



**DELIVERING COMMERCIAL FOODSERVICE
SOLUTIONS SHAPED BY DEEP PRODUCT
KNOWLEDGE, PARTNERSHIP, AND
SUPPORT THAT NEVER LEAVES
YOU WAITING.**



From spatulas to combi ovens
and everything in-between, we have
thousands of items in stock and ready
for immediate delivery.

Ariel Sobin | 845.414.2407 | ariels@culinarydepot.com

CULINARYDEPOT.COM | WE SHIP & INSTALL NATIONWIDE

Welcome to Culinary Depot

Allow us to introduce you to Culinary Depot and provide a glimpse of what we stand for.

Established in 1999 by Mr. Sholem Potash, Culinary Depot began as a small business leveraging firsthand experience as a chef to offer equipment recommendations and assist others with their culinary challenges. Over the years, our team has grown to include salespeople across the country, each dedicated to following the same path set by our founder.

Our tagline at Culinary Depot is: “Because the right equipment is everything”™. It’s more than just a motto; it’s a guiding principle we live by, ensuring every customer receives the right solutions. When you reach out to us, we take the time to understand your business and help you choose equipment that aligns with your needs and budget.

At the core of our focus is empowering our customers to succeed both personally and professionally. We strive to ensure you receive the equipment you need when you need it and assist in designing your space to help you achieve your best.

For us, the “right equipment” means a sous chef and father of three can return home with energy for his family, thanks to the appropriate floor matting and knives. It means a school chef can provide more vegetables to students with the aid of a new food processor.

We offer complete kitchens, replacement pieces, and everything in between—big or small. Be it an oven, a mixer replacement part, or an entire kitchen layout, every product we offer is carefully chosen for its quality and is backed by the best warranties in the industry. At Culinary Depot, we sell all major brands with thousands of different products in stock, shipping from warehouses across the country. We also have the ability to special order and custom make anything your kitchen needs.

Our sales team is dedicated to staying updated with the latest industry innovations and advancements. Despite our years of experience, we continuously undergo training to stay informed, ensuring we can guide you towards the best solutions for your needs.

We are committed to assisting you at every step of your journey, managing every detail, from concept and kitchen design to delivery, white-glove installation, energy-star rebates, and ongoing service.



Sholem Potash
President & Founder

A handwritten signature in black ink, appearing to read 'Sholem Potash'.

Michael Lichter
CEO

A handwritten signature in black ink, appearing to read 'Michael Lichter'.

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UNDERSTANDING MODERN REACH-IN REFRIGERATION

BROUGHT TO YOU BY: TURBO AIR

Turbo Air is a leading manufacturer of commercial refrigeration, known for energy-efficient designs, durable construction, and reliable performance in foodservice environments.

Commercial refrigeration plays a critical role in food safety, kitchen efficiency, and long-term operating costs. As refrigeration technology continues to evolve, operators have more options than ever—but understanding which features truly matter can make all the difference when selecting the right equipment for a specific application.

One key trend in modern reach-in refrigeration is smarter cabinet design. Configurations that combine glass and solid doors help balance visibility and insulation. Glass doors allow staff to quickly identify frequently used items, reducing door-open time and helping maintain consistent internal temperatures. Solid doors, meanwhile, provide added insulation for bulk storage, supporting energy efficiency and temperature stability.



**PRO SERIES
REACH-INS**

Another important consideration is condenser performance and maintenance. Dust and debris buildup on condenser coils is a common challenge that can lead to higher energy consumption and premature compressor failure. Refrigeration systems that incorporate automated condenser-cleaning technology help address this issue by reducing manual maintenance and supporting long-term equipment reliability.

Temperature control and monitoring have also become more advanced. Features such as digital temperature controllers, door-open alarms, and self-diagnostic systems allow operators to quickly identify potential issues before they affect food quality or safety. An educational approach to refrigeration selection ensures that equipment choices align not only with immediate storage needs, but also with operational efficiency, reliability, and long-term performance.



REFRIGERATOR MANUFACTURER
Turbo air

**M3 SERIES REACH-IN
REFRIGERATORS
& FREEZERS**



VICTORY

ELITE® SERIES
REACH-INS



REACH-INS

Choosing the Right Model

- Will the capacity be adequate for your current meal volume and also accommodate future growth?
- Will the unit fit in the available space of your operations kitchen layout?
- Does the model have the proper width of doors or sections for the different items you need to store?
- Is the unit low maintenance?
- Is the unit covered by an adequate warranty?

Trulsen

C SERIES REACH-IN
REFRIGERATORS
& FREEZERS



Continental

Refrigerator

REACH-IN
REFRIGERATORS
& FREEZERS





TOP MOUNT REACH-IN REFRIGERATORS & FREEZERS




6000XL® REACH-IN REFRIGERATORS



CARE OF YOUR REFRIGERATION

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

TIPS FOR BETTER REFRIGERATION

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



PASS-THRU REFRIGERATORS



The Industry's Longest Warranty Coverage



DUAL-TEMP REACH-INS



The Industry's Longest Warranty Coverage





VISION SERIES REFRIGERATED MERCHANDISERS



The Signature of Quality

MERCHANDISERS

Refrigerated cases filled with “meal-friendly” beverages like bottled sodas, iced teas, and fruit juices are the perfect addition to any grab-and-go hot food displays. They add convenience, fuel impulse purchases, and help maximize revenue at the point of sale.

UNDERCOUNTER REFRIGERATED MERCHANDISERS



GRAVITY COIL vs. FORCED AIR

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

Gravity Coil Systems are Best for Seafood, Raw Meat, Deli Meat, Cheese and Salads.

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

Forced Air Systems are Best for Pies, Cakes and Pastries.

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



OPEN AIR MERCHANDISER



TURBO AIR REFRIGERATOR MANUFACTURER
Turbo air
SUPER DELUXE SERIES GLASS DOOR MERCHANDISERS



Structural Concepts
DELIVERING FRESH. ALWAYS.™

FUSION® MD HIGH CAPACITY SELF-SERVICE MERCHANDISERS





HURRICHILL™ BLAST CHILLERS & SHOCK FREEZERS

PARTS & LABOR
3 YEAR
WARRANTY

COMPRESSOR PARTS
5 YEAR
WARRANTY



SPECIALTY PRODUCTS

Why Use A Blast Chiller?

Over 50% of all foodborne illnesses are caused by time/temperature abuse: Extreme danger exists between 140°F and 41°F. FDA code requires that foods be chilled to 41°F within 6 hours. Yet, typical cooling in a refrigerator can take up to 36 hours. A Blast Chiller can be indispensable when dealing with large batches of food to help ensure it is cooled safely.



BLACK DIAMOND DELUXE ICE CREAM DIPPING CABINETS



PREPRITE® BLAST CHILLERS & SHOCK FREEZERS
BY EVERIDGE®



SPACEMAN⁴FORTE
SOFT SERVE MACHINES



PREP TABLES

- Pizza, sandwich, and general use prep tables typically feature a work surface and easily accessible food pans in a cold rail on top.
- The primary difference between pizza prep tables and sandwich or general use prep tables is the width of the work surface.
- Sandwich and general use prep tables typically feature two rows of food pans running along the top rear of the unit, and a 10" to 12" wide work surface running along the front.
- Pizza prep tables usually have a raised rail for the food pans, and feature a wider work area that is large enough for a pizza, or about 20". The work surface may overhang the front edge of the unit a few inches. Mega top prep tables typically feature three rows of food pans.
- Rails are kept cold with cold wall technology, forced air technology, or both to maintain proper temperatures per NSF standards (33° to 41°F).
- The refrigerated cabinet can be fitted with doors or drawers, and is basically the same as a counter height reach-in cooler.



REFRIGERATOR MANUFACTURER **Turbo air** M3 SERIES MEGA TOP PREP TABLES



ATOSA

STANDARD & MEGA TOP
SANDWICH PREP TABLES



randell

COLDWALL PREP TABLES





STANDARD AND MEGA TOP SANDWICH/SALAD PREP TABLES

Field-Installed Overshelf Accessory Now Available.



Delfield ecOMARK
ECOMARK CUSTOM FABRICATION



FORCED AIR PIZZA PREP TABLES



MIGHTY TOP SANDWICH PREP TABLES



REFRIGERATED EQUIPMENT CARE

- All refrigeration requires constant cleaning to help it perform at peak levels and maintain food safety.
- Wipe interiors as often as possible and wipe the exteriors daily.
- Clean the condensers monthly to help prolong the life of the compressor.
- Wipe down the door gaskets daily by using a mild detergent and soft cloth or sponge. Dirty gaskets lead to loss of refrigerated air, increased electricity cost, and premature failure of the gaskets.



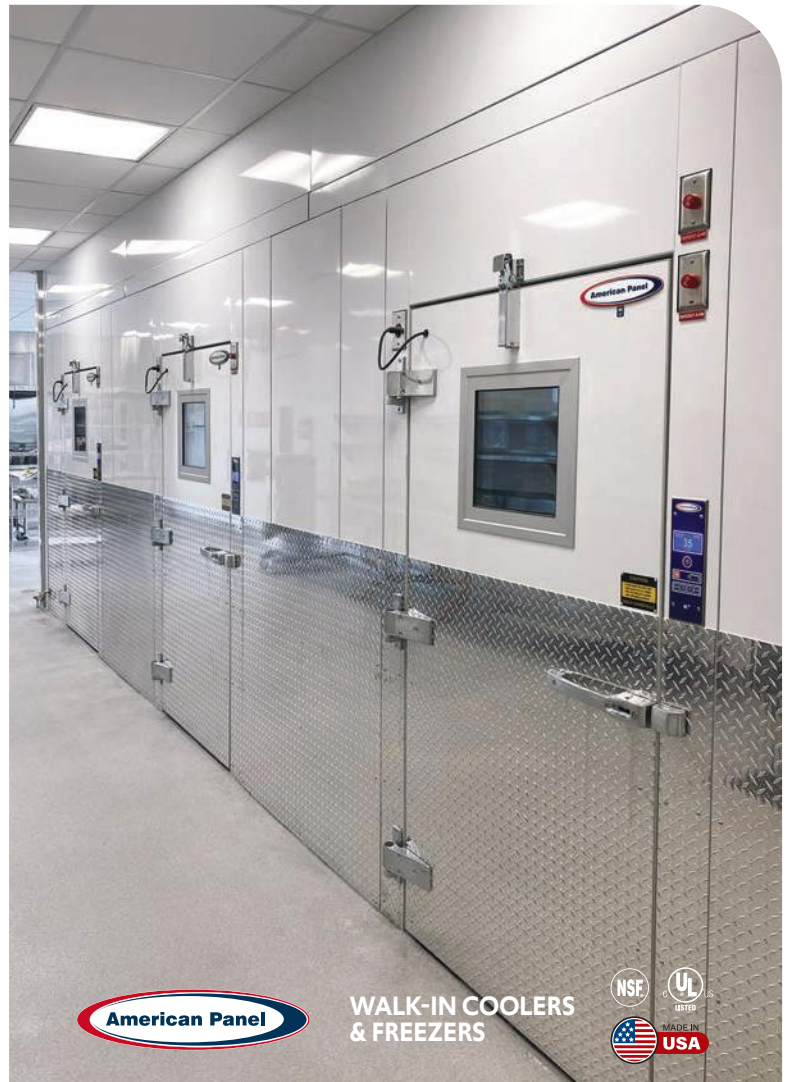
CONSERVING ELECTRICITY WITH YOUR WALK-IN

