

Foodservice Equipment & Supplies for Culinary Professionals

REFERENCE GUIDE



Fortifying Your Culinary Needs

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Welcome to the Product Reference Guide! If you don't see what you're looking for then email or call us. We will source it.

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

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

How To Find What You Need

Look in the Category Index on page 2.

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

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

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

Customer Service

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

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

Industry Insights

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

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



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REFRIGERATION

Reach-Ins
Merchandisers
Prep Tables
Blast Chillers
Ice Machines



Glass Door Refrigerators/Freezers (Swing Door)

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

Model Description

- GDM-12-HC-LD 231/8"x623/8"x247/8", 1 Door-3 Shlvs
 - GDM-12F-LD 233/8"x623/8"x247/8", 1 Door-3 Shlvs
 - GDM-23-HC-TSL01 297/8"x785/8"x27", 1 Door-4 Shlvs
 - GDM-23F-HC-TSL01 297/8"x785/8"x27", 1 Door-4 Shlvs
 - GDM-49-HC-TSL01 297/8"x785/8"x541/8", 2 Doors-8 Shlvs
 - GDM-49F-HC-TSL01 297/8"x785/8"x541/8", 2 Door-8 Shlvs
- Additional models available.*



Traditional Solid Door Reach-Ins

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

Model Description

- T-23-HC Refr., 1 Door, 3 Shlvs, 29 1/2"Dx783/8"Hx27"L (ENERGY STAR®)
 - T-23F-HC Frzr., 1 Door, 3 Shlvs, 29 1/2"Dx783/8"Hx27"L (ENERGY STAR®)
 - T-49-HC Refr., 2 Door, 6 Shlvs, 29 1/2"Dx783/8"Hx541/8"L (ENERGY STAR®)
 - T-49F-HC Frzr., 2 Door, 6 Shlvs, 29 1/2"Dx783/8"Hx541/8"L (ENERGY STAR®)
 - T-72-HC Refr., 3 Door, 9 Shlvs, 29 1/2"Dx783/8"Hx781/8"L
 - T-72F-HC Frzr., 3 Door, 9 Shlvs, 29 1/2"Dx783/8"Hx781/8"L
- Additional models available.*



Traditional Reach-Ins (Stainless Steel)

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

Model Description

- TS-23-HC 29 1/2"x783/8"x27"L, 1 s/s Door - 3 Shlvs
 - TS-23F-HC 29 1/2"x783/8"x27"L, 1 s/s Door - 3 Shlvs
 - TS-49-HC 29 1/2"x783/8"x541/8"L, 2 s/s Doors - 6 Shlvs
 - TS-49F-HC 29 1/2"x783/8"x541/8"L, 2 s/s Doors - 6 Shlvs
 - TS-72-HC 29 1/2"x783/8"x781/8"L, 3 s/s Doors - 9 Shlvs
 - TS-72F-HC 29 1/2"x783/8"x781/8"L, 3 s/s Doors - 9 Shlvs
- Additional models available.*



Spec Series, STR/STA/STG Series

Newly re-designed Spec Series uses environmentally friendly R290 hydrocarbon refrigerant with features that include:

- LED interior lighting.
 - Lifetime guaranteed bolt style door lock.
 - Lifetime guaranteed all metal working door handle.
 - Lifetime guaranteed external cam lift door hinges.
 - Four shelving kits available.
 - Exterior digital temperature display in either °F or °C.
 - Positive seal, self-closing door with 120° stay-open feature.
- Model STR1R-1G-HC shown.

Model Description

- STA1F-1S-HC Frzr., 3 Shelves, 27 1/2"Lx333/4"Dx773/4"H STA1F-2HS-HC 27 1/2"Lx333/4"Dx773/4"H 3 shelves STA1R-1G-HC 27 1/2"Lx333/4"Dx773/4"H 3 shelves STA1R-1HG/1HS-HC 27 1/2"Lx333/4"Dx773/4"H 3 shelves STA1R-1S-HC Refr., 3 Shelves, 27 1/2"Lx333/4"Dx773/4"H STA1R-2HG-HC 27 1/2"Lx333/4"Dx773/4"H 3 shelves *Additional models available.*



Glass Door Refrigerators (Slide Door)

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

Model Description

- GDM-33-HC-LD 295/8"x785/8"x391/2"L, 2 Doors - 8 Shelves
- GDM-45-HC-LD 295/8"x785/8"x511/8"L, 2 Doors - 8 Shelves
- GDM-47-HC-LD 295/8"x785/8"x541/8"L, 2 Doors - 8 Shelves
- GDM-69-HC-LD 295/8"x785/8"x781/8"L, 3 Doors - 12 Shelves
- GDM-37-HC-LD 295/8"x785/8"x431/2"L, 2 Doors - 8 Shelves
- GDM-41-HC-LD 295/8"x785/8"x471/8"L, 2 Doors - 8 Shelves
- GDM-41SL-HC-LD 241/8"x785/8"x471/8"L, 2 Doors - 8 Shelves
- GDM-47RL-LD 321/8"x785/8"x541/8"L, 2 fr / 2 bk Doors - 8 Shelves



Spec Series Top Mount Refrigerators/Freezers, STM Series

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

Model Description

- STM1F-1S-HC 27 1/2"Lx333/4"Dx78 1/4"H 3 Shelves
- STM1F-2HS 27 1/2"Lx333/4"Dx773/4"H 3 Shelves
- STM1R-1S-HC 27 1/2"Lx333/4"Dx773/4"H 3 Shelves
- STM1R-2HS-HC 27 1/2"Lx333/4"Dx773/4"H 3 Shelves
- STM2F-2S 525/8"Lx333/4"Dx773/4"H 6 Shelves
- STM2F-4HS 525/8"Lx333/4"Dx773/4"H 6 Shelves
- STM2R-2S-HC 525/8"Lx333/4"Dx773/4"H 6 Shelves
- STM2R-4HS-HC 525/8"Lx333/4"Dx773/4"H 6 Shelves





Specification Line®

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



Continental Refrigerator

Reach-Ins & Pass-Thrus

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

Model Description

- 1R Refrigerator, 1-Door
 - 2R Refrigerator, 2-Door
 - 3R Refrigerator, 3-Door
 - 1F Freezer, 1-Door
 - 2F Freezer, 2-Door
 - 3F Freezer, 3-Door
- Additional models available.*



CARE OF YOUR REFRIGERATION

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

How To Clean The Condenser

Disconnect the electrical power to the unit.

Remove the louvered grill.

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

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

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

Refrigeration Hints

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

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

Let hot items cool before placing them in the refrigerator.

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

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



Remote Refrigeration Systems

ColdZone delivers green refrigeration technologies that conserve energy and save costs. Enviro-Therm Remote Refrigeration Systems are specifically designed for foodservice and convenience store applications. These energy-efficient systems are engineered to dramatically reduce heat and noise typically associated with standard refrigeration equipment, and use ozone-friendly refrigerants that meet or exceed governmental guidelines. Units available from 1/2 HP up to 40 HP in both single circuit and multiple circuit racks.

AdvantEDGE™ Reach-Ins

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

Model Description

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



Model Description

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

Nova™ Reach-Ins

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





G-Series Pass-Thru Refrigerators

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

Model Description

- G11002P Single Glass Half-Door, Right-Left Hinge
 - G11003P Single Glass Half-Door, Right-Right Hinge
 - G11004P Single Glass Half-Door, Left-Right Hinge
 - G11005P Single Glass Half-Door, Left-Left Hinge
 - G11012P Single Glass Full Door, Right-Left Hinge
 - G11013P Single Glass Full Door, Right-Right Hinge
- Additional models available*



Uni-Pak Single Condensing Units

Uni-Pak air-cooled single condensing units provide a winning combination of high quality, increased flexibility, and efficiency for lower, long-term operating costs. These versatile units create a complete refrigeration solution for small to medium walk-ins when paired with ColdZone evaporator coils. In order to meet new EPA standards, ColdZone Uni-Paks utilize multiple approved refrigerants with low Global Warming Potential (GWP). Units available for immediate shipment in compressor horsepower's between 1/2 to 6 HP.



Reach-In Refrigerators/Freezers

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



Model Description

- ESR1 Refrigerator, 1 Door (Top Mount)
 - ESR2 Refrigerator, 1 Section, Half Door (Top Mount)
 - ESR2 Refrigerator, 2 Doors (Top Mount)
 - ESRH4 Refrigerator, 2 Section, Half Door (Top Mount)
 - ESWR2 Refrigerator, 2 Wide Doors (Top Mount)
 - ESR3 Refrigerator, 3 Doors (Top Mount)
 - ESF1 Freezer, 1 Door (Top Mount)
 - ESFH2 Freezer, 1 Section, Half Door (Top Mount)
- Additional models available*



R & A Series Refrigerators/Freezers

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

Model Description

- ALT332WUT-FHS Three Section Frzr. w/Full Length Doors
 - AHT132WUT-FHS One Section Refr. w/Full Length Doors
 - AHT232WUT-FHS Two Section Refr. w/Full Length Doors
 - AHT332WUT-FHS Three Section Refr. w/Full Length Doors
 - ALT132WUT-FHS One Section Frzr. w/Full Length Doors
 - ALT232WUT-FHS Two Section Frzr. w/Full Length Doors
- Additional models available.*



Merchandisers

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

Model Description

- EMGR10 1 Swing Door (10 c.f)
 - EMGR24 1 Swing Door (23 c.f)
 - EMGR33 2 Sliding Doors (33 c.f)
 - EMGR48 2 Sliding Doors (48 c.f)
 - EMGR69 3 Sliding Doors (48 c.f)
- Additional models available.*





Fusion Reach-In Refrigerators/Freezers

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

Model Description

MBR23-S Refrigerator, 1 Door
 MBR49-S Refrigerator, 2 Door
 MBR72-S Refrigerator, 3 Door
 MBF23-S Freezer, 1 Door
 MBF49-S Freezer, 2 Door
 MBF72-S Freezer, 3 Door
 Additional models available.



Refrigerators & Wine Reserves

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



Model Description

HD24RS S/S Refrigerator, 33°-39°F (18"D)
 HD24WS Wine Reserve (20 wine bottles), 40°-65°F (18"D)
 HD24RSG S/S Refrigerator w/Glass Doors, 33°-39°F (18"D)
 HD24WSG Wine Reserve w/Glass Doors (20 wine bottles), 40°-65°F (18"D)
 HC24RS S/S Refrigerator, 33°-39°F (24"D)
 HC24WS Wine Reserve (20 wine bottles), 40°-65°F (24"D)
 HC24GS S/S Refrigerator w/Glass Doors, 33°-39°F (24"D)
 HC24GSG Wine Reserve w/Glass Doors (20 wine bottles), 40°-65°F (24"D)
 HC48RS-SS 48", 2-Door Refrigerator, S/S
 HC48WS-SS 48", 2-Door Wine Reserve
 HC48RW-SS 48", 2-Door Dual Zone Refrigerator/Wine Reserve

Featured Chef

Jude D. Tauzin

Tony Chachere's
 Creole Foods
 Opelousas, LA



Pan Seared Redfish with Mixed Greens and a Louisiana Crawfish Vinaigrette

Yield: 4 servings

4 ea. Redfish filet- scaled-skin on (5oz.)
 2 tbsp. olive oil
 2 tbsp. Tony Chachere's Spice & Herb Seasoning

Drizzle the 2 tbsp. of olive oil into a large skillet on high heat. Once pan is hot, place in the seasoned Redfish and reduce heat to medium high. Allow fish to caramelize (about 2 minutes) then flip the fish and repeat the process. Place in oven and bake for 8 minutes. Remove fish from oven, and reserve for plating.

Warm Crawfish Vinaigrette:

1 tsp. butter
 1/2 lb. Louisiana Crawfish Tails
 1/2 tsp. Tony Chachere's More Spice Seasoning
 1 tbsp. Creole mustard
 2 oz. Rice Wine vinegar
 4 oz. olive oil

Place the sauté pan with butter on the stove over high heat. Add crawfish tails and toss occasionally until heated throughout. Season with Tony Chachere's, remove from heat and add the Creole mustard and the rice wine vinegar. Slowly add the olive oil to create an emulsion. (Reserve for plating)

For Service: Place a small handful of mixed greens on the plate, place a piece of Redfish on top of the greens and spoon over the crawfish. Garnish with your favorite tomatoes or fresh vegetables.



Dipping/Display Cabinets

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



Model Description

DD-26 26 1/2"W x 27 3/4"D x 50"H
 DD-46 26 1/2"W x 27 3/4"D x 50"H
 DD-66 69 1/4"W x 27 3/4"D x 50"H
 DD-88 90 3/4"W x 27 3/4"D x 50"H
 DD-26L 26 1/2"W x 27 3/4"D x 50"H (Low Glass)
 Additional models available.

Glass Door Refrigerators/Freezers (Counter-Top)

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



Model Description

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



MB MASTER-BILT
Refrigeration Solutions

Open Air Merchandisers

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

- LED canopy lighting for optimum product display. HOAM36 Horizontal, 36"Wx34"Dx46"H
 - Electronic controller systems for HOAM48 Horizontal, 48"Wx34"Dx46"H reliable performance. HOAM60 Horizontal, 60"Wx34"Dx46"H
 - Larger pack-out space than many models VOAM36-60 Vertical, 36"Wx34"Dx60"H of similar size. VOAM48-60 Vertical, 48"Wx34"Dx60"H
 - VOAM48-79 Vertical, 48"Wx34"Dx79"H
- Additional models available.*

BMG/BLG Plus Glass Door Merchandisers

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

Model Description

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

MB MASTER-BILT
Refrigeration Solutions



TRUE

Vertical Air Curtain Merchandisers

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

Model Description

- TAC-48-HC 30 1/8"Dx80 5/8"Hx48"L, 4 Shlvs
- TAC-36-LD 30 1/8"Dx80 5/8"Hx36"L, 4 Shlvs
- TAC-30-LD 30 1/8"Dx80 5/8"Hx30"L, 4 Shlvs
- TAC-30GS-LD Glass Side, 29 3/4"Dx30 3/8"Lx80 3/4"H, 4 Shlvs
- TAC-14GS-LD Glass Side, 32 1/8"Dx30 1/4"Lx56 3/8"H, 3 Shlvs
- TAC-72-LD 30 1/8"Dx81 7/8"Hx72"L, 8 Shlvs

REASONS TO USE GLASS MERCHANDISERS

- Products and key brands are in front of the customer.
- Promotes impulse buying, increasing product sales.
- Products and packages look their best because there are no broken packages.
- Consumers have easier access to products and have the option of self-service.
- See-through glass allows employees to stay on top of product inventory.

Visual Merchandisers

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

Model Description

- TVM-36SL-HC-SW01 36"Lx21"Dx55"H, 4 Shelves
- TVM-48SL-HC-SW01 47 1/8"Lx24 3/8"Dx78 3/4"H, 8 Shelves

TRUE





Impulse Refrigerated Self-Service Drop-In Counter Cases

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



Model Description

- D03616R 381/8"Lx283/4"Dx391/4"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out ref.
- DO4816R 501/8"Lx283/4"Dx391/4"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out ref.
- DOS3637R 381/8"Lx285/8"Dx603/4"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out refrigeration
- DOS4837R 501/8"Lx285/8"Dx603/4"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out refrigeration
- DOS3623R 381/8"Lx285/8"Dx463/4"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out refrigeration
- DOS4823R 501/8"Lx285/8"Dx463/4"H, Black Interior/Exterior, 2 Glass End panels, Breeze slide-out refrigeration

Oasis® Open Air Screen Merchandisers

Promote impulse sales with units designed to display a variety of grab 'n go products. Standard with Breeze-E (NSF Type II) with EnergyWise slide-out refrigeration system proven to reduce energy consumption and save up to \$1,000 annually in electricity costs. Designed to hold safe product temperatures in operating conditions of 80°F and 60% humidity. Full end panels with mirror interior, adjustable shelves, black interior, and a variety of exterior laminate choices. Model C057R shown.

Model Description

- C047R 471/4"Lx33"Dx793/4"H, 4 Non-Lighted Metal Shelves
- C035R 361/4"Lx325/8"Dx615/8"H, 2 Non-Lighted Metal Shelves
- C067R 711/4"Lx33"Dx793/4"H, 4 Non-Lighted Metal Shelves
- C045R 471/4"Lx325/8"Dx615/8"H, 2 Non-Lighted Metal Shelves
- C055R 591/4"Lx325/8"Dx615/8"H, 2 Non-Lighted Metal Shelves
- C057R 591/4"Lx33"Dx793/4"H, 4 Non-Lighted Metal Shelves
- C037R 361/4"Lx33"Dx793/4"H, 4 Non-Lighted Metal Shelves
- C065R 711/4"Lx325/8"Dx615/8"H, 2 Non-Lighted Metal Shelves



Oasis® BOX Air Screen Merchandisers

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

Model Description

- B32 Breeze Refrigeration (Type I), 24"Dx341/2"Lx823/8"H
- B42 Breeze Refrigeration (Type I), 24"Dx451/2"Lx823/8"H
- B62 Breeze Refrigeration (Type I), 24"Dx663/8"Lx823/8"H
- B82 Breeze Refrigeration (Type I), 24"Dx883/8"Lx821/2"H
- B3632 Breeze-E Refrigeration (Type II), 321/4"Dx365/8"Lx821/2"H
- B4732 Breeze-E Refrigeration (Type II), 321/4"Dx475/8"Lx821/2"H
- B7132 Breeze-E Refrigeration (Type II), 321/4"Dx715/8"Lx821/2"H
- B5932 Breeze-E Refrigeration (Type II), 321/4"Dx595/8"Lx821/2"H
- B8832 Breeze-E Refrigeration (Type II), 321/4"Dx883/8"Lx821/2"H



Harmony Narrow Depth Combination Cases

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

Model Description

- HMBC2 27"Lx341/4"Dx561/4"H, convertible baffle in non-divided top display
- HMBC3 39"Lx341/4"Dx561/4"H, convertible baffle in non-divided top display
- HMBC4 51"Lx341/4"Dx561/4"H, convertible baffle in divided top display
- HMBC5 627/8"Lx341/4"Dx561/4"H, convertible baffle in divided top display
- HMBC6 753/8"Lx341/4"Dx561/4"H, convertible baffle in divided top display



EFFECTIVE MERCHANDISING TIPS

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

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

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

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

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

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

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

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

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

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

Structural Concepts



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

Model Description
TDM-DC-36-GE/GE-W-W 361/4"Lx39"Dx491/8"H 3 Shelves
TDM-DC-48-GE/GE-W-W 481/4"Lx39"Dx491/8"H 3 Shelves
TDM-DC-59-GE/GE-W-W 591/4"Lx39"Dx491/8"H 3 Shelves
TDM-DC-77-GE/GE-W-W 771/4"Lx39"Dx491/8"H 3 Shelves
TDM-DC-36-GE/GE-S-S 361/4"Lx39"Dx491/8"H 3 Shelves
TDM-DC-48-GE/GE-S-S 481/4"Lx39"Dx491/8"H 3 Shelves



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



Model Description
TCGG-72-S-LD Deli S/S, 721/4"Lx351/4"Dx473/4"H, 2 Slide Doors-2 Shlvs
TCGG-36-LD Deli, 361/4"x351/4"x473/4", 2 Slide Doors-2 Shlvs
TCGG-48-LD Deli, 481/4"x351/4"x473/4", 2 Slide Doors-2 Shlvs
TCGG-60-LD Deli, 601/4"x351/4"x473/4", 2 Slide Doors-4 Shlvs
TCGG-72-LD Deli, 721/4"x351/4"x473/4", 2 Slide Doors-2 Shlvs
TCGG-36-S-LD Deli S/S, 361/4"x351/4"x473/4", 2 Slide Doors-2 Shlvs
TCGG-48-S-LD Deli S/S, 481/4"x351/4"x473/4", 2 Slide Doors-2 Shlvs
TCGG-60-S-LD Deli S/S, 601/4"x351/4"x473/4", 2 Slide Doors-4 Shlvs



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

Model Description
ITR4826-B18 48"x303/4"x44" Refrigerated Bakery/Deli Case
ITR4834-B18 48"x303/4"x52" Refrigerated Bakery/Deli Case
ITR4826 48"x30"x26" Refrigerated Drop-In Counter Case
ITD3634-B18 36"x303/4"x52" Non-Refrigerated Bakery/Deli Case
ITD4826 48"x30"x26" Non-Refrigerated Counter Case
ITD4834 48"x30"x34" Non-Refrigerated Counter Case
Additional models available.

FOODSERVICE REFRIGERATION

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

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

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

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

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

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

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

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

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



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

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



Refrigerated Self-Serve Merchandisers

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

Model Description

- RSSM360SC 36"x35 1/4"x60"
- RSSM460SC 47 1/4"x35 1/4"x60"
- RSSM560SC 59 1/4"x35 1/4"x60"
- RSSM660SC 71 1/4"x35 1/4"x60"
- RSSM378SC 36"x35 1/4"x78"
- RSSM478SC 47 1/4"x35 1/4"x78"



Service Top Over Refrigerated Self-Serve Cases

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



Model Description

- SSRVS3642 36"Lx34"Wx42"H (SS Deli)
- SSRVS042 50"Lx34"Wx42"H (SS Deli)
- SSRVS5942 59"Lx34"Wx42"H (SS Deli)
- SSRVS7742 77"Lx34"Wx42"H (SS Deli)
- SSRVS3633 36"Lx34"Wx33"H (SS Counter Case)
- SSRVS033 50"Lx34"Wx33"H (SS Counter Case)
- SSRVS5933 59"Lx34"Wx33"H (SS Counter Case)
- SSRVS7733 77"Lx34"Wx33"H (SS Counter Case)



'90 Bakers & Deli Cases

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

Model Description

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

Additional models available.

Featured Chef

Alyssa DeGreeff

St. Louis, MO
Duke Manufacturing

Cajun Crawfish Bake/Creamy Crawfish Soup

Cajun Crawfish Bake/Creamy Crawfish Soup Base:

- 8 oz. unsalted butter
- 5 green bell peppers (small dice) *For Bake, breadcrumb mixture:*
- 2 large yellow onions (small dice) 1/2 cup bread crumbs
- 4 garlic cloves (minced) 1/2 cup finely grated Mozzarella
- 1 lb. cream cheese 1 tbsp. finely chopped flat leaf parsley
- 1 lb. crawfish tails *For Soup:*
- Chili powder to taste 1 qt. chicken stock
- Cayenne pepper to taste 1 tsp. Gumbo File
- Salt and pepper to taste 1 tbsp. finely chopped flat leaf parsley

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

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

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



Convertible Refrigerated Self-Serve Merchandiser

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

Model Description

- SSRC3652 36"x34"x52"
- SSRC5052 50"x34"x52"
- SSRC5952 59"x34"x52"
- SSRC7752 77"x34"x52"





Pizza Prep Tables

Whether your prep consists of pizzas, salads, or sandwiches, True has the equipment for you. By selecting the right unit, you can decrease your labor costs and increase productivity by keeping staff in the same vicinity as the prep area. Insulated lid keeps pans cold and locks in freshness when not in use. Features a 191/2" polyethylene cutting board and a refrigerated pan rail with 6"D clear polycarbonate insert pans. Choose from a variety of sizes and configurations. Model TPP67 shown.



Model Description

- TPP-44 441/2"L, 1 Door-2 Shelves, 6 Pan Cap.
- TPP-67 671/2"L, 2 Door-4 Shelves, 9 Pan Cap.
- TPP-67D-2 671/2"L, 1 Door-2 Shelves, 2 Drawer, 9 Pan Cap.
- TPP-67D-4 671/2"L, 4 Drawer, 9 Pan Cap.
- TPP-93 931/2"L, 3 Door-6 Shelves, 12 Pan Cap.
- TPP-93D-6 931/2"L, 6 Drawer, 12 Pan Cap.
- TPP-44D-2 441/2"L, 2 Drawer, 6 Pan Cap.

Additional models available.



Sandwich/Salad Prep Tables

Stainless steel foam insulated lid and cover keeps pan temperatures colder, locks in freshness, and minimizes condensation. Oversized, environmentally friendly, forced-air refrigeration system holds 33°F to 41°F. Complies with and listed under ANSI/NSF. Stainless steel front, top, and ends. NSF white polyethylene 113/2"Dx1/2" removable cutting board. Height doesn't include 61/4" for casters. Model TSSU-48-12-HC shown.

Model Description TSSU-27-08-HC

- 301/8"Dx363/4"HX275/8"L,
- 1 Door-2 Shlvs
- TSSU-48-12-HC 301/8"Dx363/4"HX483/8"L,
- 2 Door-4 Shlvs
- TSSU-60-16-HC 301/8"Dx363/4"HX603/8"L,
- 2 Door-4 Shlvs
- TSSU-72-18 301/8"Dx363/4"HX723/8"L,
- 3 Door-6 Shlvs
- TSSU-27-08D-2-HC 301/8"Dx363/4"HX275/8"L,
- 2 Drawer
- TSSU-36-08 301/8"Dx363/4"HX363/8"L,
- 2 Door-4 Shlvs
- TSSU-48-08-HC 301/8"Dx363/4"HX483/8"L,
- 2 Door-4 Shlvs

Additional models available.



Food Prep Units

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



Model Description

- TFP-32-12M-D-2 2 Drawer, 12-pan, 321/8"Lx311/2"Dx453/4"H
- TFP-48-18M-D-4 4 Drawer, 18-pan, 481/8"Lx311/2"Dx453/4"H
- TFP-64-24M-D-4 4 Drawer, 24-pan, 641/8"Lx311/2"Dx453/4"H
- TFP-72-30M 3 Door, 6 Shelves, 30-pan, 721/8"Lx311/2"Dx453/4"H
- TFP-72-30M-D-6 6 Drawer, 30-pan, 721/8"Lx311/2"Dx453/4"H
- TFP-32-12M 1 Door, 2 Shelves, 12-pan, 321/8"Lx311/2"Dx453/4"H
- TFP-48-18M 2 Door, 4 Shelves, 18-pan, 481/8"Lx311/2"Dx453/4"H
- TFP-64-24M 2 Door, 4 Shelves, 24-pans, 641/8"Lx311/2"Dx453/4"H



CPA Pizza Prep Tables

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

Model Description

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



Sandwich/Salad Prep Tables

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

Model Description

- SW27-8 Standard, 271/2"x 319/16"x421/4"
- SW32-8 Standard, 32"x 319/16"x421/4"
- SW36-8 Standard, 36"x 319/16"x421/4"
- SW36-10 Standard, 36"x 319/16"x421/4"
- SW48-8 Standard, 48"x 319/16"x421/4"
- SW48-10 Standard, 48"x 319/16"x421/4"

Additional models available.





