

Showers and Flowers!

These sweet smelling deals will last through June 30, 2015



Induction Cooktop Combo

Contact this dealer for pricing!



See page 10 for more details and additional products from this manufacturer!



JOHNSON-ROSE

Dish Rack Dolly

Contact this dealer for pricing!



See page 3 for more details and additional products from this manufacturer!



Commercial Series Reach-Ins

Contact this dealer for pricing!



See page 12 and 13 for details and additional products from this manufacturer!



Warewashing Systems

Conservar[®] XL-E Door-Type Dishmachine

Contact this dealer for pricing!



See page 8 and 9 for more details and additional products from this manufacturer!

All advertised items may not be available from all dealers. Some items require special order. Freight charges and set-up extra. Not responsible for any typographical errors and/or graphic misrepresentation.

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NSF

Rapi-Kool® Plus Cold Paddles

- Chill cooked foods quickly and evenly out of the temperature danger zone
- Wide opening allows for on-demand use by filling with ice and water
- Fill-Rite™ design prevents overfilling when pre-freezing
- Integrated hanging hook for sanitary and secure storage
- Dishwasher safe

RCU64V2	64 oz.	19 ⁷ / ₄ " L
RCU128V2	128 oz.	23 ³ / ₈ " L



Saf-T-Knife® Stations

- Safe, sanitary and secure kitchen knife storage
- Clear view door makes selecting the right knife easy, and opens for quick day to day cleaning
- Dishwasher safe; simple to disassemble and assemble

STK1006	14 ¹ / ₂ " x 8 ³ / ₁₀ " x 4" (Jr.)
STK1008	15" x 15" x 4 ¹ / ₄ "



NSF

Saf-T-Wrap® 12 & 18

- Accommodates film, foil or paper rolls
- Includes safety blade for film/foil/paper, and slide cutter for one-handed film dispensing
- Flexible mounting options; suction cup feet for countertops, hang on wire shelving, or wall-mount
- Optional stacker brackets to save valuable countertop space

SW12	Dispenses 12" Film/Foil/Paper Rolls
SW18	Dispenses 15"-18" Film/Foil/Paper Rolls
SWX100	Stackers, (2) Brackets, (8) Wing Nuts



NSF

Contact this dealer
for pricing!



Sup-R-Serv® Coffee Servers

- Double wall insulated stainless steel for superior heat retention
- The stainless finish is as attractive as it is strong

SA-12X	1.2 L	Push-Button Top
SA-19X	1.9 L	Push-Button Top
SA-19B&O	1.9 L	Bru-Thru Top w/Regular & Decaf Lids
SQ-19B&O	1.9 L	Low Profile, w/Regular & Decaf Lids



Pitcher w/Ice Tube

- Textured 66 oz. pitcher
- SAN plastic construction featuring an ice tube to keep contents chilled without diluting
- Simply freeze the ice tube, then attach it to the pitcher lid

JP-66SC	Pitcher w/Ice Tube
JP-IT	Spare Ice Tube Only



Tongs

- These stainless steel tongs feature molded silicone tips that are heat resistant and will not trap food particles
- Non-slip handles provide both safety and comfort
- Tongs can be lock closed and offer a hanging loop for easy and convenient storage

STS-9HD	9" L
STS-12HD	12" L



Fry Basket

- Round stainless steel fry basket
 - Generous 6" depth keeps food in place
 - Angled ergonomic handle for fatigue-free use
 - Heavy-duty, long lasting and easy to clean
- FB-11/SS** 11" dia.



Corner Shelving

- 650 lb. capacity
- 5 posts are required

Chromate Finish

- FF18CC** 18"W Shelving
FF21CC 21"W Shelving
FF24CC 24"W Shelving
FG074C 74"H Stationary Post
FGN074C 74"H Mobile Post

Green Epoxy

- FF18CG** 18"W Shelving
FF21CG 21"W Shelving
FF24CG 24"W Shelving
FG074G 74"H Stationary Post
FGN074G 74"H Mobile Post



FPCST2X33



FPCF3253

3" Caster Sets

- Four casters per set - two with swivel, two with swivel and brake - 250 lb. capacity per wheel

Universal

FPCST2X33 Polyolefin Wheels, 2³/₈" x 3³/₈" Plates

Adjustable Height (adds 6" to total height of equipment)

FPCF3253 Polyurethane Wheels, 3¹/₄" Square Plates



EZ-Wall™ Food Prep & Drying Station Kit

- Organize or dry all your tools in a convenient and sanitary manner
- Heavy-duty commercial grade, green epoxy coated grid and components

FWMKIT1 Cash & Carry Kit

Opti Squeeze Citrus Juicers

- Requires up to 50% less force than existing squeezers, producing the same yield of juice
- High-end metal design is color coded

8927 Lemon Yellow Ring

8928 Lime Green Ring

8929 Orange Orange Ring



Plastic Sheet Pan Covers

- Fits most standard aluminum sheet and display pans
- Dishwasher safe polypropylene construction

90PSPCQT

Quarter Sheet Size

ea.

90PSPCHF

Half Sheet Size

ea.

90PSPCFL

Full Sheet Size

ea.



Easy Crank Can Opener

- Large crank makes opening cans effortless

6090



Swing-A-Way® Extra Easy Crank Can Opener

- Long handle and large turning crank make this can opener easy to use

6080

Black Handles



Triangular Measuring Cups

- Stainless steel construction
- Corners serve as pour spout

8943

Set of 4

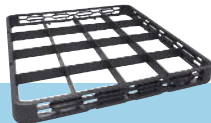


Wet & Dry Nested Measuring Spoons

- Reversible stainless steel heads - one for liquids, one for dry items
- Magnet in handles
- Non-stick finish

8942

Set of 4



Dish/Glass Racks & Extenders

- Racks are 19³/₄" x 19³/₄" x 4"
- Extenders are 19³/₄" x 19³/₄" x 1³/₄"

Racks

82016 16-Compt.

82025 25-Compt.

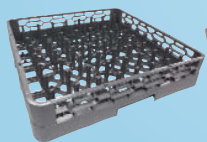
82036 36-Compt.

Extenders

82017 For 16-Compt.

82026 For 25-Compt.

82037 For 36-Compt.



Dish Rack Dolly

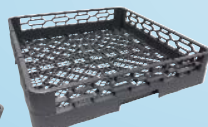
- Dolly with push handle

82000 21¹/₄" x 21¹/₄" Platform



Swivel Casters

- Pop-in style casters
 - Hard rubber wheels
- 81205** w/o Brake
81215 w/Brake



Open Cutlery Rack & Extender

- Racks is 19³/₄" x 19³/₄" x 4"
- Extender is 19³/₄" x 19³/₄" x 1³/₄"

82050 Rack

82065 Extender

Peg Style Dish Racks

- Racks are 19³/₄" x 19³/₄" x 4"

82064 64-Compt.

82066 64-Compt./Open Plate



Stainless Steel Work Tables & Overshelves

- Made from #430 stainless with an 18 gauge top
- Tables come with adjustable bullet feet and galvanized undershelf

Work Tables

83048 30" x 48"

83060 30" x 60"

83072 30" x 72"

Overshelves

81250 12" x 48"

81262 12" x 60"

81274 12" x 72"



Contact this dealer for pricing!

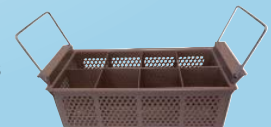
Cutlery Basket

- Plastic basket with metal handles

• Basket is 16³/₄" x 8¹/₄" x 5⁷/₈"

82008

8-Compt.



Ranges, Cheesemelter, Convection Ovens

Contact this dealer
for pricing!



S Series Restaurant Ranges

- Hinged, lower valve panel
- Factory installed pressure regulator
- 6" stainless steel, adjustable legs
- Stainless steel front, sides and removable shelf
- Standard oven: 35,000 BTU with snap action thermostat adjustable from 175°F to 550°F

S36D	36"W	6 Burners & 1 Standard Oven
S60DD	60"W	10 Burners & 2 Standard Ovens



Ultimate Restaurant Ranges

- Commercial gas ranges
- 6" adjustable legs standard (shown with optional casters)
- 4" stainless steel front rail, stainless steel front and sides
- Factory installed regulator
- Front located manual gas shut-off to entire range
- Patented, one-piece, lifetime clog-free, cast iron burners
- Ovens with thermostat range of 175°F to 550°F
- Porcelain enamel interiors

4361D	36"W	6 Burners & 1 Standard Oven
4601DD	60"W	10 Burners & 2 Standard Ovens



Platinum Series Infrared Cheesemelter

- Add high volume broiling in a small space
- Can be mounted above an existing range, on a wall, or used as countertop units
- Large broiling surface (30" x 14")
- Stainless steel cradle, carriage construction and interior
- Five position, "easy track", counter balanced, rack adjustment and easy roll-out access
- Smooth design with no exposed fasteners
- Dual valve control for left and right operation
- Burners run front to back for better zone control
- 90 second preheat time with no waiting between loads

P36-CM	Riser Mount	36"W x 15 1/2"D x 21 1/2"H	40,000 BTU
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SilverStar Gas Convection Ovens

- Standard controls include a 140°F to 500°F solid state thermostat and 60 minute mechanical cook timer
- Patented "plug-in, plug-out" control panel; easy-to-service
- Stainless steel front, top and sides
- Aluminized steel backing
- Dependent doors with windows
- Rugged double door with stainless steel door seals
- Soft Air, two speed, 1/2 hp, 1725/1140 rpm fan motor
- Eleven-position rack guides and five plated oven racks
- Electronic ignition with solid state temperature controls
- Furnished with 6' cord with three prong plug
- Standard depth (38 3/4"D)
- Unit with optional NRG System unit is ENERGY STAR Approved

