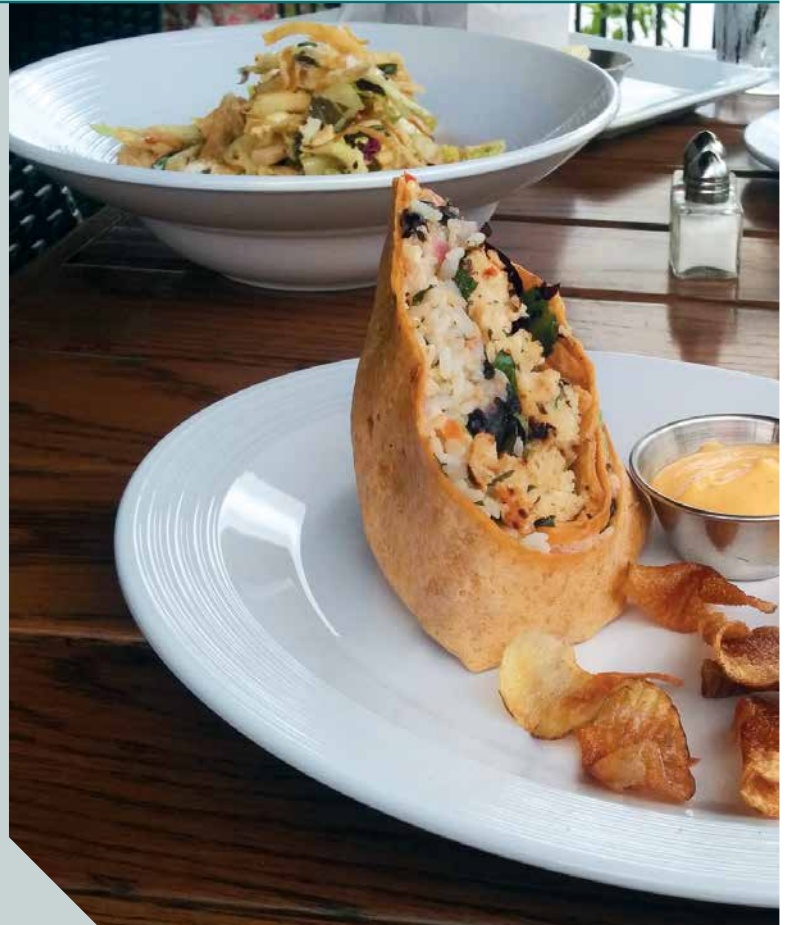
MINSKI™ TEXTURED DINNERWARE

- Sophisticated textured-rim design
- Premium quality weight with the look and feel of ceramic
- Break-resistant, BPA-free melamine
- Commercial dishwasher safe
- White



**Designed
To Serve**

		Pk
PT-6-MN-W	Plate, 6½"	4 dz
PT-7-MN-W	Plate, 7½"	4 dz
PT-9-MN-W	Plate, 9"	1 dz
PT-10-MN-W	Plate, 10½"	1 dz
PT-12-MN-W	Dinner Plate, 12½"	1 dz
PT-129-MN-W	Oval Platter, 12" x 9"	1 dz
PT-151-MN-W	Oval Platter, 15" x 11"	6 ea
PT-183-MN-W	Oval Platter, 18" x 13"	3 ea
B-14-MN-W	Entree Bowl/Nappie Bowl, 16 oz, 5"	1 dz
B-5-MN-W	Bowl, 5 oz, 3½"	2 dz
B-10-MN-W	Bowl, 8 oz, 4½"	1 dz
B-12-MN-W	Bowl, 12 oz, 9¼"	1 dz
B-16-MN-W	Bowl, 16 oz, 10"	1 dz
B-32-MN-W	Bowl, 1 qt, 10½"	1 dz
B-128-MN-W	Large Display Bowl, 4 qt, 16"	6 ea
B-192-MN-W	Large Display Bowl, 6 qt, 18"	3 ea
TM-8-MN-W	Stackable Coffee Mug, 8 oz	2 dz
TM-12-MN-W	Stackable Coffee Mug, 12 oz	2 dz