Pizza/Cold Prep Tables

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

Model Description

FPTM2-80 2-Door, 651/8"Wx311/2"Dx441/8"H
 FPTM3-80 3-Door, 881/4"Wx311/2"Dx441/8"H
 GPZ165 1-Door, 653/8"Wx311/2"Dx441/8"H
 GPZ165A 1-Door, 653/8"Wx311/2"Dx441/8"H
 GPZ166 2-Door, 653/8"Wx311/2"Dx441/8"H
 GPZ166A 2-Door, 653/8"Wx311/2"Dx441/8"H
Additional models available.



Coolscapes™ Worktables

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

Model Description

GUR24P-S Undercounter/Worktable Refrigerator, 24"Lx311/2"Dx36"H, S/S Door
 GUR27P-S Undercounter/Worktable Refrigerator, 27"Lx311/2"Dx36"H, S/S Door
 GUR32P-S Undercounter/Worktable Refrigerator, 32"Lx311/2"Dx36"H, S/S Door
 GUR48P-S Undercounter/Worktable Refrigerator, 48"Lx311/2"Dx36"H, S/S Door
 GUF27P-S Undercounter/Worktable Freezer, 27"Lx 311/2"Dx36"H, S/S Door
 GUF32P-S Undercounter/Worktable Freezer, 32"Lx 311/2"Dx36"H, S/S Door
Additional models available.



4400 Series Front-Breathing Refrigerators, Mega Top

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

Model Description

4427N-9M Single-section, 27"W, (1) door, (9) 1/6 size plastic pans
 4432N-12M Single-section, 32"W, (1) door, (12) 1/6 size plastic pans
 4448N-18M Two-section, 48"W, (2) doors, (18) 1/6 size plastic pan
 4460N-12M Two-section, 60"W, (2) doors, (12) 1/6 size plastic pans
 4460N-18M Two-section, 60"W, (2) doors, (18) 1/6 size plastic pans
 4460N-24M Two-section, 60"W, (2) doors, (24) 1/6 size plastic pans
 4464N-12M Two-section, 64"W, (2) doors, (12) 1/6 size plastic pans
Additional models available.

A FEW PREP TABLE FACTS

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

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

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

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



Sandwich/Salad Prep Tables

Increase prep line productivity with the dependable EP Series. Overshelf-compatible, 16-gauge stainless steel top lid and hood. Removable 121/4" deep cutting board and polycarbonate pans for easy cleaning. 21/2" thick insulation finished in stainless steel interior and exterior with galvanized steel back. Dial thermostat range from 32°F to 42°F for back mount. Digital controls from 33°F to 54°F for side mount. Time initiated and terminated defrost.

Model Description

EPR1 Sandwich / Salad Prep, 1 Door, 355/8" (Side Mount)
 EPR2 Sandwich / Salad Prep Table, 2 Doors, 47 1/2" (Side Mount)
 EPBR1 Mega Top Sandwich / Salad Prep Table, 1 Door, 273/4" (Back Mount)
 EPBSR2 Mega Top Sandwich / Salad Prep Table, 2 Doors, 355/8" (Back Mount)
 EOTP1 Open Top Prep. Table, 1 Door, 273/4" (Back Mount)
 EOTPS2 Open Top Prep. Table, 2 Doors, 355/8" (Back Mount)
 EPPR1 Pizza Prep Table, 2 Doors, 355/8" (Side Mount)
 EPPSR2 Pizza Prep Table, 2 Doors, 591/8" (Side Mount)
Additional models available.



Compact Undercounter Refrigerators, Freezers & Prep Tables

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



Model Description

- UHT27-L Refr 27" (Left)UST276-R Prep 27"W, Hinged Right, Holds 6 Pans (included)
- UHT48-LR Refr 48" (Left/Right)UST276-L Prep 27"W, Hinged Left, Holds 6 Pans (included)
- UHT60-LR Refr 60" (Left/Right)UST279-R Prep 27"W, Hinged Right, Holds 9 Pans (included) (6"D pans only in front row)
- ULT27-L Frzr 27" (Left)UST279-L Prep 27"W, Hinged Left, Holds 9 Pans (included) (6"D pans only in front row)
- ULT48-LR Frzr 48" (Left/Right)UST328-R Prep 32"W, Hinged Right, Holds 8 Pans (included)
- ULT60-LR Frzr 60" (Left/Right)UST328-L Prep 32"W, Hinged Left, Holds 8 Pans (included)
- UHT27-R Refr 27" (Right)Additional models available.
- ULT27-R Frzr 27" (Right)



Glycol Prep Tables

TRUSTED.

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

Model Description

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



AdvantEdge™ Food Preparation Tables

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

Model Description

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



8000N Series Raised Rail Preparation Tables

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

Model Description

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

9000K Refrigerated Sandwich/Saladtop Series

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

Model Description

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



Blast Chillers w/Epicon Visual Interface

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



Model Description

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



Blast Chillers & Shock Freezers

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

Model Description

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

WHY DO YOU NEED A BLAST CHILLER?

- Peace of Mind** – Knowing that you have properly chilled your hot food through the danger zone and are in full compliance with the FoodSafe practices of HACCP.
- Food Quality** – Blast chilling maintains food texture, flavor and appearance. Your customers can count on the same great taste every time.
- Wider Menu/Greater Choices** – Increase your profitability by adding new menu items.
- Less Shrinkage** – Increase the yield of your prepared foods by not losing out to normal moisture loss through evaporation during slow cooling.
- Less Waste** – Finish chilled entrees as needed. Take away the risk of over-preparing and discarding good (profitable) product.
- Time & Labor Savings** – Prepare foods when you want to; when the staff is available; and when the pace best suits your creative juices without the normal hustle and bustle of a busy kitchen. Cook now, blast chill and finish later.
- Improved Shelf Life** – Capture that seasonal or special bulk buy opportunity and blast chill for a few extra days or shock freeze to stock up for the winter.



Blast Chillers

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



cleaning.

Model Description

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



Blast Chillers & Shock Freezers

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

Model Description

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



Refrigerator/Freezer Worktops

An exceptional combination of refrigeration units that provide a functional work surface for easy preparation. Stainless fronts, tops and sides, castors, and self-closing doors. One-piece reinforced stainless steel back splash prevents food and bacteria entrapment. Height doesn't include 61/4" for casters. Model TWT-48-HC shown.

Model Description

- TWT-27-HC 301/8"Dx333/8"Hx275/8"L, 1 Door, 2 Shlvs
- TWT-27F-HC 301/8"Dx333/8"Hx275/8"L, 1 Door, 2 Shlvs
- TWT-36 301/8"Dx333/8"Hx363/8"L, 2 Door, 4 Shlvs
- TWT-48-HC 301/8"Dx333/8"Hx483/8"L, 2 Door, 4 Shlvs
- TWT-48F-HC 301/8"Dx333/8"Hx483/8"L, 2 Door, 4 Shlvs
- TWT-60-HC 301/8"Dx333/8"Hx603/8"L, 2 Door, 4 Shlvs
- TWT-60F 301/8"Dx333/8"Hx603/8"L, 2 Door, 4 Shlvs
- TWT-72 301/8"Dx333/8"Hx723/8"L, 3 Door, 6 Shlvs



ServSafe Training and Certification is a must for all foodservice professionals.

The National Restaurant Association's ServSafe Food Protection Manager Course and certification is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

The ServSafe® curriculum teaches:

- The importance of food safety for customers and operators
- Good personal hygiene for food handlers and servers
- Time and temperature controls that help protect food
- How to prevent cross-contamination in foodservice operations
- Proper cleaning and sanitizing for foodservice operations
- Safe food preparation practices
- How to properly receive and store foods
- Safe methods of thawing, cooking, cooling and reheating food
- Food safety regulations
- Pest control for foodservice operations



Chef Bases

The ECB Series is uniquely designed to eliminate heat-induced distortion of the worktop surface caused by prolonged exposure to mounted cooking equipment. Heat resistant drawer gaskets will never warp. Stainless steel corner guards secure mounted cooking equipment. 21/2" thick insulation finished in stainless steel interior and exterior, with galvanized steel back. Digital controls from 33° to 54°F. Time initiated and terminated defrost. Model ECB48D2 shown.

Model Description

- ECB36D2 2 Drawer, 363/8"ECB82D4 4 Drawer, 823/8"
- ECB48D2 2 Drawer, 483/8"ECB82-84D4 4 Drawer, 84"
- ECB52D2 2 Drawer, 517/8" ECB82-86D4 4 Drawer, 861/4"
- ECB52-60D2 2 Drawer, 60" ECB96D4 4 Drawer, 951/2"
- ECB72D4 4 Drawer, 723/8"



Undercounters

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

Model Description

- ETR1 Refrigerator, 1 Door, 355/8" (Side Mount)
 - ETR2 Refrigerator, 2 Doors, 471/2" (Side Mount)
 - ETWR2 Refrigerator, 2 Wide Doors, 591/4" (Side Mount)
 - ETR3 Refrigerator, 3 Doors, 711/8" (Side Mount)
 - ETF1 Freezer, 1 Door, 355/8" (Side Mount)
 - ETF2 Freezer, 2 Doors, 471/2" (Side Mount)
 - ETWF2 Freezer, 2 Wide Doors, 591/4" (Side Mount)
- Additional models available.*



FX Series Refrigeration

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

Model Description

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



Griddlestands

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

Model Description

- DL36G Refrigerator, 36", 2 Drawer
 - DL48G Refrigerator, 48", 2 Drawer
 - DL60G Refrigerator, 60", 2 Drawer
 - DL72G Refrigerator, 72", 4 Drawer
 - DL84G Refrigerator, 84", 4 Drawer
 - DL96G Refrigerator, 96", 4 Drawer
 - DL108G Refrigerator, 108", 6 Drawer
- Additional models available.*



TUC-Series Undercounter Refrigerators/ Freezers

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

Model Description

- TUC-24-HC Refr., 24" L x 24 3/4" D x 32 5/8" H, 1 Solid Door, 2 Shelves
 - TUC-27-HC Refr., 27 5/8" L x 30 1/8" D x 29 3/4" H, 1 Solid Door, 2 Shelves
 - TUC-36 Refr., 36 3/8" L x 30 1/8" D x 29 3/4" H, 2 Solid Door, 4 Shelves
 - TUC-48-HC Refr., 48 3/8" L x 30 1/8" D x 29 3/4" H, 2 Solid Door, 4 Shelves
 - TUC-60-HC Refr., 60 3/8" L x 30 1/8" D x 29 3/4" H, 2 Solid Door, 4 Shelves
 - TUC-72-HC Refr., 72 3/8" L x 30 1/8" D x 29 3/4" H, 3 Solid Door, 6 Shelves
 - TUC-27D-2-HC Refr., 27 5/8" L x 30 1/8" D x 29 3/4" H, 2 Drawers
- Additional models available.*



Chef Bases

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

Model Description

- TRCB-52 32 1/8" x 20 3/8" x 51 7/8" L, 2 Drawers
- TRCB-79 30 1/2" x 20 3/8" x 79 1/4" L, 4 Drawers
- TRCB-79-86 30 1/2" x 20 3/8" x 86 1/4" L, 4 Drawers
- TRCB-110 30 1/2" x 20 3/8" x 110" L, 6 Drawers
- TRCB-82 32 1/8" x 20 3/8" x 82 3/8" L, 4 Drawers
- TRCB-72 32 1/8" x 20 3/8" x 72 3/8" L, 4 Drawers



Milk Coolers

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

Model Description

- TMC-58-HC Holds 16 Crates, 33" x 41 5/8" x 58" L, 2 Door
 - TMC-49-S-HC Holds 12 Crates, 33" x 41 5/8" x 49" L, 2 Door
 - TMC-49-HC Holds 12 Crates, 33" x 41 5/8" x 49" L, 2 Door
 - TMC-58-S-HC Holds 16 Crates, 33" x 41 5/8" x 58" L, 2 Door
 - TMC-34-HC Holds 8 Crates, 33" x 41 5/8" x 34" L, 2 Door
 - TMC-34-S-HC Holds 8 Crates, 33" x 41 5/8" x 34" L, 2 Door
- Additional models available.*



TRUSTED.

TE Series Refrigerated Equipment Stands

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

Model Description

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



Low Profile Refrigerated Equipment Stands

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

warranty. Model F2952C shown.

Model Description

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



2000 Series Refrigerated Equipment Stands

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

Model Description

- Z0048SC 48" w/(2) 27" Drawers (4"D pans)
- Z0072SC 72" w/(4) 27" Drawers (4"D pans)
- Z0105SC 105" w/(6) 27" Drawers (4"D pans)



**Vertical Batch
Countertop Gelato Freezers**

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

Model Description

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



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

Stoelting's complete line of frozen treat Solutions
is supported by the Stoelting White Glove Service Network



F231 Soft Serve Twin Twist Floor Machine

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

Model Description

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



TRUSTED.



Milk Coolers

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

Model Description

RMC34S4 8 Crate, Single Access, 4" Casters
RMC34S6 8 Crate, Single Access, 6" Casters
RMC34D4 8 Crate, Double Access, 4" Casters
RMC34D6 8 Crate, Double Access, 6" Casters
RMC49S4 12 Crate, Single Access, 4" Casters
RMC49S6 12 Crate, Single Access, 6" Casters
Additional models available.



NOVA™ Milk Coolers

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

Model Description

AR1225SS/0-A Open Front, 12 case cap.
AR1625SS/0-A Open Front, 16 case cap.
AR0825SS/0-A Open Front, 8 case cap.
AR0845SS/0-A Dual Access, 8 case cap.
AR1245SS/0-A Dual Access, 12 case cap.
AR1645SS/0-A Dual Access, 16 case cap.



Milk Coolers

Cold Wall Milk Coolers available in single or dual access. Features include:

- Performance-rated refrigeration systems
- Stainless steel top, lid, and door with stainless steel reinforced floor
- Doors with locks and snap-in gaskets
- Heavy-duty, epoxy-coated steel wire floor racks
- 5" swivel, heavy-duty locking casters
- Easily serviceable rear-mounted compressor
- 33" depth x 41½" height

Model Description

MC3-SCW Single, 34" x 33" x 41 1/2"
MC4-SCW Single, 49" x 33" x 41 1/2"
MC5-SCW Single, 58" x 33" x 41 1/2"
MC3-DCW Dual, 34" x 33" x 41 1/2"
MC4-DCW Dual, 49" x 33" x 41 1/2"
MC5-DCW Dual, 58" x 33" x 41 1/2"
Additional models available.

Scotsman®

Prodigy Undercounter Cube Ice Machines

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

Model Description

CU1526MA-1A 150 lb Air, 115V, Medium Cube
 CU1526SA-1A 150 lb Air, 115V, Small Cube
 CU2026MA-1A 200 lb Air, 115V, Medium Cube
 CU2026SA-1A 200 lb Air, 115V, Small Cube
 CU3030MA-1A 250 lb Air, 115V, Medium Cube
 CU3030SA-1A 250 lb Air, 115V, Small Cube
Additional models available.



Scotsman®

Self-Contained Undercounter Flake Ice Machines

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

Model Description

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



Scotsman®

Essential ICE™ Undercounter Ice Maker

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

Three sizes to choose from:

- CU0415—15"W produces 58 lbs. per day; stores 36 lbs.
- CU0715—15"W produces 80 lbs. per day; stores 36 lbs.
- CU0920—20"W produces 100 lbs. per day; stores 58 lbs.



Scotsman®

Modular Ice Storage Bins

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

Model Description

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

Scotsman®

Prodigy Plus Nugget Modular Ice Machine

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

Model Description

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





Prodigy Plus® Modular Cube Ice Machines

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

Model Description

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



IceValet® Hotel Dispensers

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

Model Description

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



FOODSERVICE ICE MACHINES

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

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

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

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

THE ICE MACHINE CONDENSER QUESTION

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

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



Ice Kube Machines

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

Model Description

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



Meridian™ Ice & Water Dispensers

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

Model Description

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





Ice-O-Matic
Ice. Pure and Simple

Self-Contained Cube Ice Machines

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

Model Description

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



Ice-O-Matic
Ice. Pure and Simple

MFI Series Modular Flake ICE Machines

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

Model Description

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

THE ROLES OF ICE IN A FOODSERVICE OPERATION

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

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

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

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

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

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

Ice-O-Matic
Ice. Pure and Simple

Hotel Dispensers

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



Model Description

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



Ice-O-Matic
Ice. Pure and Simple

Pearl Ice® Ice Makers

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

Model Description

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



Elevation Series™

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

Model Description

- CIM0330HA 301/4"W, 295 lbs.-use bin B40PS
- CIM0320HA 221/4"W, 295 lbs.-use bin B42PS
- CIM0430HA 301/4"W, 435 lbs.-use bin B40PS
- CIM0530HA 301/4"W, 520 lbs.-use bin B40PS
- CIM0530HR 301/4"W, 525 lbs.-use bin B40PS
- CIM0520HA 221/4"W, 520 lbs.-use bin B42PS
- CIM0636HA 301/4"W, 600 lbs.-use bin B55PS
- CIM0636HR 301/4"W, 615 lbs., Remote, Energy Star (condenser sold separately)



Indigo® NXT Ice Machines

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

Model Description

- IBT-1020C 22" air, 14"Dx301/2"H, 1150 lb/24 hrs at 70°/50°, half-dice cubes, CVD Technology (for remote refrigeration)
 - IYT-0420A 22" air, 241/2"Dx211/2"H, 460 lb/24 hrs at 70°/50°, half-dice cubes R410A, ENERGY STAR®
 - IDT-0500N 30" air, 24"Dx211/2"H, 510 lb/24 hrs at 70°/50°, dice cubes, R410 refrigerant (for remote refrigeration)
 - IYT-0500W 30" water, 24"Dx211/2"H, 535 lb/24 hrs at 70°/50°, half-dice cubes, R410 refrigerant
- Additional models available.*



D-Style Ice Storage Bins

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

Model Description

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



Pearl® Undercounter Ice Maker

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



Slope Front Storage Bins

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

Model Description

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

WHAT MAKES FOR AN EASY CLEANING PROCESS?
Ask yourself the following questions...

- How many steps does it take to get to the food zone?
- Are special tools required?
- Are parts, like the water trough, removable so they can be easily cleaned in a sink?
- Are the components light colored so you can spot mold growth?
- Can you see the evaporator surfaces to confirm that lime and scale are not building up?
- Is the water pump easily accessible and removable to clean any buildup of scale, lime, or sediment?



Flake Ice Machines

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



Model Description

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



Nugget Ice Machines

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

Model Description

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



Hotel Ice Dispensers

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

Model Description

- SPA160-161 120 lb. stor., 22"Wx31"Dx43"H, 115V
- SPA160-261 120 lb. stor., 22"Wx31"Dx43"H, 208-230V
- SPA310-161 120 lb. stor., 30"Wx32"Dx601/2"H, 115V
- SPA310-261 120 lb. stor., 30"Wx32"Dx601/2"H, 208-230V



F-Style Large Capacity Ice Storage Bins

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

Model Description

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



NEO™ Ice Machines

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

Model Description

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



CNF Series Countertop Nugget Ice Maker & Dispenser

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

Model Description

- CNF0201A-161L 35"Hx161/4"Wx24"D, 10 lb. bin cap., lever activated
- CNF0201A-161 35"Hx161/4"Wx24"D, 10 lb. bin cap., sensor activated
- CNF0202A-161L 42"Hx161/4"Wx24"D, 20 lb. bin cap., lever activated
- CNF0202A-161 42"Hx161/4"Wx24"D, 20 lb. bin cap., sensor activated



EZH20® Bottle Filling Stations

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



DUO-PAK Multi-Circuit Condensing Unit

Performs the function of 2 condensing units! Replaces either a 95M (1HP) or 70M (3/4HP) condensing unit and a 199L (2HP) or 149L (11/2HP) condensing unit. Supplies refrigeration to both a walk-in cooler and a freezer. Available as PCL (pre-charged with refrigerant and up to 40' of pre-charged lines provided) or PR (pre-assembled remote system shipped with nitrogen holding charge). Liquid line sight glass. Energy efficient PSC fan motors. Two 14" fan blades. ETL listed to UL Standard 1995.



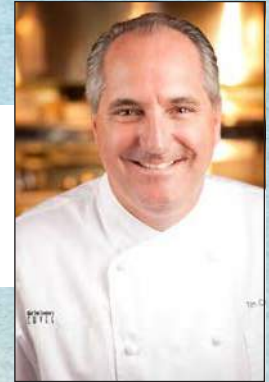
"M" Series Strip Doors

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

Featured Chef

Tim Creehan

Cuvee 30A
Inlet Beach, FL



Signature Smoked Tomato and Shrimp Soup

- 2 yellow onions 1 1/2 quarts chicken stock
- 4 tomatoes 1/4 cup sugar
- 1/3 lb. chopped bacon
- 2 cups heavy cream
- 1/4 cup chopped garlic
- 3 cups canned Italian plum tomatoes
- 3 cups tomato sauce or puree 4 cup parsley or chive stems
- 1 lb. steamed 70-90 count shrimp
- 1/2 cup tomato paste salt and black pepper to taste
- 2 canned chipotle peppers in adobo

Sprinkle a smoker with soaked hickory chips and preheat. Cut the onions in half and place them and the whole tomatoes on the smoker rack. Smoke over low heat for 30 minutes. Allow to cool and chop. Saute the bacon in a heavy soup pot. Add the onions, tomatoes and garlic. Cook for 15 minutes, stirring occasionally. Add the next 6 ingredients and mix well. Simmer for 20 minutes. Process mixture in batches in a blender or food processor until smooth. Combine the mixture in the soup pot; stir in the cream. Season with salt and pepper and heat to serving temperature. Ladle the soup into bowls and top with steamed shrimp and chopped parsley or chive stems.



Multi-Pak

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

Model Description

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



Walk-In Refrigerators & Freezers

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



ArcticFox WiFi™ Total Cooling Control

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



Polar-Pak® System

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



Quick Ship Coolers & Freezers

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



Air Shield

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



CONSERVING ELECTRICITY WITH YOUR WALK-IN

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

1. Use proper operating temperature: Many users set thermostats lower than necessary, causing a waste of electricity. If in doubt about proper temperatures, contact your dealer.
2. Organize stored products for fewest door openings: Infrequent, short openings minimize cold air loss. Don't prop doors open.
3. Keep cooking coils clear of stored product.
4. Turn off inside lights when the walk-in is unoccupied: Lights consume electricity and generate heat.
5. Eliminate unnecessary packaging material: These materials retard product cooling and increase electricity use.
6. Leave air space between stored products.
7. Cool hot foods to room temperature before placing them in the walk-in: Most foods can be cooled to room temperature before being placed in the cooler or freezer. If in doubt, check with local health officials.
8. Use proper defrost cycles in freezers: Two defrost cycles are required for normal use. If excessive frost forms on coils, call for service.
9. Keep compressors clean: Dirt, leaves, paper and other matter on the compressor increase electricity use. Vacuum the compressor regularly.



Walk-In Freezers & Coolers

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



Refrigeration Systems

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

Contact us for additional information.



Kold Locker™

Fineline™



Walk-ins

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



Fast-Trak™



Quick Ship Walk-Ins

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



RECOMMENDED STORAGE FOR REFRIGERATED FOODS

Maximum Storage Maximum Food Temp °F Storage Period

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

RECOMMENDED STORAGE FOR FROZEN FOODS

Maximum Storage Frozen Food Period at 0°F

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



1-Pcs Outdoor Walk-in

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



Walk-Ins

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



Refrigerated Trailers

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



Quick Ship Walk-ins

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



Refurbishment Services

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





BEVERAGE EQUIPMENT

Coffee Brewers

Blenders

Bar Coolers

Glass Washers

Portable Bars



Coffee Percolators & Brewer

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

Model Description

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



Pour-Over Coffee Brewers

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

Model Description

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



Foodservice Coffee Makers

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

Model Description

- 5800TRF 101-Cup, Aluminum Urn
 - 58055RF 55-Cup, Aluminum Urn
 - 43536F 36-Cup Classic Urn
 - 13500F 55-Cup Classic Urn
 - 33600F 100-Cup Classic Urn
 - 13550F 55-Cup, S/S Traditional Coffee Maker
 - 54160F 60-Cup, S/S Contemporary Coffee Maker
- Additional models available.*



Hot Water Dispenser

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



Citrus Juicers

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

Model Description

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



Commercial Juice Presses & Citrus Squeezers

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

Model Description

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



Bar Blenders

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

Model Description

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



Spindle Drink Mixer

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

Model Description

HMD200 Single Spindle
HMD400 Triple Spindle



Fury™ and Tempest™ High Performance Beverage Blenders

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

Model Description

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



Eclipse® Blender

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

Model Description

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



Tango Blenders

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



Xtreme Hi-Power Blenders

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



Model Description

MX1000TX Blender w/Raptor 64 oz. BPA-Free Container
MX1050TX Blender w/Raptor 64 oz. BPA-Free Container, Elec. Keypad
MX1100TX Blender w/Timer & Raptor 64 oz. BPA-Free Container, Elec. Keypad
MX1000XTS Blender w/Timer & 64 oz. S/S Container, Elec. Keypad
MX1050XTS Blender w/64 oz. S/S Container, Elec. Keypad
MX1100XTS Blender w/Timer & 64 oz. S/S Container, Elec. Keypad
Additional models available.



