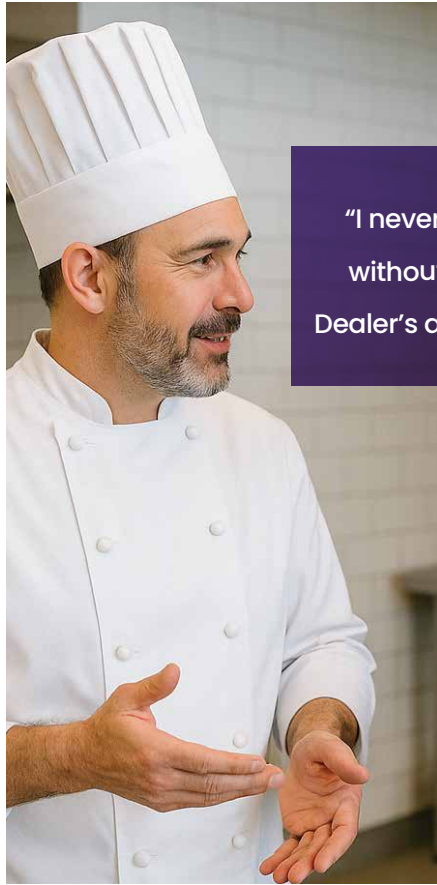


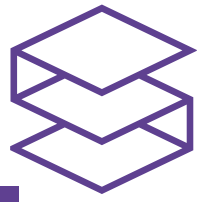
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**CLICK LESS
COOK SMARTER**



Everything Except the Food

2026-2027 SOLUTIONS GUIDE

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This catalog is representative of the merchandise we carry. It is not practical to show every item from every manufacturer. If you do not see what you are looking for, please inquire! For accurate and current pricing, please contact us. We are not responsible for omissions or typographical errors.

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Foodservice operators have all been there.

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

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

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OPENING ORDER CHECKLIST

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

RECEIVING/STORAGE

___ 1 ea	___ 1 ea	___ 1 ea	200 lb receiving scale
___ 1 ea	___ 1 ea	___ 1 ea	box knife
___ 2 ea	___ 2 ea	___ 2 ea	36" dunnage rack
___ 2 ea	___ 2 ea	___ 2 ea	36" dunnage rack
___ 2 ea	___ 2 ea	___ 2 ea	wire shelf unit
___ 1 ea	___ 2 ea	___ 2 ea	can rack
___ 6 ea	___ 6 ea	___ 6 ea	36 gal ingredient bin w/slide cover
___ 6 ea	___ 6 ea	___ 6 ea	12" x 18" x 9" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" x 9" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" x 15" polycarbonate food box

Dry Storage

___ 2 ea	___ 2 ea	___ 2 ea	36" dunnage rack
___ 12 ea	___ 12 ea	___ 12 ea	12" x 18" x 9" polycarbonate food box
___ 6 ea	___ 12 ea	___ 12 ea	18" x 26" x 15" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" drain tray for food box
___ 12 ea	___ 12 ea	___ 12 ea	2 qt round storage container w/lid
___ 12 ea	___ 12 ea	___ 12 ea	3 1/2 qt round storage container w/lid
___ 6 ea	___ 6 ea	___ 6 ea	8 qt round storage container w/lid

Cold Storage

___ 2 ea	___ 2 ea	___ 2 ea	36" dunnage rack
___ 12 ea	___ 12 ea	___ 12 ea	12" x 18" x 9" polycarbonate food box
___ 6 ea	___ 12 ea	___ 12 ea	18" x 26" x 15" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" drain tray for food box

Meat Storage

___ 6 ea	___ 6 ea	___ 6 ea	12" x 18" x 6" polycarbonate food box
___ 12 ea	___ 12 ea	___ 12 ea	18" x 26" x 9" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" drain tray for food box

Ice Storage/Transport

___ 1 ea	___ 1 ea	___ 1 ea	125 lb ice caddy w/casters
___ 1 ea	___ 1 ea	___ 1 ea	84 oz plastic ice scoop

FOOD PREPARATION

Salad Preparation

___ 1 ea	___ 2 ea	___ 2 ea	16 qt colander
___ 2 ea	___ 2 ea	___ 2 ea	18" x 24" x 1/2" green cutting board
___ 1 ea	___ 1 ea	___ 1 ea	10" cook's knife
___ 3 ea	___ 3 ea	___ 3 ea	utility knife
___ 1 ea	___ 1 ea	___ 1 ea	twin-blade mincing knife
___ 3 ea	___ 3 ea	___ 3 ea	paring knife
___ 1 ea	___ 1 ea	___ 1 ea	parer/corer
___ 4 ea	___ 4 ea	___ 4 ea	8 qt stainless steel bowl
___ 2 ea	___ 2 ea	___ 2 ea	13 qt stainless steel bowl
___ 1 ea	___ 1 ea	___ 1 ea	63 qt aluminum salad bowl
___ 1 ea	___ 1 ea	___ 1 ea	mixing bowl dolly/stand
___ 1 ea	___ 1 ea	___ 1 ea	bucket opener
___ 4 ea	___ 4 ea	___ 4 ea	large blade spatula
___ 1 ea	___ 1 ea	___ 1 ea	stainless box grater
___ 4 ea	___ 4 ea	___ 4 ea	vegetable peeler
___ 1 ea	___ 1 ea	___ 1 ea	egg slicer
___ 1 ea	___ 1 ea	___ 1 ea	lemon/tomato wedger
___ 1 ea	___ 1 ea	___ 1 ea	melon baller
___ 1 ea	___ 1 ea	___ 1 ea	apple divider
___ 1 ea	___ 1 ea	___ 1 ea	onion slicer
___ 1 ea	___ 1 ea	___ 1 ea	tomato slicer
___ 2 ea	___ 2 ea	___ 2 ea	vegetable brush
___ 1 ea	___ 1 ea	___ 1 ea	commercial food processor
___ 1 ea	___ 1 ea	___ 1 ea	table mount can opener

Meat, Poultry, Fish Preparation

___ 1 ea	___ 1 ea	___ 1 ea	18" x 24" x 1" red cutting board
___ 1 ea	___ 1 ea	___ 1 ea	18" x 24" x 1" blue cutting board
___ 1 ea	___ 1 ea	___ 1 ea	18" x 24" x 1" yellow cutting board
___ 1 ea	___ 1 ea	___ 1 ea	18" x 24" x 1" white cutting board
___ 1 ea	___ 1 ea	___ 1 ea	2 lb x 1/8 oz fixed dial platform scale
___ 1 ea	___ 1 ea	___ 1 ea	film dispenser
___ 1 ea	___ 1 ea	___ 1 ea	foil dispenser
___ 2 ea	___ 2 ea	___ 2 ea	large blade bowl scraper
___ 4 ea	___ 4 ea	___ 4 ea	4 qt stainless steel mixing bowl
___ 4 ea	___ 4 ea	___ 4 ea	6 qt stainless steel mixing bowl
___ 4 ea	___ 4 ea	___ 4 ea	8 qt stainless steel mixing bowl
___ 2 ea	___ 2 ea	___ 2 ea	10" cook's knife
___ 2 ea	___ 2 ea	___ 2 ea	8" utility knife
___ 1 ea	___ 1 ea	___ 1 ea	10" bread knife
___ 1 ea	___ 1 ea	___ 1 ea	6" boning knife
___ 1 ea	___ 1 ea	___ 1 ea	7" cleaver

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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___ 1 ea	___ 1 ea	___ 1 ea	butcher steel
___ 1 ea	___ 1 ea	___ 1 ea	knife rack

Baking Preparation

___ 3 st	___ 3 st	___ 3 st	measuring spoons
___ 1 st	___ 1 st	___ 1 st	dry measures (1/2, 1, 2, & 4 qt)
___ 1 st	___ 1 st	___ 1 st	liquid measures (1/2, 1, 2, & 4 qt)
___ 1 ea	___ 1 ea	___ 1 ea	1 cup measure
___ 1 ea	___ 1 ea	___ 1 ea	24 oz aluminum scoop
___ 1 ea	___ 1 ea	___ 1 ea	84 oz aluminum scoop
___ 1 ea	___ 1 ea	___ 1 ea	stainless steel rotary sifter
___ 1 ea	___ 1 ea	___ 1 ea	14" aluminum sieve
___ 2 ea	___ 2 ea	___ 2 ea	dough scrapers
___ 1 ea	___ 1 ea	___ 1 ea	24" x 30" x 3" pastry board
___ 1 ea	___ 1 ea	___ 1 ea	18" rolling pin
___ 2 ea	___ 1 ea	___ 1 ea	biscuit cutter
___ 2 ea	___ 2 ea	___ 2 ea	large blade spatula
___ 2 ea	___ 2 ea	___ 2 ea	2 1/2" pastry brush
___ 4 ea	___ 4 ea	___ 4 ea	springform pan
___ 8 ea	___ 4 ea	___ 4 ea	10" x 1 1/2" cake pan
___ 12 ea	___ 12 ea	___ 12 ea	9" pie pan
___ 1 ea	___ 1 ea	___ 1 ea	7-cut pie marker
___ 6 ea	___ 6 ea	___ 6 ea	24 cup muffin pan
___ 24 ea	___ 24 ea	___ 24 ea	18" x 26" x 1" sheet pan
___ 1 ea	___ 1 ea	___ 1 ea	sheet pan rack w/casters
___ 1 pr	___ 1 pr	___ 2 pr	24" oven mitts

RANGETOP COOKING

Stock Pots

___ 3 ea	___ 3 ea	___ 3 ea	20 qt stock pot w/cover
___ 2 ea	___ 2 ea	___ 2 ea	32 qt stock pot w/cover
___ 2 ea	___ 2 ea	___ 2 ea	40 qt stock pot w/cover
___ 1 ea	___ 1 ea	___ 1 ea	20 qt perforated inner basket
___ 1 ea	___ 1 ea	___ 1 ea	40 qt perforated inner basket

Sauce Pots

___ 2 ea	___ 2 ea	___ 2 ea	10 qt sauce pot w/cover
___ 2 ea	___ 2 ea	___ 2 ea	14 qt sauce pot w/cover

Brazing Pans

___ 1 ea	___ 1 ea	___ 1 ea	18 qt brazier
----------	----------	----------	---------------

Sauce Pans

___ 6 ea	___ 2 ea	___ 2 ea	1 qt sauce pan
___ 8 ea	___ 2 ea	___ 2 ea	2 qt sauce pan
___ 6 ea	___ 2 ea	___ 2 ea	3 qt sauce pan
___ 6 ea	___ 2 ea	___ 2 ea	5 qt sauce pan
___ 6 ea	___ 3 ea	___ 3 ea	8 qt sauce pan

Fry Pans

___ 6 ea	___ 4 ea	___ 4 ea	8" aluminum fry pan
___ 18 ea	___ 12 ea	___ 12 ea	10" aluminum fry pan
___ 12 ea	___ 6 ea	___ 6 ea	12" aluminum fry pan
___ 4 ea	___ 2 ea	___ 2 ea	dome lid for 12" fry pan
___ 2 ea	___ 2 ea	___ 2 ea	14" aluminum fry pan
___ 1 ea	___ 1 ea	___ 1 ea	dome lid for 14" fry pan

Double Boiler

___ 1 ea	___ 1 ea	___ 1 ea	medium double boiler (10-15 qt)
___ 1 ea	___ 1 ea	___ 1 ea	large double boiler (17-20 qt)

SPOONS

___ 3 ea	___ 6 ea	___ 3 ea	13" solid spoon - S/S
___ 3 ea	___ 3 ea	___ 3 ea	13" perforated spoon - S/S
___ 1 ea	___ 1 ea	___ 1 ea	13" slotted spoon - S/S
___ 1 ea	___ 1 ea	___ 1 ea	15" solid spoon - S/S
___ 1 ea	___ 1 ea	___ 1 ea	15" perforated spoon - S/S
___ 1 ea	___ 1 ea	___ 1 ea	15" slotted spoon - S/S
___ 1 ea	___ 2 ea	___ 1 ea	21" solid spoon w/hook handle - S/S
___ 12 ea	___ 3 ea	___ 3 ea	12" spoon - wood/plastic
___ 12 ea	___ 3 ea	___ 3 ea	14" spoon - wood/plastic

LADLES

___ 2 ea	___ 6 ea	___ 2 ea	2 oz
___ 4 ea	___ 6 ea	___ 4 ea	4 oz
___ 4 ea	___ 6 ea	___ 2 ea	6 oz
___ 4 ea	___ 6 ea	___ 4 ea	8 oz
___ 2 ea	___ 2 ea	___ 2 ea	12 oz
___ 1 ea	___ 1 ea	___ 1 ea	32 oz flat bottom transfer ladle

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

TONGS
 ___ 8 ea ___ 8 ea ___ 4 ea 9" spring tongs
 ___ 12 ea ___ 8 ea ___ 4 ea 12" spring tongs
 ___ 8 ea ___ 3 ea ___ 3 ea 16" spring tongs

STRAINERS
 ___ 1 ea ___ 1 ea 10" china cap medium mesh
 ___ 1 ea ___ 1 ea 8" fine mesh
 ___ 4 ea ___ 2 ea 8" double medium mesh
 ___ 2 ea ___ 1 ea 10" double medium mesh
 ___ 1 ea ___ 1 ea 14" reinforced double medium mesh
 ___ 1 ea 8" bouillon strainer
 ___ 1 ea 6" perforated stainless skimmer

THERMOMETERS
 ___ 2 ea ___ 4 ea ___ 2 ea 0° - 220°F pocket test with 6" stem
 ___ 2 ea ___ 2 ea ___ 2 ea 50° - 550°F pocket test with 6" stem
 ___ 1 ea ___ 1 ea 50° - 550°F kettle therm. with side clip
 ___ 1 ea candy thermometer
 ___ 3 ea freezer thermometer
 ___ 1 ea refrigerator thermometer
 grill thermometer

FRYER STATION
 ___ 1 ea ___ 1 ea ¼" mesh culinary fry basket
 ___ 2 ea ___ 1 ea 5" x 6" fine mesh skimmer
 ___ 1 pr fry scoop
 ___ 1 ea flat sided tongs
 ___ 1 ea ___ 1 ea 16" tongs
 ___ 1 ea ___ 1 ea 2-bulb heat lamp
 ___ 1 ea ___ 1 ea full size insert pan 2½"d w/pan grate
 ___ 1 ea dredge for seasoning
 ___ 1 ea ___ 1 ea 50° - 550°F fryer thermometer
 ___ 1 pr grease-proof oven mitts
 ___ 1 ea grease filter cone
 ___ 1 cs grease filter
 ___ 2 ea timer

GRILL STATION
 ___ 3 ea ___ 3 ea ___ 3 ea 16" tongs
 ___ 1 ea steak weight
 ___ 1 ea grill scraper
 ___ 1 ea ___ 1 ea 4" x 8" blade large turner
 ___ 2 ea ___ 1 ea ___ 1 ea 2¾" x 8" blade medium turner
 ___ 1 ea ___ 1 ea grill brush
 ___ 1 pr ___ 1 pr ___ 1 pr oven mitts - flame retardant
 ___ 2 ea ___ 2 ea ___ 2 ea sauce mop
 ___ 1 ea butter wheel
 ___ 1 ea one fourth insert pan 4"d
 ___ 1 ea ___ 1 ea 21" S/S meat fork w/hook handle
 ___ 1 ea 9½" x 5¾" steak weight - 3 lb
 ___ 1 ea 11" x 9" toast/bacon weight - 2 lb
 ___ 1 cs grill brick
 ___ 2 ea dredge for seasoning

GRIDDLE STATION
 ___ 1 ea 4" x 8" blade large turner
 ___ 1 ea 2¾" x 8" blade square end med. turner
 ___ 1 ea grill scraper
 ___ 1 ea 9½" x 5¾" steak weight - 3 lb
 ___ 1 ea 11" x 9" toast/bacon weight - 2 lb
 ___ 1 ea batter/oil dispenser
 ___ 1 ea grill brick holder
 ___ 1 cs grill brick
 ___ 1 ea butter wheel
 ___ 2 ea dredge for seasoning
 ___ 1 ea griddle thermometer

BAKING/OVEN
 ___ 1 ea ___ 1 ea ___ 1 ea timer
 ___ 1 ea ___ 1 ea ___ 1 ea 20 oz aluminum scoop

HOT TABLE
 ___ 6 ea ___ 6 ea 12½" adapter bar
 ___ 3 ea ___ 3 ea 20½" adapter bar

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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___ 6 ea ___ 6 ea full size 2½"d insert pan
 ___ 4 ea ___ 4 ea full size 4"d insert pan
 ___ 2 ea ___ 2 ea full size 2½"d insert perforated pan
 ___ 4 ea ___ 4 ea half size 2½"d insert pan
 ___ 4 ea ___ 4 ea half size 4"d insert pan
 ___ 1 ea ___ 1 ea half size 2½"d perforated insert pan
 ___ 6 ea ___ 6 ea third size 2½"d insert pan
 ___ 4 ea ___ 4 ea third size 4"d insert pan
 ___ 4 ea full size insert cover w/notch
 ___ 6 ea ___ 6 ea half size insert cover w/notch
 ___ 6 ea ___ 6 ea third size insert cover w/notch
 ___ 4 ea ___ 4 ea 8 quart vegetable inset w/cover
 ___ 2 ea ___ 2 ea 8 oz solid food portioner
 ___ 2 ea ___ 2 ea 8 oz perforated food portioner
 ___ 2 ea ___ 2 ea 4 oz solid food portioner
 ___ 2 ea ___ 2 ea 4 oz perforated food portioner
 ___ 1 ea ___ 1 ea #8 disher
 ___ 1 ea ___ 1 ea #12 disher
 ___ 4 ea ___ 4 ea 13" solid spoon
 ___ 4 ea ___ 4 ea 13" perforated spoon
 ___ 2 ea ___ 2 ea 13" slotted spoon
 ___ 2 ea ___ 2 ea 12" tongs
 ___ 1 ea ___ 1 ea 2 bulb heat lamp
 ___ 1 ea ___ 1 ea 2½"d insert pan w/pan grate
 ___ 1 ea ___ 1 ea 4 oz ladle
 ___ 1 ea ___ 1 ea 8 oz ladle
 ___ 60 ea 2½ oz sauce cup

PREP TABLE
 ___ 6 ea 12½" adapter bar
 ___ 3 ea 20½" adapter bar
 ___ 6 ea half size 2½"d insert pan
 ___ 4 ea half size 4"d insert pan
 ___ 1 ea half size 2½"d perforated insert pan
 ___ 8 ea third size 2½"d insert pan
 ___ 4 ea third size 4"d insert pan
 ___ 6 ea sandwich spreader
 ___ 2 ea sandwich knife
 ___ 2 ea 12" tongs
 ___ 1 ea 2 lb rotating dial scale
 ___ 2 ea 12 oz yellow squeeze bottle
 ___ 2 ea 12 oz red squeeze bottle
 ___ 4 ea 12 oz clear squeeze bottle

DINNERWARE
 ___ 10 dz service plate
 ___ 20 dz dinner plate
 ___ 20 dz salad plate
 ___ 10 dz platter
 ___ 9 dz soup/salad bowl
 ___ 3 dz bouillon
 ___ 20 dz fruit bowl
 ___ 10 dz coffee cup
 ___ 10 dz saucer
 ___ 8 dz 18 oz nappie
 ___ 20 dz bread & butter
 ___ 10 dz 5 oz rarebit
 ___ 5 dz 8 oz rarebit
 ___ 5 dz 12 oz rarebit
 ___ 3 dz escargot plate
 ___ 3 dz 12 oz casserole
 ___ 3 dz 4½ oz baking shell
 ___ 3 dz 3 oz sauce dish
 ___ 3 dz 2½ oz ramekin
 ___ 3 dz 5 oz ramekin

GLASSWARE
 ___ 12 dz 5 oz juice
 ___ 20 dz 10 oz water
 ___ 15 dz 14 oz large beverage
 ___ 6 dz 4½ oz sherbet

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

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

TABLETOP ACCESSORIES/SERVING

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

BAR & WINE SERVICE

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

BEVERAGE SERVICE/WAIT STATION

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

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

DINING ROOM & ENTRANCE

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

BUS STATION/WAREWASHING

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

GENERAL CLEANING SUPPLY

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

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



Cassette Style Cooling Deck

EnVision Line of Vendors

Guaranteed Delivery System

ENVISION

EnVision 5-Wide, Combination

The ENV5C is ideal for high traffic locations where product variety is the key to increasing overall profits.

Standard Features Include:

Price Scrolls, 4.3" Color Display, Guaranteed Delivery System, Back-lit Braille Keypad, Dual Coils, Elegant Contoured Bezel, Motorized Coin Return System, Field Programmable VMC, Energy Efficient R-290 Refrigerant with Insulated Cabinet

ENV5C - 36 Selections
(2 Snack/1 Candy/2 Drink Trays)

*Additional Models:
4 Wide Snack
5 Wide Snack
5 Wide Beverage




SNACKMART

SnakMart 2300, Combination

The SM2300 is great for locations with limited space. It's MDB/DEX capable. The SM2300 combines two units into one convenient combo merchandiser.

Standard Features Include:

Supports a Wide Variety of Products, Instant Appeal With a Bonus Graphic Package, Guaranteed Delivery System (Beveage Only), Fully Programable, Energy Efficient R-290 Refrigerant with Insulated Cabinet

SM2300 - 16 Snack/7 Drink Selections

SM24
SM24 - 24 Selections

EASY TO LOAD TILTING SNACK TRAYS

HIGH EFFICIENT REFRIGERATION

GUARANTEED DELIVERY SYSTEM




REFRIGERATION



Structural Concepts
DELIVERING FRESH. ALWAYS.™



OASIS REFRIGERATED SELF-SERVICE CASES

- Grab and go convenience in an attractive cabinet that complements any decor
- Open-front air curtain design keeps products chilled and accessible
- Integrated LED top light and mirrored interior panels
- Four adjustable metal shelves
- Slide-out, bottom-mounted refrigeration system
- 34¼" d x 82¼" h
- 1-year parts and labor, 5-year compressor



	Width
B37R	35½"
B47R	47⅞"
B57R	59⅞"
B67R	71⅞"

OASIS REFRIGERATED SELF-SERVICE UNDERCOUNTER CASES

- Free-standing merchandiser that's perfect for displaying cold beverages
- Undercounter air curtain design
- Integrated LED top lighting and mirrored end panels
- Bottom-mounted R290 refrigeration
- E-coated evaporator coil
- 32¾" d x 32¼" h
- 1-year parts and labor, 5-year compressor



	Width
C33R-UC	35⅞"
C43R-UC	47⅞"
C53R-UC	59⅞"
C63R-UC	71⅞"



Pro Pick

REVEAL® REFRIGERATED SELF-SERVICE CASE

- Self-service air curtain design keeps grab-and-go items perfectly chilled and easily accessible
- Frameless glass construction
- LED lighting at the top and under each shelf
- Energy-efficient refrigeration maintains consistent product temperatures of 40°F or below
- 33" d x 47¼" h
- 1-year parts and labor, 5-year compressor warranty



	Width
NR3647RSSV	35¾"
NR4847RSSV	47¾"
NR6047RSSV	59¾"
NR7247RSSV	71¾"

Structural Concepts
DELIVERING FRESH. ALWAYS.™

REVEAL® REFRIGERATED SERVICE CASE

- Breeze-E self-contained R290 refrigeration maintains product temperatures of 40°F or below
- Frameless glass construction offers clear viewing of product display
- LED lighting from the top and under each shelf
- Three levels of clear glass shelving adjust to accommodate various items
- 33" d x 54¾" h
- 1-year parts and labor, 5-year compressor warranty

	Width
NR3655RSV	35¾"
NR4855RSV	47¾"
NR6055RSV	59¾"
NR7255RSV	71¾"





GLASS DOOR MERCHANDISERS

- Heavy-duty, white coated-steel interior and exterior, black exterior also available
- High-quality 304 stainless steel interior floor with round edges
- Digital controls and LED display
- Available with sliding or swing, low-emissivity double-pane glass doors
- Shatterproof, LED lighting for bright, high-color illumination
- Insulated with 2½" thick high-density foamed-in-place polyurethane foam
- Environmentally-friendly, EPA-compliant R290 refrigerant
- Refrigerators: 3-year parts and labor, 5-year electrical, 10-year compressor warranty
- Freezers: 3-year parts and labor, 5-year electrical, 5-year compressor warranty

Refrigerators	Dimensions	Doors	Shelves	HP
EMGR5	25"w x 24¾"d x 36"h	1	2	⅓
EMGR24	28¾"w x 32"d x 80⅞"h	1	4	⅓
EMGR48	53⅞"w x 30¾"d x 80⅞"h	2	8	½
EMGR69	72⅞"w x 30¾"d x 80⅞"h	3	12	¾
Freezers				
EMGF23	29⅞"w x 31⅞"d x 80⅞"h	1	4	1
EMGF69	74¾"w x 31⅞"d x 80⅞"h	3	12	(2) 1¼



TOAM-72GS-HC-TSL01

OPEN AIR MERCHANDISERS

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

Solid Sides	Width	Shelves	HP
TOAM-30-HC-TSL01	30"	4	¾
TOAM-48-HC-TSL01	48"	4	(2) ¾
Glass Side			
TOAM-36GS-HC-TSL01	36"	4	1
TOAM-72GS-HC-TSL01	72"	8	(3) ¾



BDVACM-200

VERTICAL AIR CURTAIN MERCHANDISERS

- Brilliant internal LED illumination on each shelf helps drive impulse sales
- Stainless steel construction with safety glass on sides
- Digital temperature controller and display
- Stainless steel shelves
- Night curtain
- Ventilated cooling system
- Automatic defrost
- 4 casters (two with brakes)
- Stainless steel exterior also available
- 110V

	Dimensions	Shelves
BDVACM-200	36½"w x 25"d x 49¼"h	2
BDVACM-220	19"w x 26½"d x 68¾"h	3
BDVACM-250	24"w x 29¾"d x 67"h	3



BLACK DIAMOND



REFRIGERATION

MEAT CABINETS

- Engineered for a controlled dry-aging process with stable temperatures and humidity for the proper maturation of specific meat products
- Stainless steel or black lacquered steel exterior, and AISI 304 stainless steel interior
- Digital controller maintains temperatures from 32° to 61°F
- Utilizes an energy-efficient, eco-friendly R290 refrigeration system
- Self-closing, field reversible glass door(s) with stay open feature and included locks
- Interior LED lighting and integrated UV sterilizer
- 4" casters, 2 front locking
- 6 plastic coated wire shelves per door with included stainless steel tray slides
- Available in stainless steel or black textured exterior
- 31 $\frac{3}{8}$ "d x 83 $\frac{1}{2}$ "h
- 115V



Stainless Steel	Width	Doors/Shelves
IIRR-AGB701MDA	27"	1/6
IRR-AGB1402MDA	54 $\frac{3}{8}$ "	2/6
Black		
IRR-AGB701MDAB	27"	1/6
IRR-AGB1402MDAB	54 $\frac{3}{8}$ "	2/6



IRR-AGB701MDAB



IRR-AGB1402MDA



IDC-VCB18H



IDC-VAR24H

GELATO CASES

- Displays and preserves gelato at precise serving temperatures
- Stainless steel interior and deck with rounded corners
- Maintains a consistent temperature range from -2° to 5°F
- Utilizes a self-contained refrigeration system, R290 refrigeration
- Includes a hot gas defrost system
- Equipped with a digital controller and integrated LED lighting
- Curved glass or flat glass
- 41 $\frac{1}{4}$ "d x 47 $\frac{1}{2}$ "h
- 2 sliding glass doors, 14 $\frac{1}{8}$ " x 6 $\frac{1}{2}$ " x 5 $\frac{7}{8}$ " pans included
- Available in a range of colors
- 115V

Curved Glass	Width	Pan Capacity
IDC-VAR12H	46"w	12
IDC-VAR18H	66"w	18
IDC-VAR24H	86"w	24
Flat Glass		
IDC-VCB12H	46"w	12
IDC-VCB18H	66"w	18
IDC-VCB24H	86"w	24



ICT-VSU 4P



ICT-VSR 6PR



Pro Pick

SUSHI CASES

- Refrigerated countertop display case for showcasing sushi and other delicacies
- Utilizes a self-contained, eco-friendly R290 refrigerant
- Features a gravity coil and cold plate system
- Includes a digital controller
- Constructed with a 304 stainless steel interior and anodized aluminum
- Maintains temperature from 30° to 34°F
- Integrated LED lighting
- Lift-up tempered front glass and 2 rear sliding doors
- Available with a left side or right side condenser
- Black exterior
- 16 $\frac{1}{8}$ "d x 9 $\frac{1}{8}$ "h
- 115V

	Width	Condenser
ICT-VSU 4P	46"	Left Side
ICT-VSU 4PR	46"	Right Side
ICT-VSU 6P	60"	Left Side
ICT-VSU 6PR	60"	Right Side
ICT-VSU 8P	73"	Left Side
ICT-VSU 8PR	73"	Right Side



Pro Pick

GLASS DOOR MERCHANDISERS

- Low-E double-pane glass doors and interior LED lighting
- R290 refrigerant
- Electronic thermostat with a digital LED display
- Self-closing doors feature a stay-open position
- Black powder-coated steel exterior
- Units with swing doors listed, unit with sliding doors also available



SERV-WARE

Refrigerators	Width	Depth	Height	Doors/Shelves
GR12B-HC*	25"	26"	63 ⁷ / ₁₀ "	1
GR16B-HC	25"	26"	76 ⁷ / ₁₀ "	1/3
GR23B-HC**	27"	32"	81 ¹ / ₂ "	1/4
GR48B-HC**	54"	32"	81 ¹ / ₂ "	2/8
GR72B-HC	81"	31 ⁹ / ₁₀ "	81 ¹ / ₂ "	3/12
Freezers				
GF23B-HC	27"	32"	81 ¹ / ₂ "	1/4
GF48B-HC	54"	32"	81 ¹ / ₂ "	2/8
GF72B-HC	81"	31 ⁹ / ₁₀ "	81 ¹ / ₂ "	3/12

* UL Safety & UL Sanitation

** UL Safety & UL Sanitation, ENERGY STAR®

Turbo air REFRIGERATOR MANUFACTURER

OPEN DISPLAY MERCHANDISERS

- Tempered glass sides and LED-lit shelving
- Stainless steel interior and shelves
- Simple plug-in design requires no plumbing
- Listed in White (W-N), also available in Black (B-N)
- Utilizes environmentally friendly R290 refrigerant
- 2-year parts and labor warranty, additional 3-year compressor warranty
- Additional sizes available



Horizontal	Width	Depth	Height	Shelves	HP
TOM-30SW-N	28 ¹ / ₈ "	33 ¹ / ₂ "	41 ¹ / ₂ "	3	¹ / ₃
TOM-40SW-N	39 ¹ / ₈ "	33 ¹ / ₂ "	41 ¹ / ₂ "	3	³ / ₄
TOM-50SW-N	50 ⁷ / ₈ "	33 ¹ / ₂ "	41 ¹ / ₂ "	3	³ / ₄
Vertical					
TOM-40MW-N	39 ¹ / ₈ "	26 ⁷ / ₈ "	60 ¹ / ₄ "	3	³ / ₄ x 2
TOM-40W-N	39 ¹ / ₈ "	27"	78"	4	³ / ₄ x 2
TOM-50MW-N	50 ⁷ / ₈ "	26 ⁷ / ₈ "	60 ¹ / ₄ "	3	³ / ₄ x 2
TOM-50W-N	48 ³ / ₈ "	27"	78"	4	³ / ₄ x 2



EOMV-60-B-35-T



OPEN AIR MERCHANDISERS

- NSF 7 Type II compliant for open-air cooling in 80°F ambient temperatures
- Slide-out R290 hydrocarbon cooling cartridge
- Utilizes EPA-compliant, natural, climate-friendly refrigerant
- Open-front design provides unobstructed access
- Glass panels and stainless steel interior, white exterior also available
- Integrated retractable night curtain saves energy and provides extra security
- 2-year parts and labor, 5-year electrical, 5-year compressor warranty



	Width	Depth	Height	Shelves	HP
EOMH-36-B-35-T	37 ¹ / ₄ "	34 ¹ / ₄ "	46"	1	³ / ₄
EOMH-60-B-35-T	60"	34 ¹ / ₄ "	46"	2	(2) ¹ / ₂
EOMV-36-B-35-T	37 ¹ / ₄ "	34 ¹ / ₄ "	78"	4	³ / ₄
EOMV-60-B-35-T	60"	34 ¹ / ₄ "	78"	8	(2) 1
EOMV-36-B-28-S	37 ¹ / ₄ "	28 ³ / ₈ "	60 ¹ / ₈ "	3	³ / ₄
EOMV-60-B-28-S	60"	28 ³ / ₈ "	60 ¹ / ₈ "	6	(2) ¹ / ₂

Selecting the Best Style of Refrigeration for an Operation

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

<p>Reach-Ins</p>	<p>Walk-Ins</p>	<p>Undercounters</p>
<ul style="list-style-type: none"> • Best for versatile storage of perishable products • Can be frequently accessed by kitchen staff 	<ul style="list-style-type: none"> • Best for bulk storage of perishable products • Not meant to be accessed frequently throughout the day 	<ul style="list-style-type: none"> • With similar uses to reach-ins, undercounters can be placed under existing countertops • Small size allows for placement in areas where a full-size reach-in wouldn't fit
<p>Merchandisers & Display Cases</p>	<p>Refrigerated Prep Tables</p>	<p>Bar Refrigeration Back Bar Coolers, Bottle Coolers, Draft Beer Systems, etc.</p>
<ul style="list-style-type: none"> • Best for use in the front of house • Feature glass doors or glass walls to allow customers to see available items 	<p>Best for use as a 'one-stop shop' for preparation of sandwiches, salads, and pizzas with pre-prepped refrigerated toppings</p>	<p>Best for use behind the bar, this refrigeration commonly features a more pleasing finish for use in the front of house and may be shorter to fit under countertops</p>

Reach-In Refrigerators Maintenance

Monthly

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

Quarterly

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

BAKERY MERCHANDISERS

- Curved glass front and side panels are single-pane tempered glass
- LED interior lighting, safety shielded
- 150 lb capacity per shelf
- Electronic temperature control
- Refrigerated and dual-zone models maintain temperatures of 33° to 41°F
- Various exterior colors and interior finishes available on TDM models
- 7-year labor, 7-year parts, 7-year compressor warranty
- 39" d x 49 1/8" h
- 115V



TDM-R36-GE/GE-B-W

Refrigerated	Type	Width	Shelves	HP	Exterior
TDM-R36-GE/GE-B-W	Glass Ends	36 1/4"	3	1/4	Black
TGM-R48-SC/SC-B-W	Solid Ends	48 1/4"	6	1/2	Black
Dry					
TDM-DC-59-GE/GE-S-W	Glass Ends	59 1/4"	3	-	Stainless Steel
TGM-DC-59-SC/SC-W-W*	Solid Ends	59 1/4"	6	-	White
Dual-Zone					
TDM-DZ-77-GE/GE-W-W	Glass Ends	77 1/4"	6	1/4	White
TGM-DZ-77-SC/SC-S-S*	Solid Ends	77 1/4"	6	1/4	Stainless Steel

* Not CE



GLASS DOOR MERCHANDISERS

- Natural refrigerant
- Holds 33° to 38°F
- Positive seal self-closing doors
- No stoop bottom shelf
- Exterior - non-peel or chip black powder coated, cold rolled steel; durable and permanent
- Double pane thermal insulated glass
- Interior with NSF approved white aluminum interior liner and stainless steel floor
- Self-contained system, no plumbing required
- Bottom mount heavy-duty compressor
- Standard in Black - also available in White or Stainless Steel
- 115V
- 7-year labor, 7-year parts, 7-year compressor warranty

	Dimensions	Doors	Shelves
GDM-23-HC-TSL01†	27" w x 29 7/8" d x 78 7/8" h	1	4
GDM-49-HC-TSL01	54 1/8" w x 29 7/8" d x 78 7/8" h	2	8
GDM-72-HC-TSL01	78 1/8" w x 29 7/8" d x 78 7/8" h	3	12

†CE



Admiral Craft
Equipment Corp.

BLACK◆DIAMOND

BLACK DIAMOND GLASS DOOR MERCHANDISERS

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



	Width	Doors	Shelves	HP
USRFS-1D/B	28"	1	4	1/5
USRFS-2D/B	53"	2	8	1/4



REFRIGERATION

SOLID DOOR REACH-IN REFRIGERATORS & FREEZERS

- Bottom-mounted self-contained refrigeration system
- AISI 430 stainless steel exterior and interior
- Digital controller and automatic defrost system
- Utilizes an eco-friendly R290 hydrocarbon refrigerant
- Equipped with self-closing, lockable doors that feature a stay-open position
- Standard Universal tray slides compatible with 18"x26" and 12"x20" pans
- Solid swing or half solid swing door(s)
- Includes plastic-coated wire shelves
- LED interior lighting
- 4" locking casters
- 115V
- 31 $\frac{1}{8}$ "d x 83 $\frac{3}{8}$ "h
- 5-year parts and labor warranty, 7-year parts warranty on compressor



Refrigerators	Width	Doors/Shelves	Door Type
IRR-AN23	27 $\frac{1}{6}$ "w	1/3	Solid
IRR-AN23_2	27 $\frac{1}{6}$ "w	2/3	Half Solid
IRR-AN49	54 $\frac{1}{2}$ "w	2/6	Solid
IRR-AN49_4	54 $\frac{1}{2}$ "w	4/6	Half Solid
IRR-AN67	82"w	3/9	Solid
IRR-AN67_6	82"w	6/9	Half Solid
Freezers			
IRR-AN23BT	27 $\frac{1}{6}$ "w	1/3	Solid
IRR-AN49BT	54 $\frac{1}{2}$ "w	2/6	Solid
IRR-AN67BT	82"w	3/9	Solid



Pro Pick

DUAL TEMPERATURE REACH-IN REFRIGERATOR/FREEZER

- Dual-temperature reach-in combines refrigerator and freezer storage in a single unit
- 430 stainless steel exterior and interior
- Operates with two independent bottom-mount compressors (1/4 hp freezer, 3/4 hp refrigerator)
- Maintains refrigerator temperatures from 33° to 38°F and freezer from -5° to 0°F
- Utilizes an eco-friendly R290 hydrocarbon refrigerant
- Includes 6 plastic-coated wire shelves
- 2 self-closing, field-reversible doors with locks
- 4" casters



	Dimensions	Doors/Shelves
IRR-AN23MX	27"w x 31 $\frac{3}{8}$ "d x 83 $\frac{1}{2}$ "h	1/3
IRR-AN49MX	54 $\frac{1}{2}$ "w x 31 $\frac{3}{8}$ "d x 83 $\frac{3}{8}$ "h	2/6



GLASS DOOR REACH-IN REFRIGERATORS & FREEZERS

- 430 stainless steel exterior and interior
- Utilizes an eco-friendly R290 forced-air refrigeration system
- Freezers maintain temperatures from -5° to 0°F
- Integrated digital controller and hot gas automatic defrost
- Self-closing, lockable solid swing door(s) with heated frames
- Illuminates cabinet interior with LED lighting
- 4" locking casters
- 31 $\frac{1}{8}$ "d x 83 $\frac{1}{2}$ "h
- 115V

Refrigerators	Width	Doors/Shelves
IRR-AN23CR	27 $\frac{1}{6}$ "	1/4
IRR-AN49CR	54 $\frac{1}{2}$ "	2/8
IRR-AN67CR	82"	2/8
Freezers		
IRR-AN23BTCR	27 $\frac{1}{6}$ "	1/4
IRR-AN49BTCR	54 $\frac{1}{2}$ "	2/8





23-202



26-1878



26-3970

SHELF/DRAWER REPLACEMENT PARTS

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



26-2635



REACH-IN REFRIGERATORS & FREEZERS

- Bottom-mounted refrigeration maintains temperatures from 33° to 41°F
- Stainless steel exterior and interior construction
- Self-closing doors with full-length handles
- Electronic thermostat with a digital LED display
- Adjustable epoxy-coated shelves
- 5-years warranty on compressor part only, 3-year warranty on parts, labor and on entire unit

Refrigerators	Width	Depth	Height	Doors/Shelves	HP
RR1-19-HC	26 ⁵ / ₈ "	25 ³ / ₈ "	82 ³ / ₁₀ "	1/3	1/5
RR1-HC-T	26 ⁵ / ₈ "	32 ⁷ / ₁₀ "	82 ⁷ / ₁₀ "	1/3	1/5
RR2-35-HC	39 ¹ / ₂ "	32 ⁷ / ₁₀ "	82 ³ / ₁₀ "	2/6	1/4
RR2-HC-T	53 ⁹ / ₁₀ "	32 ⁷ / ₁₀ "	82 ³ / ₁₀ "	2/6	1/4
RR3-HC	81"	32 ⁷ / ₁₀ "	82 ³ / ₁₀ "	3/9	1/2
Freezers					
RF1-19-HC	26 ⁵ / ₈ "	25 ³ / ₈ "	82 ³ / ₁₀ "	1/3	5/8
RF1-HC-T	26 ⁵ / ₈ "	32 ⁷ / ₁₀ "	82 ⁷ / ₁₀ "	1/3	1/2
RF2-35-HC	39 ¹ / ₂ "	32 ⁷ / ₁₀ "	82 ³ / ₁₀ "	2/6	1
RF2-HC-T	53 ⁹ / ₁₀ "	32 ⁷ / ₁₀ "	82 ³ / ₁₀ "	2/6	1
RF3-HC	81"	32 ⁷ / ₁₀ "	82 ³ / ₁₀ "	3/9	1 ¹ / ₄



LED interior lighting

REACH-INS

- Stainless steel front, aluminum end panels and interior
- Natural, R290 refrigerant
- 3" CFC free polyurethane foam insulation
- Heavy-duty, epoxy-coated steel shelves
- Expansion valve system
- LED interior lighting
- Self-closing doors
- 5" casters
- 35³/₈"d x 82¹/₄"h

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



REFRIGERATION

BLACK DIAMOND BOTTOM-MOUNT REACH-INS

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



Refrigerators	Width	Doors	Shelves	HP
GRRF-1DES	29"	1	3	1/8
GRRF-2DES	54"	2	6	1/4+
Freezers				
GRFZ-1DES	29"	1	3	3/4
GRFZ-2DES	54"	2	6	1

BLACK DIAMOND



REFRIGERATED EQUIPMENT CARE

- All refrigeration requires regularly scheduled cleaning to help it perform at peak levels
- Wipe down interiors, including door gaskets and clean exteriors daily
- Clean the condensers monthly to help prolong the life of the compressor

REACH-INS



- Stainless steel exterior and interior floor
- CFC free polyurethane foam insulation
- Heavy-duty, adjustable, PE-coated wire shelves included
- Door locks and swivel casters come standard
- Utilizes environmentally friendly CFC-free refrigerant
- Digitally controlled temperature system and LED display
- Holding temperatures: Refrigerators 33° to 41°F, Freezers -10° to 10°F
- Self contained system
- Recessed handles
- 2-year parts & labor warranty, 5-year compressor warranty

Refrigerators	Width	Doors	Cu Ft	Shelves	HP
MXCR-23FDHC	26 3/8"	1	23	3	3/8
MXCR-49FDHC	53 3/16"	2	49	6	1/2
MXCR-72FDHC	81"	3	72	9	3/4
Freezers					
MXCF-23FDHC	26 3/8"	1	23	3	5/8
MXCF-49FDHC	53 3/16"	2	49	6	1

Stainless steel front and sides



AR23



BOTTOM MOUNT REACH-INS

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

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



MXCR-49FD





TOP-MOUNT REACH-INS

- Heavy-duty stainless steel interior and exterior, with galvanized steel finished top, bottom and back wall of exterior
- EPA-compliant, environmentally friendly R290 refrigerant
- Multi-function digital controller with easy to read LED display
- Insulated with 2½" thick high-density foamed-in-place polyurethane foam
- LED lighting
- Door locks
- Field reversible doors
- 3" or 5" swivel casters with locks
- 3-year parts and labor, 5-year electrical components, 10-year compressor warranty

Refrigerators	Width	Doors/Shelves	Hp
ESR1	29¼"	1/3	¼+
ESR2	49⅝"	2/6	¼+
Freezers			
ESF1	29¼"	1/3	½
ESF2	49⅝"	2/6	1
Dual Temp			
ESRFH2	29¼"	2/2	½
ESRF2A	49⅝"	2/6	¼+ (R) ½ (F)



ESF1



ESR2



VR2A-FS / VF2A-FS



Pro Pick

VALIANCE™ REACH-INS

- Durable stainless steel and aluminum interior construction
- Bright LED lighting and adjustable shelving
- Rear-mounted refrigeration system with R290 refrigerant
- Heavy-duty polyurethane insulation
- 32"d x 81⅞"h
- 3-year labor, 4-year parts and 5-year compressor warranty



R1A-FS / F1A-FS



REACH-INS

- Ducted air distribution system provides even cooling throughout the cabinet
- Solid state digital controller with LED display
- Integrated temperature alarms alert staff to potential fluctuations
- 33½"d x 79½"h
- 7-year labor, 7-year parts on entire machine and 7-year compressor parts warranty



Looking for Thermometers?
Turn to page 149

Refrigerators	Width	Doors/Shelves	Freezers	Width	Doors/Shelves	Refrigerators	Width	Doors/Shelves	Freezers	Width	Doors/Shelves
VR1A-FS	26⅞"	1/3	VF1A-FS	26⅞"	1/3	R1A-FS	27½"	1/3	F1A-FS	27½"	1/3
VR2A-FS	54⅝"	2/6	VF2A-FS	54⅝"	2/6	R2A-FS	55"	2/6	F2A-FS	55"	2/6

REFRIGERATION



T-SERIES REACH-INS

- Stainless steel doors and front
- Clear coated aluminum interior with stainless steel floor
- Entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)
- Refrigerators hold 33° to 38°F, freezers hold -10°F
- Adjustable, heavy-duty PVC coated wire shelves
- Exterior temperature display
- 4" casters standard, legs available
- 29½" d x 78⅝" h
- 7-year labor, 7-year parts, 7-year compressor warranty



Refrigerators	Width	Doors	Shelves	HP
T-23-HC†*	27"	1	3	¼
T-49-HC*	54⅝"	2	6	½
T-72-HC	78⅝"	3	9	¾
Freezers				
T-23F-HC†*	27"	1	3	½
T-49F-HC*	54⅝"	2	6	1
T-72F-HC	78⅝"	3	9	¾

†CE *ENERGY STAR



SPEC SERIES® REACH-INS

- Stainless steel door with matching aluminum sides
- Interior features aluminum side walls & back and stainless steel floor and ceiling
- 3 heavy-duty, PVC-coated wire shelves per section
- High capacity, factory balanced refrigeration system
- Entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)
- Exterior digital temperature display
- 33¾" d x 77¼" h
- 7-year labor, 7-year parts, 7-year compressor warranty
- STR and STA models also available

Refrigerators	Width	Doors	Shelves	HP
STG1R-1S-HC*	27½"	1	3	¼
STG2R-2S-HC*	52⅝"	2	6	½
Freezers				
STG1F-1S-HC	27½"	1	3	½
STG2F-2S-HC*	52⅝"	2	6	1¼

*ENERGY STAR



BOTTOM MOUNT REACH-INS

- Heavy-duty stainless steel interior and exterior, with galvanized steel finished top, bottom and back wall of exterior
- EPA-compliant, environmentally friendly R290 refrigerant
- Multi-function digital controller with easy to read LED display
- Insulated with 2½" thick high-density foamed-in-place polyurethane foam
- LED lighting
- Door locks
- Field reversible doors
- 3" or 5" swivel casters with locks
- 33⅝" d x 77" h
- 3-year parts and labor, 5-year electrical components, 10-year compressor warranty
- The 3-door Dual Temp model includes separate ½ hp compressors for the 2-section refrigerator and the 1-section freezer



Refrigerators	Width	Doors	Shelves	HP
EBR1	27"	1	3	¼+
EBR2	54⅝"	2	6	⅓
Freezers				
EBF1	27"	1	3	½
EBF2	54⅝"	2	6	1
Dual Temp				
EBWRFH2	29¼"	2	2	½
EBRF3	74¾"	3	9	⅓ hp (R) ⅓ hp (F)



EBWRFH2



EBR1





M-SERIES STRIP DOOR

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

M108-PR-4080

Fits Doorways up to 36" w x 78" h



POLAR-PRO® SWINGING DOOR

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

PP-C

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

WALK-INS

Best Tips for Walk-In Coolers

Conserve energy and help protect the performance of your walk-in with these 5 easy steps.

1. Adhere to the proper operating temperature as recommended by your dealer
2. Organize stored products for fewer door openings
3. Eliminate unnecessary packing material
4. Allow adequate air circulation between products
5. Clean surfaces daily



M3 SERIES REACH-INS

- Stainless steel exterior, aluminum interior with stainless steel floor
- Environmentally-friendly R290 refrigerant
- Pressure-relief doors allow easy, instant door opening
- Adjustable, heavy-duty, polyethylene-coated wire shelves
- Self-cleaning condenser automatically cleans condenser daily, preventing dust build up
- Depth does not include 2¼" for rear condensate enclosure. Height does not include 4¾" for caster height
- 5 year parts and labor warranty, 7 year compressor warranty

Refrigerators	Length	Doors/Shelves	HP
M3R24-1-N	28¾"	1/3	¼+
M3R47-2-N	51¾"	2/6	⅓+
M3R72-3-N	77¾"	3/9	½
Freezers			
M3F24-1-N	28¾"	1/3	⅓+
M3F47-2-N	51¾"	2/6	½
M3F72-3-N*	77¾"	3/9	1

*Not ENERGY STAR® Certified

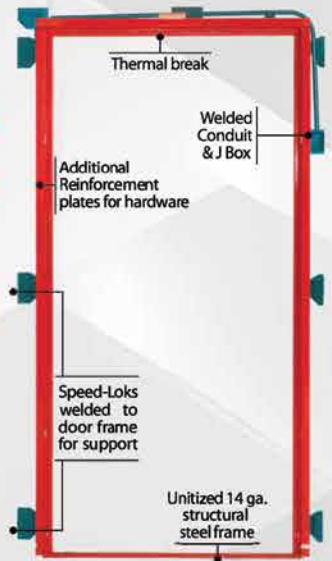




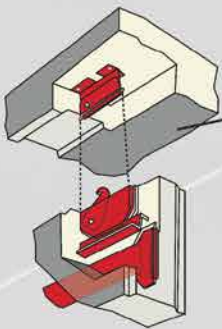
Bally is proud to offer the strongest door in the industry. All doors come standard with a unitized heavy gauge structural U-channel steel frame with additional welded backing plated integrated at every accessory mounting point. The structural steel carries the weight and eliminates door sagging for superior performance over the life of the unit.



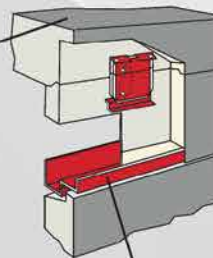
WHAT'S BEHIND YOUR WALK-IN DOOR?



Wall-to-Ceiling Connection

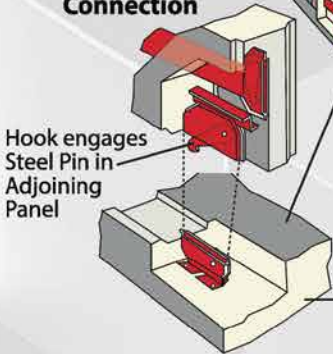


Door Frame Connection



All-Steel Door Frame Connects to Wall & Ceiling Panels

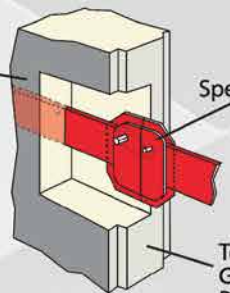
Floor-to-Wall Connection



Hook engages Steel Pin in Adjoining Panel

Foamed-in-place, non ozone-depleting urethane insulation

Wall Panel Connection



Speed Lok

Tongue & Groove Panel Edges

Bally® Speed-Lok Joining System

Bally's unique Speed-Lok® System provides an internal cage/skeleton of reinforcement throughout the entire panel system. This interconnection results in unparalleled strength and allows Bally to outperform the competition for decades.

SMARTSPEED™

FAN MOTOR TECHNOLOGY



SMARTVAP+

INTUITIVE EVAPORATOR CONTROL TECHNOLOGY

2 Pipes, 2 Wires
& You're Done!
*on most models



INNOVATIVE • ENERGY SAVING • EASY TO OPERATE



BLAST CHILLERS/SHOCK FREEZERS

- AISI 304 stainless steel exterior and interior
- Chills hot foods from 149° to 37°F in 90 minutes
- Shock freezes from 149° to 0°F in 4 hours
- Interactive digital control panel with 99 customizable cycles and a USB connection
- Includes a polyurethane-insulated door with self-closing and stay-open features
- 4" casters (ABT5 1L, ABT7 1L, ABT7 1M)
- Stainless steel legs (All other models)



ROLL-IN BLAST CHILLERS/SHOCK FREEZERS

- Stainless steel interior and exterior
- Rapidly chills and shock freezes large batches with a roll-in design
- Chills product from 194° to 37°F in less than 90 minutes
- Freezes product from 194° to 0°F in less than 4 hours
- Includes an interactive digital control panel with a USB connection for 99 custom cycles
- Designed with a heated door frame to prevent ice accumulation
- Polyurethane insulated, self-closing door(s) with a stay-open feature
- Self contained, remote and pass-thru models available
- R452A refrigerant
- 220V
- 5-year parts and labor warranty, 7-year compressor parts warranty



For 12" x 20" Steam Pans	Dimensions	Pan Capacity
IBC-ABT3 1S	28 ³ / ₈ "w x 28"d x 21 ¹ / ₄ "h	3
IBC-ABT5 1C	33"w x 28 ¹ / ₂ "d x 31 ¹ / ₂ "h	5
IBC-ABT6 1C	20"w x 34 ¹ / ₈ "d x 41 ³ / ₄ "h	6
IBC-ABT7 1M	57 ¹ / ₁₆ "w x 27 ⁹ / ₁₆ "d x 36 ⁵ / ₈ "h	7
For 18" x 26" or 12" x 20" Pans		
IBC-ABT5 1L	33"w x 35 ¹ / ₄ "d x 39 ³ / ₈ "h	5
IBC-ABT7 1L	33"w x 35 ¹ / ₄ "d x 44 ¹ / ₂ "h	7
IBC-ABT10 1L	33"w x 34 ¹ / ₈ "d x 68 ¹ / ₂ "h	10
IBC-ABT14 1L	33"w x 34 ¹ / ₈ "d x 68 ¹ / ₂ "h	14

Self Contained	
IBC-ABT201 CBI	Mobile Rack, Holds (1) 20 Tray Rack, 47 ¹ / ₄ "w x 43 ¹ / ₈ "d x 97"h
IBC-ABT202 CBI	Mobile Rack, Holds (2) 20 Tray Racks, 55 ¹ / ₈ " x 51" x 97 ¹ / ₁₆ "
Remote	
IBC-ABT201 C	Holds (1) 20 Tray Rack, 47 ¹ / ₄ "w x 43 ¹ / ₈ "d x 89 ³ / ₄ "h
IBC-ABT202 C	Holds (2) 20 Tray Racks, 55 ¹ / ₈ "w x 51"d x 89 ³ / ₄ "h
Pass Thru - Self Contained	
IBC-ABT201 P	Holds (1) 20 Tray Rack, 47 ¹ / ₄ "w x 46 ⁷ / ₈ "d x 89 ³ / ₄ "h
IBC-ABT202 P	Holds (2) 20 Tray Racks, 55 ¹ / ₈ "w x 51"d x 89 ³ / ₄ "h

CHEF BASES

- Refrigerated base for countertop cooking equipment
- Stainless steel exterior, interior, top and sealed interior floors
- Each drawer accommodates (1) 12" x 20" pan and (3) 1/6 pans (not included), up to 6"d pans
- Drawers feature full extension sliding rails, integrated handles and slides support up to 440 lb
- Utilizes a forced-air system with eco-friendly R290 refrigerant
- Maintains temperatures from 33° to 38°F
- Digital temperature controller with automatic defrost system
- Insulated top with a marine edge
- CFC- free polyurethane insulation
- 115V
- 4" casters, front locking
- 32¹/₂"d x 25²/₃₂"
- 5-year parts & labor warranty, 7-year compressor parts warranty



	Width	Drawers	12" x 20" Pan Capacity	1/6 Size Pan Capacity
IUC-MSG36	36 ⁵ / ₈ "	2	2	6
IUC-MSG48	48 ⁵ / ₈ "	2	4	12
IUC-MSG52	53 ¹ / ₄ "	2	6	18
IUC-MSG52-60	60"	2	6	18
IUC-MSG72	72 ⁵ / ₈ "	4	8	24
IUC-MSG96	97"	4	12	36
IUC-MSG110	110 ⁵ / ₈ "	6	12	36



REFRIGERATION

HURRICHILL™ BLAST CHILLER AND SHOCK FREEZERS

- Constructed of polished stainless steel
- Completely self-contained units, non-modular units use R290 refrigerant
- Chilling (soft or hard) lowers the food core temperature from 160° to 38°F within 90 minutes
- Freezing (hard) lowers the food core temperature from 160° to 0°F within 4 hours
- Holds 12" x 20" x 2½" pans
- Easy to use and read LED touchscreen controls

- AP7BCF-70-2-P Self-Contained, Holds (14) 12" x 20" x 2½" Pans or (7) 18" x 26" Sheet Pans (sold separately)
- AP12BCF150-2-P Self-Contained, Holds (24) 12" x 20" x 2½" Pans or (12) 18" x 26" Sheet Pans (sold separately)
- AP20BCF200-3-XL Modular Roll-In, Holds (1) 32"w x 40"d x 73"h Rack (sold separately)



Modular Roll-In

Self-Contained

Looking for Sheet Pans?
Turn to page 144

HURRICHILL™ COMPACT BLAST CHILLERS AND SHOCK FREEZERS

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

- AP3BCF30-1-P 3 Pan Slides, 25½"w x 25¾"d x 36"h
- AP5BCF45-2-P 5 Pan Slides, 29½"w x 28½"d x 35¾"h





STEELHEART WORKTOP REFRIGERATORS AND FREEZERS

- Integrates refrigerated storage with a durable stainless steel work surface
- Stainless steel exterior and interior
- Engineered to maintain food-safe temperatures in ambient heat up to 100°F
- Front-breathing airflow allows for flush placement against walls to maximize floor space
- Environmentally-friendly R290 hydrocarbon refrigerant provides efficient cooling
- 30"d x 40"h
- 7-year parts, 7-year labor, and 7-year compressor warranty



Refrigerators	Width	Doors/Shelves	HP
WR27B	27"	1/1	1/6
WR36B	36"	1/1	1/6
WR48B	48"	2/2	1/6
WR60B	60"	2/2	1/6
WR72B	72"	3/3	1/6



Freezers	Width	Doors/Shelves	HP
WF27B	27"	1/1	1/6
WF36B	48"	2/2	1/6
WF60B	60"	2/2	1/6



48" 2 Door



STEELHEART UNDERCOUNTER REFRIGERATORS AND FREEZERS

- Provides durable, space-saving cold storage for high-traffic commercial kitchens
- Stainless steel exterior and interior construction withstands demanding daily use
- Engineered to maintain food-safe temperatures in ambient conditions up to 100°F
- Self-closing doors with a stay-open feature improve workflow efficiency and accessibility
- Environmentally-friendly R290 hydrocarbon refrigerant provides efficient cooling
- 30"d x 33 3/4"h
- 7-year parts, 7-year labor and 7-year compressor warranty



Refrigerators	Width	Doors/Shelves	HP	Freezers	Width	Doors/Shelves	HP
UR27B	27"	1/1	1/6	UF27B	27"	1/1	1/6
UR36B	36"	1/1	1/6	UF48B	48"	2/2	1/6
UR48B	48"	2/2	1/6	UF60B	60"	2/2	1/6
UR60B	60"	2/2	1/6				
UR72B	72"	3/3	1/6				

UNDERCOUNTER UNITS

- All stainless steel front, top and sides
- Natural refrigerant
- Adjustable, heavy-duty PVC coated wire shelves
- Self-contained system
- Refrigerators hold 33° to 38°F, freezers hold -10°F
- Entire cabinet structure and solid door(s) are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion (ODP) potential and zero global warming potential (GWP)
- 5" swivel casters standard – legs available
- 30 7/8"d x 29 3/4"h (height does not include 6 1/4" for casters or 6" for optional legs)
- 115V
- 7-year labor, 7-year parts, 7-year compressor warranty
- Locks standard



Refrigerators	Width	Doors	Shelves	Freezers	Width	Doors	Shelves
TUC-27-HC	27 7/8"	1	2	TUC-27F-HC	27 7/8"	1	2
TUC-48-HC	48 7/8"	2	4	TUC-48F-HC	48 7/8"	2	4



REFRIGERATION



Pro Pick



GRANITE TOP PIZZA PREP TABLES

- Solid granite work surface with a stainless steel interior and exterior
- Side-mounted, slide-out condensing unit
- Front-breathing refrigeration system
- Maintains precise temperatures with a digital controller and automatic defrost system
- Utilizes eco-friendly R290 and R600A refrigerants
- Maintains temperatures from 33° to 43°F and 30.2° to 44.6°F
- Self-closing doors include a stay-open feature
- 1 plastic coated wire shelf per section
- Top section includes ¼ size stainless steel pans
- 4" casters, two locking
- 115V



	Dimensions	Doors/Shelves	Pan Capacity
IRT-MPG1490-COMBO	58 ⁵ / ₈ "w x 27 ¹ / ₂ "d x 60 ¹ / ₁₀ "h	2/2	6
IRT-MPG1980-COMBO	78"w x 27 ¹ / ₂ "d x 60 ¹ / ₁₀ "h	3/3	7
IRT-MR67-GTCOMBO	68 ⁷ / ₈ "w x 32 ⁵ / ₈ "d x 62 ¹ / ₈ "h	2/4	5
IRT-MR93-GTCOMBO	93 ¹ / ₄ "w x 32 ⁵ / ₈ "d x 62 ¹ / ₈ "h	2/4	5



IRT-MR67-GTCOMBO

WORKTOP REFRIGERATORS & FREEZERS

- Stainless steel exterior, interior, top and 4" backsplash
- Self-closing, field reversible door(s) with stay open feature and door locks
- (2) removable plastic coated wire shelves per section, accommodates 12" x 26" sheet pans
- Digital temperature controller with automatic defrost system
- Forced air refrigeration system utilizes R290 refrigerant
- 4" casters, front locking
- 115V

Refrigerators	Dimensions	Doors/Shelves	HP
IUC-MR41	41 ¹ / ₄ "w x 32 ⁵ / ₈ "d x 39 ³ / ₄ "h	1/2	1/4
IUC-MR67	67 ¹ / ₄ "w x 32 ⁵ / ₈ "d x 39 ³ / ₄ "h	2/4	1/3
IUC-MR93	93 ¹ / ₄ "w x 32 ⁵ / ₈ "d x 39 ³ / ₄ "h	3/6	1/3
Freezers			
IUC-MR41BT	41 ¹ / ₄ "w x 32 ⁵ / ₈ "d x 39 ³ / ₄ "h	1/2	1/2
IUC-MR67BT	67 ¹ / ₄ "w x 32 ⁵ / ₈ "d x 39 ³ / ₄ "h	2/4	3/4



IUC-MR41BT



IUC-MR41



SANDWICH/SALAD TOP PREP TABLES

- Refrigerated prep table with thermostatic controls
- Features an AISI 430 stainless steel body with a durable AISI 304 stainless steel top
- Bottom-mounted, front-breathing refrigeration system
- Utilizes eco-friendly R290 hydrocarbon refrigerant
- Self-closing, field-reversible, solid swing door(s) include a stay-open feature and 2 plastic coated shelves per door
- High-density, foamed-in-place CFC-free polyurethane insulation
- Maintains temperatures from 35° to 41°F
- Insulated top lid; flat lid optional
- Polished cutting board
- 4" casters
- ¼ hp, 115V



Standard	Dimensions	Doors/Shelves
IRT-UC27P	27 ³ / ₄ "w x 30 ¹ / ₈ "d x 46 ¹ / ₄ "h	1/2
IRT-UC36P	36 ¹ / ₂ "w x 30 ¹ / ₈ "d x 46 ¹ / ₄ "h	2/4
IRT-UC48P	48 ¹ / ₂ "w x 30 ¹ / ₈ "d x 46 ¹ / ₄ "h	2/4
IRT-UC60P	48 ¹ / ₂ "w x 30 ¹ / ₈ "d x 46 ¹ / ₄ "h	2/4
IRT-UC72P	72 ⁵ / ₈ "w x 30 ¹ / ₈ "d x 46 ¹ / ₄ "h	3/6
Megatop		
IRT-UC27PMT	27 ³ / ₄ "w x 35 ¹ / ₄ "d x 49"h	1/2
IRT-UC36PMT	36 ¹ / ₂ "w x 35 ¹ / ₄ "d x 49"h	2/4
IRT-UC48PMT	48 ¹ / ₂ "w x 35 ¹ / ₄ "d x 49"h	2/4
IRT-UC60PMT	60 ¹ / ₂ "w x 34 ³ / ₄ "d x 49"h	2/4
IRT-UC72PMT	72 ⁵ / ₈ "w x 30 ¹ / ₈ "d x 49"h	3/6



IRT-UC27P

IRT-UC48PMT



UNDERCOUNTER UNITS

- Front-breathing design allows for undercounter or worktop placement
- Environmentally-friendly, EPA-compliant R290 refrigerant
- Stainless steel construction
- Compatible with overshelf or backsplash attachments
- 3-year parts and labor, 5-year electrical components, 10-year compressor warranty

Refrigerators	Dimensions	Doors/Shelves	HP
ETBR1	27¾" w x 31½" d x 30¼" h	1/2	⅓
ETBR2	47½" w x 31½" d x 30¼" h	2/4	⅓
Freezers			
ETF1	35½" w x 31½" d x 29¼" h	1/2	⅓
ETF2	47½" w x 31½" d x 29¼" h	2/4	⅓
Dual Temps			
ETRF2-24	59¼" w x 23½" d x 29¼" h	2/4	⅓
ETRF3	71½" w x 31½" d x 29¼" h	3/6	⅓



M3 SERIES UNDERCOUNTER REFRIGERATORS & FREEZERS

- Self-cleaning condenser system automatically removes dust to lower energy costs and reduce maintenance
- Stainless steel front, top and sides
- High-density polyurethane insulation maintains consistent temperatures from 33°F to 38°F on refrigerators and -10°F to 0°F on freezers
- Interior LED lighting to provide clear visibility for quick product identification

Refrigerators	Width	Doors/Shelves	HP
MUR-28-N	27½"	1/1	⅓
MUR-48-N	48¼"	2/2	⅓
MUR-60-N	60¼"	2/2	⅓
MUR-72-N	72⅝"	3/3	⅓
Freezers			
MUF-28-N	27½"	1/1	¼+
MUF-48-N	48¼"	2/2	⅓
MUF-60-N	60¼"	2/2	⅓



UNDERCOUNTER REFRIGERATORS

- Maximizes usable kitchen space
- Stainless steel exterior and aluminum interior provide durability and easy cleaning
- Environmentally friendly R290 hydrocarbon refrigerant
- Front-breathing design allows for flexible placement
- Pre-installed casters ensure easy mobility
- 7-year parts and labor, 7-year compressor warranty

Shallow Depth	Dimensions	Doors/Shelves	HP
UC24SN	24" w x 27 ⅞" d	1/2	⅓
UC48SN	48" w x 27 ⅞" d	2/4	⅓
Standard Depth			
UC24N	24" w x 32" d	1/2	⅓
UC48N	48" w x 32" d	2/4	⅓

Front Breathing for flexible placement



UC24SN



UC48N



REFRIGERATION

WORKTOP REFRIGERATORS

- Stainless steel top, front and end panels
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Spring loaded, self-closing doors
- 2" non-CFC polyurethane foam insulation
- Completely enclosed, vented and removable case back
- Easily serviceable back mounted compressor
- 5" casters
- 32³/₁₆"d x 35¹/₄"h
- Made in the USA

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



SW60N

	Width	Doors	Shelves	HP
SW27N	27 ¹ / ₂ "	1	1	1/5
SW48N	48"	2	2	1/5
SW60N	60"	2	2	1/5
SW72N	72"	3	3	1/5



Pro Pick

STEELHEART® CHEF BASES

- Integrated ceramic heat shield protects interior temperatures from hot items placed on top
- Accommodates 6" deep full-size pans
- Stainless steel interior and exterior with marine edges
- Environmentally friendly R290 refrigerant
- Front-accessible, removable condenser filter
- Digital controller with LED display and temperature
- 4" casters, all with brakes
- Maintains temperatures between 33° to 41°F
- 32¹/₄"d x 26" h
- 7-year parts, 7-year labor, 7-year compressor warranty



Refrigerators	Width	Drawers	HP
CR36B	36 ¹ / ₂ "	2	1/5
CR60B	60"	2	1/4
CR72B	72 ¹ / ₂ "	4	1/3
CR85B	85"	4	1/2
Freezers			
CF36B	36 ¹ / ₂ "	2	1/4
CF49B	49"	2	1/4
CF60B	60"	2	1/2

GRIDDLE STAND REFRIGERATORS & FREEZERS

- Stainless steel interior and exterior
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- High density, non-CFC polyurethane foam insulation
- Heavy-duty drawer track with built-in safety clips holds up to 250 lb
- 60"-108" models include an expansion valve for quick recovery
- 4" casters with support plates
- Pan capacities given for 12" x 20" x 6" d pans
- 35³/₈" d x 26³/₈" h
- 115V
- Made in the USA



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

Freezers	Width	Pan Capacity	Drawers	HP
D48GFN	48"	4	2	1/4
D60GFN	60"	6	2	1/3
D72GFN	72"	6*	4	1/3
D84GFN	84"	8	4	1/2

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



CHEF BASE REFRIGERATORS



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

	Dimensions	Drawers
TRCB-36-HC	36 ³ / ₈ " w x 32 ¹ / ₈ " d x 20 ¹ / ₂ " h	2
TRCB-52-HC	51 ¹ / ₈ " w x 32 ¹ / ₈ " d x 20 ¹ / ₂ " h	2
TRCB-72-HC	72 ³ / ₈ " w x 32 ¹ / ₈ " d x 20 ¹ / ₂ " h	4



ECB52D2

CHEF BASES

- Heavy-duty stainless steel interior/ exterior with rounded corners
- Galvanized steel bottom and rear
- 16-gauge stainless steel worktop has extra layer of high-grade insulation material and integrated air chamber/ vents to redirect and mitigate heat
- Thick gauge stainless steel corner guards keep mounted cooking equipment from sliding off the worktop
- Side mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant
- Multi-function digital controller with easy-to-read LED display
- 3" or 5" swivel casters with locks
- 32¹/₈" d x 20" h
- 3-year parts and labor, 10-year compressor warranty

	Width	Drawers	HP
ECB36D2	36 ³ / ₈ "	2	1/4+
ECB52D2	53 ¹ / ₂ "	2	1/4+
ECB72D4	72 ³ / ₈ "	4	1/4+
ECB82D4	82 ³ / ₈ "	4	1/3
ECB96D4	95 ¹ / ₂ "	4	1/3



REFRIGERATION



3076-SR
Shown with optional casters

REFRIGERATED EQUIPMENT STANDS

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



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



ARCB48



REFRIGERATED CHEF BASES

- Stainless steel front, sides and top
- Stainless steel drawer facings, linings and frames
- Electronic thermostat with external digital LED display
- 6" deep pans in both the top and lower drawers
- Evaporator coil centered along the back for evenly cold air below
- Woven Ceramic Heatshield built in on top of the unit
- Full perimeter marine edge top, extended on each side, enabling equipment to sit flat and secure
- Casters, 2 locking
- 32"d x 26"h
- 1/2 hp
- 2-year parts & labor warranty and 5-year compressor warranty

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



SP60-24M-HC-T

SANDWICH PREP TABLES

- 304 stainless steel exterior
- Maintains a temperature range of 33° to 41°F with an eco-friendly R290 refrigerant
- Digital LED temperature display
- Includes an integrated cutting board and food pans
- 43³/₁₀"h
- 3-year parts and labor, 5-year compressor and evaporator



Standard	Width	Depth	Doors/Shelves	Pan Capacity	HP
SP29-8-HC-T	29"	30"	1/1	8	1/3
SP36-10-HC-T	36 ³ / ₁₀ "	29 ³ / ₁₀ "	2/2	10	1/2
SP48-12-HC-T	48 ³ / ₁₀ "	29 ³ / ₁₀ "	2/2	12	1/2
SP60-16-HC-T	61 ³ / ₁₀ "	29 ³ / ₁₀ "	2/2	16	1/2
SP72-20-HC-T	71 ³ / ₁₀ "	29 ³ / ₁₀ "	3/3	20	1/2
Mega Top					
SP29-12M-HC-T	28 ³ / ₁₀ "	29 ³ / ₁₀ "	1/1	12	1/3
SP36-15M-HC-T	36 ³ / ₁₀ "	29 ³ / ₁₀ "	2/2	15	1/2
SP48-18M-HC-T	48 ³ / ₁₀ "	29 ³ / ₁₀ "	2/2	18	1/2
SP60-24M-HC-T	61 ³ / ₁₀ "	29 ³ / ₁₀ "	2/2	24	1/2
SP72-30M-HC-T	71 ³ / ₁₀ "	29 ³ / ₁₀ "	2/2	30	1/2



CB36-HC



REFRIGERATED CHEF BASES

- Supports countertop cooking equipment while providing refrigerated drawer storage
- Stainless steel construction on the exterior, interior and top
- Marine edge worktop contains spills
- Electronic thermostat and digital LED display maintain a consistent 33° to 41°F
- 1/2 hp
- 31³/₁₀"d
- R290 hydrocarbon refrigerant
- Units shipped with casters, Not installed
- 5-year warranty on compressor, part only warranty, 3-year warranty on parts, labor and unit

	Width	Height	Drawers
CB36-HC	38"	25 ³ / ₁₀ "	2
CB48-HC	48"	26"	4
CB60-HC	62"	26"	2
CB72-HC	74"	26"	4

KEEP IT COLD, KEEP IT FRESH

Clean, cold and properly maintained prep rails help protect food quality. Keep your prep rail running at peak performance.