MELAMINE DINNERWARE

- BPA-free
- Dishwasher safe
- Break-resistant
- Shatter-resistant
- Packed 1 dz
- Available in Stone Blue (SB) and Stone Grey (SG)



THUNDER GROUP INC.®

24006	Flare Square Plate, 6"
24007	Flare Square Plate, 7 $\frac{3}{8}$ "
24010	Flare Square Plate, 10"
24012	Flare Square Plate, 12 $\frac{3}{8}$ "
29004	Square Plate, 4 $\frac{1}{2}$ "
29006	Square Plate, 6"
29007	Square Plate, 7 $\frac{1}{4}$ "
29009	Square Plate, 9"
29010	Square Plate, 10"
29012	Square Plate, 12"
19001	Rectangular Sauce Dish, 2 oz, 3 $\frac{3}{4}$ " x 2 $\frac{1}{2}$ "
19002	Rectangular Twin Sauce Dish, 4 oz, 6" x 3"
47128	Rectangular Tray, 12 $\frac{1}{2}$ " x 8"



STONE BLUE

- The color blue is known for its calming effects, making it the perfect choice for dinnerware
- Versatile for any occasion

49095	Rectangular Tray, 9 $\frac{1}{2}$ " x 5 $\frac{1}{4}$ "
49136	Rectangular Tray, 13" x 6 $\frac{1}{2}$ "
49168	Rectangular Tray, 16 $\frac{1}{8}$ " x 8"
49208	Rectangular Tray, 20" x 8"
62008	Square Salad Bowl, 28 oz, 8 $\frac{1}{2}$ " x 8 $\frac{1}{2}$ "
39093	Wavy Soup Bowl, 45 oz, 9"
63010	Square Rim Pasta Bowl, 22 oz, 10 $\frac{1}{2}$ "
69003	Square Bowl, 2 $\frac{1}{2}$ oz, 2 $\frac{5}{8}$ "
69004	Square Bowl, 8 oz, 3 $\frac{7}{8}$ "
69005	Square Bowl, 22 oz, 5 $\frac{1}{2}$ "
69007	Square Bowl, 40 oz, 7 $\frac{1}{8}$ "
69008	Square Bowl, 60 oz, 8"
69009	Square Bowl, 90 oz, 9"



STONE GREY

- The neutral tone of Stone Grey allows any food or meal to take center stage, making it an ideal choice for showcasing culinary creations

MELAMINE DINNERWARE

- BPA-free
- Dishwasher safe
- Break-resistant
- Shatter-resistant
- Packed 1 dz
- Available in Victoria (VT) and Seaside (SS)



THUNDER GROUP INC.®

1704	Round Plate, 4"
1707	Round Plate, 7 $\frac{1}{2}$ "
1708	Round Plate, 8 $\frac{1}{4}$ "
1710	Round Plate, 10 $\frac{1}{2}$ "
1712	Round Plate, 11 $\frac{1}{4}$ "
1806	Lotus Shape Plate, 6"
1807	Lotus Shape Plate, 7 $\frac{1}{4}$ "
1808	Lotus Shape Plate, 8 $\frac{1}{4}$ "
1809	Lotus Shape Plate, 9 $\frac{3}{8}$ "
1810	Lotus Shape Plate, 10 $\frac{1}{2}$ "
1812	Lotus Shape Plate, 12"
1814	Lotus Shape Plate, 14"
1816	Lotus Shape Plate, 16"
2404	Wavy Rectangular Sauce Dish, 3 oz, 4" x 3 $\frac{3}{4}$ "
2406	Wavy Rectangular Plate, 8 oz, 6 $\frac{1}{4}$ " x 4 $\frac{3}{4}$ "
2408	Wavy Rectangular Plate, 12 oz, 8 $\frac{1}{2}$ " x 5 $\frac{3}{4}$ "
5705	Rice Bowl, 11 oz, 4 $\frac{3}{4}$ "
5706	Soup Bowl, 16 oz, 6"
5707	Soup Bowl, 30 oz, 7 $\frac{1}{2}$ "
5770	Soup Bowl, 24 oz, 6 $\frac{3}{4}$ "
5780	Soup Bowl, 32 oz, 7 $\frac{1}{2}$ "