Electric Glass Washers & Accessories

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

Model Description

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



Glass Polisher

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



The REDHEAD Electric Glass Washer

Removes stains on glass surface. Features that you can rely on include quick and easy installation, heavy duty construction, and a powerful 1/3 HP motor. Comes complete with four 7" brushes and one 83/4" center brush. 115V, 4/3 amps. CE. Model GW-120



CLEAN GLASSES RAISE PROFITS

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



Delta Glass Washers

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



Glasswashers

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

Model Description

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



Glass Chillers

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

Model Description

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





Dual Zone Self-Contained Wine Centers

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



Concessionaire Beer Dispensers

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

Model Description

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

AdvantEDGE™ Back Bar Refrigerators

Keep it cool with back bar refrigerators from Nor-Lake. Shallow depth refrigerators complement the standard size models but in a smaller footprint of 24" in depth versus the standard 27 1/8"D. Available with solid or glass doors, interior LED lights, and are NSF approved for bottled and canned products. Stainless steel top/floor and black vinyl coated exterior front, sides, and back, galvanized steel interior. 3-year parts & labor, 5-year compressor warranty. Model NLBB60N shown.



Model Description

- NLBB59 59"W Solid Doors
 - NLBB69 69"W Solid Doors
 - NLBB79 79"W Solid Doors
 - NLBB95 95"W Solid Doors
 - NLBB59G 59"W Glass Doors
 - NLBB69G 69"W Glass Doors
- Additional models available.*



Keg Coolers

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

Model Description

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



Back Bar Coolers

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

Model Description

- BBC24 24"x311/8"x381/2"
 - BBC50 50"x291/4"x363/4"
 - BBC59 59"x291/4"x363/4"
 - BBC69 69"x291/4"x363/4"
 - BBC79 79"x291/4"x363/4"
 - BBC90 90"x291/4"x363/4"
- Additional models available.*



Direct Draw Beer Dispensers

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

Model Description

TDD-1-HC 31 1/4" x 39 3/4" x 23 1/2" L, 1 Door
 TDD-2 27 1/8" x 37" x 58 7/8" L, 2 Door
 TDD-3-HC 27 1/8" x 37" x 69 1/8" L, 3 Door
 TDD-4 27 1/8" x 37" x 90 3/8" L, 4 Door

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



Back Bar Equipment

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

Model Description

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

Additional models available.



Back Bar Coolers

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

Model Description

TBB-2 27 3/4" x 37" x 58 7/8" L, 2 Doors, 4 Shlvs Cap.: 88 6-pks
 TBB-3 27 3/4" x 37" x 69 1/8" L, 2 Doors, 4 Shlvs Cap.: 112 6-pks
 TBB-4 27 3/4" x 37" x 90 3/8" L, 3 Doors, 6 Shlvs Cap.: 152 6-pks
 TBB-24-48 24 1/2" x 35 5/8" x 49 1/8" L, 2 Doors, 4 Shlvs Cap.: 48 6-pks
 TBB-24-60 24 1/2" x 35 5/8" x 61 1/8" L, 2 Doors, 4 Shlvs Cap.: 72 6-pks



Horizontal Bottle Coolers

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

TD-50-18 sh own. **Capacity (Cases)**

Model Description 12 oz. Btls 12 oz. Cans

TD-36-12 26 5/8" x 33 3/8" x 36 3/4" L, 2 bin dividers 11 14 1/2
 TD-36-12-S 26 5/8" x 33 3/8" x 36 3/4" L, 2 bin dividers 11 14 1/2
 TD-50-18 26 5/8" x 33 3/8" x 49 5/8" L, 3 bin dividers 16 1/2 24
 TD-50-18-S 26 5/8" x 33 3/8" x 49 5/8" L, 3 bin dividers 16 1/2 24
 TD-65-24 26 5/8" x 33 3/8" x 64 5/8" L, 4 bin dividers 22 32 1/2
 TD-65-24-S 26 5/8" x 33 3/8" x 64 5/8" L, 4 bin dividers 22 32 1/2

Additional models available.



Underbar Basics™

Underbar Basics™ Equipment

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

Model Description

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



Ice Bins

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

Model Description

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



Blender/Dump Sink

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

Model Description

- 18-12BD 12"
- 18-18BD 18"



Underbar Equipment

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



Royal Series Slide Top Bottle Coolers

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

Model BC48-BG shown.

Model Description Cap. (12 oz. Btls.)

- BC24-BG Black Vinyl Ext., 2 ft. w/2 divider racks 5
 - BC24-SS Stainless Steel Ext., 2 ft. w/2 divider racks 5
 - BC48-BG Black Vinyl Ext., 4 ft. w/2 divider racks 14.5
 - BC48-SS Stainless Steel Ext., 4 ft. w/2 divider racks 14.5
 - BC72-BG Black Vinyl Ext., 6 ft. w/3 divider racks 25.5
 - BC96-BG Black Vinyl Ext., 8 ft. w/4 divider racks 35.5
- Additional models available.*



Underbar Sinks

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

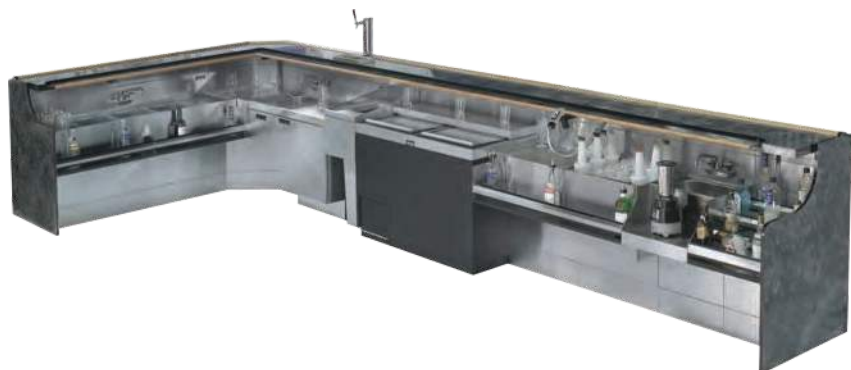
Model Description

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



Closed Glass Storage

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





Cambar®
Portable

CAMBRO
TRUSTED FOR GENERATIONS™

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

Model Description

Bar540DS670 Small, 54"Lx257/8"Wx461/8"H,
w/Decorative Cntrtop
BAR650DS667 671/2"Lx281/2"Wx471/2"H,Z
w/Upgraded Decor Pckg
BAR730DS667 723/4"Lx26"Wx48"H,
w/Upgraded Decor Package



Insulated Ice Bins With Cold Plate

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

Model Description

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



Tobin Ellis
Signature Cocktail Station



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

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



Maximizer™ Portable Bar

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

Model Description

7550 Portable Bar
7555 Vinyl Bar Cover



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



Mixology Station

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



COOKING EQUIPMENT

Ranges

Convection Ovens

Steam Equipment

Ventilation

Fryers

Microwaves

Toasters



Challenger XL™ Ranges

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

Model Description

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



Ultimate 400 Series Restaurant Ranges

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

Model Description

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



S-Series Restaurant Range

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



Model Description

- S36D 36" RR, 6 Brnrs, STD Oven
 - S36A 36" RR, 6 Brnrs, CO Oven
 - S36C 36" RR, 6 Brnrs, Cabinet
 - S24E 24" RR, 4 Brnrs, Space Saver Oven
 - S24C 24" RR, 4 Brnrs, Cabinet
 - S48EE 48" RR, 8 Brnrs, Dual Space Saver Ovens
- Additional models available.*



Black Diamond Gas Ranges

Black Diamond gas ranges constructed of a stainless steel front, backriser, shelf, and feet. Each 30,000 BTU burner has a removable cast iron grate with standing pilot light and control knob for quick, instant lighting. Interior is all steel with a porcelain oven liner. Thermostat adjusts from 250°F to 550°F and is equipped with a flame failure safety device. 6" stainless steel legs and 243/4"H backriser.

3/4" rear NPT gas connection. ETL Listed and ETL Sanitation. 1-year warranty. Choose 4, 6, or 10-burner gas ranges.

Model Description

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



Restaurant Series & Vantage Series Ranges

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



Model Description

- 24-BP-4B-S20 24", 4 Burners, 20" Std. Oven (Rest Series)
 - 36-BP-6B-S30 36", 6 Burners, 30" Std. Oven (Rest Series)
 - 60-BP-10B-S26 60", 10 Burners (2) 26" Std. Ovens (Rest Series)
 - 60-BP-6B-G24-S26 60", 6 Burners, 24" Griddle, (2) 26" Std. Ovens (Rest Series)
 - 24-BPV-4B-S20 24", 4 Burners, 20" Std. Oven (Vantage Series)
 - 36-BPV-6B-S30 36", 6 Burners, 30" Std. Oven (Vantage Series)
- Additional models available.*



Sunfire Restaurant Ranges

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



Model Description

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



Platinum Sectional Ranges

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

Model Description

- P32D-BBB SECT 32" 6 Brnr, Std Oven
 - P32D-BBB-SU SECT 32" 6 Brnr, Std Oven, Step-up
 - P32D-CC SECT 32" Chbrlr, Std Oven
 - P32D-GG SECT 32" M-GRID, Std Oven
 - P32D-GRAD SECT 32" GRAD, Std Oven
- Additional models available.*



G-Series Starfire Pro 36" Ranges

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

Model Description

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



Sunfire Convection Ovens

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



Model Description

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



Endurance Gas Restaurant Ranges

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



Model Description

- 24S-4B 24" w/Std Ovn & 4 Brnrs, Natural, 143K BTU
 - 36S-6B 36" w/Std Ovn & 6 Brnrs, Natural, 215K BTU
 - 60SS-10B 60" w/2 Std Ovens & 10 Brnrs, Natural, 358K BTU
 - 60SS-6B24G 60" w/2 Std Ovens, 6 Brnrs & 24" Grdl Right, Natural, 278K BTU
 - 60SS-6B24GB 60" w/2 Std Ovens, 6 Brnrs & 24" Grdl/Brlr Right, Natural, 268K BTU
 - 72SS-12B 72" w/2 Std Ovens & 12 Brnrs, Natural, 430K BTU
- Additional models available.*



Convection Ovens

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



Model Description

- MCO-ES-10-5 Electric, single, 39"D, Master 200 controls w/1 timer, 60/40 glass doors, 251/2" legs
 - MCO-ES-20-5 Electric, double, 39"D, Master 200 controls w/1 timer, 60/40 glass doors, 61/2" legs
 - MCO-GS-10-ESS Gas, single, 39"D, Master 200 controls w/1 timer, electric ignition, 60/40 glass doors, 251/2" legs, EnerLogic Technology, 60K BTU (ENERGY STAR®)
- Additional models available.*



Zephaire Convection Ovens

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

Model Description

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



DONE TO PERFECTION.

VC Series Full Size Convection Ovens

The versatile performance you need for preparing a varied menu with consistently great results. Gentle air circulation and even heat distribution produces evenly cooked casseroles, meats, vegetables, and baked goods. Save on operating costs with an energy-efficient heat recovery system. 1-year limited parts & labor warranty. Model VC4GD shown.

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

Model Description

VC4GD Gas Sgl w/Solid State Controls

VC44GD Gas Dbl w/Solid State Controls

VC6GD Gas Sgl Deep Depth w/Solid State Controls

VC66GD Gas Dbl Deep Depth w/Solid State Controls

VC4ED Elec. Sgl w/Solid State Controls

VC44ED Elec. Dbl w/Solid State Controls

VC6ED Elec. Sgl Deep Depth w/Solid State Controls

VC66ED Elec. Dbl Deep Depth w/Solid State Controls

Additional models available.



CNVX/BCX/BX-Series Combi/Convection Ovens

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

Model Description

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



Premium Convection Ovens

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

Model Description

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



Gas Stock Pot Range

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



Your Solutions Partner

Convection Ovens

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

Model Description

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



Featured Chef

Timothy Klauder

Blodgett
Corporate
Chef
Burlington, VT



PEAR TARTE TATIN

Yield: one tart

20 gr sugar

8 gr butter

A generous pinch of cinnamon powder

1 medium sized sweet firm pear

1 puff pastry disc, the same size at the tart case, lightly prodded with a fork

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



Cooking parameters

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

Preheat oven 425°F for 1 minute.

Insert tarts.

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

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

Chef's Tip

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

Convection Ovens

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

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

BLODGETT

Hydrovection™ Ovens

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

Model Description

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



SOUTHBEND

SL Convection Ovens

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

Model Description

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

G Series Convection Ovens

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

Model Description

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

SOUTHBEND



Cyclone Series Convection Ovens

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

Model Description

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





HearthBake Series Countertop Ovens

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

Model Description

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



Chef Series™ Convection Ovens

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



Model Description

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



Infrared & Radiant Broilers

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

Model Description

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

Heavy Duty Manual Convection Ovens

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

Model Description

- XAF-113 Half Size w/Humidity, Holds (3) 1/2 size sheet pans (not included)
 - XAF-133 Half Size w/Humidity, Holds (4) 1/2 size sheet pans (not included)
 - XAF-183 Full Size w/Humidity, Holds (3) full size sheet pans (not included)
 - XAF-193 Full Size w/Humidity, Holds (4) full size sheet pans (not included)
 - OST-195-C Full Size Oven Stand
- Additional models available.*



LG Griddles

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

Model Description

- 136TC Electric 36" w/3 thermostat controls, chrome plate
 - 148TC Electric 48" w/4 thermostat controls, chrome plate
 - 148S Electric 48" w/4 solid state controls
 - 160S Electric 60" w/5 solid state controls
 - 148SC Electric 48" w/4 solid state controls, chrome plate
 - 160SC Electric 60" w/5 solid state controls, chrome plate
- Additional models available.*





High Performance Griddles

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

Model Description

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



Medium Duty Electric Griddles

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

Model Description

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



Restaurant Series Countertop Line

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

Model Description

VCRG24-M 24" Manual Griddle
 VCRG36-M 36" Manual Griddle
 VCRG24-T 24" Thermostatic Griddle
 VCRG36-T 36" Thermostatic Griddle
 VCRH24 24" Hot Plate, 4 Burner
Additional models available.



Gas Countertop Equipment

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

Model Description

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



HDC Counter Charbroilers

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

Model Description

HD C-24 24", Radiant
 HDC-36 36", Radiant
 HDC-48 48", Radiant
 HDCL-24 24", Briquettes
 HDCL-36 36", Briquettes
 HDCL-48 48", Briquettes
Additional models available.



HDO Counter Ranges

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

Model Description

HDO-12 Open Top, 12", 2 Burner
 HDO-24 Open Top, 24", 4 Burner
 HDO-36 Open Top, 36", 6 Burner
 HDO-48 Range, 48" - 8 Burner
 HDO-24SU Open Top, Step-Up, 24", 4 Burner
 HDO-36SU Open Top, Step-Up, 36", 6 Burner
Additional models available.



Gas Countertop Equipment

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

Model Description

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



Cayenne® Heavy Duty Counter Line

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

Model Description

- 912HDC 12" Induction Dual-Hob, Digital Control
 - 912HIMC 12" Induction Dual-Hob, Manual Control
 - 924HDC 24" Induction Dual-Hob, Digital Control
 - 924HIMC 24" Induction Dual-Hob, Manual Control
 - 924CG 24" Charbroiler, Lava/Radiant
 - 936CG 36" Charbroiler, Lava/Radiant
- Additional models available.*



Griddles

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



Model Description

- CG-5FB 16"Wx91/4"Hx263/4"L
- CG-10 241/2"Wx91/4"Hx173/4"L
- CG-20 241/2"Wx91/4"Hx173/4"L



Star-Max® Counter Equipment

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

Model Description

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



Countertop Electric

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

Model Description

- GEG24 Med. duty griddle, 24", 208-240V, 4200W/5600W
 - GEG36 Med. duty griddle, 36", 208-240V, 6300W/8400W
- Additional models available.*



HDG Thermostatic Counter Griddles

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

fullest loads.

- 30,000 BTU per foot **Model Description**
 - Wide spatula-width grease trough HDG-24 Griddle, Thermostatic, 24"
 - Stainless steel front and sides HDG-36 Griddle, Thermostatic, 36"
 - Flame failure safety device HDG-48 Griddle, Thermostatic, 48"
 - 4" stainless steel legs HDG-60 Griddle, Thermostatic, 60"
 - Fully insulated for zero clearance HDG-18 Griddle, Thermostatic, 18"
- Model HDG24 shown w/standard battery spark ignition. HDG-72 Griddle, Thermostatic, 72"



Electric Griddles

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

Model Description

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

Cooking Equipment | 50



Griddle Tops and Broilers

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

Model Description

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



Ultra-Max® Cooking Equipment

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

Model Description

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

900 Series Bake & Roast Deck Ovens

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



Model Description

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



Rapid Recovery Griddles

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

Model Description

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



Series 600 Charbroilers

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

Model Description

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



Pizza Deck Ovens

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

Model Description

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



HD Counter Series

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

Model Description

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



CAX Series Circle Air Oven

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

Model Description

CA6X Circle Air Oven
CA6XB Circle Air Oven, Equipment Stand



Y Series Deck Ovens

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

Model Description

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

Featured Chef

Marcel Simon

Gumbeaux's Oyster Bar & Grill
Jalapeno Rio of Coughatta
Casino Resort
Kinder, LA



Gator Eggs

Yield: 50 Eggs
Special Prep:

- 2 lb. cream cheese Soften cream cheese
- 1 lb. 90-110 shrimp Season and steam shrimp
- 1 1/2 lb. bacon Cook bacon crisp
- 10 ea. jalapenos Large Dice Jalapenos
- 13 oz. mozzarella cheese Mix 3 cups flour with 2 1/2 cups of water to make a batter
- 2 tbsp. crab boil seasoning
- 1 lb. Panko bread crumbs
- 3 cups seasoned flour

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



Low Temperature Cook & Hold Ovens

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

Model Description

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



Rotating Rack Oven

Mini-rotating rack oven does the work of a full-size model at half the size. Standard features include a continuously rotating 8-pan rack and unique airflow system.

Internal steam production for bagels or similar products. In-shot burner technology provides energy efficiency with low maintenance. Rack and slides can be removed without tools for servicing and easy dishwasher cleaning. Digital programmable controls. The 12-pan stand provides storage for baking pans and supplies.

Model Description

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



Pizza Ovens

Stackable, stainless steel pizza ovens are perfect for use in kitchens with limited space. Ideal for pizzas, breads, and various bakery products. Features two removable ceramic hearth baking shelves with a 3 1/4" deck height, a thermostat range of 284°F to 680°F, a 15-minute continuous timer, and a 6 foot power cord. CE.

Model Description

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





1100 Series Impinger®II Express Conveyor Ovens

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

Model Description

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

3200 Series Impinger® Conveyor Ovens

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

Model Description

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



2500 Series (Digital) Countertop Impinger® Conveyor Ovens

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

Model Description

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

DECK VS. CONVEYOR OVENS

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

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

1400 Series Impinger®I Conveyor Ovens

With a 32"W reversible conveyor belt and 40" baking chamber, each oven can replace 3 full-size deck ovens.

- Stackable up to 2 high
- Customer specific finger setups for menu flexibility
- Temperature range from 260° to 600°F
- Conveyor speed from 1-30 minute cooking time
- Digital control panel
- Front loading glass access door
- Removable front fingers and side belt for easy cleaning
- Natural, LP or Electric

Easy Order Package and FastBake™ technology also available.

Model Description

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





1600 Series Impinger® Low Profile™ Conveyor Ovens

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

Model Description

- 1600-000-U Nat. Gas, single deck, 110,000 BTU
 - 1601-000-U LP Gas, single deck, 110,000 BTU
 - 1600-FB1E Electric, single deck, 22,000kW
 - 1600-FB1G Gas, single deck, 110,000 BTU
- Additional models available.*



SnapFast® Quick Disconnect Coupling

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

Model Description

- A75 SnapFast 3/4" one-handed quick disconnect
 - A100 SnapFast 1" one-handed quick disconnect
 - A125 SnapFast 1 1/4" one-handed quick disconnect
 - 1675Kit48 Blue Hose Gas Connector Kit w/3/4" SnapFast, 48" gas connector, valve & elbows and restraining device
- Additional models available.*



Gas Appliance Connector & Installation Kits

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

Model Description

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



Butane Products

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

Model Description

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



Model Description

- M5024K 1/2" x 24" Kit
 - M5036K 1/2" x 36" Kit
 - M5048K 1/2" x 48" Kit
 - M5060K 1/2" x 60" Kit
 - M5072K 1/2" x 72" Kit
 - M7524K 3/4" x 24" Kit
- Additional models available.*



Royal Series Gas Connector Kits

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

Creation Express™ Mobile Cooking Carts

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



Model Description

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



Hot Dog Steamer & Bun Warmer

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



PaniniPro™ Sandwich Press

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

menu. NSF and cETLus listed.

Model Description

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



Mini JetStar™ 4 oz. Popcorn Popper

The 4 ounce popper is perfect for small kiosks, coffee shops, small business lobbies, break areas, rental facilities or where ever you might want to pop and dispense popcorn. 157/8"Wx147/8"Dx233/4"H. Model J4R



Hot Dog Rollers

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

Model Description

- 8018SX Roller Grill, 18 Hot Dogs, Gripst
 - 8027 Roller Grill, 27 Hot Dogs
 - 8045W Roller Grill, 45 Hot Dogs, Wide
 - 8045N Roller Grill, 45 Hot Dogs, Narrow
 - 8075 Roller Grill, 75 Hot Dogs
 - 8010 Roller Grill, 10 Hot Dogs
- Additional models available.



Grill-Max® Electronic Roller Grills

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

Model Description

- 30CE 30 Hot Dog Cap., 233/4"Wx205/8"Dx121/2"H, Chrome
 - 50CE 50 Hot Dog Cap., 353/4"Wx205/8"Dx121/2"H, Chrome
 - 75CE 75 Hot Dog Cap., 353/4"Wx285/8"Dx151/2"H, Chrome
 - 30SCE 30 Hot Dog Cap., 233/4"Wx205/8"Dx121/2"H, Duratec
 - 50SCE 50 Hot Dog Cap., 353/4"Wx205/8"Dx121/2"H, Duratec
 - 75SCE 75 Hot Dog Cap., 353/4"Wx281/2"Dx151/2"H, Duratec
- Additional models available.



Master Jet Performance Gas Fryers

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

Model Description

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

Portable Oil Filters

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

Model Description

- PF50 50 lb. cap., Reversible Pump
- MF90AU/80LP Portable oil filter, low-profile design, reversible pump for fryers with front drain only, 80-lb oil capacity, 5' return hose, pan height 93/4", 4 GPM
- steel gear pump with 1/3hp motor, filter starter kit, casters



FRYER APPLICATIONS

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

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



Built-In Filtration Systems

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

Model Description

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



High-Efficiency, Open-Pot, Gas Fryers

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

Model Description

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



OCF Fryers

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

Model Description

- FPFL214-2LCA Elec., (1) full frypot/(1) split frypot (left), 3000 controller, 14 kW
- FPFL314CA Elec., (3) full frypots, 3000 controller, 14 kW
- FPFL314-2LCA Elec., (2) full frypots/(1) split frypot (left), 3000 controller, 14 kW
- FPFL314-2RCA Elec., (2) full frypots/(1) split frypot (right), 3000 controller, 14 kW
- FPFL314-4LCA Elec., (1) full frypot/(2) split frypots (left), 3000 controller, 14 kW
- FPFL314-4RCA Elec., (1) full frypot/(2) split frypots (right), 3000 controller, 14 kW
- FPFL314-6CA Elec., (3) split frypots, 3000 controller, 14 kW

Additional models available.



1814 Gas Fryers

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

Model Description

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



Single and Double Deep Fryers

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

Model Description

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

High Efficiency Decathlon Gas Fryers

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

Model Description

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

FRYER TIPS

Determining If Your Fryer Can Keep Up With Demand

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

Frying Oil Life

The life of the frying oil can be indefinitely prolonged by filtering the fat twice every day (or at the end of every shift) and then adding 10% new oil, which is enough to rejuvenate the original oil. (If less than 10% of the oil was absorbed by the fried products, dip out enough to permit the addition of the 10% new oil. The oil removed can be used on the griddle or for other cooking needs.) For example, for a 35 lb. fryer, 3 1/2 lbs. of fresh oil must be added. With this method, high annual savings in fat costs can be realized.

Oil Filters

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

Oil Breakdown

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





Fryer Baskets

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

Model Description

- 225-1082 11"Lx55/8"Wx41/4"H, Front Hook, Teal Hdl (E-Z Grip®)
- 225-1063 121/8"Lx65/16"Wx55/16"H, Front Hook, Teal Hdl (E-Z Grip®)
- 225-1026 127/8"Lx61/2"Wx53/8"H, Front Hook, Teal Hdl (E-Z Grip®)
- 225-1073 13"Lx121/4"Wx51/4"H, Front Hook, Teal Hdl (E-Z Grip®)
- 225-1084 131/4"Lx41/4"Wx51/2"H, Front Hook, Teal Hdl (E-Z Grip®)
- 225-1052 131/4"Lx53/4"Wx53/4"H, Front Hook, Teal Hdl (E-Z Grip®)
- 225-1061 11/4"Lx61/2"Wx6"H, Front Hook, Teal Hdl (E-Z Grip®)

Additional models available.



TR Series Fryers

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

Model Description

- 1TR45A 151/2"W, 70K BTU, 14"x14", 45 lb. oil cap., knob control
 - 1TR45AF 151/2"W, 70K BTU, 14"x14", 45-50 lb. oil cap., knob control, KleenScreen PLUS®, EnergyStar® 1TR65D 21"W, 80K BTU, 191/2"x14", 65-70 lb. oil cap., digital control
 - 2TR45AF 31"W, 140K BTU, 14"x14", 45-50 lb. ea. oil cap., knob control, KleenScreen PLUS®, EnergyStar®
 - 3TR45AF 461/2"W, 210K BTU, 14"x14", 45-50 lb. ea. oil cap., knob control, KleenScreen PLUS®, EnergyStar®
 - 4TR45AF 461/2"W, 210K BTU, 14"x14", 45-50 lb. ea. oil cap., knob control, KleenScreen PLUS®, EnergyStar®
- Additional models available.



