TIPS VENDOR AGREEMENT

Between _Kirby Restaurant + Chemical Supply_

(Company Name)

THE INTERLOCAL PURCHASING SYSTEM (TIPS) For

RFP 171102 Commercial Cafeteria Equipment and Furniture - Part 1

General Information

The Vendor Agreement ("Agreement") made and entered into by and between The Interlocal Purchasing System (hereinafter referred to as "TIPS" respectfully) a government cooperative purchasing program authorized by the Region 8 Education Service Center, having its principal place of business at 4845 US Hwy 271 North, Pittsburg, Texas 75686. This Agreement consists of the provisions set forth below, including provisions of all Attachments referenced herein. In the event of a conflict between the provisions set forth below and those contained in any Attachment, the provisions set forth shall control.

The vendor Agreement shall include and incorporate by reference this Agreement, the terms and conditions, special terms and conditions, any agreed upon amendments, as well as all of the sections of the solicitation as posted, including any addenda and the awarded vendor's proposal. Once signed, if an awarded vendor's proposal varies or is unclear in any way from the TIPS Agreement, TIPS, at its sole discretion, will decide which provision will prevail. Other documents to be included are the awarded vendor's proposals, task orders, purchase orders and any adjustments which have been issued. If deviations are submitted to TIPS by the proposing vendor as provided by and within the solicitation process, this Agreement may be amended to incorporate any agreed deviations.

The following pages will constitute the Agreement between the successful vendors(s) and TIPS. Bidders shall state, in a separate writing, and include with their proposal response, any required exceptions or deviations from these terms, conditions, and specifications. If agreed to by TIPS, they will be incorporated into the final Agreement.

A Purchase Order, Agreement or Contract is the TIPS Member's approval providing the authority to proceed with the negotiated delivery order under the Agreement. Special terms and conditions as agreed to between the vendor and TIPS Member should be added as addendums to the Purchase Order, Agreement or Contract. Items such as certificate of insurance, bonding requirements, small or disadvantaged business goals are some of the addendums possible.

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Terms and Conditions

Freight

All quotes to members shall provide a line item for cost for freight or shipping regardless if there is a charge or not. If no charge for freight or shipping, indicate by stating "No Charge" or "$0" or other similar indication. Otherwise, all shipping, freight or delivery changes shall be passed through to the TIPS Member at cost with no markup and said charges shall be agreed by the TIPS Member.

Warranty Conditions

All new supplies equipment and services shall include manufacturer's minimum standard warranty unless otherwise agreed to in writing. Vendor shall be legally permitted to sell, or an authorized dealer, distributor or manufacturer for all products offered for sale to TIPS Members. All equipment proposed shall be new unless clearly stated in writing.

Customer Support

The Vendor shall provide timely and accurate customer support to TIPS Members. Vendors shall respond to such requests within one (1) working day after receipt of the request. Vendor shall provide training regarding products and services supplied by the Vendor unless otherwise clearly stated in writing at the time of purchase. (Unless training is a line item sold or packaged and must be purchased with product.)

Agreements

All Agreements and agreements between Vendors and TIPS Members shall strictly adhere to the statutes that are set forth in the Uniform Commercial Code as most recently revised.
Agreements for purchase will normally be put into effect by means of a purchase order(s) executed by authorized agents of the participating government entities.
Davis Bacon Act requirements will be met when Federal Funds are used for construction and/or repair of buildings.

Tax exempt status

A taxable item sold, leased, rented to, stored, used, or consumed by any of the following governmental entities is exempted from the taxes imposed by this chapter:(1) the United States; (2) an unincorporated instrumentality of the United States; (3) a corporation that is an agency or instrumentality of the United States and is wholly owned by the United States or by another corporation wholly owned by the United States;(4) the State of Texas; (5) a Texas county, city, special district, or other political subdivision; or (6) a state, or a governmental unit of a state that borders Texas, but only to the extent that the other state or governmental unit exempts or does not impose a tax on similar sales of items to this state or a political subdivision of this state. Texas Tax Code § 151.309. Most TIPS Members are tax exempt and the related laws of the jurisdiction of the TIPS Member shall apply.

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Assignments of Agreements

No assignment of Agreement may be made without the prior written approval of TIPS. Payment can only be made to the awarded Vendor or vendor assigned company.