VICTORIA

- A charming and unique addition to any dining room
- The light color brings a touch of nature, while the speckled pattern adds a playful and whimsical touch



SEASIDE

- Inspired by tropical waters and sandy beaches comes Seaside
- The intricate design of the pattern is inspired by seashells and is sure to make a statement

NARA™ DINNERWARE

- Break-resistant, BPA-free melamine
- Stackable and lightweight
- Perfect for indoor and outdoor use
- Commercial dishwasher safe
- Black



**Designed
To Serve**

		PK
BF-6-BK	Plate, 6¼"	2 dz
BF-7-BK	Plate, 7¼"	2 dz
BF-9-BK	Plate, 9¼"	1 dz
BF-10-BK	Plate, 10"	1 dz
BF-12-BK	Plate, 12"	1 dz
P-500-BK	Square Plate, 5"	4 dz
P-600-BK	Square Plate, 6"	2 dz
P-875-BK	Square Plate, 9"	1 dz
P-1000-BK	Square Plate, 9¼"	1 dz
P-1175-BK	Square Plate, 11¼"	1 dz
RP-1145-BK	Rectangular Platter, 10½" x 4½"	1 dz
RP-1253-BK	Rectangular Platter, 12" x 5¼"	1 dz
RP-1490-BK	Rectangular Platter, 14" x 9"	1 dz
RP-1865-BK	Rectangular Platter, 18" x 6½"	6 ea
B-150-BK	Bowl, 14 oz, 5"	1 dz
B-247-BK	Bowl, 22 oz, 7"	1 dz
B-549-BK	Bowl, 54 oz, 9"	1 dz
B-70-BK	Bowl w/Handle, 7 oz, 4½"	2 dz
B-95-BK	Bowl w/Lid, 8 oz, 4½"	1 dz
B-200-BK	Bowl w/Lid, 20 oz, 6¼"	1 dz
B-400-BK	Bowl w/Lid, 40 oz, 6¼"	1 dz
B-480-BK	Bowl w/Lid, 48 oz, 6¼"	1 dz



		PK
B-501-BK	Square Bowl, 6 oz, 4¾"	2 dz
B-101-BK	Square Bowl, 7 oz, 4½"	2 dz
B-601-BK	Square Bowl, 12 oz, 5¾"	2 dz
SD-3800-BK	Ramekin, 3 oz, 4"	2 dz
SD-3828-BK	Sauce Dish, 2 oz, 3¾" x 2¾"	2 dz
SD-4500-BK	Round Monkey Dish, 5 oz, 4½"	2 dz
SD-5525-BK	2-Compartment Sauce Dish, 2½ oz, 5½" x 3½"	2 dz
SD-7600-BK	3-Compartment Sauce Dish, 5½ oz, 7¾" x 3¼"	2 dz
6020-BK	Soup Spoon	5 dz
CHOPS96-BK	Glossy Chopsticks, 9½"l, Black	100 sets

CHEF'S TABLE™ MIRROR FLATWARE

- 18/0 stainless steel
- An ultra-sleek silhouette flows into long, narrow bowls with a gleaming, ultra-bright finish
- Packed 1 dz

1880
HOSPITALITY



B678STSF	Teaspoon	B678FBNF	Banquet Fork
B678SFTF	Euro Teaspoon	B678KBVF	Butter Knife
B678SBLF	Bouillon Spoon	B678KDTF	Dinner Knife
B678SDEF	Oval Bowl/Dessert Spoon	B678KDAF	Dessert Knife
B678SADF	Coffee Spoon		
B678SBNF	Banquet Spoon		
B678SPTF	PCD Serving Spoon		
B678STBF	Serving Spoon		
B678FDNF	Dinner Fork		
B678FDIF	Euro Dinner Fork		
B678FOYF	Oyster/Cocktail Fork		
B678FDEF	Dessert/Salad Fork		