Pre-chill the unit before loading ingredients

Avoid overfilling pans to maintain proper airflow

Keep lids closed when not in use

Ensure food stays at or below 41°F

Clean surfaces daily

COMPACT REFRIGERATED COUNTERTOP PREP RAILS

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



	Capacity	Width
ACP4SQ	(4) 1/2 Size Pans	15"
ACP8SQ	(8) 1/2 Size Pans	27 1/2"



Pro Pick

VALIANCE® SANDWICH PREP TABLES

- Streamline sandwich and salad assembly
- Stainless steel exterior and full-length polyethylene cutting board
- Self-closing, stay-open doors and adjustable epoxy-coated shelving
- An innovative air circulation system maintains consistent food-safe NSF-7 temperatures throughout the unit
- 30 1/2" d x 40 3/8" h, holds 1/2 size pans, 4" deep
- 7-year parts, 7-year labor, 7-year compressor warranty

	Width	Doors/Shelves	Pan Capacity	HP
VSR27A-8	26 7/8"	1/1	8	1/6
VSR48A-12	47 3/4"	2/2	12	1/6



STEELHEART® SANDWICH PREP TABLES

- Keeps ingredients chilled and accessible for efficient sandwich and salad preparation
- Mega top includes an additional expanding top rail
- Heavy-duty stainless steel construction
- Engineered to maintain food-safe temperatures up to 100°F
- Self-closing, stay-open doors and an integrated cutting board
- Includes 1/2 size pans, 4" deep
- 6" casters, 2 with brakes
- 7-year parts, 7-year labor, 7-year compressor warranty

	Dimensions	Doors/Shelves	Pan Capacity	HP
Standard				
SR36B-10	36" w x 30" d x 44 1/4" h	1/1	10	1/6
SR48B-12	48" w x 34" d x 44 1/4" h	2/2	12	1/6
Mega Top				
SR36B-15M	36" w x 34" d x 44 1/4" h	1/1	15	1/6
SR48B-18M	48" w x 34" d x 44 1/4" h	2/2	18	1/6



REFRIGERATION

MEGA TOP FOOD PREP TABLES

- All stainless steel front, top and ends
- Corrosion resistant GalFan coated steel back
- Mega Top option with drawers
- Natural refrigerant
- ½ size, 4" deep polycarbonate food pans and 8" deep, ½" thick, removable cutting board included
- Recessed 2½" casters
- 7-year labor, 7-year parts, 7-year compressor warranty
- 31½"d x 45¾"h



	Width	Base	Shelves	Pan Capacity
TFP-32-12M-HC	32½"	1 Door	2	12
TFP-48-18M-HC	48½"	2 Doors	4	18
TFP-32-12M-D-2-HC	32½"	2 Drawers	-	12



TFP-32-12M-D-2

TFP-32-12M

SANDWICH/SALAD PREP TABLES

- All stainless steel front, top & sides
- Natural refrigerant
- Holds 33° to 41°F
- Work surface 36" high
- Full length removable polyethylene cutting board
- Standard ½ size 4" deep, clear polycarbonate insert pans
- Mega Top units: 34½"d x 40¾"h, Standard units: 30½"d x 36¾"h
- Includes 5" casters (height does not include 6¼" for casters or 6" for optional legs)
- 7-year labor, 7-year parts, 7-year compressor warranty



	Width	Doors	Shelves	Pan Capacity	HP
Mega Top					
TSSU-48-18M-B-HC†	48½"	2	4	18	⅓
TSSU-60-24M-B-ST-HC	60¾"	2	4	24	⅓
Standard					
TSSU-27-08-HC	27¾"	1	2	8	⅓
TSSU-48-12-HC†	48½"	2	4	12	⅓
TSSU-60-16-HC	60¾"	2	4	16	⅓

†CE



TSSU-48-12-HC

SANDWICH/FOOD PREP TABLES

- Temperature setting range from 33° to 54°F
- Environmentally-friendly, EPA-compliant R290 refrigerants
- Heavy-duty stainless steel interior and exterior
- Overshelf compatible
- Mega Top Units: 35¼"d x 38½"h
- Open Top Units: 31½"d x 32¾"h
- 3-year parts and labor, 5-year electrical, and 10-year compressor warranty



	Width	½ Size Pan Capacity	Doors	HP
Mega Top				
EPBR1	27¾"	12	1	⅓
EPBR2	47½"	18	2	⅓+
Open Top				
EOTP3	71½"	30	3	⅓



EOTP3

SANDWICH UNIT REFRIGERATORS

- Stainless steel top, front and end panels, aluminum back and interior
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Unique air flow distribution
- Heavy-duty, epoxy-coated steel shelves
- Includes 1/6 size 4" deep pans
- 5" casters
- 115V
- Standard models: 32 3/16" d x 42 1/4" h, Mighty Top models: 35" d x 42 1/4" h (excludes 27" models)
- Made in the USA



Continental
Refrigerator



SW48N12M
8" deep, full length
nylon cutting board

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

REFRIGERATOR MANUFACTURER
Turbo air



SALAD/SANDWICH PREP TABLES

- Stainless steel exterior, aluminum interior with stainless steel floor
- Environmentally-friendly R290 refrigerant
- Pressure-relief doors allow easy, instant door opening
- Adjustable, heavy-duty, polyethylene-coated wire shelves
- Self-cleaning condenser automatically cleans condenser daily, preventing dust build up
- Holds 1/6 size pans
- 5-year parts and labor warranty, 7-year compressor warranty

Standard	Width	Doors/Shelves	Pan Capacity	HP
MST-28-N	27 1/2"	1/1	8	1/6
MST-48-N	48 1/4"	2/2	12	1/5
MST-60-N	60 1/4"	2/2	16	1/5
MST-72-N	72 5/8"	3/3	18	2/5
Mega Top				
MST-28-12-N	27 1/2"	1/1	12	1/6
MST-48-18-N	48 1/4"	2/2	18	1/5
MST-60-24-N	60 1/4"	2/2	24	1/5
MST-72-30-N	72 5/8"	3/3	30	2/5

REFRIGERATION

Pro Pick

PIZZA PREP TABLES

- Keeps ingredients refrigerated below an integrated food prep surface
- Stainless steel framework and exterior
- Digital LED display provides temperature monitoring from 33° to 41°F
- Automatic defrost and condensation evaporation systems
- 32 $\frac{3}{16}$ "d x 41 $\frac{1}{16}$ "h
- 5-year warranty on compressor part only, 3-year warranty on parts, labor and on entire unit

	Width	HP
PP44-6-HC	47 $\frac{7}{8}$ "	$\frac{1}{2}$
PP71-9-HC	70 $\frac{3}{8}$ "	$\frac{1}{2}$
PP93-12-HC	94 $\frac{1}{8}$ "	$\frac{3}{4}$



PP93-12-HC

PREP TABLES

Fresh, Fast, Safe

- A well-organized and properly maintained prep table keeps ingredients fresh, speeds service and ensures food safety
- Organize pans for quick access and efficiency
- Avoid overloading the rail to maintain consistent airflow
- Keep lids and doors closed as much as possible
- Monitor food temperatures to stay at or below 41°F
- Rotate ingredients for FIFO (first in, first out)
- Clean and sanitize surfaces, cutting board and rails regularly
- Inspect door gaskets and hinges for proper seal

Looking for
Pizza Peels?
Turn to page 143



Pro Pick

STEELHEART® PIZZA PREP TABLES

- Combines a refrigerated pan rail and storage base to streamline pizza production
- Stainless steel construction on the top, front, sides and interior
- A full-length, 19" deep cutting board provides an expansive prep surface
- Maintains precise NSF-7 temperatures in ambient conditions up to 100°F
- 43 $\frac{3}{4}$ "h, holds $\frac{1}{3}$ size pans (4" deep)
- 6" casters
- 7-year parts, 7-year labor, 7-year compressor warranty



PR67B



	Width	Depth	Doors/Shelves	Pan Capacity	HP
PR60B	60"	33 $\frac{1}{4}$ "	2/4	8	$\frac{1}{3}$
PR67B	67"	32 $\frac{1}{4}$ "	2/4	9	$\frac{1}{2}$
PR93B	93"	33 $\frac{1}{4}$ "	3/6	12	$\frac{1}{2}$

PIZZA PREP TABLES

- 16 gauge stainless steel reinforced top
- Rigid polyurethane foam insulation
- Self contained unit
- Condensate evaporator
- Rail system holds temperatures in even the harshest environment
- 6¼" removable swivel casters, front includes brakes
- Self closing door hinges
- Accommodates ⅓ size pans (not included)

	Width	Doors	Shelves	⅓ Pan Capacity
2562-PTB	62"	2	2	8
2586-PTB	86"	3	3	11
2510-PTB	112"	4	4	15
2067-PTB	67"	2	4	8
2093-PTB	93"	3	6	12
2096-PTB	96"	3	6	13

LAROSA



Cold-wall construction on rail

2586-PTB



True
REFRIGERATION

PIZZA PREP TABLES

- All stainless steel front, top and sides
- Corrosion-resistant GalFan coated steel back
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness and minimize condensation
- Holds 33° to 41°F
- Full length removable cutting board
- Natural refrigerant
- 5" casters
- 7-year labor, 7-year parts, 7-year compressor warranty
- 33¾"d x 38¾"h
- 115V

	Width	Base	Shelves	Pan Capacity
TPP-AT-44-HC	44¾"	1 Door	2	6
TPP-AT-67-HC	67¾"	2 Doors	4	9
TPP-AT-67D-4-HC	67¾"	4 Drawers	-	9
TPP-AT2-93-HC	93¾"	3 Doors	6	12



TPP-AT2-93-HC





Freezer, Reach-In,
2-door, 42cuft
V2F49



Prep Table, Sandwich,
2-door, 44.25"w
VRPT48



Refrigerator, 2-door,
Glass Door, 42cuft
V2R49G

Valyr Part #	Description
V1R23	Refrigerator, Reach-In, 1-door, 23cuft, Solid Door
V2R49	Refrigerator, Reach-In, 2-door, 42cuft, Solid Door
V1F23	Freezer, Reach-In, 1-door, 23cuft
V2F49	Freezer, Reach-In, 2-door, 42cuft
V1R23G	Refrigerator, Reach-In, 1-door, 19cuft, Glass Door
V2R49G	Refrigerator, Reach-In, 2-door, 42cuft, Glass Door
VRPT48	Prep Table, Sandwich, 2-door, 44.25"w
VRPT48M	Prep Table, Sandwich Mega, 2-door, 44.38"w

Discover the Valyr difference: Elevate Your Kitchen with Uncompromised Freshness & Efficiency!



READY FOR EVERY PIZZA

Pizza prep tables feature a raised rail for food pans and a wide work area of about 20" deep to accommodate a large pizza. Rails are kept cold with cold wall technology, forced air technology or a combination of both. This cold air surrounds the ingredients to ensure proper temperatures between 33° to 41°F.

Continental
Refrigerator



PIZZA PREP TABLES

- Heavy gauge stainless steel top, front and end panels
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Refrigerated section with half-door above condensing unit
- 2" non-CFC polyurethane foam insulation
- Spring loaded, self closing doors
- Heavy-duty, epoxy-coated steel shelves
- Full length nylon cutting board
- 38½" d x 39" h
- 5" casters
- Made in the USA

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

*Also holds 1 half-size pan



EPPR2



PIZZA PREP TABLES

- Combines refrigerated storage with an integrated work surface
- Environmentally-friendly, EPA-compliant R290 refrigerant
- Stainless steel construction
- Overshelf compatible
- 1/3 HP
- 36½" d x 36¼" h
- 3-year parts and labor, 5-year electrical and 10-year compressor warranty

	Width	1/3 Size Pan Capacity	Doors	Shelves	Drawers
EPPR2	71"	9	2	4	-
EPPR3-D4	93½"	12	1	2	4





GASKET BOSS™ GASKET INSTALLATION TOOLS

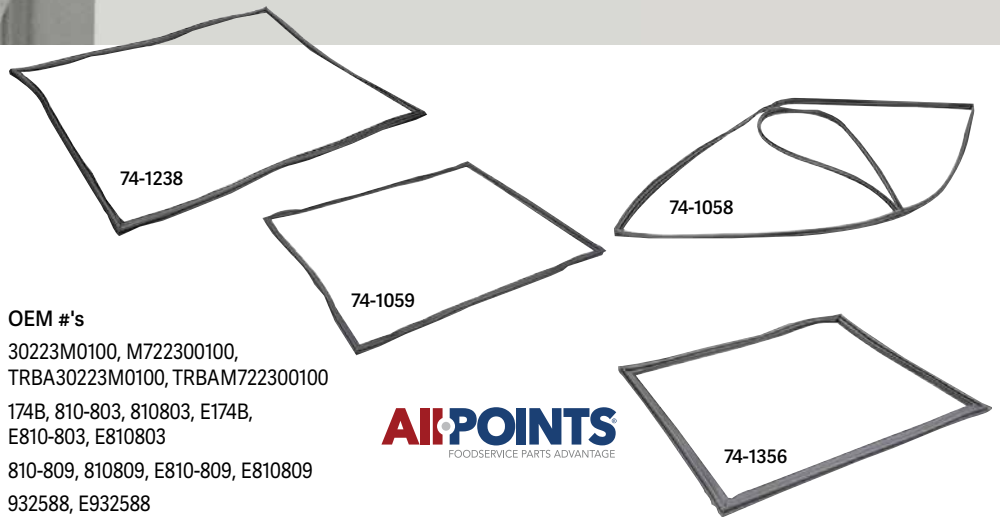
- Installs gaskets faster and eliminates kinks and misalignments
- Provides the perfect amount of pressure to securely fasten push-in/dart style gaskets
- Coated rollers protect door frames as well as gaskets

- 142-1666 13" long, for Door/Gasket Combined Widths up to 3½"
- 142-1667 17" long, for Door/Gasket Combined Widths from 3" to 5"



REPLACEMENT DOOR GASKETS

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



	Dimensions	OEM Name	OEM #'s
74-1238	22" x 26½"	Turbo Air	30223M0100, M722300100, TRBA30223M0100, TRBAM722300100
74-1058	25¼" x 54⅞"	True	174B, 810-803, 810803, E174B, E810-803, E810803
74-1059	23" x 26¼"	True	810-809, 810809, E810-809, E810809
74-1356	22½" x 25⅞"	True	932588, E932588



ABB48G

BACK BAR REFRIGERATORS

- Top is 1½" solid foamed stainless steel
- Bright stainless steel interior and black powder coated steel exterior front and sides
- Full-length cool air duct along the interior ceiling for consistent cooling across all doors
- Self-contained system uses environmentally friendly CFC free refrigerant - R290
- Interior LED lighting
- Electronic thermostat with digital LED display
- 3¼" casters (two lockable) are standard
- 24"d x 39 ½"h including casters
- 2-year parts & labor warranty and a 5-year compressor warranty



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



True
REFRIGERATION

BACK BAR COOLERS

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

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



TBR48-RISZ1-L-B-GG-1

BACK BAR REFRIGERATORS

- Black powder-coated cold rolled steel or stainless steel exterior with stainless steel countertop
- Glass door models come standard with TruLumina® 14-color LED interior lighting and solid door models come standard with white LED interior lighting
- Three interior access ports
- Self-contained, environmentally friendly R290 hydrocarbon refrigerant system
- Field reversible doors
- Electronic temperature control with exterior digital display
- Temperature range from 33° to 38°F
- UL Rated for outdoor use
- 7-year labor, 7-year parts, 7-year compressor warranty
- 24 $\frac{1}{2}$ "d x 34 $\frac{3}{4}$ "h

	Width	Doors	Shelves	Capacity 6-Packs 12 oz Cans/ Bottles	Exterior
TBR32-RISZ1-L-B-G-1	32"	1 Glass, Swing	3	38/21	Black
TBR48-RISZ1-L-B-GG-1	48"	2 Glass, Swing	6	76/43	Black
TBR60-RISZ1-L-B-11-1	60"	2 Glass, Sliding	6	101/63	Black
TBR72-RISZ1-L-B-SSS-1	72"	3 Solid, Swing	9	125/78	Black
TBR92-RISZ1-L-S-GGGG-1	92"	4 Glass, Swing	12	182/108	Stainless Steel



BACK BAR COOLERS

- Heavy-duty stainless steel countertop
- Textured, black vinyl exterior
- Galvanized steel interior wall and stainless steel floor
- Double-pane glass doors
- EPA-compliant, environmentally friendly R290 refrigerant
- Insulated with 2 $\frac{1}{2}$ " thick high-density foamed-in-place polyurethane foam
- LED interior lighting
- 37 $\frac{1}{4}$ "h
- 3-year parts and labor, 5-year electrical, and 10-year compressor warranty

	Dimensions	Doors	Shelves	Capacity 12 oz Can/Bottles
EBB59G-SD	57 $\frac{1}{4}$ "w x 24 $\frac{1}{2}$ "d	2 Sliding	4	560/357
EBB90G	89 $\frac{1}{4}$ "w x 27" d	3 Swing	6	1120/696



EBB90G

REFRIGERATION



DIRECT DRAW KEG REFRIGERATORS

- EPA-compliant, environmentally friendly R290 refrigerant
- Heavy-duty stainless steel countertop and floor
- Insulated stainless steel draft towers maintain consistent temperature from keg to tap
- Digital temperature controls and shatter-proof LED lighting
- Pre-installed door locks provide overnight security



	Dimensions	Doors	½ Barrel Keg Capacity
EBD1	23½" w x 32" d x 39¾" h	1 Solid	1
EBD3	68" w x 27" d x 37¼" h	2 Solid	3

Looking for Beer Glasses?
Turn to page 223

DIRECT DRAW BEER DISPENSERS

- Exterior: Black, powder-coated cold-rolled steel with stainless steel countertop
- Stainless steel interior floor with ½" lip
- 3" dia stainless steel insulated beer columns
- Natural refrigerant
- Provides ice cold beer 33° to 38°F
- Available in black and stainless steel exterior
- 7-year labor, 7-year parts, 7-year compressor warranty

	Width	Doors	½ Barrel Keg Capacity
TDD-2-HC	58¾"	2	2
TDD-3-HC	69½"	2	3



DRAFT BEER REFRIGERATORS

- Black powder-coated cold rolled steel or stainless steel exterior with stainless steel countertop
- Glass door model comes standard with TruLumina® 14-color LED interior lighting and solid door models come standard with white LED interior lighting
- Electronic temperature control with exterior digital display
- 15" surface mounted drip tray trough
- 7-year labor, 7-year parts, 7-year compressor warranty
- 24¾" d x 34¾" h
- UL Rated for outdoor use



	Width	Doors	Barrel Capacity:	Capacity 6-Packs	Exterior	
			Home Brew/⅞/¼ Slim/⅞/½	12 oz Bottles/Cans		
TDR36-RISZ1-L-B-S-1	36"	1 Solid	4/3/2/1/1	-	Black	TDR52-RISZ1-L-S-SG-1
TDR52-RISZ1-L-S-SG-1	52"	1 Solid, 1 Glass	4/4/2/1/1	21/38	Stainless Steel	
TDR84-RISZ1-L-B-SSS-1	84"	3 Solid	14/14/7/4/4	-	Black	
TDR108-RISZ1-L-S-SSSS-1	108"	4 Solid	20/19/10/5/5	-	Stainless Steel	



Pro Pick

ICE CREAM MAKER

- Makes up to 2½ qt of ice cream in 30 minutes
- Built-in compressor eliminates pre-freezing needs
- Touch controls and LCD display simplify operation
- Stainless steel exterior and removable bowl
- 120V, 420W
- 1-year limited warranty



WARING

WCIC25 10½"w x 12¼"d x 15¼"h



ICE CREAM SCOOP MEASUREMENTS

Size	Equivalent	Scoops per Qt
No. 6	⅔ cup	3 to 5
No. 8	½ cup	5 to 7
No. 10	⅘ cup	7 to 8
No. 12	⅓ cup	7 to 10
No. 16	¼ cup	10 to 13
No. 20	3+ tbsp	14 to 17
No. 24	2⅔ tbsp	17 to 20
No. 30	2+ tbsp	21 to 25
No. 40	1½ tbsp	25 to 28

BB50N



BACK BAR STORAGE COOLERS

- Textured baked black enamel finish exterior, stainless steel countertop
- Interior back and side panels with reinforced stainless steel floor
- Cylinder-keyed security lock in each door
- Automatic, hot gas condensate evaporator
- High density, non-CFC polyurethane foamed-in-place insulation
- LED interior lighting
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Extra large, balanced evaporator coil
- 29⅜"d x 34¾"h
- Made in the USA



	Width	Doors	Shelves	Keg Capacity [^]	HP
BB50N	50"	2	4	2	¼
BB59N	59"	2	4	3	¼
BB69N	69"	2	4	3	¼
BB79N	79"	3	6	4	⅓
BB90N	90"	3	6	5	⅓

[^]Keg capacity based on straight wall kegs

KEG COOLERS

- Textured, baked black enamel finish exterior, stainless steel countertop, interior back and side panels with reinforced stainless steel floor
- CO₂ pressure relief distributor and keg line tubing with clamps
- Easily removable stainless steel drip grate with convenient front mounted clean out drainage hose
- Cylinder-keyed security lock and magnetic snap-in gasket on each door
- Easily accessible and serviceable slide-out condensing unit
- Readily removable front, rear and side venting louvered grills
- Automatic, hot gas condensate evaporator
- Extra large, balanced evaporator coil
- 29⅜"d x 34¾"h
- Made in the USA



	Width	Beer Columns	Keg Capacity [^]	HP
KC50N	50"	1	2	¼
KC59N	59"	2	3	¼
KC69N	69"	2	3	¼
KC79N	79"	2	4	⅓
KC90N	90"	2	5	⅓

[^]Keg capacity based on straight wall kegs

Continental
Refrigerator



Continuously cooled 3" beer columns

REFRIGERATION



WINE CELLARS

- Preserves wine collections with precise, user-adjustable temperature (39° to 64°F) and humidity control
- Features a digital control system
- Interior LED lighting
- Self-closing, glass swing door(s) includes a stay-open feature, lock(s) and removable triple-chamber gaskets
- Condenser units are 100% helium-tested and utilizes R290 refrigerant
- Constructed of 100% pine wood exterior, pre-painted galvanized steel interior and shelves and CFC-free polyurethane insulation
- 115V

Black	Dimensions	Doors/Shelves	
IMD-EVV50B	23 ⁵ / ₈ "w x 26 ³ / ₄ "d x 32 ¹ / ₂ "h		
IMD-EVV70	23 ⁵ / ₈ "w x 25"d x 64 ¹ / ₂ "h	1/6	
IMD-EVV90B	23 ⁵ / ₈ "w x 26 ³ / ₄ "d x 72 ¹ / ₂ "h		
IMD-EVV100	25 ⁷ / ₈ "w x 23 ¹ / ₂ "d x 75 ¹ / ₂ "h	1/7	
IMD-EVV200MX*	51 ³ / ₄ "w x 23 ¹ / ₂ "d x 75 ¹ / ₂ "h	2/14	
Vintage Model			
IMD-EVV23R1G	27 ¹ / ₈ "w x 23 ⁵ / ₈ "d x 80"h	1/5	
IMD-EVV49R2G	51 ³ / ₄ "w x 23 ¹ / ₂ "d x 75 ¹ / ₂ "h	2/14	

*Dual Zone



IMD-EVV100



IMD-EVV49R2G

SUPERCOOLER BEER REFRIGERATORS

- Bottom-mounted 3/4 hp compressor, with R290 refrigerant
- 1 self-closing, double pane glass door with a lock, 5 interior shelves
- Maintains precise temperatures from 17.6° to 32°F
- Digital controller and automatic defrost system
- Stainless steel exterior and interior
- Interior LED lighting
- Equipped with an anti-corrosion coated evaporator coil
- 27" w x 27³/₈" d x 78⁹/₁₆" h
- 115V



IMD-SPC501	Stainless Steel
IMD-SPC501B	Black



IMD-SPC501



IMD-SPC501B

COCKTAIL BAR STATIONS

- Complete drink prep station in one unit
- Stainless steel exterior and interior
- Integrated ice bin, sink, cutting board and glass rinser
- Includes heavy-duty drawers on full-extension slides and integrated handles
- Insulated with high-density, CFC-free polyurethane
- Refrigerated or non-refrigerated units available

Refrigerated	Dimensions	Shelves	
IMD-BST1600R	63"w x 33 ⁵ / ₈ "d x 41 ⁵ / ₈ "h	4	
IMD-BST2000R	78 ³ / ₄ "w x 33 ⁵ / ₈ "d x 41 ⁵ / ₈ "h	6	
Neutral			
IMD-BST1200N	47 ¹ / ₄ "w x 33 ⁵ / ₈ "d x 37 ¹ / ₈ "h	-	
IMD-BST1600N	63"w x 33 ⁵ / ₈ "d x 37 ¹ / ₈ "h	-	
IMD-BST2000N	78 ³ / ₄ "w x 33 ⁵ / ₈ "d x 37 ¹ / ₈ "h	-	



IMD-BST1600R

GLASS & PLATE CHILLER

- Black vinyl exterior
- Stainless steel countertop and rails
- Solid sliding lids provide quick top-down access
- EPA-compliant, environmentally friendly R290 refrigerant
- Epoxy-coated steel wire shelves
- 26¾"d x 33¾"h
- 3-year parts and labor, 5-year electrical and 10-year compressor warranty



	Width	Lids/Shelves
EGC37	36¾"	1/3
EGC50	49½"	2/5
EGC65	64¾"	2/5

Capacity
8" Mugs
160
230
290



EGC50



BOTTLE COOLER

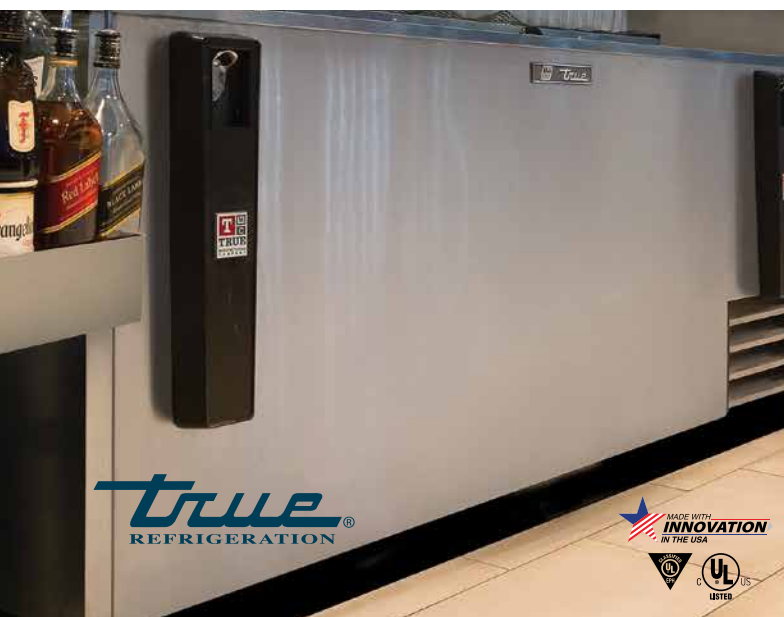
- Maintains temperature from 33° to 54°F
- Black vinyl exterior with a spill-resistant stainless steel top
- Integrated bottle opener and cap catcher
- Sliding, locking lids and digital controls
- EPA-compliant, environmentally friendly R290 refrigerant
- 26¾"d x 33¾"h
- 3-year parts and labor, 5-year electrical components and 10-year compressor warranty



	Width	Lids/Shelves	Capacity
EBC37	36¾"	1/1	12 oz Bottles/Cans 264/348
EBC50	49½"	2/2	396/576
EBC65	64¾"	2/2	528/780



EBC50



HORIZONTAL BOTTLE COOLERS

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

S/S Exterior	Width	Lid(s)/Bin Dividers	Capacity
TD-24-7-S-HC	24½"	1/2	12 oz Bottles/Cans 4½/6 cs
TD-50-18-S-HC	49½"	2/3	16½/24 cs
TD-95-38-S-HC	95½"	3/7	37½/55 cs
Black Powder-Coated Exterior			
TD-36-12-HC	36¾"	1/2	11/14½ cs
TD-65-24-HC	64½"	2/4	22/32½ cs
TD-80-30-HC	80½"	3/6	30/42 cs





USF54S



USF168D

WINE SERVING & AGING CABINETS

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



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

†Capacities listed for standard bottle size



ICE MACHINES & STORAGE BINS

- Compact, front-breathing design
- Stainless steel exterior
- Automatic ice production with a bin-full sensor
- Air-cooled system and R290 refrigerant
- Other size units, Flake Style, Ice Machine Adapters and Ice Dispensers available



Undercounter	Dimensions	Ice Storage Capacity	Ice Production /Hr
SWUC-80H	19 ¹⁹ / ₂₅ "w x 17 ⁷ / ₁₀₀ "d x 36 ¹ / ₅₀ "h	33 lb	80 lb
SWUC-120H	16 ⁶⁹ / ₁₀₀ "w x 30 ¹ / ₂₅ "d x 36 ¹ / ₅₀ "h	40 lb	120 lb
SWUC-160H	26"w x 27 ⁸³ / ₁₀₀ "d x 38 ⁴⁷ / ₅₀ "h	80 lb	160 lb
Wide Head Ice Machines			
SWM22-350H	19 ¹⁹ / ₂₅ "w x 17 ⁷ / ₁₀₀ "d x 36 ¹ / ₅₀ "h	-	350 lb
SWM30-500H	29 ²³ / ₂₅ "w x 29 ²³ / ₂₅ "d x 22 ⁶ / ₂₅ "h	-	500 lb
SWM30-700H	29 ²³ / ₂₅ "w x 29 ²³ / ₂₅ "d x 22 ⁶ / ₂₅ "h	-	700 lb

Ice Bins	Dimensions	Holding Capacity
SWB22-305	22"w x 33 ⁹ / ₁₀ "d x 44"h	305 lb
SWB30-445	30"w x 33 ⁹ / ₁₀ "d x 44"h	445 lb
SWB48-705	48"w x 33 ⁹ / ₁₀ "d x 44"h	705 lb

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

ICE MACHINE CARE & MAINTENANCE

Keeping your ice machine working at top performance is simple when you follow your manufacturer's recommendations. These are the top 5 warning signs that your ice machine needs cleaning.

1. Ice is not clear, looks cloudy
2. Ice has a strange odor
3. Ice tastes bad
4. Ice is smaller or malformed
5. Ice production decreases

To ensure the best tasting ice, change the water filter every 6 months and perform regular cleaning and maintenance for the following components:

- All elements of the water system
- Air filters
- Evaporator plates
- Condenser coil
- Condenser fan blades
- Ice bin



STACKABLE ICE MACHINE

- Air-cooled modular unit
- Produces up to 500 lb of square ice cubes per 24 hours
- EverCheck digital control system with LED display
- 3-year parts & labor, 5-year compressor warranty

	Width	Depth
IM-500SAB	44"	27½"



KM-116BAK

CRESCENT® CUBER ICE MACHINES

- Air-cooled
- Double-sided KMEdge evaporator creates clean, clear ice
- Energy-efficient and saves water
- Stainless steel exterior
- Environmentally-friendly R290 refrigerant



Modular	Width	Ice Production	Ice Storage
KM-522MAK	22"	548 lb	-
KM-930MAK	30"	930 lb	-
w/ Built-In Bins			
KM-116BAK	30"	130 lb	53 lb
KM-231BAK	30"	223 lb	80 lb
KM-301BAK	30"	285 lb	100 lb



CUBELET ICE MACHINE & WATER DISPENSER

- Air-cooled with a built-in storage bin
- Produces up to 286 lb of nugget-style ice
- Push-button operated for ice or water
- Durable stainless steel exterior
- Automatic, 2-second cleaning every hour



DCM-271BAK 16⅝" w x 24¼" d x 31¾" h



Looking for Blenders?
Turn to page 115

ICE STORAGE BINS

- Provides safe, sanitary storage for large volumes of cubed or flaked ice
- Stainless steel exterior resists corrosion and simplifies cleaning
- Foamed-in-place polyurethane insulation minimizes ice melt
- Non-corrosive polyethylene liner ensures a sanitary interior
- Designed for versatile side-by-side or stacked installation
- 46" h



B-500SF

	Width	Ice Storage Capacity
B-300SF	22"	300 lb
B-500SF	30"	500 lb



KM-522MAK



Pro Pick

CUBELET ICE MACHINES

- Air-cooled slim-line ice machines
- Stainless steel double-sided evaporator
- CleanAssist simple, one-hour cleaning
- R290 hydrocarbon refrigerant



Cubelet Ice	Width	Depth	Ice Production
F-422MAK-C	22"	27⅝"	476 lb
F-822MAK-C	22"	24½"	653 lb

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

REFRIGERATION



ICH350



ICB28080

RESOLUTE ICE CUBERS & BINS

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

Undercounter - 27⁵/₈"w x 26"d x 38¹/₂"h

ICB16080 160 lb Production/80 lb Storage

ICB28080 280 lb Production/80 lb Storage

Modular

ICH350 22"w, 350 lb Production

ICH500 29⁹/₁₆"w, 500 lb Production

Ice Bin

IB275 22"w, 275 lb Storage

IB445 33³/₈"w, 445 lb Storage

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



DIGITAL MODULAR ICE MAKERS

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

Dimensions Ice Production

MIMH350 22"w x 24³/₈"d x 22³/₁₆"h 350 lb

MIM370NH 30"w x 24³/₈"d x 21"h 361 lb

MIMH500 24"w x 29⁹/₁₆"d x 22³/₁₆"h 500 lb

MIM650NH 30"w x 24³/₈"d x 21"h 645 lb

MIM1000NH 30"w x 24³/₈"d x 26⁷/₁₆"h 1005 lb

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



MAXX ICE

SELF-CONTAINED ICE MAKER

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

MISC280 27"w x 26"d x 38¹/₂"h,
75 lb Ice Storage Capacity,
280 lb Ice Production

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



THE RIGHT ICE FOR EVERY APPLICATION

From cubers to flakers to gourmet icemakers, choosing the right machine often starts with determining the type of ice you need.

Full Cube

Large, rectangular cube with slow-melting properties. Perfect for cocktails and craft beverages.

Half Cube

Half the size of the full cube, this type of ice provides a colder surface area and chills drinks faster.

Nugget

The perfect type for ice dispensers, this ice is popular for customers who enjoy chewable ice. It is ideal for blended or frozen drinks.

Flake

This ice is typically used for keeping food and beverage displays chilled. It is easy to mold around fish, fruit, vegetables or drinks. It is often used in healthcare settings.

Gourmet Cube

Extra large ice cubes that are the slowest melting type in the industry. Perfect for craft cocktails and specialty drinks.



REPLACEMENT WATER FILTER CARTRIDGE

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

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





ADD-ON GRIDDLE TOPS

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

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



DELUXE PORTABLE BURNER GRIDDLES

- For use on commercial range gas burners, open fires and outdoor grills
- Stores in oven
- 3/16" thick steel
- With heat-resistant handles
- 22 9/16" long



76-1152 Covers 2 Burners, 10 9/16"w
76-1145 Covers 4 Burners, 22 9/16"w



ECONOMY PORTABLE GRIDDLE TOPS

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

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



Pro Pick

GAS RANGES

- High-output 30,000 BTU open burners
- Fully welded frame with a stainless steel front and back riser
- Removable heavy-duty cast iron grates and a pull-out crumb tray
- Supplied with an LP conversion kit



Gas	Dimensions	Burners	Oven(s)	BTU	Griddle
SGR-4B	24"w x 32 3/8"d x 60"h	4	1	120,000	-
SGR-6B	36"w x 32 3/8"d x 60"h	6	1	180,000	-
SGR-6B-C	36"w x 35"d x 60"h	6	1	180,000	-
SGR-2B-24G	36"w x 32 3/8"d x 60"h	2	1	60,000	24"
SGR-10B	60"w x 32 3/8"d x 60"h	10	2	300,000	-
SGR-4B-12G	36"w x 32 3/8"d x 60"h	4	1	120,000	12"
SGR-6B-24G	60"w x 32 3/8"d x 60"h	6	2	180,000	24"
SGR-6B-24RG	60"w x 32 3/8"d x 60 3/8"h	6	2	180,000	24", Raised Griddle/Broiler

SIZZLING TIPS FOR GRIDDLE MAINTENANCE

A well-maintained griddle delivers consistent heat, better flavor and longer equipment life.

Before service:

Preheat & lightly season the surface prior to cooking

During service:

Regularly, scrape away food debris and grease buildup to prevent off-tasting food

End of service:

Allow griddle to cool slightly, then clean with a griddle brick or pad and a food-safe liquid cleaner

Daily:

Empty and clean grease traps, check burners, pilots and gas connections to ensure even heating and safe operation



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



Fryer, Gas, 45lb, 120kBTU
VF4(L/N)

- Stainless steel fry tank, 35, 45, or 65 lb capacities
- Stainless steel door with magnet to secure closed door
- High-grade galvanized non-corrosive finish sides and back
- Twin fry baskets with plastic coated handles
- Behind the door snap action millivolt thermostat control - (adjusts from 200° to 400° with standing pilot)
- High temperature limit control to shut off gas supply to the main burners and pilot



Range, Gas, 36in, 6-burner, 210kBTU, NG
VR36N

- Constructed of high-quality stainless steel and cast iron
- Powerful 210,000 BTUs output
- Equipped with 6 burners for versatile cooking and high-volume cooking
- Field convertible to LPG
- Manual ignition and control type
- Adjustable legs for stability
- Temperature range: 250° to 550°F
- Removable crumb tray

Valyr Part #	Description
VF3(L/N)	Fryer, Gas, 35lb, 90kBTU
VF4(L/N)	Fryer, Gas, 45lb, 120kBTU
VF5(L/N)	Fryer, Gas, 55lb, 150kBTU
VR36N	Range, Gas, 36in, 6-burner, 210kBTU, NG



400 ULTIMATE SERIES RANGES

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

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

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



S SERIES RESTAURANT RANGES

- Patented 28,000 BTU Non-Clog Burners
- 35,000 BTU standard oven
- Stainless steel front rail with closed, welded end caps
- Black enamel oven interior
- Chrome knobs and door handle
- U burner and snap action thermostat
- 1 year parts and labor warranty



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

The S-Series is our least customizable range. It has the most limited options. In terms of customization it goes S-Range is the least customizable, Ultimate is medium customizable, and Platinum is the most customizable.

PLATINUM HEAVY-DUTY GAS RANGES

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



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



4601DD
Shown on optional casters



S60DD
Shown on optional casters



P36A-BBB
Shown on optional casters

EQUIPMENT

PLATINUM - THE STANDARD IN SECTIONAL EQUIPMENT BATTERIES

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

Platinum 36" Sectional Charbroiler (P36A-CCC):

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

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

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

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

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

Infrared Compact Broiler (P36-NFR):

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

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

Platinum 36" Thermostatic Griddle (P36A-TTT):

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



Features and Specifications

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

Warranty

- 1 year parts and labor warranty as standard
- Lifetime warranty on Non-Clog Burners

FREE BATTERY DESIGN ASSISTANCE

Options & Accessories

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

12" x 12"
removable
cast iron
top grates



BDGR-3624G/NG

BLACK DIAMOND GAS RANGES

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



BLACK DIAMOND



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

GAS RANGES

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



	Burners	Oven	Width	BTU
IR-6	6	1	36"	227,000
IR-10	10	2	60"	390,000



IR-10
Shown with optional casters

COMMERCIAL OVEN & BROILING TEMPERATURES

Baking/Roasting: 300° to 500°F

Broiling: 500° to 550°F

Steakhouse Broilers: Up to 1800°F



SCBS-48



GAS RADIANT CHARBROILERS

- U-shaped stainless steel burners
- Reversible cast iron grates adjust to multiple positions
- Stainless steel body features a cool-to-the-touch front edge
- Ships configured for natural gas with an included liquid propane conversion kit
- 25 1/2" d x 15 3/16" h
- 1-year parts and labor warranty

	Width	Burners	BTU
SCBS-24	24"	2	70,000
SCBS-36	36"	3	105,000
SCBS-48	48"	4	140,000





P36-CM

PLATINUM SERIES INFRARED CHEESEMELTERS

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

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



P36-NFR

BROILER SALAMANDERS

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



- | | |
|-----------------------------|-----------------------------|
| Radiant | Infrared |
| P36-RAD 4 Burners, 36" wide | P36-NFR 4 Burners, 36" wide |
| P48-RAD 6 Burners, 48" wide | P48-NFR 6 Burners, 48" wide |



INFRARED GAS SALAMANDER BROILER

- Stainless steel top, bottom, front and sides
- 4-position adjustable grid with individual left and right gas controls
- 40,000 BTU infrared burner with a protective screen
- Rack assembly raises, lowers and extends forward for loading and unloading
- Large capacity broiler pan fits under the broiler grid
- 1-year parts and labor warranty

IHSB-36 36" wide



REPLACEMENT BROILER RADIANTS

- Cast iron
- 24-1039 22"l x 3¾"w x 3¼"h with ½" Lip
- 24-1040 19½"l x 3¾"w x 3¼"h

**Pro Pick****ELECTRIC CONVECTION OVEN**

- High-efficiency heating tube
- Electronic temperature controller
- Stainless steel door with double pane, heat-resistant glass
- Stainless steel interior
- ½ hp, 2-speed fan
- 220V, 60Hz

SECO-2201 38¹¹/₁₀₀"w x 41²³/₅₀"d x 54"h**GAS CONVECTION OVEN**

- Stainless steel front
- Stainless steel doors with double pane, heat-resistant glass
- Porcelain interior
- 4 racks, 13 rack positions
- Dual speed motor
- 60 minute timer
- 54,000 BTU

SGCO-1 38³/₂₀"w x 40³/₂₅"d x 57³/₂₅"h

Shown with optional casters

**HENNY PENNY****FLEXFUSION® PLATINUM SERIES COMBI OVENS**

- Chef's Touch™ Control System for automatic or manual cooking
- 7" full color touch screen
- Create & select from up to 350 custom programs
- 5-speed auto-reverse fan
- DynaSteam2 precision boilerless steam generation with built-in heat transfer
- Energy-efficient triple-pane glass
- FlexiRack® units allow for greater loading capacity

21¹/₃"w x 31"d x 32¹/₄"h

FSEN 610 Holds (5) Full Size Steam Table Pans or (6) Half Size Sheet Pans

39¹/₄"w x 31¹/₂"d x 31¹/₈"h

FPE 615.560.01 Holds (6) Full Size Steam Table Pans

FPE 615 Holds (6) Full Size Steam Table Pans on FlexiRack®

COMBI OVENS**Cooking Versatility In A Single Footprint**

Whether your menu calls for dry heat, steam or a combination of both, a combi oven delivers unmatched versatility in a single footprint. **Convection** mode provides consistent dry heat, ideal for roasting and baking. **Steam** mode excels at gently cooking delicate items like fish, rice and vegetables while preserving moisture and nutrients. **Combination** cooking offers the best of both worlds to produce foods that are tender, flavorful and cooked to perfection. Features such as programmable recipes, reversible fans and ventless options make these ovens perfect for busy kitchens. Ovens come in a variety of sizes with the flexibility to accommodate both full size and half size pans.

EQUIPMENT

MINI ELECTRIC COMBI OVEN W/HOODINI™ VENTLESS HOOD

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

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



BLCT-6E-H 20¼"w x 41⅞"d x 45⅝"h (with Hood)



No filters to change



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



MarkV-100 SGL with VLF, Shown with optional casters

- Oven compartment has double porcelainized stainless steel liner
- Solid stainless steel doors have dual pane thermal glass windows with single porcelain handle and simultaneous operation
- Single inlet blower wheel powered by a two-speed motor with thermal overload protection
- Solid state controls with temperature range of 200° to 500°F
- 60-minute digital timer
- Each section holds (5) 18" x 26" sheet pans
- 38¼"w x 36⅞"d
- 208V, 220/240V, 440V or 480V, 11kW (per section)
- 3-year parts, 2-year labor warranty and 5 years limited warranty on doors

- Hoodini™ Ventilation System**
- Allows you to think outside of the designated hood space in the kitchen
 - Collects and filters exhaust from the oven cavity, the "scrubbed" air is then returned to the kitchen
 - Works in conjunction with a catalyst ring, which reacts with grease laden vapor before it escapes the hood
 - The system is connected to the ovens using duct work to pull the oven exhaust up and into the hood
 - Power is provided from the oven, no additional electrical supply is needed
 - Hoodini adds 16½"h
 - Tested to EPA 202 Standards
 - 1-year parts & labor warranty



Standard Depth
 MarkV-100 SGL with VLF 55"h
 MarkV-100 DBL with VLF 70"h

Bakery Depth
 MarkV-200 SGL with VLF 57"h
 MarkV-200 DBL with VLF 70¾"h



PLATINUM SERIES GAS CONVECTION OVENS

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

PCG50S/SD Single Deck, 35¾"d x 55"h
 PCG100S/SD Double Deck, 37¼"d x 66¾"h
 Stacking Kit Includes 6" S/S Legs (Specify Unit)



PCG50S/SD Shown with optional casters



PCG100S/SD



CHOOSING THE RIGHT COMMERCIAL CONVECTION OVEN OVENS

When selecting a commercial convection oven, focus on consistent heat distribution, precise temperature control and durable construction. Look for intuitive controls, multiple rack positions and efficient airflow for even cooking results. Consider energy efficiency, ease of cleaning and service accessibility. Choosing the right size and capacity ensures it meets your establishment's needs without sacrificing performance or workflow efficiency.

Proper Maintenance=Maximum Performance

Keeping your convection oven properly maintained helps ensure consistent cooking performance, energy efficiency and longer equipment life.

1. Clean daily after use
2. Inspect and clean fan blades
3. Wipe door gaskets
4. Check temperature accuracy
5. Wipe down exterior surfaces
6. Schedule routine servicing

Deck Configuration

Single deck ovens accommodate 3-5 full-size sheet pans

Double deck ovens accommodate 6-10 full-size sheet pans

Triple deck ovens accommodate 9-15 full-size sheet pans

Quadruple deck ovens accommodate 12-20 full-size sheet pans

Standard or Bakery Depth

Standard Depth is available for all convection ovens

Bakery Depth is available for single and double deck ovens and perfect for professional bakeries

CONVECTION OVENS

MONTHLY

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

ANNUALLY

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

ANNUALLY

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

FULL SIZE GAS CONVECTION OVENS

- Heavy-duty angle-iron frame with stainless steel front, sides and top
- Solid-state digital control for precise baking
- 200° to 500°F temperature range for versatile cooking applications
- Uniform airflow system for consistent results on every rack
- Accepts (5) 18" x 26" full-size sheet pans
- 38¾" w x 36⅞" d footprint
- Fast recovery burners maintain consistent temperatures under heavy load
- 2-year parts, 1-year labor, 3-year limited oven door warranty
- Designed for energy efficiency with ENERGY STAR® gas certification



ZEPHAIRE-100-G-ES-SGL

Standard Depth

- ZEPHAIRE-100-G-ES-SGL Single, 45,000 BTU
- ZEPHAIRE-100-G-ES-DBL Double, 90,000 BTU

Bakery Depth

- ZEPHAIRE-200-G-ES-SGL Single, 50,000 BTU
- ZEPHAIRE-200-G-ES-DBL Double, 100,000 BTU



PCG140S/SD



TVGS/22SC
Shown with optional casters

PLATINUM SERIES GAS CONVECTION OVENS

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

- PCG70S/SD Single, 37¼" d x 57" h
- PCG140S/SD Double, 37¼" d x 65" h



TRUVECTION LOW PROFILE CONVECTION OVENS

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

- Gas - 52,000 BTU/Deck
- TVGS/12SC Single, 26¼" h
- TVGS/22SC Double, 47⅞" h
- TVGS/32SC Triple, 69⅞" h
- Electric - 7.5kW/Deck
- TVES/10SC Single, 26¼" h
- TVES/20SC Double, 47⅞" h
- TVES/30SC Triple, 69⅞" h



Improve Overall Impressions

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

BLODGETT®

HYDROVECTION™ OVENS

- Unites convection cooking with humidity for faster results and 20% greater yield
- Angle iron frame, stainless steel exterior and liner
- Easy access: dual pane, black glass dependent doors open simultaneously with one hand
- Manual control with function selection for hot air, humidity and cool down, plus ability to store 100 recipes
- Hydroburst feature for shot of 100% humidity at any time during the cook cycle
- 4 speed auto reversing fan for gentle to high speed cooking
- Spray hose, sealed stainless liner and floor drain
- Double stack overall height is only 63½"
- 38" w x 48 7/16" d x 25 1/2" h, without legs or casters
- 25" legs for single units, or upgrade to the 36" stand with pan slides and storage shelf
- (5) 304 polished stainless steel oven racks
- Also available with Hoodini Ventless technology

Electric

HV-100E SGL Single, 15kW

HV-100E DBL Double, 30kW

Gas

HV-100G SGL Single, 60,000 BTU

HV-100G DBL Double, 120,000 BTU



Helix
Technology

HydroVection®

Why Choose HydroVection Over a Convection Oven?

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



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



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

FULL-SIZE HYDROVECTION OVENS WITH HELIX TECHNOLOGY

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

HVH-100E SGL
HVH-100G SGL

Electric, 15kW
Gas, 60,000 BTU





Shown with optional stand and casters

IMPERIAL



**Rugged
½ hp
2-speed
motor**



Shown with optional casters



PROVECTION ELECTRIC OVEN

- Stainless steel exterior with porcelain interior
- 3 racks, 5 rack positions
- Dependent doors with tempered glass windows
- Cool down feature
- ½ hp 2-speed fan motor

PRV-1 36"w x 39"d x 21½"h

GAS CONVECTION OVEN

- Stainless steel exterior
- Porcelainized oven interior for easy cleaning and better browning
- One hand opens and closes both doors simultaneously
- 50/50 doors swing open to 130°
- Five oven racks with 10 rack positions
- 70,000 BTU

PCVG-1 38"w x 41½"d x 64"h

HALF-SIZE DUAL FLOW GAS CONVECTION OVEN

- Stainless steel front, top, sides and back for durability and ease of cleaning
- Thermal glass window set in a stainless steel door frame for product visibility
- Dual Flow gas convection system combining direct and indirect heat for even results
- Solid-state thermostat with temperature range from 200°F to 500°F
- High-efficiency gas burners with rapid heat recovery for continuous cooking
- Includes five chrome-plated racks with nine rack positions per section
- Accommodates (5) 12" x 20" pans or (5) hotel pans
- Compact half-size footprint ideal for space constrained kitchens
- 30¼"w x 25½"d x 35¼"h
- Designed for reliable performance in cafés, bakeries, schools, and light production kitchens

DFG-50 27,500 BTU

BLODGETT

HALF-SIZE ELECTRIC CONVECTION OVEN

- All the performance advantages of the DFG-50 in a fully electric configuration
- Electric convection oven with consistent, even heat distribution
- Multiple kW options available to match site electrical capacity and performance needs
- Available with Hoodini Ventless Technology
- Optional upgraded control panel options available

CTB 208-220/240V



Shown on optional stand

TRIO VENTLESS ROTATING PIZZA OVEN

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

RPO3 27½" w x 34" d x 28½" h



Programmable touchscreen control

JET AIR PIZ SERIES PIZZA OVENS

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



PIZ3
Shown on optional stand

	Electric	Dimensions	Capacity	
PIZ3		35⅞" w x 40½" d x 34¼" h	(3) 18" Pizzas	8.2 kW
PIZ6		47⅞" w x 44⅞" d x 36¼" h	(6) 18" Pizzas	13.5 kW
	Gas			
PIZ3G		35⅞" w x 45¼" d x 34¼" h	(3) 18" Pizzas	70,000 BTU
PIZ6G		47⅞" w x 47" d x 36¼" h	(6) 18" Pizzas	70,000 BTU

SUPER DECK Y SERIES GAS PIZZA OVENS

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

Y-600 Single Deck, 55⅞" h
Y-602 Double Deck, 66" h



Y-600
Shown with optional casters



ALFA ZENO SERIES PIZZA OVENS & STANDS

- Quickly heats up to 932°F
- Ovens are stainless steel, iron sheet and ceramic fiber
- Easy touch screen controls
- 1-year parts and labor warranty
- 240/60/3



Pizza Ovens

59331 40¼" w x 45¼" d x 33½" h, Holds 4 Pizzas (60 pizzas/per hour)
59328 40¼" w x 60¼" d x 33½" h, Holds 6 Pizzas (80 pizzas/per hour)

Pizza Oven Stands

59329 Fits 59331
59338 Fits 59328

EVOLUTION
BOILER-FREE STEAMER

AccuTemp

ELECTRIC STEAMERS

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



Connectionless Evolution™

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

Connected Evolution™

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

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



12-Pan,
Connectionless Double

6-Pan,
Connectionless Countertop



EVOLUTION
BOILER-FREE STEAMER

AccuTemp

NATURAL GAS STEAMERS

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



Connectionless Evolution™

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

Connected Evolution™

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



GAS PASTA COOKER & RINSE STATION

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

SSPG14 Pasta Cooker
SSRS14 Rinse Station



EQUIPPED TO EXPAND

Specialty equipment opens the door to expanded menu possibilities, bringing versatile cooking methods together with user-friendly operation. Designed for efficiency, these solutions deliver consistent, high-quality results by maintaining precise temperatures with minimal oversight, freeing up your staff to focus on creativity, execution and speed of service.



INSULATED SELF-CONTAINED KETTLE

- Gas-fired 2/3 jacketed steam kettle
- 80 gal capacity ideal for high-volume batch cooking
- 131,400 BTU gas system provides rapid, even heating
- Seamless 304 stainless steel liner ensures lasting durability
- Thermostat control maintains precise heat from 150°F to 260°F
- Full body insulation enhances safety and energy efficiency
- Additional sizes available

LGB-80 44 1/8" w x 87 3/8" h

Pro Pick

GAS FRYERS

- Gas-powered tube burners with internal baffles
- Stainless steel front, top and fry tank
- Integrated cold zone traps sediment to prevent scorching and preserve oil quality
- Thermostatic controls maintain temperatures from 200° to 400°F
- 30,000 BTU burners
- 30 1/4" d x 46 1/2" h
- 6" stainless steel adjustable legs

Natural Gas

SGF-40N 40 lb Oil Capacity, 15 1/2" w, 90,000 BTU
SGF-50N 50 lb Oil Capacity, 15 1/2" w, 120,000 BTU
SGF-70N 70 lb Oil Capacity, 21" w, 150,000 BTU

Propane

SGF-40L 40 lb Oil Capacity, 15 1/2" w, 90,000 BTU
SGF-50L 50 lb Oil Capacity, 15 1/2" w, 120,000 BTU
SGF-70L 70 lb Oil Capacity, 21" w, 150,000 BTU

ELECTRIC FRYER

- One-piece

SWEF-50 50 lb Oil Capacity



Looking for Fry Baskets?
Turn to page 66

EQUIPMENT

GAS FRYER

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

IFS-50-OP
50 lb Oil Capacity



Shown with optional casters

TUBE FIRED GAS FRYERS

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

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



Shown with optional casters



BLACK DIAMOND GAS FRYERS

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



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



BDGF-150

FRYPOT DESIGN

The design of the frypot is in direct relation to what is being fried in the kitchen. The type of frypot determines whether there is a cold zone. This is an area of the pot filled with oil that isn't heated to cooking temperature, allowing sediment to settle there without burning. Burned breading, batter and small pieces of food will taint the oil they are in, which can ruin the flavor of the food and reduce the life of the cooking oil.

Tube Type: Features a large cold zone making them one of the most popular

Open-Pot: Features a smaller cold zone & best for frying low-sediment items

Flat-Bottom: Features an open flat bottom pot with no cold zone, best for wet-battered foods

GAS & ELECTRIC RETHERMALIZERS

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



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

TUBE FIRED GAS FRYERS

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

VF-35S 15½"w x 32"d x 46½"h,
 35 lb Oil Capacity, 70,000 BTU
 VF-65S 19½"w x 34"d x 52½"h,
 65 lb Oil Capacity, 95,000 BTU

SOLSTICE™ SUPREME GAS FRYERS

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

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



SSH55



Shown on optional casters



MEGAFRY FRYER

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

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



ELECTRIC FRYER

- Stainless steel tank, front, door, sides and splashback
- Electric thermostat maintains 200° to 375°F
- 6" adjustable legs
- 15½"w x 25"d x 41½"h

E35S 35 lb Oil Capacity

Two twin size baskets





HENNY PENNY



F5 SERIES ELECTRIC FRYERS

- Stainless steel construction
- New custom operating system is simple to use
- 7" touchscreen controls with tempered glass for durability
- Fast and easy filtration allows you to fry again in just 3 minutes
- 30 lb oil capacity per well
- 46 1/2" h



- OFE 511 1 Well, 16 1/2" w x 36 3/4" d
- OFE 512 2 Well, 31 1/2" w x 33" d
- OFE 513 3 Well, 46 1/2" w x 33" d



PRESSURE FRYERS

- High-efficiency heating elements
- Fully, insulated, stainless steel frypot
- Lid-lock system seals and creates 12 psi pressure in cooking chamber
- Built-in filtration system
- Uses less oil and less energy

- PFE 500 Electric, 19" w x 39" d x 48" h
- PFG 600 Gas, 19 1/2" w x 38 3/4" d x 48" h



HOT, CRISP & FRIED TO PERFECTION

Designed for frying chicken, fries, funnel cakes and seafood, commercial fryers have a few features in common.