Disclosures

1. Vendor affirms that he/she has not given, offered to give, nor intends to give at any time hereafter any economic opportunity, future employment, gift, loan, gratuity, special discount, trip, favor or service to a public servant in connection with this Agreement.
2. Vendor shall attach, in writing, a complete description of any and all relationships that might be considered a conflict of interest in doing business with Members in the TIPS program.
3. The vendor affirms that, to the best of his/her knowledge, the offer has been arrived at independently, and is submitted without collusion with anyone to obtain information or gain any favoritism that would in any way limit competition or give an unfair advantage over other vendors in the award of this Agreement.

Renewal of Agreements

The Agreement with TIPS is for one (3) year with an option for renewal for additional one (1) consecutive year. Total term of Agreement can be up to the number of years provided in the solicitation, if sales are reported through the Agreement and both parties agree.

Automatic Renewal Clauses Incorporated in Awarded Vendor Agreements with TIPS Members Resulting from the Solicitation and with the Vendor Named in this Agreement.

No Agreement for goods or services with a TIPS Member by the awarded vendor named in this Agreement that results from the solicitation award named in this Agreement, may incorporate an automatic renewal clause with which the TIPS Member must comply. All renewal terms incorporated in an Agreement by the vendor with the TIPS Member shall only be valid and enforceable when the vendor receives written confirmation by purchase order or executed Agreement issued by the TIPS Member for any renewal period. The purpose of this clause is to avoid a TIPS Member inadvertently renewing an Agreement during a period in which the governing body of the TIPS Member has not properly appropriated and budgeted the funds to satisfy the Agreement renewal. This term is not negotiable and any Agreement between a TIPS Member and a TIPS awarded vendor with an automatic renewal clause that conflicts with these terms is rendered void and unenforceable.

Shipments

The Vendor shall ship ordered products within a commercially reasonable time after the receipt of the order. If a product cannot be shipped within that time, the Vendor shall notify TIPS and the requesting entity as to why the product has not shipped and shall provide an estimated

shipping date, if applicable. TIPS or the requesting entity may cancel the order if estimated shipping time is not acceptable.

Invoices

The awarded vendor shall submit invoices or payment requests to the TIPS Member participating entity clearly stating "Per TIPS Agreement # xxxxxxx. Each invoice or pay request shall include the TIPS Member's purchase order number or other identifying designation as provided in the order by the TIPS Member. If applicable, the shipment tracking number or pertinent information for verification of TIPS Member receipt shall be made available upon request. The Vendor or vendor assigned dealer shall not invoice for partial shipments unless agreed to in writing in advance by TIPS and the TIPS Member.

Payments

The TIPS Member will make payments directly to the Vendor or vendor assigned dealer at net 30 days after receiving invoice or in compliance with applicable statute, whichever is the lessor time or as otherwise provided by an agreement of the parties.

Pricing

The Vendor agrees to provide pricing to TIPS and its participating governmental entities that is at least equal to the lowest pricing available to like cooperative purchasing customers and the pricing shall remain so throughout the duration of the Agreement.

Price increases will be honored according to the terms of the solicitation. However, the Vendor shall honor previous prices for thirty (30) days after written notification to TIPS of an increase.

All pricing submitted to TIPS shall include the participation fee, as provided in the solicitation, to be remitted to TIPS by the Vendor. Vendor will not show adding the fee to the invoice presented to customer. Failure to render the participation fee to TIPS shall constitute a breach of this agreement and shall be grounds for termination of this agreement and any other agreement held with TIPS.

Participation Fees

Vendor or vendor assigned dealer Agreements to pay the participation fee for all Agreement sales to TIPS on a monthly scheduled report. Vendor must login to the TIPS database and use the "Submission Report" section to report sales. The Vendor or vendor assigned dealers are responsible for keeping record of all sales that go through the TIPS Agreement. Failure to pay the participation fee will result in termination of Agreement. Please contact TIPS at tips@tips-usa.com or call (866) 839-8477 if you have questions about paying fees.