BARCELONA™ FLATWARE

- 18/0 stainless steel
- Smooth, rounded curves taper to slender shafts, giving a warm and comfortable feel
- Packed 3 dz



B169STSF	Teaspoon	B169FDEF	Dessert Fork
B169SDEF	Oval Bowl Soup/ Dessert Spoon	B169KBFF	Butter Spreader
B169SRBF	Round Bowl Soup Spoon	B169KPTF	Table Knife
B169SITF	Iced Tea Spoon	B169KDAF	Dessert Knife
B169SADF	A.D. Coffee Spoon		
B169SDIF	Table Spoon/ Serving Spoon		
B169FDNF	Dinner Fork		
B169FDIF	Euro Table Fork		
B169FOYF	Oyster/Cocktail Fork		
B169FSLF	Salad Fork		





DAKOTA SATIN FLATWARE

- 18/0 stainless steel
- Heavy weight 2 to 2.2 mm
- Packed 1 dz

SLDK102	Teaspoon
SLDK103	Bouillon Spoon
SLDK105	Iced Tea Spoon
SLDK106	Dinner Fork
SLDK107	Salad Fork
SLDK109	Dinner Knife



ESQUIRE FLATWARE

- 18/0 stainless steel
- Heavy weight 2 to 2.2 mm
- Packed 1 dz

SLES102	Teaspoon
SLES103	Bouillon Spoon
SLES105	Iced Tea Spoon
SLES106	Dinner Fork
SLES107	Salad Fork
SLES109	Dinner Knife

DOMILION FLATWARE

- 18/0 stainless steel
- Packed 1 dz

Medium Weight - 1.5 mm

SLDO002	Teaspoon
SLDO003	Bouillon Spoon
SLDO005	Ice Tea Spoon
SLDO006	Dinner Fork
SLDO007	Salad Fork
SLDO009	Dinner Knife

Heavy Weight - 2.5 mm

SLDO102	Teaspoon
SLDO103	Bouillon Spoon
SLDO105	Iced Tea Spoon
SLDO106	Dinner Fork
SLDO107	Salad Fork
SLDO109	Dinner Knife



SALEM FLATWARE

- 18/0 stainless steel
- Heavy weight 2 to 2.2 mm
- Packed 1 dz

SLAM102	Teaspoon
SLAM103	Bouillon Spoon
SLAM105	Iced Tea Spoon
SLAM106	Dinner Fork
SLAM107	Salad Fork
SLAM109	Dinner Knife



CELTIC FLATWARE

- 18/0 stainless steel
- Heavy-weight
- Mirror finish

3015-01	Teaspoon
3015-04	Bouillon Spoon
3015-02	Iced Tea Spoon
3015-09	Demitasse Spoon
3015-10	Tablespoon
3015-03	Dinner Spoon



3015-05	Dinner Fork
3015-11	Table Fork
3015-07	Oyster Fork
3015-06	Salad Fork
3015-12	Butter Spreader
3015-08	Dinner Knife



JEWEL FLATWARE

- 18/0 stainless steel
- Heavy weight 2.2 mm
- Packed 1 dz

SLNP002	Teaspoon
SLNP003	Bouillon Spoon
SLNP005	Iced Tea Spoon
SLNP006	Dinner Fork
SLNP007	Salad Fork
SLNP009	Dinner Knife



SUNFLOWER FLATWARE

- 18/0 stainless steel
- Heavy weight 1.8 to 2 mm
- Packed 1 dz

SLSF112	Teaspoon
SLSF113	Bouillon Spoon
SLSF115	Iced Tea Spoon
SLSF116	Dinner Fork
SLSF117	Salad Fork
SLSF119	Dinner Knife