- Oil capacities that range from 35 to 75 lb
- Stainless steel front
- Mild or stainless steel tank
- Two fryer baskets
- Thermostat controls
- Drain extension
- Clean out rod
- 6" legs with adjustable feet

winco



SPECTRUM™ GAS DEEP FRYERS

- Free-standing gas deep fryers are made from durable stainless steel
- Each unit is equipped with a snap action thermostat ensuring a fast recovery to desired temperature from 200° to 400°F
- Units include 2 Winco fry baskets
- 5-year tank-only warranty, 1-year parts & labor warranty



Propane Gas	Natural Gas	Oil Capacity	Burners	BTU
NGGF-40-LP	NGGF-40-NG	40 lb	3	90,000
NGGF-50-LP	NGGF-50-NG	50 lb	4	120,000
NGGF-70-LP	NGGF-70-NG	70 lb	5	150,000



SOLSTICE™ FRYERS

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

Electric Fryers

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

Gas Fryers

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

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



SE-14D
Shown with optional digital controls and casters



SELVRF-2FD



Shown with optional casters and computer control

SOLSTICE SUPREME REDUCED OIL VOLUME RACK FRYER WITH FILTRATION

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

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

SOLSTICE REDUCED OIL VOLUME FRYERS

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

SELV14	Electric	CE ETL Intertek ETL Intertek
SSHVL14	Gas	



SSHVL14

PORTABLE FRYER FILTERS

- Filter pan and pump assembly enclosure are constructed of polished stainless steel
- All other surfaces are nickel-plated finish
- Quick disconnect hose connections
- Easy to remove filter media assembly for quick and easy filter paper replacement
- Lift-out filter pan for easy cleaning
- Return hose nozzle is nickel-plated steel with a non-heat conducting handle
- 4 swivel casters
- Available for gas or electric

P14	55 lb Oil Capacity	UL LISTED NSF CE
P18	75 lb Oil Capacity	





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

MAKING THE IMPOSSIBLE POSSIBLE

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

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

Made in the USA

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

VCS 2000 SERIES SYSTEM

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



VENTLESS FRYER WITH AUTO-LIFT & CABINET BASE

- Entirely self-contained
- Includes two full-size, rear hanging fry baskets
- Two automatic basket-lifting mechanisms, each controlled by a push-button automatic reset timer
- Automatic oil temperature control ensures consistent precise temperatures
- Heavy-duty stainless steel flat bar element with a low watt density for longer oil life
- Frypot is constructed of heavy-duty stainless steel and robotically welded for durability
- Solid state programmable temperature and time controls
- 208/240V
- 15³/₁₆"w x 43¹/₁₆"d x 76³/₈"h

WVAE-55FC 55 lb Oil Capacity



MAVRIK GAS HOSE KITS

- ½ PSI
- Stainless steel corrugated tube and braiding with PVC coating
- Includes quick disconnect, gas ball valve, 90° elbows and restraining cable with hardware
- Rotational end fitting
- Temperature resistant up to 350°F

- 801-6554 ¾" x 36" long
- 801-6555 ¾" x 48" long
- 801-6556 ¾" x 60" long



801-6554



HOOD FILTERS

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

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



801-4150



THE BAFFLE BOSS® HOOD FILTER LIFTING TOOL

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

72-1548 Universal Prongs Adjust from 9¾" to 15" Across

VENTLESS HOOD SYSTEMS

EASY Install | NO Roof Fans | NO Costly Ductwork

- Eliminate expensive ductwork and avoid unexpected roof modifications
- Reduce HVAC costs versus traditional ducted exhaust
- No duct cleaning bills—smaller, predictable filter costs
- Triple-filtration technology captures grease, reduces condensation and minimizes cooking odors
- Interlocking start prevents independent operation, with a color-coded, lighted alert system to ensure safe and efficient performance
- Approved for use with electric cooking equipment
- Available with or without fire suppression (systems without fire suppression will be fire suppression ready for future installation)

Mobile Models

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

Countertop Models

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

Mobile, with Fire Suppression

- VH-24 Fits Equipment up to 24"w
- VH-42 Fits Equipment up to 39"w
- VH-48 Fits Equipment up to 48"w

Mobile, without Fire Suppression

- VH-24-NF Fits Equipment up to 24"w
- VH-42-NF Fits Equipment up to 39"w
- VH-48-NF Fits Equipment up to 48"w

Countertop

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



VH-24



VH-24-C





FRYER BASKETS

- One-piece construction, non-welded structure
- Long-lasting frame reinforced with heavy-gauge wire support
- Heavy-gauge wire handle with high-temperature resistant plastic coating

Standard Baskets - Nickel Plated

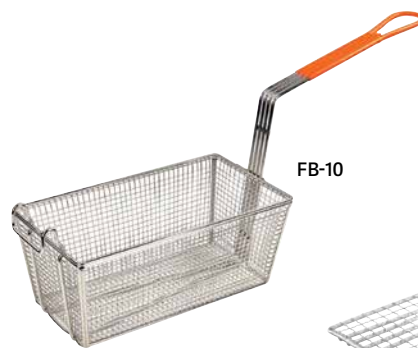
FB-05	11" x 5 $\frac{3}{8}$ " x 4 $\frac{1}{4}$ ", with 10 $\frac{1}{2}$ " Black Handle
FB-10	12 $\frac{1}{4}$ " x 6 $\frac{1}{2}$ " x 5 $\frac{1}{4}$ ", with 10 $\frac{1}{2}$ " Orange Handle
FB-25	12 $\frac{7}{8}$ " x 6 $\frac{5}{8}$ " x 5 $\frac{1}{4}$ ", with 10 $\frac{1}{2}$ " Red Handle
FB-20	13 $\frac{1}{4}$ " x 5 $\frac{3}{4}$ " x 5 $\frac{5}{8}$ ", with 10 $\frac{1}{2}$ " Blue Handle
FB-30	13 $\frac{1}{4}$ " x 6 $\frac{1}{2}$ " x 6", with 10 $\frac{1}{2}$ " Green Handle
FB-35	13 $\frac{3}{8}$ " x 9 $\frac{1}{2}$ " x 6 $\frac{1}{8}$ ", with 10 $\frac{1}{2}$ " Gray Handle
FB-40	17" x 8 $\frac{3}{8}$ " x 6", with 12" Yellow Handle

Basket Presses

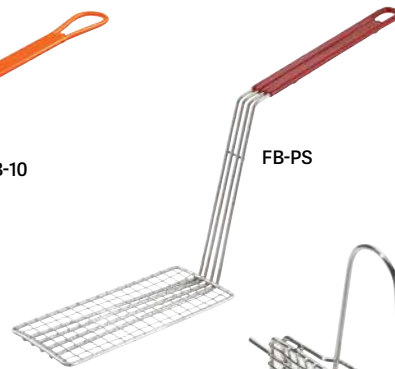
FB-PB	Fits FB-30, 11" Red Handle
FB-PS	Fits FB-10, 11" Red Handle

Basket Divider

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



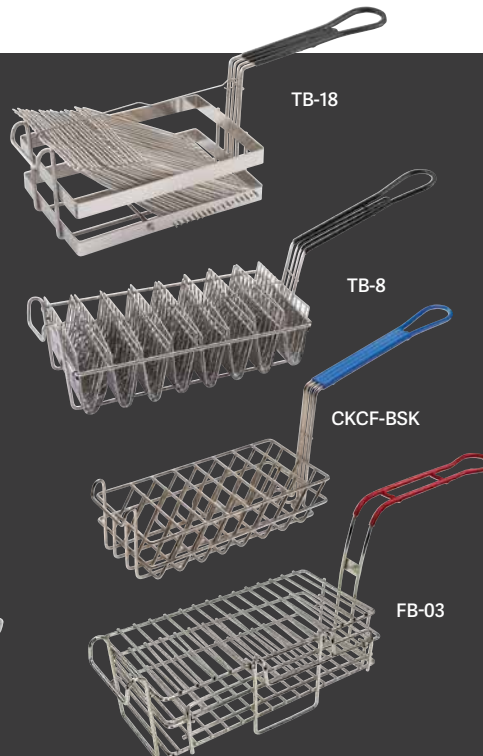
FB-PS



FB-DIV



Long-lasting frame



SPECIALTY FRY BASKETS

- Long-lasting frame reinforced with heavy-gauge wire support

TB-25	Tortilla Shell, 6 $\frac{1}{2}$ " dia, 25" Handle
TB-22	Triangular Taco Salad Bowl, 18" Handle
TB-20	Round Taco Salad Bowl, 18" Handle
TB-18	(18) 6" Tostada Shells
TB-8	(8) 6" Taco Shells
CKCF-BSK	8 Cutlet Slots, 12 $\frac{1}{4}$ " x 5 $\frac{3}{4}$ " x 3 $\frac{1}{4}$ ", with 10 $\frac{1}{2}$ " Handle
Chimichanga/Burrito Fry Basket - 18/8 Stainless Steel	
FB-03	11 $\frac{1}{2}$ " x 6" x 3 $\frac{7}{8}$ ", 8" Handle





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

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

E-Z Grip® Plus Basket

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

E-Z Grip® Baskets

225-1052	5¾" w x 13¼" l x 5¾" h
225-1026	6½" w x 12⅞" l x 5⅝" h
225-1061	6½" w x 13¼" l x 6" h
225-1072	8⅞" w x 17½" l x 6" h
225-1066	9¼" w x 13¼" l x 6" h
225-1073	12¼" w x 13" l x 5¼" h

E-Z Grip® Plus Baskets

225-1071	5¾" w x 17⅞" l x 6" h
225-1070	6½" w x 13¼" l x 6" h
225-1069	6½" w x 12⅞" l x 5⅝" h
225-1100	8⅞" w x 17⅞" l x 6" h



THE BASKET BORDER™ BASKET DIVIDERS

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

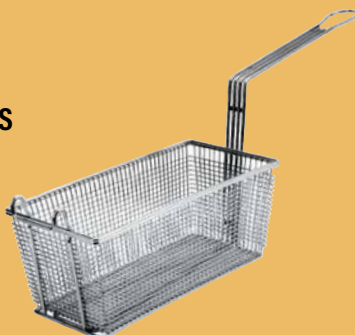
226-1132	Fits 5⅞" w x 6½" h Baskets
226-1146	Fits 6" w x 6½" h Baskets
226-1147	Fits 5⅞" w x 5⅞" h Baskets

ALLPOINTS
FOODSERVICE PARTS ADVANTAGE

STANDARD FRYER BASKETS

- Nickel plated
- Front hook

225-1000	5⅞" w x 11" l x 4⅞" h
225-1010	5¾" w x 13¼" l x 5¼" h
225-1001	6½" w x 12⅞" l x 5⅝" h
225-1060	6½" w x 13¼" l x 6" h
225-1002	8¼" w x 17⅞" l x 6" h



Klinger's
TRADING, INC.

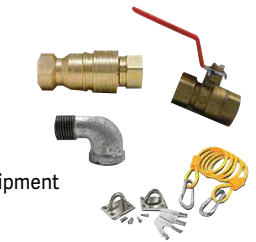


GAS HOSE CONNECTION KITS

- Designed for movable gas equipment

Each kit includes:

- (1) PVC-coated, non-flammable gas hose with a stainless steel braid and 360° rotational ends
- (1) quick disconnect
- (1) restraining cable
- (1) full port valve
- (2) elbows



GH50KIT36	½" ID x 36" l
GH50KIT48	½" ID x 48" l
GH75KIT36	¾" ID x 36" l
GH75KIT48	¾" ID x 48" l
GH100KIT36	1" ID x 36" l
GH100KIT48	1" ID x 48" l

1880
HOSPITALITY

ADJUSTABLE HEIGHT PLATE FRYER CASTERS W/ BRAKES

- Adds up to 9½" of total height
- Grease-resistant, non-marking, polyurethane wheels with brakes
- 200 lb per caster capacity
- Set of 4



FPCF353 3" Caster with 3½" Square Plate

UNIVERSAL SQUARE PLATE CASTERS W/ BRAKES

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



250 lb/Caster Capacity

FPCST355	3½" Square Plate
FPCST5	4" Square Plate
Heavy-Duty, 500 lb/Caster Capacity	
FPCST5HD	4" Square Plate

FPCST5HD



UNIVERSAL CASTERS FOR POSTS

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

FCAST5 220 lb/Caster Capacity





SAFETY-SET®

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

PS
Withstands 1000 lb of Crush Force



1675KITS48EFV

BLUE HOSE® GAS CONNECTOR KITS WITH EXCESS FLOW VALVE (EFV) SAFETY TECHNOLOGY

- Excess Flow Valves (EFVs) drastically reduce the risk of gas leaks
- Blue Hose® gas connector kits offer enhanced safety for commercial kitchens
- Limits gas flow if the connector is disconnected or ruptured
- Helps prevent fires and explosions caused by gas leaks
- Safeguards your staff, property and business
- Temperature range up to 350°F
- ¾" inside diameter
- All kits include push-to-connect quick disconnect with thermal shutoff, restraining cable and mounting hardware

- 36" long**
- 1675KIT36EFV Kit w/ (2) Street Elbows
 - 1675KIT2S36EFV Kit w/ (2) Swivels
 - 1675KITS36EFV Kit w/ (1) Swivel & (1) Street Elbow
- 48" long**
- 1675KIT48EFV Kit w/ (2) Street Elbows
 - 1675KIT2S48EFV Kit w/ (2) Swivels
 - 1675KITS48EFV Kit w/ (1) Swivel & (1) Street Elbow



FRYER SPLASH GUARD

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

26-5597 20½" w x 17½" h

FRYER CLEANOUT ROD

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

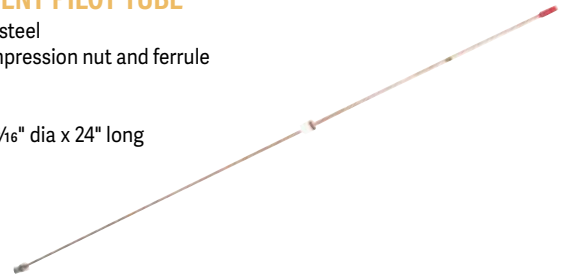
72-1131 31" long



REPLACEMENT PILOT TUBE

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

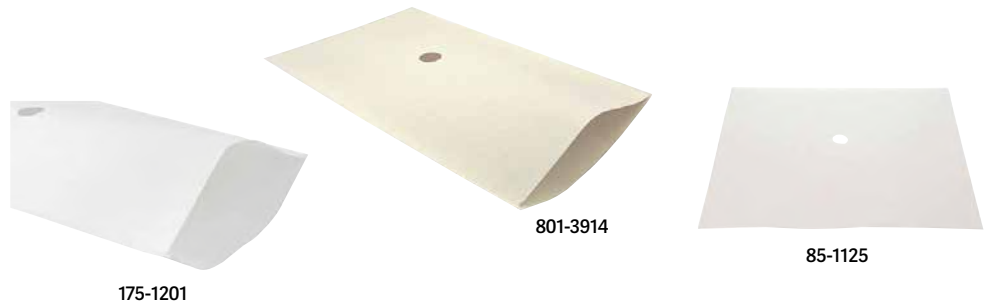
51-1475 ¾" dia x 24" long



FRYER FILTER ENVELOPES

- 1½" hole

		Pk
175-1201	14¼" x 22½"	45
801-3914	14¾" x 22½"	100
85-1125	18½" x 20½"	100



GAS EQUIPMENT REPLACEMENT PARTS

Pressure Regulators

- 52-1011 ¾" dia, Natural Gas
- 52-1012 ¾" dia, LP

Gas Valve

- 52-1075 MPT x ¾", 3 ¾"l

Plastic Valve Knobs

- 22-1151 2½" dia, Off/On, Black
- 22-1019 2½" x 1", Flat, Black
- 22-1014 1¼" dia, Off/Pilot/On, Beige
- 22-1027 2¼" dia, 200° to 400°
- 22-1106 2" dia, Pointer
- 22-1164 2" dia, Off/On, Chrome
- 22-1200 1⅞" x ⅞", Flat, Aluminum
- 22-1432 2⅞", Red
- 22-1464 2" dia, Off/On, Chrome
- 22-1653 2½" dia, Indicator, Chrome/Black/Red





SMART-TABS® FRYER CLEANER

- Concentrated fryer boil-out tablets contain nanoscience technology to deliver cleaning agent deep into the microscopic grooves of stainless steel
- Removes carbon build-up from fryer walls, heating elements and thermostat
- Pk 4/8 (32) 2 1/4 oz tabs

DST32



FILTER CONE & HOLDER

- Filter cone removes particles from shortening

FC-10-3
FCH-10-1

Cones, 10" dia, Pk 10/50 ea
Holder for 10" Cones

FRYER DRAIN ROD

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

FDR 5/16" dia



FRYER FILTER PAPER

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



FILTERBRITE® FILTER POWDER

- Includes 8 oz scoop
- 60 applications per box

BR20 13 lb Box



HOW TO FILTER YOUR FRYER OIL

Regularly filtering your fryer oil is essential for maintaining food quality and extending oil life. Begin by turning off the power to the fryer and allowing the oil to cool to a safe handling temperature. Once ready, open the drain valve and carefully release the oil into the filtration system or a designated container. Remove any large food particles from the fryer basket and interior.

If your unit includes a built-in filtration system, activate it according to the manufacturer's instructions to cycle the oil through the filter and back into the tank. For manual systems, strain the oil through a filter cone or paper to remove debris before returning it to the fryer. Wipe down the fry pot to prevent carbon buildup before refilling.

Make filtration part of your daily routine to ensure consistent flavor, reduce waste and keep your fryer performing at its best.



Pro Pick

HEATER PROOFERS

- Welded heavy-duty construction
- Full-size cabinet holds (36) 18" x 26" sheet pans
- Dual proof and heat controls
- Control panel and easy-to-read LED display on removable bottom control drawer
- Clear door provides at-a-glance product monitoring
- Four casters, two with brakes

SC1836HP Non-Insulated, 23¹/₁₀₀"w x 33³/₂₀"d x 66²/₅₀"h
 SC1836HPI Insulated, 23¹/₁₀₀"w x 33³/₂₀"d x 66²/₅₀"h



HL1-18



HL2-18



HL3-18



HL4-18

HOTLOGIX ALUMINUM HEATED CABINETS

- Bottom-mounted removable heating unit (models with humidity also have water reservoir)
- Recessed manual dial controls for temperature settings
- Dial controls for humidity settings (HL2 & HL4 models)
- Single-pane tempered glass door set in extruded aluminum frame
- Cabinets come with fixed universal wire slides

29 ¹ / ₂ "d x 24 ¹ / ₁₆ "w		31 ¹ / ₂ "d x 26 ¹ / ₂ "w		18" x 26"	
Non-Insulated	Insulated	Type	Pan Capacity	Height	
HL1-5	HL3-5	Holding	5	31 ¹ / ₈ "	
HL1-8	HL3-8	Holding	8	40 ¹ / ₈ "	
HL1-14	HL3-14	Holding	14	58 ¹ / ₈ "	
HL1-18	HL3-18	Holding	18	70 ¹ / ₈ "	
HL2-5	HL4-5	Humidified Holding	5	31 ¹ / ₈ "	
HL2-8	HL4-8	Humidified Holding	8	40 ¹ / ₈ "	
HL2-14	HL4-14	Humidified Holding	14	58 ¹ / ₈ "	
HL2-18	HL4-18	Humidified Holding	18	70 ¹ / ₈ "	



SECO SELECT

TEST OUR METAL™



UA SERIES MOBILE HEATED CABINET

- Fully insulated
- Stainless steel interior and exterior withstand heavy use
- Armor Heat® system precisely holds temps up to 230°F
- Universal angles adjust for pan and tray flexibility
- Heavy-duty 5" casters provide smooth mobility
- 120V

M11UA Holds 18" x 26" Pans on 12 Universal Angle runners



MOBILE HEATER/PROOFER CABINETS

- Full Size
- Aluminum construction
- 2250W heating elements, 120V
- Holding Capacity: (12) 18" x 26" or (24) 14" x 18" Trays, (24) 12" x 20" Pans
- 5" casters provide smooth mobility
- Tray slides are removable for easy cleaning
- Doors open 270°
- 26½"w x 35⅝"d x 65½"h
- Made in USA

VCHI-66-RFM (1) Solid Swing Door
 VCHI-66-RFMG (1) Lexan Swing Door
 VCHI-66-RFMGD (2) Dutch Swing Doors



INSULATED PASS-THROUGH HEATER PROOFER

- Pass-through design optimizes workflow in busy kitchens
- Holds (16) 18" x 26" pans, or 24" x 24" and 20" x 12" sizes
- Digital controls and removable drawer
- Durable aluminum construction
- 5" casters provide easy mobility



INHPL-2416-PBCAB-DGT 30½"w x 33⅝"d x 66⅝"h

HEATER PROOFERS

- Proofs and heats 18" x 26" pans with even, forced air
- Heavy-duty aluminum construction
- Digital drawer control simplifies temperature management
- 5" polyurethane casters
- Uninsulated



	Dimensions	Pan Capacity
Digital Drawer		
NHPL-1810HHC-DGT	Half-Height, 23"w x 32¾"d x 30¾"h	10
NHPL-1825-UNC-DGT	23"w x 33¼"d x 70"h, w/Universal Runners	25
NHPL-1836C-DGT	21"w x 32¾"d x 66½"h	36
Analog Drawer		
NHPL-1825-UNC	23"w x 33¼"d x 70"h, w/Universal Runners	25
NHPL-1836-ECOC	21"w x 32¾"d x 66½"h	36



INSULATED HEATER PROOFERS

- Heavy-duty aluminum construction with clear door
- Forced air design provides even heat distribution
- Easy-to-read LED thermometer
- Corner bumpers protect walls and unit
- 5" casters, (2) with brakes
- 120V, 1440W
- Accommodates 18" x 26" pans



	Dimensions	Pan Capacity
Analog Drawer		
INHPL-1836C	21"w x 34"d x 68"h	36
INHPL-1825-UNC	23¾"w x 32"d x 70"h, w/Universal Runners	25
Digital Drawer		
INHPL-1836C-DGT	23"w x 34"d x 68"h	36
INHPL-1825-UNC-DGT	23¾"w x 32"d x 70"h w/Universal Runners	25



CHRISPER STATION

- Programmable touchscreen controller with multiple menu settings
- 4 Shelves each shelf can be programmed for a variety of menu items
- Flip-up doors stay open for easy loading and product retrieval
- Field Reversible Doors
- Designed with pass through operation allowing for continuous flow throughout your operation
- Insulated stainless steel construction with two double flip-up doors
- Precision-engineered heat ducts with a single fan and motor for even heat distribution throughout the cavity
- 2025 Kitchen Innovation Awardee
- Open Kitchen connects your equipment to the cloud, offering real-time, automated monitoring, predictive maintenance, over-the-air updates and operational insights
- Open Kitchen enhances efficiency, reduces downtime and optimizes performance
- 1-year parts and labor warranty

FFS4V 24½" w x 34¼" d x 39½" h



HOTBLOX® XPRESS QUICK-PICK HOLDING CABINETS

- Maintains ideal food temperatures for moist or crispy items with hybrid convection-radiant heat
- Quick-flip polycarbonate doors and angled shelving options maximize efficiency in fast-paced environments
- Integrated LED lighting illuminates food for quick identification
- Space-saving, stackable design increases holding capacity per square foot
- Available with simple or touchscreen controls featuring humidity display, programmable timers and HACCP data logging via USB
- 1-year warranty on parts and labor
- 32½" w
- 120V



Reach-In	Dimensions	Controls	Doors/Shelves
HBSC4-T	16½" d x 21½" h	Touchscreen	1/2
HBSC4-B	16½" d x 21½" h	Simple Controls	1/2
HBSC6-T	16½" d x 27½" h	Touchscreen	2/3
HBSC6-B	16½" d x 27½" h	Simple Controls	2/3
HBSC8-T	16½" d x 33½" h	Touchscreen	2/4
HBSC8-B	16½" d x 33½" h	Simple Controls	2/4
Pass-Thru			
HBSC4-TP	17½" d x 21½" h	Touchscreen	2/2
HBSC4-BP	17½" d x 21½" h	Simple Controls	2/2
HBSC6-TP	17½" d x 27½" h	Touchscreen	4/3
HBSC6-BP	17½" d x 27½" h	Simple Controls	4/3
HBSC8-TP	17½" d x 33½" h	Touchscreen	4/4
HBSC8-BP	17½" d x 33½" h	Simple Controls	4/4

HOT HOLDING

When holding moist foods hot, cover pans or containers to maintain temperatures and moisture. Units that use humidity are the best choice for operations needing versatility.

When holding crispy foods hot, pans or containers should not be covered or stacked. Units that provide heat from above & below provide the best temperature distribution.



HEATER/PROOFER CABINETS

- Constructed of anodized aluminum extrusion
- Bottom heating and proofing modules are made from die formed aluminum and are easily removed for cleaning
- Controls are simple to operate
- Easy-to-read LED display
- Corner bumpers
- 5" swivel casters, two locking
- 22⁹/₁₆" l x 33¹/₃" d



Half-Size, Insulated	Doors	Height	Rack Positions
HPIC-3414	Clear Polycarbonate	32 ³ / ₄ "	14
Half-Size, Non-Insulated			
HPC-3414	Clear Polycarbonate	32 ³ / ₄ "	14
Full-Size, Insulated			
HPIC-6836	Clear Polycarbonate	67 ¹⁹ / ₂₅ "	36
Full-Size, Non-Insulated			
HPC-6836	Clear Polycarbonate	67 ¹⁹ / ₂₅ "	36



HEATED HOLDING CABINETS

- Keeps hot foods safe and appetizing prior to service
- Fully insulated cabinet
- Dual fans and ventilated side racks allow hot, moist air to circulate evenly throughout the cabinet
- Timer with alert signal
- Holds 18" x 26" pans
- Stainless steel construction
- Temperature range of 160° to 210°F
- 120V
- 5" casters

HHC 900 Full Size, 24³/₄"w x 31³/₄"d x 72¹/₄"h
 HHC 903 Half Size, 24³/₄"w x 31³/₄"d x 37¹/₂"h



6070-TT shown stacked. Pans sold separately

HOT HOLD® DRY/MOIST FOOD WARMERS

- Optimize your order-fulfillment speed
- Easier plate-prep assembly
- Hold moist cooked foods without drying it out
- Patented ThermalBreeze™ Technology achieves high energy efficiency
- Each Hot Hold® Warmer can warm up to four different foods at once, with ability to split 50/50 between moist/dry foods or keep all at same humidity-level
- Comes with pre-programmed settings for many menu items
- Food timers visually and audibly indicate remaining window of time for optimal food quality
- 19¹/₂"w x 13¹/₈"d

nemco | FOOD EQUIPMENT



6070-TT 11¹/₈"h, Fits (4) 2¹/₂"d 1/3 Size High-Heat Pans
 6070-TF 12¹/₂"h, Fits (2) 2¹/₂"d and (2) 4"d 1/3 Size High-Heat Pans

CRISP 'N HOLD® CRISPY FOOD HOLDING STATIONS

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



CNH18



CNH12LP



CNH28LPC

Countertop	Dimensions	Sections	Capacity
CNH14	14¼" w x 29" d x 17¾" h	2	837 cu in
CNH18	17⅞" w x 29" d x 17¾" h	3	1050 cu in
CNH28	28⅞" w x 29" d x 20¾" h	4	1780 cu in
CNH40	40" w x 29" d x 20¾" h	6	2540 cu in
Countertop, Extra-Deep			
CNH14XD	14¼" w x 33" d x 17¾" h	2	1045 cu in
CNH18XD	17⅞" w x 33" d x 17¾" h	3	1306 cu in
CNH28XD	28⅞" w x 33" d x 20¾" h	4	2196 cu in
Drop-In			
CNH12LP	26⅞" w x 21¼" d x 5½" h	3	910 cu in
CNH18LP	32⅞" w x 21¼" d x 5½" h	4	1271 cu in
CNH28LP	28" w x 28" d x 5½" h	6	1381 cu in
Countertop, Low-Profile			
CNH28LPC	28" w x 26½" d x 13¼" h	6	1768 cu in

OPEN WELL VS SEALED WELL

Choosing the right steam table for your establishment starts with determining what type of well is right for your needs.

Open Well - heating elements are exposed when pans are removed from the well. Typically better for dry heating and keeps more consistent temperatures across the entire pan.

Sealed Well - heating elements are sealed below a permanent well, which features a built-in drain and valve. Best for wet heating.



CABINET EQUIPMENT STANDS

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



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



Pro Pick

GAS STEAM TABLES

- Individual gas burner controls
- Stainless steel construction
- Integrated 7" polyethylene cutting board and undershelf
- Deep 8" wells accommodate standard 6" food pans



SWGST-2	30¼" w x 29¼" d x 32⅜" h, 2 Bays w/ Open Wells
SWGST-3	44⅜" w x 29¼" d x 32⅜" h, 3 Bays w/ Open Wells
SWGST-4	58⅞" w x 29⅞" d x 32⅜" h, 4 Bays w/ Open Wells
SWGST-5	72⅞" w x 29½" d x 33½" h, 5 Bays w/ Open Wells





38119



Infinite control switches

Hot Food Station Shown in Granite



Cold Food Station Shown in Black

VOLLRATH

2-SERIES BACK OF HOUSE HOT FOOD TABLES

- Stainless steel construction includes legs and undershelf
- One piece thermostet well cannot pit or rust
- Dome elements transfer energy directly into the water bath
- Four guide holes per side for Buffet Breath Guard attachment
- Equipped with standard 480W, 700W or 800W elements
- Each well is equipped with a brass drain valve
- Plate shelf and 8" wide cutting board on operator's side
- Made in USA



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

2-SERIES FRONT OF HOUSE FOOD STATIONS

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

Hot Food Stations

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

3 Wells, 46"	4 Wells, 60"	Enclosed Base
38707	38710	Open Storage Base
38708	38711	Storage Base w/Doors
38709	38712	



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



Cold Food Stations

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

3 Wells, 46"	4 Wells, 60"	Enclosed Base
38713	38716	Open Storage Base
38714	38717	Storage Base w/Doors
38715	38718	



MERITAGE™

- Upscale and customizable
- Decor driven, with extraordinary styling
- Perfect for new and full renovations
- Custom designs to fit any venue
- Best for: Colleges & Universities, Healthcare, Corporate Settings, Stadiums and Hospitality



ESSENCE™

- Mid-level aesthetic
- Offers flexible platforms for unlimited functionality
- Integrates technology with high consumer appeal
- The ideal serving counter solution for all segments including K-12, Colleges & Universities, Healthcare, Businesses & Institutions, Entertainment Venues and Hospitality



M-POWER™

- Modular, mobile counters that offer the best of the basics
- Extremely strong and durable with stainless steel construction
- Easy to clean and service with removable panels and kick plates
- Ideal for more casual settings such as K-12, Community Colleges and Employee Dining

EQUIPMENT

SEALED WELL ELECTRIC TABLES

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

SW2H120	2 Wells, 32"w x 30 $\frac{5}{8}$ "d, 1280W
SW3H120	3 Wells, 47 $\frac{1}{2}$ "w x 30 $\frac{5}{8}$ "d, 1920W
SW4H120	4 Wells, 62 $\frac{3}{4}$ "w x 30 $\frac{5}{8}$ "d, 2560W
SW4H208	4 Wells, 62 $\frac{3}{4}$ "w x 30 $\frac{5}{8}$ "d, 3300W
SW5H208	5 Wells, 78"w x 30 $\frac{5}{8}$ "d, 4125W

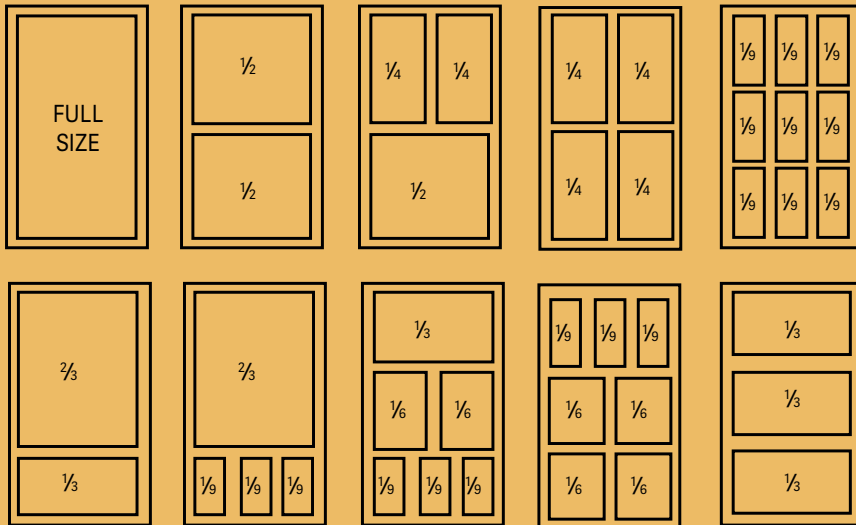


2-well model shown



STEAM TABLE PAN LAYOUT

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



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

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



CLASSIC CARTERS™ SERIES BANQUET CARTS

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

Plates up to 10 $\frac{1}{2}$ "	Dimensions	Covered Plates Capacity
BB40	32"w x 30 $\frac{1}{2}$ "d x 46 $\frac{1}{4}$ "h	48
BB48	32"w x 30 $\frac{1}{2}$ "d x 54"h	60
BB60	40 $\frac{1}{2}$ "w x 30 $\frac{1}{2}$ "d x 46 $\frac{1}{4}$ "h	72
BB72	40 $\frac{1}{2}$ "w x 30 $\frac{1}{2}$ "d x 54"h	90
BB96	50 $\frac{3}{4}$ "w x 30 $\frac{1}{2}$ "d x 54"h	120
BB120	50 $\frac{3}{4}$ "w x 30 $\frac{1}{2}$ "d x 64 $\frac{3}{4}$ "h	144
BB150	61 $\frac{1}{2}$ "w x 30 $\frac{1}{2}$ "d x 64 $\frac{3}{4}$ "h	180
BB200D	61 $\frac{1}{2}$ "w x 30 $\frac{1}{2}$ "d x 71 $\frac{1}{2}$ "h	200
Plates up to 12"		
BB96X	56 $\frac{1}{2}$ "w x 33 $\frac{1}{2}$ "d x 52 $\frac{1}{2}$ "h	120
BB120X	56 $\frac{1}{2}$ "w x 33 $\frac{1}{2}$ "d x 64 $\frac{1}{2}$ "h	144
BB150X	68 $\frac{1}{2}$ "w x 33 $\frac{1}{2}$ "d x 64 $\frac{1}{2}$ "h	180
Plates up to 12 $\frac{3}{4}$ "		
BB96XX	59 $\frac{1}{2}$ "w x 35"d x 54"h	120
BB120XX	59 $\frac{1}{2}$ "w x 35"d x 64 $\frac{3}{4}$ "h	144
BB150XX	72 $\frac{1}{4}$ "w x 35"d x 64 $\frac{3}{4}$ "h	180



BB96



STEALTH® TRAY DELIVERY CARTS

- Stainless steel construction
- Accommodates 15" x 20" or 14" x 18" trays
- Pull-type door with magnetic closure and hold-open feature
- The industry's quietest tray cart
- Ideal for hospitality or healthcare room service
- Ergonomic full-height door grasp
- Bottom corner bumpers
- (4) 6" cushion-tread casters



Single Comp.	Dimensions	Tray Capacity
ST1D1T8	22¾" w x 25¼" d x 57¾" h	8
ST1DPT1T8	22¾" w x 25¼" d x 57¾" h, Pass-Through	8
Double Comp.		
ST2D1T16	43¾" w x 28¼" d x 58¼" h	16
ST2DPT1T16	43¾" w x 28¼" d x 58¼" h, Pass-Through	16

MOBILE HEATED PLATE DISPENSER

- Holds three stacks of plates from 8¼" to 9½"
- The Easy-Glide™ design dispenses plates smoothly while preventing jams
- Enclosed stainless steel base
- 4" swivel casters, two with brake

6309 46½" l x 18½" d x 40" h



LAKESIDE
MOVING FOODSERVICE FORWARD™

HEATED MOBILE TUBULAR PLATE DISPENSER

- Holds 8¼" to 9½" diameter plates
- Open frame design for back-of-the-house applications
- Individually heated dispensers with separate control
- Made from stainless steel
- 4" swivel casters with two with brakes
- Handles on each side for easy transport

8209 35½" l x 17¾" d x 38½" h



EQUIPMENT



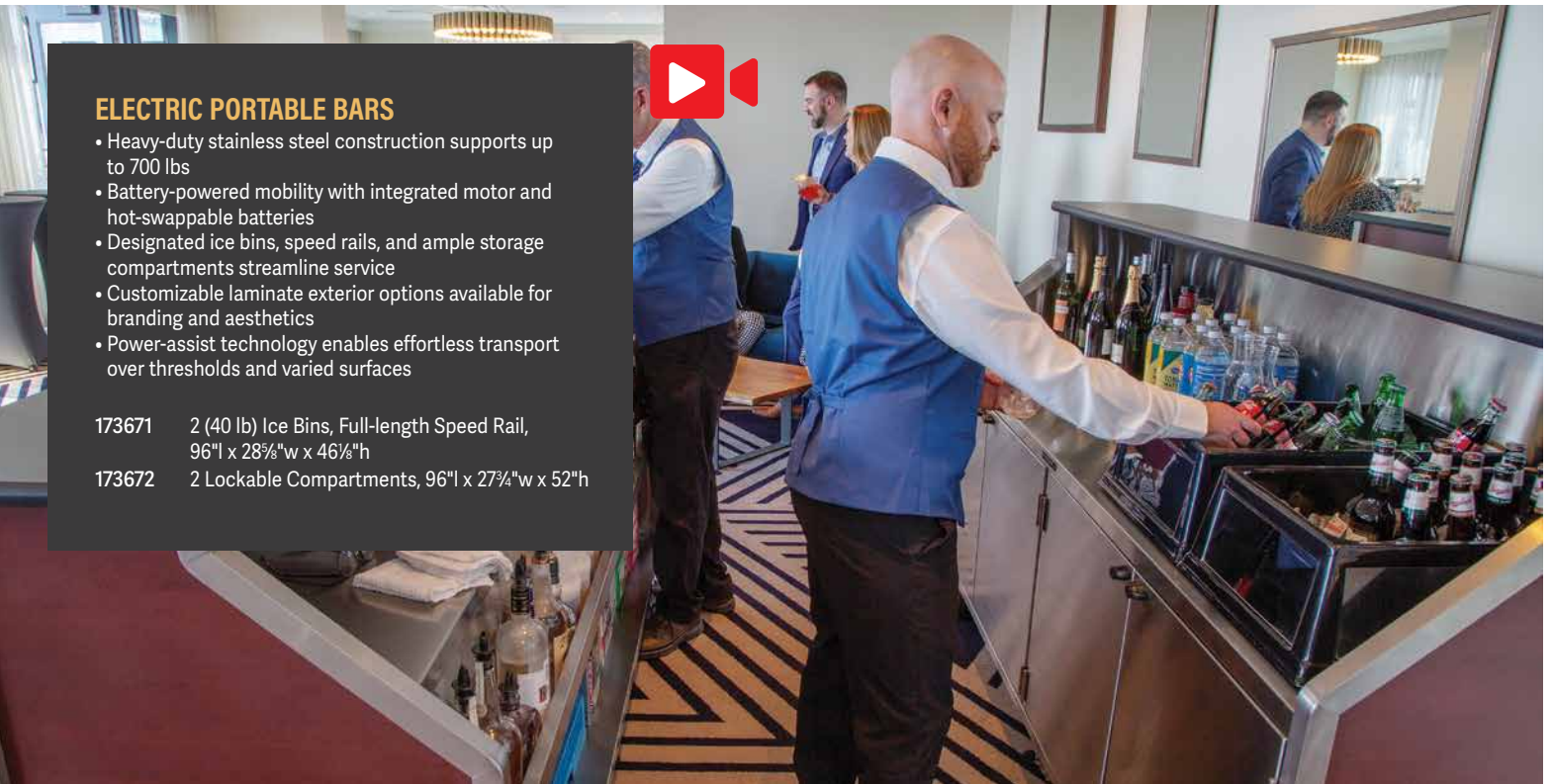
MODULAR BREAKFAST CART

- Stainless steel construction for lasting durability
- (3) shelves hold eutectic bins, or baskets
- 5" swivel casters, 2 with brakes, provide easy mobility
- Made in the USA

172619 41½"l x 23"w x 72¾"h



LAKESIDE
MOVING FOODSERVICE FORWARD™



ELECTRIC PORTABLE BARS

- Heavy-duty stainless steel construction supports up to 700 lbs
- Battery-powered mobility with integrated motor and hot-swappable batteries
- Designated ice bins, speed rails, and ample storage compartments streamline service
- Customizable laminate exterior options available for branding and aesthetics
- Power-assist technology enables effortless transport over thresholds and varied surfaces

173671 2 (40 lb) Ice Bins, Full-length Speed Rail,
96"l x 28¾"w x 46½"h

173672 2 Lockable Compartments, 96"l x 27¾"w x 52"h

POWER UP

Electric bars and utility carts cut labor costs, provide easy mobility and improve guest experiences. Their easy portability and exceptional performance offers a convenient solution for quick set ups, outdoor dining or patio bar service.

Electric Carts: offer flexible maneuverability to move beverage service wherever the guests are.

Electric Bars: allow for quick service and increased revenue. Available with quiet motors and high-powered, hot-swappable batteries for operating convenience.



Eighty Years of Shaping the Heart of the Kitchen.

For eight decades, Aero Manufacturing has been the gold standard in high-performance stainless-steel fabrication. Our work serves as the silent engine of the foodservice industry—from the localized charm of **independent restaurants** to the high-output demands of **national chains, massive sports stadiums, and K-12 school foodservice**.

We combine 80 years of institutional knowledge with cutting-edge technology to deliver NSF-certified solutions that lead the market. When you partner with Aero, you aren't just buying equipment—you're investing in an 80-year tradition of American-made durability.

Contact your local sales representative for additional details.

AIR-PRO® SERIES AIR CURTAIN

- For interior mounting only with door heights up to 8'
- Reduces energy costs substantially
- Re-circulates warm air inside the building
- Housing, grill and nozzle are 300 grade stainless steel
- Built-in high/low switch for 2-speed motor
- 1 year warranty on parts
- 120V, ½ hp

AP-2 For 36" to 60" Doors

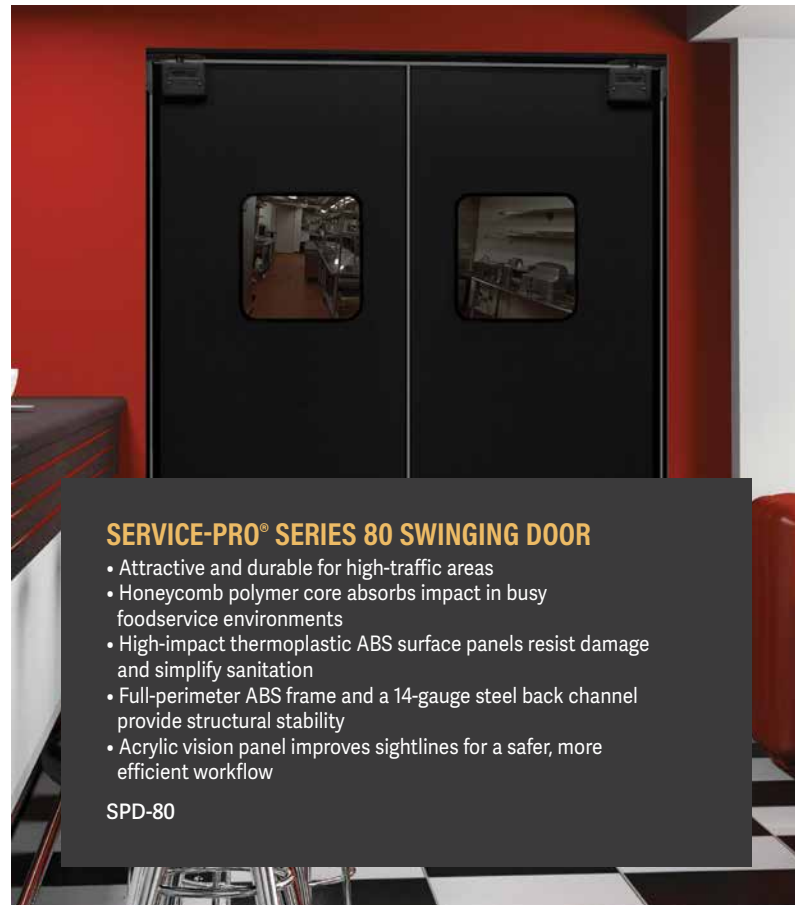


PEST PRO 150 BUG LIGHT

- Dual-bulb design effectively protects up to 1,800 square feet from flying insects
- Hidden, replaceable glue board traps pests with no noise or mess
- Includes (2) 25 watt high-intensity UV bulbs



BL-150



SERVICE-PRO® SERIES 80 SWINGING DOOR

- Attractive and durable for high-traffic areas
- Honeycomb polymer core absorbs impact in busy foodservice environments
- High-impact thermoplastic ABS surface panels resist damage and simplify sanitation
- Full-perimeter ABS frame and a 14-gauge steel back channel provide structural stability
- Acrylic vision panel improves sightlines for a safer, more efficient workflow

SPD-80



WALK-IN COOLER + BERNER AIR CURTAIN = SAVING MONEY

- When the door is open,*
- Increase Sanitation
 - Decrease Food Waste
 - Conserve Energy

5°

FOOD SAFETY



To keep perishable food at the safe internal temperature of 5° C, the walk-in cooler should be kept 2-3° colder.

1-3° C

NO PLASTIC STRIPS TO TOUCH

ENERGY SAVINGS

A Study Showed:
One Air Curtain
+ Walk-in Cooler =

27% REDUCTION
in compressor run-times



LEARN MORE!



BERNER[®]
AIR CURTAINS

Berner.com



HIGH SPEED OVEN

- Dual impingement for ultra fast browning and crisping on both sides of food
- High speed oven uses Inverter Technology for the best microwave oven control
- 6 cooking stages
- 8" high-definition touch screen display
- Intuitive and icon control panel
- Large oven interior accommodates a 12" pizza
- 1-year parts and labor warranty

SWHSO-6KW



Top Touchpad Controls



Bottom Touchpad Controls

HEAVY-DUTY MICROWAVE OVENS

- Stainless steel interior and exterior
- 0.6 cu ft cavity fits a 6" deep 1/2-size pan
- 100 programmable menu items
- 11 power levels and 4 cooking stages for cooking flexibility
- Stackable
- 3-year warranty



Top Touchpad Controls,
16 1/2" w x 21 5/8" d x 13 1/2" h
HDC12A2 1200W
HDC182 1800W
HDC212 2100W

Bottom Touchpad Controls,
17 5/8" w x 21 5/8" d x 15" h
HDC18Y2 1800W
HDC21Y2 2100W

ONCUE™ HEAVY VOLUME MICROWAVE OVEN

- Stainless steel interior and exterior
- Ergonomic design for one-touch cooking: Close door and select keypad in one motion
- 0.3 cu ft cavity fits a 6" deep 1/4-size pan
- 100 programmable menu items, 4 cooking stages, 11 power levels for consistent, quality results
- Top and bottom magnetrons for even cooking
- 13 5/8" w x 19 3/16" d x 17 5/8" h
- 3-year warranty

AOC24 2400W





HEAVY-DUTY STEAMER OVEN

- Stainless steel interior and exterior
- 1.6 cu ft cavity fits (2) 4" deep full size pans
- 100 programmable menu items
- Touch pad controls
- USB port compatible with standard flash drives
- 11 power levels
- Stackable
- 25 $\frac{5}{8}$ "w x 23 $\frac{1}{2}$ "d x 18 $\frac{5}{8}$ "h
- 3-year warranty



AMS022
2200W



RC SERIES COMPACT MICROWAVE STEAMER OVENS

- Robust controls provide one touch, easy operation—minimizes staff training, reduces prep time
- Quantity cook pad automatically calculates cook time for two portions
- 100 programmable menu items, 4 cooking stages, 11 power levels
- 1.0 cu ft capacity fits (2) 4" deep $\frac{1}{2}$ -size pans
- 3-year warranty



RC17S2 1700W
RC22S2 2200W
RC30S2 3000W



LOW VOLUME MICROWAVE OVENS

- Stainless steel exterior wrap
- Designed for self-serve applications
- 0.8 cu ft interior accommodates a 12" platter
- 20 $\frac{1}{8}$ "w x 15 $\frac{1}{8}$ "d x 12 $\frac{1}{4}$ "h
- 1000W



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





1025F0A

1025F1A

LIGHT DUTY COMMERCIAL MICROWAVES

- 1000W
- 0.9 cubic ft interior cabinet
- 60 minute timer
- Stainless steel interior and exterior
- Durable grab-and-go handle

1025F0A Dial Timer Control
 1025F1A Touch Pad Controls



HEAVY DUTY MICROWAVE

- 1200W
- 0.6 cu ft interior cabinet
- 11 power levels
- 100 programmable settings
- Stainless steel cabinet and cavity
- USB port simplifies menu updates
- Dual magnetrons

1217G1A Touch Pad Controls



MEDIUM DUTY MICROWAVES

- 1000W
- 1.2 cu ft interior cabinet accommodates a 14" platter
- Bottom-feed magnetron system
- Saves up to 100 custom programs
- Stainless steel cabinet and cavity
- User-friendly touch controls and an LED display

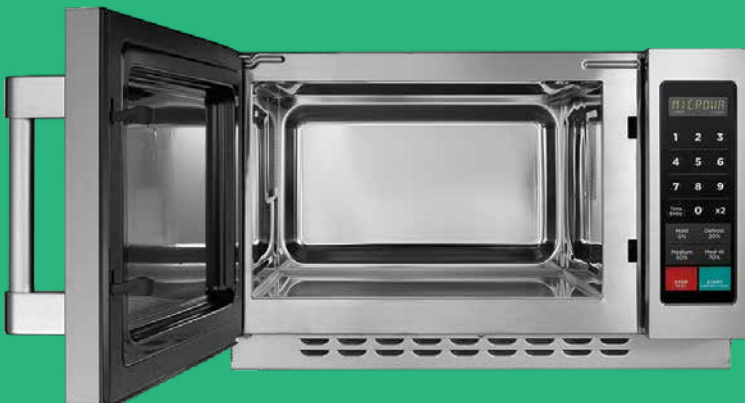
1034N0A Dial Timer Control
 1034N1A Touch Pad Controls



FLASHCHEF HIGH SPEED OVEN

- Brown and crisp at rapid speed
- 2000W
- 6 cooking stages
- Dual impingement system
- Spacious interior cavity
- Intuitive 8" HD touchscreen
- Stainless steel body
- 200° to 527° F range

G1 Touchscreen Controls



COUNTERTOP EQUIPMENT



DIGITAL 3-STAGE COMMERCIAL MICROWAVE

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



SHARP

R-22LTF 20½"w x 16"d x 12½"h



DIAL 1-STAGE COMMERCIAL MICROWAVE

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



R21LCFS 20½"w x 16"d x 12½"h



DIGITAL 1-STAGE COMMERCIAL MICROWAVE

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



R-21LVF 20½"w x 16"d x 12½"h



DIGITAL 3-STAGE COMMERCIAL MICROWAVES

- Heavy-duty
- Stainless steel interior and exterior
- Top and bottom feed
- Double quantity pad
- 3-stage programming
- Unique durable squeeze trigger handle design
- Express Defrost™
- SelectaPower™ and memory check
- 20½"w x 18½"d x 13¼"h

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



R-CD2200M
Shown stacked

TWIN TOUCH™ 4-STAGE COMMERCIAL MICROWAVES

- 0.75 cu. ft. capacity fits (2) ½ pans side-by-side or (1) ½ pan in either direction
- Stainless steel interior and exterior
- Dual control panel design
- Unique durable squeeze trigger handle design minimizes door latch failure
- Rigid interior tempered glass door versus plastic film of competitors
- Top and bottom microwave energy feed and select power
- Computerized control panels and select power
- Manual and memory programming
- 4 stage programming
- Double/triple quantity pads
- Express Defrost™ and counter check
- 17½"w x 13½"h x 20½"d

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



SHARP



COUNTERTOP EQUIPMENT



JET14V



MXP22TLT

XPRESSCHEF™ 2c SERIES HIGH SPEED BAKING OVENS

- Make perfectly baked goods in a fraction of the time
- Accommodates a 12" pizza
- Menu management app, USB connectivity standard
- 100 programmable settings
- 2.8" full-color LCD HD display
- Non-removable air filter with cleaning reminder
- Ergonomic lift & pull handle
- Ten control touch pads
- Multilingual, supporting 20 languages
- 2700W convection
- 19¼"w x 26½"d x 18½"h

1900W Microwave

JET19V Ventless
JET19 Standard

1400W Microwave

JET14V Ventless
JET14 Standard



XpressChef

XPRESSCHEF™ 4i & 3i SERIES VENTLESS HIGH SPEED COMBINATION OVENS

- Turn a small space into a high-production kitchen
- Menu management app, wifi, ethernet, smart USB
- 1200+ programmable settings
- 7" True-Touch™ HD capacitive touchscreen color LCD
- No ventilation required
- Removable air filters with cleaning reminder
- Ergonomic pull-down handle
- Inner door drops below cooking surface for safe removal of food from cavity
- Multilingual, supporting 25 languages

XpressChef™ 4i Series

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

XpressChef™ 3i Series

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



MXP22TLT 4i Series, 2200W Microwave

MRX1 3i Series, 1000W Microwave

MRX2 3i Series, 2000W Microwave



HDCS-36

HEAVY-DUTY COUNTERLINE STANDS

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

HDCS-24 24" wide

HDCS-36 36" wide

HDCS-48 48" wide

HDCS-60 60" wide

HDCS-72 72" wide

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



COUNTERTOP EQUIPMENT



VOLLRATH

RICEACE™ ELECTRIC RICE COOKERS AND WARMERS

- Delivers perfectly cooked rice and holds at optimal serving temperature
- Automatic keep-warm function maintains food quality for extended holding periods
- Stainless steel exterior
- Removable non-stick inner pot streamlines cleanup
- 1-year warranty



Rice Cookers	Dimensions	Lid Style	Rice Capacity
RICK-23	16 7/8"l x 15"w x 12 1/4"h	Removable	23 Cups
RICK-30	19 1/4"l x 17 3/8"w x 12 3/8"h	Removable	30 Cups
Rice Cooker/Warmers			
RCWM-30H	19 1/8"l x 16 1/2"w x 14"h	Hinged	30 Cups
RCWM-100H	19 1/8"l x 16 1/2"w x 14"h	Hinged	100 Cups

MIRAGE® INDUCTION RETHERMALIZERS

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

Induction Rethermalizers		Induction-Ready Insets	
74401XX	4 qt	88164	4 qt
74701XX	7 qt	88184	7 qt
741101XX	11 qt	88204	11 qt



RICE COOKERS/WARMERS

- High-volume rice cooking for commercial kitchens
- Maintains ideal serving temperatures with automatic keep-warm mode
- Stainless steel construction with non-stick inner pot for easy cleanup
- User-friendly controls simplify operation
- Includes rice paddle and measuring cup for portioning and serving
- 1-year warranty

37540	40 Cups Cooked Rice
37560R	60 Cups Cooked Rice, Heated Lid

SOUS VIDE IMMERSION CIRCULATOR

- Delivers precise temperature control for consistent sous vide cooking
- Maintains temperatures from 41°F to 203°F with ±0.1°F accuracy
- Features a 1800W heating element for rapid heating in baths up to 21 gallons
- Circulates 2.6 gallons per minute for uniform temperature and edge-to-edge cooking
- Offers intuitive control via a 5" LCD touchscreen and a Wi-Fi enabled mobile app
- Constructed with a stainless steel frame and IPX7 water resistance for professional kitchens
- 1-year parts & labor warranty

GSV18 5 1/2"w x 7"d x 12 1/2"h



37560R



ROUND COUNTERTOP COOKER/WARMERS

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



Base Unit Only

RCW-7 7 qt, 1000W
RCW-11 11 qt, 1200W

Soup Package w/Inset, Cover & Ladle

RCW-7SP 7 qt, 1000W
RCW-11SP 11 qt, 1200W

RCW-7



RCW-11



APW
wyott



X-PERT™ SERIES CLASSIC COUNTERTOP WARMER

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



W-3Vi 120V 120V



BUILT-IN MODULAR WARMERS

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

Thermostatically Controlled, w/Drain
MOD100TD 13¾"w, 1 Well
Thermostatically Controlled, w/Drain
Connected to Manifold

MOD200TDM 29½"w, 2 Wells
MOD300TDM 43½"w, 3 Wells
MOD400TDM 57½"w, 4 Wells
MOD500TDM 71½"w, 5 Wells



ESVI -1

ESVC-28



SPECTRUM™ SOUS VIDE CIRCULATORS

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

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

winco



COUNTERTOP EQUIPMENT

nemco FOOD EQUIPMENT

GLOBAL solutions

COOKER/WARMER

- Holds (1) full size 12" x 20" food pan
- Stainless steel construction withstands heavy commercial use
- Single dial control for precise temperature management
- Energy efficient design helps lower operating costs
- Lightweight and portable for catering or food trucks
- 120V, 1500W



GS1665 13" w x 21" d x 10" h

SOUS-VIDE COOKER

- Precisely cooks in tanks up to 14 gal
- Intuitive touchscreen simplifies temperature and time control
- Stainless steel body withstands heavy commercial use
- Bluetooth connectivity allows for HACCP data tracking
- 41° to 203°F temperature range



1180123 4 9/16" w x 5 1/2" d x 14 1/8" h



BELGIAN WAFFLE MAKERS

- Deliver consistent, evenly browned waffles
- Triple-coated nonstick plates release waffles effortlessly and simplify cleaning
- Rotating design ensures uniform cooking
- Ready-to-bake indicators and audible alerts
- Heavy-duty die-cast housing
- Embedded heating elements for precise temperature control



WW180X Single
WW200 Stacked Double



SPECIALITY WAFFLE MAKERS

- Heavy-duty die-cast housing
- Triple-coated nonstick plates
- Rotary feature for even browning and baking
- Precision temperature control with audible alerts



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

HEAVY-DUTY CAST-IRON BELGIAN WAFFLE MAKER

- Heavy-duty cast-iron plates provide superior heat retention
- Rotary design evenly distributes batter for consistent browning and texture
- Permanent non-stick coating allows for quick waffle release
- Programmable controls and an audible alert prevent overcooking
- 120V



WWHD500 Up to 30 Waffles/hr



Pro Pick

XPRESS™ MULTIPURPOSE COOKTOP

- Dual-sided cooking cooks crêpes, tortillas and more
- 13 1/2" dia aluminum cooking plates with QuanTanium® non-stick coating
- Digital controls and audible timers
- 125°–425°F temperature range
- Compact footprint maximizes kitchen space

WARING

WSC300 18" w x 21" d





TOSTATO SUPREMO® GRILLS

- Cast-iron flat plates for even heating
- Brushed stainless steel body with removable drip tray
- Hinged, auto-balancing top plate adjusts to food up to 3" thick
- Adjustable thermostat up to 570°F
- Heat-resistant handles for safe operation
- Programmable timers

		Cook Surface	Voltage	
WFG275TX	Flat Plates	14" w x 14" d	120V	
WFG300TX	Dual Flat Plates	17" w x 9 1/4" d	240V	

DUAL SURFACE PANINI GRILLS

- Heavy-duty cast-iron plates — top plate is grooved, bottom plate is smooth
- Brushed stainless steel body and removable drip tray
- Hinged, auto-balancing top plate accommodates foods up to 3" thick
- Adjustable thermostat up to 570°F
- Power and ready indicator lights
- Programmable timers
- 240V



		Cook Surface	
WDG250TX	Dual, Ribbed Top/ Flat Bottom	14 1/2" w x 11" d	
WDG300TX	Dual, Half Grooved/ Half Flat	17" w x 9 1/4" d	



Pro Pick

PANINI SUPREMO® GRILLS

- Compact design saves counter space
- Grooved cast-iron plates make (4) paninis at once
- Heats up to 570°F
- Hinged top plate auto-balances
- Grills foods up to 3" thick
- Brushed stainless steel body
- Programmable timers



		Cook Surface	Voltage
WPG200TX	Ribbed Plates	7 3/4" w x 12 1/2" d	120V
WPG250TX	Ribbed Plates	14 1/2" w x 11" d	120V
WPG300TX*	Dual Ribbed Plates	17" w x 9 1/4" d	240V

KRAMPOUZ® CREPE MAKERS

- Heavy-duty cast iron cooking surface provides uniform heat distribution
 - Thermostatic controls allow for precise temperature adjustments
 - Durable stainless steel construction for commercial kitchen environments
 - 251° to 1061°F temperature range
- Electric**
- Coiled heating elements maintain constant temperature for consistent results
- Gas**
- Integrated thermocouple safety device automatically cuts gas supply

Electric	Dimensions	Power	Griddle(s) Size
CEBIR4	20" w x 5" h	120V	16" dia
CECIJ4	36 3/8" w x 7 3/8" h	240V	(2) 15 1/10" dia
Gas			
CGBIP4	15 3/4" w x 7 3/4" h	24,000 BTU	16" dia
CGCIM4	33 3/10" w x 7 3/8" h	48,000 BTU	(2) 15 3/4" dia



COUNTERTOP EQUIPMENT



PGT14

PRO-MAX® PANINI GRILLS

- Analog temperature controls with grooved or smooth plates
- Heavy-duty aluminum platens
- Heavy-duty commercial hinge system and handle
- The bottom platen has a patented splash guard
- Ergonomically designed control panel provides easy access and visibility to controls and grease drawer
- 120V
- Made in USA



Grooved

PGT7 6½" x 13½" Cook Surface
PGT14 13½" x 13½" Cook Surface

Smooth

PST7 6½" x 13½" Cook Surface
PST14 13½" x 13½" Cook Surface



GX10IG

GRILL EXPRESS™ TWO-SIDED GRILLS

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



Grooved

GX10IG 10" x 10" Cook Surface
GX14IG 14" x 10" Cook Surface

Flat

GX10IS 10" x 10" Cook Surface
GX14IS 14" x 10" Cook Surface



PANINI SANDWICH GRILLS

- Cast iron plates deliver superior heat retention
- Adjustable thermostat reaches up to 570°F
- Compact countertop design maximizes output in limited kitchen space
- Stainless steel body
- 17" w x 14½" d x 8" h
- 120V



GS1621 Grooved Plates
GS1620 Flat Plates



PPRESS2R

PANINI PRESSES

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

Flat Plates

PPRESS1F Single, 9½" x 10" Cooking Surface
PPRESS1.5F Single, 14" x 10" Cooking Surface
PPRESS2F Double, 19½" x 10"



Ribbed Plates

PPRESS1R Single, 9½" x 10" Cooking Surface
PPRESS1.5R Single, 14" x 10" Cooking Surface
PPRESS2R Double, 19½" x 10" Cooking Surface

Flat Top/Ribbed Bottom Plates

PPRESS1RF 9½" x 10" Cooking Surface
PPRESS1.5RF 14" x 10" Cooking Surface
PPRESS2RF 19½" x 10" Cooking Surface

Pro Pick

MEDIUM DUTY POP-UP TOASTER

- Four extra-wide slots fit bagels and thick-cut breads
- Independent controls adjust browning levels for each pair of slots
- Removable crumb trays simplify cleanup
- 1800W output ensures fast toasting times

WARING



WCT708 225 Slices/hr



HEAVY-DUTY COMMERCIAL TOASTER

- Four extra-wide 1½" slots toast various breads, waffles and Texas toast
- High-volume toasting for busy breakfast service
- Electronic browning controls deliver consistent results
- Brushed stainless steel housing

WCT800 300 Slices/hr



CONVEYOR TOASTER

- Stainless steel construction
- Lightweight and portable design
- Cool-touch side panels & thermo insulated carrying handles
- Toasts bread and bagels up to 2" thick
- 5-minute heat-up time

CYS1000 450 Slices/hr



A TOAST TO THE RIGHT TOASTER

Match your toaster to your peak volume. If you're pushing out toast during tight service windows, a conveyor toaster keeps lines moving. For lighter, à la carte service, a pop-up toaster delivers efficiency without overcommitting energy or space.

BUN GRILL TOASTER

- Stainless steel construction with nickel-plated steel griddle plate
- Patented "self-leveling" conveyor automatically adjusts to various sizes of buns, bagels, and Texas toast
- Adjustable speed for your desired toasted bun surface and internal bun temperatures

- Butter roller and pan consistently covers buns with the perfect amount of butter
- Fast heat-up allows your operation to react to surges in volume
- 1-year limited parts and labor warranty
- 120V



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

APW
wyott



RADIANT CONVEYOR TOASTER

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

XTRM-2 800 Slices/hr



AT EXPRESS CONVEYOR TOASTER

- All stainless steel construction with a "cool-touch" insulated top
- Extended super feeder and warming area to allow for high volume production
- Unique warming area keeps toast at the perfect temperature until you are ready to serve
- Small footprint fits into tight counter space
- Self-dispensing bread drawer slides forward for removal of product
- 14¾" w x 17⅞" d x 13¼" h
- 120V

AT EXPRESS 300 Slices/hr



COUNTERTOP EQUIPMENT



6800A

TOASTERPRO CONVEYOR TOASTERS

- Heavy-duty stainless steel construction
- Consistent high-volume throughput
- Adjustable heat settings for toasting a variety of breads and bakery products
- Cool-touch exterior for safe operation
- Removable crumb tray
- 14½" w x 19¼" d x 16½" h
- 300 slices per hour
- 120V



- 6800A Stainless Steel
- 6800A-B Powder Coated, Black



SPECTRUM™ ELECTRIC CONVEYOR TOASTER

- Heavy duty all stainless steel "Cool-Touch" exterior
- Large 2½" high feeder opening with a 10¾" (2-slice) wide conveyor that accepts over-sized bagels and Texas Toast
- Extra-wide, curved, front-return chute prevents larger foods items from getting caught up
- Variable conveyor-speed dial control for optimal doneness
- Choose between independent or dual-heating elements for added flexibility
- Hold mode saves up to 75% energy during slow periods when unit is not in use and allows quick recovery to temperature
- 14½" w x 16¼" d x 16¾" h
- 1-year parts and labor warranty



- ECT-300 300 Slices/hr



Electronic controls with large LED display

HOLMAN® ULTRA-MAX® COUNTERTOP CONVEYOR OVENS

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

Electric

- 6000 watt metal sheathed element
- 18" conveyor belt, 24" baking chamber and 4" product opening
- 30¾" d x 20" h
- 208/204V, 6400W

Gas

- 40,000 BTU stainless steel burner
- 18" x 54" stainless steel conveyor belt and 28" baking chamber
- Extra large 3½" opening
- 39¾" d x 23¾" h

Electric

- UM-1833A 37½" w, Stainless Steel Belt
- UM-1850A 50" w, Stainless Steel Belt
- UM-1850AT 50" w, Silicone Belt

Gas

- UM-1854 60¾" w, Stainless Steel Belt



HOLMAN® CONVEYOR TOASTER

- Stainless steel construction
- Compact and versatile, requires minimal counter space and delivers perfect toast, bagels, buns, English muffins, frozen waffles and more
- 1½" clearance
- High performance quartz infrared heaters
- 10" wide belt (2 slices)
- 13¼" w x 18¾" d x 15¾" h
- 120V



QCS-350
350 Slices/hr

Pro Pick

PIZZA OVEN

- Countertop design
- Bakes a 14" pizza in about 15 minutes
- Adjustable thermostat ranges from 280° to 600°F
- Removable pizza deck
- Grill brush included

WPO100 Single Deck



Looking for
Pizza Cutters?
Turn to page 127



P44S

HEARTHBAKE SERIES PIZZA/PRETZEL OVENS

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



Single Bake	Chamber Size	Deck(s) Size	Watts	Temp Range
P18S	22¼" w x 17½" h	(2) 17" w x 17½" d x 3¼" h	1800W at 120V or 2850W at 208-240V	284° to 680°F
P22S	26" w x 17" h	(2) 20¾" w x 20¾" d x 3¼" h	3600W at 208V or 208-240V	284° to 680°F
Double Bake	Chamber Size	Deck(s) Size	Watts	Temp Range
P44S	26" w x 28½" h	(4) 20¾" w x 20¾" d x 3¼" h	7200W at 208V or 220-240V	284° to 680°F



NCOT5

COUNTERTOP CONVECTION OVENS

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

Manual Controls, 29½" w x 27½" d x 26½" h
NCO3 3-Pan Capacity
NCO5 5-Pan Capacity

Digital Controls, 29¼" w x 27¼" d x 26¼" h
NCOT5 5-Pan Capacity



**BIG FLAVOR,
SMALL FOOTPRINT**

Countertop pizza ovens deliver fast, consistent results without taking up valuable kitchen floor space and very little countertop space. Perfect for fresh, made-to-order pies, flatbreads and reheats. Look for adjustable temperature controls and quick recover times to keep orders flowing.



MULTIPURPOSE ELECTRIC OVEN

- 13" w x 13" d deck ideal for 12" pizzas
- Digital controls simplify operation for any staff
- One-touch setting ensures quick, consistent results
- Flip-up handle design allows for compact storage
- Removable tray expedites end-of-day cleaning
- 120V
- 150° to 500°F temperature range

GS1005 13" w x 13" d x 3" h



PIZZA OVENS VS CONVECTION OVENS

Choosing the right countertop pizza or convection oven depends on a few considerations.

The first thing to consider is your primary purpose. What do you want the countertop oven to do? If Pizza is your focus and you want crispy, hot pizzas in just a few minutes, choose a countertop pizza oven. If you need more versatility to bake, roast and occasionally cook pizza, a convection oven will be your best choice. Key factors such as max temperatures, electric or gas models and volume will help you select the best model.