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Indemnity

The Vendor agrees to indemnify and hold harmless and defend TIPS, TIPS Member(s), officers and employees from and against all claims and suits by third parties for damages, injuries to persons (including death), property damages, losses, and expenses including court costs and reasonable attorney's fees, arising out of, or resulting from, Vendor's work under this Agreement, including all such causes of action based upon common, constitutional, or statutory law, or based in whole or in part, upon allegations of negligent or intentional acts on the part of the Vendor, its officers, employees, agents, subcontractors, licensees, or invitees. Vendor further agrees to indemnify and hold harmless and defend TIPS, TIPS Member(s), officers and employees, from and against all claims and suits by third parties for injuries (including death) to an officer, employee, agent, subcontractors, supplier or equipment lessee of the Vendor, arising out of, or resulting from, Vendor's work under this Agreement whether or not such claims are based in part upon the negligent acts or omissions of the TIPS, TIPS Member(s), officers, employees, or agents.

Multiple Vendor Awards

TIPS reserves the right to award multiple vendor Agreements for categories when deemed in the best interest of the TIPS Membership. Bidders scoring the solicitation's specified minimum score or above will be considered for an award. Categories are established at the discretion of TIPS.

State of Texas Franchise Tax

By signature hereon, the bidder hereby certifies that he/she is not currently delinquent in the payment of any franchise taxes owed the State of Texas under Chapter 171, Tax Code.

Miscellaneous

The Vendor acknowledges and agrees that continued participation in TIPS is subject to TIPS sole discretion and that any Vendor may be removed from the participation in the Program at any time with or without cause. Nothing in the Agreement or in any other communication between TIPS and the Vendor may be construed as a guarantee that TIPS Members will submit any orders at any time. TIPS reserves the right to request additional proposals for items or services already on Agreement at any time.

Purchase Order Pricing/Product Deviation

If a deviation of pricing/product on a purchase order or contract modification occurs, TIPS is to be notified within 48 hours of receipt of order.

Termination for Convenience

TIPS reserves the right to terminate this agreement for cause or no cause for convenience with a thirty-day written notice. Termination for convenience is required under Federal Regulations

2 CFR part 200. All purchase orders presented to the Vendor by a TIPS Member prior to the actual termination of this agreement shall be honored at the option of the TIPS Member. The awarded vendor may terminate the agreement with ninety (90) days written notice to TIPS 4845 US Hwy North, Pittsburg, Texas 75686.

TIPS Member Purchasing Procedures

Purchase orders or their equal are issued by participating TIPS Member to the awarded vendor indicating on the PO "Agreement Number". Order is emailed to TIPS at tipspo@tips-usa.com.
- Awarded vendor delivers goods/services directly to the participating member.
- Awarded vendor invoices the participating TIPS Member directly.
- Awarded vendor receives payment directly from the participating member.
- Awarded vendor reports sales monthly to TIPS (unless prior arrangements have been made with TIPS to report monthly).

Form of Agreement

If a vendor submitting an Proposal requires TIPS and/or TIPS Member to sign an additional agreement, a copy of the proposed agreement must be included with the proposal.
In response to submitted supplemental Vendor Agreement documents, TIPS will review proposed vendor Agreement documents. Vendor's Agreement document shall not become part of TIPS's Agreement with vendor unless and until an authorized representative of TIPS reviews and approves it.

Licenses

Awarded vendor shall maintain in current status all federal, state and local licenses, bonds and permits required for the operation of the business conducted by awarded vendor. Awarded vendor shall remain fully informed of and in compliance with all ordinances and regulations pertaining to the lawful provision of services under the Agreement. TIPS reserves the right to stop work and/or cancel Agreement of any awarded vendor whose license(s) expire, lapse, are suspended or terminated.

Novation

If awarded vendor sells or transfers all assets or the entire portion of the assets used to perform this Agreement, a successor in interest must guarantee to perform all obligations under this Agreement. TIPS reserves the right to accept or reject any new party. A simple change of name agreement will not change the Agreement obligations of awarded vendor.

Site Requirements (when applicable to service or job)

Cleanup: Awarded vendor shall clean up and remove all debris and rubbish resulting from their work as required or directed by TIPS Member. Upon completion of work, the premises shall be left in good repair and an orderly, neat, clean and unobstructed condition.

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Preparation: Awarded vendor shall not begin a project for which TIPS Member has not prepared the site, unless awarded vendor does the preparation work at no cost, or until TIPS Member includes the cost of site preparation in a purchase order.

Site preparation includes, but is not limited to: moving furniture, installing wiring for networks or power, and similar pre-installation requirements.

Registered sex offender restrictions: For work to be performed at schools, awarded vendor agrees that no employee of a sub-contractor who has been adjudicated to be a registered sex offender will perform work at any time when students are, or reasonably expected to be, present. Awarded vendor agrees that a violation of this condition shall be considered a material breach and may result in the cancellation of the purchase order at the TIPS Member's discretion.