SLGS12SC	Single Deck	38 1/8"W x 38 3/4"D x 55 1/8"H
SLGS12SCNRG	Single Deck w/NRG System	38 1/8"W x 38 3/4"D x 55 1/8"H

Cutlery, Pre-Rinse, Faucet, Kitchen Utensils



Marks Cutlery

- Made from high-carbon Japanese steel
- Ergonomic non-slip grip handles assure extreme comfort for long term use
- NSF approved, these knives are treated with sanitized antimicrobial protection, which protects the knife handles from bacterial growth
- The Marks series of products meet all international safety and health standards

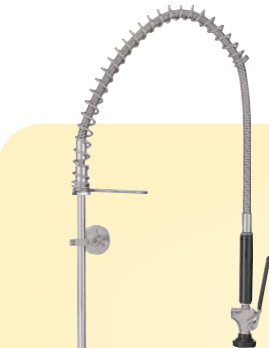
MA41-2 1/2	2 1/2" Peeling Knife (Tourné)
MA01-3 1/4	3 1/4" Paring Knife
MA22-6E	6" Utility Knife (Serrated Edge)
MA04-7GE	7" Santoku Knife (Granton Edge)
MA10-8	8" Chef's Knife
MA10-10	10" Chef's Knife
MA20-9E	9" Offset Sandwich Knife (Serrated Edge)
MA21-10	10" Bread Knife (Serrated Edge)
MA27-12GE	12" Roast Slicer (Granton Edge)



Ultra-Spray Plus™ Pre-Rinse Head

- Fits all brands of pre-rinse units
- Low flow 1.15 GPM, fastest in cleanability tests
- WaterSense Certified
- Guaranteed for 1 million cycles

2949 Solid Brass, Chrome Plated



Pre-Rinse Unit

- Pre-rinse unit with backsplash control valve and wall bracket
- 8" CC backsplash

13390

Pre-Rinse Hose

- Lasts three times longer
- Three-ply "Aircraft" hydraulic hose
- Fits all brands of pre-rinse units

2918 44"

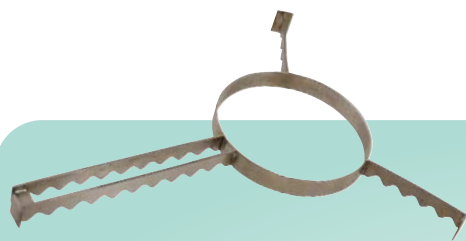


Faucet

- 8" CC backsplash faucet with swing spout

13269 12" Spout

Contact this dealer for pricing!



The Strainer Boss™ Stabilizing Cradle

- This unit securely holds straining tools so they don't shift while in use
- You can even turn two-man tasks, such as rice milling and fine straining, into one-man operations
- Works with cone-shaped strainers
- Fits up to 22" OD openings for stock pots, steam kettles, mixing bowls, three bay sinks, and 35 gallon receptacles
- Made of heavy gauge stainless steel

280-1979 Fits Up To 22" OD Openings



Conical Hand Whips

- Make sauces faster with virtually no waste
- Quickly deglaze flat bottom pans
- Reach ingredients collected in corners
- Reduce preparation time and cleanup
- Commercial quality, stainless steel construction
- Set includes one each: small, medium and large whip

137-1043	Small (13 3/4")
137-1044	Medium (16 3/4")
137-1045	Large (19 3/4")
137-1046	Set of 3



Basket Border™ Fryer Basket Divider

- Transforms most standard fryer baskets into a multi-compartment fryer basket
- Separates a variety of foods while maintaining portion control

• Fits most baskets with 5 3/4" to 6 5/16" top width and 4 7/8" minimum bottom width
 • Nickel-plated steel
226-1132 5 1/4" H x 5 5/8" W

Table Tops, Thermometers, Tumblers, Serveware



Granite Table Tops

- In stock
- Lightweight design that is extremely durable
- Safe for indoor or outdoor use
- Other sizes available as well as other colors

Pick A Size & Color!

Uba-Tuba		Giallo Gold	
G20324X30	24" x 30"	G21224X30	24" x 30"
G20330X30	30" x 30"	G21230X30	30" x 30"
G20330X42	30" x 42"	G21230X42	30" x 42"
G20330X48	30" x 48"	G21230X48	30" x 48"
G20324RD	24" Round	G21224RD	24" Round
G20330RD	30" Round	G21230RD	30" Round
G20336RD	36" Round	G21236RD	36" Round
G20348RD	48" Round	G21248RD	48" Round



Calibratable Dial Thermometer

- Plastic watertight lens
- Stainless steel construction
- Recalibration nut
- One year limited warranty
- 1" dial, 5" stem



Refrigerator/Freezer Thermometer

- Can hang or stand



Pocket Digital Thermometer

- Simple, compact styling
- Easier to use than bi-metal thermometers
- Data hold function to freeze a reading



FoodPro Plus Infrared Thermometer

- Infrared thermometer with flip-down probe and integral countdown timer
- Infrared range: -30°F to 525°F
- Probe range: -40°F to 400°F
- Distance to spot size of 2.5:1



Contact this dealer for pricing!



Orbis™ Tumblers

- Made from 100% BPA-free SAN
- Dishwasher safe
- Clear with translucent stripes
- Sold per dozen



SW-1512-CL	12 oz.	1 dz.
SW-1520-CL	20 oz.	1 dz.
SW-1524-CL	24 oz.	1 dz.

Coralline™ Serveware

- Made from 100% BPA-free melamine
- Dishwasher safe and NSF certified
- Features a low profile weave texture

CS-6352-CN-W	Freestyle Triangle Bowl	14 oz., 6 ¹ / ₄ " x 5 ¹ / ₄ " x 5"	1 dz.
CS-1090-CN-W	Freestyle Triangle Bowl	3 qt., 10 ¹ / ₂ " x 9" x 7"	3 ea.
CS-1198-CN-W	Freestyle Triangle Bowl	4 qt., 11 ³ / ₄ " x 9 ³ / ₄ " x 9"	3 ea.
CS-1180-CN-W	Freestyle Triangle Plate	10 ³ / ₄ " x 8 ³ / ₄ " x 6 ³ / ₄ "	1 dz.
CS-1259-CN-W	Freestyle Triangle Plate	12 ¹ / ₂ " x 10" x 9"	1 dz.
CS-6000-CN-W	Square Plate	6"	2 dz.
CS-1270-CN-W	Rectangular Platter	12" x 7"	1 dz.
CS-1450-CN-W	Rectangular Platter	14" x 5"	1 dz.
CS-1063-CN-W	Rectangular 2-Compt. Platter	10 ³ / ₄ " x 6 ¹ / ₄ "	1 dz.



Ice Bins, Holding & Proofing Cabinets, Racks, Carts



Underbar Ice Bins w/Cold Plate

- Insulated ice bin, 12" deep with drain
- Galvanized legs and bracing with adjustable bullet feet
- 18 gauge 300 series stainless steel
- Stainless steel circuits in solid aluminum plate
- 30" working height

7-Circuit Cold Plate

EUBIB-2421CP7	24"L x 21"W x 32½"H
EUBIB-3021CP7	30"L x 21"W x 32½"H
EUBIB-3621CP7	36"L x 21"W x 32½"H
EUBIB-4821CP7	48"L x 21"W x 32½"H

10-Circuit Cold Plate (Premium Models)

EUBIB-3021CP10	30"L x 21"W x 32½"H
EUBIB-3621CP10	36"L x 21"W x 32½"H
EUBIB-4821CP10	48"L x 21"W x 32½"H

Slim-Line Underbar Ice Bins w/Cold Plate

- Insulated ice bin, 12" deep with drain
- 18 gauge 300 series stainless steel
- Galvanized legs and bracing with adjustable bullet feet
- Stainless steel circuits in solid aluminum plate

7-Circuit Cold Plate

EUBIB-2418CP7	24"L x 18"W x 32½"H
EUBIB-3018CP7	30"L x 18"W x 32½"H
EUBIB-3618CP7	36"L x 18"W x 32½"H
EUBIB-4818CP7	48"L x 18"W x 32½"H

10-Circuit Cold Plate

EUBIB-3018CP10	30"L x 18"W x 32½"H
EUBIB-3618CP10	36"L x 18"W x 32½"H
EUBIB-4818CP10	48"L x 18"W x 32½"H

C5™ 1 Series Heated Holding & Proofing Cabinets

- Non-insulated combination models
- Clear polycarbonate door provides visibility without the heat loss associated with opening the door
- 80°F to 190°F temperature range

C519-CFC-4	Full Height Door, Fixed Wire Slides
C519-CFC-U	Full Height Door, Universal Slides



C5™ 3 Series Heated Holding & Proofing Cabinets w/Insulation Armour™

- Insulated with exterior mounted high density polyethylene Insulation Armour™
- Cabinet features four 5" swivel donut neoprene casters, two with brakes
- Also available in blue and gray

C539-CDC-U	Holding/Proofing Model
C539-HDS-U	Heated Holding Model



Clear Dutch Doors
Insulated Solid Dutch Doors

Contact this dealer for pricing!