Countertop Electric Fryers

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

Model Description

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

FRYER MAINTENANCE ROUTINES

- Filter the oil frequently, at least once a day.
- Maintain oil temperature around 340°F. Oil will break-down at double the rate or every 10° over 350°F.
- Keep your oil free of any contaminants such as:
 - Water—never load frozen foods over the fry pot.
 - Soap—clean, rinse and dry the pot extremely well.
 - Salt—never salt your food over the oil.
 - Food particles—Frequently skim off floating particles using a skimmer screen and remove particles that fall into the cold zone with a fryer scoop.
 - Air & Light—cover the fryer at night or when not in use.



Gas Floor Fryers

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



Super Marathon Fryers w/Built-In Filtration

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

Model Description

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



Solstice Prepackaged Fryer System with Solstice Filter Drawer System

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

for a more consistent product.

Model Description

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

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

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

Additional models available.

Solstice™ Gas Fryers

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

Model Description

SG14RS 40-50 lb. oil cap., millivolt control, s/s tank, front, door & sides, 122,000 BTU

SG14S 40-50 lb. oil cap., millivolt control, s/s tank, front, door & sides, 110,000 BTU

SG14TS Split frypot, (2) 20-25 lb. oil cap. tanks, millivolt control, s/s tank, front, door & sides, total 100,000 BTU, CE, AGA

SG18-SS 70-90 lb. oil cap., millivolt control, s/s tank & exterior, 140,000 BTU

Additional models available.



Standard & Economy Fryers

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

Model Description

35C+S 35-40 lb. oil cap., millivolt control, s/s tank, door & front, 90,000 BTU

45C+S 42-50 lb. oil cap., millivolt control, s/s tank, door & front, 122,000 BTU

65C+S 65-80 lb. oil cap., millivolt control, s/s tank, door & front, 150,000 BTU

SG14S 40-50 lb. oil cap., millivolt control, s/s tank, front, door & sides, 110,000 BTU

SG18S 70-90 lb. oil cap., millivolt control, s/s tank, front, door & sides, 140,000 BTU

VF-35S Tube fired, 35 lb. oil cap., millivolt control, removable basket hanger, includes (2) twin baskets, 9" adj. legs, s/s tank, front, door & sides, 70,000 BTU, ENERGY STAR®



Solstice Supreme High Efficiency Fryers

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

Model Description

SSH55 Gas, 40-50 lb. oil cap., full tank, solid state controls, s/s tank, front & sides, total 80,000 BTU

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

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

Additional models available.



Reduced Oil Volume (ROV) Fryers

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

Model Description

SELV14-C/FD Electric, full frypot, (1) 30 lb. oil cap. tank, computer controls w/push button top off, built-in Solstice Filter Drawer System, s/s tank, front, door & sides, 17.0kW

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

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

Additional models available.



Doughnut Fryers

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

Model Description

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



Portable Filter System

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

Model Description

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



Safety-Set® Placement System

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



SwivelMAX® Gas Connector Fittings and Kits

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

Model Description

- 16100KIT2548 1"x48" Gas Connector kit, 2 Swivels
- 16125KIT2548 1 1/4"x48" Gas connector kit, 2 Swivels
- 1675KIT2548 3/4"x48" Gas connector kit, 2 Swivels
- SM100 1" SwivelMAX® fitting
- SM125 1 1/4" SwivelMAX® fitting
- SM75 3/4" SwivelMAX® fitting

Additional models available.



SafetyQuik® Gas Connector Fitting

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

Model Description

- 16100KITCF48 1" Gas Connector Kit w/SafetyQuik® QDV
- 1650KITCF48 1/2" Gas Connector Kit w/SafetyQuik® QDV
- 1675KITCF48 3/4" Gas Connector Kit w/SafetyQuik® QDV
- CF-100 1" SafetyQuik® QDV
- CF-50 1/2" SafetyQuik® QDV
- CF-75 3/4" SafetyQuik® QDV



Blue Hose® Gas Connector Kits

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

Model Description

- 1650KIT48 1/2"x48" Gas Connector Kit
- 1675KIT48 3/4"x48" Gas Connector Kit
- 16100KIT48 1"x48" Gas Connector Kit
- 16125KIT48 1 1/4"x48" Gas Connector Kit





Ventless Fryers, Griddles & Cooktops

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

Model Description

- WVU-72 Universal Ventless Hood with 72" opening
 - WVU-96 Universal Ventless Hood with 96" opening
 - WVC-46 Canopy Style Ventless Hood for all oven types
 - WF866RW Auto-Lift Dual Fryer & Drawer Warmer Base, 208V/240V
 - WV02HFG 24" Griddle, 2 French Plate Cooktop, Conv. Oven Base, 208V/240V
 - WV4HSRW 4 Spiral Plate Cooktop & Drawer Warmer Base, 208/240V
 - WVG136 Griddle & Double Door Cabinet Base, 208/240V
- Additional models available.*



Intek Connectionless Steamer

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

Model Description

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



Pasta Perfect Cookers

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

Model Description

- SSPE14 Electric Pasta Cooker
- SSPG14 Gas Pasta Cooker
- SSRS14 Rinse Station



Pasta Magic™ Gas Cookers

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

Model Description

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



K-Series Kettles

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

Model Description

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



Braising Pans

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

Model Description

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



Modular Tilting Braising Pans

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

Model Description

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



Hoodini Ventless Combi Ovens

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



Model Description

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



Vortex100

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

Model Description

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



Combi Ovens

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

Model Description

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

CLEVELAND

Table Top Kettles

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

Model Description

- KDT12T Direct Steam, 12 gal. cap.
 - KDT3T Direct Steam, 3 gal. cap.
 - KDT6T Direct Steam, 6 gal. cap.
 - KET12T Electric, 12 gal. cap.
 - KET3T Electric, 3 gal. cap.
 - KET6T Electric, 6 gal. cap.
- Additional models available.*



SteamChef™ Boilerless Steamers

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

Model Description

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

CLEVELAND



CLEVELAND



SteamCraft® Steamers

Available in gas, electric and direct steam generators. Steam generator with automatic water fill on start up, automatic boiler blowdown, electronic spark ignition, and generator stand-by for instant steam. 60 minute mechanical timer or electronic controls. Manual bypass operation mode. Patented cold water condenser design. Type 304 stainless steel construction. Two piece door design. Capacity for three, five, six, and ten 21/2" deep full size steam table pans.

Model Description

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

CLEVELAND



SteamCub Boilerless Steamer

1-compartment steamer has electronic controls with 3 operating modes: constant steaming, steam-hold, and holding only. Audible low water and high temperature safety indicator. Choose 60-minute mechanical timer or solid-state digital controls. Holds five 21/2" deep full size steam table pans. 8 gauge stainless steel inner cooking compartment, 14 gauge stainless steel outer compartment with 2-piece compartment door. 9 kW, 208V, 3 phase. ENERGY STAR®. Model 1SCEMCS shown.

Model Description

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

CLEVELAND

Short Series Kettles

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

Model Description

- KGL40SH 40 gal. Gas, Stationary SH Series KGL40TSH 40 gal. Gas, Tilting SH Series
 - KGL60SH 60 gal. Gas, Stationary SH Series KDL40TSH 40 gal. Direct Steam, Tilting SH Series KDL60TSH 60 gal. Direct Steam, Tilting SH Series KDL80TSH 80 gal. Direct Steam, Tilting SH Series
- Additional models available.*



CONVOTHERM

Mini Combi Oven-Steamers

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

Model Description

- OES 6.10 mini Elec Boilerless, 3 Pans (21/2")
- OES 10.10 mini Elec Boilerless, 10 Pans (21/2")

CLEVELAND

Countertop Skillets

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

Model Description

- SET10 10 gal.
- SET15 15 gal.





Convotherm 4

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

Model Description

- C4ED10.10GS Half Gas Boilerless, 5 Pans (21/2")
- C4ED6.20ES Full Electric Boilerless, 14 Pans (21/2")
- C4ED6.20GS Full Gas Boilerless, 14 Pans (21/2")
- C4ED6.20EB Full Electric w/Boiler, 14 Pans (21/2")
- C4ED6.20GB Full Gas w/Boiler, 14 Pans (21/2")
- C4ED6.10EB Half Electric w/Boiler, 6 Pans (21/2")
- C4 ED 20.20GS RI Gas Boilerless, 40 Pans (21/2")



Tilting Braising Pan/Skillets

All stainless steel construction complete with thermostatic and safety controls; Gallon markings; Stainless steel clad; 5/8" "bead blasted" cooking surface prevents food sticking to surface; Power tilt or manual hydraulic hand tilt (please specify); Spring assist cover with adjustable vent. No clearances required. Choose from Electric/Gas-30 and 40 gal. models. NSF. Model SEL40TR shown.

Model Description

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



PowerPan Tilting Skillets

Grill, braise, steam, boil and so much more! Most versatile piece of cooking equipment on the market. Available in 30 and 40 (115 and 150 liter) gallon capacities. Open base design for easy cleaning and maintenance. 5/8" thick cooking surface. Splash proof controls. Low 35" rim height for easy operation. Model SGL40T1 shown.

Model Description

- SGL30T1 30 Gal. Gas
- SGL40T1 40 Gal. Gas
- SEL30T1 30 Gal. Electric
- SEL40T1 40 Gal. Electric



Space-Saving Combination Steamer/Kettle

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

Model Description

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



Featured Chef

Matthew L. Auck

C.E.C. CFSP

Welbilt
Corporate Regional Chef
Cleveland, OH



Oven Roasted Whole Chicken

- 3 1/4 lb. Whole Chicken
- Salt & pepper
- Rotisserie seasoning blend
- Pan spray

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

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

Program the Convotherm 4 Combi Oven with the cooking profile:

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

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

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

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

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

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

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

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

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



Featured Chef

Steve D'Angelo

Unified Brands
Corporate
Chef Conyers,
GA



Chicken Corn Chowder

1 lb. Bacon! cut this recipe back for you to Whole Chicken make from home. This is an old 2 cups corn shucked school recipe so don't cut any 2 cups yellow onion diced corners- make the stock with the

1 1/2 cups bell pepper diced bones! It's easy enough and what

1 1/2 cups celery diced else are you going to do on a rainy

Thursday night!

1/2 cup sweet red pepper

1 cup red bliss potato diced

1 cup flour

1 gallon chicken stock

1 cup heavy cream

2 tbsp. L&P Worcestershire

1 tbsp. hot sauce

1 lb. butter

2 tbsp. Creole spice

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

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

In a large stock pot, poach chicken. I like to start with a whole chick (washed)

completely covered in cold water, add the trimmings (scraps) for the vegetables that we cut earlier, little pinch of salt and pepper to make the water taste good, and bring to boil. Put lid

on and cut off and let set for about 30 minutes. Remove and cool chicken on cutting board and pull meat and refrigerate and make stock with bones.

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

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

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

When potatoes and chicken have tenderized re-season.

Unbelievably GOOD!



Steam Jacketed Floor Kettles

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



EZ Series Steamers

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

Model EZ18-3 shown. Model Description

EZ18-3 18"W, 3-pan cap.

EZ18-5 18"W, 5-pan cap.

EZ24-3 24"W, 3-pan cap.

EZ24-5 24"W, 5-pan cap.



R Series Counter Steamers

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

Model Description

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



Steam Jacketed Tabletop Kettles

New classic and advanced electronic controls deliver precise temperatures helping operators achieve maximum cooking consistency and improved food quality while reducing labor and food costs. Both the classic and advanced control panels are IPX6 rated for water resistance. Steam jacketed kettles offer cooking times up to twice as fast as stock pots, as well as utility-saving efficiency, even heating, hassle-free operation and food transfer, a greatly reduced footprint and category leading ROI in just a couple of years.

Model TDBC-40A shown. Available in 2 1/2, 5, 6, 10 and 12 gallon models. (TDB/6-10 is not available with electronic controls). Electric or gas power options available (TDB/6-10 available only in electric)

Model Description

TDB-20A Electric, 5-Gal, hand tilt, 6.3 kW, Advanced control

TDB-40A Electric, 10-Gal, hand tilt, 10.8 kW, Advanced control

TDH-20A Gas, 5-Gal, hand tilt, 31K BTUH, Advanced control

TDH-40A Gas, 10-Gal, hand tilt, 52K BTUH, Advanced control

TDBC-40A Electric, 10-Gal, crank tilt, 10.8 kW, Advanced control

TDHC-40A Gas, 10-Gal, crank tilt, 52K BTUH, Advanced control

Additional models available.



Model Description

DEE/4-20A Electric, 20-Gal, tilting, 50 PSI, 10.8 kW, Adv. control

DEE/4-40C Electric, 40-Gal, tilting, 50 PSI, 21 kW, Classic control

DEE/4-40A Electric, 40-Gal, tilting, 50 PSI, 21 kW, Adv. control

DH-40C Gas, 40-Gal, tilting, 50 PSI, 100K BTUH, Classic control

DH-40A Gas, 40-Gal, tilting, 50 PSI, 100K BTUH, Adv. control

DH-60A Gas, 60-Gal, tilting, 50 PSI, 150K BTUH, Adv. control

Additional models available.



Electric Counter Convection Steamers

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

Model Description

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



Gemini™ Gas-Fired Steamer

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

Model Description

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

PowerSteam™ Floor Convection Steamers

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

Model Description

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



ABC Combi Oven/Steamer

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

Model Description

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



SmartSteam 100 Boilerless Steamers

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

Model Description

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



Featured Chef

Reva Constantine

Great Lakes
Culinary Center
Southfield, MI



Homemade Cinnamon Rolls

Dough:

1 (1/4 ounce) package active dry yeast
1 cup warm milk
1/2 cup granulated sugar
1/3 cup softened butter
1 tsp. salt
2 eggs
4 cups flour

Filling:

1 cup packed brown sugar
3 tbsp. cinnamon
1/3 cup butter, softened
Cream cheese icing
6 tbsp. margarine (or butter)
1 1/2 cups powdered sugar
1/4 cup cream cheese
1/2 tsp. vanilla
1/8 tsp. salt

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

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

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

Roll the dough out on a lightly floured surface, until it is approx 16" long by 12" wide. It should be approx 1/4 inch thick.

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

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

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

Working carefully, from the long edge, roll the dough down to the bottom edge. The roll should be about 18 inches in length. Cut the roll into 1 1/2 inch slices. You might find it easier if you use a piece of floss vs. a knife.

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

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

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

When the rolls are done, spread generously with icing.



Ventilation Systems

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



CORE Protection

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



Captrate Grease Filters

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

Model Description

Solo Filter Single Stage Filter
Combo Filter Multi-Stage Filter

CAPTIVEAIRE



Pollution Control Unit (PCU)

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

CAPTIVEAIRE



CASRE Up-Blast Centrifuga Utility Set

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



CAPTIVEAIRE

Systems Control with DCV

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

KITCHEN VENTILATION SYSTEMS

Tips for the Selection and Use

When Selecting:

1. Know what your local codes require for ventilation.
2. Know what your growth plans are. It is easy to buy a little extra now but difficult to add on later.
3. Know how the ventilation system is designed to perform. An improperly designed ventilation system will dramatically affect your monthly utility bills, as well as create an uncomfortable, and possibly dangerous, working environment.
4. Use listed products. UL or ETL listing on hood, duct, and fans may result in substantially lower insurance rates. Ask your underwriter for an assessment.

When Operating:

1. Always service your fans. A loose fan belt or clogged in-take filter on the supply air fan will affect the performance of the system. Results of letting this maintenance lapse can be anything from a lack of capture ability, resulting in smoke and grease escaping into the surrounding area, to the fans shutting down completely, or worse. Set up a regular maintenance schedule at the same time you have your heating/air conditioning units checked. The same company can perform both maintenance functions.
2. Always keep the exhaust duct clean. A regular cleaning schedule should be set up with a cleaning company. Frequency of cleaning is dictated by the type and volume of cooking—in some cases every 30 days; in other cases, every 6 months. You must make the determination.
3. Clean the grease filters as often as necessary. They are made to be cleaned in most commercial dishwashers or the pot sink. If they are not cleaned regularly, the performance of the system suffers.
4. To help in maintaining the surface appearance, coat all stainless surfaces with a LIGHT covering of mineral oil, then wipe dry. This soaks into the pores of the metal and makes clean-up easier. Do not use mineral oil on the stainless grease filters. It is not necessary to coat the stainless every time you clean, only to keep a film of oil on the surfaces.

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

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

Panasonic

Sonic Steamers

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

Model Description

NE-2180 2100 Watts
NE-3280 3200 Watts



Spectrum Microwave Ovens

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

Model Description

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



Panasonic

Light Duty Commercial Microwave Ovens

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

Model Description

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



Pro I Microwaves

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

Model Description

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

Panasonic



eikon e2 High Speed Ovens

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

Model Description

e2 Convection, Planar Plume & Microwave Rapid Cooking Oven, 143/4"Wx281/2"Dx27"H
e3 Convection & Microwave Small Speed Oven, 231/2"Wx241/2"Dx211/2"H
e4 Convection, Air Impingement & Microwave Speed Oven, 23"Wx291/2"Dx231/4"H
e5 Convection & Microwave Large Speed Oven, 28"Wx273/4"Dx251/4"H
e6R Planar Plume, Microwave & Radiant Rapid Cook Oven, 241/2"Wx31"Dx231/2"H



eikon Ovens

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

Model Description

e2 143/4"Wx281/2"Dx27"H
e3 231/2"Wx241/2"Dx211/2"H
e4 23"Wx291/2"Dx231/4"H
e5 28"Wx273/4"Dx251/4"H
e6R 241/2"Wx31"Dx231/4"H



HDC Series Microwaves

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

Model Description

- HDC12A2 1200W
- HDC182 1800W
- HDC212 2100W



AMSO Series Steamer Ovens

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

Model AMSO35 shown.

Model Description

- AMSO22 2200W
- AMSO35 3500W



RCS Series Microwaves

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

Model Description

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



High Speed Ovens

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

Model Description

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



COMMERCIAL VS. RESIDENTIAL MICROWAVES

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

Here are a few facts illustrating the

benefits of commercial:

Meets commercial insurance policy and

health

inspector requirements.

Tests to higher standards for added safety

and

peace of mind.

Built stronger with higher quality

components,

cooling fans, transformers, and control panels.

Equipped with heavy-duty power cords

and

commercial quality relays.

Control panel allows easy menu

programming

for consistent results every time.

More powerful for faster heating and

bet-

ter quality results. Inter-
you Waring gives
even cooking results without the hassles

of a

turntable.

Commercial microwaves come with a

wir-

ing diagram that allows for faster and
more accurate servicing. Residential

microwaves

often require complete replacement

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



Model Description

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



RMS Series Microwave Ovens

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

Model Description

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



RFS Series Microwave Ovens

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

Model Description

RFS12TS 1200W
 RFS18TS 1800W



Rice Cookers

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

Model Description

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



Mirage® Induction Rethermalizers

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

Model Description

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



Rice Cooker

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



Multi Contact Grills

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

Model Description

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

Grill Express™ Two-Sided Sandwich Grills

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

Model Description

- GX10IG 153/4"Wx197/8"Dx107/8"H Iron Grooved
- GX10IS 153/4"Wx197/8"Dx107/8"H Iron Smooth
- GX14IG 193/4"Wx197/8"Dx107/8"H Iron Grooved
- GX14IS 193/4"Wx197/8"Dx107/8"H Iron Smooth
- GX20IG 283/4"Wx197/8"Dx107/8"H Iron Grooved
- GX20IS 283/4"Wx197/8"Dx107/8"H Iron Smooth
- GX20IGS 283/4"Wx197/8"Dx107/8"H Iron Grooved/Smooth



SANDWICH GRILLS

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



Panini & Sandwich Grills

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

Model Description

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



Pro-Max 2.0 Grills

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

Model Description

- PGT14E 71/2"x14.2" HD Smooth Cast Aluminum Grill Plates
- PGT28I (1) 14"x28" fixed lower grill, (2) hinged upper grills, grooved cast iron grill plates
- PGT14I 14"x14" fixed lower grill, hinged upper grill, grooved cast iron grill plates
- PST14IE 14"x14" fixed lower grill, hinged upper grill, HD smooth iron grill plates
- PST7E 71/2"x14.2" HD Smooth Cast Aluminum Grill Plates
- PST28IE 14"x28" fixed lower grill, (2) hinged upper grills, HD smooth iron grill plates

Additional models available.



Panini & Sandwich Grills

Stainless steel grills feature seasoned, cast iron griddle plates, machine-finished cooking surface, on/off switch, removable stainless steel catch tray, temperature range up to 570°F, and 31/2" adjustable feet. Panini grills have grooved plates; sandwich grills have smooth plates. NEW mid-size electric sandwich grill with combo plates - grooved top plate and smooth bottom plate GPGS1410. Models GPG14D, GSGDUE10, and GPGS1410 shown.

Model Description

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

Additional models available.



Italian-Style Panini Grills

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

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

Model Description

- WPG150 Ribbed 91/4"x151/2"x111/2"
- WPG250 Ribbed 91/2"x171/2"x16"
- WPG300 Ribbed Dual 91/4"x151/2"x183/4"
- WFG150 Smooth 91/4"x111/2"x151/2"
- WFG250 Smooth 91/2"x16"x171/2"
- WFG300 Smooth Dual 91/4"x183/4"x151/2"



Rapide Cuisine® Countertop Induction Range

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



Induction Ranges

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

Model Description

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



Induction Cooker & Chafer

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

Model Description

- IC-1800WN 151/2"Lx12"Wx41/2"D watts
- ICH-21 Induction Chafer

Featured Chef

Christian Amelot

ANJOU Restaurant
Ridgeland, MS



**Redfish Filet topped with Scallops
Mousse Chives Vermouth Beurre Blanc**

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

Sauce:

- 1 oz. dry vermouth
- 1 1/2 cups heavy cream
- 2 egg yolks
- 1 tsp. red wine vinegar
- salt and white pepper
- 3 oz. fresh soft unsalted butter
- 2 tsp. chopped fresh scallops
- 1/2 cup dry white wine

Scallop mousse:

- 1/2 lb. fresh scallops
- 2 egg whites
- 3/4 cup heavy cream
- salt & pepper to taste
- 3 drops of Tabasco

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

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



Met-ALL INDUCTION



"All Metal" Induction Cooktop

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



Induction Heating Systems

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

Model Description

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



QCS/QCSe® Series Conveyor Toasters

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

Model Description

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



Toast-Qwik® Electric Conveyor Toasters

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

Model Description

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



Hot Plates

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

Standard features include:

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

Model Description

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



Pop-Up Toasters

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

Model Description

TPT-120 11/2"W Slots, 120V
 TPT-208 11/2"W Slots, 208V
 TPT-240 11/2"W Slots, 240V



Spectrum Conveyor Toaster

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

Waffle Makers

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



Model Description

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



Extra-Wide Slot Toasters

Proctor Silex toasters accommodate bagels, waffles, and gourmet breads. Extra wide 1 1/2" slots with automatic toast boost making small slices easy to reach. Bagel function toasts the cut side and warms the outside. Front crumb tray slides out for quick cleanup. Available in 2- or 4-slice toaster. NSF, cULus.



Model Description

- 22850 2-Slice
- 24850 4-Slice



Toasters

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

Model Description

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

Featured Chef

Sholem Potash

Culinary Depot
President/Owner
r Monsey, NY



Hands-down Slam-Dunk Hearty Soup Duo!

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



- 4 large Spanish onions, diced/chopped
- 4 fresh garlic cloves, peeled and chopped
- 6 loose carrots, peeled and diced/chopped
- 1 bunch celery, diced/chopped
- 3 small-med parsnips, peeled and diced/chopped
- 6 medium zucchini, peeled and diced/chopped
- 2 sweet potatoes, peeled and diced/chopped
- 2 regular potatoes, peeled and diced/chopped
- 5 of 10 oz. packages of fresh mushrooms, diced/chopped
Or 6 of 14 oz. canned mushrooms
- 1/2 cup light olive oil
- Kosher salt
- 1 tsp. granulated garlic (optional)
- 4 tbsp. of chicken-flavored consommé
- 1 1/2 bags of barley (Rabbit etc). (1 1/2 pounds).
- 1 bunch of fresh dill and 1 bunch of curly or Italian parsley + 3 bay leaves – all placed in cheesecloth or mesh bag. (If you don't have fresh, you can use 3 tsp. dried dill weed and 3 tsp. parsley flakes)
- Chef Sholem his Vollrath 12 qt. pot, model # 3503

Sauté all the vegetables in the light olive oil, adding 1 1/4 tablespoons Kosher salt. Continue sautéing for 10 minutes. Add 2 cups water and steam for 10 minutes. Add rest of water to 10 quarts mark. Bring to boil. Lower flame. Add salt to taste and granulated garlic (if using). Add the consommé. Add the barley. Slowly drop the bag containing the dill, parsley and bay leaves into the soup. Simmer for 1 1/2 hours. Serve and enjoy.

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



- 4 large Spanish onions, diced/chopped
- 4 fresh garlic cloves, peeled and chopped
- 10 med-lg green zucchini (unpeeled), sliced
- 1/4 cup light olive oil
- Kosher salt
- 1 nice bunch of fresh dill chopped fine
Or 3 tsp. dried dill weed (less 'dilly')
- 1 tsp. granulated garlic (optional)
- 4 tbsp. of chicken-flavored consommé
- Chef Sholem his Vollrath 12 qt. pot, model # 3503

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

Chef Sholem his Waring immersion blender, model # WSB33X
Blend, serve, and enjoy.



CROWN VERITY

MCB Grills

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

Model Description

- CV-MCB-30-PKG 46 1/2"Wx28"Dx52"H
- CV-MCB-36-PKG 52 1/2"Wx28"Dx52"H
- CV-MCB-48-RDP 46"Wx28"Dx52"H
- CV-MCB-60-RDP 69"Wx28"Dx52"H
- CV-MCB-72-RDP 81"Wx28"Dx52"H



MagiKitch'n

MagiCater Transportable Grills

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

Model Description

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

Featured Chef

Alex Eaton

The Manship Wood
Fired Kitchen
Jackson, MS



Beans, White Cajun

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

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

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

Next add water or chicken stock, ham hoc and simmer for 2 1/2 - 3 hours.