Awarded vendor must identify any additional costs associated with compliance of this term. If no costs are specified, compliance with this term will be provided at no additional charge.

Safety measures: Awarded vendor shall take all reasonable precautions for the safety of employees on the worksite, and shall erect and properly maintain all necessary safeguards for protection of workers and the public. Awarded vendor shall post warning signs against all hazards created by the operation and work in progress. Proper precautions shall be taken pursuant to state law and standard practices to protect workers, general public and existing structures from injury or damage.

Smoking

Persons working under Agreement shall adhere to local smoking policies. Smoking will only be permitted in posted areas or off premises.

Marketing

Awarded vendor agrees to allow TIPS to use their name and logo within website, marketing materials and advertisement. Any use of TIPS name and logo or any form of publicity, inclusive of press release, regarding this Agreement by awarded vendor must have prior approval from TIPS.

Supplemental agreements

The TIPS Member entity participating in the TIPS Agreement and awarded vendor may enter into a separate supplemental agreement or contract to further define the level of service requirements over and above the minimum defined in this Agreement i.e. invoice requirements, ordering requirements, specialized delivery, etc. Any supplemental agreement or contract developed as a result of this Agreement is exclusively between the participating entity and awarded vendor. TIPS, its agents, TIPS Members and employees shall not be made party to any claim for breach of such agreement.

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Survival Clause

All applicable software license agreements, warranties or service agreements that were entered into between Vendor and Customer under the terms and conditions of the Agreement shall survive the expiration or termination of the Agreement. All Orders, Purchase Orders issued or contracts executed by TIPS or a TIPS Member and accepted by the Vendor prior to the expiration or termination of this agreement, shall survive expiration or termination of the Agreement, subject to previously agreed terms and conditions agreed by the parties or as otherwise specified herein relating to termination of this agreement.

Legal obligations

It is the responding vendor's responsibility to be aware of and comply with all local, state and federal laws governing the sale of products/services identified in this Solicitation and any awarded Agreement thereof. Applicable laws and regulations must be followed even if not specifically identified herein.

Audit rights

Due to transparency statutes and public accountability requirements of TIPS and TIPS Members', the awarded Vendor shall, at their sole expense, maintain appropriate due diligence of all purchases made by TIPS Member that utilizes this Agreement. TIPS and Region 8 ESC each reserve the right to audit the accounting for a period of three (3) years from the time such purchases are made. This audit right shall survive termination of this Agreement for a period of one (1) year from the effective date of termination. In order to ensure and confirm compliance with this agreement, TIPS shall have authority to conduct random audits of Awarded Vendor's pricing that is offered to TIPS Members. Notwithstanding the foregoing, in the event that TIPS is made aware of any pricing being offered to eligible entities that is materially inconsistent with the pricing under this agreement, TIPS shall have the ability to conduct the audit internally or may engage a third-party auditing firm to investigate any possible non-complying conduct. In the event of an audit, the requested materials shall be reasonably provided in the format and at the location designated by Region 8 ESC or TIPS.

Force Majeure

If by reason of Force Majeure, either party hereto shall be rendered unable wholly or in part to carry out its obligations under this Agreement then such party shall give notice and fully particulars of Force Majeure in writing to the other party within a reasonable time after occurrence of the event or cause relied upon, and the obligation of the party giving such notice, so far as it is affected by such Force Majeure, shall be suspended during the continuance of the inability then claimed, except as hereinafter provided, but for no longer period, and such party shall endeavor to remove or overcome such inability with all reasonable dispatch.

Scope of Services

The specific scope of work for each job shall be determined in advance and in writing between TIPS Member and Awarded vendor. It is permitted for the TIPS Member to provide a general scope, but the awarded vendor should provide a written scope of work to the TIPS Member as part of the proposal. Once the scope of the job is agreed to, the TIPS Member will issue a Purchase Order and/or an Agreement or Contract and/or an Agreement with the estimate referenced as an attachment along with required bond and any other special provisions agreed to for the TIPS Member. If special terms and conditions other than those covered within this solicitation and awarded Agreements are required, they will be attached to the Purchase Order and/or an Agreement or Contract and shall take precedence over those in the base TIPS Vendor Agreement.