MetroMax i® Drying Racks

- Preconfigured MetroMax i® drying racks with one cutting board/tray drying rack level, two drop-ins and one flat shelf
- Mobile version includes two 5PCX swivel casters and two 5PCBX swivel casters with brakes

PR48VX3	Mobile	24"W x 48"L x 69"H
PR48X3	Stationary	24"W x 48"L x 75½"H

myCart™ Polymer Utility Carts

- High-density polyethylene, injection-molded shelves and four chrome-plated posts
- Corrosion-proof, impact-resistant shelves
- Available in black, blue and gray (blue units come with Microban® antimicrobial protection)

2-Shelf Models

MY1627-24	300 lb. Capacity	18 ⁵ / ₁₆ "W x 31 ¹ / ₂ "L x 35 ¹ / ₂ "H
MY2030-24	300 lb. Capacity	23 ⁷ / ₁₆ "W x 34 ³ / ₈ "L x 35 ¹ / ₂ "H
MY2636-25	400 lb. Capacity	27 ¹ / ₁₆ "W x 40 ¹ / ₄ "L x 36 ⁷ / ₈ "H

3-Shelf Models

MY1627-34	400 lb. Capacity	18 ⁵ / ₁₆ "W x 31 ¹ / ₂ "L x 35 ¹ / ₂ "H
MY2030-34	400 lb. Capacity	23 ⁷ / ₁₆ "W x 34 ³ / ₈ "L x 35 ¹ / ₂ "H
MY2636-35	500 lb. Capacity	27 ¹ / ₁₆ "W x 40 ¹ / ₄ "L x 36 ⁷ / ₈ "H



Glasswashers, Dishmachines



Delta® 5-E Door-Type Glasswasher

- Durable 304 stainless steel construction
- Also rated as a dishwasher by NSF
- Uses only 1.16 gallons of water per rack
- Accommodates glasses and wares up to 11½" high
- Two half-racks included

DELTA 5-E Cleans 40 Racks/hr.



Delta® 1200 Chemical-Sanitizing Carousel-Style Glasswasher

- 12" clearance, composite carousel conveyor prevents chipping and damage to glasses, mugs and stemware
- Hot or cold water final rinses for flexible sanitizing methods
- Three precision chemical dispensers
- Durable 304 stainless steel construction
- Adjustable bullet feet, unit fits compactly under bar

DELTA 1200 Cleans 1200 Glasses/hr.



Avenger® LT Undercounter Dishmachine

- Fully insulated cabinet
- Cleans using just 1.2 gallons of water per rack
- Includes two dish racks (one peg, one combination)

AVENGER LT Clean 24 Racks/hr.



Avenger® HT-E Undercounter Dishmachine

- Sani-Sure™ feature assures proper sanitizing rinse water temperature
- Uses only 0.73 gal. per rack
- Push-button start and a pumped drain

AVENGER HT-E Cleans 26 Racks/hr.



Consolver® XL-E Chemical-Sanitizing Door-Type Dishmachine

- Constructed of durable stainless steel and contains no plastics or soft metals
- Field convertibility from straight-through to corner and vice versa
- Built-in dispensing pumps for detergent, rinse aid and sanitizer
- Low product indicator light
- Adjustable bullet feet

CONSERVER XL-E Single Rack - Cleans 39 Racks/hr.



Consolver® XL2 Chemical-Sanitizing Door-Type Dishmachine

- Constructed of durable stainless steel
- Built-in chemical pumps and priming switches
- Built-in stainless steel scrap accumulator
- Low product indicator light
- Adjustable bullet feet

CONSERVER XL2 Dual Rack - Cleans 72 Racks/hr.



TempStar® Door-Type Dishmachine

- Fully automatic cycle - 57 seconds
- Made of heavy-duty 304 series stainless steel
- Built-in 70°F rinse booster heater (40°F rinse option at no extra charge)
- Uses only 0.89 gallons of water per rack
- Adjustable bullet feet

TEMPSTAR Cleans 58 Racks/hr.



Contact this dealer for pricing!

TempStar® HH Door-Type Dishmachine

- Unique split-door design allows doors to open in rooms with lower than standard ceiling heights
- Extended 15 second, high temperature sanitizing rinse provides superior coverage and assures quick drying
- Counter-rotating lower wash arms and upper wash arm provide optimum spray coverage and superior cleaning action
- Four easily selected cycle times handle lightly to heavily soiled wares, cutting operational and labor costs
- Fits in same size footprint as standard, door-type dishmachines
- Totally automatic, with auto-fill and auto-start features

TEMPSTAR HH Cleans 53 Racks/hr.





AJX Series Conveyor Dishmachines

- High temp or chemical sanitizing
- Fully automatic including auto-fill
- Durable 304 stainless steel construction
- 25" standard clearance
- High temp uses only 0.68 gallons of water per rack and cleans up to 225 racks per hour
- Chemical sanitizing uses only 0.78 gallons of water per rack and cleans up to 209 racks per hour

AJX-44 76" W x 40" D x 78" H

AJX-66 66" W x 31" D x 75½" H



**Contact this dealer
for pricing!**



CREW® conveyors are shown with optional Door Accent Panels

CREW® Series Conveyor Dishmachines

- CREW® units lower water, chemical and energy costs while always getting wares clean
- The WISR® Cleaning System provides one-pass cleaning performance while reducing water consumption to an industry leading 0.35 gallons per rack
- Exclusive EnergyGuard control system cuts idle energy use and lowers chemical usage by operating the machine only when a rack is being washed or rinsed
- Fully automatic, including auto-fill
- Large service access at front of machine for ease of maintenance
- Stainless steel scrap baskets
- Exhaust vent fan control, adjustable bullet feet
- Cleans up to 223 racks per hour

CREW 44 44" W x 30" D x 93" H

CREW 66 66" W x 30" D x 93" H (w/22" Pre-Wash)

LoH₂O® Flight-Type Dishmachine System

- All tanks and hoods constructed from 16 gauge 304 stainless steel with a No. 3 finish and heliarc welded
- Rear enclosure panels, hood and doors are stainless steel and double-wall insulated
- Heated power rinse zone uses fresh rinse water a second time to provide pristine results
- Exclusive Rainbow Rinse™ features an arched, removable upper rinse arm which provides superior rinse action while reducing water usage
- Stainless steel frame, legs and feet
- This system is custom built to your specifications
- Please contact us and find out what works best for your needs

LOH20 Custom Configured System Cleans Up To 11,094 Dishes/hr.



**Contact this dealer
for pricing!**



Contact this dealer
for pricing!



Professional Manual Salad Spinners



- Dries your greens quickly, maintains the life of your lettuce and prevents unwarranted spoilage
- The top crank handle is made of stainless steel
- An auto-lock system prevents the lid from moving when the basket is spinning

SP012 2 1/2 gal.
SP027 5 gal.

Induction Cooktop Combo



- Soft touch display with a temperature range from 150°F to 450°F
 - For use with pots and pans between 5" and 11" in diameter
 - 150 minute digital timer and auto safety shutdown
 - Comes with 9 1/2" cast iron fry pan
- C18-13** 110V, 1800W

Planetary Mixers

- Heavy-duty and abrasion resistant transmission
- Bowl, hook, whip and beater are all made of stainless steel
- Includes a stainless steel dough hook, a flat beater and a wire whip

M10	10 qt.	0.7 hp	110V
M20	20 qt.	1.5 hp	110V
M30	30 qt.	2.0 hp	110V
M40	40 qt.	2.0 hp	220V/3 Phase
M60	60 qt.	3.5 hp	220V/3 Phase

Bron Coucke Mandoline



- Made of 18/10 stainless steel
- Razor sharp blades made with special hard stainless steel
- Guard included

3839 2"H x 5"W x 16"D

Panini Grills



- Stainless steel finish, temperature up to 570°F
- Heavy-duty, ribbed cast iron cooking plates

SFE02345 Single,
120V, 15A, 1,800W
SFE02365 Double,
220V, 13A, 2,900W

Manual Meat Slicers



- Belt driven, anodized aluminum, professional quality slicers
- Blade sharpener and protector guard standard
- Waterproof and emergency shut off switch
- 120V

HBS-250L 10" Blade 1/5 hp
HBS-350L 12" Blade 1/3 hp

Cofrimell Juice Dispensers



- Fully hermetically sealed motor compressor
- Forced air condenser
- Automatic thermostat
- Non-toxic, clear polycarbonate bowl and lid, which easily pulls off for washing
- Paddle system stirring by delrin-stainless steel paddles, avoiding froth and beverage oxidation
- 110V, 60 Hz, 2.3A, 230W, 1/6 hp, CE, cUL, UL

CD1J 1 (3 gal.) Tank
CD2J 2 (3 gal.) Tanks
CD3J 3 (3 gal.) Tanks
CD4J 4 (3 gal.) Tanks

Krampouz Electric Crepe Griddles



- Cast iron griddles with stainless steel frames
- Coiled heating elements for even heat distribution
- Thermostatic control

CEBIR4 15 3/4" dia. 120V, 1740W
CEBIF4 15 1/2" dia. 220V, 3600W

Krampouz Gas Crepe Griddle



- Stainless steel frame with a cast iron griddle
- Wooden spreader and spatula included
- Seasoning required

CGBIP4 15 3/4" dia. 24000 BTU

Dome Cover Electronic Vacuum Machine



- Vacuum creation/seal: automatic
 - Stainless steel body
 - Seal: electronic, variable to several levels; automatic cooling/timer system
 - Recommended for hotels, restaurants or bars
 - 17 3/8" W x 17 3/8" L x 13" D, 110V, 60Hz, 350W
- 315VM8** 12" Sealing Beam

Spiral Mixers

- Often used for mixing a variety of dough products
- The built-in timer allows you to program and set appropriate mixing times for various products
- Built-in safety features include emergency stop and bowl guard switch
- Designed for commercial applications

LM20T 20 qt. 110V, 750W, 6.25A
LM30T 30 qt. 220V, 1,500W, 7A
LM40T 40 qt. 220V, 2,200W, 10A
LM50T 50 qt. 220V, 2,200W, 10A



Electronic Deluxe Dishwasher w/Booster



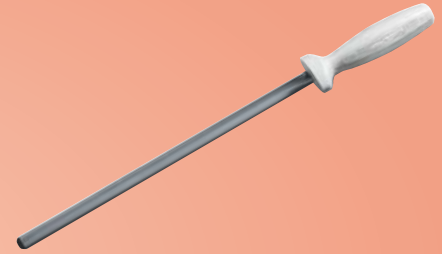
- Complete stainless steel construction
 - Double skin with acoustic and thermal insulation
 - Must be connected to hot water only (120°F to 140°F)
 - Booster, rinse drain and soap pumps
 - Water consumption per cycle: 1/2 gallon
 - Includes two baskets for dishes, one general basket, and two cutlery containers
 - 208-230/60/1, 29A, 6650W
- F92EKDPS** Cleans 30 Racks/hr.