Season with Worcestershire and hot sauce.

Enjoy!

MagiKitch'n

MagiCater Outdoor Fryers

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

Model Description

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





HOLDING EQUIPMENT

Holding Cabinets

Warmers

Display Cabinets

Serving Lines

SAFELY HOLDING FOOD FOR SERVICE

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

Hot Foods

1. Never use hot-holding equipment to reheat food if it is not designed to do so.
2. Only use hot-holding equipment that can keep food at an internal temperature of 135°F or higher.
3. Stir food at regular intervals to distribute temperature evenly.
4. Keep food covered.
5. Check internal food temperatures every 2 hours.
6. Discard potentially hazardous food after 4 hours if it has not been held at or above 135°F.
7. Never mix freshly prepared food with food being held for service.
8. Prepare food in small batches so it will be used faster.

Cold Foods

1. Only use cold holding equipment that can keep food at 41°F or lower.
2. Do not store food directly on ice.
3. Check internal food temperatures every 2 hours.
4. Protect food from contaminants with covers or sneeze guards.



Flav-R-Savor Portable Holding Cabinets

Thermostatically-controlled heat and humidity allows you to hold product longer, reducing waste and saving you money through increased energy efficiencies. Lower profile cabinets allow for under-the-counter flexibility. Feature electronic controls with digital read out temperature range from 80°F to 200°F. -EE Models Energy Star® rated. Model FSHC-7W1-EE shown in Designer Black, with optional bumper kit and right-hand hinged door.



Model Description

FSHC-7W1-EE 7-Pan Cap., 1 S/S Door (ENERGY STAR®)
 FSHC-7W2-EE 7-Pan Cap., 2 S/S Pass-Through Doors (ENERGY STAR®)
 FSHC-6W1 6-Pan Cap., Low Profile 1 Glass Door
 FSHC-6W2 6-Pan Cap., Low Profile 2 Pass-Through Glass Doors
 FSHC-7-1 7-Pan Cap., 1 Glass Door
 FSHC-7-2 7-Pan Cap., 2 Pass-Through Glass Doors
Additional models available.



C5™ Series 9 Controlled Humidity Cabinets

High performance insulated cabinets with precise temperature and humidity control. Designed to maintain food quality for extended periods of time by continuously monitoring and controlling internal cabinet temperature and relative humidity levels. Holds 12"x20" steam pans and/or 18"x26" sheet pans. Available in stainless or aluminum, 120V, 20 or 15 amp models, solid or clear doors, reach-in or pass-thru.

Model Description

C599-SDS-U S/S full height, dutch solid doors, 120V, 2000W, NEMA 5-20P. ENERGY STAR
 C599-SFS-U S/S full height, full solid door, 120V, 2000W, NEMA 5-20P. ENERGY STAR
 C599-SFC-U S/S full height, full clear door, 120V, 2000W, NEMA 5-20P.
 C599-SDC-U S/S full height, dutch clear doors, 120V, 2000W, NEMA 5-20P.
 C593L-SFS-U S/S under counter, solid door, 120V, 1440W, NEMA 5-15P.
 C593L-SFC-U S/S under counter, clear door, 120V, 1440W, NEMA 5-15P.



Cook & Hold Cabinets

Roast to perfection with a better yield than convection oven cooking. They cook low and slow for the most tender roast. The secret is gentle air that seals in moisture and caramelizes roasts for a natural appearance. Meat probe included to cook to time or temperature. Great for all kinds of proteins and they can bake too! Seven sizes including dual compartment and undercounter. 3-year parts & labor warranty. Model CH1600 shown.

Model Description

CH1800 Full height, holds (18) 18"x26" sheet pans
 CH600 Half height, holds (6) 18"x26" sheet pans
 CH900 Half height, holds (9) 18"x26" sheet pans
 CH1600 Dual (separate controls), holds (8) 18"x26" sheet pans per comp.
 CH800 Half height, holds (8) 18"x26" sheet pans
 CH750 Undercounter, holds (10) 12"x20" pans
 CH500 Undercounter, holds (5) 12"x20" pans



VaporPro Humidified Holding Cabinets

Get the best environment for holding food properly and unmatched performance. Perfect for high volume holding for extended periods of time. Top-mounted enclosed water reservoir is easy to clean and replace. Even and efficient heating for consistent results. Quick heat and humidity recovery. Digitally controlled heat and humidity with superior performance. Low water light with autofill water line capability. Model HL10-18 shown.

Model Description

HL10-18 Full height, holds (36) 12"x20" or (18) 18"x26" pans, 5" casters
 HL10-14 3/4 height, holds (28) 12"x20" or (14) 18"x26" pans, 5" casters
 HL10-8 Half height, holds (16) 12"x20" or (8) 18"x26" pans, universal slides, 5" casters
 HL10-5 Undercounter, holds (10) 12"x20" or (5) 18"x26" pans, 3" casters



C5™ 6 & 8 Series Heated Holding Cabinets

High performance insulated cabinets keep food hot and safe with your choice of traditional analog or precise digital controls. Available in stainless or aluminum, 120V, 20 or 15 amp models, solid or clear doors, reach-in or pass-thru. Holds 12"x20" steam pans and/or 18"x26" sheet pans.



Model Description

C569-SDS-U Analog controls, stainless steel full height, dutch solid doors, universal slides, 120V, 2000W, NEMA 5-20P. ENERGY STAR
 C569-SDC-U Analog controls, stainless steel full height, dutch clear doors, universal slides, 120V, 2000W, NEMA 5-20P.
 C569-NDS-U Analog controls, aluminum full height, dutch solid doors, universal slides, 120V, 2000W, NEMA 5-20P.
 C563L-NFS-U Analog controls, aluminum under counter, solid door, universal slides, 120V, 1440W, NEMA 5-15P.
Additional models available.

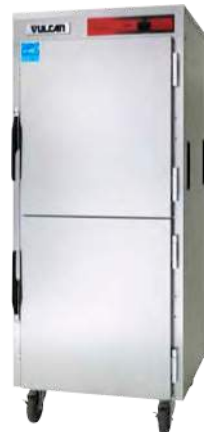


Holding & Transport Cabinets

Designed to keep foods hot and delicious from cooking to serving. Quality features include energy-efficient cabinet design for quicker preheating and recovery times, structural components constructed of 100% stainless steel, field reversible doors, welded steel frame, and 5" casters. Full perimeter optional bumpers available at extra charge. 120V. 1500W. Model VBP15 shown.

Model Description

VBP5 Holds (5) 18"x26" or (10) 12" x 20" Pans
 VBP7 Holds (7) 18"x26" or (14) 12" x 20" Pans
 VBP13 Holds (13) 18"x26" or (26) 12" x 20" Pans
 VBP15 Holds (15) 18"x26" or (30) 12" x 20" Pans
 VBP18 Holds (18) 18"x26" or (36) 12" x 20" Pans



G-Series Hot Food Cabinets

Newly redesigned to hold food at the desired temperature with greater precision and reliability. Even holding temps means better product quality and reduced shrink—less food cost. ENERGY STAR® means lower utility bills. Microprocessor control for greater accuracy and reliability. All-metal heating element means reduced lifetime service costs. Gasket and door pan design reduces replacement frequency. Self-closing/stay open doors provide operator convenience. 1-year parts & labor, lifetime door handle and

hinge, 10-year door warranty.

Model Description

G14300 1-Section, Half Height Doors, Hinged Right
 G14301 1-Section, Half Height Doors, Hinged Left
 G14310 1-Section, Full Height Door, Hinged Right
 G14311 1-Section, Full Height Door, Hinged Left
 G24300 2-Section, Half Height Doors, Hinged Left/Right
 G24302 2-Section, Half Height Doors, Hinged Right/Right
Additional models available.



C5 R-Series Cabinet

C5 T-Series Cabinet

Transport Cabinets—T-Series & R-Series

Metro heavy-duty transport cabinets are built for rigorous transport. Foamed-in-place polyurethane insulation provides SUPERIOR thermal protection and structural rigidity. Adjustable slides holds 12"x20" steam pans and/or 18"x26" sheet pans. C5™ T-Series: Our heated cabinet has an available mobile power option that circulates air within eliminating hot and cold spots. C5™ R-Series with Refrigeration Armour: Removable refrigeration cassette is mounted on vibration/shock isolators for complete refrigeration system protection.

Model Description

C5T9-DSB Digital controls, stainless steel full height, adjustable bottom load slides, 120V, 1400W, NEMA 5-15P. ENERGY STAR
 C5T9-ASB Analog controls, stainless steel full height, adjustable bottom load slides, 120V, 1400W, NEMA 5-15P. ENERGY STAR
 C5T8-DSB Digital controls, stainless steel 5/6 height, adjustable bottom load slides, 120V, 1400W, NEMA 5-15P. ENERGY STAR
 C5R9-SB S/S full height, adjustable bottom load slides, 120V, 5.0A, 60Hz, NEMA 5-15P
 C5R9-SL S/S full height, adjustable lip load slides, 120V, 5.0A, 60Hz, NEMA 5-15P
 C5R9-SF S/S full height, fixed lip load slides, 120V, 5.0A, 60Hz, NEMA 5-15P
Additional models available.



C5 4 Series with Insulation Armour™ Plus Hot or Cold Insulated Food Transport

Metro C5 4 Series provides performance and value in every square inch. Available in full, 5/6, 1/2, and undercounter with insulated solid or clear door options. EXCELLENT TEMPERATURE RETENTION—ENERGY STAR® hybrid polymer/stainless steel design with 5 layers of insulation holds food hot for 5 hours or cold for 3 hours. HOLD MORE, SAVE SPACE, REDUCE LABOR—Improved space and labor efficiency with up to 60% more 12"x20" pans per square foot. FLEXIBILITY TO HOLD MORE YOUR WAY—Two slide systems—Universal to hold 12"x20" and 18"x26" and Lip Load to maximize 18"x26" sheet pan capacity.

Model Description

C543-ASFC-L Undercounter, Full Length Clear Door (Lip Load)-Powered
 C543-ASFC-U Undercounter, Full Length Clear Door (Universal)-Powered
 C543-ASFS-L Undercounter, Full Length Solid Door (Lip Load)-Powered
 C543-ASFS-U Undercounter, Full Length Solid Door (Universal)-Powered
 C545-ASFS-L 1/2 Height, Full Length Solid Door (Lip Load)-Powered
 C545-ASFS-U 1/2 Height, Full Length Solid Door (Universal)-Powered
Additional models available.

HEATED DISPLAYS

Display merchandisers are ideal for sandwiches, cookies, burritos or any other impulse buys.

Humidified cabinets are designed to deliver “grab ‘n go” products at the right temperature and texture.

Specialized merchandisers, such as pretzel or nacho chip, are perfect for convenience stores, concession stands, and stadiums. Doors or openings on two sides are useful if you have a self-serve establishment, so food can be loaded from the back while the customer takes it from the front.

Humidity is a big issue for heated display cases, since different foods require different levels of moisture when being stored. A case with adjustable humidity or a split case is something to consider if you will be displaying a variety of different hot foods.



Display Cases, F5 Series

Put products in the spotlight by showcasing items your customers can't resist at eye level. The F5 series offer a service style that works for your operation—Choose a 48" or 72" long, 24" or 30" deep single or double service display section with mirrored back, a single service display section with a see-thru back, or a pass-thru display section with glass doors on both sides.



Model Description

- F5MC48N 24"Dx48"L, self-cont., single serv, mirrored back
 - F5SC48N 24"Dx48"L, self-cont., single serv, see-thru back
 - F5PC48N 24"Dx48"L, self-cont., single serv, pass-thru w/glass doors
 - F5MR48N 24"Dx48"L, remote, single serv, mirrored back
 - F5MR72N 24"Dx71"L, remote, single serv, mirrored back
 - F5PR72N 24"Dx72"L, remote, single serv, pass-thru w/glass doors
- Additional models available.*



Crisp 'N Hold Food Stations

Hold French fries, crispy chicken tenders, poppers, in-shell peanuts and more! Gentle hot air circulation over and through the product maintains crispness while keeping food hot and ready to serve! Reduce food waste by extending the hold time for up to four times longer than traditional methods, such as heat lamps and enclosed holding cabinets. Adjustable and removable dividers for flexible product holding and easy cleaning. Model CNH18XD shown.

Model Description

- CNH18 3 section
- CNH28LP 6 sections, w/lift-off heating system
- CNH28 4 section
- CNH12LP 3 sections, drop-in w/lift-off heating system
- CNH18LP 4 sections, drop-in w/lift-off heating system
- CNH18XD 3 section, extra deep

Additional models available.



your décor.

Glo-Ray® Designer Heated Display Cases



Curved tempered glass styling and incandescent lighting accentuate food products. Thermostatically-controlled heated base and infrared overhead heating hold hot foods at optimum serving temperatures. Available with or without controlled humidity. Constructed of aluminum and stainless steel with tempered glass and rollerless sliding doors. Available in all designer colors to match

Model Description

- GRCD-1P Single Shelf, 20.63"W, 410W
- GRCD-1PD Dual Shelf, 20.63"W, 860W
- GRCD-2PD Dual Shelf, 32.5"W, 1210W
- GRCD-3PD Dual Shelf, 45.5"W, 1710W
- GRCDH-1P Single Shelf w/Humidity, 20.63"W, 660 Watts
- GRCDH-2PD Dual Shelf w/Humidity, 32.5"W, 1460 Watts



C5™ 1 Series Heated Holding & Proofing Cabinets

Reliable non-insulated solution for proofing and basic holding needs. Entire control module is removable without tools for easy cleaning and servicing. Three modules to choose from (holding, proofing, or combination holding and proofing). Three slide styles to choose from for maximum holding capacity—universal for 18"x26" sheet and all 12"x20" steam pan depths, fixed wire for 18x26 sheet and 12"x20"x21/2" steam pans, or lip load for 18"x26" sheet pans.

Model Description

- C519-CFC-4 Holding/Proofing, aluminum full w/clear door (fixed)
- C519-CFC-L Holding/Proofing, aluminum full w/clear door (lip load)
- C519-HFC-U Holding, aluminum full w/clear door (universal)
- C519-CFC-U Holding/Proofing, aluminum full w/clear door (universal)
- C519-HFC-L Holding, aluminum full w/clear door (lip load)
- C519-HFC-4 Holding, aluminum full w/clear door (fixed)

Additional models available.



C5™ 3 Series Heated Holding & Proofing Cabinets

Cool-to-touch polymer provides energy efficiency at a lower initial investment, full body bumper protection, and molded in handles. Available in red, blue, or gray, 120V, 20 or 15 amp in solid or clear door. Choose holding, combination holding and proofing, or moisture module which can be removed for easy cleaning. Tray slide options—universal for 18"x26" sheet and 12"x20" steam pans at varying depths, fixed for 18"x26" sheet and 12"x20"x2.5" steam pans, or lip load for 18"x26" sheet pans.

Model Description

- C539-CDC-U Holding, red Insulation Armour, aluminum full w/dutch clear doors (universal)
- C539-HDS-U Holding, red Insulation Armour, aluminum full w/dutch solid doors (universal)
- C539-CFC-U Holding/Proofing, non-insulated, aluminum full w/clear door (universal)
- C539-CFC-4 Holding/Proofing, non-insulated, aluminum full w/clear door (fixed)

Pro Cart Ultra™

Hot and cold, all in one cart! Electric HOT: Over 50% more energy efficient, compared to leading metal carts. Gentle, non-radiant heat circulates consistently from front to back. Electric COLD: Cools down to 321/2°F without a compressor for the ultimate in cold mobility and food safety on the go. Polyethylene exterior with CFC-free polyurethane foam insulation maintains safe food temperatures for 4+ hours, even when unplugged. Available in hot and cold, as well as passive combinations to suit every operation.



Model Description

- PCUHH615 Hot (top) / Hot (bottom)
- PCUCC615 Cold (top) / Cold (bottom)
- PCUHC615 Hot (top) / Cold (bottom)
- PCUCH615 Cold (top) / Hot (bottom)
- PCUPH615 Passive (top) / Hot (bottom)
- PCUPC615 Passive (top) / Cold (bottom)



Heated Xenon Merchandisers

Sleekly designed to hold hot packaged food to attract your grab-and-go customers. The infrared heat and thermostatically-controlled heated base shelf safely hold food products for hours, while the Xenon lighting creates better illumination in the hold area. Hinged glass side panels are held in place magnetically and swing out for easy cleaning. Single or dual shelf models available with slant or horizontal shelves.

Model Description

- HXMH-24 Horizontal Warmer, Single Shelf, 28"Wx285/8"D
 - HXMH-30 Horizontal Warmer, Single Shelf, 34"Wx285/8"D
 - HXMH-36 Horizontal Warmer, Single Shelf, 40"Wx285/8"D
 - HXMH-42 Horizontal Warmer, Single Shelf, 46"Wx285/8"D
 - HXMH-48 Horizontal Warmer, Single Shelf, 52"Wx285/8"D
 - HXMH-54 Horizontal Warmer, Single Shelf, 58"Wx285/8"D
- Additional models available.*



Glo-Ray® Curved Infrared Strip Heaters with and without Lights

Features a patented housing design with a pre-focused heat pattern to effectively blanket food holding areas to safely hold products at optimum serving temperatures. Infrared element technology guarantees that the entire holding surface is evenly heated with no "cold spots." Hatco's Glo-Ray® Curved Infrared Strip Heater with Lights features a patented housing design with warm LED lighting. GR5AHL models are high watt. Available in all Designer colors and Gloss finishes Gleaming Gold, Glossy Gray, Bold Black, Radiant Red and Brilliant Blue to match your décor. *Contact us for additional information.*



Hot Food Merchandisers

Perfect for merchandising sandwiches, cookies or any day part menu in 12" or 15" of counter space. Interior thermometer. Bottom control panel houses ON/OFF switch and temperature knob for ease of operation. Aluminum corner posts and glass panel body construction with a 3/16" thick glass door with one-piece full length hinge and handle. CUL, UL, UL sanitation and NSF 4 approved.

Model Description

- 15MC 153/8"Wx161/2"Dx247/8"H (3 Perforated Shelves)
- 18MCP 187/8"Wx20"Dx247/8"H (2 S/S Solid Shelves)



Electric Chafers, Buffet Servers, and Warming Shelves

Heavy duty stainless steel constructed electric chafers and buffet servers provide efficient heat transfer throughout entire warming surface. Pans, pan holders, and rolltop lids are removable. Base may be used as a warming shelf. Features variable heat control, capillary thermostat (155°F to 205°F), temperature safety signal. UL Safety & Sanitary (C-UL), NEMA 5-15P Plug.

Model Description

- WTRT-10-HD HD warming shelf w/rolltop lid, medium size, fits 1 full size steam pan
- WTRT-40-HD HD warming shelf w/rolltop lid, large size, fits 2 full size steam pans
- WTBS-2N-HD HD electric chafers with rolltop lid, med. fits 2 half size steam pans
- WTBS-5N-HD HD elec. chafers with rolltop lid, lg. fits 2 half size and 3 third size steam pans
- WTBS-4N-HD HD elec. chafers with rolltop lid, lg. fits 4 half size steam pans
- WTBS-3N-HD HD elec. chafers with rolltop lid, med. fits 3 third size steam pans



TQ Meal Delivery Carts

The newest edition to the line of totally quiet (TQ) carts is the TQ Supreme Cart. This new cart offers supreme, room service-caliber styling with superior operational benefits at a lower total cost of ownership. TQ Supreme Carts provide aesthetically-pleasing meal delivery to patients. Features a sound dampening design, are lightweight and easy to maneuver. Standard features include push handle, perimeter bumper, drain, and magnetic door lock to hold door closed and open at 270 degrees. Customizable panels available. Fits 14"x18" and 15"x20" trays.

Model Description

- DXTQ1T1D6 6 Trays, 1 Door, 1 Tray/Slide
 - DXTQ1T1D8 8 Trays, 1 Door, 1 Tray/Slide
 - DXTQ1T2D14 14 Trays, 2 Door, 1 Tray/Slide
 - DXTQ1T2D16 16 Trays, 2 Door, 1 Tray/Slide
 - DXTQ1T2D18 18 Trays, 2 Door, 1 Tray/Slide
 - DXTQ1T2D20 20 Trays, 2 Door, 1 Tray/Slide
 - DXTQ2T1D10 10 Trays, 1 Door, 2 Trays/Slide
 - DXTQ2T1DPT10 10 Trays, 1 Door, 2 Trays/Slide, Pass Thru
- Additional models available.*



Decorative Carving Station

Hatco Decorative Carving Stations combines the Decorative Lamp with the Swanstone® Heated Base to create an attractive carving display. Patented telescoping heated lamp with a 30° shade pivot adjusts easily to accommodate food products. Heated stone base and curved cutting board available in all Swanstone® decorative stone colors to match your décor.

Model Description

DCS400-1 Freestanding Carving Station DCSB400-R24-1 Round Carving Station
DCSB400-2420-1 Small Rectangular Carving Station DCSB400-3624-2 Large Rectangular Carving Station



Glo-Ray® Heated Stone Shelves

These unique foodwarmers will safely hold food hot while blending into your décor. Thermostatically-controlled heated base extend food holding times. Available in portable or built-in models. Built-in models include a remote box with a 3' conduit and a 6' cord and plug. Colors: Gray Granite, Night Sky, and Bermuda Sand.

Model Description

GRSS-2418 24"x18" Free Standing
GRSS-3018 30"x18" Free Standing
GRSS-3618 36"x18" Free Standing
GRSSB-2418 24"x18" Built-In
GRSSB-3018 30"x18" Built-In
GRSSB-3618 36"x18" Built-In
Additional models available.



Soup Stations & Countertop Heated Wells

Soup Stations are designed to provide an attractive appearance while holding soups at safe-serving temperatures. SW2 units have heat evenly distributed throughout, with each end of unit equipped with an infinite switch and indicator light to control the nearest well. Holds two 7- or 11-qt. round pans. Countertop Heated Wells are both versatile and reliable. The HW series is a hold only operation, while the CHW series acts as a Rethermalizer and holds food products (cook and hold operation).

Model Description

SW2-7QT Holds (2) 7-qt. round pans
SW2-11QT Holds (2) 11-qt. round pans
HW-FUL Holds (1) full-size or (3) third-size pans
HW-43 Holds (1) full-size and (1) third-size pan, or (4) third-size pans
CHW-FUL Holds (1) full-size or (3) third-size pans
CHW-43 Holds (1) full-size and (1) third-size pan, or (4) third-size pans



Portable Foodwarmers

Portable foodwarmers keep food hot at kitchen work areas, waitress pickup stations or customer serving points. Specially designed stand keeps food pans off work area, while the effective insulation prolongs holding time for safe-serving food products. Includes stand to keep food holding pans off the work area and allows easy access from three sides. Comes with standard toggle switch or optional infinite switch.

Model Description

GR-B Heated Base, Metal Sheathed Element
GRFF Portable Foodwarmer, Metal Sheathed Element
GRFFL GRFF w/Lights, Metal Sheathed Element
GRFFB GRFF w/Heated Base, Metal Sheathed Element
GRFFBL GRFFB w/Lights, Metal Sheathed Element
UGFF UGFF, Ceramic Heating Element
Additional models available.



Hot/Cold Built-In Shelves

Provides the ultimate flexibility and versatility, easily changing between a Heated Shelf and Cold Shelf (and vice versa) to cater to different food products and day parts. Transfer time between modes is approximately 30 minutes. Patent-pending thermal break reduces condensation and temperature transfer. Includes a remote-mountable control enclosure, with a three position power switch and two digital temperature controllers.

Model Description

HCSSB-2418 Hot/Cold Swanstone® Built-in Shelf 18" W x 24" D
HCSSB-3018 Hot/Cold Swanstone® Built-in Shelf 18" W x 30" D
HCSSB-3618 Hot/Cold Swanstone® Built-in Shelf 18" W x 36" D
HCSSB-4818 Hot/Cold Swanstone® Built-in Shelf 18" W x 48" D
HCSSBF-24-F Hot/Cold Swanstone® Built-in Flush Shelf 24" W x 15 1/2" D
HCSSBF-24-I Hot/Cold Swanstone® Built-in Flush Shelf 24" W x 19 1/2" D



Glo-Ray® Designer Merchandising Warmers

Designed specifically for displaying wrapped or boxed product, these warmers hold hot food safely at proper serving temperatures. Single- or two-tier models available with horizontal or slanted shelves for easy access. Features incandescent lighting with controlled top and bottom heat. Model GR2SDS-30D shown with standard designer black inset panels.

Model Description

GR2SDH-24 Horizontal, Single Shelf, 30 1/4"W x 27"D
 GR2SDH-30 Horizontal, Single Shelf, 36 1/4"W x 27"D
 GR2SDH-36 Horizontal, Single Shelf, 42 1/4"W x 27"D
 GR2SDH-42 Horizontal, Single Shelf, 48 1/4"W x 27"D
 GR2SDH-48 Horizontal, Single Shelf, 54 1/4"W x 27"D
 GR2SDH-54 Horizontal, Single Shelf, 60 1/4"W x 27"D
 Additional models available.



Admiral Craft
 Equipment Corp.

Dual Heat Lamp

Dual heat lamp is constructed of heavy duty aluminum and easily adjusts from 15" to 21". Shades designed with flared shape for strength and even heat distribution. On/off switch located on arm away from heat zone. Ceramic insulated sockets with nickel plated contacts to prevent fusing. Includes two 250 Watt clear bulbs. 120V. UL. 1-year warranty. Model HL-2



LiquiTec® Cold Pans

Using patented eutectic fluid technology, LiquiTec cold pans far surpass traditional methods of cold pan operation. LiquiTec creates up to 100% more refrigerated surface coverage generating a super-cooling effect allowing pans and food to be flush with the countertop while maintaining NSF 7 safe food temperatures. Additionally, the super-cooling effects result in energy savings.