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

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



COMPLETE PACKAGED REFRIGERATION UNIT FOR REACH-INS/ WALK-INS



WALK-IN COOLERS & FREEZERS



POLARCRAFT REFRIGERATION PRODUCTS

REMOTE REFRIGERATION WITH ECO-SMART CONTROLS





WALK-IN COOLERS & FREEZERS

"Making the world a COOLER place"



CUSTOM WALK-INS
"Built Around You"



WALK-INS

Choosing the Right Size

A general rule of thumb for estimating walk-in refrigeration needs is to allow 1/2 cu. ft. of usable space per meal served. Be aware that small walk-ins with only one door and a single aisle can have from 50% to 60% usable space. Larger walk-ins with multiple aisles and doors can drop usable space to 35%-45%. Your sales representative can assist you in finding what works best for you and your space.

iB Imperial BROWN
WALK-IN COOLERS & FREEZERS



MORE ABOUT WALK-INS

Customers can choose between prefabricated or built-in type walk-ins. Prefabricated walk-ins are built from pre-made insulated, urethane panels. Built-in models utilize the building's existing walls and floors then insulation is added and is covered by structural tiles. Prefabricated units are generally less expensive and can be relocated if needed. Built-in units can be customized to fit a customer's needs, but cannot be moved as easily as a prefabricated walk-in. When choosing a prefabricated walk-in, there are a few options to consider:

Panel Metals

Exterior panels keep the walk-in cold and consist of insulation that is sandwiched between thin metal layers. The choices for metals include aluminum, stainless steel, galvanized steel, aluminum-coated steel, painted steel and other exterior finishes.

Panel Insulation

For insulation, customers have a choice of foamed-in-place or slab-built panels. Foamed-in-place is the process of blowing insulation between the metal layers. Slab-built panels are made by gluing the insulation to the metal.

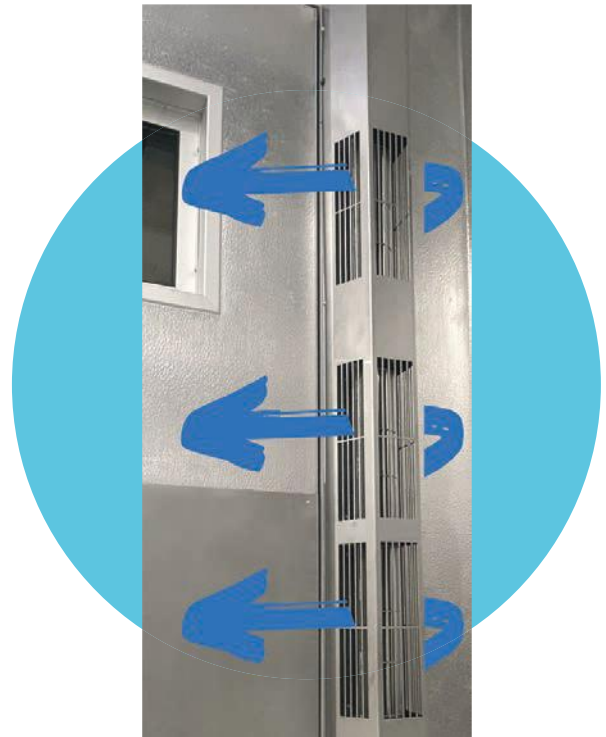
Temperature Range

The temperature range will depend on the types of food being stored. Walk-in coolers have a temperature range of 38° to 41°F and walk-in freezers have a temperature range of 0°F.

Refrigeration Location

Depending on your needs, the refrigeration can be top mount, side mount or remotely located. The layout of your establishment will determine which option works best. Walk-in coolers require a compressor size of about ½ horsepower but walk-in freezers will usually need a 1 or greater horsepower compressor.

KOLPAK AIR SHIELD



KOLPAK CUSTOM WALK-INS



BAR AND BEVERAGE EQUIPMENT

How do you help keep profits up? It's not just about food. It's also about the drinks you serve. And if you're looking to increase sales, both alcoholic and non-alcoholic beverages are a great money-maker, provide a good ROI, and can even attract new customers.

When it comes to planning beverage service and outfitting your bar, you have a lot of options. You can buy everything from mixology tools to pre-configured mixology stations and a large variety of ice machine types. If you're looking for a way to increase drink sales and make more money, we offer a variety of high-quality products designed to help you do just that.

We can help you create an exceptional experience for your customers with the best beverage equipment needed to serve hot or cold drinks on demand. Whether it's coffee brewers, frozen drink dispensers, blenders, and bars or cup and lid dispensers, we have what you need to craft the perfect drink.



HOT DRINKS

Hot beverages are an essential part of the guest experience, setting the tone for quality and comfort from the very first sip. Fresh-ground coffee and espresso signal craftsmanship and care, while professional coffee grinders and hot beverage dispensers ensure consistency, speed, and control behind the counter. Together, these solutions help you deliver exceptional flavor, streamline service, and elevate your hot drink program into a reliable driver of satisfaction and revenue.

GRINDMASTER RETAIL COFFEE GRINDERS



HOT BEVERAGE DISPENSERS





XTREME® HI-POWER BLENDERS



COOL PROFITS WITH FROZEN DRINK MACHINES

Frozen beverages are a popular favorite that provides a convenient option for a quick, delicious treat. From slushies to frozen cocktails, these beverages can offer a high-profit margin that requires only a few ingredients with little labor needed for operation. Venues can build brand loyalty by tailoring the frozen drinks to their menu offerings. Options can include sweet, savory, healthy or alcohol based drinks. Frozen beverage machines make it easy to set up your own frozen beverage program. These units are available in a variety of sizes and styles to fit most any venue. The cost of ownership is low and the return on investment can mean cool profits for your establishment.

Hamilton Beach
COMMERCIAL

THE SUMMIT® EDGE HIGH-PERFORMANCE BLENDER



BEVERAGE DISPENSERS



SPACEMAN
4FORTE

FROZEN DRINK MACHINES



PORTABLE BARS

For events and catering, bars that can be easily moved just where you need them are a must-have. You can set up different stations for beer, wine, and cocktails, or have multiple places guests can order your full menu for the night. Either way, strategically placed mobile bars will help keep lines moving and keep people happy.

L LAKESIDE®

ELECTRIC PORTABLE BARS



HEAVY-DUTY
PORTABLE BARS



PEDESTAL BASE BARS





ELECTRIC GLASS WASHERS



BEVERAGE-AIR BACK BARS



JOHN BOOS & CO.

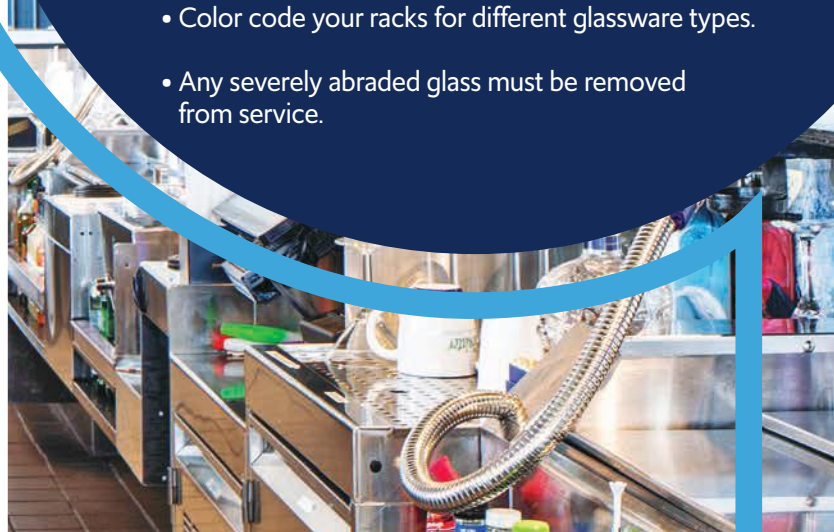
BOLT-ON 45° UNDERBAR DRAINBOARDS



BACK BAR

Glassware Handling Tips

- Keep adequate supplies of glass to prevent recently washed glasses from going directly into service.
- Never put cold water or ice into a warm or hot glass.
- Replace worn glass washer brushes.
- Always use plastic scoops in ice bins; metal scoops sometimes chip the glassware.
- Never scoop ice with a glass itself.
- Ideally, bus glassware directly into racks, or use divided bus trays with flatware baskets.
- Color code your racks for different glassware types.
- Any severely abraded glass must be removed from service.



Glastender BACK BAR REFRIGERATION



BAR DESIGN 101

Equipment

Once the budget has been determined, you will want to decide on the type of equipment that will be housed in your bar area. The type of drinks you serve will dictate the equipment needed. This could include both dry and refrigerated storage such as shelves, liquor displays and bar coolers. Counter equipment, such as blenders and drink mixers will need to be included as well.

Construction

The first option for bar design includes standard construction, which features equipment mounted on legs. The second option is the modular bar die, which features paneling that is flush to the floor to enclose and conceal the equipment's electrical, plumbing and beverage lines. These lower panels keep trash and debris from falling under the equipment, offering a cleaner look to the back bar area.

Beer Systems

If you intend to serve draft beer on tap there are a few things to keep in mind. Equipment choices for draft beer systems include direct draw unit, in which the kegs are stored under the area where the beer is dispensed. These units are perfect for lower volume applications. Another choice is the remote draw unit, which means the kegs are stored remotely and beer lines are installed that run to the dispenser. These units offer greater flexibility on the number of taps and faucets that can be added to expand your bar offerings.

TERRY H2O
SOLUTIONS

TERRY H2O PURE WATER

Powered by FDA-approved Cirtyne® technology.



DESIGN SMARTER

Immersive tools, intelligent algorithms
and augmented reality

BeerFlex
BY KROWNE

**BEERFLEX® BEVERAGE
DISPENSING SYSTEM
CONFIGURATOR**

KROWNE®

ALCHEMY SERIES



Glastender. ELEVATION UNDERBAR EQUIPMENT





Manitowoc
FROM PENTAIR WATER SOLUTIONS

**INDIGO NXT
ICE MODULAR MACHINES**



ATOSA

**MODULAR &
UNDERCOUNTER
ICE MACHINES**



ICETRO

MODULAR ICE MACHINES



ICE MACHINE BUYING GUIDE

MACHINE TYPES

Modular – The ice machine head and a separate ice storage bin (both sold separately).

Undercounter – Includes the ice machine head and storage bin in one unit that is short enough to fit under counters and behind bar areas.

Countertop Ice Dispenser – Ice machine and bin storage/dispensing are combined into one unit. Sits on top of the counter and dispenses ice and water. Typically found at self-service counters.

ICE OPTIONS

Full Cube – Large cube with slow-melting properties. Perfect for cocktails and craft beverages.

Half Cube – The smaller size provides a colder surface area allowing these cubes to chill drinks faster.

Nugget – The perfect type for ice dispensers, this ice is popular for those who enjoy chewable ice. Ideal for blended or frozen drinks.