Cutlery, Fly Trap, Air Doors, Rack Cover



DEXTER
THE EDGE SINCE 1818



Diamond Sharpener

- Electroplated diamond dust sharpener
- 07633** 12" L

Sani-Safe® Cutlery

- Quality, stain-free, high carbon steel with ultimate edges, hand ground and honed
- High impact Grip-Tex handles are polypropylene textured and formed
- Impervious seal of blade and handle - handles will withstand high and low temperatures

15373	3 1/4" Scalloped Cook's Style Parer	White Handle
15303*	3 1/4" Cook's Style Parer	White Handle
01563*	6" Narrow Boning Knife	White Handle
13303	6" Scalloped Utility Knife	White Handle
13483	8" Scalloped Utility Slicer	White Handle
12443*	8" Cook's Knife	White Handle
12433*	10" Cook's Knife	White Handle
13583	9" Scalloped Offset Sandwich Knife	White Handle
13473	12" Duo-Edge Roast Slicer	White Handle
14443	13" Cook's Fork	White Handle

Contact this dealer for pricing!



SofGrip™ Japanese Style Duo-Edge Santoku Knife

- Stain-free, high-carbon steel blade
- 24503B** 7" Black Handle

*Available in Blue, Green, Purple, Red, Tan or Yellow at a slightly higher price



Pest-Pro Series 100 Silent Fly Trap

- One unit covers 900 square feet
- Comes in white or gold
- 15 watts of high intensity UV light
- Disposable 4" x 16" adhesive pad
- Three-prong plug included

BL100-COMBO Combo Pack: Includes Light & 10 Glue Boards

Save-T® Efficient Insect Back Door Air Curtain

- Designed for insect control on industrial and personnel openings up to 10' high
- Guaranteed to provide energy cost savings during both the heating and cooling seasons
- 3/4 hp single speed, high velocity motor
- Air intake filter
- Aluminized steel cabinet; solid, one-piece construction
- Air Compression Chamber technology, allowing for unmatched airflow uniformity
- Low noise levels (63 dBa)

E-IBD-36-1 36" W



Air-Pro™ Air Door

- Two-speed motor, automatic door switch, and three-prong plug are standard
- Lightweight and easy to install
- Stainless steel models are NSF certified for openings up to 7' high
- Stainless steel

AP-2-36-1-SS 36" W



Mesh Rack Cover

- This heavy-duty breathable mesh rack cover protects your products from flying insects while allowing hot products to cool faster
- This universal load cover fits standard size racks, and each cover includes heavy-duty zippers, triple reinforced top corners and reinforced edge binding
- Additional colors are available

SUPRO-BM-WH 23" W x 28" D x 62" H White



Refrigerators & Freezers, Prep Tables

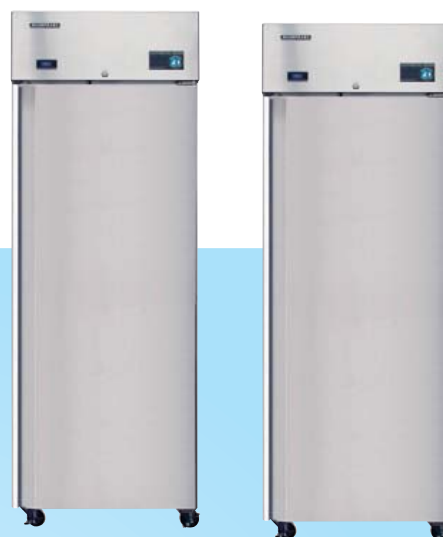


Compact Undercounter Refrigerator

- Environmentally friendly cyclopentane insulation
- Energy efficient, one piece ABS interior liner
- Door is stainless steel exterior, aluminum interior and is field reversible
- Electronic controls with LED temperature display
- High and low temperature alarms as well as "door open" alarm
- Cylinder door lock with keys
- Three epoxy coated shelves standard
- Ambient: 60° to 95°F, Control Setpoint: 36° to 50°F
- R-134A refrigerant
- UL approval for outdoor use

HR24A 4 cu. ft. 23³/₈" W x 24¹/₂" D x 32¹¹/₁₆" H

Commercial Series Upright Reach-In Refrigerator Or Freezer



- Step door design insulated with 2³/₈" foamed-in-place polyurethane
- Vacuum formed, seamless, one-piece ABS interior liner
- Ducted air distribution system
- Solid state digital controller with temperature alarms and LED display
- Refrigerant flow is controlled with TXV expansion valve
- Full stainless doors
- Standard with 4" factory installed casters (two with brakes; included in dimensions)

CR1B-FS Refrigerator 27¹/₂" W x 33³/₈" D x 79⁵/₈" H
CF1B-FS Freezer 27¹/₂" W x 33³/₈" D x 79⁵/₈" H

Contact this dealer for pricing!



Commercial Series Rear Mount Undercounter Refrigerator Or Freezer

- Stainless steel exterior front, sides and top
- Anodized aluminum interior sides and back with stainless steel interior floor
- Stainless steel exterior door with ABS interior liner
- Cabinet and field reversible doors are insulated with 2" of CFC-free, foamed in place polyurethane
- Spring assisted self-closing doors with stay open feature
- Magnetic door gasket is easily removable for cleaning
- One epoxy coated shelf is standard
- Standard with 4" stem casters (two with brakes)
- 8' cord and plug, 27" W x 30" D x 33⁵/₈" H overall
- Automatic defrost (freezer only)
- 7.2 cubic foot capacity

CRMR27 Refrigerator 27" W x 30" D x 33⁵/₈" H
CRMF27 Freezer 27" W x 30" D x 33⁵/₈" H



Commercial Series Sandwich & Mega Top Refrigerated Prep Tables

- Stainless steel exterior front, sides and top
- Anodized aluminum interior sides and back with stainless steel interior floor
- Cabinet and doors are insulated with 2" of CFC-free, foamed in place polyurethane
- Provided with a full complement of polycarbonate plastic 1/6th size pans, 4" deep
- 10" x 1/2" thick white polyethylene cutting board is standard for Sandwich Top models
- 8" x 1/2" thick white polyethylene cutting board is standard for Mega Top models
- Standard with 6" casters (two with brakes)
- Three year parts and labor warranty, five year compressor warranty

Sandwich Top Models

CRMR48-12	2-Sections	12 Pans	48" W x 30" D x 45 ¹ / ₈ " H
CRMR60-16	2-Sections	16 Pans	60" W x 30" D x 45 ¹ / ₈ " H
CRMR72-18	3-Sections	18 Pans	72" W x 30" D x 45 ¹ / ₈ " H

Mega Top Models

CRMR48-12M	2-Sections	12 Pans	48" W x 30" D x 45 ¹ / ₈ " H
CRMR60-24M	2-Sections	24 Pans	60" W x 30" D x 45 ¹ / ₈ " H
CRMR72-30M	3-Sections	30 Pans	72" W x 31" D x 45 ¹ / ₈ " H



Self-Contained Crescent Cubers

- Stainless steel evaporator
- All KM Cubers feature the CycleSaver™ Design and the EverCheck™ control board
- The unique shape of Hoshizaki Crescent Cube ice allows liquid to flow over it more easily, whether pouring from bottles or dispensers, so there's no messy splashing and less waste

KM-61BAH	38 lbs. Storage - 71 lbs./Day
KM-151BAH	78 lbs. Storage - 146 lbs./Day
KM-201BAH	80 lbs. Storage - 201 lbs./Day
KM-260BAH	100 lbs. Storage - 263 lbs./Day

Slim-Line Modular Crescent Cubers

- Durable stainless steel exterior
- CycleSaver™ design, EverCheck™ alert system
- Features *H-GUARD Plus* antimicrobial agent
- Stainless steel evaporator
- Air-cooled
- Pictured with optional storage bin

KM-515MAH	527 lbs./Day
KM-600MAH	592 lbs./Day

Contact this dealer for pricing!