Model Description

8118-EF Holds (1) 12"x20" Pan
 8132-EF Holds (2) 12"x20" Pans
 8145-EF Holds (3) 12"x20" Pans
 8159-EF Holds (4) 12"x20" Pans
 8172-EF Holds (5) 12"x20" Pans
 8186-EF Holds (6) 12"x20" Pans



Hot Modular Drop-Ins

Energy-efficient design available in multiple Wattages. Deep drawn 63/8" stainless wells allow for full size and fractional pans. Drip-free flange contains moisture and spills to prevent food contamination. Full perimeter gasket. Pre-assembled cord and plug configuration eliminate the need for electrician. Standard individual well drain or optional manifold drain offers flexibility in cleaning and operation. Auto fill option available. NSF4. 1-year parts & labor warranty.

Model Description

3646601 1 Well 1000W 120V D/I
 3646701 1 Well 1000W 240V D/I
 36466 1 Well 100-120V D/I
 3646681 1 Well 100-120V Ther 1000W
 3646610 1 Well 100-120V Therm
 3646611 1 Well 100-120V Therm
 Additional models available.



Food Warmers

Whether the moment calls for a quick menu change or an entirely new temporary buffet line, these compact, easy-to-use, full-size units give you the rapid-response capability so often needed in the commercial kitchen. For good measure, the performance is outstanding, due to the unique heating-element design that distributes evenly with no "hot spots". NSF and cETLus listed.



Model Description

6055A Full Size Warmer
 6055A-CW Full Size Cooker/Warmer
 6055A-43 4/3 Size Warmer
 6100A 7 Qt. Round Warmer
 6150-36 Strip Heater, 36"
 6000A-2 2-Bulb Heat Lamp



Food Warmers

The unique insulation design of the FW-S600 cooker/warmer heats frozen food in just 20 minutes while the workhorse of kitchens everywhere, the FW-S500 warmer, takes just 10 minutes to heat up; both keep food warm during busy service hours. With an upgraded tubing for enhanced stability, the EHL-2 freestanding heat lamp is fitted with two Shat-R-Shield® bulbs to keep foods warm without over drying. The cool-to-the-touch double wall construction of the 10 quart ESW-66 electric soup warmer is an attractive and practical solution for any self-service counter.

Model Description

FW-S500 Electric Warmer, 1200W
 FW-S600 Electric Cooker/Warmer, 1500W
 ESW-66 Electric Soup Warmer, 101/2 qt.



Admiral Craft
 Equipment Corp.

Soup Kettle

Premium kettle holds up to 11.4 quarts of liquid with a heavy duty stainless steel insert and lid complete with a piano hinge for ease of use. The outside shell is constructed with a scratch and dent resistant shell. Economy models hold up to 11 quarts and are available in black powder and stainless steel shells. Premium model is ETL listed and economy kettles are UL listed and UL sanitation.

Model Description

SK-500W 11.4 qt., 500W (Black Powder Shell)
 SK-600 11 qt., 400W (Black Powder Shell)



Food Warmers

Heavy duty stainless steel construction both inside and out for excellent durability. Available in both a square and round design and are fitted to accommodate most standard size pans. FW-1200WR Round, 1200 Watts Maintains food temperature in excess of 140°F (the requirement FW-1500W 4/3 Size, 1500 Watts for safe foodservice). Square models available in 1200 and FW-1500W/C 4/3 Size, 1500 Watts 1500 Watts and round model in 1200 Watts. NSF. UL. FW-1200WR/B Round, 1200 Watts, Black





Drawer Warmers

Each positive-closing drawer has nylon rollers, a recessed thermostatic control, and temperature monitor. Stainless steel slides and removable drawer bodies make cleaning easy. Available in 1-, 2-, 3-, and 4-drawer freestanding units; 1-, 2-, 3-drawer built-in units; and as a Split Drawer Warmer, which expands holding capabilities by accommodating more pans in the same space as a standard single drawer model. Models HDW-1 and HDW-2 shown.

Model Description

- HDW-1 Freestanding, 450W, 1 Drawer
 - HDW-2 Freestanding, 900W, 2 Drawer
 - HDW-3 Freestanding, 1350W, 3 Drawer
 - HDW-4 Freestanding, 1800W, 4 Drawer
 - HDW-1N Freestanding Narrow, 450W, 1 Drawer
 - HDW-2N Freestanding Narrow, 900W, 2 Drawer
- Additional models available.*



Built-In Modular Food Warmers

Designed to hold heated foods at safe serving temperatures. All stainless steel construction for maximum strength and durability. Fully insulated construction saves energy while maintaining precise temperatures. Made in the USA. 1-year labor; 2-year parts warranty.

- Wellslock™ for quick and easy installation.
- Infinite or thermostatic controls with/without drains and manifolds.
- Slim line and extra deep for 4 each third size pans per well.
- Available in 1, 2, 3, 4, and 5-well models.

Model Description

- MOD 100TD-120 Single Pan Thermostat Control with Drain 120V
 - MOD 100TD Single Pan Thermostat Control with Drain 208/240V
 - MOD 200TD Two Pan Thermostat Control with Drain 208/240V
 - MOD 200 TDM Two Pan Thermostat Control with Drain and Manifold 208/240V
 - MOD 300TD Three Pan Thermostat Control with Drain 208/240V
 - MOD 300 TDM Three Pan Thermostat Control with Drain and Manifold 208/240V
- Additional models available.*



**EHEI Series, E-Chef™
Hot Food Tables**

Designed with the quality you would expect from Delfield with the features you need to keep your operation running efficiently and profitably. All at a price that's easy on your bottom line. The EHEI series can function as stand alone pieces or as a component of Delfield's E-Chef Production Systems. Realize the economy of an attractive purchase price without sacrificing usability or durability.



Model Description

- EHEI36C Electric, 36" w/Casters
- EHEI36L Electric, 36" w/Legs
- EHEI48C Electric, 48" w/Casters
- EHEI48L Electric, 48" w/Legs
- EHEI60C Electric, 60" w/Casters
- EHEI60L Electric, 60" w/Legs
- EHEI74C Electric, 74" w/Casters
- EHEI74L Electric, 74" w/Legs



Drop-Ins

Versatility. Quality. Value. Duke's versatile drop-in selection encompasses many hot, cold, combo, and patented items designed to improve merchandising efficiency and serving appeal. Basic hot drop-ins include exposed, sealed wells and slide in gas units, while basic cold options include ice bath and NSF7 refrigerated

Model Description

- ADI-2HC 2 Wells (Hot/Cold Convertible)
 - ADI-3HC 3 Wells (Hot/Cold Convertible)
 - ADI-4HC 4 Wells (Hot/Cold Convertible)
 - ADI-5HC 5 Wells (Hot/Cold Convertible)
 - ADI-6HC 6 Wells (Hot/Cold Convertible)
 - ADI-1E-SW 1 Sealed Well (Hot)
- Additional models available.*



Cayenne® Warmers

Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible. Non-stick aluminum dome heating element uses 25% less energy and reduces scale build-up for easy cleaning and longer operating life. Dripless lip catches and drains moisture back into the well. Stainless steel exterior meets UL surface temperature standards for operator and customer safety. Meets NSF-4 standards. Model 71001 shown.

Model Description

- 71001 Full size, 133/4" Wx 213/4" Lx 9" H
- 72017 7 qt. unit only
- 72021 11 qt. unit only
- 72050 4/3 Warmer w/o drain
- 72051 4/3 Warmer w/drain



Drop-Ins

Refrigerated cold pan models hold pre-chilled foods at cold, fresh, and safe serving temperatures. Available in NSF-7 standards for non-packaged foods and economical NSF-2 standards for pre-packaged foods. With a flip of a switch, the dual temperature models quickly convert from hot to cold operation. Wells delivers units that can fully support your menu—from single to 6-well models in standard, extra deep 4 each third-size pan sizes, slim lines for narrow counter, and slope-tops.

Model Description

- RCP100 Refrigerated, 1-pan (NSF 2)
 - RCP200 Refrigerated, 2-pan (NSF 2)
 - RCP300 Refrigerated, 3-pan (NSF 2)
 - RCP400 Refrigerated, 4-pan (NSF 2)
 - RCP500 Refrigerated, 5-pan (NSF 2)
 - RCP600 Refrigerated, 6-pan (NSF 2)
- Additional models available.*



Hot & Cold Drop-Ins

Designed to keep hot and cold products within their safe temperature zone for extended periods of time. Drop-ins available in self-contained/mechanical cold-wall units, ice cooled, and frost top units for the cold side and individual well and water bath models on the hot side. For those who are torn between the two, choose the combination hot/cold unit that allows you to do both in the same space.

Model Description

- 9743IC Ice-Cooled Pan, Holds (3) 12"x20" Pans
 - 9943SCA Wrapped Coldwall Pan, Holds (3) 12"x20" Pans
 - 9843SCA Frost Top, 43" x 26"
 - 9943FA Forced Air Cold Pan, Holds (3) 12"x20" Pans
 - 95803-208Z Hot/Cold Combi, Holds (3) 12"x20" Pans
 - 95603-240Z Hot Well (No Drain), 240V, Holds (3) 12"x20" Pans
- Additional models available.*



Versa Foodservice System

Fully portable system keeps food cold for hours with either ColdFest® pans or Buffet Camchillers®. Use the straight or corner connector to connect Food Bars, Work Tables, and Cashier Stations to create a professional, uniform look. Connect Versa Food Bars to merchandise snacks and beverages. Join a cashier station with a food bar for faster check-out and improved traffic flow. Ultra Series available with two secure storage cabinets that can hold up to 50 lbs. of non-perishable items. NSF.

Model Description

- VBR5T110 5' Food Bar w/Sneeze Guard w/Std Caster
 - VBRHD5110 5' Food Bar w/Sneeze Guard w/Hvy Duty Caster
 - VBRL5110 5' Food Bar, Low, w/Sneeze Guard w/Std Caster
 - VBRLHD5110 5' Food Bar, Low, w/Sneeze Guard w/Hvy Duty Caster
 - VBRT5110 5' Table Std Height w/Std Caster
 - VBRTHD5110 5' Table Std Height w/Hvy Duty Caster
- Additional models available.*



AeroHot Steam Tables

Each hot food well is individually controlled (wet bath models excluded). Stain and corrosion resistant top is type 300 series stainless with high nickel content. Stainless steel body. Carving board is high-grade poly with rounded corners. Mounted on stainless steel support base and die stamped brackets—easily removed for cleaning. 120V, 208V or 240V as well as natural or propane gas. Electric unit available in exposed and sealed well design. UL. NSF. AGA.

Model Description

- 302 Gas, (2) wells
 - 303 Gas, (3) wells
 - 304 Gas, (4) wells
 - 305 Gas, (5) wells
 - E302 Electric, (2) wells
 - E303 Electric, (3) wells
- Additional models available.*



Hot Food Tables

Advance Tabco now offers both hot and cold food tables and drop-ins. LP and natural gas available, as well as 120 and 240 volt electric in both wetbath and sealed well configurations. Cold tables are also available mechanically assisted, or for use with ice only. Multiple sizes and configurations available. Model HF-3E-120 shown.

Model Description

- HF-3E-120 Electric, 3 wells, 120 v. 47" overall
- HF-4E-240 Electric, 4 wells, 208/240 v. 63" overall
- SW-3E-120 Electric, 3 sealed wells, 120 v. 47" overall
- SW-4E-240 Electric, 4 sealed wells, 208/240 v. 63" overall
- HF-3G-NAT Gas, 3 well (for dry operation)
- HF-3G-LP LP Gas, 4 well (for dry operation)
- WB-3G-NAT Gas, 3 well (for wet operation)
- WB-4G-LP LP Gas, 4 well (for wet operation)



Heated & Refrigerated Built-In Wells

Reliably hold your hot or cold food at safe temperatures, while retaining optimum freshness and taste in one efficient and easy operation. Heated Wells come in modular/ganged units (1 to 6 pan configurations); top- and bottom-mount full rectangular units with or without insulation. Refrigerated Wells come in 1 to 6 pan configurations with an electronic control featuring auto-defrost, adjustable condensing units, and green-friendly insulation.

Model Description

- HWBL-FUL Heated Full Size 12"x20" (750 watt)
 - HWB-FUL Heated Full Size 12"x20" (1200 watt)
 - HWBH-FUL Heated Full Size 12"x20" (1650 watt)
 - HWBL-FULD Heated Full Size 12"x20" w/Drain (750 watt)
 - HWB-FULD Heated Full Size 12"x20" w/Drain (1200 watt)
 - HWBH-FULD Heated Full Size 12"x20" w/Drain (1650 watt)
 - HWBL-43 Heated 4/3 Size (750 watt)
- Additional models available.*



Open Well Steam Tables

Available in 2, 3, and 4 bay, these units are constructed of stainless steel with galvanized steel wells and adjustable legs. Feature 750W heating element with infinite control switch per compartment. The 8"D well fits full-size spillage pans (not included). Include adjustable undershelf and removable 8"x1/2" cutting board. 1-year limited warranty. CE.

Model Description

- ST-120/2 2 Bay, 33"W, 1500W, 120V
- ST-120/3 3 Bay, 48 1/2"W, 2250W, 120V
- ST-240/4 4 Bay, 63 3/4"W, 3000W, 208/240V



Electric Hot Food Tables

Heavy duty, fully assembled, stainless steel hot food tables are designed for the most demanding applications. Available in electric, wet/dry, individual well, and electric wet water bath models. Options include counter protectors, enclosed back (for island configurations), tray slides, casters, and overshelves. Die stamped individual 12"x20" raised sanitary rim openings. Each well has its own thermostatic control for accurate food temperature.

Model Description

- 3512-120 33"L, 2 Wells Dry (w/Spillage Pan)
 - 3513-120 48"L, 3 Wells Dry (w/Spillage Pan)
 - 3514-120 63"L, 4 Wells Dry (w/Spillage Pan)
 - 3515-120 78"L, 5 Wells Dry (w/Spillage Pan)
 - 3612-120 33"L, 2 Wells Wet (w/Drains & Manifold)
 - 3613-120 48"L, 3 Wells Wet (w/Drains & Manifold)
- Additional models available.*



Easy Cart

This economical mobile solution for packaged menu items is designed with simplicity at its heart. All merchandising units are configured for 120V and can be plugged into any common outlet. All units can be totally waterless. This flexibility enables an additional revenue stream for your operation in any environment. The simple 4-step process to building your Easy Cart solution includes choice of length, merchandising, shelving, and décor. *Contact customer service department for assistance.*



ServeWell® Food Tables

Innovative design in value-priced mobile serving equipment. Exclusive thermostet material cannot pit or rust. Dome heating elements mounted inside well. Each well equipped with individual drain. A non-refrigerated cold food table of the same solid construction also available. Stainless steel ice well accommodates 12"x20"x6" steam table pans. Made in the USA. NSF. Model 38003 shown with optional Service Side Poly Cutting Board w/Mounting Kit.

Model Description

- 38102 2-Well Hot, 700 watts/well, 120V, 11.7A
 - 38103 3-Well Hot, 700 watts/well, 120V, 17.5A
 - 38104 4-Well Hot, 700 watts/well, 120V, 23.3A
 - 38105 5-Well Hot, 700 watts/well, 120V, 29.2A
 - 38102 2-Well Hot, 480 watts/well, 120V, 8A
 - 38103 3-Well Hot, 480 watts/well, 120V, 12A
- Additional models available.*



Shelleysteel™ Mobile Serving Equipment

Shelleysteel combines the long-lasting durability of stainless steel with the design of mobile, modular cafeteria systems. Hot units, cold units or combination units give you the ability to provide a full-service menu in a limited amount of space. Optional laminate finish and graphics can be added. Tray slides, counter protectors, cutting boards, overshelves, signage, decor panels, heat lamps, and lighting are optional. *Contact customer service department for assistance.*



Shelley® Mobile Serving Equipment

Rearrange your equipment whenever you want. Steel reinforced fiberglass base is lighter than stainless steel. Match your décor—25 standard colors or custom colors available. Easy to use stainless steel interlock system allows units to be connected. Low maintenance refrigeration systems. Tray slides, counter protectors, cutting boards, open understorage, and overshelves are optional. Heated wells, cold pans or combination counters are available. *Contact customer service department for assistance.*



Refrigerated Slim Drop-In Wells

Full-size well that blankets pre-chilled food products to retain optimum freshness and taste, but in a lengthwise, narrow grouping to allow for easy, reachable access. Features auto-defrost, which is activated through a programmable advanced electronic controller. Optimal and environmentally-friendly insulation on the sides and bottom provide even chilling from top to bottom for better cold retention and cost savings. Includes an adjustable condensing unit that can be rotated 180° for easy venting adjustments and flexibility.

Model Description

- CWB-S1 1-Pan with Drain
- CWB-S2 2-Pan with Drain
- CWB-S3 3-Pan with Drain
- CWB-S4 4-Pan with Drain
- CWBR-1 1-Pan w/Drain, Remote Refrigeration

Featured Chef

Austin Sumrall

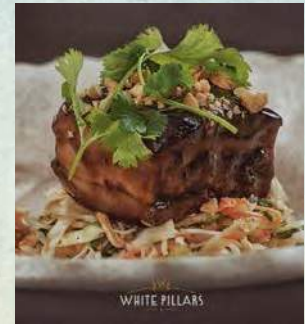
White Pillars
Biloxi, MS



Korean BBQ Sauce

- 1/2 cup soy sauce 1/2 tsp. black pepper
- 1/2 cup water 1 tsp. red pepper flake
- 2 cups brown sugar 2 tsp. ginger (minced)
- 1/2 cup mirin 2 tsp. garlic (minced)
- 4 tbsp. sesame oil 2 ea. scallion (sliced)
- 2 tbsp. rice wine vinegar 6 tsp. cornstarch
- 2 tbsp. gochuchang 6 tsp. water
- 2 tsp. hoison

Combine first 13 ingredients in pot and bring to boil. Make slurry with cornstarch and water and whisk into pot.



Drop-In Modular/Ganged Dry Heated Wells

Drop-In sized well, grouped together in a modular fashion, to keep hot foods at more accurate temperatures for longer periods of time. Provides dry convected heat, with the uniform convected airflow consistently surrounding each pan for efficient heat transfer. Features compact individual thermostatic controls for temperature regulation of each well and a separate On/Off switch to retain settings. Offers increased design flexibility and reduced installation costs due to lack of plumbing restrictions.

Model Description

- DHWBI-1 Dry Heated Well Built-in 1-Pan
- DHWBI-2 Dry Heated Well Built-in 2-Pan
- DHWBI-3 Dry Heated Well Built-in 3-Pan
- DHWBI-4 Dry Heated Well Built-in 4-Pan
- DHWBI-5 Dry Heated Well Built-in 5-Pan
- DHWBI-6 Dry Heated Well Built-in 6-Pan



MobileServ® Temperature Ready Serving Carts

Prepare foods and keep them HOT and/or COLD and READY TO SERVE with patented Mobile Hot/Cold Serving Carts. This line brings an attractive display of various menu items right to your customers. Available in various sizes, with or without sneezeguards, Wilsonart laminate or stainless front and side panels. Beverage carts also available. Model CBC-HHH-SG-L5 shown.



Model Description

- CBC-HC-L1 Hot/Cold Cart (2 Hot/1 Cold Dbl Servers), Flame Soapstone Red Laminate Panels, 21/2"H steam pans, 2 roll-top lids
 - CBC-HC-L3 Hot/Cold Cart (2 Hot/1 Cold Dbl Servers), Mission Smoke Grey Laminate Panels, 21/2" high steam pans, 2 rolltop lids
 - CBC-HC-L4 Hot/Cold Cart (2 Hot/1 Cold Dbl Servers), Girona Falls Blue Marbled Laminate Panels, 21/2" high steam pans, 2 rolltop lids
- Additional models available.



Signature Server® Mobile Equipment

Signature Server offers an endless combination of equipment and accessories designed to add style and "curve" appeal unique to your foodservice operation. Ideal uses for upscale K-12, business and industry, and healthcare settings. Signature Server® features striking curved and rectangular base shapes. Functional and stylish breath guard options in standard and 2011 NSF2 versions. Choose hot, cold, frost top, or soup modular drop-ins. 1-year parts & labor warranty. Contact our customer service department for assistance.



CamKiosk® Carts & System

Lightweight polyethylene carts won't dent, crack, bubble, chip or break. Holding cabinets have thick foam insulation and externally mounted thermometers. Sneeze guard meets food preparation requirements. Molded-in handles and 6" swivel casters make transport easy. Optional Hand Sink Cart w/towel and soap dispenser makes hand washing convenient or Work Station w/towel dispenser provides additional space for preparing food or completing sales transactions.

Model Description

- KVC854158 KIOSK 4 Pan
- KVC854C186 KIOSK 4 Pan w/ CANOPY
- KVC856158 KIOSK 6 Pan
- KVC856C158 KIOSK 6 Pan w/ CANOPY
- KSC402158 HAND SINK w/Towel and Soap Dispenser
- KWS40158 WORK STATION w/Towel Dispenser



Smart Fabrication™

Your design, your specs! Advance Tabco standardizes Custom Fabrication by pairing catalog items with hundreds of stock modifications and accessories that meet your specifications. Consistent quality all within your time and budget constraints is the reason Smart Fabrication™ is the only fabrication you will ever need. *Contact our customer service department for assistance.*



Sleek Shields™

Introducing Sleek Shields™ with Chamber Lock™ technology, making rotating Food Shields easier than ever. Say goodbye to the days of loosening and tightening bolts on both sides. Simply release the chamber and turn, from only one side. Front glass easily rotates to any position. Chamber Lock™ lets you position front glass at 15° intervals. This low profile design means less metal and more visible glass, making this the sleekest Food Shield yet. NSF. Choose self-service or cafeteria models available with glass or stainless steel top. *Contact our customer service department for assistance.*



Serving Systems

Increased participation and profits are assured by bringing the atmosphere of a mall food court to a foodservice operation. Complete with counters, distinctive signage, adaptable front decor panels, transition merchandising shelving, decorative soffits, pylon, and graphics systems. Engineered to give the designer flexibility in developing a form and function unique to the location. Standard base features are stainless steel interiors and Formica exteriors. NSF 7 cold pans are standard. *Contact our customer service department for assistance.*



RanChef Custom Products & Chef Tables

Designed to fit your application and budget. From heavy duty to the budget constrained, Randell works with you to provide just the right blend of premium performance standard products and custom fabricated shelving units, overselves, and accessories. Modular, pre-designed units allow you to start with the basic modules and then create your very own Center-Island Chef's Counter, Server Stations or Cafeteria Counters. NSF 7 and UL. *Contact our customer service department for assistance.*



Thurmaduke Serving Systems

An upscale "traditional" serving system perfect for elementary schools, middle schools and high schools. Thurmaduke means quality at an affordable price. Now with internal locking devices, it's even easier to put a line-up together and break it apart when needed for menu changes or multiple functions. From start to finish, Thurmaduke is your institutional systems leader. *Contact our customer service department for assistance.*



Component Crafted Custom Equipment

Configurations include refrigerated prep tables, counter display cases, utility cabinets, equipment stands, upright refrigerators and freezers, hot food tables, and more. Whatever you need can be built to your size and layout requirements. Each drawer features exclusive Full Extension Plus Drawer System which is incredibly smooth and has no metal-to-metal contact—no corrosion. 10-year warranty on drawer tracks. *Contact our customer service department for assistance.*



Mobile Serving Lines

Mobile, yet retaining the superior Randell design and technology—reliable refrigeration, hinged louver with easy access to drain, and temperature controls. Electrical distribution system allows the banking of several units together providing a common connection point. Features heated/cold well units, shelving units, display case units, cashiers, and tray stands. Stainless steel, laminates, solid surfaces, and powder coated materials available. *Contact our customer service department for assistance.*



KITCHEN PREP

Slicers

Mixers

Food Processors

Scales

Work Tables



Economy & Medium Duty Slicers

C-Series slicers are an economical alternative for operations with limited slicing requirements, kitchen space and/or budget. For operations that slice 2 hours or less per day, the economy line of slicers is a great choice. G-Series slicers are designed for operations with moderate volume slicing needs. These compact slicers have a proven track record of being solid performers without sacrificing valuable workspace. 1-year parts and labor warranty. Model C12 shown. Save prep time, labor, and food costs, while ensuring all meats and cheese are cut uniformly.

Model Description

- C9 9" Knife, 1/4 HP (Economy Compact Manual)
- C10 10" Knife, 1/4 HP (Economy Compact Manual)
- C12 12" Knife, 1/3 HP (Economy Compact Manual)
- GC512 12" Knife, 1/3 HP
- G10 10" Knife, 1/3 HP (Medium Duty)
- G12 12" Knife, 1/2 HP (Medium Duty)
- G14 14" Knife, 1/2 HP (Medium Duty)

SLICER TIP

Running butter through the meat grinder before grinding onions, meats, cheese, nuts or raisins will make cleaning easier.



S-Series Heavy-Duty Premium Slicers

Delivers the powerful features operators need and the high-quality cuts customers expect. Anodized aluminum construction, 13" German steel knife, and top-mounted removable sharpening system for quick and easy sharpening and cleaning. Tilting carriage accommodates product up to 133/4"H, 8" Dia., and 11"W. 1/2 HP continuous-use knife motor and No Volt Release. Advanced Manual model (SG13) features Home Start, adjustable timer, Close To Stop, Carriage Tilt Interlock, and patent-pending Graphic User Interface w/Clear Text LCD display providing operator with messages, diagnostics and system information. Advanced Automatic model (SG13A) features Home Start, Carriage Tilt Interlock, Return to Home, adjustable timer, Close to Stop. 2 year parts and labor. cETLus, ETL Sanitation

Model Description

- S13 Manual Slicer w/13" Knife
- S13A 2-Speed Automatic Slicer w/13" Knife
- S13A-F Automatic Frozen Meat Slicer w/13" Serrated Knife
- S13-F Manual Frozen Meat Slicer w/13" Serrated Knife
- SG13 Advanced Manual Slicer w/13" Knife
- SG13A 3-Speed Automatic Slicer w/13" Knife



Potato Peeler & Potato Cutter

The easy and quick to clean PL56 Potato Peeler can peel a 50 lb. bag of potatoes at once! 56 lb. peeler capacity. Dual position for waste outlet. Quiet operation and energy efficient. Over 550 lbs. per hour production capacity. The easy loading PC55 Potato Cutter processes up to 55 pounds in just one minute! Includes compact knife block - multiple sizes available. Also features one piece chute assembly, grab handle, and operator button cover.