Flake – Commonly used for keeping food and beverage displays chilled. This ice is easy to mold around fish, fruit, vegetables or drinks. Also used in healthcare settings.

Gourmet Cube – The largest ice cubes, gourmet cubes have the slowest melting time of any ice in the industry. Perfect for craft cocktails and specialty drinks.

ICE PRODUCTION

Most machines produce from about 200 to over 1000 pounds of ice in a 24-hour period. Select the one that best matches the needs of your establishment.

Restaurant – 1.5 lb of ice per customer

Bar – 3 lb of ice per customer

Hotel – 5 lb of ice per room

COOLING OPTIONS

Air-Cooled – Fans, enclosed within the machine, move fresh air over the condenser to provide refrigerated air to the equipment.

Water-Cooled – Pumps cool water over the condenser coils to provide refrigeration to the equipment. Requires constant cool water.

Remote Condenser – Can operate as air-cooled or water-cooled, remote condensers are located away from the ice machine. The refrigerant is piped from the machine to the condenser and returned back to the machine.

CLEANING & MAINTENANCE

5 SIGNS YOU NEED TO CLEAN YOUR ICE MACHINE

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

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

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

ENERGY STAR®

Did you know that ENERGY STAR® certified commercial ice makers annually save, on average: 5,300 gallons of water, 800 kWh of energy, and \$130 in utility costs? By choosing a model with this certification, you can help decrease your energy usage and increase your overall ROI. To learn more, visit energystar.gov/cfs.

Manitowoc
FROM PENTAIR WATER SOLUTIONS
NEO ICE MACHINES



Admiral Craft
Equipment Corp.

**BLACK DIAMOND
UNDERCOUNTER
ICE MACHINES**



Ice-O-Matic R290 CIM ICE MAKERS



Scotsman

**PRODIGY ELITE®
MODULAR ICE
MACHINES**



SPILL-STOP
METAL POURERS



san jamar
smart. safe. sanitary.

DOME GARNISH



BARFLY
— MIXOLOGY GEAR —

DIAMOND LATTICE BARWARE

BAR SERVICE CHECKLIST

Assumes 100 people served.

	Bars & Lounges	Restaurants
Blender	2	1
Ice Scoop	2	1
Cocktail Shakers	6	3
Jiggers	2	2
Pourers	6 dz.	4 dz.
Cutting Board	2	1
Towel Holders	3	1
Julep Strainer	1	1
Wire Bar Strainer	2	1
Fruit Knife	2	1
Fruit Peeler	2	1
Mixing Spoons	4	2
Muddler	2	1
Sugar Caddy	2	1
Bar Fruit Caddy	2	1
Cork Removers	3	2
Speed Racks	3	1
Stirrers	10m	10m
Ice Buckets	2	4
Water Pitchers	3	3
Beer Pitchers	3	6



DISPENSERS

Self-serve dispensers play a vital role in guest satisfaction, where organization and accessibility reflect the quality of your operation. Cup and lid dispensers and condiment organizers create a clean, intuitive display that keeps service flowing smoothly and reduces countertop clutter. Designed for durability and efficiency, these solutions enhance presentation, improve speed of service, and support a seamless, professional self-serve experience.



CUP, LID & CONDIMENT DISPENSERS



EZ-FIT CUP DISPENSER



COOKING EQUIPMENT

A Range of Options

In addition to gas and electric options, restaurant ranges come in different sizes, performance strengths and number of burners to meet your menu requirements.

- Sizes - 12" to 72" widths
- Strengths - 20,000 to 40,000 BTU per burner (gas models)
- Number of Burners - 1 to 12



PLATINUM RANGES



ENDURANCE™
GAS RANGES



PRO SERIES
ELECTRIC WAFER RANGE



GARLAND® HEAVY-DUTY GAS RANGES



STEAKHOUSE BROILERS



RANGE BUYING GUIDE

With so many options available, you will want to consider a few options when choosing the best range for your business.

RANGE TYPES

First, choose the type of range best suited to the foods you will be cooking. Below are different types of ranges in the industry.

Restaurant Range – Most common and easy to operate with widths ranging from 12" – 72".

Heavy-Duty Range – Heavy gauge construction designed for high-volume use.

Specialty Range – A wok or stock pot range used for specialty applications.

RANGE TOPS

What will you be cooking on your range? Your choice of range tops will depend on your menu offerings.

Open Gas Burner – Great for boiling or frying with a pot or pan.

Hot Top – Smooth surface allows pots and pans to move easier.

Electric – Heats up fast, good for sauteing or other applications.

Griddle – Ideal for breakfast items or any foods that taste better on a griddle.

Induction – Utilizes electromagnetic currency to heat the pan on the stove and not the surrounding area. Requires induction-compatible cookware.



BLODGETTPREMIUM GAS & ELECTRIC
CONVECTION OVENS
SOUTHBEND
PLATINUM SERIES GAS & VENTLESS
ELECTRIC CONVECTION OVENS

CONVECTION OVENS

Best Tips For Convection Cooking

- Lower the temperature by at least 25°F.
- Reduce cooking time by up to 25%.
- Monitor the food. Smaller batch cookies may only take a few minutes less, but larger cuts of meat may take up to an hour less depending on size.
- Low-sided baking pans provide better air circulation.
- Lower the fan speed or use the pulse fan for delicate items like muffins and souffles.

MORE ABOUT CONVECTION OVENS

Save time, labor, and product inventory with a convection oven. A wide variety of units are available to fit nearly every application. From full-size floor models to compact countertop units, choose the best oven for your business.

The efficiency of a convection oven is one of the reasons it is such a popular piece of equipment. Reducing cooking time and providing extreme versatility, these units can be used to cook, warm, bake, roast and rethermalize.

Convection ovens use fans to circulate the hot air in the oven. This creates a uniform blanket of heat that reduces hot and cold spots, which can result in undercooked or burnt food. Convection ovens provide better consistency in menu offerings.

Any foods cooked in a standard radiant oven can be cooked in a convection oven. Meats cook faster, allowing them to retain their juices while remaining crispy. You will have less shrinkage with a convection oven, helping to boost profits.

One final consideration to make is choosing the fan speed. Convection ovens are available with one-speed, two-speed, intermittent or reverse fans. The type of fan and its speed will have an effect on the way it cooks certain foods. Make sure the oven you choose is the best for your particular menu offerings.



Cadco

**BAKERLUX
CONVECTION
OVEN STATIONS**



Admiral Craft
Equipment Corp.

**BLACK DIAMOND
GAS CONVECTION OVENS**



VULCAN

GAS CONVECTION OVENS





Lincoln

**APERION® 24 SERIES
CONVEYOR OVENS**



SPECIALTY OVENS

Choosing the Right Oven

Both deck ovens and conveyor ovens are used to make pizzas, sandwiches, and more. A deck oven lends itself to a wide variety of menu items but often requires experienced operators. Deck ovens are most suitable for formal or casual seated dining venues. Conveyor ovens reduce bake times by using forced air, offering increased consistency with less monitoring. These ovens are best for high-volume, take-out, and quick-service venues.



**ELECTRIC VENTLESS
CONVEYOR OVEN**



**WF SERIES WAVE GAS
PIZZA OVENS**



**GAS SUPER DECK
PIZZA OVENS**



FRYERS

Fryer Placement

The location of the fryer is important for many reasons. It must be installed in an area that makes it easy to use without interfering with other equipment. Place fryers at least 12" away from open burners, griddles or broilers. Regularly filtering the oil will keep it cleaner and prolong the quality.

THE OIL

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

Frying Oil Life: The life of the frying oil can be prolonged by filtering at least twice a day and by adding new oil. Following this method of regular filtration will reduce oil costs over time.

Oil Breakdown: Water is one of the major causes of rapid breakdown of cooking oil. Ideally, if a balance can be maintained between the frying of dry items such as wet battered foods and wet items like frozen French fries, the life of the cooking oil can be considerably extended.



SOLSTICE SUPREME™ GAS & ELECTRIC REDUCED OIL VOLUME FRYERS WITH FILTRATION



SOLSTICE SUPREME GAS FRYERS



PITCO

GAS & ELECTRIC PASTA COOKER & RINSE STATIONS



VULCAN

**QUICKFRY™
COMMERCIAL
DEEP FRYER**



Frymaster®

**DEAN
POWERRUNNER®
GAS FRYER**



Winco®
FLOOR FRYERS



SIZE MATTERS

Determining the Right Size for Demand

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

Choosing the Correct Size Frying Area

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



IMPERIAL

**GAS FRYER
FILTER SYSTEM
WITH DIGITAL
CONTROLS**



COMMERCIAL GAS HOSE BUYING GUIDE

All commercial gas equipment, such as fryers, ranges and ovens should use a commercial gas hose to ensure proper connections and to prevent safety issues. These hoses should be installed by a licensed professional and should adhere to proper instructions set forth by the manufacturer. Residential gas hoses are designed for a one-time connection. These are not made for commercial use.

Gas equipment that is mounted on casters will require a flexible gas hose. Selecting a hose with adequate length makes it easy to roll equipment away from the wall for cleaning and servicing.

Selecting the right size gas hose and connector will require a few considerations. Gas hoses are measured in 12" increments and come in a range of lengths from 12" to 72" long. You will want to measure the distance between the equipment and the wall to calculate the proper length.

Coupling sizes for the connection range from 1/2" to 1 1/4" in diameter. The inside diameter of the connector will determine the amount of gas that flows through. Considerations must be made for the maximum BTUs each piece of equipment uses during peak times. Check your manufacturer's installation instructions for proper sizes and fittings.

KROWNE® GAS CONNECTOR KITS  



Dormont®
A WATTS Brand

BLUE HOSE® GAS CONNECTOR KITS



Dormont®
A WATTS Brand

RELIAGUARD® GAS CONNECTOR KITS



FISHER
MANUFACTURING COMPANY
Commercial Fences Since 1956



GAS CONNECTOR KITS



POWERPAN
TILTING SKILLET
WITH EASYTOUCH



DURAPAN™ SERIES
POWER TILTING
SKILLETS



Cleveland

GAS-FIRED STATIONARY
& TILTING KETTLE



VULCAN
BRAISING PANS
VE/VG SERIES



SPECIALTY COOKING

Menu Expanders

Specialty equipment can help to expand menu offerings by offering versatility and ease of operation. Braising pans, tilting skillets, and steam kettles provide an all-in-one solution for boiling, roasting, frying, braising, simmering and more.

Highly efficient, these pieces of equipment provide better consistency and quality by maintaining specific temperatures with less monitoring required.

Tilting skillets are the ideal space-saving solution. You can cook a variety of foods from one location. Heat soup, saute meat, scramble eggs, or cook chili in the same unit.

Steam kettles are ideal for stock pot type cooking. These units are perfect for cooking soups, sauces and pastas. The steam provides a consistent cooking method for the best results.

fireX  **MIDDLEBY**
Share the taste

CUCIMIX BRAISING PAN





CONVOTHERM®
MAXX PRO COMBI OVENS

COMBI OVENS

Convenient Versatility

Whether you need dry heat, steam, or a combination of both, a combi oven can provide all three methods of cooking. Dry heat is achieved through convection cooking and is often used to bake or roast. The steam mode is perfect for poaching fish, steaming rice, and preparing vegetables with the ideal texture. A combination of convection and steam results in moist, flavorful foods with minimal shrinkage.