Stackable Square Cuber

- Durable stainless steel exterior
- Air filter easily removable from front of unit
- Individual square cubes
- Stackable two units high for 1,000 lbs. per 24 hours of ice production in the same floor space (Stacking Kit: S25691 required)
- Stackable up to three units high for 1,500 lbs. per 24 hours of ice production in the same floor space (Two Stacking Kits: S25691 required)
- EverCheck™ digital control system with LED display
- Uses R-404A refrigerant
- Air-cooled
- Pictured with optional storage bin

IM-500SAA 500 lbs./Day

44"W x 27⁵/₈"D x 21³/₄"H



Ice Storage Bin

- Vinyl clad galvanized steel cabinet exterior design for easy cleaning
- Long lasting attractive appearance
- Polyethylene bin liner for sanitary storage
- Sturdy construction for side by side or stacked icemaker installation
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, provides dependable ice storage

B-300PF Slim-Line w/300 lbs. Storage,
22"W x 32¹/₂"D x 46"H



Stock Pots, Fry Pans, Sauce Pans, Racks, Keg Dolly



NSF

Arkadia™ Stock Pots

- Carefully crafted of commercial grade, heavy-gauge aluminum
- Sturdy riveted handles
- Sleek natural finishes for long-lasting good looks and easy cleaning

7302	10 qt.
7303	12 qt.
7304	16 qt.
7305	20 qt.
7306	24 qt.
7308	32 qt.
7310	40 qt.
7315	60 qt.



NSF

Arkadia™ Fry Pans

- Constructed with heavy-gauge aluminum and sleek, sloping sides for easy stovetop use

Natural Finish

7007	7"
7008	8"
7010	10"
7012	12"
7014	14"

Non-Stick

N7007	7"
N7008	8"
N7010	10"
N7012	12"
N7014	14"



NSF

Arkadia™ Sauce Pans

- Carefully crafted of commercial grade, heavy-gauge aluminum
- Sturdy riveted handles
- Sleek natural finish for long-lasting good looks and easy cleaning

7341	1½ qt.
7342	2¾ qt.
7343	3¾ qt.
7344	4½ qt.
7345	5½ qt.
7347	7 qt.
7348	8½ qt.
7350*	10 qt.

*With assist loop handle

Contact this dealer for pricing!



Reach-In Bun Pan Racks



- Multi-purpose racks for holding and storing 18" x 26" pans
- Designed for both half and full height reach-in refrigerators

RIR7	7 Pan Capacity
RIR16	16 Pan Capacity

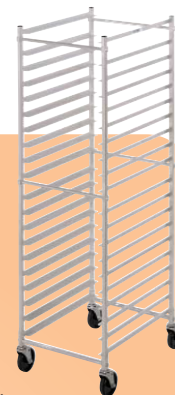
Mobile Pan Rack w/Worktop



- Comes with 3/4" thick thermoplastic worktop
- Slides will accommodate 18" x 26" pans
- Fully assembled and ready for use
- Front loading, 3" spacing, 9 pans, NSF

425AP	36"H x 20½"W 26"D
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Knock Down Bun Pan Racks



- All 1" square aluminum frame
- Lifetime guarantee against rust
- Accommodates 18" x 26" pans (3" spacing)
- Half size unit holds 9 pans, full size unit holds 20 pans
- 5" diameter all swivel, non-marking casters
- Shipped knocked-down, easy to assemble
- NSF certified

425AKD	Half Size
401AKD	Full Size

Tubular Dunnage Racks



- All welded tubular style aluminum construction
- Fully assembled and ready-for-use
- Each unit can hold up to 2000 lbs.
- NSF certified

ADE2024	24"W x 20"D x 12"H
ADE2036	36"W x 20"D x 12"H
ADE2048	48"W x 20"D x 12"H
ADE2060	60"W x 20"D x 12"H
ADE2424	24"W x 24"D x 12"H
ADE2436	36"W x 24"D x 12"H
ADE2448	48"W x 24"D x 12"H
ADE2460	60"W x 24"D x 12"H



Keg Storage Racks

- For the storage of beer kegs; wet or dry general storage
- Heavy-duty, high tensile extruded aluminum
- Adjustable shelf heights accommodate all keg sizes
- Tubular top shelf for general merchandise
- Units ship knocked down and are easy to assemble
- NSF certified

KAR60	6 Kegs	60"W x 17"D x 68"H
KAR80	8 Kegs	80"W x 17"D x 68"H



Keg Dolly

- Aluminum base has four lips up and four lips down to hold keg in place
- Four 4" platform type casters for an easy to maneuver design
- Non-marking wheels

KDA17	275 lb. Capacity
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Get more done.



Food Processors

- Continuous gravity feed food processors
- Plate ejection system
- Polished cast aluminum and stainless steel housing
- Units include 1/8" slicing plate and 1/8" shredding plate

M2000-5 600 to 650 lbs./hr. Slicing, 650 to 800 lbs./hr. Dicing, 1/2 hp Motor

M3000-7 800 to 950 lbs./hr. Slicing, 1400 to 1,500 lbs./hr. Dicing, 3/4 hp Motor

Tabletop Vacuum Packaging Machines

- Designed to meet most foodservice portion control needs
- Units have spacious stainless steel chambers and powerful, high quality pumps for high integrity double sealing
- Simple to operate/maintain and easy to clean/sanitize

250 16" W x 21" D x 14" H Overall, 15" W x 14" D x 4" H Chamber, 12 1/2" L Seal Bar, 1 Speed, 1/2 hp

350 20" W x 24" D x 17" H Overall, 18" W x 18" D x 6 1/2" H Chamber, 17" L Seal Bar, 1 Speed, 1 1/4 hp

350D 24" D x 20" W x 17" H Overall, 18" W x 18" D x 7" D Chamber, (2) 17" L Seal Bar, 1 Speed, 1 1/4 hp



X13-Plus Series Slicers

- Made with NSF approved food grade polymers and anodized aluminum
- Slice thickness up to 1 5/16"
- Table-mounted sharpener with Borazon stones that is submersible for cleaning
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed
- Automatic models feature three stroke lengths and three speeds
- Meets the new NSF #8 Sanitation Standard
- 1/2 hp motor

Manual Slicers

X13E-PLUS 13" Knife

X13-PLUS 13" Knife, w/Gauge Plate Interlock

Automatic Slicers

X13AE-PLUS 13" Knife

X13A-PLUS 13" Knife, w/Gauge Plate Interlock



Glass Pro

Electric Glass Washer

- Five brush upright glass cleaner
- Four 7" brushes and one 8" center brush
- Effortlessly removes lipstick and fruit pulp
- No special plumbing or electrical work necessary
- Heavy-duty stainless steel construction
- Variety of brushes available for all sizes of glassware
- GFCI protected, comes with a one year warranty
- Made in the USA

AA 17 3/4" H x 12" D x 9" W 1/3 hp 115V/60



Commercial Glass Polisher

- This unit makes sure you have consistently brilliant glassware
- The polishing heads simultaneously polish glassware inside and out and are dried by the warm air of the blower
- Soft microfiber twine material minimizes stress on glassware
- Polishes up to 350 glasses per hour, saving money in labor and minimizing costly glass breakage
- Built-in handles for portability

GP-100 13" L x 11 1/2" W x 20" H 110V, 1350W



Contact this dealer for pricing!

Fly-By™ Fruit Fly Traps

- Non-toxic — use anywhere, any time
- Utilizes a two part, food-based attractant to entice fruit flies into the trap where they are unable to escape
- Each trap lasts up to 30 days

FLY-BYE 2-Pack



Sommelier Series Wine Aerator

- Aerates your wine as you pour
- The easy to use pourer design fits into virtually any size wine bottle
- Cleans quickly and easily

BMP-600AR Red 2-Pack



Security Wristbands

- No-tear, Tyvek® material, waterproof

WB Solid Colors 500/pk.



Cooking/Heating Equipment, Shelving



Kettle Cooker/Warmer

- Utilizes a bottom mounted heating element and an aluminum transfer plate to provide consistent heat
- Thermostatically controlled heat can reach temperatures up to 350°F

CWK-1 11 qt.

X*Pert™ Series Thermo Drawer

- The space saver/slim-line design allows for this unit to be used with any roller grill system or as a stand-alone, "heat, hold and serve" piece of foodservice equipment
- Product temperature variance under 10°F while in Hold mode
- Stainless steel inside and out with cool to the touch exterior
- Removable drawer and heat pan for easy cleaning

SPTU-30 23³/₄"W x 19¹/₄"D x 4⁵/₈"H

Bagel Master Conveyor Toaster

- Intense top heating element sears top of bagels while bottom heating element provides enough heat to warm inside of bagel
- Standby mode conserves energy during slow periods
- Made with high temperature bearings
- Can toast up to 1440 bagel halves per hour
- 2" product opening

BT-15-2 208V, 4600W, 22.1A

C*Radiant Countertop Fry Holding Station

- Designed to provide the most effective top and bottom heat to keep fried foods at the optimum temperature over a longer period of time
- Top heat is provided by ceramic heaters that efficiently heat foods without continuing to cook them
- Thermostatically controlled heated base provides uniform holding temperatures from below
- Two 40 Watt coated bulbs light up the bin area
- A perforated bin is included in both
- Includes a standard Fry Bag Holding Ribbon

CFHS-21 120V, 1130W, 9.4A



Bun Grill Toaster

- Provides optimal contact toasting and can be used with optional superfeeder
- Standard grilling cycle of 34 seconds produces 120 to 1600 buns per half hour

M-83 120V, 1600W, 13.3A



Refrigerated Topping Rail

- Complete with removable plastic hinged covers and product pans
- All stainless steel construction
- Holds four pans (1/6th size by 6" deep)
- Keeps everything at NSF safe temperatures

RTR-4 120V, 360W, 3A

Contact this dealer for pricing!