Manual Gravity Feed Slicers, 800 Series

Manual, gravity-feed slicers feature a hollow ground, chromium-plated carbon-steel knife and built-in, dual-action sharpener with convenient handle located on the sharpener cover. Protect the blade as well as your fingers with the permanent ring guard and removable center plate. Disassemble quickly without tools for easy cleaning. ETL NSF. 1-year parts & labor warranty.



Model Description

- 823E-PLUS 9" Knife, Slice Adj. to 9/16" Thickness, 1/4 HP
- 825A-PLUS 10" Knife, Angled (45°), Slice Adj. to 9/16" Thickness, 1/3 HP
- 825E-PLUS 10" Knife, Slice Adj. to 9/16" Thickness, 1/4 HP
- 827A-PLUS 12" Knife, Angled (45°), Slice Adj. to 9/16" Thickness, 1/2 HP
- 827E-PLUS 12" Knife, Slice Adj. to 9/16" Thickness, 1/3 HP
- 829A-PLUS 14" Knife, Angled (45°), Slice Adj. to 3/4" Thickness, 1/2 HP
- 829E-PLUS 14" Knife, Angled (45°), Slice Adj. to 5/8" Thickness, 1/2 HP



X13-Series Premium Slicers

One-piece polymer base and product table for reduced seams, accessibility, and easy cleaning. Submersible, removable product table mounted sharpener for consistent sharpening and easy cleaning. Variable pitch barrel cam for fine adjustment and wafer thin slices. Permanent ring guard protects non-slicing knife zone. Simple kick stand for easy cleaning under slicer. Articulating and full length rear mounted meat pusher with fence to secure and advance products evenly. ETL NSF.

Model Description

- X13E-PLUS 13" Manual, 1-Speed
- X13AE-PLUS 13" Automatic, 3 Speed



Food Processors with LiquiLock® Seal System

Patented LiquiLock technology lets you process dressings, sauces, marinades, and purées from an unbreakable, scratch-resistant, high-impact, clear-view batch bowl—with no leakage! And, no food processor is complete without cutting-edge processing discs (sold separately)—adjustable slicing disc allows you to select 16 different thicknesses, a reversible shredding disc, and a sealed whipping disc enabling you to make fresh whipped creams, crème fraîche, butters, and more. Models WFP16S and WFP16SCD shown.



Model Description

- WFP14S 31/2 Qt. Food Processor, 1 HP
- WFP14SC 31/2 Qt. Continuous Feed/Batch Bowl Processor, 1 HP
- WFP11S 21/2 Qt. Food Processor, 3/4 HP
- WFP16S 31/2 Qt. Food Processor, 2 HP
- WFP16SCD 31/2 Qt. Continuous Feed/Batch Bowl Processor, 2 HP



robot coupe®

CL50 Series Food Processors

Choose from a variety of disc packages to accommodate your choice of menu. Continuous feed unit designed for slicing, dicing, shredding, grating, julienne, and French fry cuts. Generous selection of 52 discs available for a variety of cuts and product processing. Control panel with "on/off" switch and magnetic safety switch for user safety. Feed unit removes for optimum sanitation. Round and kidney shaped feed openings. 11/2 HP. 1-year parts & labor warranty. Model CL50 Ultra Restaurant shown.

Model Description

CL50E 11/2 HP
CL50E Ultra 11/2 HP w/1/8" slicing disc, 1/8" grating disc



robot coupe®

R101P Series Commercial Food Processors

Ideal for preparing special diets, limited quantity menu items, and salad bar complements. Bowl cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation function for slicing, grating, ripple cut slicing, and julienne of product with internal ejection into a 1.9 L cutter bowl. 1-year parts and labor warranty. Model R101P shown.

Model Description

R101P Gray Bowl
R101BCLR Clear Bowl w/Lid, 'S' Blade
R101P PLUS Clear Bowl, Pulse Switch, 5 disc package: 1/4" grate, 1/4" & 5/64" julienne, 1/32" & 1/4" slice

robot coupe®

R2N Commercial Food Processor

Prepare 850 servings in 3 hours or less! This unit is two machines in one. Bowl attachment is designed for vertical cutting and mixing—chops, grinds, kneads, and mixes. Vegetable prep attachment is designed for continuous feed slicing, shredding, grating, and julienne. Accommodates 23 processing discs. Complete with 2.9 L qt. cutter bowl, "S" blade, and 2 processing discs. 1-year parts and labor; 3-year motor warranty. Model R2N Ultra shown.

Model Description

R2N Ultra Single Phase, S/S Bowl Unit
R2NS CLR Single Phase, Clear Bowl Unit
R2NS Single Phase, Gray Bowl Unit



robot coupe®

R Series Combination Processors

Two machines in one! Bowl cutter attachment for chopping, fine mincing, emulsions, grinding and kneading ... and a vegetable preparation function for slicing, grating, ripple cut slicing, and julienne of product with internal ejection into a cutter bowl. Model R301 shown. Includes stainless steel smooth "S" blade and a vegetable prep attachment with large and small hopper. Depending on model, unit accommodates up to 28 discs to satisfy all your food prep requirements. 1-year parts and labor warranty.

Model Description

R301 31/2 qt. Polycarbonate Gray
Cutter Bowl Assembly
R301 Ultra 31/2 qt. S/S Cutter Bowl Assembly



robot coupe®

R2 Dice Commercial Food Processor

Prepare a variety of favorites in less time! Continuous vegetable prep attachment for dicing, slicing, grating, or julienne cuts or use the 2.9 L gray polycarbonate cutter bowl for chopping, mixing, and to prepare purees. Includes cutter bowl attachment, stainless steel "S" blade, vegetable prep attachment with external ejection, grating and slicing disc, and dicing kit. 2HP. Model R2 Dice shown.



Admiral Craft
Equipment Corp.

Planetary Mixers

Gear-driven commercial planetary mixers with heavy-duty construction and a powerful motor will handle any type of mixing task needed with ease. Three fixed speeds and direct drive 100% gear-driven transmission allow the mixers to maintain a consistent mixing speed. Comes with stainless steel mixing bowl, wire whisk, dough hook, and flat beater attachments. Models PM-20 and PM-30 also have a #12 hub for meat grinding attachments. 120V. 5' power cord with a NEMA 5-15 plug. ETL Listed & ETL Sanitation. 1-year warranty.

Model Description

PM-10 10 Qt
PM-20 20 Qt
PM-30 30 Qt.



Planetary Mixers

Planetary mixers are some of the most useful and versatile pieces of equipment you can invest in. Whether you're a pizza shop that mixes hundreds of pounds of dough a day, or a restaurant that only needs to make mashed potatoes once a week, Globe has the right commercial mixer for you. Model SP20 shown.

- 11 models from 5 qt. counter to 80 qt. floor
- 1-year labor, 2-year parts warranty
- 60-minute digital timer with LED display (10-80 qt. models)
- #12 attachment hub (5 qt. #10 hub; 8 qt. no hub)
- 2 year parts and labor warranty.

Model Description

SP20 20 qt. Counter, 1/2 HP w/Removable Bowl Guard
SP30 30 qt. Floor, 1 HP w/Removable Bowl Guard
Additional models available.





Power Mixers®

Patented removable stainless steel bell and knife assembly for unmatched sanitation. Ideal for liquefying soups, sauces, pureeing fruits/vegetables, and preparing the smoothest of pates in just minutes. Variable speed function enables you to adjust the speed to suit each preparation. Includes patented removable "Easy Plug" system, redesigned handle, and cord storage. 1-year "No Hassle" warranty.

Model Description

- CMP 250 COMBI Compact Variable Speed 10"L w/8" Whisk, 280W (16 Qt.)
- CMP 250 VV Compact Variable Speed 10"L, 280W (16 Qt.)
- CMP 400 VV Compact Variable Speed 16"L, 420W (100 Qt.)
- MMP 240 Combi Mini Variable Speed 10"L w/7" Whisk, 270W
- MMP 240 VV Mini Variable Speed 10"L, 270W
- MMP 160 VV Mini Variable Speed 7"L, 220W

Additional models available.



Countertop Dough Sheeters

Simple, fast, and economical. Compact, easy to use, and inexpensive. Every pizzeria should have one. Features two rollers, front in-feed and front discharge. Sheet dough from 12" to 18" in diameter to a uniform thickness in seconds with minimal handling of pizza dough.

Model Description

- DL12DP 12" Dia., 2 Sets of Rollers
- DL12SP 12" Dia., 1 Set of Rollers
- DL18SP 17" Dia., 1 Set of Rollers
- DL18DP 17" Dia., 2 Sets of Rollers
- DL18P 17" Dia., 2 Sets of Parallel Rollers



Countertop Mixers

Tabletop mixers are small enough to fit into any kitchen yet robust enough for continuous use. Commercial grade table model with a powerful 7/8 HP motor. Five speed direct drive transmission, 100% gear driven. Digital control panel to make easy speed shifts while unit is running. 30 minute timer stops mixer when timer ends. Floor models also available. Model 40755 shown.

Model Description

- 40755 7 qt. Mixer w/Guard
- 40756 10 qt. Mixer w/Guard
- 40758 30 qt. Mixer w/Guard
- 40759 40 qt. Mixer w/Guard
- 40760 60 qt. Mixer w/Guard



Meat Choppers and Patty Presses

The direct gear drive and air-cooled motor lets you grind up to 450 lbs. per hour. Comes complete with knife, stainless steel product tray, 1/4" (6mm) and 5/16" (8mm) plates, and plastic food pusher. 1-year parts & labor warranty. ETL and ETL sanitation listed. Model CM22 shown. Globe's manually operated single mold Patty Press models are made with a rugged anodized aluminum base with stainless steel bowl and press plates. The compact ergonomic design allows press to store on countertop or in a cabinet. Available in 4" dia. or 5" dia. patty size. Includes 500 paper patty dividers. One year replacement warranty.

Model Description

- CM12 1 HP (250 lbs/hr), #12 Hub
- CM22 1 1/2 HP (450 lbs/hr), #22 Hub
- PP4 4" dia. / 3/4" thick patty size, 4 patties/Lb.
- PP5 5" dia. / 3/4" thick patty size, 2 patties/Lb.

Additional models available.



Big Stik™ Heavy Duty Immersion Blenders

An essential tool for today's commercial kitchen. From the versatile Quik Stik® to the heavy-duty 1 HP Big Stik®, these handheld blenders easily power through any task that requires ingredients to be blended, mixed, whisked, pureed or whipped. Shaft sizes range from 7" to 21", and capacities range from 3 to 50 gallons. With all-purpose stainless steel blades that reach deep, and comfortable grips, users can count on ultimate control and consistently smooth results. NSF/ETL approved.

Model Description

- WSB50 12" Immersion Blender
- WSB55 14" Immersion Blender
- WSB60 16" Immersion Blender
- WSB65 18" Immersion Blender
- WSB70 21" Immersion Blender



Bermixer Immersion Blenders

Perfect for salsas, sauces, pureed vegetables, soups, salad dressings, pancake batters, pastries, applesauce, and reconstituted mashed potatoes. The series offers 350, 450, 650, and 750 Watt models with a choice of 18", 22", and 26" cutter tubes or a 10" beater attachment. Features include digital variable speed controls, ergonomic easy-to-handle body, and removable cutter tube for easy cleaning and storage. ETL listed. Benefits include convenience, saving time, and reducing the number of containers and/or appliances to wash.

Model Description

- 603548 350 Watt w/18" cutter tube
- 603551 450 Watt w/18" cutter tube
- 603552 450 Watt w/22" cutter tube
- 603783 650 Watt w/22" cutter tube
- 603784 650 Watt w/26" cutter tube
- 603815 750 Watt w/22" cutter tube
- 603816 750 Watt w/26" cutter tube





Spiral Mixers

Globe Spiral Mixers gently mix dough allowing it to develop the proper gluten structure while not over-working the dough. With powerful dual high-torque motors (for bowl and dough hook) mixer has 2 fixed speeds and dual 20-minute digital timer. All metal construction with cast aluminum top cover, stainless steel bowl. Reversible bowl drive for mixing smaller batches. Bowl jog control for easy removal of dough and cleaning for quick batch turnaround. 2 year parts and labor warranty.

Model Description

GSM130 cap. up to 130 lbs. ———
GSM175 cap. up to 175 lbs.



VP2-Greens Machine Vegetable Dryer

The VP2 vegetable spin dryer is a workhorse. This 20 gallon (75Lt) floor model with basket features a stainless steel drum, adjustable on/off timer, stainless steel outer body, polyethylene inner liner, polyethylene lid, open/close safety switch, and casters. Dries up to 16 heads of lettuce in under 5 minutes. Ergonomically fits under working counters for storage after use. 1/2 HP, 115v/60Hz/1-ph, NEMA 5-15P, 8' cord. Model VP2



Expeditor™ 48 & 64 oz. Culinary Blenders

Powerful 3 Hp food blender provides precise control over emulsifying, pureeing, chopping, blending, and grinding. Adjustable speed dial gives chefs ultimate finishing control. Unique one-touch chopping function with speed control thoroughly chops solid ingredients to maintain chunky salsa consistency. The Wave-Action® container keeps ingredients circulating through the blades ensuring contents are well-emulsified. cETLus and NSF.

Model Description

HBF600 3 HP, 64 oz. Polycarb Container (3-Yr Warranty)
HBF600S 3 HP, 64 oz. S/S Container (3-Yr Warranty)
HBF500 1 HP, 48 oz. Polycarb Container
HBF500S 1 HP, 48 oz. S/S Container



Expeditor™ 1 Gallon Culinary Blenders

EXPEDITOR™ Culinary Blenders are your most useful tool for the kitchen. They feature a 3-year warranty, plus lifetime on the blades and clutch. Lower profile with the motor located behind the unit are easier for the operator to access and take up less space. Powers through thick mixtures—whip up a gallon of hummus in 90 seconds! Lid interlock ensures blender will not start until jar and lid are securely in place. 1100 Series—Unique CHOP function and variable speed for maximum control over texture and quality of the finished dish. NEW 900S—Low/medium/high switch allows for precise control over a wide variety of tasks.

Model Description

HBF1100S 1 Gallon, 3 1/2 Hp with Stainless Steel Container
HBF900S 1 Gallon, 3 1/2 Hp with Stainless Steel Container
HBF1100 1 Gallon, 3 1/2 Hp with Polycarbonate Container



Featured Chef



Andrew Manning

Hamilton Beach
Corporate Chef

Watermelon, Red Onion, Feta & Basil Salad

800 g watermelon cut into 1 1/2 inch - 2 inch pieces 1/2
fennel bulb sliced as thin as possible
1 red onion sliced as thin as possible
185 g Feta cheese
1 bunch fresh basil, picked and cleaned
2 limes juiced
Pinch of Sea Salt to taste
1 drizzle of olive oil



Vacuum seal the watermelon with the juice of 1 lime, a drizzle of olive oil, and a pinch of salt, let rest for 15 minutes and repeat the process one more time, let rest again for 15-20 minutes.

Mix the onions, fennel, juice of 1 lime, olive oil and a pinch of salt together, vacuum seal and let rest for 20-30 minutes.

Remove the watermelon, fennel and onions from the bag mix gently together in a bowl, crumble the feta cheese on top and garnish with fresh basil leaves, a pinch of sea salt and a drizzle of olive oil.



Shelleymatic® Salad Ace

Get fresh, crisp, and appealing salad products with no damage to the foods. Removes moisture from lettuce and other vegetables through efficient spin-action. Motor is completely enclosed and water-tight. Adjustable on/off timer. Polyethylene inner liner and locking casters. 20 gallon capacity. Stainless steel outer shell provides durability and long-life. Model SALD-1



Poseidon™ Submersible Scale

Rugged waterproof design can be dunked in a pot sink to clean. Stainless steel body has "dual housing technology" providing twice the moisture resistance against corrosion. Its "scale-within-a-scale" design protects internal components against damage due to accidental shock. Six capacity display options. Programmable, so users can select length of time for battery-save feature, change gravity settings, and turn off specific weighing modes to reduce confusion. NSF and CE certified.

Model Description

- WSC-10 6"x63/4" S/S Platform
- WSC-10 OP 7"x83/4" S/S Platform



Redco® EaziClean™ Can Openers

EaziClean™ blades are finished with anti-bacterial coating for increased safety. High-grade steel cutting mechanism for clean cut—no risk of frayed metal shavings. Patented quick-release blade carrier for easy cleaning. Case-hardened blade for longer life. Wheels made from gear-cutting grade steel—able to withstand intense pressure. Beveled gear wheel makes assembly easy. Can heights up to 14" or 21". Dishwasher safe. NSF.

Model Description

- BCO-1 Premium (for cans up to 14")
- BCO-2000 Medium duty (for cans up to 14")
- BCO-3000 Medium duty (for cans up to 22")
- BCO-4 CanMaster (for cans up to 14")
- BCO-5000 Hvy Duty (for cans up to 14")
- BCO-6000 Hvy Duty (for cans up to 22")
- BCO-7000 Titan (for cans up to 22")



NSF Certified Manual Can Openers

Designed for durability, easy use, and quick cutting, these NSF commercial can openers are made out of high-grade, heavy-duty materials to puncture the tops of cans without cutting off any metal shavings, ensuring quick access to food without any dangerous contaminants. Made in the USA.

Model Description

- G-2 Quick Change S/S Knife & Gear (Lt. Duty)
- S-11 Quick Change S/S Knife & Gear (5-Yr. War.)
- S-11C Quick Change S/S Knife & Gear Clamp Base
- U-12 Quick Change, Std Length Bar Plated Base
- U-12C Cast S/S Clamp Base
- U-12L Long Bar & Plated Steel Base



Portion Control Scales

Portioning ingredients is made easy with Globe's compact scales with large LCD digital displays. Featuring push button tare, auto shut-off, and removable stainless steel platter (model GPS5 includes plastic ingredient bowl). Weighs in pounds, ounces, kilograms, and grams. Not legal for trade. NSF. Model GPS5 shown.

Model Description

- GPS10 11 lb. cap.
- GPS5 5 lb. cap.



Electric Can Opener

Now with a 3-year warranty. Opens up to 200 cans per day. Equipped with a 2-speed motor and featuring knife and gear assemblies that can be removed without tools for easy cleaning. The slower second speed helps prevent spillage while opening smaller cans. NSF. Made in the USA. Model 270 shown.

Model Description

- 270 Heavy Duty, 2-Speed, 115V
- 270C Heavy Duty, 2-Speed, w/gas shock slide bar mount



Commercial Manual Can Openers

Premium heavy-duty nickel-plated can opener is fitted with a removable clamp, making it ideal for on-the-go operations that require flexibility. The go-to industry standard steel body can opener, made for heavy usage kitchen environments that require processing of up to 50 cans a day. Opens various can sizes up to #10. Includes base, blade, gear, and installation kit for mounting on wooden or stainless steel work table.

Model Description

- CO-1 Manual Can Opener for Commercial Use (with Base and 1 Blade)
- CO-3 European-Made Heavy-Duty Can Opener (Nickel-Plated)





Digital Scales

Save money on high cost foods with digital portioning. The first digital scale with a dishwasher-safe outer shell (premium models only). With full size premium scales — available in stainless steel or anti-microbial resin—your kitchen will be more efficient, more productive, and safer in your food prep practices. High performance and compact digital portion control scales also available. NSF.

Model Description

- 1812595 Premium S/S Dishwasher Safe, 12 lb.
- 1812593 Premium Resin Dishwasher Safe, 6 lb.
- 1812594 Premium Resin Dishwasher Safe, 12 lb.
- 1812590 High Performance, 2 lb.
- 1812591 High Performance, 12 lb.
- 1812592 High Performance, 24 lb.
- 1812588 Compact, 2 lb.
- 1812589 Compact, 10 lb.



Mechanical Portion Control Scales

Exclusive, removable stainless steel platform design improves cleaning efficiency. Stainless steel spring and corrosion-resistant weighing mechanism for durability, long-term accuracy, and strength. Angled dial with bold graphics improves reading accuracy and ease of use. Shatterproof lens protects dial. Rotating dial allows for container weight deduction and quick zero for multiple ingredient measuring. NSF.

Model Description

- TS5 5 lb. x 1/2 oz., 2.2 kg x 20 g cap.
- TS32 32 oz. x 1/4 oz., 900 g x 5 g
- TS50 50 lb. x 4 oz., cap.
- TS32D 32 oz. x 1/4 oz., 900 g x 5 g with air dashpot



Digital Portion Control Scales

Convenient hold function locks the weight on screen even after product has been removed. Auto off function conserves power, while the convenient tare feature allows you to weigh products while still in the container. LCD display provides simple read out adjustments. Removable stainless steel platform and moisture resistant sealed components make cleaning, sanitizing, and maintenance easier. Operates on an AC adapter (included) or AAA batteries (not included). NSF. Model TE22FT shown.

Model Description

- TE10FT 10 lb. x 0.1 oz., 8.2"x5" S/S Platform
- TE32FT 2 lb. x 0.01 oz., 5.4"x5.4" S/S Platform
- TE22FT 22 lb. x 0.1 oz., 7.2"x7.2" S/S Platform
- TE11FT 11 lb. x 0.1 oz., 7.5"x4.6" S/S Platform

KITCHEN PREP

Be a safe food handler by requiring strict personal hygiene. All employees should wear clean uniforms and hair restraints. Jewelry and artificial nails must not be permitted. Restrict or send home crew members that are ill—they must not handle foods.

Train and enforce a “no bare hand contact with ready-to-eat foods” policy. Wash hands and use alternatives such as disposable gloves, clean utensils or paper wraps to handle all ready-to-eat foods.

Keep foods out of the DANGER ZONE (41°F to 140°F). Check food temperature in 2 places—the thickest portion and the center. Sanitize the thermometer stem before and after use with an alcohol swab.

The equipment in your kitchen should meet industry and regulatory standards. The following are some standard NSF requirements for food prep and storage equipment. Food contact and food-splash surfaces must be easy to reach, easy to clean, non-toxic, non-absorbent, corrosion resistant, non reactive to food or cleaning and should not leave a color, odor or taste to food. Should be rounded with tightly sealed edges and corners. Should be designed with solid and liquid waste traps that are easy to remove.

Food cost refers to the menu price of a certain dish in comparison to the cost of the food used to prepare that same dish. Generally, food cost should be around 30-35%.

PORTION CONTROL

Restaurants that have a firm handle on portion control are able to control food costs, minimize waste and increase profit.

In order to practice portion control in your own kitchen, everything should be measured out. Chicken, beef and fish should all be weighed, while shredded cheese can be stored in portion control cups and a measuring cup can dish out mashed potatoes. Tools to have on hand include scales, measuring cups, pre-portioned ladles and scoops. Having adequate supplies in your prep area can save you a lot of profit.

PLANNING FOOD PORTIONS FOR EVENTS

Appetizers

Evening function with no dinner served:
10-15 pieces/person. These should be hearty appetizers.

Before Dinner:

3-5 pieces/person.

Before Lunch:

1-3 pieces/person. These can be lighter (veggies or cheese).

Beverages

3-4 beverages/person.

(For lunch and dinner, serve soda, beer, wine, mixed drinks, tea or lemon water).

Coffee—1 cup of coffee every 1 1/2 hours per person.

Lunch

Each person should get a main entree (5 oz.),
2-3 sides (4 oz. each), bread or a starch and dessert.

Dinner

Serve water with a lemon slice along with any other beverage.

5-7 oz. entree dish, 2-3 sides (4 oz. each), bread and soup or salad.

Dessert

1 piece per person

Beverage Guide

Coffee/1 pound(50) 1-cup servings

Punch/1 gallon(32) 4-ounce servings

Soda/2 liter(11) 6-ounce glasses

(10) 8-ounce glasses



TT Series Economy Work Tables

For commercial kitchens that require plenty of work space, this table is a great value. Its type 430, 18 gauge stainless steel top is ideal for tough commercial environments and has been sound deadened. Die formed hat channels on the bottom side of the table top provides additional stability as well as a level work surface. Galvanized undershelf with adjustable leg collars provides additional storage space. All stainless steel models also available.

Model Description

- TT-240-X 24"x30"
- TT-242-X 24"x24"
- TT-243-X 24"x36"
- TT-244-X 24"x48"
- TT-245-X 24"x60"
- TT-246-X 24"x72"
- TT-248-X 24"x96"



WORK TABLE HEIGHT

Correct working height of work tables reduces fatigue and permits an even flow of work.

There should be 4" to 6" between the work surface and the bend of the elbow of the worker.

The immediate work area may be adjusted to the proper height by: using a 2" wooden chop board across a 12"x20" pan (the depth of the pan will depend upon the height the work area needs to be raised).



Deluxe Work Tables

16 gauge, 300 stainless steel top with adjustable undershelf or cross-bracing. Choose stainless steel undershelf, cross-bracing and feet, or galvanized undershelf or cross-bracing and legs with plastic feet. 36" working height. Tables larger than 72" have 6 legs. NSF.

Model Description

- WT30S48-BSX 30"x48" Top with 4" Backsplash S/S. Adj. Undershelf, Legs & Feet
- WT30S60-STSX 30"x60" Flat Top S/S. Adj. Undershelf, Legs & Feet
- WT30X72-STSX 30"x72" Flat Top S/S Cross-bracing, Legs & Feet
- WT30X48-BGX 30"x48" Top with 4" Backsplash Galvanized Cross-bracing, Legs & Plastic Feet
- WT30X60-BGX 30"x60" Top with 4" Backsplash Galvanized Cross-bracing, Legs & Plastic Feet
- WT30S72-STGX 30"x72" Flat Top Galvanized. Adj. Undershelf, Legs & Plastic Feet



Ergonomic Hydraulic Tables

Height adjustable work tables enhance ergonomic performance and provide a comfortable working environment. Table can be adjusted from 32" to 40" in height. The table is fabricated with a 16-gauge, stainless steel top and is equipped with a fixed stainless steel undershelf. Available with or without a 5" rear riser. Foldable height adjustment crank can be folded when not in use. Adjustable floor glides help level the table on uneven surfaces.