VULCAN
CHEF'S COMBI™
OVEN

ATOSA®

ELECTRIC
COMBI OVEN

5
YEAR
WARRANTY



BLODGETT
Invoo
INVOQ
COMBI OVENS





BOILERFREE STEAMER
NATURAL GAS, PROPANE,
OR ELECTRIC

Available in connected or connectionless



ECO-TECH PLUS
ATMOSPHERIC STEAMER



STEAMERS

Get Steamed Up

Pressure Steamers - Use pressurized steam for high output and fast cooking at up to 250°F.

Connectionless Steamers - Generate steam and do not require an additional steam generator.

Convection Steamers - Use convective steam to cook food at up to 212°F.



ELECTRIC COUNTERTOP
CONVECTION STEAMERS



STEAMCHEF BOILERLESS
GAS & ELECTRIC STEAMERS



SMARTSTEAM® PRO
BOILERLESS STEAMERS

Available in connected or connectionless





KITCHEN VENTILATION SYSTEMS

It's common to focus on the hood, but real performance—and day-to-day comfort—depends just as much on how fresh air is brought into the space. The type of supply-air system you use, whether a traditional Make-up Air Unit (MAU) or a Dedicated Outdoor Air System (DOAS), has a big impact on how well your hood captures smoke and heat, how your kitchen feels, and even how hard your HVAC system has to work. Controls are another important piece. In many cases, the hood must ship with the system's controls, which can get complicated if the hood comes from one supplier while fans or MAU/DOAS equipment come from others. Understanding how these parts fit together helps avoid delays, unexpected costs, or performance issues. It's important to look at the full system—not just the hood—and to lean on local experts as needed.

Think Beyond the Hood: A complete ventilation system includes the hood, exhaust fan, supply-air equipment, and controls. All four must work together to keep your kitchen comfortable, code-compliant, and operating efficiently.

Understand Your Supply-Air Options: The method chosen and how they're balanced directly affects hood selections, system performance, and kitchen comfort.

- **Make-up Air Units (MAU):** The standard option can provide heated, cooled, or untempered air.
- **Dedicated Outdoor Air Systems (DOAS):** Provide HVAC air for conditioning of the space as well as the make-up air for the hood.

Controls Matter

Ventilation systems often rely on integrated controls—like fan starters, VFDs, interlocks, and sensors. Coordination is essential to avoid installation or startup issues.



WELLS VENTLESS COOKING SYSTEMS



avtec ECO ARCH VENTILATION SYSTEMS

MAVRIK
AIRPOINTS
FOODSERVICE PARTS ADVANTAGE
HOOD FILTERS



MICROWAVES

Choose Efficiency

Microwaves are a highly efficient and energy-saving option when it comes to defrosting, rethermalizing, reheating, or cooking food. With a microwave, you can easily go from refrigerator to microwave to serving in a matter of minutes. By utilizing a microwave, you not only save time but also reduce energy consumption compared to other cooking equipment—all without adding extra heat to the kitchen.



AMANA[®]
COMMERCIAL



HEAVY-VOLUME COMMERCIAL MICROWAVES



Panasonic



SONIC STEAMER[®]
CONNECTIONLESS STEAMER MICROWAVE OVEN



**SPEED PRO™
SPEED OVEN**



TURBOCHEF



**EL BANDIDO RAPID COOK OVEN
W/ PANINI PRESS**



**XpressChef® XPRESSCHEF® HIGH
SPEED OVENS**



HIGH SPEED OVENS

Rapid cook microwave ovens are a great solution for small spaces like food kiosks, convenience stores, and delis that have limited space and cannot accommodate a full-size commercial oven. These versatile ovens can be used for various tasks such as melting cheese on sandwiches, reheating entrees, and cooking chicken breasts.

One of the key advantages of these high-speed hybrid microwave ovens is their rapid preheating and cooking times, which are much faster compared to traditional ovens. This allows you to serve your customers more efficiently, getting them in and out the door quickly while ensuring the quality of the food.



MERRYCHEF connex[®]

HIGH SPEED OVENS

Ventless models available—no hood needed!



SPEED OVEN BUYING GUIDE

Speed ovens, also known as rapid cook ovens, expedite the cooking process while reducing customer wait times. These ovens work fast by using two or more heat transfer methods, such as microwave and convection cooking.

Speed ovens work faster than microwave cooking by combining microwave technology with additional heat sources to cook quickly and with better consistency. These ovens allow operators the versatility and flexibility to expand their menu offerings.

Depending on your menu, you will want to choose the best combination of heat sources for your speed oven:

Impingement Heat – Best for pizza, sandwiches, and roasted vegetables.

Microwave & Convection Heat – Best for nachos, cheese sticks, chicken wings, and breakfast sandwiches.

Microwave, Impingement & Radiant Heat – Most versatile, great for everything from pizza to fish to baked goods.

Choosing the right size will depend on the space you have available, the items you wish to cook and the electrical requirements of the unit.

Smaller, compact units can feature an oven cavity with .4 to 1.2 cubic feet capacity. These units generally have a wattage range of 2990 to 5300 watts.

Larger units may feature an oven cavity with .54 to 2.2 cubic feet capacity and a wattage range of 5616 to 11,500 watts.



Panasonic

**SONIC CHEF HIGH
SPEED OVEN**





INDUCTION
COOKTOP



People who serve, products that solve.™

PALLETTI® DROP-IN
& COUNTERTOP
INDUCTION
WARMERS



INDUCTION RANGES WITH
INDUCTIQ™ TECHNOLOGY



VOLLRATH

MIRAGE® DROP-IN & COUNTERTOP
INDUCTION RETHERMALIZERS & WARMERS



INDUCTION

Keep Cool With Induction

Cook quicker, more precise, and with less ambient heat when you cook on an induction range. An induction range uses electromagnetism to directly heat pots and pans on its surface. The magic of induction is that it only heats the area in direct contact with the pan; if there is no pot or pan on the stove, the stove will not come on. Induction ranges require induction-compatible cookware that contain enough magnetic metal to generate an electrical current.



People who serve, products that solve.™

**TOAST-QWIK®
CONVEYOR TOASTERS**



VOLLRATH® CONVEYOR TOASTER



**winco® SPECTRUM™
CONVEYOR TOASTERS**



CONVEYOR TOASTERS

Whether toasting bread, bagels or English muffins, a conveyor toaster can toast up to 2,400 slices per hour. Designed for fast-paced, high-volume venues, conveyor toasters are perfect for busy restaurants and catering companies. Available with specific opening sizes of 1½" to 3", operators will want to consider the size of foods to be served before making a final selection.





ULTRA-MAX®
GRIDDLES



VULCAN

MSA SERIES HEAVY-DUTY GAS GRIDDLES



winco®

THERMOSTATIC
GRIDDLES



COOKLINE

Griddle Cleaning Tips

- At the end of service, allow griddle to cool down to 300° to 350°F and apply room temperature water.
- Use a griddle scraper to remove debris from the surface.
- Apply oil and use a griddle brick on the surface.
- Rub with the grain of the metal while the griddle is still warm.
- You can use griddle specified detergent on the plate surface, but be sure the detergent is thoroughly removed by flushing the cooking surface with room temperature water.

VOLLRATH

HEAVY-DUTY GAS GRIDDLES



GARLAND

HEAVY-DUTY GAS
COUNTERTOP EQUIPMENT





WARING WAFFLE MAKERS



Admiral Craft
Equipment Corp.
ADCRAFT COUNTERTOP DEEP FRYERS **NSF**

VOLLRATH

HEAVY-DUTY
GAS CHARBROILERS



ULTRA-MAX CHARBROILERS



STAR STAR PRO-MAX SANDWICH GRILLS



SANDWICH PRESS

Create crave-worthy, golden-brown panini and pressed sandwiches that keep customers coming back for more. Choose from aluminum or cast iron cooking surfaces to match your heating preferences and menu demands. Flat grill plates help keep sandwich fillings intact, while panini-style ridged plates deliver the signature grill marks and perfectly balanced crunch guests expect. With wider openings on today's sandwich presses, even generously loaded sandwiches can be toasted evenly and pressed to perfection—every time.

nemco FOOD EQUIPMENT PANINIPRO HIGH-SPEED SANDWICH PRESS 



PANINI GRILLS



HOLDING CABINETS

Insulated vs. Non-Insulated

Insulated holding cabinets heat up quicker and use less energy than non-insulated cabinets, but cost more upfront. Uninsulated cabinets are a lower investment and may contribute to kitchen temperatures, but are still a solid choice for low-volume operations.

Pro Tip:

The U.S. Department of Energy reports that holding cabinets are frequently left on overnight. Implement a shut-down schedule to include your holding cabinet.

C5® 3 SERIES COMBINATION HEATED HOLDING & PROOFING CABINETS



C5® 9 SERIES CONTROLLED HUMIDITY HEATED HOLDING & PROOFING CABINETS





**NON-INSULATED HEATER
PROOFER CABINETS**



HOLDING EQUIPMENT SAFETY TIPS

Food warmers and holding equipment allow you to prepare food in advance and hold it until ready for service. This is a perfectly acceptable practice if safety guidelines are followed.

- Never use hot-holding equipment to reheat food.
- Ensure your hot-holding equipment can keep food at an internal temperature of 135°F.
- Check internal food temperatures every 2 hours.
- Keep food covered.
- Stir food regularly to prevent hot spots.



**HOT LOGIX
HEATED HOLDING
CABINETS**



**EVEREVO® SERVICE
TEMPERATURE FOOD
PRESERVERS**



WARMERS

Warmer Maintenance

Extend the life of your food warmer with these simple tips:

- Avoid hard water and remove water spots as they can leave mineral deposits that can lead to rusting.
- Keep your stainless steel warmers clean and free from calcium buildup.
- Use alkaline, alkaline chlorinated or non-chloride cleanser.
- Use citric acid-based cleaners to remove calcium deposits.



TOASTMASTER® FREESTANDING
DRAWER WARMERS



CRISP 'N HOLD
FRIED FOOD STATIONS



People who serve, products that solve.™

DRAWER WARMERS





THE HEAT IS ON

Helpful hints on getting the most out of your hot holding equipment.

When Holding Moist Foods Hot:

- Pans or containers in hot holding should be covered to maintain both food temperatures and moisture.
- Keep fresh pans rotated and never add fresh food to pans already in holding.
- Equipment that uses humidity during holding is perfect for hot cooked foods such as stews or potatoes or for reheating foods such as breads, pastries and soups.

When Holding Crispy Foods Hot:

- Pans or containers should not be covered nor stacked.
- Food should be in shallow pans and arranged in a single layer to maintain crispness.
- Provide heat from above as well as below the container to prevent loss of heat.

VOLLRATH HEATED DISPLAY CASES



randell
COUNTER & DROP-IN
SERVING SYSTEMS

SERVING LINE

Hold The Line

From holding to serving, there's a range of equipment that can provide the versatility and flexibility to keep your operation running smoothly. Serving lines can be configured to meet your needs and can include equipment such as steam tables, cold stations, microwaves and more. Available in different sizes, serving lines allow you to expand your menu while increasing storage and cooking capacity to improve productivity and efficiency.