Project Delivery Order Procedures

The TIPS Member having approved and signed an interlocal agreement, or other TIPS Membership document, may make a request of the awarded vendor under this Agreement when the TIPS Member has services that need to be undertaken. Notification may occur via phone, the web, email, fax, or in person. Upon notification of a pending request, the awarded vendor shall make contact with the TIPS Member as soon as possible, but must make contact with the TIPS Member within two working days.

Scheduling of Projects

Scheduling of projects (if applicable) will be accomplished when the TIPS Member issues a purchase order or other document that will serve as "the notice to proceed". The period for the delivery order will include the mobilization, materials purchase, installation and delivery, design, weather, and site cleanup and inspection. No additional claims may be made for delays as a result of these items. When the tasks have been completed the awarded vendor shall notify the client and have the TIPS Member inspect the work for acceptance under the scope and terms in the PO. The TIPS Member will issue in writing any corrective actions that are required. Upon completion of these items, the TIPS Member will issue a completion notice and final payment will be issued.

Support Requirements

If there is a dispute between the awarded vendor and TIPS Member, TIPS or its representatives will assist in conflict resolution or third party (mandatory mediation), if requested by either party. TIPS, or its representatives, reserves the right to inspect any project and audit the awarded vendors TIPS project files, documentation and correspondence.

Incorporation of Solicitation

The TIPS Solicitation, whether a Request for Proposals, the Request for Competitive Sealed Proposals or Request for Qualifications solicitation, the Vendor's response to same and all associated documents and forms made part of the solicitation process, including any addenda,

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that resulted in the execution of this agreement are hereby incorporated by reference into this agreement as if copied verbatim.

SECTION HEADERS OR TITLES

THE SECTON HEADERS OR TITLES WITHIN THIS DOCUMENT ARE MERELY GUIDES FOR CONVENIENCE AND ARE NOT FOR CLASSIFICATION OR LIMITING OF THE RESPONSIBILITES OF THE PARTIES TO THIS DOCUMENT.

NEW STATUTORY REQUIREMENT EFFETIVE SEPTEMBER 1, 2017.

Texas governmental entities are prohibited from doing business with companies that fail to certify to this condition as required by Texas Government Code Sec. 2270.

By executing this agreement, you certify that you are authorized to bind the undersigned Vendor and that your company (1) does not boycott Israel; and (2) will not boycott Israel during the term of the Agreement.

You certify that your company is not listed on and we do not do business with companies that are on the Texas Comptroller of Public Accounts list of Designated Foreign Terrorists Organizations per Texas Gov't Code 2270.0153 found at https://comptroller.texas.gov/purchasing/docs/foreign-terrorist.pdf

You certify that if the certified statements above become untrue at any time during the life of this Agreement that the Vendor will notify TIPS within 1 business day of the change by a letter on your letterhead from an authorized representative of the Vendor stating the non-compliance decision and the TIPS Agreement number and description at:

Attention: General Counsel
ESC Region 8/The Interlocal Purchasing System (TIPS)
4845 Highway 271 North
Pittsburg,TX,75686.
And by an email sent to bids@tips-usa.com

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Special Terms and Conditions

It is the intent of TIPS to award to reliable, high performance vendors to supply products and services to government and educational agencies. It is the experience of TIPS that the following procedures provide TIPS, the Vendor, and the participating agency the necessary support to facilitate a mutually beneficial relationship. The specific procedures will be negotiated with the successful vendor.

- **Agreements:** All vendor Purchase Orders and/or Agreements/Contracts must be emailed to TIPS at tipspo@tips-usa.com. Should an agency send an order direct to vendor, it is the vendor's responsibility to forward the order to TIPS at the email above within 24 business hours and confirm its receipt with TIPS.

- **Promotion of Agreement**: It is agreed that Vendor will encourage all eligible entities to purchase from the TIPS Program. Encouraging entities to purchase directly from the Vendor and not through TIPS Agreement is a violation of the terms and conditions of this Agreement and will result in removal of the Vendor from the TIPS Program.

- **Daily Order Confirmation**: All Agreement purchase orders will be approved daily by TIPS and sent to vendor. The vendor must confirm receipt of orders to the TIPS Member (customer) within 24 business hours.

- **Vendor custom website for TIPS**: If Vendor is hosting a custom TIPS website, then updated pricing must be posted by 1st of each month.