Model Description

- LT6-3048SSW 30"x48"
- LT6-3060SSW 30"x60"
- LT6-3072SSW 30"x72"
- LT6R5-3048SSW 30"x48" w/5" Riser
- LT6R5-3060SSW 30"x60" w/5" Riser
- LT6R5-3072SSW 30"x72" w/5" Riser

Equipment & Mixer Stands

Choose from a variety of Equipment and Mixer Stands with a 16 gauge, 300 series stainless steel top. Legs and undershelf available galvanized or stainless steel. Mixer stands feature adjustable feet. Equipment stands come with a 2" turn-up on three sides. NSF.

Model Description

- MS24S24-STGX 24"x24" Mixer Stand, Galv. Legs & U-Shelf
 - MS24S30-STGX 24"x30" Mixer Stand, Galv. Legs & U-Shelf
 - MS30S30-STGX 30"x30" Mixer Stand, Galv. Legs & U-Shelf
 - MS24S24-STSX 24"x24" Mixer Stand, S/S Legs & U-Shelf
 - SES30S36-STGX 30"x36" Equip. Stand, Galv. Legs & U-Shelf, 2" Lip on 3 Sides
 - SES30S36-STSX 30"x36" Equip. Stand, S/S Legs & U-Shelf, 2" Lip on 3 Sides
 - SES30S48-STGX 30"x48" Equip. Stand, Galv. Legs & U-Shelf, 2" Lip on 3 Sides
 - SES30S48-STSX 30"x48" Equip. Stand, S/S Legs & U-Shelf, 2" Lip on 3 Sides
- Additional models available.*



Economy Equipment Stands

Equipment stands are made to securely hold small commercial equipment such as blenders and mixers. The 18 gauge, 430 stainless steel tabletop is extremely durable and sanitary. Adjustable undershelf adds extra storage for additional accessories and equipment. The 24" working height makes it ideal for any commercial kitchen. NSF.

Model Description

- EG-LG-242-X 24"x24" Stand
 - EG-LG-244-X 24"x48" Stand
 - EG-LG-245-X 24"x60" Stand
 - EG-LG-246-X 24"x72" Stand
 - EG-LG-300-X 30"x30" Stand
 - EG-LG-304-X 30"x48" Stand
- Additional models available.*



Equipment Stands & Work Tables

Equipment stands feature 430 stainless steel top shelf with galvanized legs and undershelf. Reinforced bar at the bottom of top shelf for models 30" or more. Work tables feature stainless steel welded 18 gauge top, galvanized undershelf, legs, and leg socket. Equipped with plastic adjustable bullet feet.

Model Description

- 82315 Equipment Stand, 30"x15"x24"
 - 82318 Equipment Stand, 30"x18"x24"
 - 82324 Equipment Stand, 30"x24"x24"
 - 82424 Work Table, #430 S/S (#4 Finish), 24"x24"
 - 82431 Work Table with 11/2" Rear up-Turn, #430 S/S (#4 Finish), 24"x30"
 - 82433 Work Table, #304 S/S (#4 Finish), 24"x30", #430 S/S undershelf, legs, leg socket.
- Additional models available.*



Slicer Mixer Stand

Designed for a multitude of standard food preparation applications, these Slicer Mixer Stands are indispensable in the kitchen. Use as a slicer or mixer stand, mobile work surface or to transport trays. Lifetime warranty against rust and corrosion. Model 99217 shown.

Featured Chef

C orey Siegel

Electrolux Professional Inc.
Corporate Executive Chef



Canelés

- 1408 g – Milk
- 168 g – Butter
- 1 each – Madagascar Vanilla Bean
- 12 each – Egg Yolks
- 376 g – Flour
- 152 g – Rum
- 720 g – Sugar
- 3 g – Salt

In a pot combine the milk, butter, vanilla bean and half of the sugar. Bring to a boil and remove from the stove.

In a TRK food processor, mix together the egg yolks and sugar.

Add the hot milk into the TRK through the top opening. Next, add the flour, rum, salt. Mix at speed 10 for 1 minute.

Cool down the batter, allowing all of the air bubbles to dissipate.

Canelés are tastier if the batter sits overnight in the fridge. Heat molds in the oven and line the molds with a thin coating of beeswax.

Fill the molds with the batter 3/4 of the way full.

Phase 1: convection mode at 400°F for 16 minutes/half fan speed

Phase 2: convection mode at 325°F for 25 minutes/half fan speed

When they are finished baking, unmold immediately and allow them to cool on a rack or in the air-o-chill blast chiller/shock freezer.



Model Description

- 98000 12-Pan Cap., 231/4"Wx311/4"Hx26"D, 11/2" Sp. NSF
- 98001 16-Pan Cap., 231/4"Wx37"Hx26"D, 11/2" Sp. NSF
- 98179 8-Pan Cap., 231/4"Wx37"Hx26"D, 3" Sp. NSF
- 99217 6-Pan Cap. w/Retractable Shelf, 283/8"Wx30"Hx20"D



SANITATION

Dishwashers

Disposers

Sinks & Faucets

Hoses, Nozzles, Drains

Trash Containers



DishStar® Undercounter Dishmachines

Everything you need in an undercounter dishmachine! High temp, ENERGY STAR® HT-E cleans 27 racks/hr. using 0.65 gal./rack. The one minute, forty second cycle with Sani-Sure™ cleans 675 dishes/972 glasses per hour. High temp, fill and dump HT cleans 24 racks/hr. using 1.1 gal. of water per rack. The two-minute cycle with Sani-Sure™ cleans 600 dishes/864 glasses per hour. Chemical sanitizing, ENERGY STAR®, fill and dump LT cleans 24 racks/hr. using 1.2 gal./rack. The two-minute cycle cleans 600 dishes/864 glasses per hour.

Model Description

DishStar LT 24 Racks/Hr., 1.2 gal./rack, Low Temp. Energy Star®

DishStar HT 24 Racks/Hr., 1.1 gal./rack, High Temp. Energy Star®

DishStar LT-H 24 Racks/Hr., 1.2 gal./rack, Low Temp. w/Sustaining Heater, Energy Star®

DishStar HT-E 27 Racks/Hr., 0.65 gal./rack, High Temp. Energy Star®



Flight-Type Dishmachines, LoH20

The LoH20 design cleans 11,094 dishes using only 58 gallons of water per hour. Insulated double-wall construction provides whisper-quiet operation with low heat radiation to the dishroom. High-efficiency wash arm system powers off the toughest soils. V-tank construction minimizes soil build-up and provides easy access for cleaning and maintenance. NSF and c-ETL-us listed. *Contact our customer service department for assistance.*



DynaTemp Dishmachine

Jackson's DynaTemp provides dynamic performance with superior results. Using only 0.69 gallons of water per rack, the fully automatic DynaTemp boasts the lowest rate of water consumption in its class. Features like digital LED controls, three selectable cycles, and the exclusive triple wash arm make this one dishmachine that isn't playing around. This powerful door-type is available with optional Ventless and Energy Recovery that can save you up to over \$4,000 the first year alone!

Model Description

DynaTemp (40-70) Electric w/Booster, 57 racks/hr. ENERGY STAR®

DynaTemp STH Steam, 57 racks/hr.

DynaTemp W/O Electric w/o Booster, 57 racks/hr. ENERGY STAR®

DynaTemp VER Electric w/Ventless & Energy Recovery, 39 racks/hr. ENERGY STAR®

ENERGY SAVINGS

Commercial dishwashers that have earned the ENERGY STAR are approximately 40 percent more energy efficient and 40 percent more water efficient than standard models.

WHAT SIZE DO YOU NEED?

To help determine what size dishwashing machine you will need, you must first determine how many racks of dishes per hour you will generate. Here's an equation that may help:

$$\begin{aligned} &\# \text{ of pieces per person} \times \# \text{ of} \\ &\quad \text{persons per hour} \div \\ &20 \text{ pieces per rack} = \text{racks per} \\ &\quad \text{hour required.} \end{aligned}$$



Conserver® Dishmachines

Quickly, easily, and efficiently clean wares with the single rack Conserver® XL-E or the dual-rack Conserver XL2 door-type dishmachines. Complete with built-in chemical pumps and priming switches, low product indicator light, and door switch. The self-draining stainless steel pump eliminates soil and detergent carryover between the wash and rinse cycles. NSF and c-ETL-us listed. ENERGY STAR®. Also available in a high hood model. Conserver XL-E, XL-HH, and Conserver XL2 models shown.

Model Description

Conserver XL-E Chemical-Sanitizing Single-Rack 39 rks/hr.

Conserver XL2 Chemical-Sanitizing Double-Rack 74 rks/hr.

Conserver XL2C Chemical-Sanitizing (Corner) Double-Rack 74 rks/hr.

Conserver XL-E-LTH Chemical-Sanitizing Single-Rack w/Built-in Booster

Conserver XL-HH Chemical-Sanitizing Single-Rack w/Built-in Booster



Ventless Dishmachine

Using only 0.8 gallons of water, this 3-door, single rack dishmachine washes 40 racks per hour. Safe-T-Temp feature assures 180°F sanitizing rinse cycle. Minimum 90-second cycles run 60-second wash/rinse and 30-second steam evacuation. Heat recovery system captures water vapor from the wash/rinse cycle and condenses it, in order to heat the incoming cold water and evacuate the steam from the wash chamber. Stainless steel construction. Maximum clearance for dishes is 17 1/2". ENERGY STAR®. Model CMA-180-VL shown.





Chemical Sanitizing Single Rack Dishwasher

Using only 1.09 gallons of water per cycle, this stainless steel dishwasher cleans 40 racks/160 covers per hour. Top mounted controls include built-in chemical pumps and delimiting system that assures proper chemical usage. Power Drain saves space, eliminates noisy solenoid and external sump. Integrated scrap tray prevents food soil from entering drain system. Auto start/stop. Sanitizing system provides instant sanitation and eliminates chlorine damage to the machine. ENERGY STAR®.

Model Description

- 1610 Model EST-AH Conv 115V/60Hz
- 1611 Model EST-C Convertible 115V/60Hz
- 1610.42 Model EST-AH Ext Conv 115V/60Hz
- 1611.44 Model EST-C Ext Conv 115V/60Hz
- 1612 Model EST 3 Door 115V/60Hz
- 1610.44 Model EST Ext 3 Door 115V/60Hz



Rack Conveyor Dishwashers

Redesigned E-series combine energy saving and ease-of-use features to make the cleaning experience as simple as possible. Rack conveyors provide an insulated swing-out door design for instant access to everything. DualRinse™ technology, found on the DR models, fully rinses wares through a second rinse zone, while consuming as little as 112 gallons of water per hour. Come standard with self-diagnostic controls and a full port ball valve drain for ease of cleaning. ENERGY STAR®. Model 44DR shown.

Model Description

- 64 64" Two Tank, 277 racks/hr.
- 84 84" Two Tank, 356 racks/hr.
- 86PW 64" Two Tank, 277 racks/hr., 22" Prewash
- 100 HDPW 64" Two Tank, 277 racks/hr., 36" HD Prewash

Additional models available.



High Temperature Undercounter Dishmachine

Using only 0.8 gallons of water, this unit's 2-minute wash cycle cleans 30 racks per hour. Triple filtering protection system captures excess soil and debris. Safe-T-Temp feature assures 180°F sanitizing rinse cycle. Stainless steel construction and double-wall design provides consistent heating and quiet operation. Removable stainless steel wash and rinse arms allows for easy cleaning. ENERGY STAR®. Model UC65E shown.

Model Description

- 1667.1 Model UC-50E w/Disp, 6 kW Booster, 133/4" Door Opening
- 1667.4 Model UC 65E w/Disp, 4 kW Booster, 141/2" Door Opening



Door-Type Dishmachines

Energy usage savings up to \$5,000 per year with the DH5000-VHR. No hood required! Sloped hood design keeps steam away from the operator. Exclusive tri-rinse system ensures clean wares every cycle. Multi-volt and multi-phase offers maximum installation flexibility. Variable cycle times convert machine from dishwasher to pot/pan washer. NSF. ENERGY STAR®. Available in standard height or tall to accommodate larger items like sheet pans or stock pots. Model DH-5000T shown w/Ventless Heat Recovery (VHR).



- Model Description**
- DH-5000T-NB Extended Hood, Electric w/o Booster
 - DH-5000-NB Electric w/o Booster, 55 racks/hr.
 - DH-5000 Hood type w/40/70° rise
 - DH-5000VHR Hood type w/70° rise, ventless heat recovery option DH-5000T Extended hood w/40/70° rise
 - DH5000T-VHR Extended hood w/70° rise, ventless heat recovery option



Versa Clean Door Machine

A high-temp, ENERGY STAR machine with a high efficiency 1 HP pump, .90 gal. per rack, 55 racks per hour. Its in-field adjustable, all-in-one design, allows it to be installed either 208 or 240 volt, single or three phase, straight or corner configurations, and operate with a 40°/70°F rise booster. No kits or parts needed, all options are built into this single unit. Standard features include Rinse Sentry to ensure 180°F final rinse, auto start and automatic drain. Model DH-2000.

Model Description

- DH-2000 High Temp, .90 gal./rack; 55 racks/hr.
- DL-2000 Low Temp, .77 gal./rack, 40 racks/hr.

Undercounter Dishwashers w/Built-In Booster Heater

Significantly reduce water and energy consumption with new exclusive features. Multi-phase allows for infield conversion from single to three phase with ease. Multi-volt allows infield conversion 208-240 volt. Rinse sentry extends the cycle time to ensure 180°F final rinse. Soft start protects dishes and glasses from chipping and breaking. The compact efficiency makes it ideal for under the counter or freestanding installations. ENERGY STAR®. NSF, ETL rated. Model UH330B shown.

Model Description

- UH-130B 38 gal/hr./1.8 gal./rack, 25 racks/hr. w/70" Rise
- UH-230B Energy Star—23.4 gal/hr./1.78 gal./rack, 40 racks/hr. w/70" Rise
- UH-330B 24 Racks/Hr., 18.2 GPH, 0.76 GPR, Heat Recovery
- UH-330ADA 24 Racks/Hr., 18.2 GPH, 0.76 GPR, Heat Recovery, 29" height
- UL-130 25 Racks/Hr., 38 GPH, 1.8 GPR, 153/4" Opening for Lg. Wares



TempStar® HH-E Dishmachines

TempStar HH-E is ENERGY STAR qualified and can accommodate your 18"x26" sheet pans and 60-qt mixing bowls! It provides superior results using only 0.73 gallons of water per rack. Whether you're washing a delicate wine glass, fine china, or a greasy pot, the TempStar HH-E cleans them all! Its built-in booster with Sani-Sure™ ensures proper sanitation every cycle. ETL Sanitation and c-ETL-us listed. Now available with a Ventless and Energy Recovery—all you need is a cold water connection, a drain, and an electrical connection. Standard height models also available. TempStar HH-E and TempStar VER models shown.

Model Description

- TempStar HHE Elec., High Hood, 53 Racks/Hr., 1.36 gal./Rack
 - TempStar HHE W/O Elec., High Hood, No Booster
 - TempStar HHE VER Elec., High Hood, 37 Racks/Hr., 1.36 gal./Rack (Ventless/Energy Recovery)
 - TempStar Elec., 58 Racks/Hr., .89 gal./Rack, ENERGY STAR®
 - TempStar VER Elec., 39 Racks/Hr., 0.89 gal./Rack (Ventless/Energy Recovery)
- Additional models available.*



Floor Troughs

A safe addition fixture to any commercial kitchen or dish area, conveniently catching and draining excess water from the floor thus preventing accidents. Constructed of 14 gauge, 304 stainless steel and include 3/16"x1" stainless steel subway grating to catch any large objects preventing drainage problems. Includes stainless steel waste cut with removable stainless steel basket for up to 3" waste pipe. Available widths in 12" and 18"; lengths from 24" to 72". Custom sizes also available.

Model Description

- FTG-1236 12"x36"x4"
 - FTG-1248 12"x48"x4"
 - FTG-1260 12"x60"x4"
 - FTG-1836 18"x36"x4"
 - FTG-1848 18"x48"x4"
 - FTG-1860 18"x60"x4"
- Additional models available.*

ADA Hand Sinks

These 18 gauge 304 series stainless steel hand sinks are ADA compliant. Equipped with electronic faucet, deck mounted soap dispenser (pump), basket drain, and wall brackets. Some models have wrist handles and paper towel dispensers. NSF, cCSAus



Model Description

- 7-PS-25-1X ADA sink w/wrist handles and deck mount soap dispenser
- 7-PS-26 ADA sink w/elctronic faucet and deck mount soap dispenser
- 7-PS-41 ADA sink w/electronic faucet, deck mount soap dispenser, paper towel dispenser
- 7-PS-46 ADA sink w/wrist handles, deck mount soap dispenser, paper towel dispenser



Wall Signs

Make your customers aware of safety notices and warnings at a glance with clear and simple signage solutions from TableCraft. Self-adhesive backing for easy mounting. Guide your guests to their desired destination with restaurant signs and directional signage available in multiple languages and Braille.

Model Description

- 394515 3"x9" Men
 - 394516 3"x9" Women
 - 394517 3"x9" Restrooms
 - 394521 3"x9" Thank You For Not Smoking
 - 394564 3"x9" No Vaping
 - 394565 3"x9" Cell Phone Charging Station
- Additional models available.*



in sink erator®

Hot Water Dispenser

Speed up serving time in restaurants, school cafeterias, coffee shops, convenience stores, and kiosks—Delivers up to 100 cups of near-boiling 200° water per hour. Requires no expensive pipe runs and is easy to install. Model C1300.



Camrack® Warewashing System

Lower replacement costs and reduce labor, water and cleaning solution expenses with Camracks from Cambro. Universal 4-way tracking system drives Camracks through all washers from any side to offer greater speed. Unique closed wall design and protective splash guard preserve water and costly dishwashing solutions while thoroughly cleaning your dishes. Camrack IceExpress Water Glass Filler makes quick work by enabling 25 glasses to be filled with ice simultaneously, rather than one at a time.

Model Description

- BR258108 Base Full 25/8"-Prmyl
 - BR258110 Base Full 25/8"-Black
 - BR414151 Base Full 41/4"-Gray
 - BR414163 Base Full 41/4"-Rosrd
 - BR578168 Base Full 57/8"-Blue
 - BR578184 Base Full 57/8"-Beige
- Additional models available.*



Disposers

InSinkErator disposers deliver superior performance, quiet operation, maximum energy efficiency, and long service life. Designed for continuous operation in locations such as schools, hospitals, restaurants, hotels, cafeterias, and nursing homes. Take your choice of a switch or multi-function control center, with an optional AquaSaver® system that can cut water usage up to 70%. Model SS200 shown.



Model Description

- LC-50 Light Duty Commercial Disposer
 - SS-100 1 HP Disposer (Base Unit Only)
 - SS-200 2 HP Disposer (Base Unit Only)
 - SS-300 3 HP (Base Unit Only)
 - SS-500 5 HP (Base Unit Only)
 - SS-1000 10 HP (Base Unit Only)
- Additional models available.*



Camdollies®

Save time and money by increasing the efficiency of transporting anything from stacks of sheet pans to catering equipment. Reduce the need for employee lifting and carrying which can lead to accidents and injuries. Made of rugged polyethylene. Heavy duty casters are bolted into molded-in steel plates to ensure they won't fall out. Models with an "H" have tough built-in handles that make maneuvering easy.

Model Description

- CDR2020151 Camdollie for Camracks
- CDR2020H151 Camdollie with Handle for Camracks



Warewashing Glass/Dish Rack Systems

Warewashing is all about efficiency, durability, and simplicity. From the most fragile tableware to heavy-duty kitchen items, such as utensils and cutlery, OptiClean™ racks offer the safest and most sanitary cleaning choices. NeWave™ racks hold 20% more glasses than comparable racks while lowering chemical usage and labor costs. The rounded design holds glasses securely in place, resulting in less movement and breakage.

Model Description

- RB14 Rack Bowl Blue
 - RC16-114 Rack 16 Comp. Cup +1 Blue
 - RG36-2C410 Rack 36 Comp. Glass +2 Red/Blue
 - RW20-1C411 Rack 20 Comp. Newwave Gls+ 1 Yellow/Blue
 - RW30-2C413 Rack 30 Comp. Newwave Gls+ 2 Grn/Blue
 - RPC14 Rack Plate Cover Blue
 - RP14 Rack Al Purps Plt/Tray Blue
- Additional models available.*



Disposable Poly Aprons

Our aprons are available in white and clear. High quality, tear resistant with extra long ties for ease and comfort. Box dispenser adds to the convenience. Available in various sizes.

Model Description

- 250-FH10 24" x 42" White Dispenser Box, 10/100 pk
 - 250-FH20 28" x 46" White Dispenser Box, 5/100 pk
- Additional models available.*



Signature Warewashing Racks

Vollrath's "Warewashing Systems" have 4-way tracking for fast loading. Peg corner design provides secure stacking. Color-coding for quick identification. Choose full size glass/compartment rack, full size flatware rack, full size all purpose plate and tray rack, full size cup rack, and full size open rack. NSF.



Model Description

- 52820 10 Comp Half-Size Medium-Lgn
 - 52798 16 Comp Med S/D Rack Red/Gry
 - 52823 18 Comp Half-Size Medium-Lgn
 - 52814 18 Comp Half-Size Short-Lgn
 - 52692 20 Comp Short Plus-Lgn
 - 52691 20 Comp Short Racks-Lgn
- Additional models available.*



Regaline NSF Sinks

NSF three compartment Regaline Sink with 18" right and left drainboards and 14"D bowls. One piece deep drawn sink bowls feature 14 gauge, 304 stainless steel bowls, side rolls, and splash. Welded leg assembly ensures stability and furnishes direct support of the column load requirement for the entire sink unit. Tile edge for ease of installation. Model 94-3-54-18RL



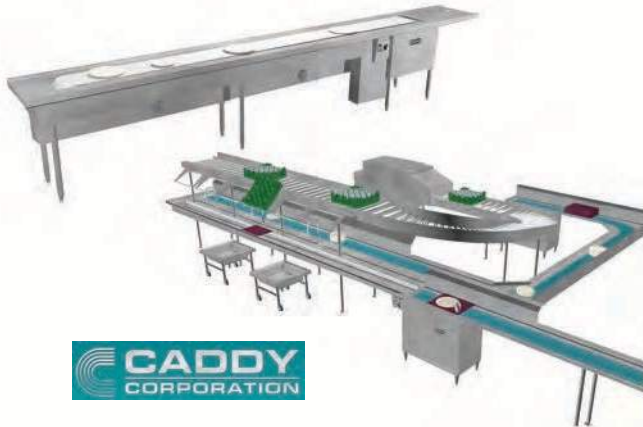
Economy Hand Sinks

Complete your utility area or kitchen station with the Advance Tabco hand sink! The 17" wall mounted sink features a 10"x14"x5" bowl and a 4" on-center splash mounted gooseneck faucet. The bowl is a one-piece deep drawn sink design without seams and is rectangular for increased capacity and heightened versatility. The countertop edge is formed to prevent pools of water from forming, keeping it from dripping to the floor. Also available with 73/4" side splashes. Model 7-PS-EC shown.



Model Description

7-PS-EC-1X 10"x14"x5
7-PS-EC-SP-1X 10"x14"x5 w/73/4" Side Splashes



Conveyor Systems

Caddy Conveyor systems are completely custom made from all 304 stainless steel. Caddy provides complete dish room design, tray make up design, and banqueting design. Conveyors come in band, slat belt, overlapping belt, roller, skate wheel, and PVC flat belt. Caddy heavy duty accumulators also provide a great option for busy dish rooms. Caddy offers many of these models with power race-ways, UV cleaning and belt washers. Caddy also offers an extensive conveyor rebuild program for all manufacturers. *Contact us for additional information.*



Fabricated Sinks-FE Series

- 18 gauge 304 stainless steel construction.
- All TIG welded.
- 12"D sink bowls, 3/4" coved corner.
- 9" backsplash has tile edge for ease of installation.
- 15/8" dia. galvanized legs with 1" adjustable plastic bullet feet.
- Supply is 1/2" IPS hot and cold.
- Faucet holes on 8" centers (faucet not included).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.
- NSF approved
- *14" bowl depths now available.

Model Description

FE-1-1812-X 1-Comp Sink, No Drainboards, 18"x18"x23", 12"D Bowl
FE-1-1812-18RorL-X 1-Comp Sink, 1 Drainboard, 18"x18"x38.5", 12"D Bowl
FE-2-1812-18RLX 2-Comp Sink, 2 Drainboards, 18"x18"x72", 12"D Bowl
FE-3-1812-18RLX 3-Comp Sink 2 Drainboards, 18"x18"x90", 12"D Bowl
FE-3-1824-24RLX 3-Comp Sink, 2 Drainboards, 18"x24"x102", 14"D Bowl
FE-3-2424-24RLX 3-Comp Sink, 2 Drainboards, 24"x24"x120", 14"D Bowl
Additional models available.



Stainless Steel Compartment Sinks

Provides a clean, hot and cold water source to any location with a GFI outlet. Includes a 4" deck mount faucet with gooseneck spout, drop-in hand sink, built-in foldable paper towel rack, soap dispenser, and heavy duty 5" locking casters. Marine inverted edge and 8" risers help keep liquids from overflowing outside the cleaning area. Water heater and fresh water pump allows up to 5 gal. of clean water to be used; can hold up to 6 gal. of grey water. Made in the USA. Model MHS-2624



Task Master Power Wash Sink System

This continuous powered wash sink is the perfect solution for the scullery. A unique, rear-mounted jet produces maximum agitation in all areas of the wash compartment. Optional built-in tank heater mounts outside of the compartment maximizing wash capacity. Many options and custom configurations available. Model PP3 shown.