HOTCOLDFREEZE™ DROP-INS



COUNTERTOP FOOD SHIELDS



MODULAR DROP-INS



HOT FOOD TABLES



CUSTOM SERVING LINES
Millwork to Metal, Stainless
Innovations Has It All



STAINLESS INNOVATIONS

Brilliant Design. Exceptional Value



THURMADUKE SERVING COUNTERS



Your Solutions Partner

AEROHOT STEAM TABLES



SHELLEY® SERVING LINES



Delfield



STAY SHARP!

Maintaining a sharp blade on your slicer creates an optimal output.

- Ensure that the slicer is clean before starting the sharpening process.
- Loosen the bolt on the built-in sharpener.
- Rotate the sharpener 180° so that it sits directly over the blade, and then secure it tightly.
- Turn on the slicer to start the blade spinning.
- Press and hold the rear sharpening button on the sharpening assembly. It is important to sharpen the blade in short intervals, no longer than one minute at a time. Release the button after each sharpening session.
- Briefly press the front finishing button on the sharpener to remove any burrs or imperfections from the blade's edge and create a smooth finish.
- Turn off the slicer when you have finished sharpening. Put the sharpening assembly back in its original position and fasten it securely.
- It may be necessary to clean any residue left from the sharpening process.



centerline
by HOBART

HOBART
EDGE13 SLICER

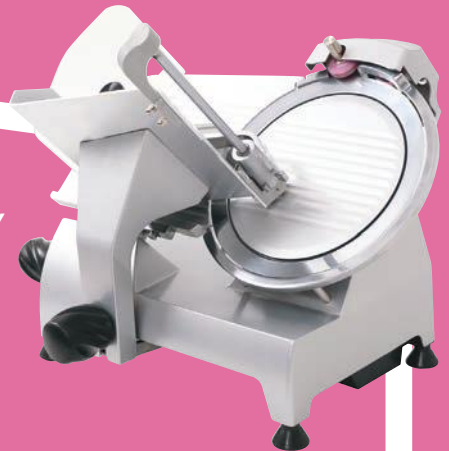


Globe

G-SERIES SLICERS



Admiral Craft
EQUIPMENT CORP.
MANUAL GRAVITY
FEED SLICERS



Etlund

PRO SERIES 13" CONTINUOUS
DUTY MANUAL SLICER





HEAVY DUTY PLANETARY MIXERS



MIXER TYPES

When comparing a planetary mixer to a spiral mixer, there are some key differences to consider.

A planetary mixer is known for its versatility, thanks to the removable wire whip, dough beater, and dough hook attachments. This flexibility allows for various mixing applications, making it an all-purpose option. Additionally, many planetary mixers are compatible with standard #12 attachments such as meat grinders and food processors, enabling further customization and versatility.

On the other hand, a spiral mixer is specifically designed for mixing and kneading dough efficiently and gently. Its primary focus is on dough preparation. The spiral mixer provides operators with enhanced control over the mixing process, making it highly suitable for handling large quantities of pizza or bread dough.

Considering these differences, the choice between a planetary mixer and a spiral mixer depends on your specific needs. If you are looking for a mixer that offers versatility and can handle a range of mixing tasks beyond dough preparation, a planetary mixer may be the better option. However, if your primary focus is on dough mixing, particularly in high-volume scenarios such as pizza or bread production, a spiral mixer is the preferred choice for its efficiency and dough-control capabilities.



INDUSTRIAL & HEAVY-DUTY SPIRAL MIXERS



HOBART

LEGACY+® MAXIMUM HEAVY-DUTY PLANETARY MIXERS



IMMERSION BLENDERS

Immersion blenders are a highly efficient option not just for blending, but also pureeing, emulsifying, whipping, chopping, and more. However, if not used carefully, you can easily create a mess or even scratch your cookware. Here are some ways to make sure you're getting the most out of these powerful prep tools.

Stopping Splatters

To help avoid splattering food around your work area, remember to always keep the blending head completely submerged. Using a container, like a stock pot, with high sides makes this a little easier. If your model has different speed settings, start on the lowest one and slowly increase to help maintain control.

Protecting Your Cookware

Make sure your container is the correct capacity for the model you are using. Too small or too large of a vessel can make it easier to handle incorrectly. Just like with avoiding splatters, maintaining control of the blender is important. Be sure to always keep the blades elevated just above the bottom and sides of your container so they won't scratch it.

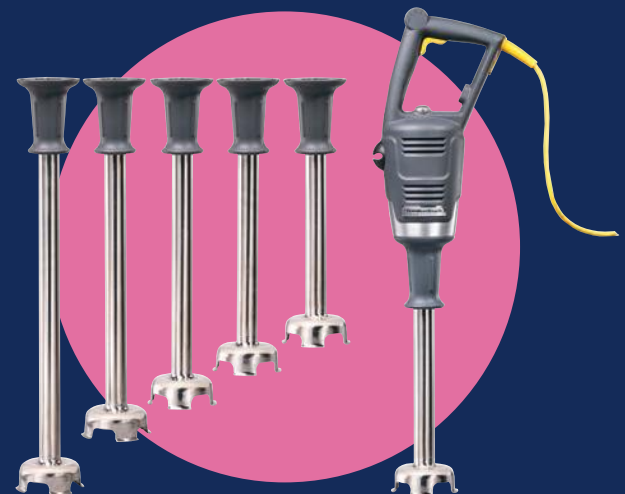
robot coupe® IMMERSION BLENDERS



WARING® BIG STIK® EVOLUTION X IMMERSION BLENDERS



BIGRIG™ IMMERSION BLENDERS





**EXPEDITOR™
CULINARY BLENDERS**



**COMBINATION
FOOD PROCESSOR**



**BATCH BOWL & COMBINATION
FOOD PROCESSORS**



ESSENTIAL FOOD PROCESSOR CARE

Food processors play a crucial role in food preparation. They can be used to easily slice, shred, and chop a variety of ingredients and foods. It's important to keep your food processor working at its best with proper maintenance and cleaning. Follow these steps when cleaning your food processor.

1. Turn off the power.
2. Wear protective gloves.
3. Disassemble the attachments.
4. Attachments can be washed in a 3-compartment sink or a commercial dishwasher.
5. Use caution when cleaning the blade.
6. Clean the base with a wet cloth or sponge, never submerge the base in water.
7. Follow manufacturer's instructions for cleaning and servicing.

Edlund VARICUT FOOD PROCESSOR



WORK TABLES

Choosing the Right Model

Base Types & Backsplashes:

The choice between an open base work table and one with an undershelf depends on your specific needs. An open base table is convenient if you want to keep rolling ingredient bins nearby, as they can easily fit underneath. On the other hand, a work table with an undershelf provides a handy space for small appliances or food storage containers.

If you're interested in a work table with an undershelf, you have the option of a galvanized steel or stainless steel undershelf. Galvanized undershelves are commonly paired with galvanized steel legs and plastic bullet feet, making them a more popular choice due to their slightly lower cost. However, for environments with high humidity, it is recommended to opt for an all stainless steel table.



BOOS
STEEL

ERGONOMIC WORK TABLES



PREMIUM SERIES WORK TABLES



SMARTWALL KITS



METRO

TABLEWORX™ PREMIUM CUSTOMIZABLE WORK TABLES





FRENCH FRY CUTTER



nemco[®] FOOD EQUIPMENT
EASY ONION SLICER



VOLLRATH
INSTA CUT[®] 5.1



MANUAL FOOD PROCESSORS

Fruit and vegetable cutters are versatile machines designed to process a wide variety of produce efficiently. In addition to these general-purpose units, specialized models are available for unique applications, such as slicing large items like lettuce heads or creating blooming onions.

Various fruit and vegetable cutters can produce multiple sizes of slices, dices, and wedges, while others offer specialized cuts like coring and peeling. The amount of produce a cutter can process depends on the speed at which it can load, push, and reload.

When choosing between a wall-mounted or countertop cutter, assess your operation's layout, production volume, and space restrictions. Countertop cutters typically feature non-skid rubber or suction cup feet, while others are fixed directly to the counter to prevent movement while processing. Wall-mounted cutters are useful in high-volume applications since they don't occupy valuable countertop or storage space, and the base style allows for the use of extra-large containers to catch the product.



THE PERFECT SLICE

Paring Knife – Similar to a chef's knife but on a smaller scale, the paring knife blade measures 2 to 4 inches long. Perfect for delicate tasks like peeling and garnishing, is also useful for coring tomatoes and strawberries.

Chef's Knife – Usually 6 to 10 inches long, it has a wide blade and is primarily used for chopping. French Chef Knives curve upward, while the Japanese Santoku Knife has a tip that curves downward and features a granton (or hollow) edge.

Serrated Slicing Knife – Used for a variety of slicing options, the serrated edge makes it easy to cut through multi-textural foods like soft tomatoes or crusty bread. Choose a blade that is at least 10 to 12 inches long to reduce the amount of sawing necessary to slice through meat.



DEXTER

SANI-SAFE® CUTLERY



V-LO® PROFESSIONAL CUTLERY



MILLENNIA® COLLECTION CUTLERY



THUNDER GROUP INC. CHEF'S KNIFE SERIES



VICTORINOX

FIBROX® CUTLERY



WHERE FOOD SAFETY BEGINS

Choosing the right cutting board is more than a prep decision—it's a food safety and efficiency investment. Commercial-grade boards made from non-porous materials help prevent moisture absorption and bacterial growth, while color-coded systems reduce the risk of cross-contamination between proteins, produce, and ready-to-eat foods. Look for boards that are NSF certified, gentle on knife edges, and thick enough to resist warping under heavy daily use. Regular resurfacing or replacement keeps prep stations compliant, clean, and professional.



VAC PACK & SOUS VIDE

AIPOINTS

CUSTOM CUTTING BOARDS



epicurean

HACCP NON-SLIP CUTTING BOARDS



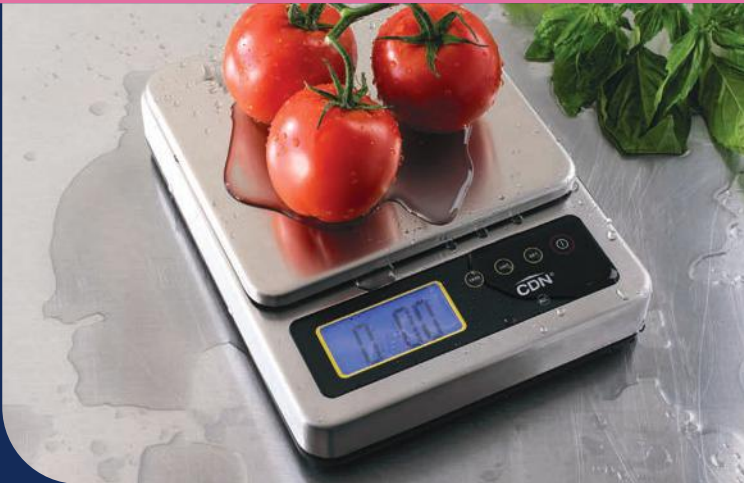
TAYLOR.