Camshelving® Starter Units

- Camshelving is weldless and rust-proof and is ideal for coolers and freezers
- Easy to clean, use in any environment, guaranteed for life against rust and corrosion
- Strong and durable with steel core in posts and traverses
- Easy assembly with only four parts
- Each unit comes with vented shelves and four posts
- NSF listed components

CSU48367	4 Shelves	18" x 36" x 72"
CSU44367	4 Shelves	24" x 36" x 72"
CSU48487	4 Shelves	18" x 48" x 72"
CSU44487	4 Shelves	24" x 48" x 72"

Other sizes available at similar savings

Camshelving® Vented Add-On Shelving Units

- Easy to clean, use in any environment, guaranteed for life against rust and corrosion
- Strong and durable with steel core in posts and traverses
- Each unit comes with vented shelves and two posts
- NSF listed components

CSA48367	4 Shelves	18" x 36" x 72"
CSA44367	4 Shelves	24" x 36" x 72"
CSA48487	4 Shelves	18" x 48" x 72"
CSA44487	4 Shelves	24" x 48" x 72"



Floor Model Mixer

- #12 Power Take-Off (PTO) hub
 - Durable NSF approved epoxy/powdercoat finish
 - Standard accessories: stainless steel bowl, batter beater, wire whip, dough hook, ingredient chute, 15 minute timer
 - Two year parts and labor warranty
- SRM60+** 60 qt. 3 hp



Silverline Spiral Mixers

- Stainless steel bowl, spiral dough hook, and shaft
- Separate bowl and agitator motors
- Has two speeds and reverse function
- Control board has separate timers for first and second speed
- Mixer is equipped with built-in casters and leveling feet for easy positioning and set-up
- Powerful belt drive provides low vibration, low noise, and economical maintenance for years of reliable service
- Stainless steel bowl and dough hook standard

SL50 110 lb. Dough/70 qt. Capacity 3 1/2 hp

SL80 175 lb Dough/135 qt. Capacity 6 hp



Multi-Purpose Oven

- Capable of convection baking, steam baking, convection baking plus dry air and baking with core probe and Delta T
 - Internal lighting for easy viewing
 - Double glass panel with low heat emission and easy disconnect
 - Convection: 158°F to 518°F
 - Steam: 158°F to 266°F
 - Comes with one core probe
- MP6TE** 6 Tray Capacity



Meat Grinder

- Heavy-duty, gear-driven meat grinder
- Includes #22 grinder attachment, 16" x 24" aluminum feed pan, 3/16" plate, #22 knife, plastic meat storage container, feed stomper, and cleaning brush
- Built-in safety guard attached to the cast aluminum housing

MG22 21 1/4" W x 34 1/2" D x 21 1/2" H



Contact this dealer for pricing!



High Temp Undercounter Dishwasher & Glasswasher

- Double skin stainless steel provides consistent heating and quiet operation
- Removable wash and rinse arms allow for easy cleaning
- Door and water level safety switches, plus booster safety thermostat
- Built-in detergent and rinse chemical pumps
- Triple filtering protection system, captures excess soil and debris

UC50E Cleans 30 Racks/120 Covers/hr.



High Temp Undercounter Glasswasher

- Uses 0.75 gallons of water per cycle or rack
- Safe-T-Temp booster heater capable of a 70°F rise
- Detergent and rinse chemical pumps
- Fresh water rinse through upper and lower arms

181GW Cleans 30 Racks/hr.



Low Temp Single Rack Dishwasher

- Top mounted controls include built-in chemical pumps and deliming system
- Integrated scrap tray prevents food soil from entering drain system
- Uses only 1.01 gallons of water per cycle
- Maximum clearance for dishes: 17" - one standard dish rack (19 3/4" x 19 3/4")
- All heavy-duty stainless steel construction
- Upper and lower stainless steel wash arms
- Auto start/stop
- Field convertible from corner to straight or straight to corner

• Convertible three-door model

E-3-D Cleans 40 Racks/160 Covers/hr.



Refrigerated Equipment



Dual Zone Curved Glass Display Case

- Combination dry/refrigerated display case
- Self-contained, environmentally friendly (CFC-free) 134A refrigeration system
- Refrigerated section features an efficient low velocity, high volume airflow design maintaining 38°F to 40°F without drying out product
- NSF-7 certified to hold open food product
- Insulated, double pane curved glass front and side panels
- Adjustable, lighted, cantilevered PVC-coated shelves and stainless steel top
- Exterior front and sides standard with white laminate panels, five additional color options available at no charge
- White aluminum interior sides and top

TCGDZ-50 2 Slide Doors, 6 Shelves,
50⁷/₈" L x 35¹/₂" D x 47⁷/₈" H

Undercounter Refrigerator

- Oversized, environmentally friendly refrigeration system (134A)
- Holds 33°F to 38°F temperature
- 360° circular airflow for uniform product cooling
- All stainless steel front, top and sides
- Interior—attractive, NSF approved, white vinyl coated aluminum sides and top, coved corners and stainless steel floor
- Aluminum finished back, front breathing
- Doors swing within cabinet dimensions
- Self-contained system
- Foamed-in-place high density polyurethane insulation (CFC-free)

TUC-48 2 Doors, 4 Shelves,
48³/₈" L x 30⁷/₈" D x 29³/₄" H*

*Does not include height for casters

Pizza Prep Table

- Stainless steel front, top and sides with matching aluminum finished back
- Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 41°F
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation
- Extra-deep 19¹/₂" full length removable cutting board
- 6" deep poly insert pans included
- Front breathing
- Heavy-duty PVC coated wire shelves
- 5" swivel casters standard equipment

TPP-67 2 Doors, 4 Shelves,
67¹/₄" L x 32¹/₄" D x 35³/₄" H*

*Does not include height for casters

Contact this dealer for pricing!



Food Prep Tables

- All stainless steel front, top and ends
- Matching aluminum finished back
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation
- Foamed-in-place using Ecomate, a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)
- Energy saving, environmentally friendly (134A), exclusive forced-air refrigeration system holds 33°F to 41°F
- 8" deep, 1/2" thick, full length removable cutting board included - made of sanitary, high density, NSF approved white polyethylene

TFP-32-12M 1 Door, 2 Shelves 12 Pans (Top) 32¹/₈" L x 31¹/₂" D x 45³/₄" H

TFP-48-18M 2 Doors, 4 Shelves 18 Pans (Top) 48⁷/₈" L x 31¹/₂" D x 45³/₄" H

TFP-64-24M-D4 4 Drawers 24 Pans (Top) 64¹/₈" L x 31¹/₂" D x 45³/₄" H

Chef Base

- Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F
- Cabinet top is one-piece, heavy-duty reinforced stainless steel and supports up to 2,000 lbs.
- Drip resistant V-edge protects against spills
- All stainless steel front, top and sides
- Matching aluminum finished back
- Heavy-duty stainless steel drawer slides and rollers
- Each drawer holds two full size pans

TRCB-110 6 Drawers 110" L x 30¹/₂" D x 20³/₈" H*

*Does not include height for casters



T-Series Reach-In Refrigerators & Freezer

- Oversized refrigeration, stainless steel fronts and exterior temperature displays
- Refrigerators maintain a temperature of 33°F to 38°F
- T-23F maintains a temperature of -10°F
- 4" diameter swivel casters standard
- Anodized aluminum ends, back and top

T-43 2 Door Refrigerator,
47" L x 29 1/2" D x 78 5/8" H*

T-49 2 Door Refrigerator,
54 1/8" L x 29 1/2" D x 78 5/8" H*

T-72 3 Door Refrigerator,
78 1/8" L x 29 1/2" D x 78 5/8" H*

T-23F 1 Door Freezer,
27" L x 29 1/2" D x 78 5/8" H*

*Does not include height for casters

Reach-In Refrigerator & Freezer

- High capacity, factory balanced refrigeration systems
- Refrigerator maintains cabinet temperatures of 33°F to 38°F for the best in food preservation
- Freezer maintains -10°F temperature
- Exterior—stainless steel doors and front, with matching aluminum sides
- Interior—aluminum side walls and back
- Stainless steel floor and ceiling
- Adjustable, heavy-duty PVC coated shelves

STM2R-2S 2 Door Refrigerator,
52 5/8" L x 33 3/4" D x 78 1/4" H*

STM1F-1S 1 Door Freezer,
27 1/2" L x 33 3/4" D x 78 1/4" H*

*Does not include height for casters



Glass Door Merchandisers

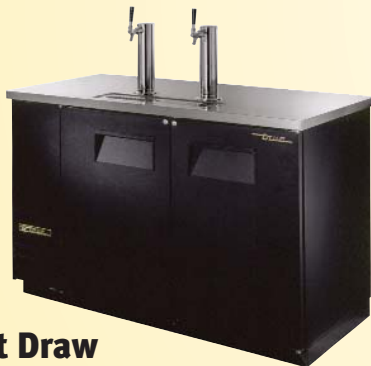
- Exterior—non-peel or chip laminated vinyl
- Interior—NSF approved, white aluminum interior liner with stainless steel floor
- Refrigerators hold temperature of 33°F to 38°F
- LED interior lighting
- Available in white or black finish

GDM-23-LD 1 Swing Door, 4 Shelves,
27" L x 29 7/8" D x 78 5/8" H

GDM-47-LD 2 Slide Doors, 8 Shelves,
54 1/8" L x 29 5/8" D x 78 5/8" H

GDM-72-LD 3 Swing Doors, 12 Shelves,
78 1/8" L x 29 7/8" D x 78 5/8" H

Contact this dealer for pricing!