WINDSOR FLATWARE

- 18/0 stainless steel
- 1.5 mm
- Packed 1 dz

Medium Weight - 1.5 mm	
SLWD002	Teaspoon
SLWD003	Bouillon Spoon
SLWD005	Ice Tea Spoon
SLWD006	Dinner Fork
SLWD007	Salad Fork
SLWD009	Dinner Knife
Heavy Weight - 2.5 mm	
SLWD102	Teaspoon
SLWD103	Bouillon Spoon
SLWD105	Iced Tea Spoon
SLWD106	Dinner Fork
SLWD107	Salad Fork
SLWD109	Dinner Knife

LEGEND FLATWARE

- 18/0 stainless steel
- Heavy weight 2.5 to 3 mm
- Packed 1 dz

SLGD002	Teaspoon
SLGD003	Bouillon Spoon
SLGD005	Iced Tea Spoon
SLGD006	Dinner Fork
SLGD007	Salad Fork
SLGD009	Dinner Knife

TAHOE FLATWARE

- 18/0 stainless steel
- Heavy weight 2 to 2.2mm
- Packed 1 dz

SLTE102	Teaspoon
SLTE103	Bouillon Spoon
SLTE106	Dinner Fork
SLTE107	Salad Fork
SLTE109	Dinner Knife

SEA SHELL FLATWARE

- 18/0 stainless steel
- Heavy weight 2.5 to 3 mm
- Packed 1 dz

SLSS002	Teaspoon
SLSS003	Bouillon Spoon
SLSS005	Iced Tea Spoon
SLSS006	Dinner Fork
SLSS007	Salad Fork
SLSS009	Dinner Knife





THUNDER GROUP INC.®



ATLANTIC FLATWARE

- 18/10 stainless steel
- Packed 1 dz

SLAT202	Teaspoon
SLAT203	Bouillon Spoon
SLAT205	Iced Tea Spoon
SLAT206	Dinner Fork
SLAT207	Salad Fork
SLAT209	Dinner Knife



DIAMOND FLATWARE

- 18/10 stainless steel
- Packed 1 dz

SLDM202	Teaspoon
SLDM203	Bouillon Spoon
SLDM205	Iced Tea Spoon
SLDM206	Dinner Fork
SLDM207	Salad Fork
SLDM209	Dinner Knife



THUNDER GROUP INC.®



WILSHIRE FLATWARE

- 18/10 stainless steel
- 2.2 mm
- Packed 1 dz

SLWH202	Teaspoon
SLWH203	Bouillon Spoon
SLWH205	Iced Tea Spoon
SLWH206	Dinner Fork
SLWH207	Salad Fork
SLWH209	Dinner Knife



SIMPLICITY FLATWARE

- 18/10 stainless steel
- Packed 1 dz

SLSM202	Teaspoon
SLSM203	Bouillon Spoon
SLSM205	Iced Tea Spoon
SLSM206	Dinner Fork
SLSM207	Salad Fork
SLSM209	Dinner Knife



THUNDER GROUP INC.®



ELIZABETH FLATWARE

- 18/10 stainless steel
- Packed 1 dz

SLEL202	Teaspoon
SLEL203	Bouillon Spoon
SLEL205	Iced Tea Spoon
SLEL206	Dinner Fork
SLEL207	Salad Fork
SLEL209	Dinner Knife



YORK FLATWARE

- 18/10 stainless steel
- Packed 1 dz

SLYK202	Teaspoon
SLYK203	Bouillon Spoon
SLYK205	Iced Tea Spoon
SLYK206	Dinner Fork
SLYK207	Salad Fork
SLYK209	Dinner Knife



HEAVY BASE TUMBLERS

- Traditional style with durability
- Sure Guard™ Guarantee



CLARISSE® GLASSWARE

- Clean lines add a dimension of elegance that looks good on any table
- Tankards are perfect for freezing and serving refreshingly cold beer
- Sure Guard™ guarantee