- **Back Ordered Products**: If product is not expected to ship within 3 business days, customer is to be notified within 24 hours and appropriate action taken based on customer request.

Page 12 of 12 will be the TIPS Vendor Agreement Signature Page

TIPS Vendor Agreement Signature Form

RFP 171102 Commercial Cafeteria Equipment and Furniture - Part 1

Company Name _Kirby Restaurant + Chemical Supply_

Address _809 S. Eastman Road_

City _Longview_ State _TX_ Zip _75602_

Phone _(903) 757-2723_ Fax _(903) 757-9519_

Email of Authorized Representative _danel@kirbysupply.com_

Name of Authorized Representative _Dane Lewis_

Title _Executive Director of Sales and Marketing_

Signature of Authorized Representative _Dane Lewis_

Date _12/14/17_

TIPS Authorized Representative Name ___Meredith Barton___

Title ___Vice-President of Operations___

TIPS Authorized Representative Signature _Meredith Barton_

Approved by ESC Region 8 _David Wayne Fitts_

Date _1/25/18_

The Interlocal Purchasing System

Bid Information

Bid Owner	Rick Powell General Counsel/Procurement Compliance Officer
Email	rick.powell@tips-usa.com
Phone	(903) 575-2689
Fax	
Bid Number	171102
Title	Commercial Cafeteria Equipment and Furniture (Two Part)
Bid Type	RFP
Issue Date	11/02/2017
Close Date	12/15/2017 03:00:00 PM (CT)

Contact Information

Address	Region VIII Education Service Center 4845 US Highway 271 North Pittsburg, TX 75686
Contact	Kristie Collins, Contracts Compliance Specialist
Department	
Building	
Floor/Room	
Telephone	+1 (866) 839-8477
Fax	+1 (866) 839-8472
Email	bids@tips-usa.com

Ship to Information

Address	
Contact	
Department	
Building	
Floor/Room	
Telephone	
Fax	
Email	

Supplier Information

Company Name	Kirby Restaurant & Chemical Supply
Contact Name	Dane Lewis
Address	809 S. Eastman Road Longview, TX 75602
Telephone	903-757-2723
Fax	903-757-9519
Email	danel@kirbysupply.com

Supplier Notes

By submitting your response, you certify that you are authorized to represent and bind your company.

Signature   Dane Lewis   Date   1 / 19 / 18

Bid Notes

This is a Two-Part Solicitation

Bid Activities

Bid Messages

Bid Attachments

The following attachments are associated with this opportunity and will need to be retrieved separately

#	Filename	Description
Header	171102_RFP_Part 1.pdf	Part 1 -Solicitation 171102 Commercial Cafeteria Equipment and Furniture
Header	PART 2 _ RCSP Solicitation_171102.pdf	Part 2 - Solicitation 171102 Commercial Cafeteria Equipment and Furniture (JOC)
Header	171102_Part 1_Pricing_form_1.xlsx	Part 1 Pricing Form #1
Header	171102-Part 1_Pricing_form_2.xlsx	Part 1 Pricing Form #2

Header	PART 2 RS Means JOC PRICING_FORM_171102.pdf	Part 2 Pricing Form (JOC)
Header	171102_Part 1_Agreement_Non-JOC.pdf	RFP 171102 Part 1 Agreement
Header	171102_Part 1_Agreement_Signature_Form.pdf	Part 1 Agreement Signature Form
Header	171102_Agreement_JOC_part_2.pdf	Part 2 - Vendor Agreement (JOC)
Header	171102_Part_2_Agreement_Signature_Form.pdf	Part 2 Vendor Agreement Signature Form
Header	171102_Base_Forms_Required for Parts 1 & 2.pdf	Required Base Forms
Header	Resellers-dealers sheet 2017_07_06.xls	Optional: If your company has resellers of your products, complete and upload this form. This resellers document is for proposers to list any other companies that resell their products. Only list resellers of your products that are located in the US or Canada. Example: If a furniture manufacturer were responding to our RFP, then the furniture manufacturer would list on the resellers list sheet the furniture dealers that carry their products.
Header	HUB_Subcontracting_Plan_Form_OPTIONAL.pdf	OPTIONAL: Texas Historically Underutilized Businesses (HUB) Subcontracting Plan Some of our members have policies or requirements for HUB when purchasing. If you wish to comple form and upload it, you may for those members to see. Some vendors will update the form for the Member at the time of purchase to address the TIPS Member's specific purchase needs. This has no bearing on the evaluation criteria and scoring.
Header	references.xls	References