VOLLRATH

COUNTERTOP PIZZA/BAKE OVEN

- (2) hearth-stone decks create crisp, evenly-baked crusts
- 150° to 750°F range offers exceptional baking versatility
- Stainless steel body withstands heavy commercial use
- 208/240V
- 23¹/₈"w insert width

PBO4-208240 28¹/₈"d x 21¹/₁₆"h



COUNTERTOP CONVECTION OVENS

- Consistent airflow and even heating deliver perfectly cooked results every time
- Durable stainless steel exterior offers easy cleaning and long-lasting performance
- Compact footprint maximizes valuable kitchen space
- Wide temperature range (150° to 550°F) provides versatility for various cooking needs
- Tight-sealing door gaskets improve heat retention and energy efficiency



Half Size	Size	Voltage
CO4-120HS	23 ¹ / ₈ "w x 25 ¹ / ₈ "d x 18 ⁷ / ₁₆ "h	120V
CO4-208240HS	23 ¹ / ₈ "w x 25 ¹ / ₈ "d x 23 ¹ / ₄ "h	208-240V
Full Size		
CO4-208240FS	32 ⁷ / ₈ "w x 33 ¹ / ₂ "d x 26 ⁷ / ₁₆ "h	208-240V



SHPS-36

GAS HOT PLATES

- Powerful 25,000 BTU octagonal burners
- Heavy-duty cast iron top grates
- Stainless steel front and sides
- Full-length, seamless drip pan
- Ships configured for natural gas and includes an LP conversion kit

SHPS-36 36" wide, 6 Burners



GAS GRIDDLES

- High-output 30,000 BTU burners
- Stainless steel front, sides, and adjustable legs
- Welded backsplash and removable drip tray
- Equipped for natural gas with an included LP conversion kit

Manual		Thermostatic	
SMGS-12	13¼" wide, 1 Burner	STGS-12	13¼" wide, 1 Burner
SMGS-24	24" wide, 2 Burners	STGS-24	24" wide, 2 Burners
SMGS-36	36" wide, 3 Burners	STGS-36	36" wide, 3 Burners
SMGS-48	48" wide, 4 Burners	STGS-48	48" wide, 4 Burners
SMGS-60	60" wide, 5 Burners	STGS-60	60" wide, 5 Burners

ULTRA-MAX® SNAP-ACTION THERMOSTAT GAS GRIDDLES

- Heavy-duty all-welded body with stainless steel front, side panels and bull nose
- Ultra-smooth 1" thick steel plate - 24" deep
- Stainless steel 4½" tapered splash guard
- 3½"w front access grease trough with 6 qt grease drawer capacity
- Includes a 30,000 BTU aluminized burner every 12" of width controlled by snap action control valve with standing pilot light
- Snap action thermostat control, 150° to 550°F
- 4" adjustable legs
- 34½"d x 18"h
- 2-year parts & labor warranty



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

STAR-MAX® THERMOSTATIC GAS GRIDDLES

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



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

ULTRA-MAX® ELECTRIC GRIDDLES

- Heavy-duty all-weld body construction with stainless steel front, side panels, bull nose and splash guard
- Highly polished 1" thick steel plate for superior heat distribution, fast recovery and energy efficient operation
- Spatula wide 3½" front grease trough and grease chute for easier cleaning
- Large 6 quart stainless steel grease drawer
- Extra-heavy-duty 4" adjustable legs
- 33¼"d x 18"h
- 208 or 240V
- 2-year parts & labor warranty



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

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

COUNTERTOP EQUIPMENT

GRIDDLE STANDS

- Holds a single griddle
- 5" casters

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



GGF1201B3650
Shown on stand
AT2-A-3031-1



ACCUSTEAM® GAS/STEAM-HEATED GRIDDLES

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



	Dimensions	Cooking Area	BTU
GGF1201B2450-T1	24¼"w x 32¾"d	574 sq in	42,300
GGF1201B3650-T1	36¼"w x 32¾"d	862 sq in	70,000
GGF1201B4850-T1	48¼"w x 32¾"d	1150 sq in	85,000
GGF1201A2450-T1	24¼"w x 38¾"d	717 sq in	42,300
GGF1201A3650-T1	36¼"w x 38¾"d	1077 sq in	70,000
GGF1201A4850-T1	48¼"w x 38¾"d	1437 sq in	85,000

ACCUSTEAM® ELECTRIC/STEAM-HEATED GRIDDLES

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

	Dimensions	Cooking Area
EGF***B2450-T1	24¼"w x 28¾"d	574 sq in
EGF***B3650-T1	36¼"w x 28¾"d	862 sq in
EGF***B4850-T1	48¼"w x 28¾"d	1150 sq in
EGF***A2450-T1	24¼"w x 34¾"d	717 sq in
EGF***A3650-T1	36¼"w x 34¾"d	1077 sq in
EGF***A4850-T1	48¼"w x 34¾"d	1437 sq in

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



MANUAL-CONTROLLED GAS GRIDDLE

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

IMGA-2428
24" wide



THERMOSTATICALLY CONTROLLED GAS GRIDDLE

- (3) 30,000 BTU burners
- 4" wide grease trough and 1 gallon grease can
- 1" highly polished steel griddle plate
- Includes 4" adjustable legs
- 1-year parts & labor warranty

ITG-36
36" wide



IMPERIAL



BDCTG-36T



BLACK DIAMOND THERMOSTATIC GAS GRIDDLES

- Stainless steel front, sides and splash guards
- Griddle plate is made up of 1" thick polished steel
- Adjustable thermostat from 200° to 450°F
- 3/4" rear NPT gas inlet
- 30,000 BTU burner every 12" of width

BDCTG-24T 24"w, 2 Burners
BDCTG-36T 36"w, 3 Burners

BDCTG-48T 48"w, 4 Burners
BDCTG-60T 60"w, 5 Burners



BLACK DIAMOND

MEDIUM-DUTY GAS GRIDDLES

- Stainless steel, with fully-welded construction
- 28,000 BTU custom stainless steel U-shaped burners
- 12" wide heating zone per control
- Includes regulator and gas valve
- Polished 3/4" thick steel griddle plate
- Zero clearance on sides to non-combustible surfaces
- Heavy-duty adjustable legs
- Natural-gas-ready, propane conversion kit included
- Metal knobs are guaranteed for life
- 3/4" NPT gas inlet



VOLLRATH



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

UNIVERSAL GRIDDLE RAIL

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

280-2203 36"w x 2 5/8"h



AllPOINTS
FOODSERVICE PARTS ADVANTAGE



COUNTERTOP EQUIPMENT



HDG-36

HEAVY-DUTY COUNTERLINE GAS GRIDDLES

- 1" thick smooth polished plate
- Stainless steel front and sides
- "Insta-on" thermostatic controls (150° to 400°F)
- 30,000 BTU every 12"
- Hidden grease drawers
- Exclusive NO COLD Zone
- Embedded load sensing thermostat
- All units 33¾" d x 20" h typically
- Spark ignition standard
- 24/7 warranty

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



HDG-3630G

HEAVY-DUTY GAS COUNTERTOP GRIDDLES

- 300 series stainless steel housing with removable front panel to provide easy access to components
- Griddle surface is a ¾" thick steel plate for even heat distribution
- Removable, large capacity stainless steel drip drawer provides easy clean-up
- Each burner has an adjustable air shutter to control primary air and provide optimum combustion
- Each burner has ON/OFF control valves that provide infinite heat adjustment
- Heavy-duty 4" steel legs
- 30,000 BTU burner every 12" of width
- 33¾" d x 17" h
- 1-year parts & labor warranty



Thermostatic	
HDTG-2430G	24¾" w, 2 Burners
HDTG-3630G	36¾" w, 3 Burners
HDTG-4830G	48¾" w, 4 Burners
HDTG-6030G	60¾" w, 6 Burners

Manual	
HDG-2430G	24¾" w, 2 Burners
HDG-3630G	36¾" w, 3 Burners
HDG-4830G	48¾" w, 4 Burners
HDG-6030G	60¾" w, 6 Burners



GCLG310

LIQUI-GRILL® GRIDDLE CLEANING STARTER KIT & REFILLS

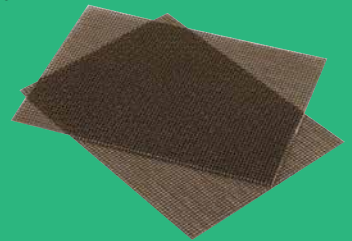
- A fast, easy way to clean your griddle
- Kit contains: (10) 3 oz packets of Griddle Cleaning Liquid, (10) Griddle Pads, (1) Griddle Pad Holder with Handle and (1) Griddle Squeegee with Handle

GCLG310	Starter Kit
GCLG40	Griddle Cleaning Liquid Refills, 3 oz Packets, Pk 40
GP46/20	Griddle Pad Refills, 4" x 5½", Pk 20



GRIDDLE SCREENS

- For light griddle cleaning or after using the GrilBrik® Griddle Cleaner
- 20 screens per pack
- 200 screens per case



GS10/20 4" x 5½"

GRILBRIK® GRIDDLE CLEANER

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



GB12PC 8" x 4" x 3½"

GAS CHARBROILERS

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

Medium-Duty

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

Heavy-Duty

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



Medium-Duty

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

Heavy-Duty

CBGHD-18	18"w, 3 Burners
CBGHD-24	24"w, 4 Burners
CBGHD-36	36"w, 6 Burners
CBGHD-48	48"w, 8 Burners
CBGHD-60	60"w, 10 Burners

VOLLRATH



INSULATED GAS COUNTERTOP GRIDDLES

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



Manual Controls

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

Thermostatic Controls

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

FIRE UP FLAVOR FAST

Charbroilers deliver signature grill marks and smoky flavor with high-heat performance. Ideal for steaks, burgers and more. Choose the right BTU output and grate style to match your menu and volume for consistent results your guests will appreciate.

SPECTRUM™ GAS COUNTERTOP EQUIPMENT

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

	Width	Burners	BTU
Charbroilers - 34⁷/₁₆"d x 15¹/₂"h			
NGCB-12R	12"	1	35,000
NGCB-24R	24"	2	70,000
NGCB-36R	36"	3	105,000
NGCB-48R	48"	4	140,000
Griddles - 34⁷/₁₆"d x 15¹/₂"h			
NGGD-12M	12"	1	30,000
NGGD-24M	24"	2	60,000
NGGD-36M	36"	3	90,000
NGGD-48M	48"	4	120,000
Hot Plates - 34¹/₈"d x 15" h			
NGHP-2	12"	2	50,000
NGHP-4	24"	4	100,000
NGHP-6	36"	6	150,000



NGCB-24R



NGHP-2



NGGD-24M

COUNTERTOP EQUIPMENT

COUNTERTOP GAS CHARBROILERS

- Stainless steel front including top rail
- Stainless steel radiant
- 30,000 BTU burner every 12" of width
- Aluminized steel drip pan
- Reversible double branding grates
- Narrow grates have drain channels
- Full crumb tray for easy cleaning
- 4" steel legs
- 26⁷/₃₂" l x 15¹⁵/₃₂" h
- 1-year parts & labor warranty

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



TMRC48

STAR-MAX® ELECTRIC CHARBROILERS

- 2³/₄" high stainless steel tapered splash guard, double wall aluminized steel side panels, S/S bull nose front and front control panel w/black polycarbonate faceplate
- Infinite control every 12"
- Heavy-duty removable cast iron grates
- Removable water pan
- Swing-up heating element assembly can be locked in a vertical position
- Heavy-duty 4" adjustable legs
- 25⁵/₈" d x 14¹/₄" h
- 2-year parts & labor warranty

5124CF 24" wide
 5136CF 36" wide



STAR-MAX® GAS CHARBROILERS

- 40,000 BTU H-style cast iron burners every 12" of width
- Heavy-duty, reversible cast iron grates can be individually positioned (flat or slanted)
- Stainless steel, 2³/₄" high tapered splash guard
- Shipped natural gas with LP conversion kit
- 29" d x 15¹/₂" h
- 2-years parts & labor warranty

Lava Rock Gas Charbroilers

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

6015CBF 15" wide
 6024CBF 24" wide
 6036CBF 36" wide
 6048CBF 48" wide

Radiant Gas Charbroilers

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

6115RCBF 15" wide
 6124RCBF 24" wide
 6136RCBF 36" wide
 6148RCBF 48" wide



ULTRA-MAX® GAS CHARBROILERS

- Corrosion resistant stainless steel body
- 20,000 BTU cast iron burner every 6" of width with separate control knob for each section for maximum heat and flexibility
- High-capacity cast iron grates for maximum efficiency
- 5" tapered splash guard and large capacity water pan for easy cleanup
- Cool-to-the-touch stainless steel bullnose protects knobs and keeps work area comfortable
- Heavy-duty metal knobs are designed to last
- 35³/₁₆" d x 18" h
- 2-year parts & labor warranty

8124RCBB 24" wide
 8136RCBB 36" wide
 8148RCBB 48" wide

8160RCBB 60" wide
 8172RCBB 72" wide





BDECTC-36/NG

BLACK DIAMOND GAS CHARBROILERS

- Fully welded stainless steel front bullnose and backsplash
- 30,000 BTU burner every 12" of width
- Cast iron grill grates are reversible and adjustable
- 3/4" rear NPT gas inlet
- 26"d x 15 3/4"h

BDECTC-24/NG	24"w, 2 Burners
BDECTC-36/NG	36"w, 3 Burners
BDECTC-48/NG	48"w, 4 Burners



HDC-36

HEAVY-DUTY COUNTERLINE GAS CHARBROILERS

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

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



IRB-36

GAS RADIANT CHARBROILERS

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



IRB-24	24"w, 4 Burners
IRB-36	36"w, 6 Burners

Removable cast iron radiants to prevent clogged burners



HDCB2430G

RADIANT GAS COUNTERTOP HEAVY-DUTY CHARBROILERS

- Durable heavy-duty cast iron grates are reversible for flat or sloped use
- Stainless steel housing with removable front panel
- Removable front panel provides easy access
- Removable drip pan and burners for easy cleanup
- Natural gas (unit can be converted to LP)
- 20,000 BTU burner every 6" of width
- 30 1/4"d x 18 1/2"h



HDCB1230G	14"w, 2 Burners
HDCB2430G	24"w, 4 Burners
HDCB3630G	36"w, 6 Burners
HDCB4830G	48"w, 8 Burners



COUNTERTOP EQUIPMENT

Pro Pick

GAS HOT PLATES

- High-output 30,000 BTU open burners
- Heavy-duty cast iron top grates
- Stainless steel front and sides
- Full-length, seamless drip pan
- Ships configured for natural gas and includes an LP conversion kit

SHPS-12	12" wide, 2 Burners
SHPS-24	24" wide, 4 Burners
SHPS-36	36" wide, 6 Burners



Looking for Cookware?
Turn to page 156

GAS HOT PLATES

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

IHPA-4-24	24"w, 4 Burners
IHPA-6-36	36"w, 6 Burners



IMPERIAL



COMPACT POWER, BIG PERFORMANCE

Commercial hot plates deliver reliable, high-heat cooking in a small footprint. These units are perfect for sauteing, boiling and finishing dishes on demand. Be sure to choose the right number of burners and heat output to match your menu needs and keep service moving smoothly.

eurodib

INDUCTION & STOCK POT COOKTOPS

- Constructed of stainless steel and Schott glass
- 1-year parts and labor warranty
- 240V



Induction	Dimensions	Wattage
CCI2351PH	14"w x 25 $\frac{3}{4}$ "d x 35 $\frac{9}{16}$ "h	(2) 3,500W
FCI2350S1PH	14"w x 25 $\frac{3}{4}$ "d x 35 $\frac{9}{16}$ "h	(2) 3,500W
Stock Pot		
SPCI151PH	22 $\frac{7}{16}$ "w x 24 $\frac{9}{16}$ "d x 25 $\frac{3}{8}$ "h	5,000W

SOUTHBEND Since 1898



HEAVY-DUTY COUNTERLINE GAS HOT PLATES

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

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



nemco® FOOD EQUIPMENT

THERMALPRO FRIED FOOD HOLDER

- Stainless steel build resists corrosion and wear
- ThermalBreeze™ technology keeps fried food crispy
- Dual safety system
- Removable pan divider offers serving flexibility
- 120V

6075 22³/₈"w x 16¹/₂"d x 7¹/₈"h



ELECTRIC COUNTERTOP FRYERS

- Stainless steel construction
- 70° to 375°F thermostat
- Removable control box and element
- 2 nickel-plated fry baskets with insulated handles
- Swing up element and lift-out fry pot
- 3¹/₂" stainless steel adjustable feet
- Manual reset



		Capacity	Dimensions	Voltage
PF10E	Single Tank	10 lb Oil	11 ⁵ / ₁₆ "w x 17 ¹ / ₂ "d x 14 ⁵ / ₁₆ "h	120
PF16E	Single Tank	16 lb Oil	11 ¹ / ₁₆ "w x 17 ¹ / ₂ "d x 17" h	208/240
PF32E	Dual Tank	32 lb Oil	21 ³ / ₄ "w x 17 ⁵ / ₈ "d x 17 ¹ / ₂ "h	208/240

PORTABLE COUNTERTOP INDUCTION RANGE

- Portable 1800W induction power for catering and demo cooking
- Digital controls offer precise heat from 150°F to 450°F
- Glass cooktop and stainless steel body ensure lasting use
- Automatic pan detection
- 120V

GS1681 12¹/₆"w x 14" d x 2³/₄"h



STAR-MAX® ELECTRIC FRYERS

- Lift-out nickel plated kettle
- Stainless steel cabinets
- Adjustable high-limit safety thermostat
- Only 4¹/₂ minutes to preheat to 350°F
- 4" legs
- 208/240V
- 2-year warranty



	Description	Capacity	Dimensions
301HLF	Single Pot	15 lb Oil	18" x 20" x 17"
530TF	Twin Pot	30 lb Oil	24" x 24" x 16 ³ / ₄ "



GLOBAL solutions

ELECTRIC DEEP FRYER

- 16 lb oil capacity
- Compact footprint maximizes counter space
- Adjustable temperature control ensures consistent frying results
- Stainless steel construction
- Non-slip feet provide stability on busy countertops
- 120V

GS1611-120 10¹/₂"w x 15³/₄"d x 14¹/₂"h



COUNTERTOP EQUIPMENT



Heated Display Case



Attendant-Serve Refrigerated Display Case



Self-Serve Refrigerated Display Case

CUBED COUNTERTOP HEATED DELI DISPLAY CASES

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

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

VOLLRATH



CUBED COUNTERTOP REFRIGERATED DELI DISPLAY CASES

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

Attendant-Serve

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

Self-Serve

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



HEATED & HUMIDIFIED COUNTERTOP MERCHANDISER

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

winco



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



EHDG-7R shown with EHDG-7SG

SPECTRUM™ HOT DOG ROLLER GRILLS & SNEEZE GUARDS

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

Roller Grills

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



Tempered Glass Sneeze Guards

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



Winco
BENCH MARK USA

26 GALLON TORTILLA CHIP WARMER

- Insulated stainless steel construction
- Adjustable thermostat with 90° to 180°F temperature range
- Digital temperature indicator
- Convection heating fan
- Removable front access service door
- Top-load double hinged doors
- Adjustable 4" legs
- 755W heating element

51026 26 Gallon



GRILL-MAX® ROLLER GRILL WITH BUILT-IN BUN DRAWER

- Holds 50 hot dogs
- Exclusive roller bearing design and unique heating style
- Electric controls
- Angled stadium-style configuration for better presentation
- Built-in bun drawer for sanitary and space-saving storage
- Audible alarm when serving temperatures have been met
- Duratec roller coating
- 120V
- 1 year parts and labor warranty



50SCBDE 35¾"w x 20¾"d x 12½"h

NACHO CHIP WARMERS

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



CW1

	Capacity	Dimensions	Watts
CW1	20 gallons	28¾"w x 25½"d x 27¼"h	1040
CW2E	22 gallons	22¾"w x 23"d x 38¾"h	1530
CW4E	44 gallons	30¾"w x 27⅞"d x 45⅞"h	1530

COUNTERTOP EQUIPMENT



**Concentrate
flavor and
preserve
freshness**

Pro Pick

WARING

10-TRAY DEHYDRATOR

- Create flavorful dried foods for drinks, meals, and desserts
- Stainless steel housing
- Clear-view glass door for monitoring dehydrating process
- Ten 15" x 13½" stainless steel mesh trays provide 14 sq ft of drying space
- Digital LED display with capacitive touch controls with 5 memory stations and 99-hour timer
- Adjustable temperature range: 90° to 180°F

WDH10 10 Trays



11147

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



30087

SILVER SCREEN™ POPCORN MACHINES & BASES

- Stainless steel cabinet and food-zone
- Thermostatically controlled serving temperature
- Four-switch configuration allows for any operating situation
- Old maid drawer catches unpopped kernels
- Superior performance hard-coat anodized, high thermal popping kettle

Popcorn Machines

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

Bases

- 30087 Base for 11087
- 30147 Base for 11147



POPCORN MACHINES

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

Street Vendor™, 21"l x 18"d x 34"h

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

Premiere™, 18½"l x 14"d x 26½"h

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



11040



11048



PREMIUM SUPERMARKET QUALITY MANUAL SLICER

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



8713M 13" Blade, 1/2 hp



12" German hollow ground blade

MANUAL SLICERS

- Belt driven
- Carriage detaches for easy washing/sanitization

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



G SERIES MEDIUM-DUTY SLICERS

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

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



CHEFMATE® BY GLOBE COMPACT MANUAL SLICERS

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

- C Models**
- Hard chromed, special alloy hollow ground knife
- GC Model**
- Stainless steel knife, food chute and slicer table

Slices 1 Hour or Less/day

C9	9" Blade, 1/4 hp
C10	10" Blade, 1/4 hp
C12	12" Blade, 1/3 hp

Slices up to 6 Hours/day

GC512	12" Blade, 1/3 hp
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HEAVY-DUTY ELECTRIC SLICER

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

40952 12" Blade, 1/2 hp



FOOD PREP



BLACK DIAMOND

PLANETARY MIXERS

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



Powerful 3-speed motor

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

BDPM-10



LT7 PLANETARY MIXER

- 8 quart/7 liter capacity
- Stainless steel bowl with handle
- 11 speeds
- 30 minute timer with 30 second increments
- Removable polycarbonate safety guard
- Belt driven
- Includes dough hook, beater & whip attachments
- Electronic touch screen with light
- 115V



PM001.1

VOLLRATH

PLANETARY MIXER

- 20 qt stainless steel bowl
- 3-speed settings
- Safety guard and 30-minute timer
- Includes dough hook, whisk and flat beater attachments
- 110-120V
- #12 hub
- 7, 10, 30, 40 & 60 quart models also available
- 2-year parts & 1-year labor warranty, 5-year warranty on belt



40757



PLANETARY MIXERS

The perfect mix of performance, dependability and price!

- Gear-driven, high torque transmission
- Custom built motor
- Front mounted controls
- SP08 has 15-minute timer, 60-minute digital timer on 10 qt & larger mixers
- Heat-treated hardened steel alloy gears and shafts
- Includes stainless steel bowl, flat beater, wire whip and dough hook (SP60, SP80PL includes bowl truck; SP62P S/S bowl, dough hook & bowl truck)
- 2-year parts & labor warranty



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



PLANETARY MIXER

- Ideal for high-volume batch production
- Powerful motor handles dense doughs and batters
- 20-speed digital control
- Change speeds while running
- Stainless steel bowl, hook, beater and whip included
- 208-240V

BTF040
40 qt Capacity, 3 hp



SPIRAL MIXER

- Mixes pizza, bagels and artisan breads
- Two-speed motor provides superior dough oxygenation
- Unique high-center bowl
- Integrated bowl drain
- Powerful motor handles tough doughs
- 208-240V

AEF035SP
77 qt Capacity, 5.3 & 1 hp



MIXER ACCESSORIES

- Direct replacement attachments engineered for Hobart commercial mixers
- Durable cast aluminum and stainless steel construction
- Expands capabilities for a wide range of recipes and doughs
- Dedicated attachments for specific mixing tasks

Bowls	
26-3833	12 qt
32-1866	20 qt
32-1867	30 qt
Dough Hooks	
16-5525	For 12 qt Mixers
76-1241	For 20 qt Mixers
76-1242	For 30 qt Mixers
26-3848	For 80 qt Mixers

Wire Whips	
26-3847	For 12 qt Mixers
205-1030	For 20 qt Mixers
205-1031	For 30 qt Mixers
205-1032	For 60 qt Mixers
Flat Beaters	
26-3845	For 12 qt Mixers
76-1246	For 20 qt Mixers
76-1008	For 30 qt Mixers
76-1248	For 60 qt Mixers
26-3844	For 80 qt Mixers



M20A

PLANETARY MIXERS

- Gear-driven
- Includes stainless steel whip, hook and beater
- Safety switch on guard and bowl
- M60A includes bowl trolley for easy movement
- 1-year parts & labor warranty

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

* Not suitable for pizza, pita or bread dough

FOOD PREP

REVERSIBLE DOUGH SHEETERS

- Tables fold upright for storage and movement
- 0 to 1¹/₁₆" (48 mm) adjustable cylinder
- Hard chrome polished cylinders
- Interlock switches protect operator from injury
- 220V, ¾ hp, 2.6 Amp
- 1-year, on-site parts and labor warranty

Bench Top	
SFG500B-02	(2) 27 ³ / ₈ " long tables, 19 ³ / ₄ " Belt Width
SFG500B	(2) 27 ³ / ₈ " length tables, 19 ³ / ₄ " Belt Width
Floor Model	
SFG500T	(2) 27 ³ / ₈ " length tables, 19 ³ / ₄ " Belt Width
SFG500TM	(2) 27 ³ / ₈ " length tables, 19 ³ / ₄ " Belt Width
SFG600TM	(2) 63" length tables, 23 ³ / ₄ " Belt Width
SFG600TL	(2) 63" long, 23 ³ / ₄ " Belt Width
SFG600TMM	(2) 63" length tables, 23 ³ / ₄ " Belt Width



PLANETARY MIXERS

- Variable speed transmission with overload protection
- Includes a stainless steel bowl, ingredient chute, batter beater, wire whip, dough hook, and bowl scraper
- 2-year parts and labor warranty



Floor Mixers	Capacity	HP
SRMF20+	20 qt	½ hp
SRM30+	30 qt	1 hp
SRM40+	40 qt	½ hp
SRM60+	60 qt	1 hp
SRM80+	80 qt	3 hp
Pizza Dough Mixer w/ Double Hook		
SRM60+PM	60 qt	3 hp
Countertop Mixers		
SRM12+	12 qt	½ hp
SRM20+	20 qt	½ hp



DOUGH DIVIDER & ROUNDER

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



DR11 Makes (11) 11-23 oz Portions

COUNTERTOP DOUGH SHEETERS

- Sheet up to 600 pieces per hour
- Ideal for pizzas, flour tortillas, wraps, flat bread, naan, pita, pierogi, dough, wraps and more
- DL12SP & DL18SP include 1 horizontal roller
- DL18P includes 2 parallel rollers
- DL12DP & DL18DP include 2 diagonal rollers for circular products
- Heavy gauge, steel frame
- Stainless steel infeed and chute
- Sealed bearings
- 2-year parts & 1-year labor warranty



	Capacity	Dimensions
Up to 12" Diameter Sheets		
DL12SP	1 to 10 ¹ / ₂ oz	17 ¹ / ₂ "w x 10 ⁵ / ₈ "d x 12 ¹ / ₂ "h
DL12DP	1 to 10 ¹ / ₂ oz	17 ¹ / ₂ "w x 10 ⁵ / ₈ "d x 25 ¹ / ₄ "h

	Capacity	Dimensions
Up to 18" Diameter Sheets		
DL18SP	1 to 10 ¹ / ₂ oz	22 ¹ / ₂ "w x 10 ⁵ / ₈ "d x 13 ³ / ₈ "h
DL18DP	1 to 28 oz	20 ¹ / ₂ "w x 13"d x 31 ¹ / ₂ "h
DL18P	1 to 28 oz	22 ¹ / ₂ "w x 13"d x 32 ¹ / ₄ "h

LIQUID EGG SUBSTITUTIONS

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



Pro Pick

BIG STIK® EVOLUTION X IMMERSION BLENDERS

- High-performance motor powers through demanding, high-volume tasks
- Ergonomic dual-trigger grip and pivoting second handle
- Variable speed control
- LEDs light up on the control panel as blender speed increases
- Removable stainless steel shaft
- 1-year limited warranty



- WSBPPWX w/Whisk Attachment, 40 qt Capacity, 10" Whisk, 31"h
- WSB500X 40 qt Capacity, 12" Shaft, 27"
- WSB550X 60 qt Capacity, 14" Shaft, 29"h
- WSB600X 100 qt Capacity, 16" Shaft, 31"h
- WSB650X 140 qt Capacity, 18" Shaft, 33"h
- WSB700X 200 qt Capacity, 21" Shaft, 36"h



QUIK STIK® IMMERSION BLENDER

- Lightweight and ergonomic
- Fixed shaft
- 2-speed motor
- 301 stainless steel blade purees and whips quickly
- ½ hp motor



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

WSB35 12 qt Capacity, 7" Shaft

BIG RIG™ IMMERSION BLENDERS

- High-powered motor easily blends, chops, purees and emulsifies various ingredients
- Variable speed thumb dial with color-coded indicator light
- Ergonomic handle and shaft grip
- Detachable stainless steel blending shaft (attachments sold separately)
- Serviceable, high-visibility power cord
- 2-year ExpressCare Replacement warranty



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



JUNIOR STANDARD IMMERSION BLENDER

- Perfect for all soups, sauces, dressings and gravies
- Mixes up to 12 liter/3 gal of product
- 9" non-detachable stainless steel shaft
- Titanium coated blade for improved strength
- Option: variable speed
- 20" long
- 250 watts, 9000 RPM
- 115V

MX020.1



PMX98 SENIOR IMMERSION BLENDER

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

MX007.1



Perfect for soups, sauces and gravies

MINI SERIES MINIPRO IMMERSION BLENDER

- Mixes up to 1 gallon
- Light and efficient with a detachable foot
- Simple and easy maintenance
- Interchangeable attachments (sold separately)
- Variable speed
- 150V, 200 watts
- Accessories (included): 1 emulsifying cutter blade, 1 standard cutter blade, 1 batter blade, 1 dairy blade

MX070 SERIES
6 1/2" Detachable Shaft



Available in 7 different colors

MiniPro



MX91 MASTER IMMERSION BLENDER

- Mixes up to 60 liter/15 gal of cooked vegetables in under 3 minutes
- Titanium plated blade (non-detachable)
- Variable speed option
- 16" S/S shaft
- 9,000 RPM, 460 watts
- 7 1/2 lb, 28" long
- 115V

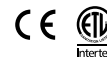
MX005.1



ES SERIES HEAVY-DUTY IMMERSION BLENDERS

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

Mix, blend, puree or emulsify



Classic

Pro Mixers	Model	Capacity	Shaft	Watts
MX041.1ES	SMX250ES	10 gal	12"	600
MX042.1ES	SMX350ES	20 gal	14"	600
MX043.1ES	SMX450ES	30 gal	16"	600
MX044.1ES	SMX550ES	40 gal	18"	600
MX002.1ES	SMX650ES	50 gal	21"	650
MX040.1ES	SMX750ES	60 gal	24"	750
MX001.1ES	SMX850ES	75 gal	27"	850



Pro Pick

ONE-GALLON FOOD BLENDERS

- Heavy-duty 3¾ hp motor
- Mix, puree and emulsify large loads that need long blending times
- Metal-on-metal stainless steel coupling system
- 1 gallon container
- Recommended for over 100 cycles per day
- Dishwasher safe one-piece jar pad
- 120V
- Limited 3-year motor warranty, 2-year parts and labor warranty

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



ELLIPSE™ BLENDING SYSTEM

- 3.5 hp motor blends large batches quickly
- 10-second smoothies & 15-second bowls
- Electronic keypad with LCD screen simplifies operation
- 4 programmable beverage settings
- Large 32 oz container easily handles soups, sauces and cocktails
- Top-down Dasher



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



IMMERSION BLENDERS

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



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



FOOD PROCESSORS

- High-volume food processing
- Compatible with various discs and blades
- 4-quart sealed batch bowl with removable seal processes soups, sauces and more
- Includes: sealed S-blade, adjustable slicing disc, reversible shredding disc and sealed whipping disc
- Powerful 2 peak hp motor
- Stainless steel components
- 5-year motor, 2-year parts & labor warranty



WFP16S

WFP16S Sealed Batch Bowl

Combination Batch Bowl/ Continuous-Feed Processors

WFP16SCD with Dicing Assembly
WFP16SC without Dicing Assembly



FOOD PROCESSORS

- Sealed, clear-view batch bowl
- Stainless steel blades and discs
- Includes: ½" slicing disc, ⅜" shredding disc, ⅝" grating disc and detachable disc stem
- Powerful motor for efficient processing of ingredients
- Limited 5-year motor and 2-year parts & labor warranty
- 120V



WFP11S

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





HBF600R

EXPEDITOR™ CULINARY BLENDERS

- High-performance motors deliver exceptional blending power
- Variable speed control with low, medium, high and pulse settings (excluding HBF900SR)
- Safety features include heavy-duty lid locks and lid interlock system
- Weighted die-cast aluminum base with nonskid feet for stability
- Lifetime warranty on all-metal drive coupling and stainless steel blades
- 3-year parts and labor warranty, 2-year ExpressCare Replacement warranty
- Lifetime warranty on motor drive and blades (HBF600R, HBF900SR, and HBF1100SR)

Model HBF600R:

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

Model HBF900SR:

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

Model HBF1100SR:

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

	Capacity	Control	HP
with Stainless Steel Container			
HBF900SR	1 gal	Rocker Switch	3½
HBF1100SR	1 gal	Touchpad	3½
with Copolyester Container			
HBF510	48 oz	Paddle Switch	2½
with Polycarbonate Container			
HBF600R	64 oz	Touchpad	3



IMMERSION BLENDERS

- Powerful motor provides high-speed, in-pot blending
- Ergonomic handle reduces operator fatigue
- Tool-free removable, stainless steel blending shaft

	Capacity	Shaft Length
3030740	10.6 qt	8.8"
3030799	63 qt	16.54"
3030841	127 qt	20.7"



NSF CE
3030841



SPINDLE DRINK MIXERS

- Powerful, independently balanced motors
- Two-way motor activation: automatic with cup insertion or manual pulse switch
- Heavy-duty, die-cast metal construction
- Includes (1) 32 oz stainless steel mixing cup per spindle
- 1-year parts & labor warranty

HMD200R	Single Spindle
HMD400R	Triple Spindle



HMD400R



JUICERPRO JUICERS

- Engineered for continuous, high-volume juicing
- Powerful motor extracts maximum yield from oranges
- Automatic pulp and peel ejection
- Durable stainless steel components
- Removable drip tray, pulp tray and peel bin for easy cleaning
- 115V

JP001.1 12 Oranges per Minute
 JP002.1 24 Oranges per Minute



BLENDPRO HIGH PERFORMANCE COMMERCIAL BLENDERS

- Combines 3 hp motor power with 10-speed digital controls
- Six-wing stainless steel blade assembly
- Impact-resistant 68 oz Tritan container
- Reaches speeds up to 38,000 rpm
- 115V

BL003.1 without Shield
 BL003.1SE with Shield



BLENDER W/SOUND ENCLOSURE

- Polycarbonate body
- Ideal for smoothies, sauces or cocktails
- Sound enclosure
- Brushless motor
- Pre-programmed recipes
- 120V



39703 2.5 qt Container

TRENTO
SANTOS



BIG SQUEEZE™ COMMERCIAL JUICE PRESS

- Highly efficient 3-pinion design is made to commercial standards, using maximum pressure with minimal force
- Constructed from durable cast iron, providing years of use with little maintenance
- 18/8 stainless steel cone, black coated cast iron
- Accommodates a 5 3/4" high glass

JP9730 7 1/4" w x 11" d x 15 1/4" h



Pro Pick

WARING

PULP JUICE EXTRACTOR

- Powerful 1 hp motor easily juices whole fruits and vegetables
- 3" dia feed chute
- 12 qt pulp container
- Rotating non-drip spout reduces mess and fits 48 oz jars
- Compact design

WJX80X 10 3/4" w x 18" d x 24 1/2" h



FOOD PREP



OTTO™, THE JUICE EXTRACTOR

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



HJE960R 25 $\frac{1}{10}$ "w x 12 $\frac{7}{10}$ "d x 20 $\frac{1}{10}$ "h

ELECTRIC CITRUS JUICER

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

HCJ967R 10 $\frac{1}{4}$ "w x 10"d x 18 $\frac{1}{2}$ "h



MANUAL CITRUS JUICER

- Heavy-duty gears
- Easy-grip handle
- 2,000 lb extraction pressure maximizes juice output
- Acid-resistant finish protects against citric acid
- Sure-Grip™ feet keep juicer stable during use
- Swing-out drip collector
- Removable strainer and funnel
- 1-year warranty

932 7"w x 9"d x 19 $\frac{1}{2}$ "h



COLD PRESS JUICER

- Cold press system extracts maximum nutrients and enzymes
- Variable speed motor
- Extra-wide feed chute
- Overload protection ensures motor longevity
- Compact footprint
- Aluminum body, stainless steel food zone
- 120V/650W



45923 9 $\frac{9}{10}$ "w x 16 $\frac{7}{10}$ "d x 25 $\frac{1}{10}$ "h



TRENTO

SANTOS



48679



39685

JUICE EXTRACTORS

- Engineered for continuous, high-volume juice extraction
- Silent motor
- Stainless steel and aluminum construction

48679 Fruit & Vegetable Extractor, 100 Liter, 800W
39685 Citrus Juice Extractor, 50 Liter, 350W



ELECTRIC JUICER

- Heavy-duty electric juicer for high-volume beverage service
- Ergonomic lever maximizes juice yield with less effort
- Stainless steel bowl, reamer and splash guard
- Compact footprint
- Anti-slip feet
- 110V



GS1750 8 $\frac{3}{8}$ "w x 11 $\frac{1}{4}$ "d x 16"h



JAPANESE MANDOLINES

- ABS plastic construction with stainless steel blades
- Made in Japan
- Wide non-slip base
- Comes with ergonomic hand guard

Small

- Cutting area: 2⁵/₁₆"w
- Adjustable thickness (straight blade) from 0.5 to 5mm
- Includes 3 julienne cutting blades (1, 2, and 4mm)

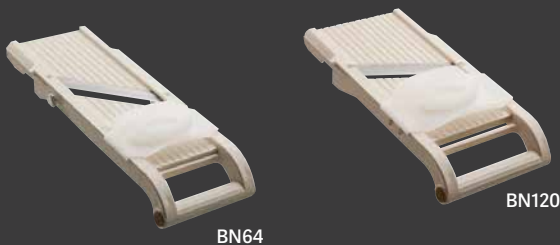
Large

- Cutting area: 3¹/₁₆"w
- Adjustable thickness (straight blade) from 0.5 to 8mm
- Includes 3 julienne cutting blades (1, 2, and 7mm)

Jumbo

- Cutting area: 4¹/₁₆"w
- Adjustable thickness (straight blade) from 0.5 to 9mm

- BN64 Small, 12¹/₂"l x 4⁵/₁₆"w
 BN95 Large, 14⁵/₁₆"l x 5¹/₁₆"w
 BN120 Jumbo, 12¹/₈"l x 5⁷/₈"w



MANDOLINES

- 18/10 stainless steel
- Made in France

15000 "The Chef"

- Adjustable thickness up to 1/2"
- Includes blade storage box containing 4 julienne knives of 2, 4, 7 & 10mm
- Also comes with a round polycarbonate hand guard

3839 "The Original"

- Includes 1 julienne knife, 1 flat blade and 1 stainless steel hand guard
- Adjustable cutting thickness up to 1/2"
- Table edge support for stability

- 15000 4¹/₂" x 1¹/₂" x 15¹/₂"
 3839 5" x 2" x 16"



15000



3839



LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN



SALAD SPINNERS

- Dries 500-1600 lb of salad per hour
- Stainless steel body and basket
- 21¹/₁₆"w x 29¹/₂"d footprint fits under standard counters
- Vibration control system



1000712 20 gal



ELECTRIC SALAD SPINNERS

- Removes excess water
- Engineered to increase yield and extend the shelf life of fresh produce
- Durable polymer construction
- 200W and 500 RPM
- 115V



- E008.1 EM25, 2.5 gal, 4 Heads of Lettuce
 E006.1.B.T EM98, 5 gal, 8 Heads of Lettuce, Sealed Cover, Includes Stabilizing Base & 1 Minute Timer



E008.1



E007

MANUAL SALAD SPINNERS

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

Dries up to 2 Heads of Lettuce

E007 SDMINISC, 1.25 gal/5 Liter Capacity, with Sealed Gears for Improved Sanitation

Dries up to 4 Heads of Lettuce

E001 SD99, 2.5 gal/10 liter Capacity

Dries up to 8 Heads of Lettuce

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

E002 SD92, 5 gal/20 liter Capacity

AC019 SSB-1, Salad Spinner Base; For SD92 & SD92SC Only

FOOD MILLS

- Robust commercial appliances with a fast output rate for preparing purees, stewed fruit, fish soup and more
- Use to strain out seeds and skins

Manual

S3	5 qt, 2.2 to 3.5 lb per Minute, Tin Plated
X3	5 qt, 2.2 to 3.5 lb per Minute, Stainless Steel
X5	8 qt, 11 lb per Minute, Stainless Steel
P10	14 qt, 22 lb per Minute, Tin Plated w/Stand Electric
EX5	8 qt, 11 lb per Minute, Stainless Steel w/Stand



EX5



LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN



S3



P10



DYNACUBE MANUAL DICER

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



DYNACUBE

CL SERIES

EASY-SLICER™ VEGETABLE SLICER

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



55200AN $\frac{1}{16}$ " to $\frac{1}{2}$ " Slice



Shown on optional base

nemco® | FOOD EQUIPMENT

EASY CHOPPER 3™

- Weighted, ergonomic handle
- Color-coded blade assemblies and push blocks make mismatching nearly impossible
- Push-block gaskets reduce cleaning the block
- The high, wide base can sprawl over a standard $\frac{1}{8}$ or $\frac{1}{6}$ size 6" deep food pan
- Commercial-grade aluminum construction and high-tension stainless steel blades
- $4\frac{1}{4}$ " square cutting area



57500-1	$\frac{1}{4}$ " Sq. Cut
57500-2	$\frac{3}{8}$ " Sq. Cut
57500-3	$\frac{1}{2}$ " Sq. Cut
57500-4	1" Sq. Cut
57500-5	$\frac{1}{4}$ " Slice
57500-6	$\frac{3}{8}$ " Slice
57500-7	$\frac{1}{2}$ " Slice



Color-coded blade assemblies & push blocks



57500-1

SPIRAL FRY™ POTATO CUTTERS

- Lets you turn potatoes into platefuls of thin spiral fries
- Simply load a potato and turn the easy-action screw drive - no peeling required
- Easily releases and retracts for fast reloading
- Mounts securely on any flat surface for left or right handed operation
- Removes easily for quick cleanup
- Handles up to a 70-count potato
- Fine Cut Garnish Cutter makes finely cut vegetable garnishes
- 5½" w x 22" d x 9" h



- | | |
|-------------|------------------------|
| 55050AN | Spiral Fry |
| 55050AN-G | Fine Cut Garnish |
| 55050AN-R | Ribbon Fry |
| 55050AN-WR | Wavy Cut Ribbon |
| 55050AN-CT | Chip Twister, Straight |
| 55050AN-WCT | Chip Twister, Wavy |



EASY ONION SLICER 2™

- Slices a wide variety of fruits and vegetables in a single downward stroke
- Pretensioned blade cartridge
- Accommodates produce up to 4" in diameter
- Delivers uniform cuts
- 10" w x 19" d x 30" h



- | | |
|---------|----------|
| 56750-1 | ⅜" Slice |
| 56750-2 | ¼" Slice |
| 56750-3 | ⅜" Slice |
| 56750-4 | ½" Slice |



nemco® FOOD EQUIPMENT

EASY CHEESER™ CHEESE CUTTERS

- Cubes a 5 lb block of cheese in 75 seconds
- Produces uniform cuts
- Rugged aluminum and stainless steel construction
- Effortlessly processes a variety of cheeses from soft mozzarella to firm cheddar
- 6¾" w x 12½" d x 4½" h



- | | |
|----------|---------------|
| 55300A | ¾" Slice |
| 55300A-1 | ⅜" Slice |
| 55300A-2 | ¼" & ⅜" Slice |

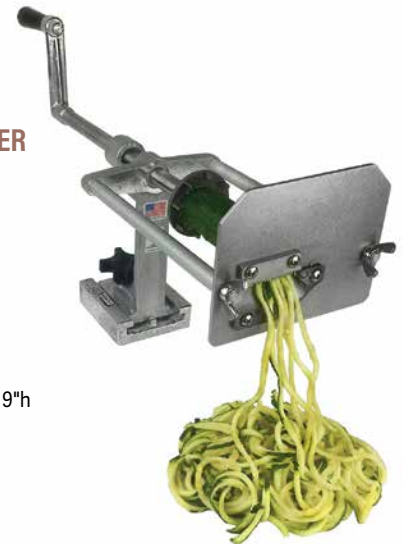


EASY VEGETABLE NOODLER

- Transforms vegetables into low-carb noodles
- Cast aluminum construction
- Manual crank operation
- Compact footprint



- | | |
|-----------|----------------------|
| 55050AN-P | 5½" w x 22" d x 9" h |
|-----------|----------------------|



VEGETABLE PREP COMBI MACHINE

- 2-in-1 compact vegetable slicer and food processor
- Processes 110 to 770 lb of vegetables per hour
- Compact footprint
- Powerful 1.5 hp motor
- Includes a 4.65 qt cutter bowl
- Includes (2) discs: 4mm slicing disc and 2mm shredding disc
- 800W

- | | |
|---------|------------------|
| 1050914 | 4.65 qt Capacity |
|---------|------------------|



VEGETABLE PROCESSOR & DISC SET

- Engineered for high-volume vegetable prep
- Corrosion-resistant stainless steel construction
- Ergonomic design with lateral product ejection
- Accommodates a wide range of discs for shredding, slicing, dicing and julienning



- | | |
|---------|--------------------------------------------------------|
| 1050702 | 15½" w x 16" d x 21½" h, 8" disc, 300-1000 lb per hour |
| 1010219 | Pack of 6 Discs |



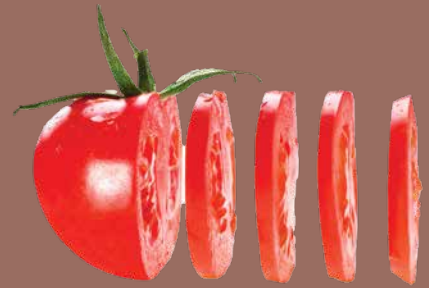
FOOD PREP

TOMATO SLICERS

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

SLT1 ¼" Cut

SLT2 ⅜" Cut



CRESTWARE

9" SLICER/SHREDDER/ GRATER HOUSING FOR #12 HUB

- Process large quantities of vegetables with your existing mixer or Globe power drive unit
- Slices and shreds fresh ingredients to reduce manual prep time
- Must order XPH plate holder to hold plates for new installations
- Attaches directly to any standard #12 power hub
- 1-year replacement warranty



XVG

XVG Housing & Slicing Plate

XVS Housing, XPH Plate Holder & ⅜" Shredding Plate

XGS Housing, XPH Plate Holder, Slicing Plate & ⅜" Shredding Plate

POWER DRIVE UNITS

- Powerful 1 HP fan-cooled motor
- Industry standard #12 attachment hub
- Brushed stainless steel construction with one-piece cast hub face
- Overload protection with manual reset button
- Non-scratch, non-slip feet
- 1-year parts & labor warranty

GPD-L 200 RPM

GPD-H 700 RPM

GPD-L



CHEESE SHREDDERS

- Shreds up to 65 lb of cheese per minute
- Large hopper accepts whole 6 to 8 lb blocks
- High-torque motor powers through dense, hard cheeses without stalling
- Stainless steel housing
- Tool-free disassembly allows for quick and thorough cleaning
- 1-year parts & labor warranty (except wear parts)

GSCS2-1 2 HP, 1 Phase

GSCS2-3 2 HP, 3 Phase

GSCS3-3 3 HP, 3 Phase



GSCS2-1
Shown with
optional shelf



ELECTRIC MEAT GRINDERS

- Energy efficient motor and precision gear drive
- Supplied with ⅜" and ⅝" grinder plates
- Sausage stuffer and feed stick accessories included
- Grinding head, pan and attachments are dishwasher safe

40743 #12 Grinds 264 lb/hour, 1 HP

40744 #22 Grinds 528 lb/hour, 1½ HP



40743

VOLLRATH

Stainless
steel body,
cylinder,
worm gear,
and ring

MEAT & FOOD GRINDERS

- Powerful motor grinds with a 3/16" plate
- Grinding worm is directly coupled to the gear motor output shaft
- Designed for high volume use
- Great for restaurants and butcher shops
- Comes ready to grind with a 3/16" grind plate, #22 X-knife, aluminum feed pan, aluminum stomper, meat storage container and cleaning brush
- Stainless steel housing and faceplate
- Made in USA



MG89 18" w x 25"d x 14"h, 8-12 lb/minute
 MG22 22"w x 35"d x 21"h, 25 lb/minute



FAT ANALYZER

- Measures ground beef fat content up to 90% lean (minimum fat content=10%)
- 3-minute cycle time
- Portable and easy to operate
- Carrying case included
- Made in USA
- 115V



FA73

MEAT TENDERIZER & STRIP CUTTERS

- Designed to enhance texture and tenderness and/or strip-cut to perfection
- Totally enclosed oil-bath gearbox
- Cradle assembly readily removable for thorough sanitation
- Transparent safety cover is interlocked for automatic shut-off and removes easily



Meat Tenderizer

MT975 96-Blade Tenderizer

Strip Cutters

SC975-PK1 48-Blade (3/8") Fajita Strip Cutter

SC975-PK2 32-Blade (19/32") Fajita Strip Cutter



PREP-MATE™ POWER BASE UNITS & VEGETABLE SLICER

- Heavy duty
- Power base units can be used with Vegetable Slicer or Meat Chopper attachments
- Power base units comes with (1) poly-prep container
- On/off switch has removable operator key
- 1 HP
- 115V
- Made in USA
- 1-year, on-site parts and labor warranty

PM91 Power Base Unit w/o Extended Legs
 PM91G Power Base Unit w/Extended Legs
 VS2000 Vegetable Slicer Power Drive



FOOD PROCESSOR

- Versatile prep machine capable of preparing up to 290 - 485 lb of fresh vegetables, fruit and more per hour
- Stainless steel and polished die cast aluminum construction
- Powerful 3/4 HP fan-cooled motor for high output and durability
- Double interlock on feed hopper and product pusher for a safe continuous-feed operation
- Over 20 blades available including: slicing, grating, shredding, dicing and julienne
- Disc speed of 300 RPM
- 115/60/1



UFP13 11"w x 20 1/16"d x 20 1/16"h



MEAT GRINDER TIPS

Meat Grinders make a significant difference in reducing labor and maximizing efficiency. Here are a few tips for making the best of your meat grinder.

Chill the grinding plates, knife, feed tube and auger in a freezer or ice bath before grinding meat.

Ensure consistent cuts of meat are used and feed it gently through the chute.

Maintain a sharp edge on the cutting blade, replace dull ones to improve performance.

Use a food-safe lubricant to keep all parts moving smoothly.

Do not grind bones in your grinder.

Thoroughly clean all components immediately after use.



CHAMBER VACUUM SEALING SYSTEM

- Stainless steel 2-gallon chamber with see-through lid and ergonomic handle
- Packages liquids like soups and marinades
- Preserves freshness for various foods
- Simple operation with one-touch vacuum sealing
- Boil, freeze, and microwave sealed pouches
- Includes (50) 1 quart bags and (50) 2 quart bags
- 120V, 380W
- 1-year limited warranty



WCV300 11" Seal Bar



IN-CHAMBER VACUUM PACK MACHINES

- Stainless steel exterior and vacuum chambers
- Units feature Busch vacuum pump—best in the industry
- Removable seal bar is easy to clean and maintain
- Accommodates multiple bags at once
- Transparent, soft-open lid for monitoring

12" Seal Bar

- User definable vacuum setting and sealing time
- Can pack small products



Dual 16" Seal Bars

- Can pack small products, liquids and fine powders
- Ten programs include Liquid Control, Soft-Air and Vacuum Plus functions

- 40831 14½"w x 17"d x 4"h Chamber
- 40833 16⅜"w x 16½"d x 5"h Chamber



OUT-OF-CHAMBER VACUUM PACK MACHINE

- Out-of-chamber vacuum packing (requires specific bag type)
- Extends the shelf life of foods and cuts down on waste
- Not suited for use with liquids

- 40858 12⅜" Seal Bar

IN-CHAMBER VACUUM PACK BAGS

- Pack of 100

Regular	Boil-In
40815 8" x 12"	23850 6" x 8"
40816 10" x 14"	23852 8" x 12"
40817 12" x 16"	23854 12" x 16"
40818 14" x 18"	

OUT-OF-CHAMBER VACUUM PACK BAGS

- Pack of 100

40812 6" x 12"
40813 8" x 12"
40814 10" x 14"



ICE CRUSHER/SHAVER

- Ideal for high volume service
- Creates fine or coarse ice for specialty cocktails
- Durable ABS plastic housing
- Compact countertop design maximizes bar space
- 120V/155W

39689 Crushes 5.28 lb of ice per minute



TRENTO
SANTOS



SPECTRUM™ IN-CHAMBER VACUUM PACK MACHINE

- Compact design with large 3-gallon capacity vacuum chamber
- Dry vacuum pump and easy-to-use touch controls with adjustable vacuum & seal times or instant-seal function
- Stainless steel body construction
- Heavy-duty transparent lid; dome adds to inner chamber height allowing larger items to fit for sealing
- 12" w x 13 7/8" d x 5 1/2" h sealing chamber
- 1-year parts and labor warranty

EVPM-12 1 1/2" Seal Bar



Winco

SPECTRUM™ MANUAL IMPULSE BAG SEALERS

- 15 3/4" seal bar
- Seals in 0.2 to 3 seconds
- Compatible with rolled, embossed, flat or zipper vacuum bags with a thickness up to 1/32"
- Adjustable timer with indicator light lets you know when seal is ready
- No warm-up time needed
- Made of durable aluminum and iron

EBS-400M Bag Sealer, NEMA 5-15P
EBS-400M-I Bag Sealer, CEE 7/7, International
EBS-MP10 Replacement Heating Wire



EBS-400M

VACUUM PACKAGING MACHINE

- Seals liquids and solids for sous vide or storage
- Compact footprint fits on standard countertops
- Stainless steel body and chamber
- Transparent lid allows for easy process monitoring
- Soft air feature prevents damage to delicate foods
- 840 cf/h Busch vacuum pump

1140639 17" Seal Bar





High-carbon
German steel

GENESIS® CUTLERY

- One-piece, precision-forged construction ensures superior balance, strength and durability
- Razor-sharp edge is taper ground with a fine stone finish
- Santoprene® handle provides a soft, confident grip for comfort and safety
- Limited lifetime warranty



M21052	Peeling, 3"	M21078	Chef's, Short Bolster, 8"
M20003	Paring, 3½"	M21079	Chef's, Short Bolster, 9"
M20405	Utility, 5"	M21080	Chef's, Short Bolster, 10"
M20106	Boning, Stiff, 6"	M20508	Bread, Wavy Edge, 8"
M20206	Boning, Flexible, 6"	M20408	Carving, 8"
M20307	Fillet, Flexible, 7"	M20410	Carving, 10"
M20707	Santoku, Granton Edge, 7"	M21030	Carving, Granton Edge, 10"
M20907	Nakiri, 7"	M20806	Carving Fork, 6"
M21067	Nakiri, Granton Edge, 7"	M21046	Straight Fork, 7"
M20608	Chef's, 8"	M21010	Sharpening Steel, 10"
M20610	Chef's, 10"		



MILLENNIA® CUTLERY

- One-piece high-carbon Japanese steel
- Ergonomic handle: a combination of raised, textured Santoprene® for vastly improved grip and greater comfort and polypropylene for durability
- Highest quality steel for easy blade maintenance and rapid sharpening for a razor-sharp edge
- Textured finger points and protective finger guard for safety



M22102	Peeling, 2½"	M23860	Fillet, Narrow, 8½"	M13914	Slicer, Granton Edge, 14"
M23900P*	Paring, Slim, 3"	M22707†	Santoku, Granton Edge, 7"	M23111	Slicer, Wavy Edge, 11"
M19901P*	Paring, Slim, Serrated, 3"	M22907	Nakiri, 7"	M23112	Slicer, Wavy Edge, 12"
M22003	Paring, 3½"	M22608†	Chef's, 8"	M23870	Slicer, Plain Edge, 12"
M23306	Utility, 6"	M22609	Chef's, 9"	M23010	Salmon Slicer, Granton Edge, 10¼"
M23406	Utility, Wavy Edge, 6"	M22610	Chef's, 10"	M22508	Bread, Wavy Edge, 8"
M23408	Utility, Wavy Edge, 8"	M22612	Chef's, 12"	M23210	Wide Bread, Wavy Edge, 10"
M22306	Boning, 6"	M22611	Chef's, Granton Edge, 10"	M23880	Curved Bread, Wavy Edge, 10"
M22206†	Boning, Narrow, 6"	M23830**	Chef's, Wavy Edge, 7½"	M22408	Offset Bread, Wavy Edge, 8"
M23850	Boning, Flexible, 6"	M23831	Chef's, Wavy Edge, 10"	M23890†	Offset Bread, Curved, Wavy Edge, 9"
M23810	Boning, Wide, 6"	M18000	Chef's, Wide, Hollow Ground, 8"		
M23820†	Boning, Curved, 6"	M18010	Chef's, Wide, Hollow Ground, 10"		
M22807	Fillet, Flexible, 7"	M23011	Slicer, Granton Edge, 11"		

* Not textured

** Polypropylene handle

† Available in colored handles



SANI-SAFE® CUTLERY & TURNERS

- High-carbon stainless steel blades for lasting sharpness
- Slip-resistant, textured polypropylene handles
- Sanitary, sealed blade-to-handle connection
- Made in USA

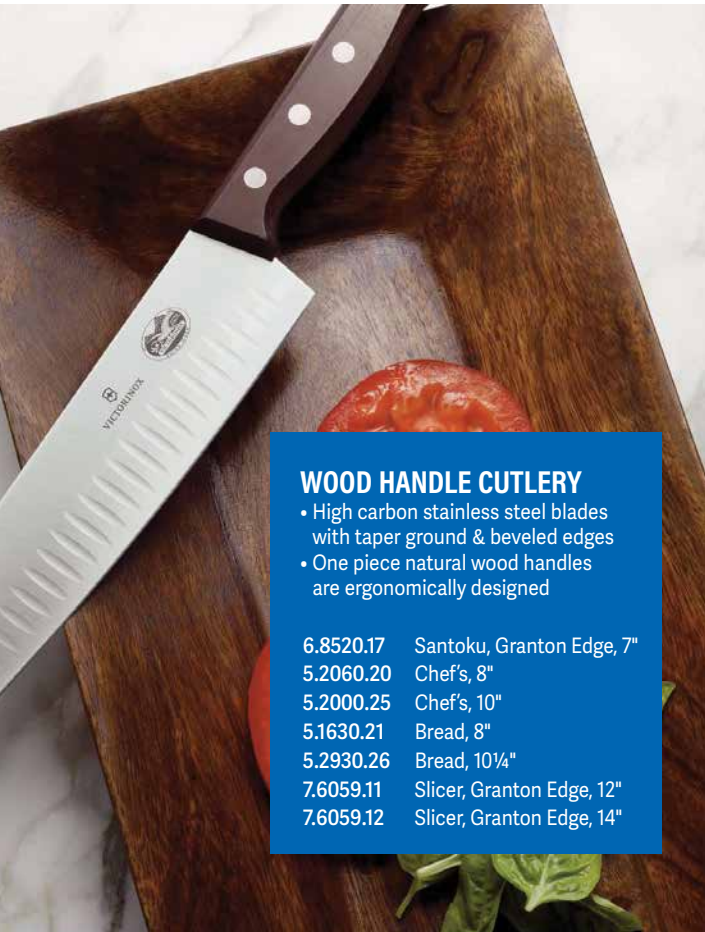


DEXTER

- 10473 New Haven Oyster Knife, 2¾"
- 15303 Cook's-Style Paring Knife, 3¼"
- 18193 Sandwich Spreader, 3½"
- 18023 Pizza Cutter, 4" (not NSF)
- 8253 Cleaver, 7"
- 12443 Cook's Knife, 8"
- 12433 Cook's Knife, 10"
- 13313 Scalloped Bread Knife, 8"

- 13583 Scalloped Sandwich Knife, Offset, 9"
- 13453 Roast Slicer, 12"
- 9223 Double Handle Cheese Knife, 14"
- 18003 Pizza Knife, 16"
- 18053 "Rock 'N Roll" Pizza Rocker, 20"
- 19603 Griddle Scraper, 3"
- 17303 Dough Cutter/Scraper, 6" x 3"
- 19713 Heavy Hamburger Turner, 4" x 3"

- 19723 Hamburger Turner, 5" x 4"
- 19673 Slotted Fish Turner, 6½" x 3"
- 16363 Cake Turner, 8" x 3"
- 16373 Perforated Turner, 8" x 3"
- 14443 Cook's Fork, 13"
- 16483 Pie Server, 4½" x 2¼"
- 19793 Pizza/Pie Server, 6" x 5"



WOOD HANDLE CUTLERY

- High carbon stainless steel blades with taper ground & beveled edges
- One piece natural wood handles are ergonomically designed

6.8520.17	Santoku, Granton Edge, 7"
5.2060.20	Chef's, 8"
5.2000.25	Chef's, 10"
5.1630.21	Bread, 8"
5.2930.26	Bread, 10¼"
7.6059.11	Slicer, Granton Edge, 12"
7.6059.12	Slicer, Granton Edge, 14"



FIBROX® PRO CUTLERY

- Hand finished blades are high carbon stainless steel with taper ground, beveled edges
- Lifetime guarantee
- Ergonomic Fibrox® handles



VICTORINOX




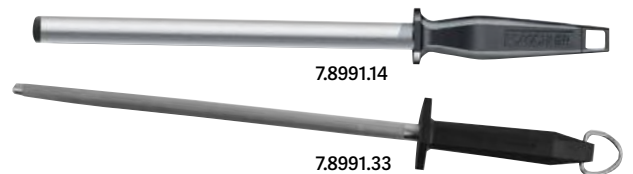
5.0603.S	Paring, 3¼"	5.2533.21	Bread, 8"
5.0633.S	Paring, 3¼"	5.2933.26	Bread, 10¼"
5.0703.S	Paring, 4"	5.2033.25	Sandwich Knife, Wavy Edge, 10"
5.6413.15	Boning, Straight Flexible, 6"	7.6058.13	Bread/Deli Knife, Offset, Wavy Edge, 9"
5.2523.17	Santoku, Granton Edge, 7"	5.4233.25	Slicer, Wavy Edge, 10"
5.2063.20	Chef's, 8"	5.4723.30	Slicer, Granton Edge, 12"
5.2003.25	Chef's, 10"	5.4723.36	Slicer, Granton Edge, 14"
5.7303.25	Cimeter Knife, 10"		



DUAL GRIP CUTLERY

- Handles constructed from thermoplastic elastomers and polypropylene for a comfortable, non-slip grip
- High-carbon stainless steel blade delivers maximum sharpness and edge retention
- Ergonomic design minimizes wrist tension and reduces user fatigue
- Black/Red handles

5.5103.10D	Paring, 4"	
5.2523.17D	Santoku, Granton Edge, 7"	
5.2063.20D	Chef's, 8"	
5.2003.25D	Chef's, 10"	
5.2933.26D	Bread & Cake, Serrated Edge, 10¼"	
5.4723.30D	Slicer, Granton Edge, 12"	
5.4723.36D	Slicer, Granton Edge, 14"	



SHARPENING STEELS

- Made from high-carbon stainless steel to hone and sharpen knife blades
- Plastic handles

Diamond Sharpening Steels

7.8991.14	Oval, Economy Hollow Core, 10"
7.8991.15	Oval, Economy Hollow Core, 12"

Sharpening Steel

7.8991.33	Round, Regular Cut, 12"
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VICTORINOX



VICTORINOX

Prepared to Perform

Fibrox DESIGNED BY PROFESSIONALS, FOR PROFESSIONALS



- Non-slip handles guarantee safe work
- Exceptional edge retention for a long life-span
- Offering pronounced sharpness and maximum stability



Dual Grip HANDLE EXCELLENCE IN EVERY SLICE



- Professional sharp and durable stainless steel blades for heavy-duty tasks
- Dual-component, ergonomic, non-slip handles that support wrist and hand
- Soft grip texture handles are water, grease and fat resistant and maintain integrity during use and dishwashing cycles



Fibrox HACCP PREPARED TO SET STANDARDS



- Non-slip handles guarantee safe work
- Color-coded handles aligned with HACCP standards help reduce cross-contamination and support food safety compliance
- Offering pronounced sharpness and maximum stability



Swibo SPECIAL HANDLES FOR MAXIMUM SAFETY



- With special handle shape for extra safe cutting
- Precision guarantees the perfect cut
- Easy visibility thanks to signal-colored handles



epicurean

Raise The Bar, Reduce The Risk

With Epicurean's Paper Composite Material



COMMERCIAL DURABILITY

Epicurean paper composite is extremely durable and can withstand heavy use without dulling your knives, making it perfect for high-traffic commercial food service areas.



HYGIENE & SAFETY

The smooth surface of Epicurean paper composite is non-porous and easy to clean, which helps prevent bacterial growth and makes it an ideal surface for food preparation.



DISHWASHER SAFE

Save time and effort by sanitizing Epicurean cutting boards and kitchen tools in the dishwasher. For decades, restaurants have used this durable material in commercial dishwashers.



NATURALLY ANTIMICROBIAL

Not only is Epicurean paper composite NSF Certified, but it is also naturally antimicrobial making it an excellent choice for meeting and exceeding public health and safety standards.