**Multi-purpose
glassware
provides
versatility**

ANCHOR  HOCKING®



CLARISSE™ STACKABLE TUMBLERS

- Stackable forms facilitate the easiest service and storage in the busiest establishments with limited storage space
- Extra-durable tempered rims

ANCHOR  HOCKING®



MIXING GLASSES

		PK
77174*	14 oz, H5 $\frac{7}{8}$ " D3 $\frac{1}{2}$ "	3 dz
176FU	16 oz, H5 $\frac{7}{8}$ " D3 $\frac{1}{4}$ "	2 dz
7176FU*	16 oz, H5 $\frac{7}{8}$ " D3 $\frac{1}{4}$ "	2 dz
77420*	20 oz, H6 $\frac{7}{8}$ " D3 $\frac{5}{8}$ "	2 dz
77422*	22 oz, H6 $\frac{7}{8}$ " D3 $\frac{5}{8}$ "	2 dz

* Rim Tempered

TABLETOP

WEISS GOBLETS

- Perfect for serving a beer, mixed drinks and even ice cream or desserts
- SureGuard™ Guarantee
- Packed 1 dz

03212	18 oz, H7½" D4¾"
07767	20 oz, H7½" D5"
07338	32 oz, H8" D5½"



ANCHOR HOCKING®



90132

1172U

1153U



90272



01816

BEER MUGS

- SureGuard™ Guarantee

ANCHOR HOCKING®

		PK
90132	10 oz, H5½" D4¾"	2 dz
01814	14 oz, H6" D5¼"	2 dz
01816	16 oz, H5½" D5"	2 dz
New Orleans		
1152U	12 oz, H5¾" D4½"	2 dz
1153U	1 Liter, H8" D6"	1 dz
Clarisse®		
1170U	10 oz, H5½" D4¾"	1 dz
1172U	12 oz, H5½" D4¾"	1 dz
Champions		
90272	25 oz, H7½" D5½"	1 dz
Beer Wagon		
93001	20 oz, H8" D6"	1 dz



NEW ORLEANS GLASSWARE

- An old-time paneled look has been consistently popular for decades
- Extra-durable bases, walls, and tempered rims ensure this will stay in conspicuously good shape
- SureGuard™ Guarantee

ANCHOR HOCKING®



CIENNA

- Offers modern design with a splash of vintage flair
- The crystal-cut look of the glass adds a touch of sparkle to any presentation
- This durable collection is designed with the foodservice user in mind

CONNEXION

- Distinctive barware with modern vintage design and unique sparkling reflection
- Features a crystal-like cut design
- Expertly sized in a classic straight shape with a thick wall for peace of mind in use and handling





REALITY™ GLASSWARE

- The perfect blend of fashion, sophistication, elegance and durability
- Rim tempered



FLORENTINE II STEMWARE

- Brilliant clarity glass

ANCHOR  HOCKING®



SHOT GLASSES

- SureGuard™ Guarantee

ANCHOR  HOCKING®

Whiskey		PK
3666EU	¾ oz, H2¼" D1½"	6 dz
3667EU	⅞ oz, H2¼" D2"	6 dz
3668U	1 oz, H2¼" D2"	6 dz
3661U	1½ oz, H2¼" D2"	6 dz
5280/1612UL	1¼ oz, Lined at ¾ oz, H2⅞" D2¼"	6 dz
Standard		
5281/931U	1½ oz, Lined at ¾ oz, H2⅞" D2¼"	4 dz
5281/932U	1½ oz, Lined at ⅞ oz, H2⅞" D2¼"	4 dz
5282/928U	2 oz, Lined at 1 oz, H2⅞" D2¼"	4 dz



BARBARY BEER TASTER GLASS & SERVING PADDLES

- Serving paddles increase your beer sales and profits
- Great for serving sampler tastings of beer, cocktails or desserts