Direct Draw Draft Beer Dispensers

- Attractive, wear-resistant laminated heavy-duty black vinyl exterior
- All stainless steel countertop
- Interior—stainless steel floor with 1/2" lip and heavy galvanized steel walls
- Forced-air refrigeration system
- Temperature range: 33°F to 38°F
- Foamed-in-place, high density polyurethane insulation
- 3" diameter beer columns
- Door locks are included

TDD-2 2 Doors - Holds 2 Half Barrels,
58 7/8" L x 27 1/8" D x 37" H

TDD-3 2 Doors - Holds 3 Half Barrels,
69 1/8" L x 27 1/8" D x 37" H



Glass Door Back Bar Coolers

- "Low-E", double pane thermal glass door assemblies with extruded aluminum frames
- Exterior—heavy-duty, wear-resistant laminated black vinyl front and sides
- Interior—stainless steel floor with 1/2" reinforced lip and heavy gauge galvanized steel walls
- NSF-7 approved for packaged and bottled product
- Holds temperature of 33°F to 38°F
- LED interior lighting

TBB-24-48G-SD-LD 2 Slide Doors, 4 Shelves - Holds 48 Six Packs or 2 Half Barrels,
49 1/8" L x 24 1/2" D x 35 5/8" H

TBB-3G-LD 2 Swing Doors, 4 Shelves - Holds 112 Six Packs or 3 Half Barrels,
69 1/8" L x 27 3/4" D x 37" H



VHF Series Holding & Transport Cabinets

- Heavy-duty 20 gauge polished stainless steel cabinet
- Set of 5" casters, two swivel with brakes and two rigid
- Full size glass door, pans may be up to 2³/₄" tall

VHFA9 Holds (9) 18" x 26" Pans or (18) 12" x 20" Pans

VHFA18 Holds (18) 18" x 26" Pans or (36) 12" x 20" Pans



VC Series Convection Ovens

- Single decks have stainless steel front, sides and top, and painted legs
- Independently operated stainless steel doors with windows open a full 180°
- Side mounted solid state temperature control adjusts from 150° to 500°F
- Oven cool switch for rapid cool down
- Five nickel plated oven racks with 11 rack positions
- 1/2 hp two speed oven blower motor



VBP Series Holding & Transport Cabinets

- Interior and the exterior are constructed out of 20 gauge stainless steel
- Actuated electronic control for holding at temperatures up to 190°F
- Comes with universal tray slides adjustable on 1¹/₂" centers
- Field reversible doors

Single Door

VBP5 Holds (5) 18" x 26" Pans or (10) 12" x 20" Pans

VBP7 Holds (7) 18" x 26" Pans or (14) 12" x 20" Pans

VBP13 Holds (13) 18" x 26" Pans or (26) 12" x 20" Pans

Dutch Doors

VBP15 Holds (15) 18" x 26" Pans or (30) 12" x 20" Pans

VBP18 Holds (18) 18" x 26" Pans or (36) 12" x 20" Pans



Gas

VC4GD Single 40"W x 42¹/₄"D x 56³/₄"H

VC44GD Double 40"W x 42¹/₄"D x 70"H

Electric

VC4ED Single 40"W x 42¹/₄"D x 56³/₄"H

VC44ED Double 40"W x 42¹/₄"D x 70"H

Contact this dealer for pricing!



4/3 Food Warmer

- Heavy gauge stainless steel construction
- 27"L x 12"W opening with 6¹/₂" deep well
- Can accommodate pans up to 4" in size
- 120V, 1500W, 12.5A

FW-1500W 29¹/₂"L x 14¹/₂"W x 8¹/₂"H



Fresh Shot Steamer

- Includes half size perforated food pan
- 120V, 15A, 1800W

CTS-1800W 16³/₄"W x 17¹/₄"D x 8¹/₂"H



Round Cooker/Warmers

- Stainless steel interior
- 11 quart capacity - easily converts to 7 quarts with included adapter ring
- 120V, 1200W, 10A

FW-1200WR Silver

FW-1200WR/B Matte Black



Infrared Display Warmer

- Made of heavy-duty stainless steel
- Fully welded for strong durability
- Includes 2" deep full size food pan with perforated liner for grease drainage and a 40 watt bulb
- 120V, 940W, 7.8A

IDW-940W 13"W x 22¹/₂"D x 19³/₄"H



Hot Dog Steamer

- Holds 100 standard hot dogs and 36-48 buns
- 120V, 1200W, 10A

HDS-1200W



7" Belgian Waffle Maker

- Heavy-duty, non-stick, cast aluminum coated plates for easy and safe product release
- Digital timer and temperature controls
- Produces up to 20 waffles per hour
- 120V, 1080W, 9A

BWM7/R 10"W x 18¹/₄"D x 14"H



Bun Warmer

- Interior and exterior constructed of heavy stainless steel
- Includes removable stainless steel pan and bun rack
- 9³/₄" x 23¹/₂" x 21¹/₂"
- 120V, 450W, 3.75A

BW-450 32 Bun Capacity



Roller Grills & Covers

- Offers two independent knobs to control front and back rollers with 360° of rotation
- Acrylic covers available

Roller Grills

RG-05 5 Rollers/12 Hot Dogs

RG-07 7 Rollers/18 Hot Dogs

RG-09 9 Rollers/24 Hot Dogs

Covers

RG-05/COV Fits RG-05 Roller Grill

RG-07/COV Fits RG-07 Roller Grill

RG-09/COV Fits RG-09 Roller Grill





General® Commercial Mixers

- All-purpose mixers with planetary mixing action and three pre-selected fixed speeds
- Units come with a stainless steel bowl, flat beater, spiral dough hook, wire whip and a #12 hub

GEM110	10 qt.	1/2 hp
GEM120	20 qt.	1 1/2 hp
GEM130	30 qt.	2 hp



General® Commercial Slicer

- The compact design is ideal for operations where space is at a premium
- The high torque belt and pulley knife drive system cuts without the need for a high horsepower motor, using less amps

GSE112	12" Blade	1/5 hp
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General® Commercial Microwaves

- Features a heavy-duty metal handle and durable interlock system
- Stainless steel body and cavity (1.0 cu. ft.)
- 1000W of power
- Units are 20" W x 14" D x 12" H

GEW1000D	Dial Control
GEW1000E	Digital Control



Omega® Milkshake Makers

- Balanced motor minimizes vibrations
- Sealed and permanently lubricated bearings

M1000	Single Spindle
M3000	Triple Spindle



Omega® Commercial Granita Machine

- The compact and cool 3-gallon bowls are versatile enough for everyday use in any commercial setting
- Lighted top panel illuminates products
- Continuous agitator stirs product and keeps it fresh, using a powerful 1/3 hp motor
- Black satin and stainless steel finish

OFS30	3 Bowls
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Contact this dealer for pricing!



Blakeslee Undercounter Dishwasher

- All stainless steel construction
- Seven independent cycles: economy, economy plus, glassware, flatware, dishware, pot and pan, and programmable

UC20	Cleans 45 Racks/hr.
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Maxx Cold X-Series Reach-In Refrigerators & Freezers

- Stainless steel exterior construction ensures years of long life and maximum durability
- The temperature is digitally controlled and easily viewed from the exterior of the cabinet
- Door locks and swivel casters come standard
- Refrigerator holding temperature: 28°F to 39°F
- Freezer holding temperature: -9°F to 5°F

Refrigerators

MXCR23FD	1 Door	23 cu. ft.	26 3/4" W x 31" D x 82 3/4" H
MXCR49FD	2 Doors	49 cu. ft.	54" W x 31" D x 82 3/4" H

Freezers

MXCF23FD	1 Door	23 cu. ft.	26 3/4" W x 31" D x 82 3/4" H
MXCF49FD	2 Doors	49 cu. ft.	54" W x 31" D x 82 3/4" H



Votives, Fuel, Chafers, Steak Knife, Flatware



1610AG 1610C 1610SDBL 1610SL

Firefly™ Jars w/Tealight Cradle

- Step back to the carefree summer nights of youth, catching fireflies with mom's canning jars
- Use with HD8 fuel cells
- 5 1/4" H x 3" diameter

1610AG	Antique Gold
1610C	Clear
1610SDBL	Satin Dark Blue
1610SL	Satin Linen



Chime™ Votives

- Use the HD15 or HD8 fuel cell
 - 3 1/2" H x 2 3/4" diameter
- | | |
|---------------|----------------|
| 6955CJ | Clear Jewel |
| 6955G | Gold Lustre |
| 6955S | Smoke Lustre |
| 6955SG | Satin Gold |
| 6955SL | Satin Linen |
| 6955SM | Satin Midnight |



6955CJ 6955G 6955S



6955SG 6955SL 6955SM

Disposable Fuel Cells

- Plastic fuel cells that fit a variety of bases and lamps
- True advertised burn times

HD8-180	8 hr. Tealight,	180/cs.
	13/16" H x 1 1/2" dia.	
HD15	15 hr. Votive,	96/cs.
	1 1/4" H x 1 3/4" dia.	



HD8-180 HD15

Direction™ Votive Frame

- Use with Quad™ Votives
 - Polished chrome art deco design
- DQD-PC** 4 1/2" H x 3" Sq.