Bid Attachments Requested

The following attachments are requested with this opportunity

#	Required	Specified Attachment
1	YES	Part 1 Vendor Agreement : The vendor must download the Vendor Agreement from the attachment tab, fill in the requested information and upload the completed agreement. DO NOT UPLOAD encrypted or password protected files.
2	YES	Part 1 Agreement Signature Form : If you have not taken exception or deviation to the agreement language in the solicitation attributes, download the AGREEMENT SIGNATURE FORM from the "ATTACHMENTS" tab. This PDF document is a fillable form. Download the document to your computer, fill in the requested company information, print the file, SIGN the form, SCAN the completed and signed AGREEMENT SIGNATURE FORM, and upload here. If you have taken exception to any of the agreement language and noted the exception in the deviations section of the attributes for the agreement, complete the AGREEMENT SIGNATURE FORM, but DO NOT SIGN until those deviations have been negotiated and resolved with TIPS management. Upload the unsigned form here, because this is a required document.
3	YES	Part 1 Pricing Spreadsheet #1 : The vendor must download the PRICING SPREADSHEET SHEET from the attachment tab, fill in the requested information and upload the completed spreadsheet. DO NOT UPLOAD encrypted or password protected files.
4	YES	Part 1 Pricing Spreadsheet #2 : The vendor must download the PRICING SPREADSHEET SHEET from the attachment tab, fill in the requested information and upload the completed spreadsheet. DO NOT UPLOAD encrypted or password protected files.
5	YES	References : The vendor must download the References spreadsheet from the attachment tab, fill in the requested information and upload the completed spreadsheet. DO NOT UPLOAD encrypted or password protected files.
6	NO	Part 2 Agreement : Upload Part 2 Agreement

7	NO	Part 2 Agreement Signature Form : Upload Part 2 Agreement Signature Form

7 NO Part 2 Agreement Signature Form : Upload Part 2 Agreement Signature Form

If you have not taken exception or deviation to the agreement language in the solicitation attributes, download the AGREEMENT SIGNATURE FORM from the "ATTACHMENTS" tab. This PDF document is a fillable form. Download the document to your computer, fill in the requested company information, print the file, SIGN the form, SCAN the completed and signed AGREEMENT SIGNATURE FORM, and upload here.

If you have taken exception to any of the agreement language and noted the exception in the deviations section of the attributes for the agreement, complete the AGREEMENT SIGNATURE FORM, but DO NOT SIGN until those deviations have been negotiated and resolved with TIPS management. Upload the unsigned form here, because this is a required document.

8 NO PART 2 ONLY Price Sheet :

The vendor must download the PART 2 ONLY Price Sheet from the attachment tab, fill in the requested information and upload the completed spreadsheet.
DO NOT UPLOAD encrypted or password protected files.

9 YES Base Forms - REQUIRED : The vendor must download the Base Forms document from the attachment tab, fill in the requested information and upload the completed form. Vendor must combine all requested information and scan into one document. (PDF Format ONLY)
DO NOT UPLOAD encrypted or password protected files.

10 YES Proposed Goods and Services : Please upload one or more documents or sheets describing your offerings, line cards, catalogs, links to offerings OR list links to your offerings that illustrate the catalog of proposed lines of goods and or services you carry and offer under this proposal. I does not have to be exhaustive but should, at a minimum tell us what you are offering. It could be as simple as a sheet with your link to your online catalog of goods and services.

11 NO Resellers/Dealers - only if applicable : If the vendor has resellers that will be selling for the vendor pursuant to this contract, the vendor must download the Resellers/Dealers spreadsheet from the attachment tab, fill in the requested information and upload the completed spreadsheet.
DO NOT UPLOAD encrypted or password protected files.

12 NO HUB Subcontracting Plan Form OPTIONAL : Completion of the HUB Subcontracting Plan Form is OPTIONAL. Some Texas State agencies and Universities require it be a part of the file when determining if they can use a TIPS contract. If you choose to complete one, it is not project specific but the general plan the vendor would use. Complete it as best you can.
Vendor can download the HUB Subcontracting Plan Form from the "Attachments" tab and upload their HUB Subcontracting Plan Form. This plan is an OPTIONAL form.