TABLETOP



SONDRIA STEMWARE

- Featuring a round yet sharp, curved yet clean body style
- The sheer rim appears delicate but remains durable
- Upscale triangular silhouette is sure to stand out in any establishment

ANCHOR  HOCKING®



MATERA STEMWARE

- Traditional design with contemporary quality
- Balanced and wide foot for increased stability
- Fits in a modern bar, a traditional Italian restaurant, a trendy club, and anything in between



ANCHOR  HOCKING®

OCEAN® CLASSIC STEMWARE

- Expertly engineered with all-clear glass, in sturdy shapes that facilitate easy transportation in restaurants, bars, country-clubs, poolside lounges, and more
- Packed 4 dz

1500G11 Goblet, 11 oz, H5 $\frac{5}{16}$ " D3 $\frac{1}{8}$ "

1501F07 Flute, 6 $\frac{1}{2}$ oz, H7 $\frac{1}{2}$ " D2 $\frac{1}{2}$ "

1501S07 Coupe, 7 oz, H7 $\frac{1}{2}$ " D2 $\frac{1}{2}$ "

1501X09 Brandy, 8 $\frac{1}{2}$ oz, H4 $\frac{3}{8}$ " D3 $\frac{1}{8}$ "

1501X12 Brandy, 12 oz, H4 $\frac{7}{8}$ " D3 $\frac{1}{2}$ "



1503C07



1503F06

OCEAN® DUCHESS STEMWARE

- Duchess sets the standard for stemware
- Built to excel in restaurants, bars, homes, catered events, country clubs, poolside lounges, and more
- Thick glass for hardy use
- Resilient against chipping
- Wide foot is resistant to spilling
- Packed 4 dz

1503C07 Cocktail, 7 oz,
H6 $\frac{3}{16}$ " D4 $\frac{3}{8}$ "

1503F06 Champagne Flute,
5 $\frac{1}{2}$ oz, H8 $\frac{5}{16}$ " D2 $\frac{5}{8}$ "

**Expertly
engineered
for high-use
environments**



OCEAN® SAN MARINO GLASSWARE

- Circular in shape with a thick base and clear walls
- Serve spirits, cocktails, mixed creations, or classic cocktails as easily as water, juices, iced tea, and more

ANCHOR  HOCKING®



OCEAN® TRAZE BARWARE GLASSWARE

- Cut from the finest soda lime glassware on the market — something between an art-piece and a glass, you can feel the excellence in the depth of every carefully etched detail
- The ideal size for your finest spirits sipped straight or served on-the-rocks



LUCARIS® BANGKOK BLISS GLASSWARE

- Features a time-honored classic design with easygoing elegance
- Intended for laidback gatherings and chic casual dining where a sense of style is essential
- Constructed of beautifully clear crystalline glass with elegant sheer rims



LUCARIS® TOKYO TEMPTATION GLASSWARE

- A contemporary version of a classic design, intended for modern upscale dining where panache and formality are to the forefront

ANCHOR  HOCKING®



LUCARIS® HONG KONG HIP GLASSWARE

- Inspired by Hong Kong's unique spirit of vibrancy
- The modern and edgy silhouette is sure to make a statement
- Perfect for occasions where the finest wines and the most fashionable society come together to create the most hip and happening dining scene



LUCARIS® SHANGHAI SOUL GLASSWARE

- Inspired by the flamboyance of Shanghai
- This definitive stemware range meets the highest sommelier standards
- Intended for premium wines, ultra fine dining and elite socializing where nothing is compromised

ANCHOR  HOCKING®



CROSS HATCH GLASSWARE

- Strikes the perfect balance between high-class ballrooms and easy-going summer cookouts
- A cross-hatched design cuts cleanly across carefully engineered soda-lime glass for a comfortable, ergonomic feel that also guards against accidental slippage



ALISTAIR GLASSWARE

- Putting the craft in cocktail
- Three tiers facet together to form a silo
- Sophisticated, refined, and multi-purpose, the look is classically inspired
- Sleek enough for upscale bars, but durable enough for demanding restaurants

ANCHOR  HOCKING®



800-22



800-20

SPILL-STOP MFG. CO.