DQD-PC

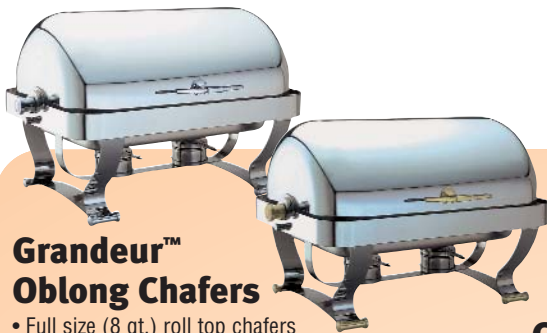
Quad™ Votives

- Use with the HD15 or HD8 fuel cell
 - 4 3/8" H x 2 1/2" square
- | | |
|---------------|-------------|
| 6109C | Clear |
| 6109F | Clear Satin |
| 6109CJ | Clear Jewel |



6109C 6109F 6109CJ

Contact this dealer for pricing!



Grandeur™ Oblong Chafers

- Full size (8 qt.) roll top chafers
- Tension controllable cover to prevent slam-downs
- Top opens 180°

54120CR	All Stainless Look
54120G	Gold Legs & Handles



Champion Chafers

- 18/10 stainless construction
- These are stand only chafers that are heated with canned fuel or electric units only (NO INDUCTION)
- Tension controlled lids

CH6QTRD	6 qt. Round Glass Top Chafer w/Porcelain Insert
CH8QTRD	8 qt. Rectangular Hinged Chafer



Satellite™ Round Chafers

- 6 qt. roll top chafers
- Tension controlled lids to prevent slam-downs
- Top opens 180°

54130CR	All Stainless Look
54130G	Gold Legs & Handles



Windsor Supreme Flatware

- 18/0 stainless steel
- Sold per dozen

5001	Teaspoon
5007	Dessert Spoon
5006	Salad Fork
5005	Dinner Fork
5045	Dinner Knife, 1-Pc.



Poise Flatware

- Medium weight 18/0
- Sold per dozen

5501	Teaspoon
5507	Dessert Spoon
5506	Salad Fork
5505	Dinner Fork
5545	Dinner Knife, 1-Pc.



Jumbo Steak Knife

- Polypropylene handle
 - Sold per dozen
- 620527** 5" Blade



Countertop Pizza/Pretzel Oven

- Two hearth baking decks
- 3³/₄" deck heights
- Top and bottom heat
- Stainless steel exterior
- 1¹/₂" thick industrial grade insulation throughout
- Continuous ring timer with manual shut-off and volume control
- Temp. range from 284°F to 680°F

P-18 23"W x 25"D x 17"H,
120V or 208-240V

Cyclone Convection Oven

- Full size, single convection oven with two-speed, patented, high-low, wheel-within-a-wheel enhanced airflow system with unique 900 rpm low speed setting and four second cycle hot surface ignition system
- Pictured with optional casters (black powder coated legs with bullet feet standard on one oven models)

GDCO-G1 38¹/₈"W x 38"D x 58"H 60,000 BTU



Stubby® Gas Pizza Oven

- Only 33" deep to fit in line with other kitchen equipment
- A unique convection style heat circulation system for uniform heat in the baking chamber
- Doors counter balanced with a heavy-duty high tension spring to remain open or closed until moved
- Entire oven is insulated with 2" thick heavy-duty industrial felt
- Throttling thermostat has a temperature range from 300°F to 650°F
- Pictured with optional casters

151 48"W x 33"D x 54"H 48,000 BTU



Contact this dealer for pricing!

Continental

Refrigerator

Standard Line Direct Draw Draft Beer Coolers

- Long lasting, wear resistant, steel exterior with stainless steel countertop
- Heavy-duty galvanized steel interior with reinforced stainless steel floor
- Performance-rated refrigeration system utilizing environmentally safe R-134A refrigerant
- Continuously cooled, 3" diameter beer columns with stainless steel lever faucet, CO2 pressure relief distributor and keg line tubing with clamps
- Cylinder-keyed security lock and magnetic snap-in gasket on each door
- Easily accessible and serviceable slide-out condensing unit
- Automatic, energy saving, non-electric condensate disposal
- Incandescent interior lighting with painted black steel exterior
- BTU/hr. ratings are +25°F, at 90°F ambient

KC24	1 Barrel	24"W x 31 ¹ / ₈ "D x 38 ¹ / ₂ "H	1620 BTU/hr.	1/5 hp
KC50	2 Straight Wall	50"W x 27"D x 36 ³ / ₄ "H	1800 BTU/hr.	1/3 hp
KC59	2 Barrels	59"W x 27"D x 36 ³ / ₄ "H	2025 BTU/hr.	1/3 hp
KC69	3 Barrels	69"W x 27"D x 36 ³ / ₄ "H	2250 BTU/hr.	1/3 hp
KC79	4 Barrels	79"W x 27"D x 36 ³ / ₄ "H	2500 BTU/hr.	1/3 hp
KC90	5 Barrels	90"W x 27"D x 36 ³ / ₄ "H	2670 BTU/hr.	1/3 hp



KC50



KC69



Opera Collection Dinnerware

- Bright white body and flowing rolled edge rim design
- Sold per dozen

OP-1S	Stacking Cup	6 oz., 3 ³ / ₁₆ "	dz.
OP-17	Mug	9 ¹ / ₂ oz., 3 ³ / ₁₆ "	dz.
OP-4S	Soup Cup	10 oz., 2 ⁷ / ₈ "	dz.
OP-2	Saucer	6 ¹ / ₄ "	dz.
OP-10	Cereal Bowl	6 ¹ / ₄ "	dz.
OP-26	Rim Soup	10 ¹ / ₈ "	dz.
OP-23	Pasta Bowl	12 ¹ / ₄ "	dz.
OP-6	Plate	6 ¹ / ₄ "	dz.
OP-22	Plate	7 ⁷ / ₈ "	dz.
OP-16	Plate	10"	dz.
OP-20	Plate	10 ¹³ / ₁₆ "	dz.
OP-21	Plate	12 ¹ / ₄ "	dz.
OP-12	Platter	9 ¹⁵ / ₁₆ " x 7 ¹ / ₈ "	dz.
OP-13	Platter	12 ⁹ / ₁₆ " x 9"	dz.
OP-14	Platter	14" x 10"	dz.



Cooking/Heating Equipment



Grill Express™ Sandwich Grills

- Heavy-duty cast iron grooved platens
- Accurate cooking temperature with an adjustable thermostat from 175°F to 550°F
- Versatile grilling height to accommodate the flattest tortilla to a 3" sandwich
- A reliable hinge system for effortless operation and consistent application of pressure for ideal cooking

GX10IG 10" x 10" Cooking Surface

GX14IG 14" x 10" Cooking Surface



Star-Max® Griddles

- Thermostats adjust from 150°F to 450°F
- Spatula wide 3/4" grease trough
- Large 4 1/2 qt. stainless steel grease drawer
- Adjustable heavy-duty 4" legs
- New longer lasting, heavy-duty metal knobs

636TF	Gas w/Thermostatic Controls	3 Controls	36" W
648TF	Gas w/Thermostatic Controls	4 Controls	48" W
636TSPF	Gas w/Thermostatic Controls & Safety Pilot	3 Controls	36" W
648TSPF	Gas w/Thermostatic Controls & Safety Pilot	4 Controls	48" W



Pro-Max 2.0® Two Sided Grills

- These units feature a lower profile and aesthetic than previous models
- Standard dial thermostat is rated from 175°F to 550°F and provides accurate sensing of temperature
- Heavy-duty platens provide long life and superior performance for high volume operations
- A heavy-duty commercial hinge system and handle provide safe and effortless operation of the top platen
- The bottom platen has a patented splash guard to help keep products and grease in their place
- Units listed feature analog controls (no timer)

PST14 Smooth Aluminum Surface

PGT14I Grooved Iron Surface



Omelet Cooker

- Makes 7" round, 1/4" thick omelets

SOM7R1E

120, 208 or 240V

Holman® QCS Compact Conveyor Toaster

- 14 1/4" of counter space, exclusive infrared convection and quartz infrared heater with variable speed control, power saver and high limit switch
- 14 1/4" W x 18 7/8" D x 13 1/4" H

QCS1-350

Up to 350 Slices/hr.



Contact this dealer for pricing!



Model 3A81DT09 Shown

Hot Food Drawers

- Thermostatically controlled
- Removable stainless steel food pans with coved corners included
- Moisture control knob
- Temperature range 100°F to 200°F
- Holds standard 6" deep 12" x 20" hotel pans
- Fully insulated on all six sides
- Factory installed 36" plug and cord
- 29 3/4" W x 26" D x 15" H

HFS09 120V

HFS72 208/240V



Gas Radiant Charbroilers

- Stainless steel fronts, including top rails
- 30,000 BTU per foot
- 4" nickel-plated steel legs
- 3/4" rear gas connections
- Units are 15 15/32" H x 26 1/32" L

TMRC24 2 Controls 24" W

TMRC36 3 Controls 36" W



Manual Gas Griddles

- Designed with 1/4 turn manual control and standing pilots
- High performance 20,000 BTU aluminized steel "U" shaped burners
- 3/4" rear gas connections and universal pressure regulators supplied
- Units are 15 17/32" H x 27 13/16" L

TMGM24 2 Controls 24" W

TMGM36 3 Controls 36" W