K-REGALIA GERMAN STEEL CUTLERY

- Forged German steel blades
- Ergonomic handles offer a secure and comfortable grip
- Black handle

SLKF301	Peeling Knife, 2¾"	SLKF312	Chef's Knife, 10"
SLKF302	Paring Knife, 3½"	SLKF313	Chef's Knife, Hollow Ground, 10"
SLKF303	Utility Knife, 5"	SLKF314	Chef's Knife, Short Bolster, 10"
SLKF304	Tomato Knife, 5"	SLKF315	Chef's Knife, 12"
SLKF305	Boning Knife, 6"	SLKF316	Fillet Knife, Flexible, 7"
SLKF306	Santoku Knife, 7"	SLKF317	Bread Knife, Offset, 8"
SLKF307	Nakiri Knife, 7"	SLKF318	Bread Knife, 8"
SLKF308	Chef's Knife, 6"	SLKF319	Slicer, 8"
SLKF309	Chef's Knife, 8"	SLKF320	Slicer, Granton Edge, 10"
SLKF310	Chef's Knife, Hollow Ground, 8"	SLKF321	Roast Slicer, Granton Edge, 10"
SLKF311	Chef's Knife, Short Bolster, 8"		



SOFTGRIP COLLECTION

- German steel blades for exceptional sharpness and corrosion resistance
- Ergonomic soft-grip handles reduce hand fatigue during extended use

SLKF501	Paring Knife, 3¼"	SLKF511	Santoku Knife, Hollow Ground, 7"
SLKF502	Serrated Paring Knife, 3½"	SLKF512	Chef's Knife, 8"
SLKF503	Utility Knife, 5½"	SLKF513	Chef's Knife, 10"
SLKF504	Boning Knife, Curved, 6"	SLKF514	Cimeter Steak Knife, Hollow Ground, 10"
SLKF505	Boning Knife, Narrow, 6"	SLKF515	Slicer, Wavy Edge, 12"
SLKF506	Boning Knife, Wide, 6"	SLKF516	Slicer, 12"
SLKF507	Fillet Knife, Flexible, 8"	SLKF517	Slicer, Hollow Ground, 14"
SLKF508	Bread Knife, 9"		
SLKF509	Bread Knife, Curved, 9½"		
SLKF510	Bread Knife, 10"		

SHARPENING STEELS

- Realigns and hones knife edges to restore peak cutting performance
- 12" and 14" steels available in round and oval

Carbon Steel	
SLSH012	12"
SLSH014	14"
Diamond Steel	
SLSH212R	12", Round
SLSH212V	12", Oval
SLSH114R	14", Round
SLSH114V	14", Oval





SELECT COLOR-CODED CUTLERY

- German steel blades provide exceptional edge retention and corrosion resistance
- Ergonomic handles offer a secure and comfortable grip
- Listed in White (WT), other color handles available if noted



- SLKF401WT Utility Knife, Serrated Edge, 5½"
- SLKF402WT Utility Knife, Wavy Edge, 6"
- SLKF403WT* Boning Knife, Curved, 6"
- SLKF404WT* Boning Knife, Narrow, 6"
- SLKF405WT Boning Knife, Wide, 6"
- SLKF406WT* Bread Knife, 9"
- SLKF407WT Bread Knife, 9½"
- SLKF408WT* Santoku Knife, Hollow Ground, 7"
- SLKF409WT* Chef's Knife, 8"
- SLKF410WT Chef's Knife, Hollow Ground, 8"
- SLKF411WT* Chef's Knife, 10"
- SLKF412WT Chef's Knife, Hollow Ground, 10"

- SLKF413WT Breaking Knife, 8"
- SLKF414WT Cimeter Steak Knife, 9½"
- SLKF415WT Cimeter Steak Knife, Hollow Ground, 9½"
- SLKF416WT Butcher Knife, 10"
- SLKF417WT Butcher Knife, 12"
- SLKF418WT* Slicer, Wavy Edge, 12"
- SLKF419WT Roast Beef Slicer, 12"
- SLKF420WT Slicer, Hollow Ground, 12"
- SLKF42142 Paring Knife, Assorted Color Handles, 42 Piece/Pack, 3¼"
- SLKF421WTS* Paring Knife, 2 Piece/Pack, 3¼"
- SLKF422WTS Paring Knife, Serrated Edge, 2 Piece/Pack, 3½"
- SLKF423WTS 7 Piece Knife Kit w/ Carrying Bag

*Available with White (WT), Brown (BR), Blue (BU), Green (GR), Yellow (YW), or Red (RD) handles



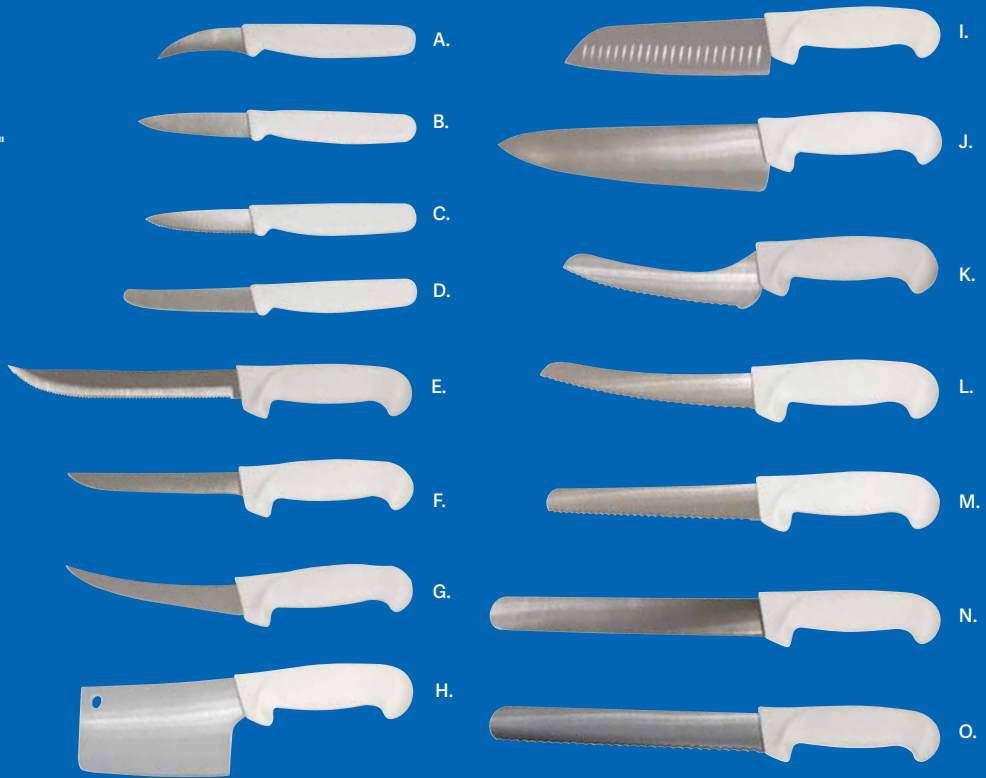
CUTLERY

- High carbon German steel blades
- Polypropylene handles



CRESTWARE

- A. KN01 Peeling Knife, 2¾"
- B. KN02 Paring Knife, 3½"
- KN04 Paring Knife, Twin Pack, 3½"
- C. KN03 Paring Knife, Serrated, 3½"
- D. KN06 Utility Knife, Serrated, 4½"
- E. KN42 Utility Knife, 9"
- F. KN40 Boning Knife, 6"
- G. KN41 Boning Knife, Curved, 6"
- H. KN60 Cleaver, 6"
- I. KN61 Santoku, Granton, 7"
- J. KN30 Cook's Knife, 8"
- KN31 Cook's Knife, 10"
- KN32 Cook's Knife, 12"
- K. KN20 Offset Bread Knife, 9"
- L. KN21 Bread Knife, Curved, 10"
- M. KN22 Bread Knife, Straight, 10"
- N. KN50 Slicer, 10"
- KN52 Slicer, 12"
- O. KN51 Slicer, Serrated, 10"
- KN53 Slicer, Serrated, 12"



5600 SERIES PROFESSIONAL CUTLERY

- Crafted from high-carbon stainless steel in order to combine the highest edge retention with easy resharpening
- Ergonomically designed handle provides a secure, non-slip grip even when wet
- Each blade and handle are matched to be perfectly balanced



- | Black | White | |
|---------------|---------------|--------------------------------------|
| 5601-3¼ PR RF | 5601-3¼ BR RF | Paring Knife, 3¼" |
| 5610-8 PR RF | 5610-8 BR RF | Cook's Knife, 8" |
| 5607-6 PR RF | 5607-6 BR RF | Boning Knife, 6", Curved |
| 5620-7E PR RF | 5620-7E BR RF | Sandwich Knife, 7", Offset, Serrated |
| 5620-9E PR RF | 5620-9E BR RF | Sandwich Knife, 9", Offset, Serrated |



PREMIUM GLASS SHARPENING STONE

- Ideal for finishing and maintaining edges
- 7⁷/₈"l x 2³/₄"w surface accommodates a range of knives
- Glass base ensures a perfectly flat surface for longer use
- Non-skid silicone base provides stability during sharpening

M15946 1000 Grit



PREMIUM SHARPENING STONE

- Dual-grit stone maintains and finishes professional knife edges
- Premium corundum creates sharp edges in less time
- Large 7⁷/₈"l x 2³/₄"w surface allows for longer strokes
- Non-skid silicone base provides stability and protects counters

M15974 1000/3000 Grit



SHARPENING STONES

- High-grade corundum construction for professional sharpening
- Two grit levels for finer blade sharpness
- Silicone base holder creates non-skip surface and prevents damage to work surface

M15951 Combination Starter, 400/1000 Grit
 M15952 Combination Finisher, 3000/1000 Grit



TRADITIONAL SHARPENING STEELS

- Steel construction realigns and hones knife edges between sharpenings
- Textured polypropylene handle provides a secure and comfortable grip
- Integrated finger guard protects hands from the blade during use
- Handle ring allows for convenient hanging storage

M14501 10"
 M14502 12"



DIAMOND SHARPENING STEELS

- Polypropylene handle
- Diamond coating creates a razor-sharp edge
- Made in USA

M15910 10"
 M15912 12"



MERCER CULINARY

MILLENNIA® CUT RESISTANT GLOVES

- ANSI Level A5 cut protection
- Stainless steel reinforced knit construction
- FDA approved for food contact
- White, with colored band that denotes size

M33413XS X-Small, Gold
 M33413S Small, Red
 M33413M Medium, Green
 M33413L Large, White
 M334131X X-Large, Black



MERCER GUIDES™ SHARPENING GUIDE

- Ensures a consistent angle for peak knife performance
- Designed for chef's knives 6" and longer
- Ceramic inserts provide a smooth, durable guide surface
- Compact 4"l x 3/4"w frame

M15950



DOUBLE DIAMOND™ MANUAL KNIFE SHARPENER

- Sharpens and hones any type of knife - straight edge or serrated
- 100% diamond abrasives create an extremely sharp edge
- Patented guides ensure a precise sharpening angle
- Textured gray handle provides a secure grip
- Assembled in USA

M10200 2 Stage



MERCER CULINARY



TRIPLE DIAMOND™ ELECTRIC KNIFE SHARPENER

- Sharpens straight and serrated blades
- Diamond abrasives create a precise, long-lasting edge
- Ultra-fine stropping stage delivers a polished, razor finish
- Precision guides ensure safe, foolproof sharpening
- 120V
- Assembled in USA

M10000 3 Stage



CUT-RESISTANT GLOVES

- Seamless weave, ambidextrous design for comfort and safety
- Extended cuff protects the wrist and holds glove in place
- Made of high performance polyethylene, stainless steel, spandex and polyester

- 11207 Extra Small, Red
- 11208 Small, Yellow
- 11209 Medium, Green
- 11210 Large, Blue
- 11211 Extra Large, Black



DIAMOND HONE® KNIFE SHARPENER

- Sharpening and honing stages for incredibly sharp knives that stay sharp longer
- Precision angle control for razor sharp edges every time
- 100% diamond abrasives for the fastest manual sharpening



M478 2 Stage



COMMERCIAL DIAMOND HONE® ELECTRIC KNIFE SHARPENER

- Utilizing diamonds, the hardest natural substance on earth, patented abrasives create an ultra-sharp edge
- Proprietary stropping disks deliver an unparalleled polished finish in the final stage
- Rugged sharpening module detaches for cleaning in a sink or dishwasher
- Sharpens both straight and serrated knives
- Precision angle guides eliminate guesswork
- Safe for all alloys—never detempers
- Powerful motor
- Assembled and engineered in the USA



- Knife Sharpener
- M2100 3 Stage
- Replacement Modules
- M2130 15° Sharpening Module
- M2150 20° Sharpening Module



HANDHELD KNIFE SHARPENER

- Tungsten carbide blade
- Black

7.8715



PERFORMANCESHIELD2 CUT RESISTANT GLOVES

- Medium-weight, 10-gauge knit construction
- With durable Spectra® industrial polyester for durability, comfort and exceptional cut resistance
- Level A5 cut protection
- Built-in antimicrobial protection
- Washable and bleach safe
- Ambidextrous
- White with colored band to denote size

- 7.9049.XS X-Small, Gold
- 7.9049.S Small, Red
- 7.9049.M Medium, Green
- 7.9049.L Large, White
- 7.9049.XL X-Large, Black



VICTORINOX





NON-SLIP CUTTING BOARDS

- Reduce possibility of cross contamination and comply with FDA and HACCP guidelines with these color-coded boards
- Fitted with colored, removable, non-slip silicone feet that indicate which type of food should be prepped on the board
- Dishwasher safe



Natural/Red - Raw Meat
 622-14110101 14½" x 11¼"
 622-19150101 19½" x 15"
 622-23190101 23" x 19"
Natural/Green - Produce
 622-14110105 14½" x 11¼"
 622-19150105 19½" x 15"
 622-23190105 23" x 19"
Natural/White - Dairy
 622-14110107 14½" x 11¼"
 622-19150107 19½" x 15"
 622-23190107 23" x 19"
Natural/Blue - Seafood
 622-14110119 14½" x 11¼"
 622-19150119 19½" x 15"
 622-23190119 23" x 19"

Natural/Yellow - Poultry
 622-14110108 14½" x 11¼"
 622-19150108 19½" x 15"
 622-23190108 23" x 19"
Natural/Purple - Allergy
 622-14110114 14½" x 11¼"
 622-19150114 19½" x 15"
 622-23190114 23" x 19"
Natural/Black - Non-HACCP
 622-14110103 14½" x 11¼"
 622-19150103 19½" x 15"
 622-23190103 23" x 19"

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CUTTING BOARDS

- Knife friendly, surface is resistant to bacteria and maintenance-free
- Puzzle boards are designed to break down and fit into dishwashers, then puzzle back together to create a prep surface large enough for commercial kitchens
- Heat resistant to 350°F
- Dishwasher safe
- Available in Natural
- Microplastic Free



¾" Thick Cutting Boards
 629-141101 14" x 11¼"
 629-191501 19" x 15"
¾" Thick Puzzle Boards
 629-442001 44" x 20"
 629-481001 48" x 10"
 629-601001 60" x 10"
 629-672001 67" x 20"
 629-721001 72" x 10"

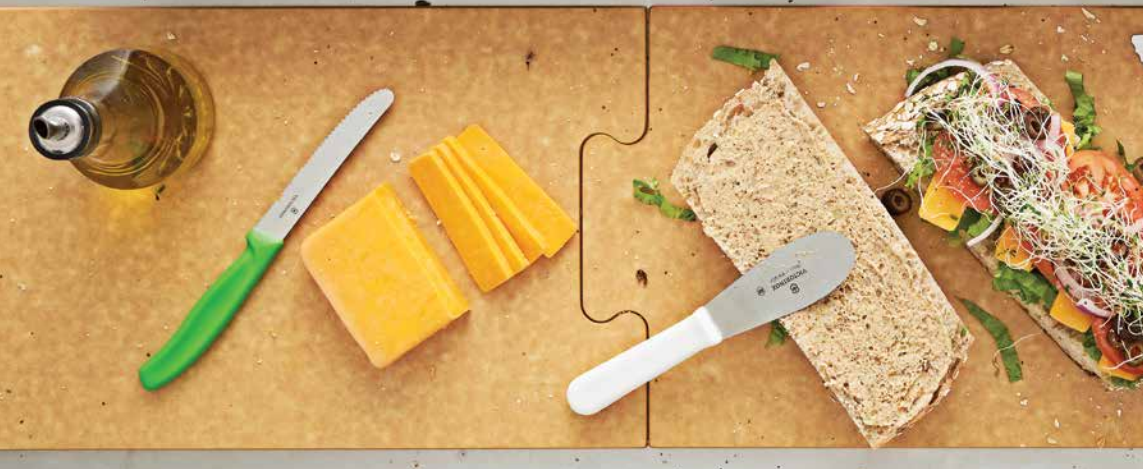


SHEET PAN BOARDS

- Paper composite
- Fit perfectly inside half and full sheet pans providing cutting surface that also captures juices
- Finger hole is added to easily remove board from the pan
- Heat resistant to 350°F
- Microplastic free
- ¾" thick

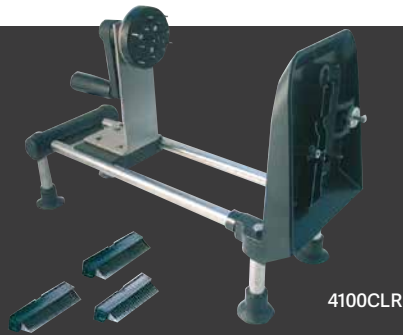


629-161101 16⅝" x 11⅝"
 629-241601 24⅝" x 16½"



TURNING VEGETABLE SLICERS

- Produces large quantities of attractively sliced vegetables or potatoes quickly and easily
- Carrots, potatoes, beets, radishes or any firm vegetable can be cut into thin, continuous strands or slices



4100CLR

- 4030CLR "Le Rouet", Includes 2mm, 3mm & 6mm Blades
- 4100CLR "Le Gourmet", Includes 1mm, 2mm & 4mm Blades
- BN5 Japanese, Includes 1mm, 2.5mm & 4mm Blades

VEGETABLE PEELERS

- Easily and quickly peel small carrots, large carrots or cucumbers with these upright peelers
- Epoxy-coated steel base and stand with stainless steel blades



NSF

- EP001 Carrots, 1 3/4" Opening
- EP002 Big Carrots, 2 3/8" Opening
- EP003 Cucumber, 2 3/8" Opening

EP0003

PINEAPPLE PEELER

- Peel and core pineapple in only one movement
- Base is high enough to fit a full size pan underneath
- Slots on table stand allows the juice to flow through
- Easy to dismantle for cleaning



EA 17 3/4" l x 15 3/8" w x 28 3/8" h

NSF



LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN

RACLETTE MACHINES

- Bring the experience of traditional Swiss-style melted cheese right to your guests
- Alpage and Brézière models include a raclette knife and feature adjustable heating elements to accommodate various cheese sizes



BREZ02

- TTM05 "Party", 4 to 6 Person, Holds a 1/4 Wheel
- RACL02 Alpage, 6 to 8 Person, Holds a 1/2 Wheel
- BREZ02 Brézière, 1 to 4 Person, Holds 1/6, 1/4, and 1/2 Wheels



STATIK BOARD™ CUTTING BOARDS

- White boards with white or colored non-slip grips and hook
- Built-in hook for easy transport and hygienic storage
- Rubberized feet grip flat surfaces, rubberized sides keep the board upright without sliding
- HACCP color-coding system to minimize cross-contact
- Tough board surface reduces knife dulling, durable copolymer prevents warping
- Dishwasher safe
- Solid white listed, also available with Brown (BN), Blue (BU), Green (GR), Red (RD), Purple (PP) or Yellow (YL) grips

- CBN-1218WT 12" x 18"
- CBN-1520WT 15" x 20"
- CBN-1824WT 18" x 24"

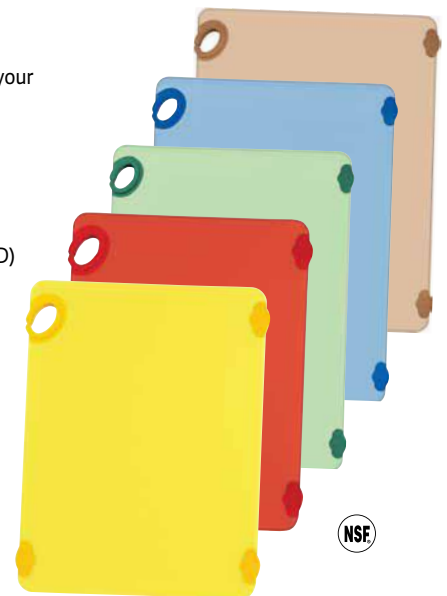
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STATIK BOARD™ CUTTING BOARDS

- Full color boards to enhance your HACCP color-coded system
- Non-slip feet
- Fully rubberized grip hook
- Built-in hanging hook
- BPA free
- Brown listed, also available in Blue (BU), Green (GR), Red (RD) or Yellow (YL)

- CBK-1218BN 12" x 18"
- CBK-1520BN 15" x 20"
- CBK-1824BN 18" x 24"



NSF

BLADE STATION™ HANDS-FREE KNIFE SHARPENER & REPLACEMENT ROD

- Easily moves to any workstation
- Dishwasher safe
- Sharpens both sides
- ABS plastic with diamond-coated rod

- KSP-6 Knife Sharpener
- KSP-6W Replacement Rod





HELL'S TOOLS® SILICONE SCRAPERS

- Heat-resistant silicone blades withstand temperatures up to 500°F
- Flexible, non-scratch blades conform to cookware for efficient scraping and mixing
- Ergonomic nylon handles provide a comfortable and secure grip
- Built-in kickstands keep blades elevated for improved hygiene
- Integrated hanging holes facilitate convenient storage

Blade Scrapers		Spoon Scrapers	
M35112	10"	M35115	10 ⁵ / ₁₆ "
M35113	14"	M35116	14 ⁵ / ₁₆ "
M35114	16"	M35117	16 ⁵ / ₁₆ "



MILLENNIA® FOOD PROCESSING GLOVES

- Provides ANSI level A4 cut protection
- Lightweight 13 gauge HPPE shell
- Nitrile-coated palm and fingertips
- FDA-approved
- Orange, with colored cuff that denotes size



M33425XS	X-Small, Purple
M33425S	Small, Red
M33425M	Medium, Gold
M33425L	Large, Brown
M334251X	X-Large, Black
M334252X	2X-Large, Blue

HELL'S TOOLS® NYLON HANDLE WHIPS

- Offers superior performance for various kitchen tasks
- 18/8 stainless steel wires provide durability and sanitary construction
- Textured, heat-resistant nylon handles ensure a secure grip
- Integral wire loop prevents separation during vigorous whisking
- Rounded handle end prevents the whip from falling into bowls

Piano Whips

M35200	10"
M35201	12"
M35202	14"
M35203	16"
M35204	18"

French Whips

M35210	10"
M35211	12"
M35212	14"
M35213	16"
M35214	18"
M35215	20"
M35216	24"



M35213

UTILITY TONGS

- Heavy-duty stainless steel construction
- Flat spring mechanism offers smooth action
- Anti-pinch design enhances safety



Scalloped Utility Tongs

M21507	7"
M21509	9 ¹ / ₂ "
M21512	12"
M21516	16"

Scalloped Utility Tongs with Locks

M21507LK	7"
M21509LK	9 ¹ / ₂ "
M21512LK	12"
M21516LK	16"

Gripper Tongs

M21607	7"
M21609	9 ¹ / ₂ "
M21612	12"
M21616	16"

HELL'S HANDLE® UTENSILS

- High heat resistant—withstands temperatures up to 450°F
- Remains cool to the touch longer
- Dual-textured finish on handle for extra grip and slip resistance

- Professional quality Japanese stainless steel blades
- Additional styles and sizes available



M18330	Turner, Long Handled, 8" x 3"	M18350	Turner, Heavy-Duty, 8" x 4"
M18300	Turner, Rounded Edges, 8" x 3"	M33183*	Fish Turner, 6" x 3"
M18310	Turner, Perforated, 8" x 3"	M18390*	Fish Turner, 9" x 4"
M18320	Turner, Square Edge, 6" x 3"	M18380	Cook's Fork, 8" long
M18360	Turner, Square Edge, 8" x 3"	M18270	Grill Scraper, 4 ¹ / ₂ " x 4"
M18340	Turner, Heavy-Duty, 5" x 3"	M18370	Bench Scraper/Ruler, 5 ⁷ / ₈ " x 3 ¹ / ₂ "
M18280	Turner, Heavy-Duty, 5" x 4"		
M18290	Turner, Heavy-Duty, 6" x 5"		

*Also available in left handed (LH)



M18340






High-carbon stainless steel blades

TAKE-A-PART KITCHEN SHEARS

- Ideal for cutting boneless chicken, herbs, vegetables and more
- Includes built-in bottle opener and nutcracker
- Ergonomic, durable Polyacetal handle with antimicrobial protection




BP666 8½" long 



TURNERS

- Polypropylene handles feature Mundial Sanitized® Antimicrobial Protection treatment to guard against the growth of bacteria, yeast, mold and fungi
- Handles are injection-molded and ergonomically designed to provide a secure non-slip grip

Black High-Heat Handle

5681HH 8" x 3" Perforated Blade 
 5683HH 8" x 3" Solid Blade

White Handle

W5681 8" x 3" Perforated Blade
 W5683 8" x 3" Solid Blade

SOUP LADLE MEASUREMENTS

Size	1 oz	2 oz	4 oz	6 oz	8 oz
Equivalent	⅛ cup	¼ cup	½ cup	¾ cup	1 cup



ONE-PIECE HEAVY-DUTY LADLES WITH COLOR-CODED KOOL-TOUCH® HANDLES

- Accurate bowl dimensions ensure consistent capacities
- Capacities clearly stamped on product for easy identification
- Handles contain an all natural antimicrobial material
- Lifetime guarantee



	Color	Capacity	Bowl Dia	Handle Length
4980120	Black	1 oz	1¾"	9⅞"
4980230	Blue	2 oz	2⅜"	9⅞"
4980335	Ivory	3 oz	2⅞"	12⅝"
4980445	Gray	4 oz	3⅜"	12⅝"
4980655	Teal	6 oz	3½"	12⅜"
4980865	Orange	8 oz	4"	12⅝"



VOLLRATH

HEAVY-DUTY STAINLESS STEEL BASTING SPOONS WITH ERGO GRIP® HANDLES

- One-piece, 18/8 stainless steel construction is extremely durable and has no crevices to collect water or bacteria
- High-temperature patented nylon handles are heat resistant to 450°F
- Handle contains an all natural antimicrobial material
- Built-in stopper notch
- 3-sided spoons have one straight edge for cutting
- Lifetime guarantee
- Color-coded handles listed in White (15), also available in Blue (30), Red (40), Yellow (50) and Green (70)

Black	White	
64130	6414015	Solid, 13⅜"
64132	6414215	Perforated, 13⅜"
64134	—	Slotted, 13⅜"
64136	—	3-Sided Solid, 13⅜"
64138	—	3-Sided Perforated, 13⅜"

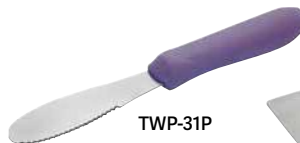




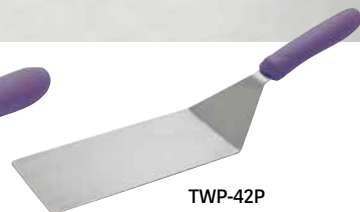
KWP-30P



KWP-100P



TWP-31P



TWP-42P

STÅL ALLERGEN-FREE CUTLERY



- Razor-sharp German steel blade
- Slip-free grip, ergonomic purple polypropylene handle reduces hand fatigue
- Protective finger guard
- Easy edge maintenance and rapid sharpening

KWP-30P	Paring Knife, 3¼" Blade	KWP-91P	Bread Knife, Curved, 9½" Blade
KWP-80P	Chef's Knife, 8" Blade	KWP-121P	Slicer, Wavy Edge, 12" Blade
KWP-100P	Chef's Knife, 10" Blade		

ALLERGEN-FREE TURNERS & SPATULAS



- Stainless steel blades
- Ergonomic slip-free grip handle reduces hand fatigue
- Satin finish
- Purple handle

TWP-31P	Sandwich Spreader, 3⅝" x 1¼" Blade
TWP-42P	Turner, Offset, 8" x 4" Blade
TWP-51P	Pie Server, Offset, 4⅝" x 2⅜" Blade
TWP-60P	Fish Spatula, 6¾" x 3¼" Blade
TWP-61P	Hamburger Turner, Offset, 5⅝" x 2⅞" Blade
TWP-90P	Flexible Turner, Offset, 8¼" x 2⅞" Blade
TWP-91P	Perf Flex Turner, Offset, 8¼" x 2⅞" Blade
TWPO-9P	Spatula, Offset, 8½" x 1½" Blade
TWPS-9P	Bakery Spatula, 10" x 1¾" Blade

ALLERGEN-FREE DISHERS

- 18/8 stainless steel
- Purple handle



ICD-20P	2 oz, 20"
ICD-16P	2¾ oz, 16"
ICD-12P	3¼ oz, 12"
ICD-10P	3¾ oz, 10"

ALLERGEN-FREE ONE-PIECE LADLES

- Stainless steel
- Purple handle

LDC-2P	2 oz
LDC-4P	4 oz
LDC-6P	6 oz



ALLERGEN-FREE ONE-PIECE PORTIONERS

- Stainless steel
- Purple handle

Solid		Perforated	
FPS-2P	2 oz	FPP-2P	2 oz
FPS-4P	4 oz	FPP-4P	4 oz
FPS-6P	6 oz	FPP-6P	6 oz



KITCHEN

ALLERGEN-FREE CUTTING BOARD

- Reduces knife dulling and resists warping
- Dishwasher safe
- Purple

CBPP-1218
12" x 18" x ½"



ALLERGEN-FREE SILICONE SLEEVE

- Heat-resistant up to 450°F
- Fits AFP-10, ASFP-11, ASP-3 and ASP-4

AFP-10HP Purple



ALLERGEN-FREE SCRAPERS

- Purple to designate allergen-free use
- Features raised ridges to rest on, preventing messy counters
- Heat-resistant up to 600°F

PSH-10P 10½"
PSH-14P 14"
PSH-16P 16¼"



ALLERGEN-FREE DOUGH SCRAPERS

- Purple to designate allergen-free use

DSC-2P S/S Blade, 6" x 3"
PDS-7P Plastic, 7½" x 4¾"



DSC-2P



PDS-7P



ALLERGEN-FREE UTILITY TONGS

- Non-slip purple polypropylene handle is heat resistant up to 220°F

UTPH-9P 9"
UTPH-12P 12"
UTPH-16P 16"



ALLERGEN-FREE SILICONE BAKING MATS

- Reusable up to 2,000 times, use both sides
- Provides consistent & even heat distribution
- Woven fiberglass coated with food grade silicone
- Temperature tolerance from -40° to 480°F

SBS-11PP ¼ Size, 8¼" x 11¾"
SBS-16PP ½ Size, 11½" x 16½"
SBS-21PP ¾ Size, 14¼" x 20½"
SBS-24PP Full-Size, 16¾" x 24½"



ALLERGEN-FREE FOOD STORAGE CONTAINER COVERS

- Polyethylene square covers
- Equip your kitchen for allergen safety and prevent cross-contact
- Purple

PECC-24P Fits 2 & 4 qt
PECC-68P Fits 6 & 8 qt
PECC-128P Fits 12, 18 & 22 qt

ALLERGEN-FREE BAMBOO FOOD MARKERS

- Label and organize dishes that contain no allergens
- 100 pieces per bag

BFM-A100



EASY GRILL SCRAPER™

- Heavy-duty design powers through baked-on food and grease
- Ergonomic shape
- Ambidextrous handle for left or right-handed use
- Cast aluminum body with a durable stainless steel blade

55825 6" x 16"



nemco® FOOD EQUIPMENT

HORIZON SERVING UTENSILS

- Curved handle and thumb rest prevent slippage and reduce hand fatigue
- One-piece 18/8 stainless steel construction

573371



573383

- | | | | |
|--------|--------------------------|--------|------------------------|
| 573380 | Solid Spoon, 1 oz, 10" | 573385 | Solid Ladle, 4 oz, 14" |
| 573373 | Solid Spoon, 1 oz, 13" | 573370 | Solid Ladle, 6 oz, 14" |
| 573381 | Slotted Spoon, 1 oz, 10" | 573383 | Pie Server, 10" |
| 573374 | Slotted Spoon, 1 oz, 13" | 573371 | Solid Turner, 13½" |
| 573375 | Serving Fork, 10" | 573372 | Slotted Turner, 13½" |
| 573384 | Solid Ladle, 1 oz, 10" | | |



SMASH BURGER PRESS

- Heavy-duty press creates perfectly seared smashed burgers
- One-piece stainless steel design simplifies cleaning
- Red silicone sleeve offers a cool, safe grip up to 450°F

SWS-6 6" dia



EMPANADA FORKS

- Speeds up high-volume pastry prep
- Sturdy stainless steel press resists rust and corrosion
- Anti-slip plastic handle with finger grooves for a comfortable grip
- Creates a consistent, uniform seal for empanadas, turnovers and calzones

EF-05 5" long
EF-07 7" long

MEASURING SPOONS

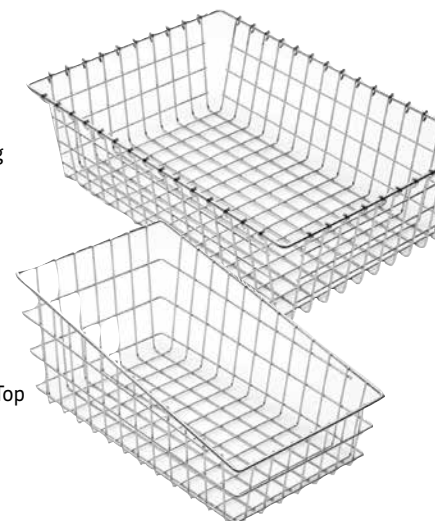
- Extra-long 14½" handle reaches the bottom of commercial-size ingredient jars
- Heavy-duty 18/8 stainless steel construction
- Measurement markings are clearly stamped for accurate portioning



- | | |
|-----------|----------------------------------------------------------|
| MSLH-025T | ¼ tsp |
| MSLH-05T | ½ tsp |
| MSLH-10T | 1 tsp |
| MSLH-10TB | 1 tbsp |
| MSLH-20TB | 2 tbsp |
| MSLH-5P | Measuring Spoon Set, ¼ tsp, ½ tsp, 1 tsp, 1 tbsp, 2 tbsp |

BAGEL & PASTRY BASKETS

- For cooling, displaying and transporting baked goods
- Open construction promotes complete air circulation around contents
- Maintains the fresh texture of bagels, pastries, and other baked items
- Sturdy wire construction



- | | |
|---------|-------------------------------|
| DB-1911 | 18½" x 11" x 8¼", Slanted Top |
| DB-2014 | 20" x 14" x 5¾" |
| DB-2418 | 24¼" x 18" x 8" |
| DB-2610 | 26½" x 10¾" x 2" |
| DB-2616 | 25⅞" x 16½" x 1⅞" |

FRESHPRO FOOD STORAGE CONTAINERS, DRAIN SHELVES & PAILS

- Durable, clear Camwear® or translucent polypropylene construction
- Integrated handles or square support rim
- Color-coded lids, graduations and drain shelves
- FreshPro Seal Covers fit CamRounds and CamSquares
- Translucent Drain Shelves and Easy Seal Covers also available
- Made in USA

Polypropylene Containers

- Withstand temperatures from -40° to 185°F
- BPA-free

Camwear® Containers

- Clear, high-impact, polycarbonate
- Withstand temperatures from -40° to 210°F

CAMBRO
TRUSTED DURABILITY



Camwear® CamSquares	Polypropylene CamSquares®	Capacity
—	HFSFPROPP190	.5 qt
—	1SFPROPP190	1 qt
2RFSPROPP190	2SFSPROPP190	2 qt
4RFSPROPP190	4SFSPROPP190	4 qt
6RFSPROPP190	6SFSPROPP190	6 qt
8RFSPROPP190	8SFSPROPP190	8 qt
12RFSPROPP190	12SFSPROPP190	12 qt
18RFSPROPP190	18SFSPROPP190	18 qt
22RFSPROPP190	22SFSPROPP190	22 qt

SWING-A-WAY® CAN OPENERS

- All steel construction
- Ergonomic handles with soft-cushion grips
- Built-in bottle opener

TAYLOR

407BKFS	Standard Grip, Black
407RDFS	Standard Grip, Red
6090FS	Easy-Open Crank Handle



DISHES CAPACITIES

Color	Disher Size	Bowl Dia	Fluid Oz*	Wt Oz*	Patties/Lb†	Scoops/Gall††	Equivalent
White	6	3"	4.66	4.86	3	16	⅓ Cup
Grey	8	2¾"	3.64	3.80	3½	22	½ Cup
Ivory	10	2½"	3.19	3.33	4	24	⅔ Cup
Green	12	2½"	2.78	2.90	5	26	⅓ Cup
Blue	16	2¼"	2.07	2.16	6-8	35	¼ Cup
Yellow	20	2½"	1.77	1.84	9-10	42	3+ Tbsp
Red	24	2"	1.49	1.56	11-12	51	2½ Tbsp
Black	30	1¾"	1.03	1.07	13-14	62	2+ Tbsp
Purple	40	1½"	.68	.70	15-16	70	1½ Tbsp

* Water Capacity †Hamburger Patties ††Ice Cream Scoop

AIRPOINTS

FIFO SQUEEZE BOTTLES

- First-in, first-out dispensing system
- Wide-mouth openings at both ends make refilling from the top quick and sanitary
- Non-drip lid
- Clear plastic dispensing cap with yellow valve

18-5652	16 oz
18-5670	20 oz
280-1816	24 oz



18-5670

280-1816



PIZZA PEELS

- Sanitary solution for pizza and sandwich preparation
- Pizza peels double as excellent cutting boards and the beveled edges allow for smooth pickup of cooked or toasted foods
- Cleanup is a breeze—simply place into the dishwasher to be sanitized
- Thin profile and handle hole makes these boards easy to stack and store
- ¼" thick

Natural Finish

- 407-261601 Rectangular w/Handle, 16"w x 26"l
- 429-211601 Round w/5" Handle, 16" dia
- 429-001601 Round No Handle, 16" dia

Slate Finish

- 407-261602 Rectangular w/Handle, 16"w x 26"l
- 429-211602 Round w/5" Handle, 16" dia
- 429-001602 Round No Handle, 16" dia



epicurean
By Victorinox

INVERTATOP™ SQUEEZE BOTTLES

- Invertatop™ dual openings make dispensing, cleaning and filling easy
- Soft, leak-proof PerfectFlex™ design is operator friendly
- ValveTop™ works with fast flow and slow liquids, sauces and condiments, also allows for small particles up to ⅛"
- Optional colored end caps offer easy identification (sold separately)
- Easy-to-clean ValveTop™

- 12SV 12 oz Dispenser, 53mm Opening
- 16SV 16 oz Dispenser, 53mm Opening
- 24SV 24 oz Dispenser, 63mm Opening
- 32SV 32 oz Dispenser, 63mm Opening



NAPOLITANI ROTATING OVEN BRUSH

- Long handle provides safe reach into deep pizza ovens
- Rotating head cleans hard-to-reach corners and edges
- Brass wire bristles remove ash without damaging surfaces
- Stainless steel scraper removes stubborn, baked-on debris

61400-35 35" Handle



PIZZA PEELS

- Perforated blade releases excess flour for easy dough transfer and a crispier bake
- Hard anodized aluminum or stainless steel construction
- Minimized surface contact allows dough to slide freely for a quick, clean release

Stainless Steel

- 240856 8" dia, 56" Handle
- 241056 14" dia, 59" Handle

Anodized Aluminum

- 14" x 12" Blade
- 242220 22" Handle
- 242590 59" Handle
- 18" x 16" Blade
- 246260 26" Handle
- 246590 59" Handle





SHEET PANS

- 3003 aluminum
- Closed bead pans are reinforced with galvanized wire for rust resistance

Solid Pans	Pan Size	Dimensions	Bead	Gauge
ALXP-0609*	Eighth	6½" x 9½"	Open	16
ALXP-1013	Quarter	9½" x 13"	Closed	20
ALXP-1310H	Quarter	10" x 13"	Closed	18
ALXP-1318	Half	13" x 18"	Closed	20
ALXP-1813H	Half	13" x 18"	Closed	18
ALXP-1622	Two-Thirds	16" x 22"	Closed	19
ALXP-2216H	Two-Thirds	16" x 22"	Closed	18
ALXP-1826	Full	18" x 26"	Closed	18
ALXP-2618H	Full	18" x 26"	Closed	16
ALXP-1200*	Full	18" x 26"	Open	12
Perforated Pans				
ALXP-1318P	Half	13" x 18"	Closed	18
ALXP-1826P	Full	18" x 26"	Closed	18
ALXP-2618P	Full	18" x 26"	Closed	16

*NSF



SHEET PANS

- Easy-clean open bead rim

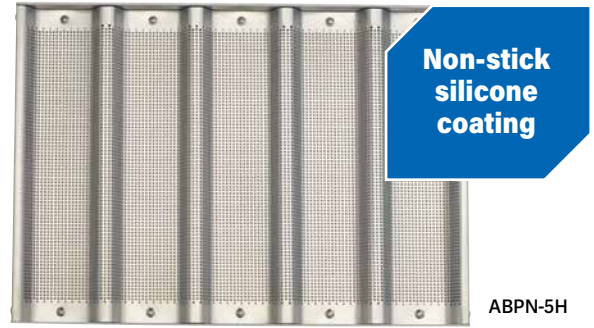


20-Gauge Stainless Steel

SXP-1318	½ Size, 13" x 18"
SXP-1622	¾ Size, 16" x 22"
SXP-1826	Full Size, 18" x 26"

16-Gauge Aluminum

ALXN-1318P	½ Size, 13" x 18"
ALXN-1826P	Full Size, 18" x 26"



Non-stick silicone coating

ABPN-5H

GLAZED ALUMINUM BAGUETTE PANS

- 16-gauge aluminum
- Perforations allow air circulation for crispy crusts while the inside stays soft



ABPN-5H	5 Slots, 13" x 18"
ABPN-4	4 Slots, 18" x 26"
ABPN-5	5 Slots, 18" x 26"
ABPN-6	6 Slots, 18" x 26"

HINGED STEAM PAN COVERS

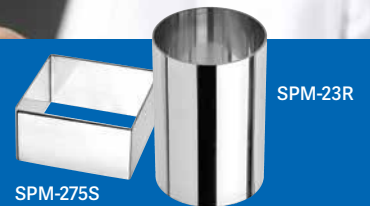
- Stain, break, and chip-resistant clear polycarbonate for long-lasting use
- Slotted opening fits serving spoon or ladle
- Hinged design helps prevent cross-contamination



SP7200H	½ Size
SP7300H	⅓ Size
SP7600H	⅙ Size

PASTRY MOLDS

- Mirror finish stainless steel
- Perfect for baking, freezing, cutting and forming
- Dishwasher safe



SPM-21R	Round, 2" dia x 1¼"h	SPM-22S	Square, 2" sq x 2"h
SPM-23R	Round, 2" dia x 3"h	SPM-275S	Square, 2¾" sq x 1¾"h
SPM-31R	Round, 3" dia x 1¼"h	SPM-211T	Rectangular, 2½"l x 1¼"w x 1¼"h
SPM-31O	Oval, 3" x 1¾"h		
SPM-41O	Oval, 4" x 1¾"h		



BAKING/MEASURING CONVERSION CHART

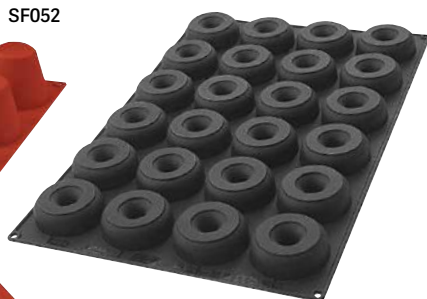
Baking is an exact science, which means measurements must be precise. Weighing ingredients with a digital scale, rather than measuring by volume, will render the most accurate results. Follow the chart below to convert measurements into grams for proper weight.



FLOUR	POWDERED SUGAR
1 cup = 140 grams	1 cup = 160 grams
¾ cup = 105 grams	¾ cup = 120 grams
½ cup = 70 grams	½ cup = 80 grams
¼ cup = 35 grams	¼ cup = 40 grams
GRANULATED SUGAR	HEAVY CREAM
1 cup = 200 grams	1 cup = 235 grams
¾ cup = 150 grams	¾ cup = 175 grams
½ cup = 100 grams	½ cup = 115 grams
¼ cup = 50 grams	¼ cup = 60 grams
	1 tablespoon = 15 grams



SF052



SQ059



SF026

CAN OPENERS

- Opens every type of can
- Reversible stainless steel blade
- Patented, easy and efficient mechanical system with adjustable pressure
- 22" long rod

- 05P55 Bolt-On Base
- 05V55 Clamp-On Base
- 0XP55 Bolt-On Base, Dishwasher Safe, NSF
- 0XV55 Clamp-On Base, Dishwasher Safe, NSF



05V55



LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN

SILIKOMART SILICONE MOLDS

- Soft, non-toxic, non-stick, high conductivity alimentary pure silicone
- Suitable for cooking, baking, refrigerating, freezing and thawing
- SiliconFLEX molds are ideal for the preparation of biscuits, cookies, cakes, pies, chocolate and more!

- Temperature range for use: -76° to 446°F
- Can be hung using holes in each corner
- Reusable up to 3,000 times
- Made in Italy

NON-STICK CAKE MOLDS

- Professional quality steel mold with double layer coating
- Improved non-stick performance ensures a perfect mold release
- Excellent abrasion resistance and durability
- BPA-free
- Made in France

- 223720 7" OD, 6.02" ID
- 223730 7.8" OD, 6.88" ID
- 223740 8.66" OD, 7.67" ID
- 223750 9.44" OD, 8.93" ID



FLUTED TART MOLDS

- Eco-friendly tin-plating provides exceptional thermal conductivity
- Tin-plated molds give a wonderful textured crust to the dough
- Made in France

- 126320 7.2" dia
- 126322 7.87" dia
- 126330 7.44" dia
- 126332 10.2" dia



11½" x 7" Cake Mold

SF026 Makes (12) 2.37 oz Cakes

11½" x 7" Muffin Molds

SF022 Makes 11 Mini Muffins

SF023 Makes 6 Medium Muffins

SF024 Makes 5 Large Muffins

SF052 Makes 6 Big Muffins

24" x 16" Muffin Molds

SQ007 Makes (70) 1.35 oz Mini Muffins

SQ009 Makes (24) 4.05 oz Muffins

24" x 16" Donut Mold

SQ059 Makes (24) 4.50 oz Donuts





90076

90078



90061

WHIPPED CREAM DISPENSERS & CHARGERS

- Whip creams, cheeses, sauces and other dessert toppings in this easy-to-use dispenser for one-of-a-kind and creative dishes or drinks

Dispensers

Aluminum	Stainless Steel	
90076	90078	1 Pint
90077	90079	2 Pint

Chargers

90060	10 Pack
90061	24 Pack



STRAINER BOSS

- Stabilizes cone strainers for safe, one-person use
- Ridged legs grip stock pots, sinks and buckets
- Frees up staff during fine straining or milling
- Heavy gauge stainless steel reduces wear on strainer handles



280-1979 Fits up to 22" OD Openings

PROGRAMMABLE DIGITAL TIMERS

- Countdown timers w/memory recall feature
- Hour, minute and second adjustable
- Color-coded time cycle lights
- High/Low volume control
- Requires 9V battery (included) or optional AC adaptor (not included)
- Non-skid feet
- Can be wall mounted
- Antimicrobial housing
- Water-resistant keypad and housing
- 1 year warranty



Large LCD display

72-1662

4-In-1™ Timer

- 4 countdown timers
- 10-hour countdown

8-In-1™ Timer

- 8 countdown timers
- 20-hour countdown or count-up feature

72-1662 4-In-1™ Timer

801-4489 8-In-1™ Timer



ZAP TIMERS

- Keep tabs on multiple products
- Stainless steel housing
- Large ½" high LED display
- Can be monitored from a distance and used in conjunction with any appliance or menu type



18-1307 4 Product

18-1308 8 Product

18-1309 12 Product

18-1307

EIGHT-EVENT DIGITAL TIMER

- Times 8 separate kitchen tasks simultaneously
- Adjustable volume adapts to kitchen noise levels
- Freestanding or wall-mounted
- Electric power adapter

5329438 Times up to 99 Hours



DIGITAL TIMER

- Chrome accents
- 0.8" LCD readout
- 12/24 hour clock feature

584721 Times up to 23 Hours, 59 Minutes & 59 Seconds



FOUR EVENT DIGITAL TIMER

- Times four events at once
- Extra-loud, 100-decibel alarms with flashing lights
- 1 1/4" LCD display and color-coded alarms
- Adjustable volume and stand/wall mount options
- Black housing

5839N Times up to 9 Hours, 59 Minutes and 59 Seconds



EXTRA-BIG DIGIT TIMER

- Counts up or down
- Last count recall
- Loud and long alarm
- Three-way mounting: pocket clip, magnet, stand

TM15 100 Minutes by min/sec



DIRECT ENTRY 2-ALARM TIMER

- Counts up or down
- Loud and long alarm
- Audio/vibrate alarm
- Stop and restart
- Last count recall
- Counts up after zero
- Four-way mounting: pocket clip, magnet, stand, loop

TM30 10 Hours by hr/min/sec



4-EVENT TIMER & CLOCK

- Counts up or down in 4 channels simultaneously
- Individual channel sounds
- Programmable
- Loud and long alarm
- Functions as timer, clock and stopwatch
- Three-way mounting: pocket clip, magnet, stand
- 5-year limited warranty

PT2 100 Hours by hr/min/sec



HEAVY-DUTY MECHANICAL TIMER

- Counts down
- Long 3-second alarm
- Stainless steel housing
- 3 3/4" diameter base with non-skid footing

MT1 1 Hour by min



MULTI-TASK TIMER & CLOCK

- Counts up or down in hours/minutes/seconds
- Functions as timer, clock and stopwatch
- Loud and long alarm
- Three-way mounting: pocket clip, magnet, stand
- 5-year limited warranty

TM8 24 Hours by hr/min/sec





COMBO PROBE THERMOMETER, TIMER & CLOCK

- Monitors temperature while cooking or cooling
- Displays actual and set temps and timer or clock
- Timer counts up and down
- 5½" stainless steel probe with 3' sensor cable
- 2-way mounting: magnet, stand
- Adjustable stainless steel clip
- Temperature range: 14° to 392°F

DTTC-W White
DTTC-S Silver



LONG-STEM WATERPROOF THERMOMETER

- 6-second response
- Waterproof (IPX7)
- One-button field calibration
- 5-year limited warranty

DTW450L -40° to 450°F



COOKING THERMOMETERS

- Safe for commercial dishwashers
- Field calibration with wrench on sheath
- 1" magnified dial with a shatterproof lens and stainless steel housing
- 5" stem

IRT220

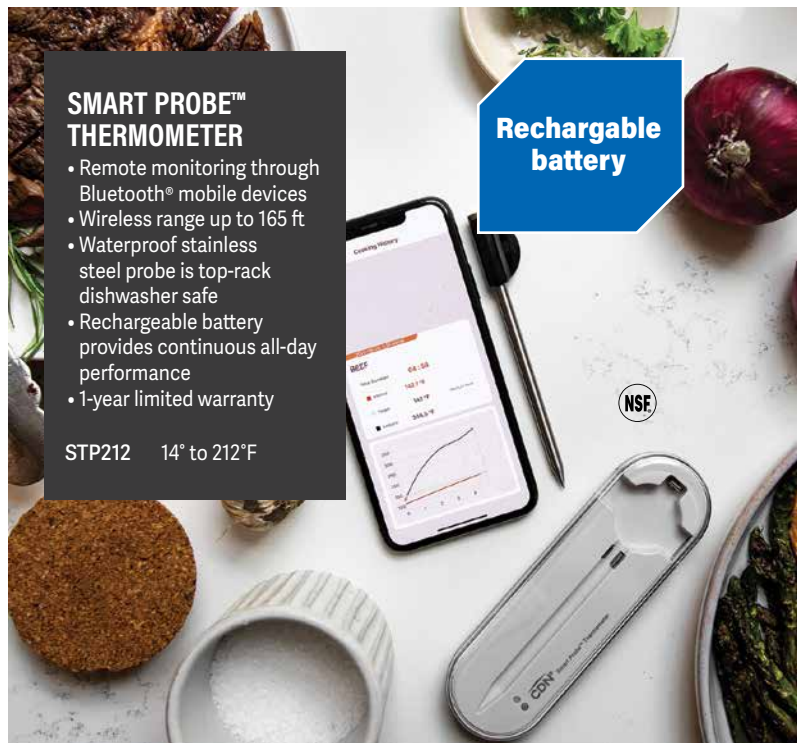
IRT220 Standard, 0° to 220°F
IRT220-X2 Twin Pack, 0° to 220°F
IRT220-PACK Display Pack, 0° to 220°F



DUAL-SENSING PROBE THERMOMETER/TIMER

- Programmable with distinct alerts for food, oven and timer
- Displays actual and set temps for both oven and food or timer
- 6¾" stainless steel probe with 39" high-heat sensor cable
- Temperature range: 32° to 572°F
- Timer counts up and down to 10 hours in hours/minutes/seconds
- Magnet or stand mounting

DSP1-W White
DSP1-S Silver



SMART PROBE™ THERMOMETER

- Remote monitoring through Bluetooth® mobile devices
- Wireless range up to 165 ft
- Waterproof stainless steel probe is top-rack dishwasher safe
- Rechargeable battery provides continuous all-day performance
- 1-year limited warranty

STP212 14° to 212°F

Rechargeable battery



DIGITAL THERMOMETER

- Simple and accurate
- One-button operation
- Temperature guide on sheath
- 5" stem

DT392 -50° to 392°F





Safe, durable and accurate

OVENPROOF MEAT THERMOMETER—GLOW

- Easy-to-read dual scale for meat and poultry
- Ovenproof laboratory glass lens
- Safe for commercial dishwashers
- Boil test field calibration
- Extra-large, 2" dial
- 5" stem
- 25 second response time
- Accuracy: $\pm 2^{\circ}\text{F}$



IRM200-GLOW 120° to 200°F



GRILL SURFACE THERMOMETER

- Made for high heat with stainless steel housing and laboratory glass lens
- Color-coded temperature zones

GTS800X 100° to 800°F

CANDY & DEEP FRY RULER THERMOMETER

- The body and attachment clip are made of stainless steel for safety and durability, and the bottom of the glass column is also enclosed in stainless steel to prevent it from touching hot surfaces that might cause inaccurate readings
- Candy and deep fry stages: Features key temperatures in the candy range in red and deep fry temperatures in blue
- Waterproof



TCG400 100° to 400°F

HOT HOLDING THERMOMETER

- Stainless steel housing and 2" laboratory glass lens
- Two-way mounting allows the user to hang or place it in different places to check for cool or hot spots
- 5-year limited warranty

HOT1 100° to 180°F



OVEN THERMOMETER

- Stainless steel housing and laboratory glass lens
- Two-way mounting allows the user to hang or place it in different parts of the oven to check for cool or hot spots
- 5-year limited warranty

DOT2 150° to 550°F

REFRIGERATOR/FREEZER THERMOMETER

- Temperature zones
- Stainless steel housing
- Stand or hang

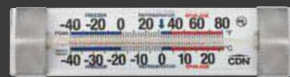
RFT1 -20° to 80°F



REFRIGERATOR/FREEZER THERMOMETER

- Features a non-mercuric column and two-way mounting
- Color-coded scale with temperature zones for maintaining optimum temperatures
- 5-year limited warranty

FG80 -40° to 80°F



REFRIGERATOR/FREEZER THERMOMETER

- Made from ABS plastic with two-way mounting
- Temperature zones on the color-coded scale
- -40° to 120°F
- 5-year limited warranty

EFG120 Pk 1
EFG120-X2 Pk 2



HIGH HEAT OVEN THERMOMETER

- Stainless steel housing
- Stand or hang mounting
- 5-year limited warranty

POT750X 100° to 750°F

Why Accurate Temperatures Matter



Food Safety Starts with Accurate Temperatures

Accurate temperature measurement is one of the most critical controls in food safety. From cooking and holding to refrigeration, CDN offers a range of NSF-certified thermometers to help operators protect guests, meet Food Code expectations and operate with confidence.

- ✓ **COMPLIANCE READY**
Thermometers must be accurate, accessible and routinely calibrated
- ✓ **RISK REDUCTION**
Proper temps help prevent foodborne illness and costly waste
- ✓ **OPERATIONAL CONFIDENCE**
Accurate tools support inspections and daily consistency

Critical Temperature Checkpoints

Thin-tip probe for fast, accurate internal readings



COOKING

Internal food temperature
Confirms food reaches safe cook temps

Helps to prevent bacterial growth



HOT HOLDING

Food during service
Prevents bacterial growth

Refrigerator thermometers offer continuous monitoring



COLD STORAGE

Refrigerators & Freezers
Maintains safe holding ranges

Use infrared thermometers for quick, non-contact surface checks



SURFACE TEMPS

Equipment & Grills
Verifies safe operating conditions

Built for Accuracy, Day After Day

Simple calibration helps maintain reliable, food-safe temperature readings over time.

ICE SLURRY CALIBRATION (FAST & RELIABLE)

1. Fill a container with ice and water
2. Insert probe without touching sides
3. Adjust to 32°F / 0°C

WHEN SHOULD YOU RECALIBRATE?

After drops, extreme temperature changes or daily in high-volume kitchens

PRO TIP

Many CDN digital thermometers feature one-button field calibration for fast accuracy checks.

CDN manufactures a wide range of precision thermometers, timers, and scales and thousands of high-volume commercial locations worldwide depend on CDN products for accuracy, speed and quality for reliable results.

WATERPROOF FOLDING THERMOCOUPLE THERMOMETERS

- 2-second response
- Waterproof (IPX7)
- One-button field calibration
- 1.5mm thin tip
- Rotating display
- -58° to 572°F
- 5-year limited warranty

TCTW572-BK Black
TCTW572-R Red



DIGITAL FOLDING THERMOMETERS

- Compact folding design
- 4-second response
- Waterproof (IPX6)
- 1.7mm thin tip
- -58° to 572°F

DT572-BK Black
DT572-R Red
DT572-G Green
DT572-B Blue



THIN TIP THERMOMETERS

- 4-second response
- Waterproof (IPX7)
- One-button field calibration
- 1.5mm thin tip
- Temperature range: -40° to 450°F

DTT450 Yellow
DTT450-R Red
DTT450-G Green
DTT450-B Blue
DTT450-BK Black



**One-button
field
calibration**

WATERPROOF THIN TIP THERMOMETER

- 4-second response
- Waterproof (IPX7)
- One-button field calibration
- 1.5mm thin tip
- Hold, max/min, on/off, auto-off and temperature guide
- Rotating display
- Two-way mounting: pocket clip, hook

DTTW572 -40° to 572°F



BEVERAGE & FROTHING THERMOMETERS

- Frothing zone
- Safe for commercial dishwashers
- Field calibration with tool on sheath
- Shatterproof lens
- BioCote® antimicrobial
- Adjustable stainless steel clip
- 0° to 220°F

IRT220-F 1" Dial, 5" Stem
IRB220-F 1½" Dial, 5" Stem
IRB220-F-6.5 1½" Dial, 6.5" Stem
IRTL220 1¼" Dial, 7" Stem



THERMOMETER PROBE WIPES

- Each wipe saturated with 70% isopropyl alcohol
- Single-use foil packets

PW200 200 Packets
PW1000 5 x 200 Packets



INFRARED GUN THERMOMETER

- 1-second response
- Distance: Spot = 12:1
- 8-beam laser target illumination
- Programmable high and low alerts for HACCP compliance
- Max, min, difference, average, hold and lock
- Backlit display
- Auto-off

IN1022 -76° to 1022°F



INFRARED GUN/THERMOCOUPLE THERMOMETER

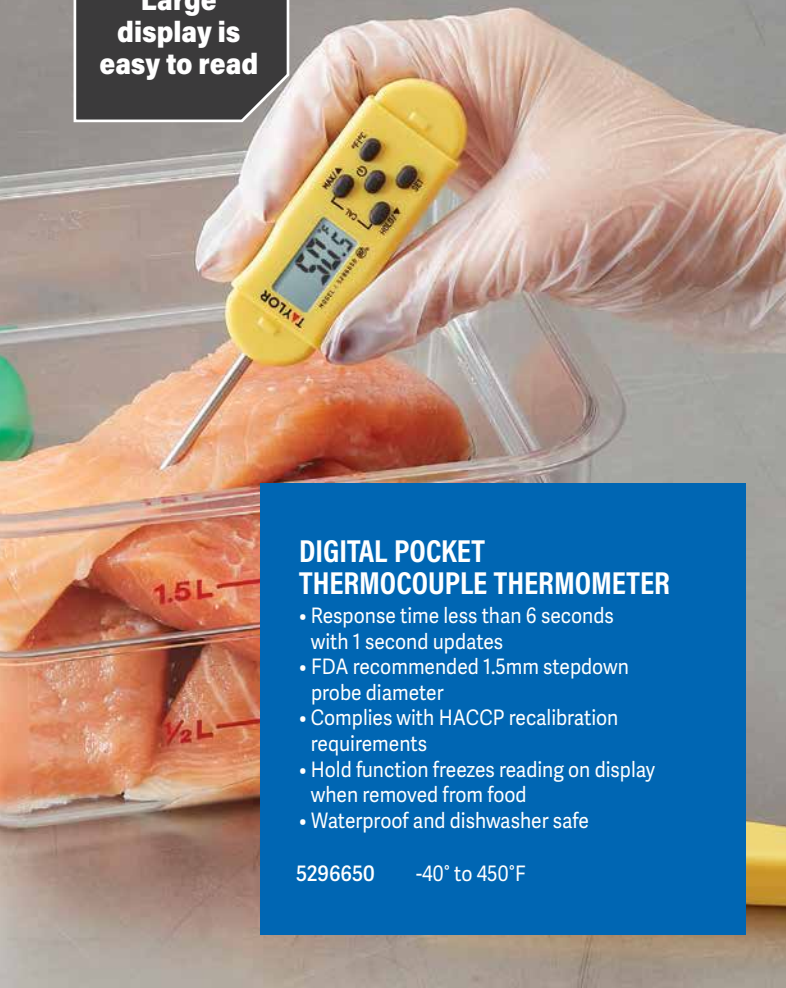
- Infrared for non-contact surface temperatures with thermocouple probe for internal temperatures
- Distance: Spot = 8:1
- Rapid response
- Backlit HACCP check lights
- 1.5mm thin tip
- Max, min, hold and lock

INTP662 -76° to 662°F





Large display is easy to read



DIGITAL POCKET THERMOCOUPLE THERMOMETER

- Response time less than 6 seconds with 1 second updates
- FDA recommended 1.5mm stepdown probe diameter
- Complies with HACCP recalibration requirements
- Hold function freezes reading on display when removed from food
- Waterproof and dishwasher safe

5296650 -40° to 450°F



9868FDA



5293167

FOLDING THERMOCOUPLE THERMOMETERS

- 1.5mm step-down probe
- Waterproof IP67 rated
- NIST certified
- -40° to 572°F

9868FDA Yellow
5256860 Red
5293167 Purple



COMPACT DIGITAL THERMOMETER

- 1.5mm FDA recommended fold-out probe
- 0.7" LCD display
- On/off switch and auto off to conserve battery life
- Lanyard and magnetic back mounts

1476FDA -40° to 250°F



COMPACT WATERPROOF DIGITAL THERMOMETER

- 1.5mm FDA recommended step down probe
- Accuracy ±2°F
- Safe-T-Guard™
- Antimicrobial case and sleeve
- Uses one CR2032 battery (included)

9877FDA -4° to 450°F



Saturated with 70% isopropyl alcohol

THERMOMETER PROBE WIPES

- Cleans and sanitizes food thermometers and meat probes

9999N Box of 100 Individual Packets

TAYLOR.



NSF

**DIGITAL REFRIGERATOR/
FREEZER THERMOMETER**

- Compact size with bold LCD readout
- Hangs or stands
- Battery included

1443 -4° to 140°F



NSF

**Safe
temperature
zone
indicators**

**TEMPRITE REFRIGERATOR/FREEZER
THERMOMETER**

- Propylene glycol filled thermometer simulates food temperature for more accurate and stable readings
- Bright blue, red and green graphics
- Stands or hangs

5927 -20° to 60°F



HACCP WALL THERMOMETER

- Clear, break-resistant lens
- HACCP-referenced color zones on dial
- Increments of 2°F
- 13 1/4" dia, white frame

5680 Cooler/Freezer, 0° to 80°F

TAYLOR.



5282002



5282002PR



5328695

WATERPROOF DIGITAL PORTION CONTROL SCALES

- A valuable tool for busy kitchens, bakeries, delis and more
- The large capacity is ideal for weighing bulk ingredients
- Measures both dry and liquid ingredients in pounds/ounces, grams, fluid ounces or milliliters

5282002 Dry Capacity: 30 lb x 0.1 oz,
Liquid Capacity: 477 fl oz x 0.1 fl oz, Black

5282002PR Dry Capacity: 30 lb x 0.1 oz,
Liquid Capacity: 477 fl oz x 0.1 fl oz, Purple

5328695 Dry Capacity: 11 lb x 0.1 oz,
Liquid Capacity: 176 fl oz x 0.1 fl oz, Black

NSF

COMPACT DIGITAL PORTION CONTROL KITCHEN SCALE

- 7.15" x 7.15" stainless steel platform
- Extra large 0.9" LCD readout
- Tare and hold function
- Calibration feature
- Auto-off and disable auto-off feature when powered by batteries
- Operates on AC adapter (included) or 2 AAA batteries (not included)



TE2FT 2 lb x 0.1 oz

SUBMERSIBLE SCALES

- Low/high limit alerts
- Hold, tare, on/off, auto-off and selectable units
- Field calibration
- Backlit display with big digits
- Stainless steel housing and removable platform
- Rechargeable battery and power adapter included
- Measures by lb/lb:oz/oz/fractional oz/kg/g

SD1110X	11 lb, IP67
SD1120	11 lb, IP68
SD2210X	22 lb, IP67
SD2220	22 lb, IP68

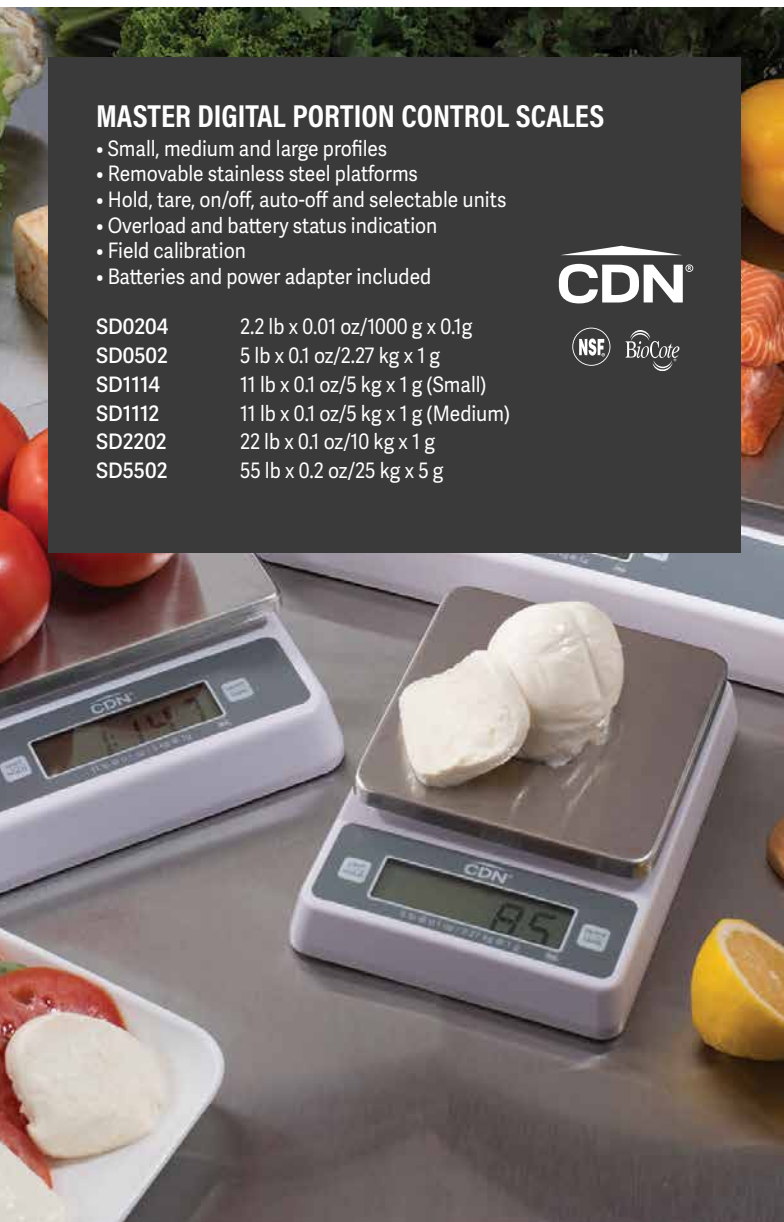


SD2210X

MASTER DIGITAL PORTION CONTROL SCALES

- Small, medium and large profiles
- Removable stainless steel platforms
- Hold, tare, on/off, auto-off and selectable units
- Overload and battery status indication
- Field calibration
- Batteries and power adapter included

SD0204	2.2 lb x 0.01 oz/1000 g x 0.1g
SD0502	5 lb x 0.1 oz/2.27 kg x 1 g
SD1114	11 lb x 0.1 oz/5 kg x 1 g (Small)
SD1112	11 lb x 0.1 oz/5 kg x 1 g (Medium)
SD2202	22 lb x 0.1 oz/10 kg x 1 g
SD5502	55 lb x 0.2 oz/25 kg x 5 g



Large, easily readable LCD display



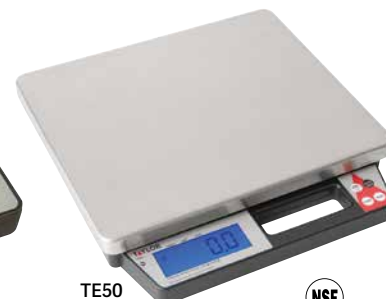
DIGITAL PORTION CONTROL SCALE W/OVERSIZED PLATFORM

- Large 11¼" x 7¼" removable stainless steel platform
- Auto off and disable auto off feature when powered by batteries
- Tare and hold functions
- Low battery and overload indicators
- Operates on AC adapter (included) or 2 AAA batteries (not included)

TE220S 22 lb x 0.1 oz/10 kg x 1 g



TE11FT



TE50



DIGITAL PORTION CONTROL SCALES

- Removable stainless steel platform with marine edge
- Auto off and disable auto off feature when powered by batteries
- Tare and hold functions
- Operates on AC adapter (included) or AAA batteries (not included)

Compact, 5⅜" x 5⅜" Platform

TE32FT	2 lb x 0.01 oz/1 kg x 0.05 g
TE10FT	11 lb x 0.1 oz/5 kg x 1 g

7⅞" x 7⅞" Platform

TE11FT	11 lb x 0.1 oz/5 kg x 1 g
TE22FT	22 lb x 0.1 oz/10 kg x 1 g

13½" x 11½" Platform

TE50	50 lb x .05 oz/22 kg x 0.01 kg
------	--------------------------------

MEASURING GUIDE: USING SCALES

Take the guesswork out of measuring with cups and spoons and use your scale for more accurate measurements. See the chart below for conversions on some common ingredients.