MIXING GLASS & BITTERS BOTTLE

- Classic Yara diamond cut pattern
- Seamless, hand-blown, hand-cut mixing glass features a wide, sturdy base and beaker-like spout
- Japanese glass bitters bottle includes a stainless steel screw-on dasher cap

800-22 Mixing Glass, 600 mL
800-20 Bitters Bottle, 90 mL

BELL SODA TUMBLERS

- Made of SAN plastic to reduce breakage and are textured on the outside to resist scratching
- Commercial dishwasher safe
- Clear
- Packed 1 dz

7716-1-CL 16 oz
7720-1-CL 20 oz
7724-1-CL 24 oz



**Designed
To Serve**

LUXURY TUMBLER

- Heavyweight design provides the look and feel of glass
- Textured interior and smooth exterior allow for custom imprinting
- Commercial dishwasher safe
- Clear
- Packed 2 dz

4420-CL 20 oz



REVO™ DRINKWARE

- The look and feel of glass in shatter-resistant SAN plastic
- Stacking ring allows for easy storage and transport and prevents jamming
- BPA-free
- Commercial dishwasher safe
- Clear
- Packed 2 dz

S-5-CL Juice, 5 oz
S-9-CL Rocks, 9 oz
S-11-CL Rocks, 12 oz
S-14-CL Rocks, 14 oz
S-17-CL Pint, 16 oz
S-18-CL Beverage, 20 oz



**Designed
To Serve**



WAIKIKI TUMBLERS



- Textured surface creates an engaging design and hides fingerprints, scratches and water spots
- Heavy-duty to withstand daily use, featuring thick walls and a solid base for maximum durability
- Shatterproof plastic won't chip, crack, or shatter, and is ideal for use indoors or outdoors
- Dishwasher safe, 100% BPA Free

3312-CB 12 oz, Cobalt 1 dz
3312-SM 12 oz, Smoke 1 dz
3316-CL 16 oz, Clear 6 dz
3316-SM 16 oz, Smoke 6 dz
3316-Y 16 oz, Yellow 6 dz



**Designed
To Serve**





SPEKTRUM™ TUMBLERS

- Complements any dinner service
- Durable, shatter-resistant SAN plastic (unless noted)
- Stackable
- Clear
- Packed 6 dz



8805-1-CL	Juice, 5 oz
8808-1-CL	Juice, 8 oz
8809-1-CL	Rocks, 9 oz
8810-1-CL	Beverage, 10 oz
8812-1-CL	Beverage, 12 oz
8816-1-CL	Beverage, 16 oz
8820-1-CL	Beverage, 20 oz
8822-1-CL	Beverage, 22 oz
8823-CL	Beverage, 22 oz, Polycarbonate



**Designed
To Serve**



THUNDER GROUP INC.®

DIAMOND TUMBLERS

- Starburst® design minimizes skidding on wet surfaces and allows residual water to drain away
- Break-resistant, shatterproof polycarbonate
- Available in Blue (BL), Clear (CL), Green (GR), and Red (RD)

PLPCTB108	8 oz
PLPCTB110	10 oz
PLPCTB112	12 oz
PLPCTB114	14 oz
PLPCTB116	16 oz
PLPCTB120	20 oz
PLPCTB124	24 oz



BELIZE® TUMBLERS

- Features unique swirl and Starburst® design
- Break-resistant, shatterproof polycarbonate
- Available in Red (RD), Blue (BL), Green (GR), and Clear (CL)

PLPCTB308	8 oz
PLPCTB310	10 oz
PLPCTB312	12 oz
PLPCTB314	14 oz
PLPCTB316	16 oz
PLPCTB320	20 oz
PLPCTB324	24 oz



**Stackable
with
integrated
anti-jam
locking tabs**

**Unique
Starburst®
base
minimizes
skidding**



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