DIGITAL PORTION CONTROL SCALES



CDN
Measurement Tools

SUBMERSIBLE SCALES



[CFS BRANDS]
DESIGNING VALUE.
DELIVERING SUCCESS.

ESCALI THERMOMETERS & SCALES



WEIGHING IN

An investment that is well worth its cost, portion-control scales provide the most accurate way to measure ingredients. These scales save time, labor and money by ensuring every portion is measured and each menu offering is prepared with consistency and accuracy. Capacities vary, depending on the type of scale.

Portion control scales typically have measurement capacities that range from 2 to 20 pounds. Digital models can store data to provide better consistency between menu offerings.

New technological advances include solar-powered, touchscreens, and scales that measure the weight of multiple items separately and combined.



TEMPERATURE MATTERS

Food thermometers help to ensure food is cooked, held, served and stored at safe temperatures. Using a thermometer is the only reliable method to determine if food is done.

Digital types, such as thermocouple thermometers reach and display temperatures quickly, utilizing sensors that are located in the tip of the probe.

Food thermometers give accurate readings within 2 to 4 degrees Fahrenheit when inserted correctly into the food.

CDN
Measurement Tools

DIGITAL THERMOMETERS NSF CE



DIGITAL POCKET THERMOMETER
WITH TEMPERATURE ALARM

NSF CE



TAYLOR.

DIGITAL THERMOMETERS
& THERMOCOUPLES

NSF



COOPER-ATKINS™

STEAK GENIUS FOLDING
THERMOCOUPLE

NSF CE





JOYCE CHEN AUTHENTIC
ASIAN KITCHENWARE



COOKWARE THAT DEFINES CUISINE

Specialty cookware plays a key role in executing distinctive menu items and delivering authentic flavors. Cuisines such as Italian, Mexican, and Asian cooking often rely on purpose-built cookware to achieve proper texture, temperature control, and presentation. Crafted from durable materials like cast iron, carbon steel, tri-ply stainless steel, and porcelain, these pieces provide superior heat distribution and performance. Selecting the right specialty cookware helps ensure consistency, efficiency, and the culinary integrity your guests expect.



OLD STONE GOURMET
PIZZA AND BAKING TOOLS



LOOK WHAT'S COOKING

Cookware Basics

Construction Materials

Depending on your needs, choices include standard or induction materials. Standard materials include aluminum, stainless steel, copper and cast iron however, stainless steel is commonly preferred for its long lasting durability. Induction cookware must be magnetic to be used on an induction cooktop. This type of cooking method uses electromagnetic currents to transfer heat directly to the induction-compatible cookware being used.

Usage Type

Invest in the type of cookware that will suit your menu offerings. Below are common pots and pans and what they are typically used for.

Fry Pan - a shallow pan with sloped sides. It is used for frying, searing, sauteing, roasting and baking. Sizes range from 7" to 14" dia.

Stock Pot - a large pot with a flat base and tall sides. It is used for cooking large volumes of soups and stews. Sizes range from 8 to 100 qt.

Sauce Pan - a small pot with a flat bottom and straight or curved sides. It is used for small volumes of sauces. Sizes range from 1 to 10 qt.

Options Available

Customers can choose the metal thickness of their cookware from 8 gauge, which is the thickest for heavy-duty use, to a thin 22 gauge for light-duty cooking.

Handles can be hollow or solid construction. Hollow handles stay cooler. Handles can be welded onto the cookware vessel with no rivets for a smooth interior, or can be attached with rivets for a sturdy hold.



Browne FOODSERVICE TRI-PLY COOKWARE



Winco

TRI-GEN STAINLESS STEEL INDUCTION-READY COOKWARE



VOLLRATH

TRIBUTE® 3-PLY COOKWARE



Admiral Craft Equipment Corp.

HYPERION3 PROFESSIONAL ALUMINUM COOKWARE



BLACK CARBON STEEL FRY PANS





GET Designed To Serve

HEISS™ CAST ALUMINUM COOKWARE



VOLLRATH
SUPER PAN V® STEAM TABLE PANS



Chicago Metallic
Commercial & Foodservice Bakeware

PRE-SEASONED BAKALON PIZZA PANS



TABLECRAFT
BAKEWARE COLLECTION



FOOD STORAGE CONTAINERS

With the right material, shape, size, and lid, food storage containers can help safely store and organize ingredients, reduce waste, and maximize storage space in any kitchen.

Materials

Food storage containers can be made of different materials, such as polyethylene (white), which is solid white in appearance and BPA-free. They are resistant to impacts, stains, and chemicals, and can even withstand temperatures from -40° to 160°F . Clear and translucent containers have the added benefit of at-a-glance inventory management.

Shapes

Containers come in different shapes, with each shape having its own advantages. For example, round containers allow for faster cooling times and help minimize food waste, while square containers can maximize storage space, holding more product in a smaller area.

Sizes

There are also various sizes of containers available, from small ones that can hold as little as 8 ounces to large containers with capacities as high as 12 gallons. Containers can be stacked safely and generally feature graduations to help with accurate measurements.

Lids

Using compatible lids with your food storage containers is essential to keep food fresh and safe from harmful contaminants. There are different types of lids available, such as snap-on lids that are easy to remove, airtight, cheap, and spill-resistant. Seal covers are tight fitting, spill-resistant, and come with an inner and outer seal for superior protection. Color-coded lids can be used for fast lid identification, but are not liquid-tight.

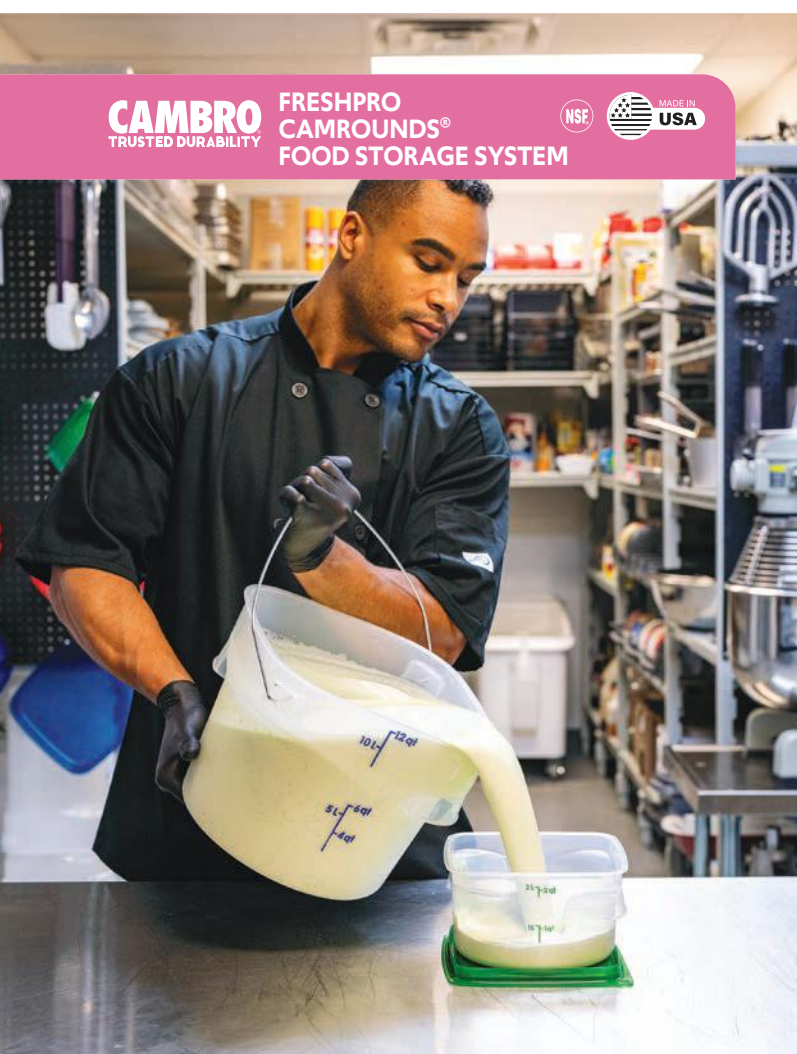
CAMBRO
TRUSTED DURABILITY

FRESHPRO
CAM SQUARES®
FOOD STORAGE SYSTEM



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CAMWEAR® FOOD
PANS & SEAL COVERS



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H-PAN™ HIGH-HEAT
FOOD PANS
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CAMBRO
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TRANSLUCENT PANS
& SEAL COVERS





INGREDIENT BINS

CFS BRANDS

araven
FOOD SAFETY INNOVATION



THUNDER GROUP INC. STORAGE CONTAINERS



AIRTIGHT FOOD PANS & LIDS



5 STEPS TO FIFO

FIFO refers to the First In, First Out system of storing and rotating food. With this method, the food that has been stored for the longest time is used first. Food labeling allows operators to see at a glance how long a food has been stored. Follow these 5 simple steps for a safe FIFO system.

1. Check storage and use-by dates on food stored.
2. Remove items that are damaged or have expired use-by dates.
3. Place items with the soonest dates in the front.
4. Store new items behind older ones.
5. Use stock in the front first.

CARLISLE
FOODSERVICE PRODUCTS

STORPLUS™ ROUND FOOD STORAGE CONTAINERS



TEXTILES

Keep Your Clothes and Aprons Looking Fresh!

Here are some tips on removing common soils:

Alcoholic Beverages

Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes; rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.

Blood

Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.

Candle Wax

Use a dull knife to scrape off as much as possible. Place fabric between two blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.



**ONESAFE™
DISPENSING
DISPOSABLE
GLOVES**

FoodHandler®
risk nothing.®

**THINSENSE™ NITRILE
DISPOSABLE GLOVES**



**RITZ® 685 TEMPERATURE
PROTECTION LINE**

ChefWorks® CHEF APPAREL ESSENTIALS



**THUNDER GROUP INC.®
CHEF APPAREL**



Champion®**UNDERCOUNTER
HIGH-TEMP DISHWASHERS****[CFS BRANDS]**
DESIGNING VALUE.
DELIVERING SUCCESS.**WAREWASHING RACKS****HOBART****LXN SERIES UNDERCOUNTER
COMMERCIAL DISHWASHERS**

DISHWASHERS

High-Temp vs. Chemical Sanitizing

High-Temperature Machines

- Operate by washing dishware at temperatures ranging from 150° to 160°F and rinsing them at 180°F.
- Sanitize wares through the high heat of the water.
- Offer faster drying capabilities.
- Ideal for visibly soiled dishes and those with fat/grease buildup.

Chemical Sanitizing/Low Temperature Machines

- Operate by washing and rinsing at temperatures ranging from 120° to 140°F.
- Require the use of dishwashing chemicals to sanitize.
- Dishes must be pre-scrubbed before being put into the machine.
- Have a lower energy requirement.



DOOR VS CONVEYOR STYLE

Commercial door-type dishwashers and conveyor dishwashers are both designed for high-volume operations, but they serve very different needs. Door-type dishwashers, often called rack or hood dishwashers, are well suited for small to mid-size restaurants that require fast turnaround without a large footprint. They operate in batches, washing one rack at a time, making them a great choice for kitchens with moderate dish volume and limited space.