- 1 cup (packed) brown sugar = 200 grams
- ½ cup butter = 1 stick = 115 grams
- 1 cup sifted cake flour = 100 grams
- 1 cup chocolate chips = 180 grams
- 1 cup sifted confectioners' sugar = 115 grams
- ¼ cup cornstarch = 28 grams
- 1 cup granulated sugar = 200 grams



TS25KL

TS5

MECHANICAL PORTION CONTROL SCALES

- Stainless steel construction
- Easy-to-read, angled dial designs with bold graphics
- Protective shatterproof lenses
- Spacious, removable platforms
- Simple-to-use tare system

	Capacity	Dial Type
TS32	32 oz x ¼ oz	Rotating
TS32D	32 oz x ¼ oz, w/Dashpot	Rotating
TS32F	32 oz x ¼ oz	Fixed
TS5	5 lb x ½ oz	Rotating
TS25KL	25 lb x 2 oz/11 kg x 50 g	Rotating
TS50	50 lb x 4 oz	Rotating



WATERPROOF DIGITAL PORTION CONTROL SCALE

- Waterproof housing with stainless steel platform and base
- IP67 waterproof rated
- Dry and liquid measurement
- Easy-to-read 0.5" LCD digits
- Corrosion-resistant 6½" x 7" platform
- Easy-to-clean, sanitary contact surface
- Tare, auto off and low battery indicator features
- Dual powered by either a 110V adaptor or rechargeable battery (both included)
- Moisture-resistant sealed components

TE10SSW 10 lb x 0.005 lb/10 lb x 0.1 oz/10 lb x ½ oz/160 oz x 0.05 oz/160 oz x ½ oz/5000 g x 1 g

WATERPROOF DIGITAL PORTION CONTROL SCALE

- IP67 waterproof rating sealed components
- 4¾" x 5½" removable stainless steel platform
- Auto off and disable auto off feature when powered by battery
- Tare function
- Calibration feature for in-field adjustment



TE10CSW 10 lb x 0.002 lb/10 lb x 0.05 oz/160 oz x 0.05 oz/5000 g x 1 g/160 fl oz x 0.05 fl oz/5000 ml x 1 ml

HEAVY-DUTY MECHANICAL SCALES

- 9" x 9" stainless steel platform
- Easy to read angled dial
- Dual measurement oz and grams
- Internal stop mechanisms

THD32	32 oz x ⅛ oz
THD32D	32 oz x ⅛ oz, w/Dashpot
THD50	50 lb x 2 oz



THD50



COMPACT MECHANICAL PORTION CONTROL SCALES

- Antimicrobial housing
- Corrosion resistant stainless steel construction
- Easy-to-read, angled dial with bold graphics
- Internal stop mechanisms

TP16	16 oz x ¼ oz
TP32 (Ice Cream)	32 oz x ¼ oz



TP16



DIGITAL RECEIVING SCALE

- Easy-to-read 1" LCD control panel with 6 ft cord and mounting bracket
- Painted, removable steel tread plate platform
- Low 2" profile design
- Non-skid feet
- Tare, hold, auto off and low battery indicator features
- Dual-powered by either 120V adaptor (included) or 6 AA batteries (not included)

TE400 400 lb x 0.5 lb/180 kg x 0.2 kg



DIGITAL RECEIVING SCALE

- 11" x 11½" stainless steel platform
- Auto-off and disable auto-off
- AC adapter included

TE220FT 220 lb x 2 oz



HEAVY-DUTY MECHANICAL RECEIVING SCALE

- Press down "lock and hold" feature
- Built-in carrying handle
- Easy-to-read dial
- Shatterproof lens
- 13" x 11" ribbed platform

TR250 250 lb x 1 lb



Large
12" x 11"
platform

DIGITAL SHIPPING & RECEIVING SCALE

- Programmable preset unit
- Tare, on/off, auto-off and selectable units
- Overload and battery status indication
- Extendable display
- Carbon steel housing
- Batteries and power adapter included

SDR220 220 lb x 2 oz/100 kg x 50 g



OPTIO™ FRY PANS

- High chrome stainless steel construction distributes heat quickly and will not pit, discolor or carry flavors
- Aluminum-clad bottom provides quick and even distribution of heat
- Clad bottom is encapsulated by stainless steel to prevent denting and scratching
- Induction ready



VOLLRATH



Natural Finish

- 3808 8" dia
- 3809 9½" dia
- 3811 11" dia

Non-Stick Finish

- N3808 8" dia
- N3809 9½" dia
- N3811 11" dia

THERMALLOY® CARBON STEEL FRY PANS

- Pre-seasoned "non-stick" finish
- Thick pan construction resists warping
- Fully riveted handle
- For use with all heat sources



573735	5½" dia
573736	6⅜" dia
573738	7⅝" dia
573748	7⅝" dia w/Two Handles
573740	10¼" dia
573742	11⅝" dia w/Helper Handle



THERMALLY TRI-PLY FRY PANS WITH PROGRIP HANDLE

- Tri-ply construction for rapid, uniform heat distribution
- ProGrip handle provides a secure and comfortable grip
- Engineered for high-performance searing and sautéing
- Induction ready

Natural Finish

5724152	8" dia
5724153	9½" dia
5724154	11" dia

Excalibur® Non-Stick Finish

5724156	8" dia
5724157	9½" dia
5724158	11" dia



5724156

ELEMENTS STAINLESS STEEL COOKWARE

- Ergonomic handles for comfort and ease of use
- Tri-ply base allows for even heat distribution
- Hollow, cool-touch handles
- Induction ready
- Riveted handles on all pieces

Natural Finish



5734050	9½" dia
5734051	11" dia
5734052	12½" dia w/Helper Handle
5734054	14" dia w/Helper Handle

Teflon Select Non-Stick Finish

5734058	8" dia
5734060	9½" dia
5734061	11" dia
5734062	12½" dia w/Helper Handle
5734064	14" dia w/Helper Handle



THERMALLOY® STAINLESS STEEL FRY PANS

- "Stay cool", ergonomic handle design reduces hand and wrist fatigue and will not get hot during cooking
- ¼" impact bonded aluminum sandwich base provides fast and even heat distribution
- Handles are attached by rivets for extra strength
- Efficient and even heat conductivity & induction-ready



Natural Finish

5724048	7⅜" dia
5724050	9½" dia
5724051	11" dia
5724052	12" dia, w/Helper Handle
5724054	14" dia, w/Helper Handle

Excalibur® Non-Stick Finish

5724058	7⅜" dia
5724060	9½" dia
5724061	11" dia
5724062	12½" dia w/Helper Handle
5724064	14" dia w/Helper Handle



Stock Pots

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



Fry Pans

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



Braziers

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



Sauté Pans

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



Sauce Pots

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



Sauce Pans

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



TRI-GEN™ COOKWARE

- Mirror finished exterior, satin interior
- Handles offer excellent comfort and control
- Triangular positioned rivets will not loosen
- Induction ready

Fry Pans - Natural or Non-Stick (NS)

TGFP-7	7" dia
TGFP-8	8" dia
TGFP-10	10" dia
TGFP-12	12" dia
TGFP-14	14" dia

Sauté Pans w/Covers

TGET-2	2 qt
TGET-3	3 qt
TGET-6	6 qt
TGET-7	7 qt

Braziers w/Covers

TGBZ-12	12 qt
TGBZ-14	14 qt

Sauce Pans w/Covers

TGAP-2	1.5 qt
TGAP-3	2.5 qt
TGAP-4	3.5 qt
TGAP-5	4.5 qt
TGAP-7	7 qt

Stock Pots w/Covers

TGSP-4	4.5 qt
TGSP-6	6 qt
TGSP-8	8 qt
TGSP-12	12 qt
TGSP-16	16 qt
TGSP-20	20 qt



Natural Finish Fry Pan



Non-Stick Finish Fry Pan



Stock Pot w/Cover



Sauce Pan w/Cover



INDUCTION READY ALUMINUM COOKWARE

- Aluminum is bonded with stainless steel plate
- Induction ready and gas range compatible
- Highly conductive for high temperature cooking
- Ergonomic comfort handle, heat resistant up to 500°F



Natural Finish Fry Pan



Stock Pot

Fry Pans

AFPI-8H	8", Natural Finish
AFPI-10H	10", Natural Finish
AFPI-12H	12", Natural Finish

Fry Pans w/Silicone Sleeve

AFPI-8NH	8", Non-Stick
AFPI-10NH	10", Non-Stick
AFPI-12NH	12", Non-Stick

Stock Pots

AXSI-8	8 qt
AXSI-10	10 qt
AXSI-12	12 qt
AXSI-16	16 qt

Sauté Pan

AXTI-3	3 qt
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Sauté Pan

Aluminum

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

Stainless Steel

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

Traditional vs. Nonstick

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



**Designed
To Serve**

HEISS™ CAST ALUMINUM COLLECTION

- Oven, induction, gas, electric and open-flame safe
- Cast aluminum with induction base and ceramic enamel coating for even heating throughout interior
- Enamel resists chipping, staining and prevents burning and sticking
- Heat resistant to 500°F
- Lighter in weight than cast iron cookware
- Commercial dishwasher safe



Heiss™ Induction Minis

- CA-101-BK/BK/CC Round Pan, 10 oz, 5¾", Black
- CA-002-RW/CC Round Bistro Pot w/Lid, 8 oz, 4¼", Red/White
- CA-102-BK/BK/CC Round Bistro Pot w/Lid, 8 oz, 4¼", Black
- CA-003-RW/CC Oval Pot w/Lid, 12 oz, 5½" x 4¼", Red/White
- CA-103-BK/BK/CC Oval Pot w/Lid, 12 oz, 5½" x 4¼", Black
- CA-004-RW/CC Square Grill Pan, 10 oz, 6", Red/White
- CA-104-BK/BK/CC Square Grill Pan, 10 oz, 6", Black

Heiss™ Induction Cookware w/Lids, Ask About Available Colors

- CA-005- Round Braiser/Paella Pan, 3 qt, 10¼"
- CA-008- Round Braiser/Paella Pan, 4½ qt, 12⅝"
- CA-015- Round Braiser, 7½ qt, 14¾"
- CA-013- Round Dutch Oven, ¾ qt, 6"
- CA-011- Round Dutch Oven, 2½ qt, 7⅞"
- CA-012- Round Dutch Oven, 4½ qt, 9½"
- CA-006- Round Dutch Oven, 6½ qt, 11"
- CA-009- Oval Dutch Oven, 3½ qt, 10¼" x 7⅞"
- CA-007- Oval Dutch Oven, 6½ qt, 12⅞" x 9⅞"
- CA-010- Rectangular Roaster, 5 qt, 12⅞" x 10⅞"
- CA-017- Rectangular Roaster, 7½ qt, 15" x 10½"
- CA-LIDHLDR-5 Lid Holder for CA-005, CA-006, CA-007, CA-008, CA-009, CA-010, CA-011 & CA-012



CRESTWARE



ALUMINUM FRY PANS

- 3004 aluminum
- Molded handle is heat resistant to 450°F
- Non-tip design
- Heavy 3-rivet design
- Non-stick options

Premium PTFE Non-Stick	
FRY07XIH	7" dia
FRY08XIH	8" dia
FRY10XIH	10" dia
FRY12XIH	12" dia
FRY14XIH	14" dia

Ceramic* Non-stick	
FRY08CH	8" dia
FRY10CH	10" dia
FRY12CH	12" dia

* Made without PFAS

PTFE Non-Stick		
Plain Handle	Molded Handle	
FRY07S	FRY07SH	7½" dia
FRY08S	FRY08SH	8½" dia
FRY10S	FRY10SH	10¾" dia
FRY12S	FRY12SH	12¾" dia
FRY14S	FRY14SH	14¾" dia

Heavy Weight Polished		
Plain Handle	Molded Handle	
FRY07	FRY07H	7½" dia
FRY08	FRY08H	8½" dia
FRY10	FRY10H	10¾" dia
FRY12	FRY12H	12¾" dia
FRY14	FRY14H	14¾" dia



PASTA20D



Grip Heat Handles



Plain Handle

ALUMINUM PASTA COOKERS

- Stock pot and perforated insert with a formed shoulder
- Handles are fastened with rivets
- Included cover fits both pot and inset

One Compartment Cookers	
PASTA20	20 qt, 3 Piece Cooker

Four Compartment Cookers	
PASTA20D	20 qt, Complete
PASTA20I	Stainless Insert Only

HEAVY GAUGE ALUMINUM SAUCE PANS

- 3003 aluminum
- Covers sold separately
- Grip handles are heat resistant up to 350°F

Plain Handle				Grip Heat Handle			
Plain Handle	Grip Heat Handle	Capacity	Cover	Plain Handle	Grip Heat Handle	Capacity	Cover
PAN1	PAN1H	1.5 qt	PANC1	PAN5	PAN5H	5.5 qt	PANC5
PAN2	PAN2H	2.5 qt	PANC2	PAN7	PAN7H	7 qt	PANC7
PAN3	PAN3H	3.5 qt	PANC3	PAN8	PAN8H	8.5 qt	PANC8
PAN4	PAN4H	4.5 qt	PANC4	PAN10	PAN10H	10 qt	PANC10

CRESTWARE



HEAVY-DUTY STOCK POTS

- 5mm thick to withstand heavy use
- 3003 aluminum
- Covers sold separately

HPOT20	20 qt
HPOT30	30 qt
HPOT40	40 qt
HPOT60	60 qt

CRESTWARE



ALUMINUM STOCK POTS & COVERS

- 3003 aluminum
- Reinforced rim
- Anti-slip handle
- Consistent thickness
- Covers sold separately
- 80 to 160 qt pots are 5mm thick



Capacity	Cover	Capacity	Cover
POT08 8 qt	POTC08	POT50 50 qt	POTC50
POT12 12 qt	POTC12	POT60 60 qt	POTC60
POT16 16 qt	POTC16	POT80 80 qt	POTC80
POT20 20 qt	POTC20	POT100 100 qt	POTC100
POT24 24 qt	POTC24	POT120 120 qt	POTC120
POT30 32 qt	POTC30	POT160 160 qt	POTC160
POT40 40 qt	POTC40		



ALUMINUM SAUCE POTS & COVERS

- 3003 aluminum
- Covers sold separately

Capacity	Cover	Capacity	Cover
SAU5 5 qt	SAUC5	SAU28 28 qt	SAUC28
SAU8 8 qt	SAUC8	SAU33 33 qt	SAUC33
SAU18 18 qt	SAUC18	SAU42 42 qt	SAUC42
SAU24 24 qt	SAUC24	SAU60 60 qt	SAUC60



EXTRA HEAVY WEIGHT ALUMINUM BRAZIER WITH COVERS

- ¼" thick
- 3003 aluminum
- Covers included



BZR05 5 qt	BZR25 25 qt
BZR10 10 qt	BZR30 30 qt
BZR15 15 qt	BZR35 35 qt
BZR20 20 qt	BZR40 40 qt



BRAZIER PANS W/ COVERS

- Stainless steel construction
- Wide base distributes heat evenly
- Includes cover

CRESTWARE

SSBZR11 11 qt	SSBZR25 25 qt
SSBZR15 15 qt	SSBZR30 30 qt
SSBZR18 18 qt	



CELLUCAP
MANUFACTURING

OVERSEAS CAPS

- Low profile
- Tissue paper crown
- Adjustable headband for a custom fit
- Pk 10/100 ea

RC100WT	Solid White
RC100BK	White w/Black Stripes
RC100BL	White w/Blue Stripes
RC100RD	White w/Red Stripes
RC100GR	White w/Green Stripes

LIGHTWEIGHT NYLON HAIRNETS

- Made from single strand, 15 denier nylon with 1/4" aperture
- Pk 144 ea

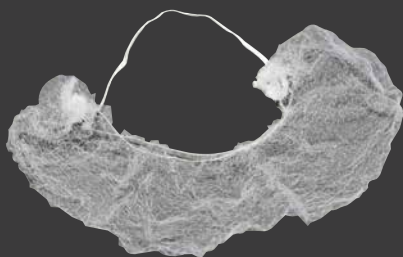
HN5BK	Black
HN5WT	White
HN5DB	Dark Brown
HN5LB	Light Brown



BEARD RESTRAINTS

- Made from single strand, 15 denier nylon with 1/4" aperture
- When full containment is required

BN5BK	Black
BN5WT	White
BN5DB	Dark Brown



EXTRA-LONG HIGH HEAT GLOVES

- Withstands extreme heat up to 932°F
- Black with red cuff
- Flame-resistant
- Made of neoprene with inner cotton layer

12298 18½" long



KITCHENGRIPS® PRO OVEN MITTS

- Made with soft, pliable FLXaPrene
- Reinforced with high-quality seam stitching
- Safe non-slip grip
- Water repellent and stain resistant
- Withstands temperatures from -134° to 500°F



Oven Mitts

5430502	Five Finger Glove, 15" long
5430702	Five Finger Glove, 17" long
5434102	Puppet Mitt, 15" long
5434202	Puppet Mitt, 17" long
5431202	Mitt w/Kevlar, 12" long
5431502	Mitt w/Kevlar, 15" long
5441802	Mitt w/Kevlar, 16¾" long
5431802	Mitt w/Kevlar, 18" long
5443502	Deluxe Puppet Mitt, 15" long
5443602	Three Finger Mitt, 16" long

Pan Handle Sleeve

5439002	6" x 3"
Hot Pads	
5437102	Safe Server Finger, 7" x 7"
5442002	Ultra Thick, 7" x 7"
5442102	Ultra Thick, 10" x 10"
5436102	w/Kevlar, 7" x 7"
5436502	w/Kevlar, 10" x 10"





NEOPRENE NON-SLIP OVEN MITTS

- 100% neoprene shell, 100% cotton fill and lining
- Heat resistant up to 500°F
- Stain and water resistant
- Hand wash, wipe clean

OMNP-15 15" long
OMNP-17 17" long



FLAME RETARDANT OVEN MITTS

- Offers protection up to 400°F
- OMF-24 is extra-long for full arm-length protection
- 100% cotton
- Spot clean only

OMF-13 13" long
OMF-15 15" long
OMF-17 17" long
OMF-24 24" long



SILICONE COATED OVEN MITTS

- Offers protection in freezer or oven
- Temperature range of 0° up to 200°F
- 100% cotton with non-stick silicone outer coating
- Spot clean only

OMS-13 13" long
OMS-15 15" long
OMS-17 17" long



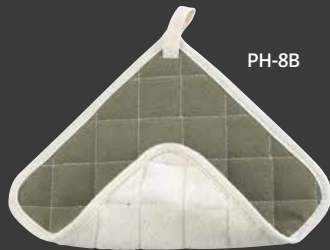
TERRY CLOTH OVEN MITTS

- Heat-resistant up to 600°F
- 100% cotton with silicone lining
- Machine washable

OMT-13 13" long
OMT-17 17" long



PH-8B



PH-8N



PH-8S



PH-9W



POT HOLDERS

- PH-8B Green Side Fire Retardant, Reverse Side Terrycloth, 8" x 8"
- PH-8N Black Neoprene, Stain & Water Resistant, 8" x 8"
- PH-8S Cotton/Silicone, 8" x 8"
- PH-9W White Terrycloth w/Pocket, 8½" x 9½"



YOU'VE EARNED THE TITLE.

NOW MAKE IT OFFICIAL--

RIGHT ON YOUR JACKET.

free embroidery.



YOUR LOGO (UP TO 25K STITCHES) AND UP TO 3 LINES OF TEXT, AND A FLAG WITH THE PURCHASE OF ANY CHEF APPAREL ITEM AT NO CHARGE, INCLUDING; CHEF COATS, JACKETS, COOKS SHIRTS, APRONS, HATS. ADDITIONAL LOGOS, TEXT, OR FLAGS WILL INCUR A FEE.

ASK YOUR REP FOR MORE DETAILS.

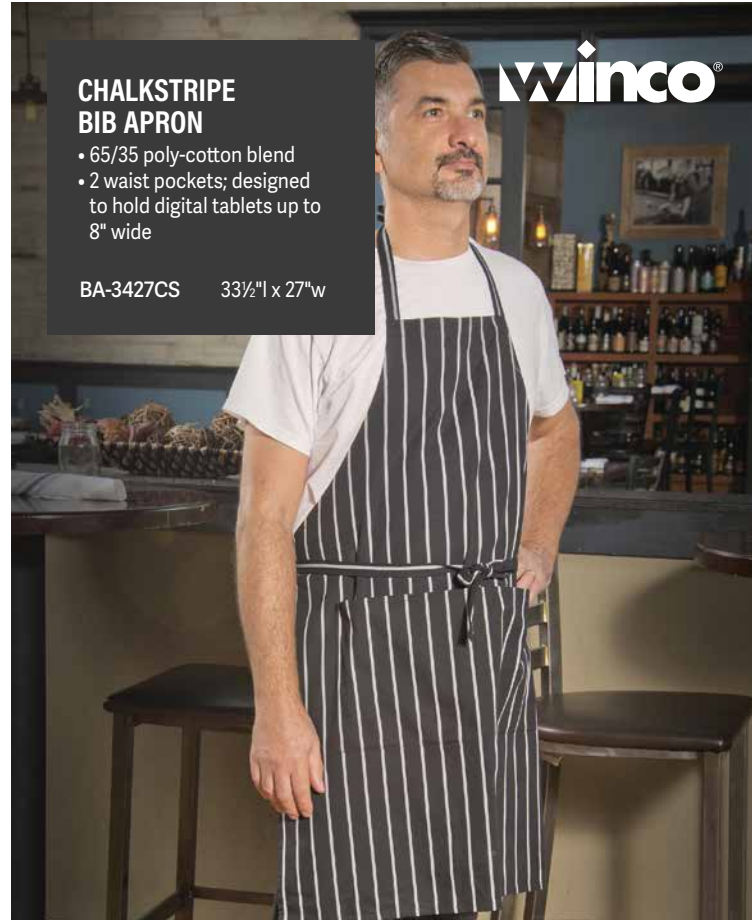
WWW.CHEFREIVAL.COM



SIGNATURECHEF™ SHORT SLEEVE VENTILATED COOK SHIRTS

- Cool mesh panels on back, sides and underarms
- Wide chest pocket and double thermometer/pen pocket
- Lightweight, 65/35 poly-cotton blend
- Available in S, M, L, XL, XXL, 3XL; add letter to item number for size

UNF-9W White
UNF-9K Black



CHALKSTRIPE BIB APRON

- 65/35 poly-cotton blend
- 2 waist pockets; designed to hold digital tablets up to 8" wide

BA-3427CS 33½"l x 27"w



SIGNATURECHEF™ WOMEN'S TAPERED FIT CHEF JACKETS

- Double breasted with thermometer/pen pocket
- 65/35 poly-cotton blend
- Available in S, M, L; add letter to item number for size

UNF-7W White
UNF-7K Black



SIGNATURECHEF™ WOMEN'S CHEF PANTS

- Straight-leg, pull-on style with elastic drawstring waist
- Front patch-pockets
- Two back patch-pockets with velcro flaps
- 65/35 poly-cotton blend
- Available in S, M, L; add letter to item number for size

UNF-8K Black



SIGNATURECHEF™ CARGO CHEF PANTS

- Universal fit
- Elastic drawstring waist
- Cargo pockets with velcro closure
- 65/35 poly-cotton blend
- Available in XS, S, M, L, XL, XXL; add letter to item number for size

UNF-11K Black



SIGNATURECHEF™ CHEF PANTS

- Elastic waistband with drawstring
- 65/35 poly-cotton blend
- Available in S, M, L, XL, XXL; add letter to item number for size

UNF-2K Black
UNF-3C Chalkstripe
UNF-4K Houndstooth



Classic fit for comfort and easy movement



BOURBON BIB APRONS

- Poly/cotton blend
- Adjustable snap-button neck strap
- Thermometer/pen pocket
- 8 waist pockets
- 33½"l x 27"w



BA-3327B Blue
BA-3327K Black

SIGNATURECHEF™ DENIM BIB APRONS

- 80/20 cotton-poly blend, heavyweight dark wash denim
- BADN-3126 has cross-back straps, metal rings to secure ties, 2 slanted waist pockets and thermometer/pen pocket
- BADN-3430 has adjustable buckle neck strap, 2 vertical waist pockets, open chest pocket and zippered cell-phone pocket

BADN-3126 26¾"w x 31¾"l, Dark Wash Blue/Brown Straps
BADN-3430 30¾"w x 34½"l, Dark Wash Blue/Grey Straps

SIGNATURECHEF™ TAPERED FIT VENTILATED CHEF JACKETS

- Cool mesh panels on back, sides and underarms
- Roll-up sleeves with one-button tab
- Left sleeve thermometer pocket
- 65/35 poly-cotton blend
- Available in S, M, L, XL, XXL, 3XL; add letter to item number for size



UNF-12W White
UNF-12K Black

SIGNATURECHEF™ MEN'S TAPERED FIT CHEF JACKETS

- Double breasted with thermometer/pen pocket
- 65/35 poly-cotton blend
- Red available in S, M, L, XL, XXL
- White and Black available in S, M, L, XL, XXL, 3XL, 4XL; add letter to item number for size



UNF-6R Red
UNF-6W White
UNF-6K Black

SIGNATURECHEF™ VENTED PILLBOX HATS

- 65/35 poly-cotton blend with an elastic back
- Available in Regular (R) and Extra-Large (X); add letter to item number for size

CHPB-3R Red
CHPB-3W White
CHPB-3B Black



Cool mesh top panel for added comfort





THUNDER GROUP INC.[®]



CHEF REGALIA VENTILIATED PILL BOX HATS

- Ventilated design promotes airflow for comfort during long shifts
- 65/35 poly/cotton construction resists wrinkles and retains its shape
- 3½" high pill box silhouette

Black
 CH003BKL Large
 CH003BKXL X-Large

White
 CH003WHL Large
 CH003WHXL X-Large



CHEF REGALIA VELCRO CLOSURE CHEF HATS

- Adjustable velcro closure for a secure, universal fit
- Durable 65/35 poly/cotton blend resists wrinkles and wear
- Traditional 13½" high design
- One-size-fits-most



CH013BG



CH013BK



CH013BL

CH013BG Burgundy
 CH013BK Black
 CH013BL Blue
 CH013GR Green

CH013LG Olive Green
 CH013RD Red
 CH013WH White



THUNDER GROUP INC.[®]



CH013GR



CH013LG



CH013RD



CH013WH



CHEF REGALIA 3-POCKET WAIST APRONS

- Three-pocket waist design
- Blended poly/cotton fabric resists stains and wrinkles
- Waist-level coverage allows for unrestricted movement
- 13"l x 22"w

CA1322BG	Burgundy	CA1322RD	Red
CA1322BK	Black	CA1322WH	White
CA1322GR	Green		



Blended poly/cotton fabric

CHEF REGALIA 4-WAY REVERSIBLE APRONS

- Four-way reversible design offers four clean surfaces in one apron
- Blended poly/cotton fabric
- Extends wear time between launderings
- 17"l x 34"w

CA1734BK	Black	 THUNDER GROUP INC. [®]
CA1734WH	White	

CHEF REGALIA 2-POCKET BISTRO APRONS

- Professional bistro style aprons
- Blended 65/35 poly/cotton construction resists wrinkles and stains
- Two front pockets keep order pads, pens and tools within reach

Half Length, 19"l x 28"w	Full Length, 31"l x 28"w
CA1928BK Black	CA3128BK Black
CA1928WH White	CA3128WH White



CHEF REGALIA BIB APRONS

- Bib design offers protection from spills and splatters
- Poly/cotton blend resists stains and wrinkles

Mid Length, 3-Pocket, 24"l x 27½"w
CA2427BK Black
CA2427WH White
Full Length, No Pocket, 32"l x 26"w
CA3226BK Black
CA3226WH White

Full Length, 2-Pocket, 33"l x 26"w
CA3326BG Burgundy
CA3326BL Blue
CA3326BK Black
CA3326GR Green
CA3326LG Olive Green
CA3326RD Red
CA3326WH White

CHEF REGALIA LONG SLEEVE VENTILATED CHEF JACKETS

- Professional long-sleeve jackets with traditional French cuffs
- Blended 65/35 poly/cotton balances durability with breathability
- Full-length sleeves shield arms from common kitchen hazards
- Available in S, M, L, XL, 2XL, 3XL; add letter to item number for size

CJ210BK Black
CJ210WH White



CHEF REGALIA MEN'S TAPERED CHEF JACKETS

- Tapered men's chef jacket offers a professional fit
- Poly/cotton blend resists wrinkles
- Long sleeves with French cuffs
- Available in S, M, L, XL, 2XL, 3XL, 4XL; add letter to item number for size

CJ304BK Black
CJ304WH White



CHEF REGALIA WOMEN'S TAPERED CHEF JACKETS

- Flattering tapered cut
- Long sleeves protect arms from heat and splatters
- Elegant french cuffs elevate kitchen presentation
- Breathable poly/cotton blend provides lasting comfort
- Available in S, M, L; add letter to item number for size

CJ406BK Black
CJ406WH White



CHEF REGALIA RELAXED FIT CHEF JACKETS

- Comfortable, relaxed fit
- 65/35 poly/cotton blend
- Long sleeves with French cuffs offer a professional look
- Classic white color projects a clean, crisp image
- Available in S, M, L, XL, 2XL, 3XL; add letter to item number for size

CJ605WH White



CHEF REGALIA WOMEN'S CHEF PANTS

- Tapered fit
- 65/35 poly/cotton blend resists wrinkles
- Breathable fabric provides comfort
- Available in S, M, L; add letter to item number for size

CP108BK Black



65/35 poly cotton blend



CHEF REGALIA CARGO CHEF PANTS

- Blended 65/35 poly/cotton fabric provides durability and breathability
- Multiple cargo pockets offer convenient storage for essential tools
- Black offers a professional appearance
- Available in S, M, L, XL, 2XL; add letter to item number for size

CP109BK Black

CHEF REGALIA RELAXED FIT CHEF PANTS

- Relaxed fit offers comfort throughout shift
- Blended 65/35 poly/cotton fabric
- Available in Black, Chalkstripe or Houndstooth
- Available in XS, S, M, L, XL, 2XL; add letter to item number for size

CP201BK Black
CHP202CH Chalkstripe
CP203HD Houndstooth



CHEF REGALIA SHORT SLEEVE SHIRTS

- Blended 65/35 poly/cotton construction offers durability and breathability
- Tapered fit provides a professional silhouette without restricting movement
- Add letter to item number for size

Tapered, Ventilated, S, M, L, XL, 2XL, 3XL
CJ710BK Black
CJ710WH White
Snap-Button, S, M, L, XL, 2XL, 3XL, 4XL
CJ810BK Black
CJ810WH White



CJ710WH

Thermometer shown in images with jackets and shirts is not included.

STORAGE & TRANSPORT

KEG RACKS

- Heavy-duty aluminum construction
- Shipped knocked down
- Lifetime guarantee against rust
- Custom sizes available

KAR48	Holds (4) ½ Barrels or (12) ⅙ th Barrels, 48" w x 17" d x 68" h
KAR60	Holds (6) ½ Barrels or (18) ⅙ th Barrels, 60" w x 17" d x 68" h
KAR48-DD	Holds (8) ½ Barrels or (24) ⅙ th Barrels, 48" w x 34" d x 68" h
KAR60-DD	Holds (12) ½ Barrels or (36) ⅙ th Barrels, 60" w x 34" d x 68" h



CANTILEVER SHELVING KITS

- Cantilever design provides open, post-free access for bulk storage and inventory
- Heavy-duty aluminum construction offers exceptional strength and corrosion resistance
- Tubular shelving engineered to support substantial weight for heavy items
- Complete kit includes all uprights, shelves, cross support and hardware for assembly
- Lifetime guarantee against rust



CSU-TT2048-4-KIT	47" w x 22½" d x 72" h
CSU-TT2448-4-KIT	47" w x 25½" d x 72" h
CSU-TT2060-4-KIT	59" w x 22½" d x 72" h

CSU-TT2048-4-KIT

CHROME-PLATED WIRE SHELVES & POSTS

- For use in dry storage and heated environments
- Heavy-duty wire construction
- Bright chrome-plated finish to reduce dust and dirt accumulation
- Easy to assemble, no tools required
- Withstands temperatures from -100° to 500°F



14"d	18"d	21"d	24"d	Width	Posts, 4/pk
VC-1424	VC-1824	VC-2124	VC-2424	24"	VC-8P 8" long
VC-1430	VC-1830	VC-2130	VC-2430	30"	VC-34P 34" long
VC-1436	VC-1836	VC-2136	VC-2436	36"	VC-63P 63" long
-	VC-1842	-	VC-2442	42"	VC-72P 72" long
VC-1448	VC-1848	VC-2148	VC-2448	48"	VC-86P 86" long
-	VC-1854	-	VC-2454	54"	
VC-1460	VC-1860	VC-2160	VC-2460	60"	
VC-1472	VC-1872	VC-2172	VC-2472	72"	



EPOXY-COATED WIRE SHELVES & POSTS

- For use in all environments including humid areas
- Heavy duty wire construction
- Easy to assemble, no tools required
- Capacity: up to 850 lb per shelf



14"d	18"d	21"d	24"d	Width	Posts, 4/pk
VEX-1424	VEX-1824	VEX-2124	VEX-2424	24"	VEX-8P 8" long
VEX-1430	VEX-1830	VEX-2130	VEX-2430	30"	VEX-34P 34" long
VEX-1436	VEX-1836	VEX-2136	VEX-2436	36"	VEX-48P 48" long
-	VEX-1842	-	VEX-2442	42"	VEX-54P 54" long
VEX-1448	VEX-1848	VEX-2148	VEX-2448	48"	VEX-63P 63" long
-	VEX-1854	-	VEX-2454	54"	VEX-72P 72" long
VEX-1460	VEX-1860	VEX-2160	VEX-2460	60"	VEX-86P 86" long
VEX-1472	VEX-1872	VEX-2172	VEX-2472	72"	





CAMSHELVING® ELEVATION SERIES WALL SHELVING

- Maximize wall space with vertical shelving that will never rust, corrode, peel or dent
- Station Starter and Add-On Kits available. Kits include: (1) 40" Aluminum Wall Track, (1) or (2) 30" Wall Uprights, (1) 18" x 36" Vented Shelf Kit, (1) 18" x 36" Hanging Pegboard and Pegboard Accessories. (Task Station does not come with Pegboard Accessories)

Starter Kits

- EWS36SINK110 Sink Kit
- EWS36PREP110 Prep Kit
- EWS36TASK110 Task Kit

Add-On Kits

- EWSA36SINK110 Sink Add-On Kit
- EWSA36PREP110 Prep Add-On Kit
- EWSA36TASK110 Task Add-On Kit

CAMBRO
TRUSTED DURABILITY



METROMAX 4® POLYMER SHELVING

- Perfect for walk-in coolers, freezers or dry storage
- 2000 lb capacity per stationary unit and 800 lb per shelf
- Easy-to-remove grid shelves are dishwasher safe
- 100% rust proof all-polymer shelving
- Microban® antimicrobial
- Lifetime corrosion warranty
- More sizes available



- 24"w x 36"l x 2"h
- MAX4-2436F Solid Mat
- MAX4-2436G Grid Mat

- 24"w x 60"l x 2"h
- MAX4-2460F Solid Mat
- MAX4-2460G Grid Mat

- 24"w x 48"l x 2"h
- MAX4-2448F Solid Mat
- MAX4-2448G Grid Mat



METROMAX 4® POLYMER SHELVING POSTS

- Innovative interchangeable shelving system to fit any application
- Microban antimicrobial product protection
- Easy to clean, removable grid mats
- Choose stationary posts with leveling feet or create a mobile unit with posts designed for stem casters (casters sold separately)
- More sizes available

- | | |
|------------------|--------------|
| Stationary Posts | Mobile Posts |
| MX63P 63"h | MX63UP 63"h |
| MX74P 74"h | MX74UP 74"h |
| MX86P 86"h | MX86UP 86"h |



STORAGE & TRANSPORT

MOBILE SECURITY CAGE

- Heavy-duty, all-welded, high tensile strength extruded aluminum construction
- Doors, sides and back are manufactured using heavy-duty, diamond mesh aluminum
- 5" x 2" heavy-duty, swivel plate casters
- Custom sizes available
- Lifetime guarantee against rust



CSC-2749M 49"w x 27"d x 71"h



CAN STORAGE RACKS

- Inclined angle and T-Bar guides provide easy access for can selection, rotation and inventory
- Shipped set up and ready to use
- CSR-156: FIFO (First In First Out) for ease and efficiency of product rotation
- Lifetime guarantee against rust
- Custom sizes available



CSR-156



CSR-9M Mobile, Holds (162) #10 Cans or (216) #5 Cans, 25½"w x 35"d x 82¼"h
 CSR-99M Mobile, Holds (162) #10 Cans or (216) #5 Cans, 25½"w x 35"d x 82¼"h
 CSR-156 Stationary, Holds (156) #10 Cans, 25½"w x 42¼"d x 82"h



DISH CABINETS

- 18 gauge stainless steel with ½" edge 95° turn
- 12" spacing between shelves
- 6" stainless steel legs

DC1548



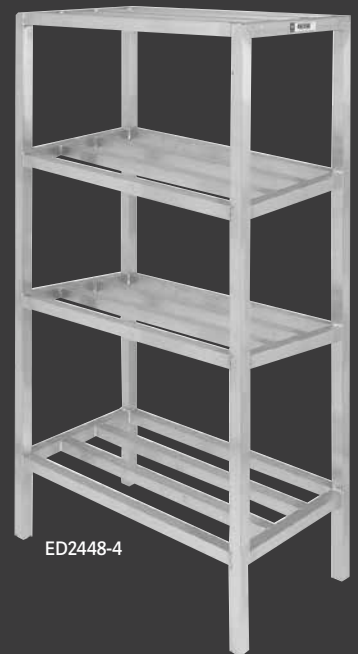
15"d x 35"h		18"d x 35"h			
DC1536 36"w	DC1560 60"w	DC1836 36"w	DC1860 60"w		
DC1548 48"w	DC1572 72"w	DC1848 48"w	DC1872 72"w		

DUNNAGE SHELVING

- Elevates bulk inventory off the floor to meet sanitary health codes
- All-welded, high-tensile aluminum tubing provides extreme load-bearing capacity
- Open tubular construction promotes air circulation
- Arrives fully assembled for immediate placement in coolers, freezers or dry storage
- 4 shelves
- Lifetime guarantee against rust
- Custom sizes available



ED2048-4 48"w x 20"d x 64"h
 ED2448-4 48"w x 24"d x 64"h



ED2448-4

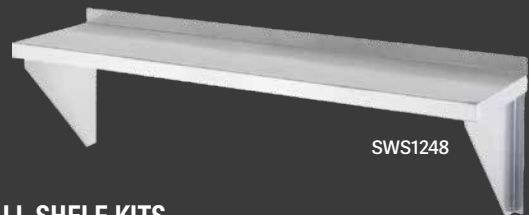


ADE2048

DUNNAGE RACKS

- All aluminum construction
- Lifetime guarantee against rust
- Custom sizes available

20"d x 12"h		24"d x 12"h	
ADE2036 36"w	ADE2436 36"w	ADE2436 36"w	
ADE2048 48"w	ADE2448 48"w	ADE2448 48"w	



SWS1248

WALL SHELF KITS

- Furnished with a 1½" downward front edge and 1½" turn up ledge on back and ½" return edge
- Shipped knock down, easy to assemble
- Lifetime guarantee against rust
- 12"d x 11½"h
- Custom sizes available

- Aluminum**
- Aluminum construction
- Stainless Steel**
- Type 304 series stainless steel
 - Polished steel finish

Aluminum		Stainless Steel	
AWS1224 24"w		SWS1224 24"w	
AWS1236 36"w		SWS1236 36"w	
AWS1248 48"w		SWS1248 48"w	



SHELVING

Choosing the Right Material

When selecting restaurant shelving units, material choice is crucial to ensure longevity and cost-effectiveness based on your establishment's environment and storage space.

Stainless Steel

- Durable and versatile.
- Withstands wear and tear in wet or dry conditions.
- Corrosion resistant.
- Suitable for various settings including food storage, walk-in coolers, and warehouses.

Antimicrobial

- Coated with antimicrobial agents like Microban®.
- Protects against bacteria, mold, mildew, and fungi between cleanings.
- Helps reduce food contamination and unpleasant odors.
- Base material varies.

Chrome Wire

- Best for dry or heated environments.
- Promotes visibility and ventilation.
- Prone to rust in humid environments.
- Ideal for stockrooms, warehouses, and retail applications.

Polymer (Polypropylene)

- Corrosion-resistant and non-rusting, even in saltwater or around sea air.
- Features a thick outer coating of polypropylene or polymer around metal.
- Durable and easy to clean by hand or dishwasher.
- Longer manufacturer warranties available.

Drop Mats

- Combines epoxy-coated wire shelving and removable polymer drop mats.
- Provides extra spill protection.
- Mats can be detached and conveniently cleaned in a dishwasher.
- Ideal for frequently cleaned, busy storage areas.

Epoxy-Coated

- Offers additional protection in humid and damp environments.
- Prevents rusting.
- Suitable for warewashing areas, walk-in coolers, or moist storage.
- Available in black for retail settings or green for foodservice settings.

EZ-WALL™ FOOD PREP & DRYING STATION KIT

- Increases storage & workflow efficiency in prep or wash station areas
- Versatile and modular
- Includes:
 - 8 Stainless Steel Direct Wall Mounting Brackets
 - 6 Green Epoxy Coated Peg Hooks
 - 6 Stainless Steel "J" Hooks
 - 2 Green Epoxy Coated 24" x 24" Grids
 - 1 Green Epoxy Coated 13½" x 5" x 7" Basket
 - 1 Green Epoxy Coated 17½" x 7½" x 7" Basket

FWMKIT1 EZ-Wall™ Food Prep & Drying Station Kit



WALL MOUNTED UTENSIL RACK

- Heavy gauge 18/8 stainless steel construction
- Includes 20 ea 2¾" stainless steel hooks
- Mounting brackets included



FOCUS
FOODSERVICE
BY 1880 HOSPITALITY

FUR1824CHSS 18"w x 3"d x 24"h



STORAGE & TRANSPORT

ELECTRIC UTILITY CART

- Power up and tackle tasks with less strain
- Heavy-duty stainless steel construction
- Battery-powered for effortless transport of weighty loads
- Integrated hub motor wheels with forward and reverse controls
- Hot-swappable rechargeable batteries for extended operation
- Safety features include emergency stop and wheel brakes
- Made in the USA

173670 21½" w x 40¾" d x 40¼" h **LAKESIDE**



RTROLLEY
Shown with refuse and silverware bins

3-TIER CARTS & ACCESSORIES

- Extra durable poly
- 265 lb load capacity
- Perfect for front or back of the house use
- Shipped knocked down - easy to assemble

CRESTWARE

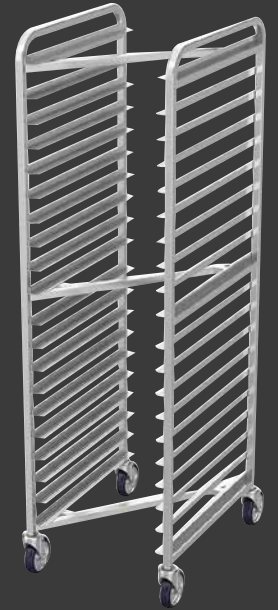
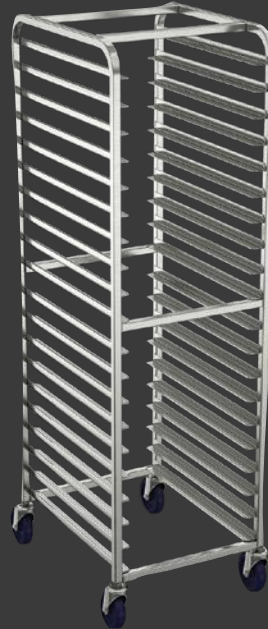
RTROLLEY	Regular, 36"l x 16½"w x 24½"h, Gray
RBTRROLLEY	Regular, 36"l x 16½"w x 24½"h, Black
LTROLLEY	Large, 37"l x 19½"w x 31"h, Gray
LBTRROLLEY	Large, 37"l x 19½"w x 31"h, Black
RTB	Refuse and Silverware Bin Set

NESTING PAN RACKS

- All-welded aluminum construction
- Nesting design saves valuable floor space when not in use
- Four 5" polyurethane casters allow easy mobility



AL-1820N 26"l x 21"w x 70"h,
Holds (40) 14" x 18" or
(20) 18" x 26" sheet pans



MEDIUM DUTY END LOAD PAN RACK

- All welded aluminum construction
- 1" x 1½" runner angles
- Four 5" swivel stem casters
- Lifetime warranty against rust

AL-1820B 26"l x 21"w x 69¾"h,
Holds (20) 18" x 26" or
(40) 14" x 18" sheet pans



MULTI-TIER LOCKERS

- Ideal for all types of facilities - retail, industrial, supermarket, foodservice, schools and government agencies
- Opens with door pulls and will accept padlock (not included)
- Can be used with flat key (not included) for positive latching
- Doors are mesh grid vented
- Beige



WL-66	12" w x 18" d x 78" h, 6 Doors
WL-618	36" w x 18" d x 78" h, 18 Doors



ENCLOSED BUN PAN RACKS

- Provides enclosed, mobile storage and transport for full size sheet pans
- Heavy-duty, all-welded aluminum construction delivers high tensile strength and stability
- Full swivel casters with non-marking wheels maneuver easily without scuffing floors
- Single door swings 270°
- Custom sizes available
- Lifetime guarantee against rust



56C Holds (20) 18" x 26" or (40) 13" x 18" Pans (2 per shelf), 20½"w x 27½"d x 36½"h

53C Holds (40) 18" x 26" or (80) 13" x 18" Pans (2 per shelf), 20½"w x 27½"d x 66½"h

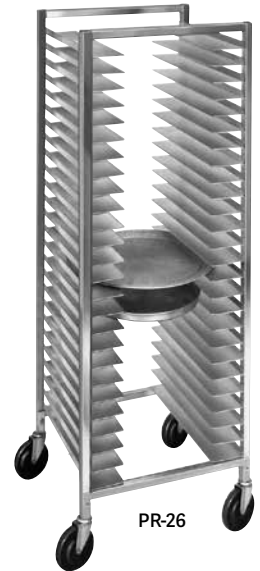
PIZZA PAN RACKS

- All-welded, heavy-duty aluminum construction
- 2" spacing
- 5" full swivel non-marking casters
- Lifetime guarantee against rust
- Custom sizes available



PR-12 Half Size Rack, Holds (12) 17"-19" round or 16"-17" square pizza pans, 22"w x 20"d x 32½"h

PR-26 Full Size Rack, Holds (26) 17"-19" round or 16"-17" square pizza pans, 22"w x 20"d x 62½"h



EXTRA HEAVY-DUTY BUN PAN RACK

- All welded aluminum construction
- Full size, holds (20) 18" x 26" or (40) 13" x 18" Pans (2 per shelf) on 3" spacing
- End loading
- Heavy-duty 1¼" square tubular frame
- 5" x 2" heavy-duty swivel, plate casters
- Ideal for correctional facilities with prison package (PP) accessory
- Lifetime guarantee against rust
- Custom sizes available



AXD1820 21"w x 26"d x 70"h



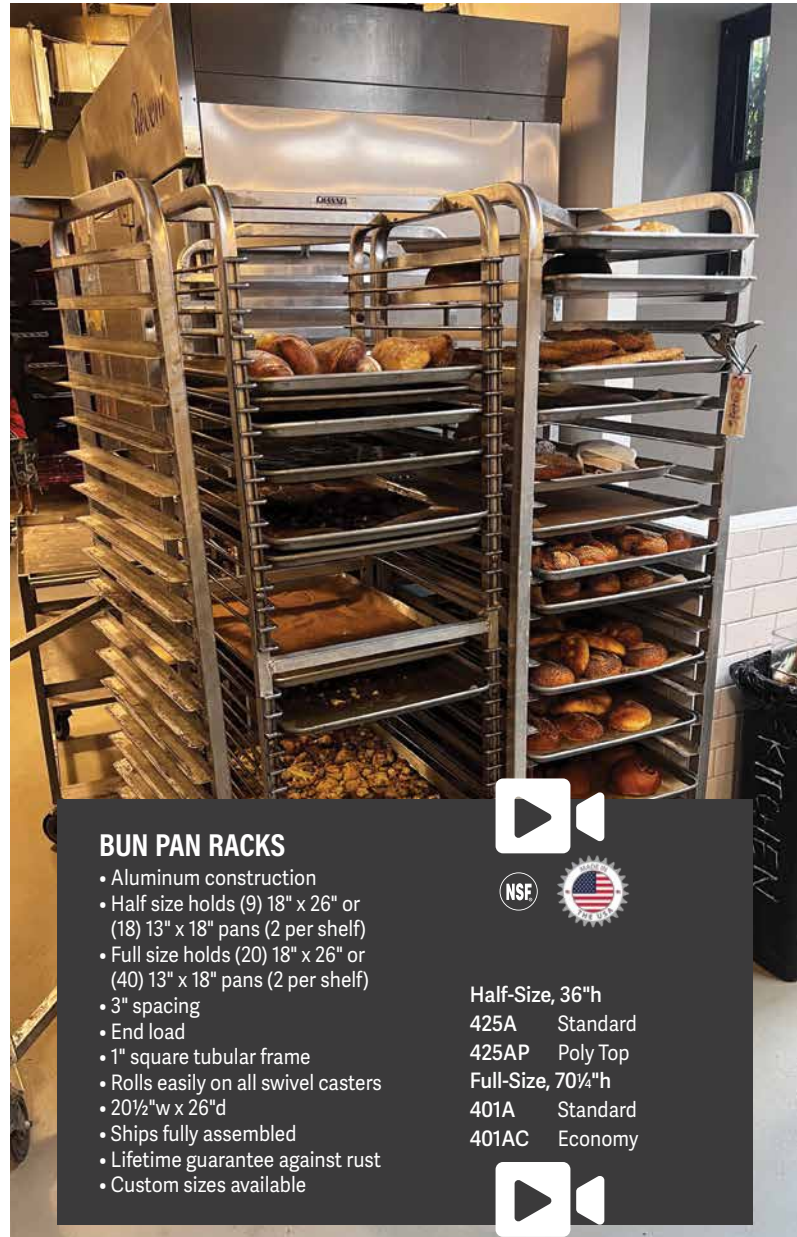
UNIVERSAL STEAM TABLE & BUN PAN RACKS

- Accommodates both full size sheet pans and steam table pans
- Heavy-duty welded aluminum construction
- Equipped with 5" swivel casters
- Lifetime guarantee against rust
- Fully assembled
- 20½"w x 26"d x 70"h
- Custom sizes available



UTR-15 4" Spacing, Holds (15) 18" x 26" or (30) 13" x 18" (2 per shelf) or 12" x 20" steam table pans (pan height determines capacity)

UTR-20 3" Spacing, Holds (20) 18" x 26" or (40) 13" x 18" (2 per shelf) or 12" x 20" steam table pans (pan height determines capacity)



BUN PAN RACKS

- Aluminum construction
- Half size holds (9) 18" x 26" or (18) 13" x 18" pans (2 per shelf)
- Full size holds (20) 18" x 26" or (40) 13" x 18" pans (2 per shelf)
- 3" spacing
- End load
- 1" square tubular frame
- Rolls easily on all swivel casters
- 20½"w x 26"d
- Ships fully assembled
- Lifetime guarantee against rust
- Custom sizes available

Half-Size, 36"
425A Standard
425AP Poly Top
Full-Size, 70¼"
401A Standard
401AC Economy



Cantilevered Shelving Kits

Durable. Heavy-duty.
Sophisticated.
The solution for your
storage applications.



Custom
Sizes
Available



Image shows four different shelving styles: Solid, Tubular, E-Channel and T-Bar

Channel's new Cantilevered Tubular Kits take the guesswork out of choosing the right system by packaging every required part into one convenient kit. Operators get exactly what they need—nothing missing, nothing mismatched and no surprises during installation.

EACH KIT INCLUDES

- (4) tublar-style shelves
- (1) left upright
- (1) right upright
- (1) set of cross supports
- Complete mounting hardware

- Cantilevered wall shelving removes vertical posts, creating an open, unobstructed workspace. This design improves accessibility, supports smoother workflow and allows for faster, more thorough cleaning.
- Channel's cantilevered shelves adjust in 10" increments without the need for tools, making it easy to reconfigure storage as needs change. Additional shelves can be added, up to seven per unit.
- Constructed from extruded, high-tensile strength aluminum, the kits offer exceptional durability with the benefit of lightweight handling. Designed for demanding, high-volume commercial use, these systems stand up to everyday wear without compromising performance.
- By offering a complete, ready-to-install solution, Channel's Cantilevered Tubular Kits streamline purchasing for operators. The result is a simpler buying experience—and a shelving system that performs every day.
- Guaranteed against rust.

REACH-IN BUN PAN RACKS

- Designed for both cooler and freezer applications
- Heavy-duty aluminum construction
- 3" spacing
- Welded angle pan slides hold 18" x 26" or 13" x 18" pans (2 per shelf)
- Lifetime guarantee against rust
- Custom sizes available



RIR-7 Holds 7 or 14 Pans,
20½" w x 23" d x 23" h

RIR-16 Holds 16 or 32 Pans,
20½" w x 23" d x 51" h



RIR-16



KNOCK DOWN ALUMINUM BUN PAN RACK

- Lifetime warranty against rust
- 3" spacing, front load
- New, stronger construction
- All 1" square tubular aluminum frame
- Welded angle pan slides hold (20) 18" x 26" pans or (40) 13" x 18" pans (2 per shelf)
- Shipped knock-down, easy to assemble
- Rolls easily on all swivel 5" casters
- Custom sizes available



401AKD Holds 20 or 40 Pans,
20½" w x 26" d x 69¼" h

UTILITY CARTS

- Corrosion-resistant 304 series stainless steel construction for lasting use
- Full swivel, non-marking casters provide smooth mobility and protect floors
- Uprturned shelf edges help contain contents and prevent spills during transport
- 350 lb capacity
- Accessories available (/RTS and /RMS) to reinforce the durability and weight capacity of the shelves



US1827-3

US1524-3 30⁴⁵/₁₀₀" w x 16½" d x 35" h

US1827-3 33½" w x 19½" d x 35" h

US2135-3 41½" w x 22½" d x 35" h



XBPT-1



XBPT-2



BUN PAN & DOUGH BOX CARTS

- Streamlines pan and dough box transport from prep to storage
- Heavy-duty, all-welded aluminum construction
- Angled pan slides provide secure tray placement
- Swivel casters ensure smooth, effortless mobility
- Lifetime guarantee against rust
- Custom sizes available

XBPT-1 21¼" w x 26½" d x 55" h

XBPT-2 40¾" w x 26½" d x 55" h



BUN PAN DOLLY/TRUCK

- Designed for high-capacity bun pan transport and mobile storage
- High-tensile extruded aluminum construction is guaranteed against rust for life
- Full-swivel, non-marking casters provide smooth mobility and protect floors
- Lifetime guarantee against rust
- Custom sizes available

BPT-2TP 20½" w x 27½" d x 33½" h

Looking for
Glass Washer?
Turn to page 204



Pro Pick

UNDERCOUNTER HIGH TEMPERATURE DISHWASHER

- Hot water sanitizing
- Safe-T-Temp feature guarantees a 180°F final rinse
- Up to 30 racks/hour capacity
- 14½" maximum clearance for wares
- Automatic fill
- 6kW booster heater
- 5kW wash tank heater

180UC-3 24"w x 25"d x 33¾"h



POT WASHER

- High-temperature washer cleans oversized pots and full-size pans
- Large, 31¾" opening
- Four automatic cycles: 5, 6, 8 or 10 minutes
- Upper and lower stainless steel wash arms
- Integrated booster heater
- Uses only 1.1 gal per cycle

PT-15 27¼"w x 31½"d x 90¼"h



HIGH-TEMPERATURE UNDERCOUNTER DISHWASHERS

- Stainless steel exterior
- Soap and rinse pumps included
- Booster heaters are integrated into every Lamber dishwasher
- Made in Italy

16" x 16" Rack

DSP3 30 Racks/hr, 11.81" Plate Clearance, Gravity Drain, 4 gal Tank

20" x 20" Rack

DSP4DPS 30 Racks/hr, 12" Plate Clearance, Drain Pump, 4.8 gal Tank

F99EKDPS 30/20/15 Baskets/hr, 14.57" Plate Clearance, Drain Pump, 4.8 gal Tank, 2-Year Warranty

eurolib





**VENTLESS HIGH TEMPERATURE
3-DOOR SINGLE RACK DISHWASHER**

- 40 racks per hour (based on 90-second cycle)
- All stainless steel construction
- Replaces need for independent vent hood
- Heat recovery system
- 3-door for straight or corner applications
- Door-actuated start
- Safe-T-Temp feature assures 180°F sanitizing rinse
- 12kW electrical booster heater
- Low max 0.89 gallons of water usage per rack
- Maximum clearance for dishes is 17½"
- Wash tank screens filter recirculating wash water
- Field convertible from three phase to single phase
- 208/240V



CMA-180-VL 25½"w x 29"d x 85¾"h



Pro Pick

SINGLE RACK DISHWASHERS

- 60 racks per hour
- High temperature sanitizing with built-in booster heater
- Heavy-duty stainless steel construction
- Safe-T-Temp feature assures 180°F sanitizing rinse
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps
- External scrap accumulator
- Includes 1 combination rack and 1 peg rack
- 25½"w x 25"d x 60"h
- 208-220V

CMA-180S Straight Style
CMA-180C Corner Style

Uses less than a gallon of water per cycle



CMA-180C



DISHWASHER MAINTENANCE

Consistent daily maintenance is the only way to ensure your dish machines deliver a sanitizing clean, while avoiding costly emergency repairs. Whether single-rack or high-temp machines, end-of-shift cleaning and breakdown is the best preventative maintenance to keep your dish machines running like new.

After cleaning the internal components, always leave the doors open overnight to allow the cabinet to air dry, which prevents the growth of bacteria and unpleasant odors. By taking ten minutes to properly clean and inspect your machine every day, it will remain the most reliable worker in your kitchen for years to come.

WAREWASHING



HOOD-TYPE HIGH TEMPERATURE DISHWASHER

- 30 racks per hour with 2 min cycle
- Stainless steel exterior
- Built-in 9800 watt booster heater for 180°F final rinse water (40° to 50°F rise)
- Low 0.79 gal water usage per rack
- Hood operated start/stop functions
- Removable wash and rinse arms
- Straight or corner installation
- 208-240V/60/1 phase
- 208-240V/60/3 phase

D-18 28½" w x 29" d x 56⅞" h

UNDERCOUNTER DISHWASHER

- 30 racks per hour with 2 minute cycle
- 20 racks per hour with 3 minute cycle
- Stainless steel exterior
- Built-in 6530 watt booster heater for 180°F final rinse water (40° to 50°F rise)
- Low 0.6 gal water usage per rack
- Removable wash and rinse arms
- 208-240V/60/1 phase
- 208-240V/60/3 phase

UC-18 23½" w x 24" d x 33¼" h



Pro Pick

CONVEYOR DISHWASHER

- 249 racks per hour
- Automatic water control system
- Power rinse heater system
- All stainless steel construction
- Automatic soil purging system filters wash water and traps plate debris into an external tray that can be easily removed for cleaning
- Auto start/stop makes operation more energy efficient
- Includes table limit switch and rack saver clutch system that protects the machine, dish racks and table from damage
- Stainless steel chemical injection chamber
- 16 gallon wash tank, 150° to 160°F (wash), 180° to 195°F (rinse)
- Large 19" opening accommodates larger items and utensils
- 208/240/480V

EST-44 44" w x 25½" d x 55½" h



Uses only .49 gallons of water per rack





GLASSWASHING MACHINE

- 12" glass clearance
- Washes up to 1200 glasses per hour
- Integrated tank & wash chamber for easy access
- Automatic fill, clean & drain
- Revolutionary EZ-Clip wash & rinse arms—easily removable for cleaning
- Polypropylene conveyor prevents chipping of delicate glassware
- Multi-speed with low/medium/high direct drive motor
- Touchless conveyor shut-off
- 1-year parts and labor warranty
- Complimentary certified startup after installation



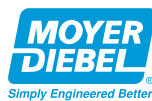
DF REVOLUTION 23⁷/₈"w x 24¹/₂"d x 39"h

HIGH-TEMPERATURE UNDERCOUNTER DISHWASHER

- Multi-power allows for infield conversion to 208-240 volt
- Cleans up to 25 racks per hour
- Soft Start feature protects glasses and dishes from chipping and breaking
- Built-in booster heater ensures a 180°F final rinse
- Stainless steel construction
- 15³/₄" door opening
- Detergent and rinse-aid dispensing pumps
- 1-year parts and labor warranty



201HT 24"w x 25"d x 33³/₄"h



HIGH-TEMPERATURE DOOR-TYPE DISHMACHINE

- Cleans up to 60 racks per hour
- Uses only 0.76 gal per rack
- Varicycle setting extends wash time for heavily soiled wares
- Intuitive, 4.3" color display with on-board diagnostics
- Automatic start
- Automatic delimer
- Field convertible to 208 or 240V
- Low water tank heat protection
- 1-year parts and labor warranty



MD2000HT PLUS 31⁷/₈"w x 30³/₈"d x 63³/₄"h





The Industry Leader in
Custom Stainless Steel
Fabrication



Aero has an 80-year history of manufacturing quality foodservice equipment for restaurants, schools, convenience stores, hotels, kiosks and stadiums. No project is too large or too small for Aero Manufacturing. Aero's commitment to design, quality and lead times makes Aero the best stainless steel fabricator in operation today.



Contact your local dealer for more details.



CORNER SOILED DISH TABLES

- 16 gauge 304 stainless steel
- Stainless steel legs and brackets
- Bowl size: 20" x 20" x 5"d



Size	Bowl Side	Capacity
64"w x 39"d x 36"h		
DTS-3064L	Left	Holds 4 Dish Racks
DTS-3064R	Right	Holds 4 Dish Racks
84"w x 39"d x 36"h		
DTS-3084L	Left	Holds 5 Dish Racks
DTS-3084R	Right	Holds 5 Dish Racks
64"w x 59"d x 34½"h		
DTS-3064L-ISLAND	Left	Holds 4 Dish Racks
DTS-3064R-ISLAND	Right	Holds 4 Dish Racks
84"w x 59"d x 34½"h		
DTS-3084L-ISLAND	Left	Holds 5 Dish Racks
DTS-3084R-ISLAND	Right	Holds 5 Dish Racks



FLATWARE POLISHER

- Polish flatware directly from the dishwasher for optimal clean, dry and sparkling shine
- High-volume, low-risk, consistent results every time
- Reduces unhygienic handling and UV-C light kills contaminants for safe service

CP-3000-D
Polishes up to 3,000 Pieces/hr

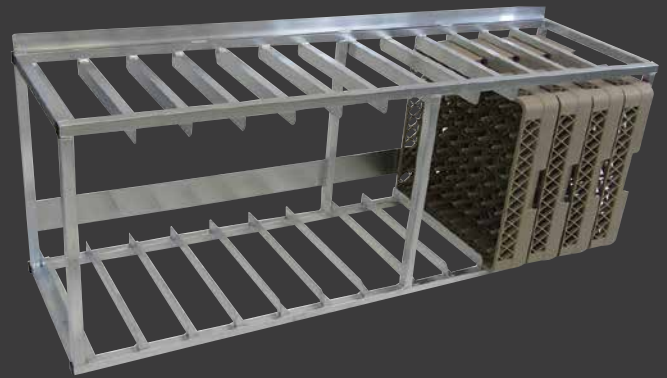


WALL-MOUNTED DISH RACK HOLDERS

- Ideal for mounting above sinks, drying stations and work tables
- Heavy-duty, high tensile strength extruded aluminum
- Designed to accommodate 20" x 20" dish racks
- Custom sizes available



DRH-7WM 33½"w x 18"d x 25½"h
 DRH-13WM 61½"w x 18"d x 25½"h



DISH RACKS & EXTENDERS

- Available open or with compartment dividers
- Compartment racks include full-height dividers and may be used with extenders
- Rack extenders are durable, strong and feature permanent, easy clip installation



DISH RACK DOLLY

- Extra thick base and heavy-duty casters
- Makes transporting dish racks quick, easy and safe

RDOLLY2 Rack Dolly w/Casters
 RHANDLE Handle for Rack Dolly



Compartment Racks

- RBC9 9-Compartment Rack Base
- RBC16 16-Compartment Rack Base
- RBC20 20-Compartment Rack Base
- RBC25 25-Compartment Rack Base
- RBC36 36-Compartment Rack Base
- RBC49 49-Compartment Rack Base

Plate and Tray Racks

- RBPT Plate & Tray Rack, Closed End
- RBPTO Plate & Tray Rack, Open End
- RBOC Open Cup Rack

Cutlery Racks

- RBFS Rack Base for Flatware
- RCH Cutlery Holders

Rack Extenders

- REO Open Rack Extender
- REC9 9-Compartment Rack Extender
- REC16 16-Compartment Rack Extender
- REC20 20-Compartment Rack Extender
- REC25 25-Compartment Rack Extender
- REC36 36-Compartment Rack Extender
- REC49 49-Compartment Rack Extender

CRESTWARE

HEAVY-DUTY BUS TUBS & LID

- Durable plastic
- Stackable with handles
- Ribbed interior surface
- Lid fits BT5 and BT7 tubs
- 20½"l x 15½"w



- BT5BK 5" deep, Black
- BT7WH 7" deep, White
- BTLIDBK Lid, Black



DISHWASHER THERMOMETER

- For testing water temperatures during dishwasher cycles
- Simulates a plate surface to comply with FDA Food Code 4-501.112 and 4-703.11(B)
- Waterproof (IP66)
- LED indication lights for different maximum temperatures
- Accuracy: $\pm 0.9^{\circ}\text{F}$ (0.5°C)



DW2 32° to 194°F



TEMPRITE® TEMPERATURE TEST LABELS

- Can be applied to dry item, placed in the dishwasher, then removed, signed and dated
- Color changes to verify proper sanitation
- Accuracy $\pm 2^{\circ}\text{F}$

8750	180°F	24 Pk
8751	160°F	24 Pk
8752	170°F	24 Pk
8769	160°F, 170°F, 180°F	27 Pk



8750



8751



8752



DISHWASHER THERMOMETER

- Ensures proper washing and rinse temperatures in the dishwasher
- Measures surface temperature of water
- Accuracy $\pm 1.8^{\circ}\text{F}$
- FDA Food Code compliant for sanitization
- IP67 rated and NIST-Traceable Certificate included
- Optional stainless steel storage bracket is designed to store the Dishwasher Thermometer & can be wall mounted



8791 Plate Thermometer, 32° to 194°F
5265263 Stainless Steel Storage Bracket



5265263

DISHWASHER TEMPS

High Temperature vs Low Temperature

High-temperature machines require temperatures to reach at least 150°F, while the final rinse must hit 180°F. Hot water is used to sanitize the wares and less chemicals are required.

Low-temperature machines reach temperatures between 120° and 140°F. Chemicals are required for proper sanitizing of all wares.



CRUSADER ROUND TRASH CANS, LIDS, & DOLLY

- Heavy-duty polymer resin construction
- Integrated UV inhibitor resists material breakdown from sun exposure
- Available in Black (BK), Gray (GY), Red (RD), White (WT), Yellow (YL)
- Made in the USA



Containers

- CTC-10 10 gal Container
- CTC-20 20 gal Container
- CTC-32 32 gal Container
- CTC-44 44 gal Container
- CTC-55* 55 gal Container

Lids

- CTC-L10 Fits 10 gal Container
- CTC-L20 Fits 20 gal Container
- CTC-L32 Fits 32 gal Container
- CTC-L44 Fits 44 gal Container
- CTC-L55* Fits 55 gal Container

Accessories

- CTC-DLY Dolly, 1,000 lb Capacity, 3" Casters

*Only available in Black or Gray

Custom colors available, call for details



CRUSADER THIN TRASH CANS, LIDS & ACCESSORIES

- Engineered with a slim profile to fit confined spaces
- Integrated venting channels and bag cinches
- Commercial-grade polypropylene construction and NSF certified
- Optional Dolly or Mobile Kit offer easy transport
- 22" w x 11" d footprint
- Available in Black (BK), Brown (BN), Gray (GY)
- Made in the USA



Containers

- CTH-16 16 gal Container
- CTH-23 23 gal Container

Lid

- CTH-LDS Drop Shot Lid, For 16 & 23 gal Container

Accessories

- CTH-DLY* Dolly, 800 lb Capacity, 3" Casters
- CTH-MOB* Mobile Kit, 250 lb Capacity, 3" Casters

*Only available in Black



CRUSADER THIN RECYCLING & LIDS

- Space-saving thin profile
- Polished look for front-of-house placement
- Encourages efficient sorting to support waste management programs
- Mobile Kit and Dolly (sold above) are available for easy transport
- Available in Blue (BL) or Green (GN)



Container

- CTH-23R 23 gal Container

Lids

- CTH-LFT Flat Lid
- CTH-LHFT Flat Lid w/Handle
- CTH-LMX Mixed Recycle Lid
- CTH-LPA Paper Recycle Lid
- CTH-LCB Can/Bottle Lid





PTC-23GRC
& PTCL-23GR

SLENDER TRASH CANS & LIDS

- Rolled top-rim for added strength
- Rounded edges and corners for easier cleaning
- Made of durable, high-density polypropylene that is resistant to moisture and certain cleaning solutions
- 23 gallon

Containers

- PTC-23GRC Compost, Green
- PTC-23L Recycle, Blue
- PTC-23K Black
- PTC-23SG Gray
- PTC-23B Brown

Swing Lids

- PTCL-23GR Green, Fits PTC-23GRC
- PTCL-23L Blue, Fits PTC-23L
- PTCL-23K Black, Fits PTC-23K
- PTCL-23 Gray, Fits PTC-23SG
- PTCL-23B Brown, Fits PTC-23B

Recycling Lids

- PTCP-23L Paper Recycling Lid for PTC-23L, Blue



PTC-23SG
& PTCL-23



PTCP-23L



WIRE DOLLY

- Move slender trash cans with the ease of a rolling cart built for the task
- 18½"l x 9½"w x 7"h
- Up to 400 lb capacity

DWR-1708



CRESTWARE



CLEANING & SANITIZING BUCKETS

- Green buckets for cleaning solutions
- Red buckets for sanitizing solutions

Green	Red	
BUCSG	BUCSR	3 qt
BUCMG	BUCMR	6 qt
BUCLG	BUCLR	8 qt



SQUARE TRASH CANS & LIDS

- Heavy-duty plastic construction
- Reinforced base and rolled rim withstand heavy use
- Downward-swinging lid provides hands-free disposal
- Suitable for indoor or outdoor applications
- Gray

Containers

- TCSQ-23GRY 23 gal
- TCSQ-35GRY 35 gal

Swing Lids

- TCSQ-D23GRY Fits 23 gal Container
- TCSQ-D35GRY Fits 35 gal Container



REPLACEMENT GLOBES

- Shields lighting fixtures in high-heat and refrigerated equipment
- Temperature-resistant materials
- Encloses bulbs to protect them from grease, moisture and impact
- Maintains clear visibility inside kitchen hoods and refrigeration cabinets

- 28-1397 Plastic-Coated Glass, 3¼" dia x 6¾"h, Refrigeration Only
- 28-1398 Plastic-Coated Tempered Glass, 3¼" dia x 6¾"h, for Cooking Hoods
- 28-1399 Plastic, 3¼" dia x 6"h, Max. Temp. 250°F, for Kitchen Hoods



LUBRICANTS

- For use on slicers, can openers, cutters, mixers, band saws, grinders and other food contact equipment
- Odorless, tasteless and non-toxic

- 32-1683 Petro-Gel Food Grade Grease, 4 oz Tube
- 85-1134 High Temp Grease, 14 oz Cartridge
- 85-1111 Lubri-FILM Food Grade Grease, 4 oz Tube
- 85-1114 Gas Valve Grease, 2.5 oz Tube
- 85-1110 Food Machine Oil, 16 oz Bottle
- 85-1152 Light Duty Spray; Lubricant, 9 oz Can



INFRARED HEAT LAMP BULBS

- 250W infrared heat
- Shatter-resistant coating
- Withstands temperatures up to 500°F
- Designed to meet USDA, FDA and OSHA requirements

- 38-1035 Clear, 120V
- 38-1135 Clear PTFE Coated, 125V



SHATTERPROOF PTFE COATED LIGHT BULBS

- Shatterproof PTFE coating contains glass fragments
- Withstands 500°F
- USDA approved to meet FDA and OSHA requirements

- 38-1558 Appliance Lamp; 130V, 40W
 - 38-1513* Bulb; 130V, 40W
 - 38-1116 Lamp; 130V, 40W
 - 38-1115 Lamp, Teardrop Style; 120V, 60W
 - 38-1481 Bulb; 130V, 100W
 - 38-1554 Bulb, Teardrop Style; 230/240V, 50/60W
- *Silicone coated, suitable for refrigeration

QUARTZ BULBS

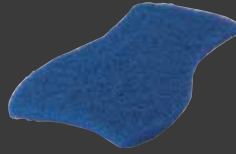
- Delivers consistent infrared heat for food holding or cooking
- Designed as direct replacements for a wide range of OEM equipment
- Durable quartz construction
- Provides on-demand heat for fast temperature recovery

- 801-1404 Quartz, 500W
- 103-1093 Halogen, 120V, 375W



CONTOUR® CLEANING PAD

- Organic non-scratch compound that cleans and is safe to use on any surface
- Contoured to match shape of your palm to easily clean corners
- Blue color for easy identification from other abrasive kitchen pads



TP20

STAINLESS STEEL SPONGES

- High-grade stainless steel with four-sided strands that will not tear, splinter, rust or corrode

D204 35 gram
D104 50 gram



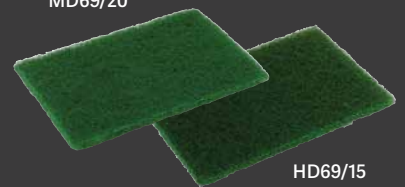
DISCO

SCOURING PADS

- 6" x 9"
- Green

MD69/20 Medium Duty
HD69/15 Heavy Duty

MD69/20

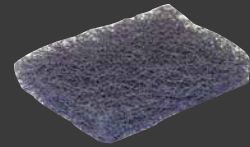


HD69/15

POT & PAN SCRUBBER

- Specially designed for scrubbing pots and pans
- Will not scratch
- 3½" x 5"
- Blue

PP80/20



winco

PUR-CLEAN™



PUR-CLEAN™ AUTO-CUT ROLL TOWEL DISPENSERS

- Mechanical hands-free dispensing
- Automatically cuts consistent 9" sheets with each pull
- Fits most types of 7½" paper towel rolls
- Impact-resistant construction with a slim profile

TDAC-8K Black
TDAC-8W White



SDMF-1W



SDAL-1K

PUR-CLEAN™ SOAP DISPENSERS

- Wall mount
- Liquid dispenser: use with liquid soap or hand sanitizer
- Foam dispenser: use with foaming soap or hand sanitizer
- 35 oz

Manual w/Large Easy Press Dispensing Bar

SDML-1K Liquid, Black
SDML-1W Liquid, White
SDMF-1K Foam, Black
SDMF-1W Foam, White

Automatic w/Touchless Motion Sensor Dispensing

SDAL-1K Liquid, Black
SDAL-1W Liquid, White
SDAF-1K Foam, Black
SDAF-1W Foam, White

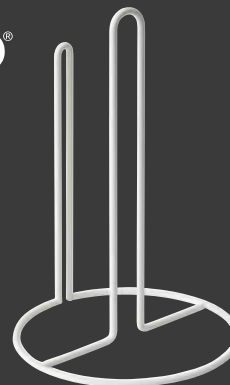


MICROFIBER TOWEL ROLL

- Highly absorbent microfiber sheets in a quick-dispensing roll format
- Lint-free and non-scratch material
- Designed for single-use
- 12"x12" sheet size
- Blue

BTM-12B 50 Sheets/Roll

winco



TOWEL HOLDER

- Holds towel rolls up to 7" diameter
- Durable wire construction
- White

WHW-12 Fits 7" dia Towel Rolls



TOILET BOWL BRUSH W/ CADDY

- Coarse polypropylene bristles
- Curved head cleans hard-to-reach areas
- Black caddy
- Compact footprint

BR-15SET-B 5½"l x 5½"w x 15¾"h



THREADED HANDLES

- Durable fiberglass construction with textured surface to provide a soft comfortable grip
- Thread onto broom head for secure fit
- 1" dia

BRH-48K 48" long
BRH-60K 60" long



BRAU-9K-H



BRAF-9R-H



BRF-6K-H

PREMIUM BROOMS

- Two-position handle options: upright or angled
- Long-wear angled bristles to clean hard-to-reach places
- Excellent for sweeping dust and debris

Heavy-Duty Unflagged Angled Brooms

BRAU-9K Black Bristles
BRAU-9K-H Black Bristles w/48" long Fiberglass Handle

Medium-Duty Flagged Angled Brooms

BRAF-9R Red Bristles
BRAF-9R-H Red Bristles w/48" long Fiberglass Handle

Medium-Duty Flagged Lobby Broom

BRF-6K-H Black Bristles w/30" long Metal Handle



BRFF-18K



BRFF-24K



BRFC-18B



BRFC-24B

MULTI-ANGLE FLOOR SCRUB BRUSHES

- Great for cleaning those hard-to-reach areas; angled side bristles are ideal for baseboards, under counters and around corners
- 0.6 mm synthetic crimped bristles

BRF-10R 10" wide, Red Bristles
BRF-12Y 12" wide, Yellow Bristles



BRF-12Y



BRF-10R

Angled for easier access

PREMIUM PUSH-BROOM HEADS

- Structural foam head is lightweight and provides superior long-lasting durability (handles sold separately)
- Resistant to the elements; will not rust or rot

Fine, Medium-Duty

BRFF-18K 18" long Foam Block, Black Bristles
BRFF-24K 24" long Foam Block, Black Bristles

Coarse, Heavy-Duty

BRFC-18B 18" long Foam Block, Brown Bristles
BRFC-24B 24" long Foam Block, Brown Bristles

JANITORIAL

SUPERIOR MICROFIBER MOP HEADS

- Extremely absorbent
- Loop-end; tail band fans out strands for more coverage
- Machine washable

MOPM-M	Medium
MOPM-L	Large



PREMIUM LOOP-END WET MOP HEADS

- Absorbent cotton-poly blend
- Loop end 4-ply yarn; tail band fans out strands for more coverage
- Machine washable

Blue	
MOP-20	20 oz
MOP-24	24 oz
MOP-32	32 oz
White	
MOP-20W	20 oz
MOP-24W	24 oz
MOP-32W	32 oz



ECONOMY CUT-END WET MOP HEADS

- Absorbent cotton-poly blend
- Cut-end 4-ply yarn

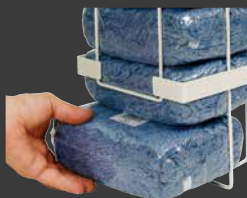
Blue	
MOP-20	20 oz
MOP-24	24 oz
MOP-32	32 oz
White	
MOP-20 WC	20 oz
MOP-24 WC	24 oz
MOP-32 WC	32 oz



MOP HEAD BRICK PACK DISPENSER

- Mount to wall in janitorial supplies closet for convenient and compact storage
- Holds 7 brick packs

MOPR-22	8" w x 6 5/8" d x 22" h
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Mop heads sold separately

MOP BUCKETS & WRINGERS

- Rear and front handles for easy handling
- Tool slot conveniently located on bucket rim accommodates a 2" wide putty knife
- Base of bucket slopes downward for dirt and particles to flow away from mop
- Wringers have durable rubber grip on powder-coated handle with heavy-duty spring-action
- 36 qt bucket capacity



Mop Bucket/Wringer Combos

MPB-36 Yellow

MPB-36R Red

Bucket (only)

MPB-36B Yellow

MPB-36BR Red

Side Press Wringer (only)

MPB-36W Yellow

MPB-36WR Red

Replacement Casters

MPB-36WH Pk 4

MPB-36R

MPB-36



MOPH-7M



MOPH-7P



MOP HANDLES

- 57" long

MOPH-7M Metal, Quick Change Screw

MOPH-7P Plastic, Side Release Dial



SUNSET 20" x 20" LOW TABLE

- Stylish and functional open-slat tabletop
- Colors match the Sunset Collection
- Made of lacquered aluminum
- 20" square
- UV resistant
- Easy assembly required
- 1-year warranty

US040599	Fusion Bronze
US040096	Glacier White
US040289	Platinum Gray
US040288	Volcanic Black



SUNSET SEATING

- Microban® textelene fabric dries quickly and features anti-UV and antibacterial properties
- Constructed of aluminum, fiberglass and high quality resin
- Chaise Lounges have recessed wheels for ease of relocation
- Non-skid footpads
- 3-year warranty

Chaise Lounges

UT740599	Cognac/Fusion Bronze
UT740288	Solid Gray/Volcanic Black
UT740289	Solid Gray/Platinum Gray
UT740096	White/Glacier White

Armless Lounge Chairs

US001599	Cognac/Fusion Bronze
US001289	Solid Gray/Platinum Gray
US001288	Solid Gray/Volcanic Black
US001096	White/Glacier White

ARMS FOR SUNSET LOUNGE CHAIRS

- Made of high quality resin
- For use with Sunset Lounge Chairs, sold separately
- 3-year warranty

US416599	Fusion Bronze
US416096	Glacier White
US416289	Platinum Gray
US416288	Volcanic Black



US001289 shown with US416289

FURNITURE

WOODEN MARKET UMBRELLAS

- (8) reinforced ribs with top vent
- 1½" dia wooden pole
- 95% sunscreen
- All brass hardware to resist corrosion
- Outdura® solution-dyed acrylic traditional fabric
- Pulley facilitates easy opening and closing
- Fade, stain and mildew resistant
- Bases and umbrellas sold separately
- 3-year warranty on Grade C Fabric/1-year warranty on Poles

Canopy colors



7' Umbrellas

- 98940331 Khaki
- 98949731 Pacific Blue
- 98940431 White
- 98942031 Forest Green
- 98948131 Taupe
- 98948231 Terra Cotta
- 98942731 Burgundy

9' Umbrellas

- 98910331 Khaki
- 98919731 Pacific Blue
- 98910431 White
- 98912031 Forest Green
- 98918131 Taupe
- 98918231 Terra Cotta
- 98912731 Burgundy



WINDMASTER UMBRELLAS

- Built to sustain the unpredictable abuses of the wind
- 1½" dia aluminum pole
- Replaceable fiberglass ribs
- Extra large vent to release the pressure
- Colorfast, easy to maintain Recacril® Marine Grade solution-dyed acrylic fabric
- Bases and umbrellas sold separately
- Ask about special order custom logo
- 3-year limited fade warranty on Fabric/ 3 year replacement on Fiberglass Ribs



Several styles and colors of umbrella bases available, please ask your sales representative for more details.

Grosfillex
EXPERT

7½' Umbrellas

- 98380331 Khaki
- 98389731 Pacific Blue
- 98342531 Canvas
- 98386031 Navy
- 98382031 Forest Green
- 98342431 Pistachio
- 98318131 Taupe
- 98324131 Turquoise
- 98318231 Terra Cotta
- 98301931 Orange

9' Umbrellas

- 98820331 Khaki
- 98829731 Pacific Blue
- 98842531 Canvas
- 98826031 Navy
- 98822031 Forest Green
- 98842431 Pistachio
- 98818131 Taupe
- 98824131 Turquoise
- 98818231 Terra Cotta
- 98801931 Orange

VOGUE STACKING CHAIRS & BARSTOOLS

- Contoured for comfort
- Modern, sophisticated style
- Crafted from Grosfillex® technopolymer with Air Molding Technology (AMT) for weather resistance and durability
- Versatile indoor and outdoor use

Black	French Taupe	
US633017	US633181	Armchair
US637017	US637181	Side Chair
UT638017	UT638181	Barstool

TABLES & BASES

- Prime synthetic resin with ultraviolet inhibitors
- Chairs stack for easy storage
- Tables have adjustable leg levelers to balance the table on uneven surfaces

Molded Melamine Table Tops

- Trendy deco tops
- Stain, burn, scratch and fade resistant
- Without umbrella hole

24" x 32"	32" x 32"	
UT220742	UT230742	Aged Oak

Alpha Resin Base, Small

- 19" diagonal footprint x 28"h

55631802	Charcoal
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X-One Tilting Base

- Patented folding system

Black

UTX15017	Small, 18"w x 18"l
UTX1W017	Large, 22"w x 22"l



Vogue Bar Stools with X-One Folding Base and 32" Square Molded Melamine Tabletop

JAVA STACKING CHAIRS

- Blends wicker with resin for strength, style and comfort
- Made from prime synthetic resin with ultraviolet inhibitors that resist color fading and weather conditions
- Barstools feature powder-coated aluminum seat & legs

Armchairs	Sidechairs	Barstools	
UT926037	UT925037	UT927037	Bronze
UT926002	UT925002	UT927002	Charcoal





SUNSET DINING TABLES

• Sold complete with top and base

Table Tops

- Made of durable, uniquely finished HPL sheet for a lasting dramatic effect
- Resists fingerprints, scratches and smudges
- Ready to assemble on coordinating table base
- Umbrella hole with protective ring and plug for standard 1½" umbrella pole
- Easy to clean with soap and water
- 3-year warranty

Table Bases

- Full Sunset cast metal design with a satin finish
- Will not rust or get hot in the sun
- Leg levelers for uneven surfaces
- 3-year warranty

36" Square	42" Round	48" Round	
S6602599	S6702599	S6802599	Lava/Fusion Bronze
S6602096	S6702096	S6802096	White/Glacier White
S6602289	S6702289	S6802289	Granite/Platinum Gray
S6602288	S6702288	S6802288	Granite/Volcanic Black

28" Square, Bar Height

U3402599	Lava/Fusion Bronze
U3402096	White/Glacier White
U3402289	Granite/Platinum Gray
U3402288	Granite/Volcanic Black



UT646289

SUNSET STACKING ARMCHAIRS

- Features Microban® antimicrobial treated fabric
- Made with Grosfillex® technopolymer with Air Molding Technology (AMT) for weather resistance and durability
- Nylon footpads resist wear on hard surfaces
- 3-year warranty

UT646599	Cognac/Fusion Bronze
UT646288	Solid Gray/Volcanic Black
UT646289	Solid Gray/Platinum Gray
UT646096	White/Glacier White



46 1190 08

ACADIA STACKING ARMCHAIRS

- Prime synthetic resin with ultraviolet inhibitors that resists color fading and weather conditions
- Chairs stack for easy storage

- Classy ladder-back design
- Wood grained with a satin finish
- Contoured seat and back for ergonomic comfort

46119008	Teakwood
46119004	White



Grosfillex
EXPERT

CANNES SEATING

- Fiberglass-reinforced resin construction
- UV-resistant and weather-resistant for outdoor settings
- Lightweight and stackable for easy handling and storage
- Contoured design
- Suitable for indoor and outdoor use in restaurants, cafes and other hospitality settings
- Made in USA

Armchairs	Side Chairs	
UT115002	UT110002	Charcoal
UT115181	UT110181	French Taupe
UT115814	UT110814	Terra Cotta
UT115737	UT110737	Yellow
UT115784	UT110784	Mineral Blue



US921004



US744037

AQUABA RESIN TABLES

- Weather-resistant resin construction
- Four-prong pedestal base with adjustable levelers for stability on uneven surfaces
- Integrated umbrella hole with cap
- Resistant to UV rays, salt and chlorine
- Made in the USA

32" Square	38" Round	48" Round	Top/Legs
US744037	US921037	US481037	Ranch/Bronze
US744008	US921008	US481008	Sawcut/Teakwood
US744004	US921004	US481004	White Marble/White
US744002	US921002	US480902	Zinc/Charcoal

Grosfillex
EXPERT

SIGMA TABLES

- Aluminum construction
- Slatted tabletop design prevents water pooling and speeds up drying time
- Adjustable leg levelers
- Integrated umbrella hole with cap



US930288

Volcanic Black	Fusion Bronze	Square
US930288	US930599	28" x 28" Bar Height
US928288	US928599	34" x 34"
		Rectangular
US931288	US931599	51" x 28" Bar Height
US929288	US929599	48" x 34"
US932288	US932599	69" x 39"

ASTORIA SEATING

- Technopolymer construction
- Commercial-grade durability for indoor or outdoor dining
- Lightweight and stackable
- Contoured seat and back
- UV, weather and saline air resistant
- Made in USA
- 3-year warranty

Armchairs	Side Chairs	
UT945581	UT944581	Linen
UT945002	UT944002	Charcoal
UT945008	UT944008	Teakwood
UT945037	UT944037	Bronze



FURNITURE



316/CC



422/WN



438/STUDED



#325/BRN

INDOOR SEATING

• Matching bar stools also available

- #316/CC Metal Ladder Back Chair, Clear Coat
- #422/WN Contemporary Vertical Slit Wood Chair, Walnut Finish
- #438/CUSTOM Special Flat Back Wood Chair
- #325/BRN Metal Bucket Chair, Brown
- #318/RED Solid Rugged Metal Chair, Red



#318/RED

PATIO CHAIRS & TABLES

- Black aluminum and walnut teakwood simulation
- Ideal for both indoor and outdoor use
- Matching bar height tables and chairs also available



- FB-09 Chair
- FB-09ARM Armchair
- FB-WN3030 30" Square Table
- FB-WN3048 30" x 48" Rectangular Table
- FB-WN3060 30" x 60" Rectangular Table



SOLID BEECHWOOD TABLE TOP & CHAIRS

- Antique walnut finish with industrial metal frame
- Edge options:
Straight (QuickShip)
Live edge (special order)



- SBT/AW2430 Table Top, 24" x 30", Available in 30" x 30", 36" x 36" and 30" x 48"
- SBT/AW Table Base, Available in Bar Height
- #321 Side Chair, Available in Bar Height

INDOOR TABLE TOPS

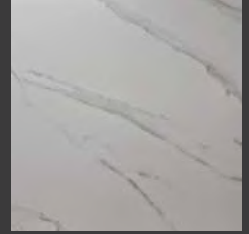
• Available in 30" x 30", 36" x 36" and 30" x 48"



OWT/AST Reversible, Oak Wash/Antique Style
SST Sintered Stone Top



OWT/AST



SST

CUSTOM BOOTHS

- Custom booths available in standard shapes: single, deuce-single, double, deuce-double, wall bench, corner L shape, 1/2 circle, and 3/4 circle
- Can also be custom made in any design, material, style, size or shape
- Upholstered and constructed in the USA



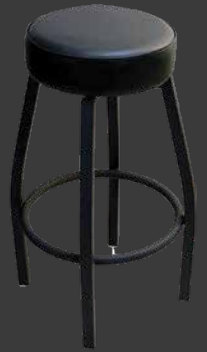
High Channel Back Double Booth



DRB



104/BUCKET



SRB316

SWIVEL BAR STOOLS

- Comes complete with chrome or black frame
- Lustrous finish with heavy-duty, commercial grade vinyl upholstery
- Bolt and T-nut frame-to-seat assembly
- Button seats available in Black, Wine and Red
- Bucket seats available in Black

- #DRB Double Ring w/Button Seat
- #DRB/BUCKET Double Ring w/Bucket Seat
- #104 Square Frame w/Button Seat
- #104/BUCKET Square Frame w/Bucket Seat
- SRB316 Single Ring w/Button Seat
- SRB316/BUCKET Single Ring w/Bucket Seat
- SRB316/CC Single Ring in Clear Coat w/Button Seat
- SRB316/CC/BUCKET Single Ring in Clear Coat w/Bucket Seat



SUPERLEVEL® SELF-ADJUSTING GLIDES

- Self-adjusting glides automatically adjust to uneven floors
- Eliminates wobbly equipment
- For indoor or outdoor use
- Supports up to 500 lb for heavy equipment
- Standard thread ensures wide compatibility
- Black plastic base protects floors from scuffs
- 1½" dia provides a wide, stable footprint
- 18 packs of 4



26-4434 ¼"-20 Thread

WOBBLE WEDGES® TAPERED INSTALLATION SHIMS

- Hard nylon shims stabilize tables and fixtures
- Tapered wedge design for quick, precise leveling
- Durable construction

280-1174 Hard White, Pk 30
280-1635 Flexible Black, Pk 75



TABLE SHOX® SELF LEVELING GLIDES

- Hydraulic glide automatically eliminates table wobble
- Self-adjusts each time the table is repositioned
- Impact-resistant nylon and steel withstands heavy use
- Designed for both indoor and outdoor dining tables
- 18 packs of 4

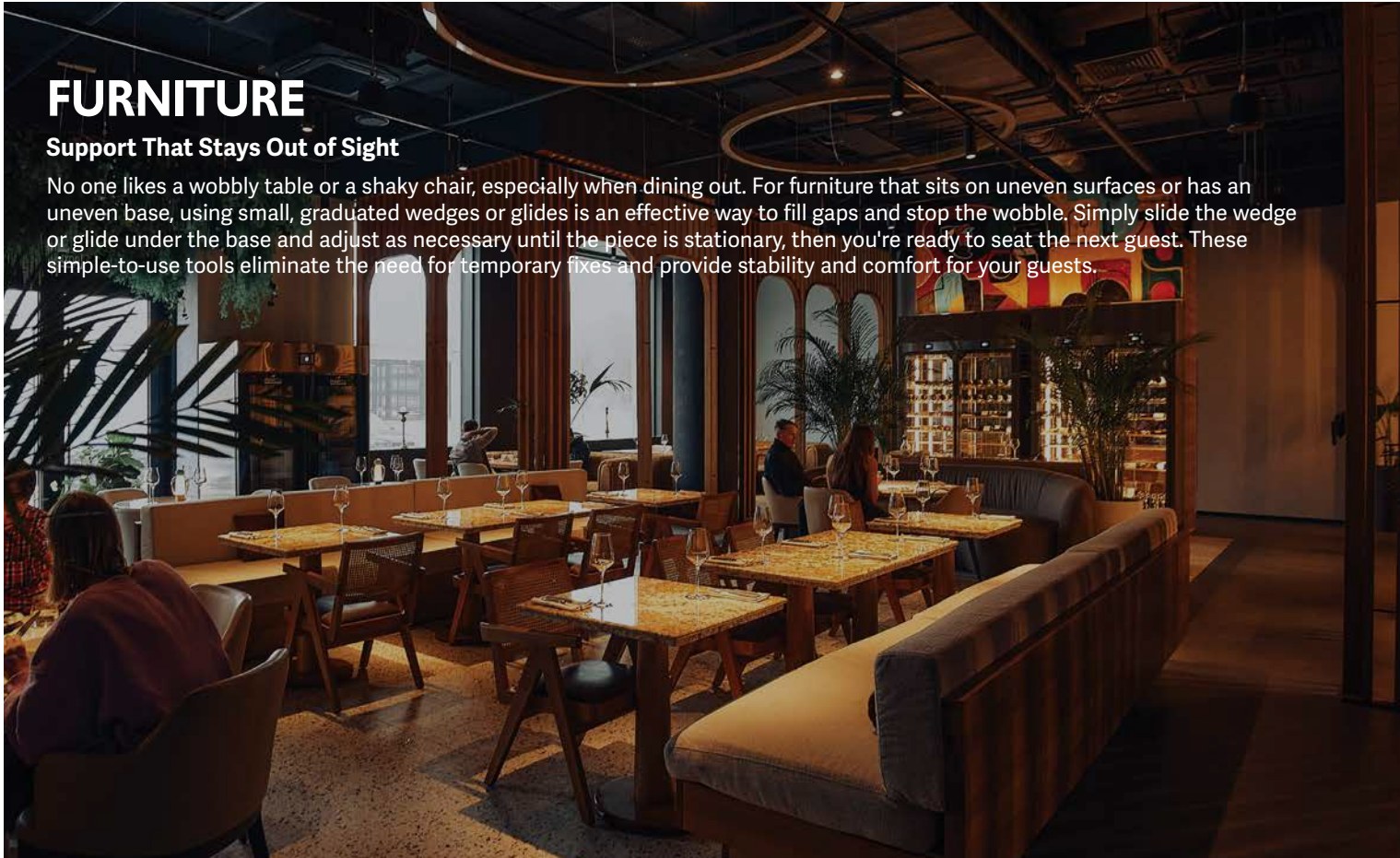
26-3816 ¼"-20 Thread



FURNITURE

Support That Stays Out of Sight

No one likes a wobbly table or a shaky chair, especially when dining out. For furniture that sits on uneven surfaces or has an uneven base, using small, graduated wedges or glides is an effective way to fill gaps and stop the wobble. Simply slide the wedge or glide under the base and adjust as necessary until the piece is stationary, then you're ready to seat the next guest. These simple-to-use tools eliminate the need for temporary fixes and provide stability and comfort for your guests.





Pro Pick

XTREME® HEAVY-DUTY FOOD & BEVERAGE BLENDERS

- Great for soups, salsas, sauces, desserts, dressings and beverages
- Heavy-duty 3½ hp motor (peak input)
- Includes The Raptor®, stackable copolyester container
- Limited 3-year motor, 2-year parts and labor warranty



MX1000XTX	Paddle Switches w/HIGH, LOW & PULSE
MX1050XTX	Electronic Membrane Keypad w/HIGH, LOW & PULSE
MX1100XTX	Electronic Keypad w/HIGH, LOW & PULSE and 30-Second Timer
MX1200XTX	Variable Speed Control Dial and PULSE Paddle Switch
MX1300XTX	Programmable Electronic Keypad, LCD Display and PULSE
MX1500XTX	Programmable Electronic Keypad, LCD Display and PULSE, Sound Enclosure



TBB145



TBB160



TBB175
Electronic Touchpad with Variable Speed Control Dial

TORQ 2.0 BLENDERS

- Blend (3) Margaritas in 8 seconds or less
- High-performance 2 hp motor and stainless steel blade assembly for heavy-duty blending
- Removable jar lid center cap allows ingredient additions during operation
- 2-speed motor with up to 24,000 max RPM
- Limited 2-year warranty



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



FRESHFORCE JUICERS

- Unique dual gear mechanism produces up to 20% more juice than conventional juicers and offers more pressing power
- Constructed of strong glass filled nylon for maximum durability
- Strains virtually all pulp and seeds

102-415-011	Lime
102-159-017	Citrus





ECLIPSE™ HIGH PERFORMANCE BLENDER

- QuietBlend™ reduces noise
- 3 peak hp motor and Wave-Action® system
- 64 oz BPA-free container with leak-resistant lid
- 100+ cycles for versatile programming
- Stackable for compact storage
- 3-year parts & labor warranty, 2-year ExpressCare Replacement warranty and Lifetime warranty on motor drive and blades



HBH755R 64 oz Stackable Copolyester Container

100+ cycles



SUMMIT® EDGE HIGH-PERFORMANCE BLENDER

- Powerful 3.5 hp motor
- Quiet Shield™ dampens sound
- Auto Blend™ creates perfect consistency
- Intuitive touchpad with 6 programmable buttons



HBH855 48 oz Stackable Copolyester Container



TANGO® HIGH-PERFORMANCE BLENDER

- Powerful 2.4 peak hp motor
- Wave-Action® system pulls mixture into blades for even blending
- Two speeds plus pulse offer control over drink consistency
- 0-40 second timer with auto shutoff for hands-free operation
- 2-year parts & labor warranty



HBH455 48 oz Stackable Copolyester Container



908R BAR BLENDER

- Powerful 1 peak hp motor blends 16 oz margaritas in 25 seconds
- Container with easy-grip handle
- (2) speeds and stainless steel blades deliver smooth, consistent results
- Wave-Action® system pulls mixture down for even blending
- Sure Grip™ feet add stability
- 1-year parts & labor warranty



HBB908R 44 oz Polycarbonate Container



THE TEMPEST® HIGH-PERFORMANCE BLENDER

- Powerful 3 peak hp motor handles high-volume demands
- Patented Wave-Action® system crushes ice for smooth drinks
- BPA-free jar with easy-to-read markings
- Intuitive touchpad with 2 speeds, pulse and timer
- Stackable jar design saves space
- 3-year parts & labor warranty, 2-year ExpressCare Replacement warranty and Lifetime warranty on motor drive and blades



HBH650R 64 oz Stackable Copolyester Container



BAR PURCHASING GUIDE

Amounts Based on 100 People—Calculate Your Needs Here

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

ANTIQUE GOLD BARWARE

- Heavy-gauge 18/8 stainless steel with an antique gold finish
- Designed for the art of mixology
- Each piece provides the balance & precision to craft high-quality cocktails
- Satin-finished interior and exterior hides scratches

- M37005ANG Japanese Jigger, 1 x 2 oz
- M37006ANG Straight Rim Bell Jigger, 1 x 2 oz
- M37007ANG Shaker, 18 oz
- M37008ANG Shaker, 28 oz
- M37009ANG Shaker/Tin Set, 28 & 18 oz
- M37071ANG Heavy Duty, 4-Prong Bar Strainer, 5½"
- M37026ANG Heavy Duty Bar Strainer, 6"
- M37185ANG Fine Mesh Bar Strainer, 6"
- M37028ANG Julep Strainer, 6½"
- M37218ANG Deluxe Hawthorne Bar Strainer, 7½"
- M37012ANG Classic Bar Spoon, 11⅜"
- M37018ANG Bar Spoon w/ Muddler, 11⅜"
- M37010ANG Japanese Style Bar Spoon, 13⅜"



DIAMOND LATTICE BARWARE

- Etched diamond lattice pattern
- Heavy-gauge 18/8 stainless steel construction
- Available in Stainless Steel (listed below), Antique Copper (-ACP), Gun Metal Black (-BK), Copper Plated (-CP) and Gold Plated (-GD) finishes

- M37202 Japanese-Style Jigger, 1 x 2 oz
- M37198 Shaker, 18 oz
- M37199 Shaker, 28 oz
- M37200 Shaker Set, 28 oz & 18 oz
- M37205 3-Piece Japanese Shaker Set, 24 oz
- M37203 Heavy Duty Spring Bar Strainer, 6"
- M37204 Bar Spoon, 13⅜"



DIAMOND LATTICE DOUBLE WALL STAINLESS STEEL MIXING TINS

- Heavy-gauge 18/8 stainless steel
- Double-wall construction
- Etched diamond lattice pattern with a satin finish
- Integrated spout for even, steady pouring
- 21 oz capacity

- M37219 Stainless Steel
- M37219ACP Antique Copper
- M37219ANG Antique Gold



M37219



M37219ACP



M37219ANG



BAR

3 BALL LIQUOR POURS

- 3-ball mechanism offers precise measurement for every pour
- Triple-ball mechanism controls the flow of liquid, reducing spills and over-pours
- Universal fit, adapts to different bottle types
- Listed in Crystal Clear
- Made in USA

- 100 CL Standard, 1 oz
- 100 CL C Collared, 1 oz
- 100 CL F Flip Top, 1 oz
- 100 CL C/F Collared and Flip Top, 1 oz
- 100 CL H Wide Cork (Heavy Cork), 1 oz
- 100 CL H F Wide Cork w/ Flaps (Heavy Cork), 1 oz



MEASURED POUR COMPARISON CHART

Style	Size Range	# of Sizes	Colors Available	Key Features
Standard	¼ oz – 5 oz	20+ options	CL, BO, WR, OB, PP, RA, SG	Universal fit; general use
Collared	¼ oz – 5 oz	20+ options	CL, BO, WR, OB, PP, RA, SG	Ideal for liquor, wine, and cordials
Flip Top	¼ oz – 5 oz	20+ options	CL, BO, WR, OB, PP, RA, SG	Built-in flip top; good for syrups, cordials, liquors
Collared Flip Top	¼ oz – 5 oz	20+ options	CL, BO, WR, OB, PP, RA, SG	Premium use; spirits, syrups, wine
Standard Heavy Cork	¼ oz – 5 oz	20+ options	CL, BO, WR, OB, PP, RA, SG	Fits wide-neck bottles and handles
Flip Top Heavy Cork	¼ oz – 5 oz	20+ options	CL, BO, WR, OB, PP, RA, SG	Designed for 1.75L & wide-neck bottles

Color Key

- CL Crystal Clear
- BO Black Onyx
- WR Watermelon Red
- OB Ocean Blue
- PP Prince Purple
- RA Rum Amber
- SG Shamrock Green



SPILL-STOP

PREMIUM BARWARE

- High-quality stainless steel hand tools for the bartender
- Superior construction resists wear and corrosion
- Metallic finishes add a touch of glamour to the bar

Cocktail Shaker Sets -

Includes 18 oz and 28 oz Shakers

- 803-21 Stainless Steel
- 803-24 Distressed
- 103-60 Stainless Steel
- 103-62 PVD Gold
- 103-68 PVD Black

Japanese-Style Jigger - 1 x 2 oz

- 818-1 Stainless Steel
- 818-12 PVD Gold
- 818-18 PVD Black

Mixing Spoons - Available in Stainless Steel, Distressed Steel, PVD Gold or PVD Black

- 830-11 Droplet Style, 11¹³/₁₆"
- 830-21 Trident Style, 11³/₁₆"
- 825-34 Bonzer® Muddler Style, 10⁵/₁₆"
- 833-12 Droplet Style, PVD Gold
- 833-18 Droplet Style, PVD Black

Bonzer® Strainers - Available in Stainless Steel, Distressed Steel, PVD Gold or PVD Black

- 8012-1 Hawthorne Strainer, 2-Prong
- 8016-1 Mesh Strainer
- 8018-1 Julep Strainer

Cocktail Strainers - 4-Prong

- 1014-8 PVD Black
- 1014-2 PVD Gold



POSI-POR™ MEASURING POURERS

- The fastest and most accurate control pourer available
- Available in ten sizes from ½ oz to 2 oz
- Made in USA

- 387-1 Clear, No Collar
- 387-2 Clear, Black Collar
- 389-1 Red, No Collar
- 389-2 Red, Black Collar



PLASTIC POURERS

- Molded of an extremely soft, flexible material that will last indefinitely
- Also available in Fluorescent Red (03), Green (04), Blue (05), Yellow (06), White (07) and Scarlet (09)
- Made in USA

- 350-00 Semi-Clear
- 350-08 Black



CHROME TAPERED POURER

- Seamless, tapered spout allows controlled, medium speed pouring
- The most popular pourer in the world
- Made in USA

- 285-50 With Poly-Kork



BAN-M® LIQUOR POURERS

- "The one with the screen"
- Keeps insects out
- Non-measuring
- Made in USA
- Additional colors available

- 313-00 Clear

SPILL-STOP



MIXOLOGY ACCESSORIES

- Features a wide, sturdy base and beaker-like spout
- Japanese glass bitters bottle includes a stainless steel screw-on dasher cap

- 800-22 Mixing Glass, 600 mL
- 800-20 Bitters Bottle, 90 mL
- 103-70 Mixing Tin, Stainless Steel, 26 oz
- 103-72 Mixing Tin, PVD Gold, 26 oz
- 103-78 Mixing Tin, PVD Black, 26 oz





BASK-28AC



BABS-12CS



BABS-6AC



BAJS-6AC



BASS-24CS



BAJ-9CS

AFTER 5™ BARWARE

- Measure, shake, strain and stir cocktails in style
- Made of 18/8 stainless steel
- Crafted Steel (CS) listed, also available in Antique Copper (AC)

BASK-28CS	Shaker, 28 oz
BASK-20CS	Shaker, 20 oz
BASS-16CS	3-Piece Shaker Set, 16 oz
BASS-24CS	3-Piece Shaker Set, 24 oz
BABS-12CS	Bar Spoon, 12" long, Weighted Teardrop End
BABS-6CS	4-Prong Bar Strainer, 5¾" long
BAJS-6CS	Julep Strainer, 6¾" long
BAJ-7CS	Japanese Jigger w/Inner Marking Lines, ½ & ¾ oz
BAJ-8CS	Japanese Jigger w/Inner Marking Lines, 1 & 1½ oz
BAJ-9CS	Japanese Jigger w/Inner Marking Lines, 1 & 2 oz

BARMAID® UPRIGHT ELECTRIC GLASS WASHER

- Five spinning brushes clean inside and out simultaneously for clean crystal clear glassware
- Quiet, powerful 1/3 hp enclosed motor has sealed lower bearing and exclusive Splashguard canopy
- Automatic overload safety & ground fault protection plug
- GFCI protected motor

A-200 8"w Base x 12"l x 18"h



BARMAID® COMMERCIAL GLASS POLISHER

- 5 polishing heads deliver effective, on-demand, lint-free polishing and reduces unhygienic handling
- Warm air-flow dries just-washed glassware while polishing
- Soft and absorbent material is non-scratch and washable, and reduces risk of breakage
- The GP-3MINI features 3 polishing heads and compact footprint, ideal for small spaces and portability

GP-100 Polishes up to 350 Glasses per Hour, 12½"w x 11½"d x 19¾"h



SPARKLING GLASSWARE EVERY TIME

Maintaining behind-the-bar service during peak rush is easy with the correct tools. While drinks are being poured, portable glasswashers and polishers quickly scrub and sanitize each glass to get them back in the bartender's hands within minutes. These compact units handle high volumes directly at the bar, without staff having to wait for back-of-house runners.

By automating the cleaning and sanitizing process, bartenders can focus on crafting drinks and engaging with guests rather than scrubbing at the sink. Maintaining a streamlined glassware workflow is the key to keeping your service fast and consistent, even during the busiest shifts.



VOLLRATH

Steady heat with no power cycling

INDUCTION RANGES WITH INDUCTIQ™ TECHNOLOGY

- Expanded magnetic field
- Delivers uninterrupted heat while lifting or tilting pan to sauté or flip
- Fast, precise control knob allows you to select exact temperatures in single degree increments
- Touch screen control panel
- Timer with audible alarm
- Steady heat with no power cycling

High Power w/Temperature Control Probe

HPI4-2600	2600W
HPI4-3000	3000W
HPI4-3800	3800W

Medium Power w/Control Knob

MPI4-1440	1440W
MPI4-1800	1800W

Medium Power w/Slider Control & Temperature Control Probe

MPI4-1440S	1440W
MPI4-1800S	1800W



MPI4-1800S



MIRAGE® CADET INDUCTION RANGE

- Energy-efficient
- 20 power levels and 100° to 400°F range
- Stainless steel body with easy-to-clean ceramic top
- Lightweight 10 lb design ideal for buffets, demos, and catered events
- Accommodates induction cookware up to 10¼" dia
- Black
- G1 engine

59300 12"w x 16"d x 3⅝"h



MIRAGE® PRO INDUCTION RANGE

- Temperature control from 80° to 525°F with 100 power levels
- Stainless steel body with a ceramic top
- Compact and portable for front-of-house cooking, demos, and catering
- Accommodates induction cookware up to 10¼" dia
- G4 engine

59500P 14"w x 15¼"d x 3"h

VOLLRATH



BUFFET & CATERING



Remote control panel offers four power levels



VOLLRATH

5950280

MIRAGE® BUFFET INDUCTION WARMERS

- Connect up to 3 units together with included interconnect cords
- Subtle, low-profile, attractive design coordinates with any serving set-up
- Tempered black ceramic glass top
- LED indicator lights on control panel and glass
- 16 $\frac{1}{2}$ "w x 16 $\frac{1}{2}$ "d x 3 $\frac{1}{2}$ "h

59502DW Drop-In
5950280 Countertop, Natural
5950275 Countertop, Black



SPECTRUM™ ECONOMY INDUCTION COOKER

- Up to 1800 watts of continuous heat to cook everything from a low simmer to a rolling boil
- Easy-touch controls with adjustable power levels (1-10)
- Ceramic glass surface with small-article and pan detection for 4 $\frac{3}{4}$ " to 10 $\frac{1}{4}$ " dia induction cookware
- Durable stainless steel and plastic body construction
- Timer up to 180 minutes

EIC-400E 11 $\frac{3}{4}$ "w x 15 $\frac{3}{4}$ "d x 2 $\frac{3}{4}$ "h



winco®



EIDS-18



EICS-34

EIDS-34

winco®

SPECTRUM™ INDUCTION COOKERS

- Stainless steel body construction
- Easy to use, digitally-controlled wattage and temperature from warming to cooking for optimal cooking efficiency, control and speed
- High-impact and high-heat resistant 11 $\frac{3}{16}$ " x 11 $\frac{3}{16}$ " glass-ceramic cooking surface
- Accommodates pan sizes from 4 $\frac{1}{2}$ " to 10 $\frac{1}{2}$ " dia
- Small-article and pan detection
- Timer up to 150 minutes
- Auto safety shut-off
- Drop-in models can be flush, recessed or mounted with optional trim ring and include a remote control panel with a 36" quick-connect cord



Countertop

EICS-18* 1800W, NEMA 5-15P
EICS-18C 1800W, NEMA 5-20P
EICS-34 3400W, NEMA 6-20P

Drop-In

EIDS-18* 1800W, NEMA 5-15P
EIDS-18C 1800W, NEMA 5-20P
EIDS-34 3400W, NEMA 6-20P

Optional S/S Trim Ring

EIDS-TR For Drop-In Induction Units

*EICS-18 and EIDS-18 are ETLus



BGPZ-1909

WINGO™ PREMIUM INSULATED FOOD DELIVERY BAGS

- The delivery solution engineered for savings and functionality
- Waterproof, easy-to-clean liner prevents leaking
- Moisture-resistant exterior prevents bacteria, mold and odors
- Multiple pockets for storage and branding
- Heavy-duty carrying straps
- Reflector strip for safety
- Dual-close zippers and durable buckles keep contents secure

- BGCB-1212 Small Catering, 12" w x 12" d x 12" h
- BGCB-1709 Medium Catering w/Divider, 17" w x 13" d x 9" h
- BGCB-2314 Large Catering, 23" w x 15" d x 14" h
- BGCB-2212 X-Large Catering, 22" w x 22" d x 12" h
- BGDB-1616 Delivery Backpack, 16" w x 13" d x 16" h
- BGPZ-1909 Medium Pizza Bag, 19" w x 19" d x 9" h
- BGPZ-2109 Large Pizza Bag, 21½" w x 21½" d x 9" h

BGDB-1616



QUALITY ON THE MOVE

Maintaining food quality during transport is one of the primary challenges for any catering service. With high-quality, insulated delivery bags, you can ensure that entrees, chilled appetizers and other prepared foods remain within safe temperatures during transport. Locking in the heat not only prevents moisture buildup, but also ensures hot meals stay warm and crispy foods don't become soggy before reaching their destination.



HIGH HEAT BUTANE STOVES & ACCESSORIES

- Automatic piezo electronic ignition
- Stoves include plastic carrying case and operate with an 8 oz butane canister (sold separately)
- Premium stoves feature a heat transfer plate to maintain high heat output

- 90027 Portable Butane Stove
- 90011 Premium Butane Stove, 10,000 BTU
- 90235 Premium Butane Stove, 12,000 BTU
- 90019 Premium Butane Stove, 15,000 BTU
- 40062 Butane Fuel Canister, 8 oz, 2-4 Hour Burn Time
- 90014 Professional Chef's Torch, Heats Up To 2,012°F
- 90022 Premium Butane Chef's Torch, Heats up to 2,192°F



90014 Shown with 40062



COLLAPSIBLE BUTANE STOVE COVER

- Collapses flat for easy storage and transportation
- Protects guests from open flame
- Durable stainless steel

90278 Black Finish



BUTANE STOVE COVER

- Protects guests from open flame
- Durable stainless steel

90217 14½" w x 7½" d x 12" h



BUFFET & CATERING



 **Pro Pick**

RAPIDE CUISINE® COUNTERTOP INDUCTION RANGES

- Magnetic Power System (MPS) delivers the highest power in its class
- Highest resolution TFT color display
- Large control knobs
- USB port for downloading updates
- IRNG-HC1-18 AND IRNG-PC1-36 feature a scratch-hiding glass-ceramic top



People who serve, products that solve.™

IRNG-PC1-18	13" w x 17" d x 3 3/8" h, 120V/1800W
IRNG-HC1-18	13" w x 17" d x 3 3/8" h, 120V/1800W
IRNG-PC1-36	13 1/2" w x 18 5/8" d x 3 3/4" h, 240V/3600W



PALLETTI® COUNTERTOP INDUCTION WARMERS

- Elegant, contemporary, low-profile design with a bold black housing and durable, black glass-ceramic top that is easy to clean
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Automatic shut-off to prevent overheating
- Features a control panel with a standby key, temperature control arrow keys and temperature setting indicators
- IWRM-CD1-03 can be interconnected with multiple units
- Low wattage warmers
- 13" w x 17 3/4" d x 2 1/4" h

IWRM-CD1-03	120V/360W
IWRM-C1-1317-06	120V/600W



ZOZZ COLLECTION

- Indestructible stainless steel buffet system for both indoor and outdoor venues
- Seamlessly transition from action station to grab-and-go display and daytime casual to nighttime classy
- Quick and easy set-up requires no tools
- Mix and match a variety of functional add-ons and accessories to suit your every need
- No hardware or tools are required
- No complicated instruction manuals to follow
- No professional skills or employees necessary



EASTERN
TABLETOP



THE HUB BUFFET SYSTEM

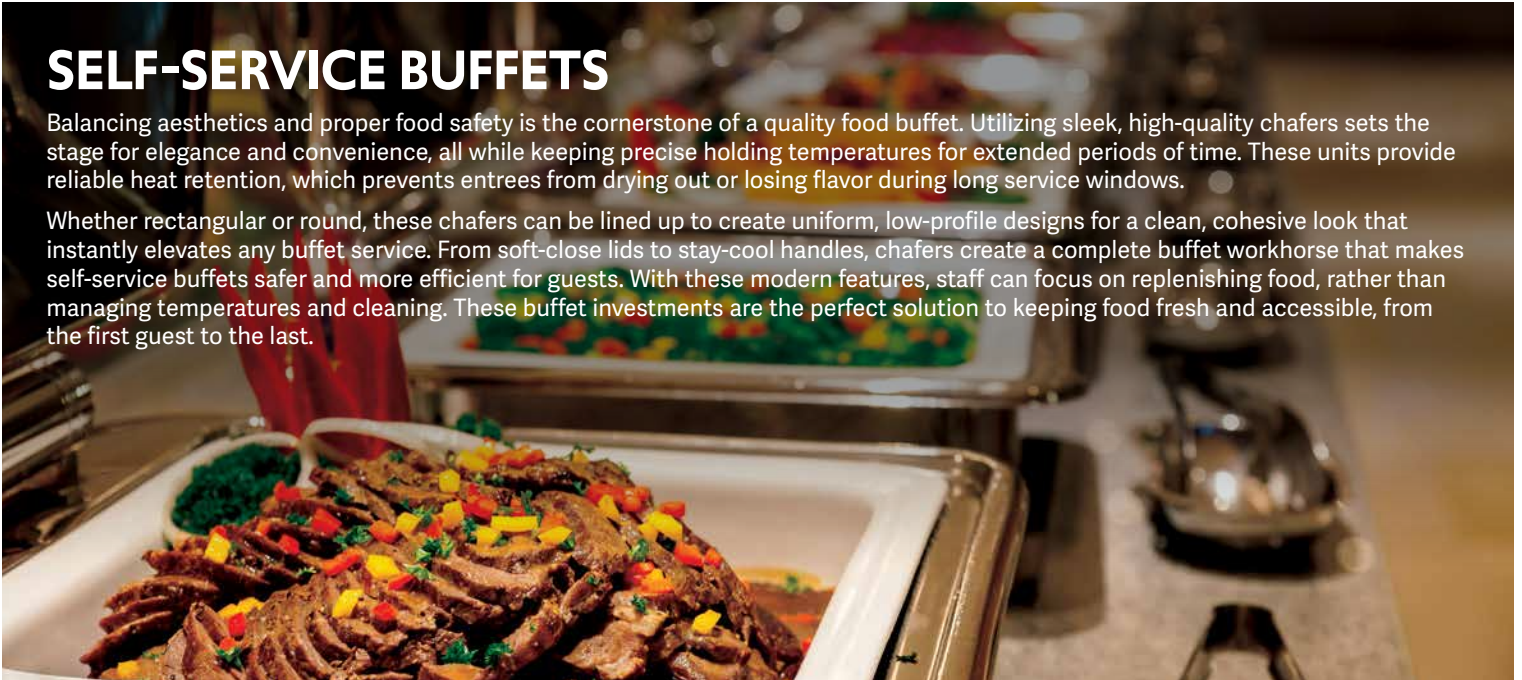
- Start with the heavy-duty brushed stainless steel table frame, then mix and match a variety of functional add-ons and accessories to suit your every need—from a smooth, rounded corner table to induction drop-ins and cold wells
- It seamlessly allows for change of function, from action to display, from mid-day casual to snazzy cocktail bar, from stainless steel to pop of color
- One product performs multiple functions, allowing you to stay on-trend and moving forward



SELF-SERVICE BUFFETS

Balancing aesthetics and proper food safety is the cornerstone of a quality food buffet. Utilizing sleek, high-quality chafers sets the stage for elegance and convenience, all while keeping precise holding temperatures for extended periods of time. These units provide reliable heat retention, which prevents entrees from drying out or losing flavor during long service windows.

Whether rectangular or round, these chafers can be lined up to create uniform, low-profile designs for a clean, cohesive look that instantly elevates any buffet service. From soft-close lids to stay-cool handles, chafers create a complete buffet workhorse that makes self-service buffets safer and more efficient for guests. With these modern features, staff can focus on replenishing food, rather than managing temperatures and cleaning. These buffet investments are the perfect solution to keeping food fresh and accessible, from the first guest to the last.



ECONOMY CHAFER

- Ideal for buffets and catered events
- Stainless steel body with a mirror finish
- Welded stackable frame allows for efficient storage
- Includes water pan, food pan, cover and fuel holders

575126 9 qt



ECONOMY ROLL-TOP CHAFER

- Holds full-size pans for buffet service
- Roll-top cover opens to 90° for easy self-service
- Mirror-finish stainless steel provides an elegant presentation
- Gold-tone handle adds a sophisticated, upscale touch
- Stackable welded frame simplifies transport and storage

575135 9 qt



SYMPHONY RECTANGULAR CHAFER

- Ideal for high-volume buffet service
- Stay-open and slow-close lid
- Glass cover showcases food while maintaining temperature
- Mirror-finish stainless steel

575162 9 qt

ROLL-TOP CHAFERS

- Retractable roll-top cover provides convenient access
- High-polish stainless steel construction
- Includes food pan, water pan and fuel holders
- Sturdy welded frame offers stability in high-traffic serving environments

575137 Cadence Chafers, Rectangular, 9 qt
575138 Rondo Chafers, Round, 7 qt



575137



Browne
FOODSERVICE



575138

BUFFET & CATERING



BAMBOO KNOT PICKS

- Eco-friendly picks enhance presentations from tabletop to buffet
- 100 per poly bag

BAMK45 4½" long



COLLAPSIBLE CHAFER KIT

- Enclosed frame helps retain heat
- Wind-resistant frame prevents flames from extinguishing
- Frame folds flat for tidy storage
- Perfect for outdoor catering events
- Includes a collapsible frame, stainless steel cover, food pan, water pan and 2 fuel cell holders

575129 9 qt



SIERRA GRANDE COLLECTION™ DISPLAY BOWLS

- Slanted profile elevates food presentation for buffets and catered events
- Lightweight melamine provides the appearance of porcelain
- Crisp white color
- Break-resistant construction

10184W 11 qt, 18¼"
10185W 15 qt, 20¼"



SIERRA MELAMINE COLLECTION™ SERVING PLATTERS & BOWLS

- Durable, break-resistant design for extended use
- Not microwave or oven safe
- Easy to clean, dishwasher safe
- M4092WH and M4094WH feature a modern angle design
- Available in White or Black

White		Black		Oval Bowls	
Oval Platters					
11526	14¼" x 11¼"	12028	14¼" x 11¼"	1025002	3 qt, White
11527	16¼" x 12½"	12029	16¼" x 12¼"	12589	3 qt, Black
11528	18" x 13¾"	12030	18" x 13¾"	1025102	4.5 qt, White
11529	20" x 15¼"	12031	20" x 15¼"	12590	4.5 qt, Black
Round Platters					
11530	12½"	12085	12½"	1025202	6.5 qt, White
11531	13"	12086	13"	12591	6.5 qt, Black
11532	14"	12087	14"	Round Angled Bowls	
11533	15¾"	12088	16"	M4092WH	4 qt, White
Square Platters					
12285	14"	12564	14"	M4094WH	5 qt, White
12286	16"	12565	16"		
Rectangular Platters					
12282	13" x 8"	12561	13" x 8"		
12283	17" x 11"	12562	17" x 11"		
12284	21" x 13"	12563	21" x 13"		



MODERN MELAMINE

From dinnerware to displayware, melamine offers a lightweight, break-resistant alternative to china and porcelain. Modern designs allow it to mimic a variety of materials such as wood, marble, porcelain and more, making it a popular choice for casual dining, buffets and catering. Its durability and ease of care help to reduce replacement costs.

MELAMINE SPOON RESTS

- Break-resistant melamine
- Perfect for everyday kitchen use, catering events or on the buffet
- Available in Black or White



- 12278 Spoon Rest, 10⅞"l x 3⅞"w, White
- 12279 Spoon Rest, 10⅞"l x 3⅞"w, Black



MELAMINE SERVING PADDLES

- Heat-safe melamine serving paddles
- Rustic wood-look decal adds a casual touch to buffets and catered events
- Lightweight and easy to handle for serving appetizers, charcuterie or desserts
- Dishwasher safe for easy cleanup

Rectangular		Round	
12453	11"l x 5¾"w, Smokehouse Gray	12451	10" dia, Smokehouse Gray
12450	16½"l x 7"w, Smokehouse Gray	12452	12" dia, Smokehouse Gray
12457	11"l x 5¾"w, Onyx Black	12455	10" dia, Onyx Black
12454	16½"l x 7"w, Onyx Black	12456	12" dia, Onyx Black
12461	11"l x 5¾"w, Timber Tan	12459	10" dia, Timber Tan
12458	16½"l x 7"w, Timber Tan	12460	12" dia, Timber Tan



ACACIA COLLECTION™ RECTANGULAR PLATES & SERVING BOARDS

- Rich grain and warm tones provide a rustic backdrop for menu items
- Versatile for displaying charcuterie, appetizers, baked goods and cheeses



- Tone on Tone Plates**
- 12567 Small, 9¾" x 4¾"
- 12568 Medium, 11¾" x 5¾"
- 12569 Large, 13¾" x 6½"
- Serving Boards w/ Black Edge**
- 12574 Small, 12" x 7¾"
- 12575 Medium, 14" x 9"
- 12576 Large, 16" x 10½"

BUFFET & CATERING



RIDGE COLLECTION™ SERVING PLATTERS

- Offers the refined appearance of ceramic with the shatter-resistance of melamine
- Resists chipping, staining and breakage
- High-gloss finish with a textured design reminiscent of ceramic
- Designed for high-volume use on buffet lines, at banquets and in catering
- Available in White or Black



Rectangular Platters

11772 13" x 8", White
 12068 13" x 8", Black
 11773 17" x 11", White
 12069 17" x 11", Black
 11774 21" x 13", White
 12070 21" x 13", Black

Square Platters

11775 14", White
 12071 14", Black
 11776 16", White
 12072 16", Black

Plates

12761 6", White
 12762 6", Black
 11862 7½", White
 12532 7½", Black
 11863 9", White
 12533 9", Black
 11864 11", White
 12534 11", Black

Bowls

11865 24 oz, 9", White
 12535 24 oz, 9", Black
 11866 48 oz, 11", White
 12536 48 oz, 11", Black

ROUND ACACIA RISERS

- Elevates food presentations with varying heights
- Natural acacia wood tops
- Black powder-coated steel bases
- Round design maximizes tabletop space
- Set of three nested risers offers versatile display options

12503
 Small: 6" dia x 4"h,
 Medium: 8" dia x 6"h,
 Large: 10" dia x 8"h



ACACIA & STEEL RISER SETS

- Creates dynamic, multi-level presentations for buffets and tabletop displays
- Dual-material design combines natural acacia wood with powder-coated steel
- Provides natural resistance to wear and moisture

12261 Rectangular, Set of 3
 12262 Square, Set of 3



ELEVATE YOUR DISPLAY

Stands and risers are an easy way to add dimension and visual appeal to any buffet or counter display. By varying heights, you create a more dynamic presentation that draws the eye and highlights main dishes. Use sturdy, food-safe materials and keep heavier dishes on lower levels for stability. Mix shapes and finishes to match your theme or decor but don't overcrowd your display, remember balance is key. Smart elevation not only improves aesthetics but also enhances accessibility for guests.



FROZEN DRINK MACHINES

Maximize Frozen Drink Machine Performance

Keep mixes consistent and machines properly maintained to ensure smooth texture and flavor with every drink served. Strategic placement of your Frozen Drink Machine along with eye-catching menus will boost impulse sales and increase overall profitability.



JUICE DISPENSERS

- Fully hermetically sealed motor compressor
- Motor with automatic re-starter
- Forced air condenser
- Automatic thermostat
- Stainless steel body with clear polycarbonate bowls and lids
- 3 gallon bowls
- S/S tap and paddle system to avoid froth and oxidation
- 16½"d x 23½"h
- 110V (220V also available)
- Made in Italy
- 1-year parts & labor, 3-year compressor warranty

CD1J	1 Bowl, ⅓ hp, 8¼"w
CD2J	2 Bowls, ⅓ hp, 15¼"w
CD3J	3 Bowls, ⅓ hp, 23¼"w
CD4J	4 Bowls, 2 x ⅓ hp, 31"w



FROZEN DRINK MACHINES

- 2.6 gallon bowl(s)
- Simple-to-use dispensing system
- Forced air-cooled compressor
- LED cover
- Stainless steel and plastic construction for chassis and panels provides strength for heavy use
- Disassemble and assemble the tank without tools
- Made in Italy
- 1-year parts & labor, 3-year compressor warranty



OASIS1	1 Bowl, 10⅝"w x 20⅝"d x 33"h
OASIS2	2 Bowls, 16"w x 21"d x 33"h
OASIS3	3 Bowls, 24"w x 21"d x 33"h



OASIS2

FROZEN BEVERAGE MACHINE

- Serves up to 73 frozen drinks per hour
- 16⅝"w x 28½"d x 37¼"h footprint
- Stainless steel exterior
- Extra large 9" faceplate
- ½ hp dasher and ¾ hp compressor
- Made in USA
- 1-year parts, 90-days labor, 5-year compressor & evaporator warranty



108C 25 qt



FROZEN BEVERAGE DISPENSER

- Serves up to 64 frozen drinks per hour
- 14"w x 24"d x 31"h footprint fits on shallow countertops
- 20 qt refrigerated hopper
- Stainless steel exterior withstands heavy commercial use
- ½ hp, 110V
- Made in USA



707 20 qt



BEVERAGE SERVICE



WDM20



WDM240TX

SPINDLE DRINK MIXERS

- Heavy-duty die-cast construction
- Multiple speeds plus pulse function
- Automatic, cup-activated mixing
- High performance 1 hp motors
- Built-in timers for consistent results



Light Duty, Manual, 2-Speed HI/LOW Toggle

WDM20 Single Spindle, 7" w x 8" d x 19 3/4" h

Heavy-Duty, Electronic, 3-Speed and Pulse, Programmable Timers

WDM120TX Single Spindle, 7" w x 8" d x 19 3/4" h

WDM240TX Double Spindle, 10 3/4" w x 9 3/4" d x 19 3/4" h

WDM360TX Triple Spindle, 13" w x 10 1/2" d x 19 3/4" h

GRANITA DISPENSERS

- Lighted top panel to illuminate products
- Clear and durable polycarbonate containers
- Stainless steel cooling cylinder, frame and front panel
- Continuous agitator stirs product and keeps it fresh
- 1-year limited parts and labor warranty
- 18 1/2" d x 33 3/4" h
- 115V



ADC2BFG (2) 3 Gallon Bowls, 1/2 hp, 15" w

ADC3BFG (3) 3 Gallon Bowls, 1/2 hp, 24" w



REFRIGERATED BEVERAGE DISPENSERS

- Available in several configurations to accommodate any level of operation, all in an aesthetically pleasing front of house design
- Agitator and stirring paddle bowl circulation is suitable for most beverages and is recommended for beverages that can foam such as coffee, tea and natural fruit juices
- Machines are visual merchandisers that allow customers to quickly choose their favorite chilled beverage
- Fountain spray bowl circulation is suitable for many beverages but is not recommended for beverages that can foam

w/Agitator Circulation

VBBC1-37-A (1) 8L Bowl
 VBBC2-37-A (2) 8L Bowls
 VBBC3-37-A (3) 8L Bowls
 VBBC4-37-A (4) 8L Bowls

w/Fountain Spray Circulation

VBBD1-37-F (1) 12L Bowl
 VBBD2-37-F (2) 12L Bowls
 VBBD3-37-F (3) 12L Bowls
 VBBD4-37-F (4) 12L Bowls
 VBBE1-37-F (1) 20L Bowl
 VBBE2-37-F (2) 20L Bowls
 VBBE3-37-F (3) 20L Bowls
 VBBE4-37-F (4) 20L Bowls

w/Stirring Paddle Circulation

VBBD1-37-S (1) 12L Bowl
 VBBD2-37-S (2) 12L Bowls
 VBBD3-37-S (3) 12L Bowls
 VBBD4-37-S (4) 12L Bowls
 VBBE1-37-S (1) 20L Bowl
 VBBE2-37-S (2) 20L Bowls
 VBBE3-37-S (3) 20L Bowls
 VBBE4-37-S (4) 20L Bowls





AIRPOT RACKS

- Designed to securely hold 1 single airpot
- Includes a stainless steel drip tray & reservoir
- Accommodates airpots with a 6 1/4" diameter
- Elevates airpot presentation and organization



- 12643 Natural Bamboo
- 12644 Black Bamboo
- 12782 Black Powder Coated Steel (shown)

AIRPOTS & LID

- Stainless steel exterior and liner
- Double-wall, vacuum-insulation maintains beverage temperatures for up to 6 hours
- Easy push-button dispensing with on/off lock for secure self-service
- Convenient carrying handle and 360° swivel base for effortless maneuverability and serving
- Ideal for high-volume self-service in buffets, meeting rooms and catered events

- 12658 Stainless Steel, 84 oz
- 12660 Black, 84 oz
- 12659 Stainless Steel, 100 oz
- 12661 Black, 100 oz
- 12688 Decaf Lid, Black & Orange, Fits 12658, 12659, 12660, 12661

LONG HANDLE COFFEE SCOOPS

- Delivers consistent, accurate measurements for standardized coffee and dry ingredient recipes
- Extended handle easily reaches into deep bins and bulk ingredient containers
- 18/8 stainless steel construction
- Capacity markings permanently embossed on the handle



- 12801 1 tsp
- 12802 2 tsp

COFFEE CONDIMENT ORGANIZERS

- Streamlines beverage stations
- Multi-level design holds stirrers, sweeteners, cups and lids
- Durable polypropylene construction
- Compact footprint
- Black

- 12637 4 Compartments
- 12638 9 Compartments



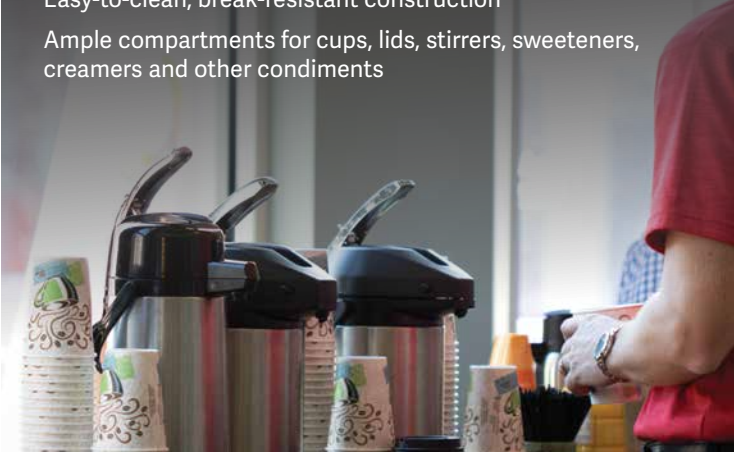
STREAMLINE COFFEE SERVICE

A well-stocked and organized coffee station not only improves workflow for staff but also enhances presentation and encourages repeat customer visits. Condiment organizers keep high-traffic beverage stations neat, efficient and convenient for guests.