Conveyor dishwashers are built for operations with consistently high dish volumes, such as large restaurants, hotels, hospitals, and institutional kitchens. These systems use a continuous belt or rack conveyor to move wares through multiple wash, rinse, and sometimes drying zones, allowing staff to process hundreds of racks per hour. While they require more space, higher water and utility connections, and a larger initial investment, conveyor dishwashers excel at labor efficiency and throughput, making them ideal for peak service demands.

Choosing between a door-type and a conveyor dishwasher ultimately comes down to volume, workflow, and growth plans. Selecting the right machine ensures sanitation standards are met while keeping the back of house moving smoothly.



Champion
HIGH-TEMP DOOR-TYPE DISHWASHERS



HIGH-TEMP DOOR-TYPE DISHWASHERS



HOBART
HIGH-TEMP DOOR-TYPE DISHWASHERS

Jackson

DYNASTAR® HIGH-TEMP DOOR-TYPE DISHWASHERS





CONVEYOR DISHWASHERS



Jackson

RACKSTAR® CONVEYOR DISHWASHERS



CONVEYOR DISHWASHERS



Champion

HIGH-TEMP CONVEYOR DISHWASHERS



CHOOSING THE BEST GARBAGE DISPOSAL

When it comes to disposing of food waste, a commercial garbage disposal is one of the most efficient and sustainable methods. Disposers help keep food waste out of landfills, and they also help improve kitchen efficiency by reducing staff trips to the dumpster. When selecting a garbage disposal for your foodservice operation, there are a few things to consider.

Size

The size of the garbage disposal will depend on the size of the operation and how much horsepower is needed. If you have a limited need for a garbage disposal (like in a small cafe or limited service restaurant), then a light duty unit of about 1 hp should work. For larger venues, such as cafeterias, a 5+ hp disposal may be needed. Most full-service restaurants will require a unit with 2-5 hp.

Options

Operators can customize systems by choosing a switch or control center, a sink or trough collar mounting, or sink bowl assembly. A control center featuring an auto-reverse option changes the direction of the grind to clear jams and extend the life of the disposer. To make your disposal more sustainable, water-saving models are available that reduce the amount of water that goes down the drain. In areas where disposers are not an option, a pulper or food waste reduction system can be used to support composting programs or minimize the amount of food waste going to landfills.

DISPOSERS



in sink erator

WASTEXPRESS® FOOD WASTE REDUCTION SYSTEM





FAUCET FACTS

There are many types of commercial faucets available for foodservice kitchens. Here's a few facts to help you determine the type of faucet you need.

Pre-Rinse Faucets

Great for pre-rinsing wares before washing. This faucet uses a high-powered spray nozzle to remove food from dishes. The gooseneck style is the most popular and features a hose wrapped in a large spring for easy movement and flexibility.

Swing Faucets

These faucets are used with compartment sinks and feature a straight nozzle that can swing from left to right. The swing faucet is available in different nozzle lengths.

Gooseneck Faucets

This faucet is commonly found at handwashing sinks or one-compartment sinks. Gooseneck nozzles are curved and can swing or be fixed in place. The curved nozzle makes filling pots easier.

Pot Filler Faucets

Installed over a range, pot filler faucets save time and labor when filling pots with water. These types of faucets are typically double-jointed for easy folding when not in use.

 power soak.

POWER PREP SYSTEM





FLOOR TROUGHS

GRAB A MOP

When cleaning high-traffic areas, it's best to use a combination of wet mopping and dust mopping. Dust mopping picks up debris, while wet mopping does the heavy work of removing spills and stains.

Cut-End or Loop-End

Cut-end mops are an economical choice and best used for limited, light-duty tasks. Loop-end mops produce less lint, are easily laundered for repeated use, and can be used for heavy-duty mopping jobs.

Cotton, Microfiber or Synthetic

Cotton and synthetic mops have specific benefits. Cotton mops are very absorbent but take longer to dry than microfiber mops. A blend of cotton and synthetic often provides the ideal material for everyday cleaning and occasional spill clean-up.

Mop Buckets & Wringers

Whether you choose a side-press or down-press wringer, a mop bucket/wringer system is essential for high-traffic environments. Most buckets range from 26-36 quart capacity, efficiently sized to minimize trips to the sink.

CFS BRANDS
DESIGNING VALUE.
DELIVERING SUCCESS.



**SPARTA® COLOR-CODED
FLOOR CARE**



CARLISLE
FOODSERVICE PRODUCTS

**OMNIFIT™ MOP BUCKET
& WRINGER COMBOS**



winco[®]
SLENDER TRASH CANS & LIDS



TRASH TALK

No matter where you need it, there's a perfectly-sized trash can to fit your needs. From heavy-duty round or square styles to slender containers with a reduced footprint, many styles are available.

If a cover or lid is needed, there are many types on the market. Customers can choose solid, swing, recycle and more.



CARLISLE
FOODSERVICE PRODUCTS

**BRONCO™ ROUND WASTE
CONTAINERS & LIDS**



Cans also come in a variety of colors that can make it easy to designate a color-coded system for specific areas of your establishment.

SAFETY & COMFORT

Mats help reduce fatigue and provide a safe working environment for your staff. They are ergonomically designed to alleviate foot pressure and relieve stress and strain on the body.

Grease-resistant mats are available for areas of the kitchen where food oil and grease might accumulate. Wet area mats will be useful near sinks and cleanup areas. Both of these types of mats may be perforated to easily release soils and moisture and prevent slipping.

You'll need to consider the size, material, and design before making a purchase. Figure out the size of the space you need to cover and the amount of use the mats will get. Typically a three-quarter inch thick to one inch thick mat will provide the most comfort.



BERNER
AIR CURTAINS



COMMERCIAL LOW PROFILE
8 AIR CURTAINS



ANTI-FATIGUE &
ANTI-SLIP KITCHEN
INDUSTRIAL FLOOR MATS

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.





**METROMAX 4™
POLYMER SHELVEING**



ELEVATION WALL SHELVEING



METROMAX Q® SECURITY UNITS



**SUPER ERECTA PRO™
EPOXY-COATED SHELVEING**



CAMBRO
TRUSTED DURABILITY

ELEMENTS® XTRA SERIES
POLYMER SHELVING



CAMBRO
TRUSTED DURABILITY

ELEMENTS TOP RAIL
STORAGE SYSTEM



NEWAGE
INDUSTRIAL

HEAVY DUTY
WELDED CAN RACKS



CHANNEL

ADJUSTABLE
ALUMINUM SHELVING



NEWAGE
INDUSTRIAL

PAN RACKS

**CHANNEL**

BUN PAN RACKS

**CAMBRO**
TRUSTED DURABILITYCAMSHELVING® GN FOOD
PAN TROLLEYS

PAN RACKS & TROLLEYS

Pan racks and trolleys are a handy storage solution for restaurants, bakeries, catering businesses, and supermarkets. They help save space by taking advantage of a relatively small footprint, allowing multiple sheet pans or food pans to be stored in one compact location, rather than cluttering countertops. They also facilitate proper cooling for freshly baked bread and pastries.

These mobile multi-taskers are valuable in various areas of your establishment, from prep areas to walk-in freezers. Having these racks accessible allows you to prepare large quantities of sides and desserts ahead of a rush and keeps them within reach during meal service.



SPECIFYING PAN RACKS

BROUGHT TO YOU BY: WINHOLT EQUIPMENT

Winholt Equipment is a leading manufacturer of Pan Racks, recognized for producing durable, stainless steel and aluminum products.

Specifying pan racks requires matching rack capacity, material, and size (full or half) to kitchen volume and the types of pans used (sheet pans vs. hotel pans). You'll also need to determine whether the application requires mobile or stationary racks, and whether a side-load or end-load configuration will provide the best workflow. Aluminum is the standard choice for durability and weight, while stainless steel is ideal for heavier loads or high-sanitation environments.



KEY CONSIDERATIONS FOR SPECIFYING PAN RACKS

SIZE & CAPACITY

- **Full-Size:** Commonly 20 levels, holding **20 standard 18" x 26" sheet pans** or **40 half-size pans**.
- **Half-Size:** Suitable for small spaces or under-counter use; typically holds **10 full-size pans**.
- **Spacing:** Vertical spacing between glides ranges from **1.5" to 5"**, depending on pan depth or product height (e.g., cakes, tall items).

MATERIAL OPTIONS

- **Aluminum:** Lightweight, durable, and corrosion-resistant—ideal for general everyday use.
- **Stainless Steel:** Stronger and more hygienic, intended for heavy-duty use or high-moisture environments.

LOADING CONFIGURATION

- **End-Load:**
 - Pans load from the short (18") side
 - Best for **narrow aisles**
- **Side-Load:**
 - Pans load from the long (26") side
 - Best for **quick access** in wider prep spaces

MOBILITY & STRUCTURAL FEATURES

- **Casters:**
 - 5" swivel casters are standard
 - Heavy-duty and non-marking options are often available
- **Construction:**
 - Look for **all-welded frames, reinforced gussets, and heavy-duty tubing** for longevity
- **Specialty Options:**
 - Enclosed cabinets for holding/proofing
 - Knock-down racks for reduced shipping cost
 - High-heat or insulated models, depending on application



APPLICATION-SPECIFIC RECOMMENDATIONS

BAKERIES

- High-capacity racks with tighter spacing (1.5"–2") for buns, cookies, or pastries.

COMMERCIAL KITCHENS

- Heavy-duty, mobile aluminum racks for moving food between prep, cook, hold, and service areas.

TIGHT OR RESTRICTED SPACES

- Narrow-width or wall-mounted rack designs for limited footprints.

SELECTING THE RIGHT RACK: Quick Checklist

Requirement	Recommendation
Limited space	Half-size, narrow-width rack or nesting racks
High-volume baking	Full-size, 20-level aluminum rack
Moisture-heavy environment	Stainless steel rack
Narrow aisles	End-load
Fast access & speed	Side-load
Frequent transport	Mobile rack with 5" swivel casters
Heavy products	Stainless steel, reinforced frame

CONCLUSION

Choosing the right pan rack helps optimize workflow, maximize storage, and improve kitchen efficiency. By understanding size options, materials, loading styles, and application needs, you can specify the perfect rack for any foodservice operation.

MEAL DELIVERY

The biggest challenge to meal delivery in healthcare settings is ensuring the food arrives at the optimum temperature. Streamline your delivery process from the kitchen to the patients' rooms with quiet carts that are ergonomically designed for better efficiency. Delivering healthy and appetizing meals is the key to increasing patient satisfaction scores.

LAKESIDE

STAINLESS STEEL
UTILITY CARTS



CAMBRO
TRUSTED DURABILITY

UPR TROLLEYS



Alluserv
Redefining Healthcare Food Service

TRAY DELIVERY CARTS



CHINA DINNERWARE

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 four basic china shapes: narrow rim, wide rim/rolled edge, 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.

STORING DINNERWARE

Always stack restaurant dinnerware plates properly and store cups in cup racks to ensure optimal organization. It's helpful to keep plates and bowls close to the serving areas for effortless plating. Additionally, provide sufficient shelving or cabinet space to store dinnerware to promote its longevity.



TORINO™ COUPE & BISTRO COLLECTIONS

The cool and sleek coupe design of this collection is a sophisticated upgrade to the traditional round dinner plate. A superb choice for Italian or upscale family-style dining, it is available in European White, Matte Grey, Matte Black, and European White with Black or Blue bands.