What to look for:

Easy-to-clean, break-resistant construction

Ample compartments for cups, lids, stirrers, sweeteners, creamers and other condiments



COLD BEVERAGE DISPENSERS

- Brushed stainless steel base with BPA-free Tritan™ reservoir
- Stainless steel removable infuser and center ice core (do not freeze core)

- 75 2.5 gal
- 85 5 gal



COFFEE CARAFES & LID

- Vacuum-insulated stainless steel construction retains hot or cold beverage temperatures for up to six hours
- 18/8 stainless steel liner
- Lightweight and easy to pour, ideal for high-volume service
- Chrome finished polypropylene lid with orange tab (sold separately)
- Carafes available in Stainless Steel, Gold or Black finishes

Stainless Steel	Gold	Black	Decaf Lid
12674 34 oz	12677 34 oz	12680 34 oz	12683 Fits 12674-12682
12675 50 oz	12678 50 oz	12681 50 oz	
12676 68 oz	12679 68 oz	12682 68 oz	

FINDING THE RIGHT COFFEE SERVER

Choosing the best coffee server for your establishment depends on where you plan to serve coffee. Whether waiting tables or hosting a banquet, there are many locations where coffee might be served. Table service usually calls for a decanter or carafe. Be sure to choose an insulated one that has enough capacity for your needs, this will reduce the number of times you will need to refill it. Airpots are perfect for buffets and counter service, these units are vacuum-insulated to retain heat for several hours, the easy-to-use dispensing makes them ideal for self-service. If your establishment has a coffee bar with operator service, a thermal container might be the right choice. These units have larger capacities and keep coffee hot for up to 6 hours.



SILICONE FLAVOR BANDS

- Food-safe silicone construction
- Designed for easy placement on beverage server handles
- Color-coded bands designate milk and milk alternative types
- Promote efficient self-service and prevent cross-contamination
- Simplify beverage service at buffets, catered events and hotel breakfast bars

12687 Set of 6 Labels



COFFEE CREAMERS

- Double-wall, vacuum-insulated 18/8 stainless steel
- Flip-top lids allow for easy pouring and filling
- Ideal for coffee service, breakfast buffets, catered events and hotel room service
- Black lid

12684	24 oz
12685	34 oz



COFFEE URNS

- One-hand dispensing
- Fast brewing - 1 cup per minute
- Tall base fits large 12 oz cups
- Coffee level indicator
- Dual heaters for brewing and gentle warming
- Boil dry protection
- Brushed aluminum finish
- Locking lid
- 120V

45040R	40 Cup
45060R	60 Cup
45100R	100 Cup





MEGA II AUTOMATIC ESPRESSO MACHINE

- Two-group head produces up to 480 shots per hour
- Includes one single portafilter and 2 double portafilters
- Automatic dosing and tamping
- Three cool-touch wands and manual steam and hot water controls
- Black frame and side panels
- Temperature stabilizing thermocycling system
- 12.5 liter boiler and 4,500W heating element
- Colors available



M2-012 27¼" w x 19½" d x 22" h



AUTOMATIC BEVERAGE STEAMERS

- Provides uninterrupted steam for foaming milk and preparing specialty beverages
- Copper boiler and brass fittings
- Cool-touch stainless steel steam wands
- Hand-assembled in the USA with all-metal internal plumbing
- Colors available
- 13" w x 20½" d x 17" h



STA1800 4.2 liter Boiler Capacity, 110V, 2000W
 STA2400 4.2 liter Boiler Capacity, 220V, 2700W
 STA4800 7 liter Boiler Capacity, 220V, 4800W

SEMI-AUTOMATIC STEAMERS

- Delivers continuous steam
- Copper boiler and brass internal fittings
- Multi-directional, cool-touch steam wand
- Engineered and assembled in the USA
- 13" w x 20½" d x 17" h
- Colors available



STS1800 4.2 liter Boiler Capacity, 110V, 2000W
 STS2400 4.2 liter Boiler Capacity, 220V, 2700W
 STS4800 7 liter Boiler Capacity, 220V, 4800W

ASTRA 2000 SUPER AUTOMATIC ESPRESSO MACHINE

- Super-automatic design produces up to 180 shots per hour
- Automated grinding and steam wand, with a self-regulating temperature sensor
- Touch pad with 13 programmable functions and 7 drink options
- 4.2 liter copper boiler
- 110V and 220V
- Colors available



A-2000 13" w x 23" d x 38" h



SUPER AUTOMATIC ESPRESSO MACHINE

- Serves up to 120 cups per hour
- 1-step double hoppers
- Integrated refrigerator simplifies service
- Touch pad programmed to make up to 14 different drinks
- Automatically cleans brew mechanism every 15 minutes
- Textured black finish, colors available
- 110V and 220V



SM222 13" w x 23" d x 38" h

BEVERAGE SERVICE



WCM50P

WCM70PAP
Decanters and airpot
sold separately



Pro Pick



CAFE DECO™ COFFEE BREWERS

- Stainless steel construction with attractive, front-of-house styling
- Automatic and Airpot models feature an integrated hot water tap for making tea, hot chocolate, hot cereals and more
- Ready and power lights
- 1-year limited warranty
- 120V

	Type	8 oz Cups/Hr
WCM50	Pourover	52
WCM50P	Automatic	62
WCM70PAP	Airpot	64



COFFEE'S READY

More than a mere beverage, coffee is a ritual that sparks focus, fuels conversation and adds comfort to any moment. From the rich aroma of freshly brewed beans to the first warm sip, it invites you to slow down and savor or power up and get going. Whether enjoyed individually or shared across a busy table, coffee brings a sense of connection, routine and simple pleasure that keeps guests coming back for more.



COFFEE URN

- All stainless steel construction, including internals and parts
- Single wall tank
- Dual-heater for brewing and keeping at optimal temperatures
- Sightglass for viewing brew level
- 1-year limited warranty
- 120V



WCU110 110 Cup Capacity



HOT WATER DISPENSERS

- Provides instant hot water for accelerated cooking and serving
- Ideal for making hot beverages, soups, grits, oatmeal and more
- All-stainless steel construction
- Digital controls and LCD display offer precise temperature control and programmable settings
- Precise temperature control and accuracy
- Automatic water refill or pour-over capability
- Tomlinson® No-Drip® tap operation
- Features adjustable legs to set height to the proper level for your space or container
- 1-year limited warranty

WWB3G 3 gallon
WWB5G 5 gallon



WWB5G



CAFE DECO™ STAINLESS STEEL AIRPOTS

- Specially designed for use with airpot brewers
- Stainless steel liner and vacuum insulation maintains temperature
- Lever-activated dispensing allows for easy, one-handed pouring
- Removable lids simplify cleaning and refilling

WCA22 2.2 liter
WCA25 2.5 liter

WCA22





LUCARIS® BLISS STEMWARE

- Features a time-honored classic design with easygoing elegance
- Intended for laidback gatherings and chic casual dining where a sense of style is essential
- Constructed of beautifully clear crystalline glass with elegant sheer rims and infused with Titanium Oxide, making it virtually indestructible
- Pk 2 dz

1LS01CP06*	Champagne, 6 oz	1LS01BD26*	Bordeaux, 24.5 oz
1LS01CD13*	Chardonnay, 12.25 oz	1LS01BG26	Burgundy, 24.5 oz
1LS01CB17*	Cabernet, 16 oz	1LS01AQ13*	Water, 12 oz

* Pictured



LUCARIS® HONG KONG HIP GLASSWARE

- Inspired by Hong Kong's unique spirit of vibrancy
- The modern and edgy silhouette is sure to make a statement
- Perfect for occasions where the finest wines and the most fashionable society come together to create the most hip and happening dining scene
- Infused with Titanium Oxide, making it virtually indestructible
- Pk 2 dz

1LS04CP09*	Champagne, 9 oz	1LS04BG32	Burgundy, 30.75 oz
1LS04CD15*	Chardonnay, 14.5 oz	1LT04DR13*	Double Rocks, 12.5 oz
1LS04CB19	Cabernet, 18.5 oz	1LT04LD16*	Long Drink, 15.5 oz
1LS04BD27*	Bordeaux, 26 oz		* Pictured



LUCARIS® TEMPTATION STEMWARE

- Contemporary version of a classic design
- For modern upscale dining where panache and formality are at the forefront
- Infused with Titanium Oxide, making it virtually indestructible

1LS02BD22*	Bordeaux, 20.5 oz
1LS02BG26*	Burgundy, 24.5 oz
1LS02CB17	Cabernet, 16 oz
1LS02CD13*	Chardonnay, 12 oz
1LS02CP06*	Champagne, 5 oz
1LS02RL09*	Riesling, 9 oz

* Pictured



LUCARIS® SHANGHAI SOUL GLASSWARE

- Inspired by the flamboyance of Shanghai
- This definitive stemware range meets the highest sommelier standards
- Intended for premium wines, ultra fine dining and elite socializing where nothing is compromised
- Infused with Titanium Oxide, making it virtually indestructible
- Pk 2 dz

1LS03BD26*	Bordeaux, 25.5 oz
1LS03BG23	Burgundy, 22.5 oz
1LS03BJ18*	Beaujolais, 17 oz
1LS03CD14	Chardonnay, 13.5 oz
1LS03CN23	Cognac, 22 oz
1LS03CP09*	Champagne, 8.5 oz
1LS03GP04	Grappa, 3.75 oz
1LS03MN08*	Martini, 7.75 oz

* Pictured

TABLETOP

BROCKHILL GLASSWARE

- Elevate beverage presentation with cool, coastal vibes
- The translucent blue color is melted into the glassware to resist fading
- Hammered style provides a textured surface for a secure grip and tactile touch
- SureGuard™ Guarantee
- Made in USA
- Pk 1 dz



15106L24

Rocks, 12 oz

- 15100L24 Coastal Blue
- 15102L24 Smoke Gray
- 15105L24 Rosewater

Cooler, 18 oz

- 15101L24 Coastal Blue
- 15103L24 Smoke Gray
- 15106L24 Rosewater



15101L24



15102L24

GLASS CARAFE

- Ideal for tableside beverage service
- Classic glass design enhances water and wine presentation
- Chip-resistant rim ensures a long service life
- SureGuard™ Guarantee
- Made in USA
- 11" h x 4 1/8" dia
- Pk 1 dz



139UR 34 oz

ANCHOR HOCKING®
FOODSERVICE™



NEW ORLEANS™ GLASSWARE

- This durable line is the most popular style of barware in America
- Classic paneled design
- SureGuard™ Guarantee
- Made in USA

	Pk		Pk	
90004	Rocks, 4 oz	3 dz	7729U† High Ball, 9 oz	3 dz
90005*	Rocks, 5 oz	3 dz	7730U† Beverage, 10 oz	3 dz
90006†	Rocks, 7 oz	3 dz	7732U† Beverage, 12 oz	3 dz
90007†	Rocks, 8 oz	3 dz	7745U† Iced Tea, 14.5 oz	3 dz
90008†	Rocks, 9 oz	3 dz	77722*† Iced Tea, 22 oz	2 dz
799U	Rocks, 9 oz	3 dz	7733U† Cooler, 12 oz	3 dz
90009*	Rocks, 10 oz	3 dz	77746*† Cooler, 16 oz	3 dz
90010†	Double Rocks, 12 oz	3 dz		

* Pictured

† Rim Tempered



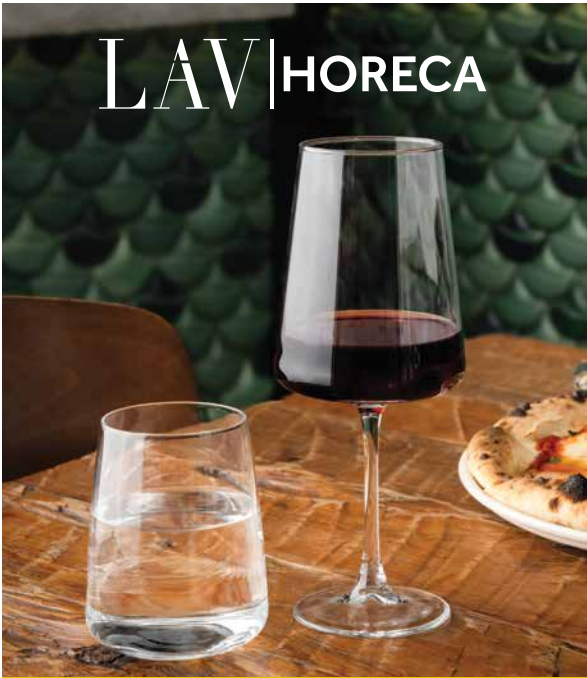
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OCEAN® TRAZE BAR GLASSES

- Elegantly styled and perfect for top-shelf drinks
- Durable soda lime clear glass construction
- Artistically-etched designs inspired by different eras: Past (PST), Present (PRE) and Future (FTR)
- Pk 3 dz

1P03661	Rocks, PST, 11.75 oz
1P03662	Rocks, PRE, 11.75 oz
1P03663	Rocks, FTR, 11.75 oz
1P03664	High Ball, PST, 11.75 oz
1P03665	High Ball, PRE, 11.75 oz
1P03666	High Ball, FTR, 11.75 oz

LAV | HORECA



MODENA GLASSWARE

- Modern and sophisticated, perfect for all types of wine
- Fine vertical striations catch and reflect light, creating subtle motion inside the bowl
- The conical body narrows at the top to focus the aroma and lift the bouquet

		Pk
MDA620	Champagne Flute, 7½ oz	12
MDA635	Wine, 11⅞ oz	6
MDA336	Wine, 12⅛ oz	12
MDA647	Wine, 15⅞ oz	6
MDA347	Wine, 16 oz	12
MDA359	Wine, 20 oz	12
MDA658	All Purpose, 19⅞ oz	12



SALERNO GLASSWARE

- A disciplined, modern form in two seamless formats
- The conical shape enhances the aroma of the wine
- Available as stemmed or stemless glasses

		Pk
SLO620	Champagne Flute, 7½ oz	12
SLO336	Wine, 12⅛ oz	12
SLO347	Wine, 16 oz	12
SLO359	Wine, 20 oz	12
SLO635	Wine, 11⅞ oz	6
SLO647	Wine, 15⅞ oz	6
SLO658	All Purpose, 19⅞ oz	12

SARDINIA GLASSWARE

- Inspired by the pristine waters and leisure culture of the Mediterranean island
- Tall, refined stems with brilliant clarity
- Designed to preserve effervescence and enhance aromas
- Durable glassware, perfect for high-volume venues

		Pk
SRD622	Champagne Flute, 7½ oz	12
SRD623	Champagne, 7¾ oz	6
SRD627	Martini, 9½ oz	6
SRD635	Wine, 11⅞ oz	6
SRD647	Wine, 16 oz	6
SRD658	Wine, 19⅞ oz	6
SRD665	All Purpose, 22 oz	6
SRD675	All Purpose, 25⅜ oz	6



ARCHIE GLASSWARE

- Features elegantly curved arches inspired by architectural forms
- An eye-catching, timeless design that makes a visual statement
- Durable and scratch resistant
- Perfect for a cozy lounge or busy restaurant

		Pk			Pk
ARH725	Champagne, 8½ oz	6	ARH437	Whiskey, 12½ oz	12
ARH406	Liqueur/Shot, 2 oz	24	ARH439	Long Drink, 13⅜ oz	12
ARH724	Martini, 8½ oz	6	ARH447	Long Drink, 15⅞ oz	6
ARH747	Cocktail, 15⅞ oz	6	ARH426	Mug, 8¾ oz	6
ARH730	Wine, 10⅞ oz	12			

LAV | HORECA



TABLETOP



COLMAR GLASSWARE

- Named after the charming French wine town of Colmar
- This glassware collection reflects elegance and heritage
- Its precisely shaped bowl enhances aromas and flavor, while the fine rim ensures a smooth sip
- Fully tempered for durability
- Packed ½ dz

CLM622	Champagne Flute, 7½ oz
CLM635	Wine, 11½ oz
CLM647	Wine, 15½ oz
CLM658	All Purpose, 19½ oz

LAV | HORECA

LYON GLASSWARE

- Simply elegant glassware suited for everything from water and soft drinks to casual cocktails
- The sleek, minimalist design adapts seamlessly to both formal and relaxed settings

		Pk
LYN523	Champagne Flute, 7¾ oz	6
LYN309	Liqueur, 3¼ oz	24
LYN508	Liqueur, 2¾ oz	12
LYN529	Wine, 10 oz	6
LYN533	Wine, 11½ oz	12
LYN334	Whiskey, 11½ oz	12
LYN348	Long Drink, 16¼ oz	12
LYN540	All Purpose, 13½ oz	12



BONN & RAVENNA STACKABLE SERIES

- This stackable series is built for efficient, modern hospitality
- Sharing one rim diameter across multiple heights, they ensure visual consistency from short to tall serves
- Packed 1 dz

Bonn		Ravenna	
BON340	Soft Drink, 13½ oz	RNN325	Soft Drink, 8½ oz
BON351	Long Drink, 17¼ oz	RNN338	Soft Drink, 12½ oz
		RNN350	Long Drink, 16½ oz

ISTANBUL GLASSWARE

- Blends modern aesthetics with practical design for fast-paced service
- Sleek linear ridges create a contemporary look, while its stackable form maximizes storage
- These tumblers deliver an elegant yet functional solution for everyday beverage service.

		PK			PK
IST324	Soft Drink, 8½ oz	12	IST312	Carafe, 40½ oz	12
IST332	Soft Drink, 11 oz	12	IST323	Bowl, 8 oz	12
IST340	Long Drink, 13½ oz	12	IST427	Mug, 9½ oz	12
IST352	Long Drink, 17½ oz	6			



EDINBURGH BARWARE

- The diamond-patterned texture and starburst base capture light, elevating every drink
- Perfect for cocktails, snacks or small desserts

		Pk
EDN410	Liqueur, 3½ oz	24
EDN495	Bowl, 8¾ oz	12
EDN433	Whiskey, 11⅞ oz	12
EDN435	Long Drink, 12 oz	12



BUDAPEST BARWARE

- Defined by clean lines and balanced proportions
- The Budapest line draws inspiration from the city's Gothic architecture
- Its straight silhouette ensures stable handling and precise presentation
- Packed 1 dz

BDT330	Whiskey, 10¼ oz
BDT338	Long Drink, 12⅞ oz
BDT348	Long Drink, 16¼ oz

LAV|HORECA



BEER GLASSES

- Crafted to enhance the taste, aroma and presentation of every brew
- Features stable bases combined with well-proportioned bowls
- Perfect for crisp lagers to rich stouts

		Pk
BEL330	Belfast Beer, 11⅞ oz	6
BEL356	Belfast Beer, 19⅞ oz	6
BRE337	Bremen Beer, 12½ oz	12
BRI338	Bristol Beer, 12⅞ oz	12
BRI358	Bristol Beer, 19⅞ oz	12
BRI537	Bristol Beer, 12⅞ oz	6
BRN357	Berlin Beer, 19¼oz	12
CDZ352	Cadiz Beer, 17¼ oz	12
LIV557	Liverpool Beer, 19¼ oz	12
MUN338	Munich Beer, 12⅞ oz	12
OLR350	Olleria Beer, 16⅞ oz	12
SOF540	Sofia Beer, 13½ oz	6
ZGR538	Zagreb Beer, 13 oz	12

LIQUEUR & SHOT GLASSES

- Professional liqueur and shot glasses designed for consistent service
- Features include precise measured capacity, tempered and fine-rimmed options and stable bases for reliable handling
- Ideal for high-volume hospitality
- Packed 2 dz

ATT308	Atlanta Liqueur, 2¾ oz
HST204	Houston Liqueur/Shot, 1½ oz
NPL305	Napoli Liqueur, 1⅞ oz
OSL310	Oslo Liqueur, 3⅞ oz
RIG308	Riga Liqueur, 2¾ oz
ROT306	Rotterdam Liqueur, 2¼ oz
SEA206	Seattle Liqueur/Shot, 2⅞ oz
SOF505	Sofia Liqueur, 1⅞ oz
SVL308	Seville Liqueur, 2¾ oz





MALLORCA BARWARE

- Features a wave-textured design that enhances the color and clarity of whiskey, cocktails and long drinks
- This glassware collection combines a striking design with practical functionality
- Packed 1 dz

MLC433	Whiskey, 11⅞ oz
MLC439	Long Drink, 13⅜ oz



WHISKEY GLASSES

- Professional liqueur and shot glasses designed for consistent service
- Features include precise measured capacity, tempered and fine-rimmed options and stable bases for reliable handling
- Ideal for high-volume hospitality
- Packed 1 dz

ASP340	Aspen Whiskey, 13¾ oz	MNC332	Manchester Whiskey, 11 oz
ATH332	Athens Whiskey, 10⅞ oz	NIC337	Nice Whiskey, 12½ oz
ATT329	Atlanta Whiskey, 9¾ oz	PRS342	Paris Whiskey, 14 oz
BOL336	Bologna Whiskey, 12⅞ oz	RIG331	Riga Whiskey, 10½ oz
GLA432	Glasgow Whiskey, 11 oz	SVD332	Salvador Whiskey, 10⅞ oz
GRO336	Girona Whiskey, 12⅞ oz	SVL331	Seville Whiskey, 10⅞ oz
HEL226	Helsinki Whiskey, 8¾ oz	SYD331	Sydney Whiskey, 10⅞ oz
LND226	London Whiskey, 8¾ oz	VRN340	Verona Whiskey, 13⅜ oz

LAV | HORECA

TOKYO BARWARE

- These versatile tumblers suit a wide range of beverages
- Stylish and durable for everyday use
- Packed 1 dz

TOK333	Soft Drink, 11⅞ oz
TOK339	Long Drink, 13⅜ oz
TOK354	Long Drink, 18¼ oz



AMSTERDAM BARWARE

- A combination of versatility and durability
- The Amsterdam collection is ideal for cocktails, beer or whiskey
- Fully tempered to handle thermal and impact shock
- Perfect for busy bars and full-service restaurants

AST220	Water, 6¾ oz	Pk	12
AST204	Liqueur, 1½ oz		24
AST231	Whiskey, 10⅞ oz		12
AST230	Long Drink, 10⅞ oz		12
AST236	Long Drink, 12⅞ oz		12
AST237	Long Drink, 12⅞ oz		12
AST247	Long Drink, 16 oz		6





BARBARY BEER TASTER, GLASSES & SERVING PADDLE

- Serving paddles increase your beer sales and profits
- Great for serving sampler tastings of beer, cocktails or desserts
- Made in USA
- SureGuard™ Guarantee

		Pk
11938*	Serving Paddle, Holds (4) 5 oz Beer Tasters	1 dz
93013A*	5 oz Beer Taster	2 dz
93012	13 oz Pilsner	2 dz
93011*	16 oz Pilsner	2 dz

* Pictured



MIXING GLASSES

- A must have for restaurants and bars
- Made in USA
- SureGuard™ Guarantee

			Pk
77174*	14 oz, H5 ⁷ / ₈ " D3 ¹ / ₂ "		3 dz
176FU**	16 oz, H5 ⁷ / ₈ " D3 ³ / ₄ "		2 dz
7176FU*	16 oz, H5 ⁷ / ₈ " D3 ³ / ₄ "		2 dz
77420*	20 oz, H6 ⁷ / ₈ " D3 ⁵ / ₈ "		2 dz
77422*	22 oz, H6 ⁷ / ₈ " D3 ⁵ / ₈ "		2 dz

* Rim Tempered **Annealed



REVO™ DRINKWARE

- The look and feel of glass in shatter-resistant SAN plastic
- Stacking ring allows for easy storage and transport and prevents jamming
- BPA-free
- Commercial dishwasher safe
- Clear
- Packed 2 dz

S-5-CL	Juice, 5 oz
S-9-CL	Rocks, 9 oz
S-11-CL	Rocks, 12 oz
S-14-CL	Rocks, 14 oz
S-17-CL	Pint, 16 oz
S-18-CL	Beverage, 20 oz



WAIKIKI TUMBLERS

- Textured surface creates an engaging design and hides fingerprints, scratches and water spots
- Heavy-duty to withstand daily use, featuring thick walls and a solid base for maximum durability
- Shatterproof plastic won't chip, crack or shatter and is ideal for use indoors or outdoors
- Dishwasher safe, 100% BPA Free



		Pk
3312-CB	12 oz, Cobalt	1 dz
3312-SM	12 oz, Smoke	1 dz
3316-CL	16 oz, Clear	6 dz
3316-SM	16 oz, Smoke	6 dz
3316-Y	16 oz, Yellow	6 dz



Designed To Serve

BELL SODA TUMBLERS

- Made of SAN plastic to reduce breakage and are textured on the outside to resist scratching
- Commercial dishwasher safe
- Clear
- Packed 1 dz

7716-1-CL	16 oz
7720-1-CL	20 oz
7724-1-CL	24 oz



Designed To Serve



STACKABLE TUMBLER, MIXING GLASSES & LID

- Made from Tritan Renew with 50% certified recycled content
- Shatterproof and resistant to stains and odors
- Glass-like clarity for an elevated beverage presentation
- Dishwasher safe for high-volume operations
- Compatible with universal snap-on lids
- Clear tumblers, universal black lid

PK/BB-RNW-12-CL	Stackable Tumbler, 12 oz
PK/BB-RNW-16-CL	Stackable Mixing Glass, 16 oz
PK/BB-RNW-20-CL	Stackable Mixing Glass, 20 oz
PK/BB-LID2-BK	Lid for PK/BB-RNW-12-CL, PK/BB-RNW-16-CL, and PK/BB-RNW-20-CL



Designed To Serve



SPKTRUM™ TUMBLERS

- Complements any dinner service
- Durable, shatter-resistant SAN plastic (unless noted)
- Stackable
- Clear
- Packed 6 dz



8805-1-CL	Juice, 5 oz
8808-1-CL	Juice, 8 oz
8809-1-CL	Rocks, 9 oz
8810-1-CL	Beverage, 10 oz
8812-1-CL	Beverage, 12 oz
8816-1-CL	Beverage, 16 oz
8820-1-CL	Beverage, 20 oz
8822-1-CL	Beverage, 22 oz
8823-CL	Beverage, 22 oz, Polycarbonate



BUFFALO® BRIGHT WHITE DINNERWARE

- White porcelain
- Suitable for casual and fine dining and shows off any style cuisine with distinction
- Microwave and dishwasher safe

1880
HOSPITALITY

		Pk
F8000000111C	Coupe Plate, 5 ¹ / ₁₆ "	3 dz
F8000000118C	Coupe Plate, 6 ¹ / ₁₆ "	3 dz
F8000000125C	Coupe Plate, 7 ¹ / ₄ "	3 dz
F8000000139C	Coupe Plate, 9"	2 dz
F8000000146C	Coupe Plate, 9 ⁷ / ₈ "	2 dz
F8000000151C	Coupe Plate, 10 ¹ / ₂ "	1 dz
F8000000355	Coupe Platter, 11" x 8 ¹ / ₂ "	1 dz
F8000000111	Narrow Rim Plate, 5 ¹ / ₂ "	3 dz
F8000000118	Narrow Rim Plate, 6 ¹ / ₂ "	3 dz
F8000000125	Narrow Rim Plate, 7 ¹ / ₄ "	3 dz
F8000000133	Narrow Rim Plate, 8 ¹ / ₄ "	2 dz
F8000000139	Narrow Rim Plate, 9"	2 dz
F8000000143	Narrow Rim Plate, 9 ¹ / ₂ "	2 dz
F8000000147	Narrow Rim Plate, 10"	1 dz
F8000000150	Narrow Rim Plate, 10 ³ / ₈ "	1 dz
F8000000345	Oval Platter, Narrow Rim, 10" x 7 ³ / ₄ "	1 dz
F8000000359	Oval Platter, Narrow Rim, 11 ¹ / ₂ " x 8 ³ / ₄ "	1 dz
F8000000375	Oval Platter, Narrow Rim, 13 ¹ / ₂ " x 10 ³ / ₁₆ "	1 dz
F8000000370	Euro Coupe Platter, 13" x 10 ³ / ₈ "	1 dz
F8000000382	Cake Tray, 13 ³ / ₄ " x 6 ⁵ / ₁₆ "	1 dz
F8000000710	Fruit Bowl, Narrow Rim, 4 ¹ / ₂ "	3 dz
F8000000610	Ramekin, 1.75 oz, 2 ⁵ / ₈ "	3 dz
F8000000613	Ramekin, 2.75 oz, 2 ³ / ₄ "	3 dz
F8000000614	Ramekin, 3 oz, 3"	3 dz
F8000000730	Nappie, 11 oz, 5"	3 dz
F8000000731	Nappie, 13.5 oz, 5 ¹ / ₄ "	3 dz
F8000000761	Nappie, 15 oz, 5 ¹ / ₂ "	3 dz
F8000000521	Mohawk Cup, 8 oz	3 dz
F8000000560	Cafe Mug, 10 oz	3 dz
F8000000562	Mug, 11 oz	3 dz
F8000000563	Euro Mug, 12 oz	3 dz
F8000000802	Creamer, 3 oz, 4"	3 dz
F8000000805	Creamer, 4.5 oz, 4"	3 dz



MOST COMMONLY USED TABLE SETTINGS



Breakfast

Two Bread & Butter Plates, Cup, Saucer

Lunch

Bread & Butter Plate, Luncheon Plate

Dinner

Bread & Butter Plate, Salad Plate, Dinner Plate

Formal Dinner

Bread & Butter Plate, Two Salad Plates, Service Plate, Cup, Saucer

Banquet/Brunch

Bread & Butter Plate, Salad Plate, Dinner Plate, Cup, Saucer

TABLETOP



NATURE ART DINNERWARE

- The look of porcelain with the durability of melamine
- Nature-inspired design offers a white plating surface with rich brown accents
- Resists chipping, shattering and breakage
- Commercial dishwasher safe

NA-107	Plate, 7½"	4 dz
NA-109	Plate, 9"	3 dz
NA-112	Plate, 12"	1 dz
NA-212	Oval Plate, 11¼" x 7¾"	2 dz
NA-310	Deep Oval Plate, 10½" x 5½"	2 dz
NA-411	Rectangular Plate, 10⅞" x 4⅞"	3 dz
NA-413	Rectangular Plate, 13" x 5¾"	2 dz
NA-605	Bowl, 16 oz, 5½"	4 dz
NA-509	Bowl w/ Handles, 24 oz, 9"	3 dz
NA-607	Bowl, 26 oz, 7"	3 dz
NA-709	Salad/Pasta Bowl, 28 oz, 9"	2 dz



MARS DINNERWARE

- Classic porcelain accented with a midnight blue rim pattern
- Subtle gradient edge adds a modern, elevated table presentation
- Reactive glaze application creates subtle variation and visual depth
- Safe for commercial oven, microwave, and dishwasher use

MR-214	Couple Oval Plate, 13⅝" x 7⅞"	1 dz
MR-215	Couple Oval Plate, 15½" x 9"	1 dz
MR-411	Pasta Bowl, 12 oz, 11¼"	1 dz
MR-502	Sauce Dish, 1½ oz, 2⅞"	4 dz
MR-503	Snack Bowl, 3½ oz, 3¾"	3 dz
MR-504	Rice Bowl, 10 oz, 4½"	3 dz
MR-506	Cereal Bowl, 22 oz, 6¼"	3 dz
MR-707	Couple Plate, 7¼"	3 dz
MR-710	Couple Plate, 10¼"	1 dz
MR-711	Couple Plate, 11¼"	1 dz

IRIS BLUE DINNERWARE

- Soft blue speckled glaze paired with a warm, earthy rim
- Balanced contrast of cool and warm tones for versatile plating
- Designed to bring a relaxed, artisanal feel to the tabletop
- Safe for commercial oven, microwave, and dishwasher use

IB-109	Plate, 9¼"	2 dz
IB-110	Plate, 10¼"	1 dz
IB-214	Coupe Oval Plate, 13⅝" x 7⅞"	1 dz
IB-215	Coupe Oval Plate, 15½" x 9"	1 dz
IB-405	Rectangular Bowl, 4 oz, 5" x 3½"	3 dz
IB-406	Rectangular Bowl, 8 oz, 6" x 4⅜"	3 dz
IB-408	Soup Plate, 10 oz, 8⅝"	2 dz
IB-507	Shallow Bowl, 25 oz, 7¼"	2 dz
IB-508	Shallow Bowl, 35 oz, 8½"	2 dz



Iceberg



Wheat



Lime



Stone

ROTANA™ DINNERWARE

- Speckled, fully vitrified porcelain
- Adds an organic feel to your tabletop
- Available in Iceberg (IC), Wheat (WH), Lime (LI), Stone (ST) and Ruby (RU)



		PK
RT-5-IC	Plate, 5½"	3 dz
RT-7-IC	Plate, 7"	3 dz
RT-8-IC	Plate, 9"	2 dz
RT-16-IC	Plate, 10½"	1 dz
RT-12-IC	Platter, 12" x 9"	1 dz
RT-14-IC	Platter, 14" x 9½"	½ dz
RT-107-IC	Pasta Bowl, 14.5 oz, 7¼"	1 dz
RT-110-IC	Pasta Bowl, 40 oz, 10"	1 dz
RT-15-IC	Bowl, 3 oz, 4"	2 dz
RT-11-IC	Bowl, 11 oz, 6½"	3 dz
RT-1-IC	Tall Cup, 8.5 oz	3 dz
81376-RT-IC	Bistro Mug, 15 oz	1 dz
RT-2-IC	Saucer, 6¼"	3 dz
RT-61-IC	Sugar Container, 8 oz, 3½"	1 dz
RT-100-IC	Creamer, 6 oz	1 dz



Ruby

TABLETOP

SPLASH™ DINNERWARE

- Vitrified stoneware
- Each piece has a unique character and is perfect for any occasion, from casual to formal
- Available in three colors with a splash of brown accents: Lunar Blue (LN), Green Smoke (GS) and Crème (CR)



		PK
SH-77	Coupe Plate, 7"	3 dz
SH-22	Coupe Plate, 8½"	2 dz
SH-88	Coupe Plate, 9"	2 dz
SH-16	Coupe Plate, 10½"	1 dz
SH-21	Coupe Plate, 12"	2 dz
SH-34	Rectangular Platter, 9" x 4¾"	2 dz
SH-13	Rectangular Platter, 11¾" x 5⅞"	1 dz
SH-14	Rectangular Platter, 13¾" x 7⅞"	1 dz
SH-110	Bowl, 40 oz, 10"	3 dz
SH-910	Oval Bowl, 7 oz, 5"	2 dz
SH-922	Oval Bowl, 12 oz, 6½"	2 dz
SH-18	Triangular Pasta/Salad Bowl, 12.5 oz, 7⅞"	2 dz
SH-3	Triangular Pasta/Salad Bowl, 20 oz, 9⅞"	2 dz
SH-120	Triangular Pasta/Salad Bowl, 32 oz, 10⅞"	1 dz
SH-44	Sauce Dish, 2 oz	3 dz
SH-56	Cappuccino Cup, 7.5 oz	2 dz
SH-57	Cappuccino Cup, 10.5 oz	2 dz
SH-68	Double-Well Saucer, 6"	2 dz
SH-175	Creamer, 5 oz	2 dz
8481	Mug, 11 oz	2 dz



LUNA™ DINNERWARE

- Organic flair, hand crafted design and non-geometric shapes for a signature look
- Available in Ash (AS), Midnight Blue (MI) and Terracotta (TA)



		PK			PK
LU-5	Plate, 5½"	3 dz	LU-43	Bowl, 7 oz, 7"	2 dz
LU-8	Plate, 9"	1 dz	LU-44	Bowl, 14 oz, 9"	1 dz
LU-7	Plate, 7"	2 dz	LU-18	Nappie/Oatmeal Bowl, 14 oz, 5⅞"	1 dz
LU-16	Plate, 10½"	1 dz	LU-3	Pasta/Rim Soup Bowl, 20 oz, 8½"	1 dz
LU-21	Plate, 12"	1 dz	LU-120	Pasta/Rim Soup Bowl, 48 oz, 10½"	1 dz
LU-77	Square Plate, 7"	2 dz	LU-11	Sauce Dish, 3 oz, 3"	3 dz
LU-22	Square Plate, 10"	1 dz	LU-4	Bouillon, 9 oz	2 dz
LU-12	Oblong Platter, 10" x 5½"	2 dz	LU-40	Creamer, 4 oz	2 dz
LU-118	Oblong Platter, 11½" x 8"	1 dz	LU-101	Salt & Pepper Shakers, 2.5 oz	2 dz
LU-14	Oblong Platter, 12½" x 6½"	1 dz	LU-61	Sugar Bowl w/Lid, 4½"	1 dz
LU-139	Oblong Platter, 13¼ x 9¼"	1 dz	LU-1	Cup, 9 oz	2 dz
LU-64	Rectangular Platter, 6" x 4"	3 dz	LU-2	Saucer, 5¾"	2 dz
LU-133	Rectangular Platter, 13" x 6½"	1 dz	LU-17	Endeavor™ Mug, 14 oz	3 dz

PROVINCIAL™ DINNERWARE

- Provincial brings a countryside look with a simple flair of beauty
- European White porcelain with a sponged blue edge

		PK
PR-7-CB	Coupe Plate, 6½"	3 dz
PR-16-CB	Coupe Plate, 10"	2 dz
PR-21-CB	Coupe Plate, 12"	1 dz
PR-5-CB	B&B Plate, 5½"	3 dz
PR-13-CB	Rectangular Platter, 11⅝" x 5⅞"	1 dz
PR-12-CB	Rectangular Platter, 12" x 9"	1 dz
PR-14-CB	Rectangular Platter, 13¾" x 7⅞"	1 dz
PR-207-CB	Coupe Bowl, 20 oz, 6¾"	1 dz
PR-205-CB	Ellipse Bowl, 11 oz, 5⅞"	3 dz
PR-108-CB	Pasta Bowl, 22 oz, 8"	1 dz
PR-110-CB	Pasta Bowl, 40 oz, 10"	1 dz
PR-32-CB	Square Bowl, 18 oz, 5¾"	2 dz
PR-33-CB	Square Bowl, 28 oz, 7"	1 dz
PR-11-CB	Fruit Bowl, 5 oz, 4¾"	3 dz
PR-31-CB	Square Fruit Dish, 6 oz, 3¾"	3 dz
PR-2-CB	Saucer, 6⅞"	3 dz
PR-23-CB	Stacking Cup, 8 oz	3 dz
PR-56-CB	Cappuccino Cup, 8 oz	3 dz
PR-66-CB	Cappuccino Saucer, 6¼"	3 dz
8481-CB	Cup, 11 oz	2 dz



ALLOY™ DINNERWARE

- Trendy walled design perfect for tapas or entrées
- Ceramic material ensures easy handling and care
- Carbon Black reactive glaze

		PK
AL-6-CS	Plate, 6½"	1 dz
AL-22-CS	Plate, 8¼"	2 dz
AL-16-CS	Plate, 9⅞"	1 dz
AL-13-CS	Platter, 11⅝" x 5⅞"	1 dz
AL-14-CS	Platter, 14" x 7½"	1 dz
AL-15-CS	Deep Bowl, 10 oz, 5½"	1 dz
AL-18-CS	Deep Bowl, 25 oz, 8⅞"	1 dz
AL-110-CS	Deep Bowl, 50 oz, 9⅞"	1 dz
AL-38-CS	Mug, 9 oz	1 dz





TORINO™ BISTRO DINNERWARE

- Coupe shapes offer a beautiful presentation for fine to casual settings
- European White body, available with Black (BL) or Blue (CB) rim

		PK
TB-7-BL	Coupe Plate, 6½"	3 dz
TB-16-BL	Coupe Plate, 10"	2 dz
TB-21-BL	Coupe Plate, 12"	1 dz
TB-5-BL	B&B Plate, 5½"	3 dz
TB-108-BL	Pasta Plate, 22 oz, 8"	1 dz
TB-110-BL	Pasta Plate, 40 oz, 10"	1 dz
TB-2-BL	Saucer, 6½"	3 dz
TB-23-BL	Stacking Cup, 8 oz	3 dz



Black Rim



Blue Rim



TORINO™ DINNERWARE

- Porcelain
- Coupe shape
- European White

		PK
TN-7*	Coupe Plate, 7"	3 dz
TN-9	Coupe Plate, 9"	2 dz
TN-16*	Coupe Plate, 10"	2 dz
TN-21*	Coupe Plate, 12"	1 dz
TN-306*	Deep Coupe Plate, 6"	3 dz
TN-307	Deep Coupe Plate, 7½"	3 dz
TN-309	Deep Coupe Plate, 9"	2 dz
TN-310	Deep Coupe Plate, 10"	1 dz
TN-55	Stacking Plate, 5"	3 dz
TN-77	Stacking Plate, 7¾"	3 dz
TN-88	Stacking Plate, 9"	1 dz
TN-100*	Stacking Plate, 10¼"	1 dz
TN-4	Sauce Dish, 2 oz, 3"	4 dz
TN-107	Pasta Plate, 16 oz, 7½"	2 dz
TN-108	Pasta Plate, 22 oz, 8"	1 dz
TN-109	Pasta Plate, 28 oz, 8½"	2 dz
TN-110*	Pasta Plate, 40 oz, 10"	1 dz
TN-34	Coupe Platter, 9½" x 7½"	1 dz
TN-12	Coupe Platter, 10¼" x 8"	2 dz
TN-13	Coupe Platter, 11¼" x 8"	1 dz
TN-14	Coupe Platter, 13¼" x 9½"	1 dz
TN-51	Coupe Platter, 15½" x 11¾"	½ dz
TN-205	Ellipse Bowl, 10 oz, 5½"	1 dz
TN-207*	Coupe Bowl, 20 oz, 6¾"	1 dz
TN-208	Coupe Bowl, 32 oz, 8"	1 dz
TN-210	Coupe Bowl, 60 oz, 10"	1 dz
9696W	Stacking Mug, 12 oz	3 dz

*Also Available in Coal and Ash

A GUIDE TO COMMON SHAPES

The shape of the china pattern contributes to its strength, resistance to chipping and the aesthetic presentation of food. There are five basic china shapes: narrow rim, wide rim/rolled edge, mid-rim, coupe shape and scalloped edge. Pattern shape plays a vital role for the foodservice operator because it helps to determine the size of food portions served and the number of supplemental serving pieces required.

Narrow Rim

Provides more usable plate space and conserves table space. Often used for tray service, banquet service and high-volume chains.

Wide Rim/Rolled Edge

A wide rim conserves the usable plate surface, showing off smaller portions better than other shapes. It is also the most durable. Creating a more stylish, elegant appearance, this shape offers plenty of room for decoration along the rim but requires ample tabletop space.

Mid-Rim

The most versatile size, it allows flexibility in portion control. Mid-rim plates can be used effectively almost anywhere.

Coupe

With virtually no rim, the coupe shape provides the most usable surface area. It also creates a contemporary image. Coupe shape patterns are popular for buffets and banquet service.

Scalloped Edge

Available in narrow rim, wide rim or coupe shapes, graceful scallops add a complementary accent. Scalloped edge dinnerware creates an elegant appearance and is often used to enhance period decors.

TABLETOP

MARZANO™ DINNERWARE

- Porcelain
- Graceful, dramatic hand-carved texture
- Bright White

		Pk
MZ-6/36PC	Plate, 6 $\frac{3}{8}$ "	3 dz
MZ-7/36PC	Plate, 7 $\frac{1}{4}$ "	3 dz
MZ-8/24PC	Plate, 9"	2 dz
MZ-166/12PC	Plate, 10 $\frac{1}{4}$ "	1 dz
MZ-20/12PC	Plate, 11"	1 dz
MZ-21/12PC	Plate, 11 $\frac{7}{8}$ "	1 dz
MZ-53/12PC	Deep Plate, 10 $\frac{1}{2}$ "	1 dz
MZ-14/12PC	Oval Platter, 12 $\frac{1}{2}$ " x 9 $\frac{1}{2}$ "	1 dz
MZ-114/6PC	Rectangular Platter, 14 $\frac{1}{2}$ " x 6 $\frac{3}{4}$ "	$\frac{1}{2}$ dz
MZ-18/24PC	Bouillon, 9 oz, 3 $\frac{3}{4}$ "	2 dz
MZ-10/12PC	Cereal Bowl, 15 oz, 5 $\frac{1}{2}$ "	1 dz
MZ-3/12PC	Round Soup Bowl, 12 oz, 9 $\frac{1}{4}$ "	1 dz
MZ-97/24PC	Deep Bowl, 34 oz, 8 $\frac{1}{4}$ "	2 dz
MZ-36/36PC	Saucer, 4 $\frac{1}{2}$ "	3 dz
MZ-2/36PC	Saucer, 6"	3 dz
MZ-23/36PC	Stackable Cup, 9 oz	3 dz
MZ-38/36PC	Cup, 9.5 oz	3 dz
MZ-68/36PC	Mug, 12 oz	3 dz



DRESDEN™ DINNERWARE

- Woven lines embossed pattern
- Bright White porcelain

		Pk
DR-6	Plate, 6 $\frac{1}{4}$ "	3 dz
DR-22	Plate, 8 $\frac{3}{8}$ "	2 dz
DR-16	Plate, 10 $\frac{3}{8}$ "	2 dz
DR-21	Plate, 11 $\frac{1}{4}$ "	1 dz
DRN-6	Plate, Narrow Rim, 6 $\frac{1}{4}$ "	3 dz
DRN-22	Plate, Narrow Rim, 8 $\frac{3}{8}$ "	2 dz
DRN-8	Plate, Narrow Rim, 9"	2 dz
DRN-16	Plate, Narrow Rim, 10 $\frac{3}{8}$ "	2 dz
DR-12	Platter, 10 $\frac{3}{8}$ " x 7"	1 dz
DR-14	Platter, 12 $\frac{3}{8}$ " x 8 $\frac{1}{2}$ "	1 dz
DR-51	Platter, 14 $\frac{3}{8}$ " x 9 $\frac{3}{8}$ "	1 dz
DR-10	Grapefruit Bowl, 10 oz, 7"	2 dz
DR-11	Fruit Bowl, 12 oz, 4 $\frac{3}{8}$ "	3 dz
DR-15	Salad Bowl, 18 oz, 5 $\frac{1}{2}$ "	2 dz
DR-120	Pasta Bowl, 24 oz, 12 $\frac{1}{2}$ "	1 dz
DR-3	Deep Rim Bowl, 10 oz, 8 $\frac{3}{4}$ "	2 dz
DR-37	A.D. Cup, 4 oz	3 dz
DR-38	Saucer for A.D. Cup, 4 $\frac{3}{4}$ "	3 dz
DR-23	Stacking Cup, 9 oz	3 dz
DR-2	Saucer for Stacking Cup, 6 $\frac{1}{2}$ "	3 dz
DR-100	Creamer, 8 oz	1 dz
DR-101	S&P Shakers, 2" dia, 2 $\frac{3}{8}$ "h	1 dz sets
DR-225	Sugar Packet Holder, 3 $\frac{3}{8}$ " x 2 $\frac{3}{8}$ "	3 dz



BRIGHTON™ DINNERWARE

- Porcelain narrow rim
- European White

		Pk
BR-7	Plate, 7¼"	3 dz
BR-8	Plate, 9"	2 dz
BR-16	Plate, 10⅝"	2 dz
BR-12	Platter, 9¾" x 7⅙"	2 dz
BR-13	Platter, 11½" x 9"	1 dz
BR-14	Platter, 13¼" x 10"	1 dz
BR-11	Fruit Bowl, 4.75 oz	3 dz
87241	Toledo Mug, 8.5 oz	3 dz
BR-2	Saucer, 5½"	3 dz

Additional pieces available upon request



QUAD™ DINNERWARE

- Fine porcelain shapes
- Soft curvy corners offer an inviting touch
- European White

Square		Pk
QP-6*	Plate, 6"	3 dz
QP-7*	Plate, 7¾"	2 dz
QP-9*	Plate, 9¾"	2 dz
QP-20*	Plate, 11⅝"	1 dz
QP-18*	Soup Plate, 16 oz, 8½"	2 dz
QP-11	Bowl, 10 oz, 5¼"	3 dz
QP-15	Bowl, 46 oz, 8½"	1 dz
QP-23*	Cup, 8 oz	3 dz
QP-2	Saucer, 5¾"	3 dz
Rectangular		
QP-64	Dish, 8 oz, 6" x 4"	1 dz
QP-84	Dish, 12 oz, 8" x 4"	1 dz
QP-114	Dish, 16 oz, 10" x 4"	1 dz
QP-86	Serving Platter, 20 oz, 8" x 6⅞"	1 dz
QP-106	Serving Platter, 26 oz, 10" x 6⅞"	1 dz
QP-1200	Serving Platter, 32 oz, 13" x 6⅞"	½ dz

*Also Available in Coal and Ash



TABLETOP



ALPINE WHITE CHINA

- The crisp white look of this European classic is now an American favorite
- Narrow rim shape
- Vitrified
- Oven & microwave safe
- Porcelain color

		Pk
AL41	Plate, 5½"	3 dz
AL42	Plate, 6¼"	3 dz
AL43	Plate, 7¼"	3 dz
AL44	Plate, 9"	2 dz
AL45	Plate, 9½"	2 dz
AL46	Plate, 10⅝"	1 dz
AL51	Oval Platter, 9½" x 8"	2 dz
AL52	Oval Platter, 11½" x 9⅝"	1 dz
AL53	Oval Platter, 13⅜" x 10⅝"	1 dz
AL31	Fruit Bowl, 4 oz, 4⅝"	3 dz
AL32	Grapefruit Bowl, 9 oz, 6¼"	3 dz
AL33	Nappie Bowl, 12 oz, 5⅝"	3 dz
AL34	Nappie Bowl, 15 oz, 5⅞"	3 dz
AL38	Footed Nappie Bowl, 42 oz, 9"	1 dz
AL21	Saucer, 6"	3 dz
AL16	Coffee Cup, 8.5 oz	3 dz



Vibrant colors add distinction to your tabletop

BAY POINT CHINA

- Narrow rim body with subtle embossing
- Each case contains an even mixture of all available colors

		Pk			Pk
BP42	Plate, 6⅜"	3 dz	BP53	Oval Platter, 13½" x 10⅝"	1 dz
BP43	Plate, 7½"	3 dz	BP61	Rim Soup Bowl, 12 oz, 9"	2 dz
BP44	Plate, 9"	2 dz	BP12	Bouillon Cup, 8 oz, 4"	3 dz
BP46	Plate, 10½"	1 dz	BP31	Fruit Dish, 4 oz, 4⅝"	3 dz
BP47	Plate, 12"	1 dz	BP34	Nappie, 15 oz, 5⅝"	3 dz
BP50	Oval Platter, 7" x 5⅝"	2 dz	BP36	Nappie, 30 oz, 7⅝"	1 dz
BP51	Oval Platter, 9⅝" x 8"	2 dz	BP16	Mug, 8.5 oz	3 dz
BP52	Oval Platter, 11½" x 9⅝"	2 dz	BP21	Saucer, 6"	3 dz



DOVER WHITE CHINA

- Color interchanges with classic pattern
- Vitrified, dishwasher, oven, microwave safe
- Exceptional durability
- Chip-resistant narrow rim body
- American/bone white (unless noted)

		Pk
CM41	Plate, 5½"	3 dz
CM42	Plate, 6⅜"	3 dz
CM43	Plate, 7½"	3 dz
CM44	Plate, 9"	2 dz
CM45	Plate, 9⅝"	2 dz
CM46	Plate, 10¼"	1 dz
CM51	Oval Platter, 9⅝" x 8"	2 dz
CM52M	Oval Platter, Medium Weight, 11½" x 9"	1 dz
CM52	Oval Platter, 11½" x 9⅝"	1 dz
CM53M	Oval Platter, Medium Weight, 12¾" x 10"	1 dz
CM53	Oval Platter, 13½" x 10⅝"	1 dz
CM31	Fruit Dish, 4 oz, 4⅝"	3 dz
CM32	Grapefruit Bowl, 9 oz, 6¼"	3 dz
CM33	Nappie Bowl, 12 oz, 5⅝"	3 dz
CM34	Nappie Bowl, 15 oz, 5⅞"	3 dz
CM36	Nappie Bowl, 30 oz, 7⅝"	1 dz
CM37	Nappie Bowl, 46 oz, 8¼"	1 dz
CM4OSC	Onion Soup Crock, 10 oz, 4⅜" x 5", 3-Tone	3 dz
CM4BR	Soup Crock, 16 oz, 5½", Brown	2 dz
CM21	Saucer, 6"	3 dz
CM41C	Bell-Shaped Mug, 7.5 oz, Carmel	3 dz
CM41W	Bell-Shaped Mug, 7.5 oz, White	3 dz
CM16	Brawny Mug, 8.5 oz	3 dz
CM41V	Victory Mug, 9.5 oz	3 dz

CORELLE® ESSENTIALS DINNERWARE

- Brightest white body provides a versatile canvas for diverse culinary presentations
- Made from proprietary Vitrelle® glass for superior durability
- Non-porous, triple-layer glass construction resists chips, scratches and stains
- Lightweight, stackable design
- Bowls available to complement each shape and style, contact your local representative for details
- 5-year limited breakage warranty
- Only dinnerware NSF Certified



Square Plates	Pk	Narrow Rim Plates	Pk
1151634 6½"	3 dz	1152673 7½"	2 dz
1151633 9"	2 dz	1152672 9"	2 dz
1151632 10½"	1 dz	1152671 10¼"	1 dz
Coupe Plates		Pellet Plate	
1151589* 6¾"	3 dz	1152672 9"	2 dz
1151588 8½"	2 dz	Modern Plates, Embossed	
1151587* 10¼"	1 dz	1152665 8"	2 dz
Coupe, Divided Plates		1152664 10¼"	1 dz
1151962 8½"	2 dz		
1151961 10¼"	1 dz		

* Pictured



ANCHOR HOCKING®
FOODSERVICE™

CORELLE® PREMIUM DINNERWARE

- Made from proprietary Vitrelle® glass for superior durability
- Non-porous, triple-layer glass construction
- Lightweight, stackable design
- Provides similar heat retention as standard porcelain; perfect for room service, banquets and more
- 5x more durable than other dinnerware
- 5-year limited breakage warranty
- Only dinnerware NSF Certified



Plates	Pk
1152677 Narrow Rim, 7½"	2 dz
1152676 Narrow Rim, 9"	2 dz
1152675 Narrow Rim, 10¼"	1 dz
1152669 Wide Rim, 8½"	2 dz
1152668 Wide Rim, 11"	1 dz
1152538* Coupe, 8½"	2 dz
1152537* Coupe, 10¾"	1 dz
Bowls	
1152678 Narrow Rim, 15 oz, 8½"	2 dz
1152670 Wide Rim, 28 oz, 10½"	1 dz
1152572* Coupe, 10 oz, 5¾"	2 dz
1152571* Coupe, 12 oz, 5"	2 dz
1152540 Coupe, 18 oz, 7¼"	2 dz

* Pictured



VENUS DINNERWARE

- Reactive glaze porcelain
- Dual tone finish, Midnight Black and Desert Beige
- No two pieces are alike—each showcases distinctive character created by the reactive glaze process



Item	Pk
VEN-8 Plate, 8½"	2 dz
VEN-16 Plate, 10"	1 dz
VEN-21 Plate, 12"	1 dz
VEN-SQ8 Square Plate, 7½"	3 dz
VEN-SQ16 Square Plate, 10¼"	1 dz
VEN-C22 Coupe Plate, 8¼"	2 dz
VEN-C16 Coupe Plate, 10¼"	1 dz
VEN-34 Platter, 10" x 7½"	1 dz
VEN-12 Platter, 11" x 7¾"	1 dz
VEN-13 Platter, 12" x 8⅞"	1 dz
VEN-14 Platter, 13" x 9¼"	1 dz
VEN-RT12 Rectangular Platter, 10" x 6¼"	1 dz
VEN-RT13 Rectangular Platter, 12¼" x 7⅞"	1 dz
VEN-EP312 Egg Shape Platter, 10½" x 9⅞"	1 dz
VEN-EP13 Egg Shape Platter, 12¼" x 8⅞"	1 dz
VEN-32 Fruit Dish, 4 oz, 4⅞"	3 dz
VEN-MB5 Soup/Salad Bowl, 13 oz, 5½"	3 dz
VEN-B6 Soup/Salad Bowl, 20 oz, 6"	2 dz
VEN-MB7 Soup/Salad Bowl, 23 oz, 7"	2 dz
VEN-B8 Soup/Salad Bowl, 46 oz, 7½"	1 dz
VEN-MB9 Soup/Salad Bowl, 50 oz, 9"	1 dz
VEN-D4 Square Bowl, 5 oz, 3¾"	3 dz
VEN-QB5 Square Bowl, 9 oz, 4½"	3 dz
VEN-D5 Rectangle Bowl, 5 oz, 4½" x 2¾"	3 dz
VEN-105 Pasta Bowl, 28 oz, 10½"	1 dz
VEN-SQ3 Square Pasta Bowl, 32 oz, 8¼"	2 dz
VEN-1 Cup, 8 oz	2 dz

TABLETOP

MINSKI™ TEXTURED DINNERWARE

- Sophisticated textured-rim design
- Premium quality weight with the look and feel of ceramic
- Break-resistant, BPA-free melamine
- Commercial dishwasher safe
- White



Designed To Serve

		Pk
PT-6-MN-W	Plate, 6½"	4 dz
PT-7-MN-W	Plate, 7½"	4 dz
PT-9-MN-W	Plate, 9"	1 dz
PT-10-MN-W	Plate, 10½"	1 dz
PT-12-MN-W	Dinner Plate, 12½"	1 dz
PT-129-MN-W	Oval Platter, 12" x 9"	1 dz
PT-151-MN-W	Oval Platter, 15" x 11"	6 ea
PT-183-MN-W	Oval Platter, 18" x 13"	3 ea
B-14-MN-W	Entrée Bowl/Nappie Bowl, 16 oz, 5"	1 dz
B-5-MN-W	Bowl, 5 oz, 3½"	2 dz
B-10-MN-W	Bowl, 8 oz, 4½"	1 dz
B-12-MN-W	Bowl, 12 oz, 9¼"	1 dz
B-16-MN-W	Bowl, 16 oz, 10"	1 dz
B-32-MN-W	Bowl, 1 qt, 10½"	1 dz
B-128-MN-W	Large Display Bowl, 4 qt, 16"	6 ea
B-192-MN-W	Large Display Bowl, 6 qt, 18"	3 ea
TM-8-MN-W	Stackable Coffee Mug, 8 oz	2 dz
TM-12-MN-W	Stackable Coffee Mug, 12 oz	2 dz



Designed To Serve

CATALINA DINNERWARE

- Premium melamine construction
- Brings a fresh, coastal-inspired aesthetic to casual dining
- Dishwasher safe for fast and efficient cleanup
- Lightweight and shatter-resistant for high-volume use
- Ideal for indoor and outdoor dining settings
- Available in Catalina Dark Blue (-CDB) and Catalina Light Blue (-CLB)
- Pk 6 ea

B234058	Round Plate, 5¾"
B233088	Irregular Round Plate, 8⅞"
B233106	Irregular Round Plate, 10⅝"
B231056	Square Plate, 5⅝"
B232079	Square Plate, 7⅞"
B230090	Rectangular Plate, 9" x 4¼"
B230115	Rectangular Plate, 11½" x 4⅞"
B235069	Round Bowl, 20 oz, 6⅝"
B236089	Round Bowl, 36 oz, 9"



SHANNON SIGNATURE SERIES

- Heavyweight 18/0 stainless steel
- Bright mirror polished finish
- Durable for everyday use
- Pk 1 dz in retail-ready clear box

- 3118-01 Teaspoon
- 3118-04 Bouillon Spoon
- 3118-03 Dinner Spoon
- 3118-05 Dinner Fork
- 3118-06 Salad Fork
- 3118-08 Dinner Knife



STAINLESS STEEL FLATWARE

Stainless steel is a popular material for foodservice flatware. It is an alloy of steel, chrome and sometimes nickel. Chrome strengthens the material and nickel adds a silver-like sheen. Choose the material that fits your establishment best.

18/0: 18% chrome and 0% nickel. This flatware is ideal for high-volume restaurants and foodservice venues.

18/8: 18% chrome and 8% nickel. This shiny flatware offers a mid-level aesthetic, is rust-resistant and perfect for casual dining.

18/10: 18% chrome and 10% nickel. This high-grade stainless steel flatware is typically reserved for upscale settings with its brilliant sheen and sophisticated designs.

CHEF'S TABLE™ MIRROR FLATWARE

- 18/0 stainless steel
- An ultra-sleek silhouette flows into long, narrow bowls with a gleaming, ultra-bright finish
- Pk 1 dz



- B678STSF Teaspoon
- B678SFTF Euro Teaspoon
- B678SBLF Bouillon Spoon
- B678SDEF Oval Bowl/Dessert Spoon
- B678SADF Coffee Spoon
- B678SBNF Banquet Spoon
- B678SPTF PCD Serving Spoon
- B678STBF Serving Spoon
- B678FDNF Dinner Fork
- B678FDIF Euro Dinner Fork
- B678FOYF Oyster/Cocktail Fork
- B678FDEF Dessert/Salad Fork

- B678FBNF Banquet Fork
- B678KBVF Butter Knife
- B678KDTF Dinner Knife
- B678KDAF Dessert Knife

BARCELONA™ FLATWARE

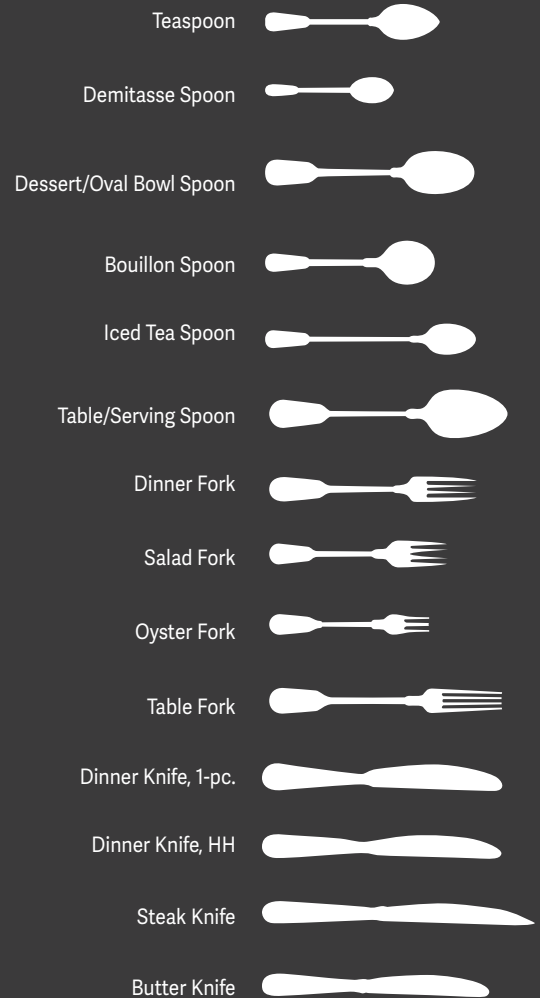
- 18/0 stainless steel
- Smooth, rounded curves taper to slender shafts, giving a warm and comfortable feel
- Pk 3 dz

- B169STSF Teaspoon
- B169SDEF Oval Bowl Soup/ Dessert Spoon
- B169SRBF Round Bowl Soup Spoon
- B169SITF Iced Tea Spoon
- B169SADF A.D. Coffee Spoon
- B169SDIF Table Spoon/ Serving Spoon
- B169FDNF Dinner Fork
- B169FDIF Euro Table Fork
- B169FOYF Oyster/Cocktail Fork
- B169FSLF Salad Fork



- B169FDEF Dessert Fork
- B169KBFF Butter Spreader
- B169KPTF Dinner Knife
- B169KDAF Dessert Knife

FLATWARE GUIDE



CHEF SPÉCIALTIES

PROFESSIONAL & HOMECOOKIN' SERIES

- Durable grinding mechanisms
- Lifetime guarantee on grinding mechanisms (Professional Series)
- Acrylic mills come filled with black peppercorns and salt



29910



04100



29190



90055

Professional Series Shaker Sets

- 29910 4" Futura S/S Pepper Mill & Salt Mill, Brushed Finish
 04100 4" Capstan Wood Pepper Mill & Salt Shaker, Walnut Finish
 29190 5" Laurel Acrylic Pepper Mill & Salt Shaker
 90055 5½" Dark Copper Pepper Mill & Salt Shaker, Burnished Finish, w/Sturdy Metal Holder

Professional Series Pepper Mills

- 06350 6" Salem, Ebony Finish
 10150 10" Imperial Wood, Walnut Finish
 11880 11" Pueblo Wood, Mocha Finish
 12401 12" Prentiss S/S, Brushed Finish
 18100 18" Monarch Wood, Walnut Finish

Replacement Knob

- 36098 For Professional Wood Pepper Mills

Homecookin' Series Sets & Mills

- 01572 3½", Metro Acrylic/Brushed Steel Pepper Mill/Salt Mill Set
 01751 5½", Citation Acrylic Pepper Mill
 01752 5½", Citation Acrylic Salt Mill
 01850 6½", Gem Acrylic Combo Mill



06350

10150

11880

12401

18100

01572

01751

01752

01850

HIGH-QUALITY FAST FOOD/CAFETERIA TRAYS

- Resists warping with frequent use
- Reinforced bottom
- BPA-free
- Brown listed, also available in Gray (E), Green (G), Black (K), Orange (O), Red (R) and Burgundy (U)



- FFT-1014B 10" x 14"
 FFT-1216B 12" x 16"
 FFT-1418B 14" x 18"



FIREIRON™ ENAMELED CAST IRON MINI SKILLETS & SERVERS

- Cook and serve all in one
- Pre-seasoned and ready to use
- Induction-ready

Miniature Skillets

- CAST-3 Round, 3½", 3 oz
 CAST-5 Round, 4¾", 7.25 oz

Miniature Servers

- CASM-4S Square, 4¾", 10 oz
 CASM-5R Round, 5½", 12 oz
 CASM-6R Round, 6¾", 14 oz
 CASM-5RT Rectangular, 5¾" x 4¾", 10 oz
 CASM-7RT Rectangular, 7" x 4¾", 14 oz
 CASM-6O Oval, 6½" x 4¾", 9 oz
 CASM-7O Oval, 7¾" x 5¾", 16 oz

Wood Underliners

- CASM-4SUL Fits CASM-4S
 CAST-5UL Fits CASM-5R & CAST-5
 CASM-6RUL Fits CASM-6R
 CASM-5TUL Fits CASM-5RT
 CASM-7TUL Fits CASM-7RT
 CASM-6OUL Fits CASM-6O
 CASM-7OUL Fits CASM-7O



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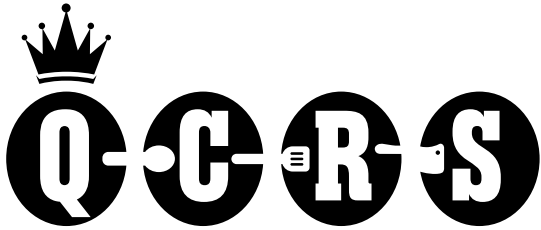
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