MARZANO COLLECTION

The graceful and dramatic hand-carved texture imparts a stunning impact on the elegant Bright White porcelain body.



Ariane
fine porcelain
**ARTISAN
COLLECTION**

A fusion of hand-crafted charm and commercial-grade strength, Artisan elevates every meal with sophistication. Made from top-quality porcelain with a studio pottery feel. Designed to stack on rims to reduce the risk of scratching.



Perfect for everyday settings, Endless Table porcelain dinnerware is fully vitrified with a high-alumina content making it durable and scratch-resistant.



**ENDLESS TABLE
PORCELAIN DINNERWARE**



MODEST GREEN BY ID FINE

Where timeless elegance meets modern sophistication, each piece showcases a striking green banded decor, seamlessly blending classic charm with contemporary design.

MELAMINE DINNERWARE

Melamine dinnerware and accessories shouldn't be overlooked as a great option for high-volume, casual restaurants—especially for service outside. Break-resistant and shatter proof, it's an investment that will save you both money and time. It naturally retains heat and is cold insulated, making it more versatile than other materials. While it is not to be used in ovens or microwaves, melamine is dishwasher safe, and dries quickly. Premium melamine pieces are heavyweight just like their porcelain counterparts, and often look just as upscale as other less durable options.



SENTRY COLLECTION

Yanco

Our Sentry melamine collection features a striking color gradient design, blending hues seamlessly for a modern look that enhances any table setting.



ANI DINNERWARE

A marriage of economical and modish, the Ani Collection is the perfect way to give a subtle boost to your tabletop.



CAL·MIL

HUDSON DINNERWARE COLLECTION

Perfect for poolside, this cheerful collection boasts a beautifully crafted raised rim for a contemporary look. Made of premium melamine, this design is sure to help draw focus to beautiful plating and styling. Available in Ash, Matcha, Terracotta, Stone Blue, Blush, Black, and White.



Designed To Serve

ROCA MATTE

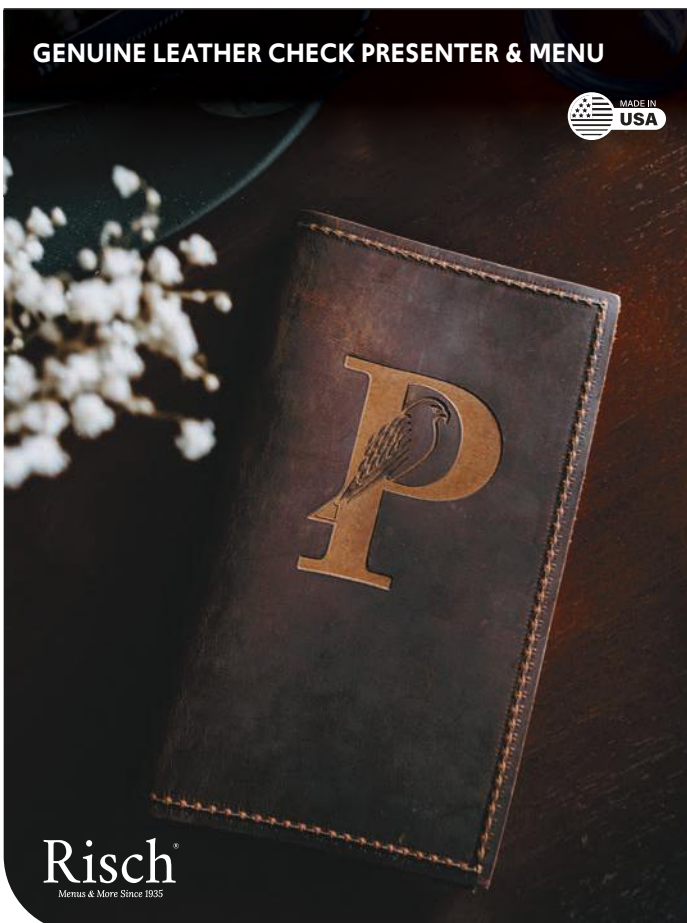
A stackable design with optimal surface area makes this a versatile, space conscious choice for any venue and menu. And your guests will love it! The chef-approved clean plating surface has the durability of premium weight melamine, which outperforms porcelain 3:1 and creates a wealth of savings for operations.



TABLETOP ACCESSORIES

Table lamps and candles may be functional but they are purchased more to create a mood than they are to provide light. They create a warm, inviting atmosphere for your customers. Tabletop lighting creates a quiet, intimate atmosphere and is the most cost effective way to change your restaurant décor and give it a fresh, new look. Check averages will increase: Customers tend to stay longer and order dessert and after-dinner drinks. Other thoughtful details like custom check presenters and metal accessories provide a beautiful contrast to dinnerware and glassware. Finishing your tabletop presentations with these small touches are an excellent way to ensure a memorable experience that will keep customers coming back.

GENUINE LEATHER CHECK PRESENTER & MENU



Risch
Menus & More Since 1935



LIQUID WAX CANDLES

GLASSWARE TIPS

How to Choose Glassware

Menu

Consider what types of food and drinks your operation serves. Full-menu restaurants and lounges will need a complete line of glassware with everything from water goblets to cordials.

Décor

Glassware should complement the appearance of the tabletop. It should blend with the décor and be suitable for any special style, such as ethnic, period, colored, formal or casual.

Durability

High-volume and family restaurants with heavy breakage should buy strong, heat-treated glassware. More elegant dining requires more attractive, less durable patterns.

Comfort – The glassware should feel comfortable in your hand.

Transportability

Short, stout tumblers with heavily shammed bottoms are the most stable for tray service use.

Environment

For outdoor and poolside service, plastic beverageware is the best choice. There are many collections available that look just like items made from glass, from stemware to tumblers. Plastic also has the added option of fun colors and textures for an on-theme look.



LAV|HORECA ARCHIE GLASSWARE

LAV|HORECA

Make It Real



Drawn from a single confident arch, Archie turns geometry into modern architecture. Its signature curve defines the collection—quietly bold and professional. From red wine and Espresso Martinis to signature cocktails and sparkling celebrations, Archie ensures balanced pours.

CAU® GOLDEN PEARL FLATWARE



Elegant 18/8 stainless steel flatware, adorned with a delicate pearl outline that traces each handle and offers a tactile touch to your table setting.

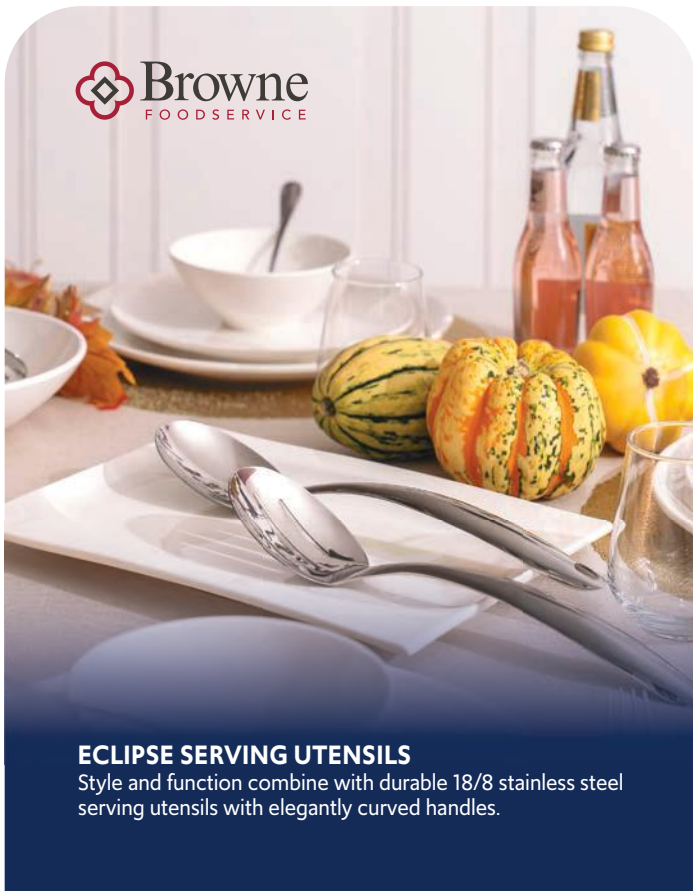


DINNERWARE • DRINKWARE • FLATWARE



*Elements
to Create
Inspiring
Ideas*





ECLIPSE SERVING UTENSILS

Style and function combine with durable 18/8 stainless steel serving utensils with elegantly curved handles.



CAL·MIL

HUDSON DISPLAYWARE COLLECTION

Elevate your buffet with these premium melamine platters and bowls that provide a clean and modern look. The platters have a raised rim to keep sauces contained. Available in matte Black and White, and in several interesting shapes to mix and match.

DISPLAYWARE

From family-style dining to setting up the perfect buffet, displayware is the ideal choice. Most collections include a variety of plates, platters, and bowls, all in larger formats than standard dinnerware. If you're new to catering or buffets, melamine pieces are a great budget-conscious choice. Just like melamine dinnerware, melamine displayware is durable enough to withstand frequent use and resistant to breakage. Dress up your displays and add visual interest by accenting with items in different materials, and don't forget to use risers too. Risers take your buffet to new heights, allowing you to display a variety of menu items using minimal space. Accessories like tiny cocktail glasses and small plates are a smart choice to hold perfectly portioned desserts, drinks or appetizers.



RISERS

Elevate your presentations with the natural look of TableCraft risers.



CHAFING FUEL

BUFFET SOLUTIONS

Ready, Set, Action!

Buffets can be completely self-serve, but crowds also love an action station. Advances in portable equipment have made it possible to put a wide range of foods into action. The opportunities are limited only by your creativity. With the proper equipment you can set up a variety of action stations throughout your dining area. This set up allows more control over traffic flow and helps to alleviate long lines at the buffet table.



BUFFETBOOST COLLECTION

Rechargeable heating solutions with battery or AC power, intuitive controls, and modern design—perfect for confident service anywhere.



BLACK TWILIGHT MODULAR RISERS

Designed to adapt to your changing menu needs, each riser can expand a display taller, wider or longer to serve anything from a small luncheon to a large dinner party.



 FLASH
FURNITURE®

ESSENTIAL FURNITURE FOR EVERY ENVIRONMENT.

From ergonomic seating to contemporary and hospitality pieces, Flash Furniture offers versatile solutions for every need. Their dependable craftsmanship and expansive collection make it easy to find the perfect fit.



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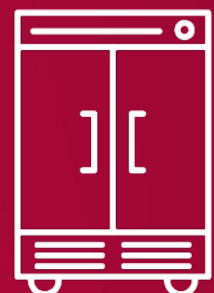
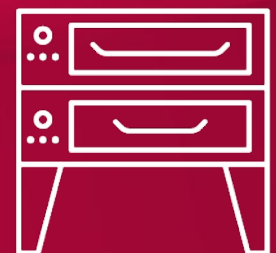
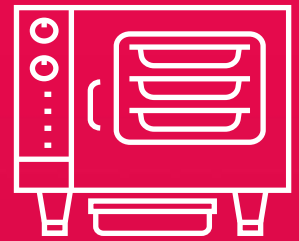
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