13 NO D/M/WBE Certification OPTIONAL : D/M/WBE Certification documentation must be scanned and uploaded. (Disadvantaged Business Enterprise, Minority Business Enterprise and/or Woman Business Enterprise) If vendor has more than one certification scan into one document. (PDF Format ONLY)
DO NOT UPLOAD encrypted or password protected files.

14 NO HUB Certification OPTIONAL : HUB Certification documentation must be scanned and uploaded. (Highly Underutilized Business) (PDF Format ONLY)
DO NOT UPLOAD encrypted or password protected files.

15 NO Warranty : Warranty information (if applicable) must be scanned and uploaded. (PDF Format ONLY)
DO NOT UPLOAD encrypted or password protected files.

16 NO Supplementary : Supplementary information can be scanned and uploaded. (Company information, brochures, catalogs, etc.) (PDF Format ONLY)
DO NOT UPLOAD encrypted or password protected files.

17 NO All Other Certificates : All Other Certificates (if applicable) must be scanned and uploaded. If vendor has more than one other certification scan into one document. (PDF Format ONLY)
DO NOT UPLOAD encrypted or password protected files.

18 NO Conflict of Interest Form : Conflict of Interest Form for Vendors that are required to submit the form. The Conflict of Interest Form can be found at https://www.tips-usa.com/assets/documents/docs/CIQ.pdf.

19 YES Bonding Capabilities Letter : Upload a Bonding Capabilities or Limits Letter from your surety company or other proof of your bonding limits.

Bid Attributes

Please review the following and respond where necessary

#	Name	Note	Response

1	Yes - No	Disadvantaged/Minority/Women Business Enterprise - D/M/WBE (Required by some participating governmental entities) Vendor certifies that their firm is a D/M/WBE? Vendor must upload proof of certification to the "Response Attachments" D/M/WBE CERTIFICATES section. Valid Responses: [Please Select], Yes, No	___No___ (Required)
2	Yes - No	Historically Underutilized Business - HUB (Required by some participating governmental entities) Vendor certifies that their firm is a HUB as defined by the State of Texas at https://comptroller.texas.gov/purchasing/vendor/hub/ or in a HUBZone as defined by the US Small Business Administration at https://www.sba.gov/offices/headquarters/ohp Proof of one or both may be submitted. Vendor must upload proof of certification to the "Response Attachments" HUB CERTIFICATES section. Valid Responses: [Please Select], Yes, No	___No___ (Required)
3	Yes - No	The Vendor can provide services and/or products to all 50 US States? Valid Responses: [Please Select], Yes - All 50 States, No - (listed in question 18)	___Yes___ (Required)
4	States Served:	If answer is NO to question #3, please list which states can be served. (Example: AR, OK, TX)	_____ (Optional)
5	Company and/or Product Description:	This information will appear on the TIPS website in the company profile section, if awarded a TIPS contract. (Limit 750 characters.)	For description see pg 19 (Required)
6	Primary Contact Name	Primary Contact Name	Dane Lewis
7	Primary Contact Title	Primary Contact Title	Executive Director of Sales & Marketing (Required)
8	Primary Contact Email	Primary Contact Email	danel@kirbysupply.com (Required)
9	Primary Contact Phone	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	9037572723 (Required)
10	Primary Contact Fax	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	9037575919 (Optional)
11	Primary Contact Mobile	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	9035701717 (Optional)
12	Secondary Contact Name	Secondary Contact Name	Dane Lewis Jr. (Required)
13	Secondary Contact Title	Secondary Contact Title	Bids and E-Commerce Director (Required)
14	Secondary Contact Email	Secondary Contact Email	danelewis_jr@kirbysupply.com (Required)
15	Secondary Contact Phone	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	9037572723 (Required)
16	Secondary Contact Fax	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	9037579519 (Optional)
17	Secondary Contact Mobile	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	9033994820 (Optional)
18	Admin Fee Contact Name	Admin Fee Contact Name. This person is responsible for paying the admin fee to TIPS.	Amber Hall (Required)
19	Admin Fee Contact Email	Admin Fee Contact Email	amberh@kirbysupply.com (Required)

20	Admin Fee Contact Phone	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	9037572723 _____ (Required)
21	Purchase Order Contact Name	Purchase Order Contact Name. This person is responsible for receiving Purchase Orders from TIPS.	Debbie Nichols _____ (Required)
22	Purchase Order Contact Email	Purchase Order Contact Email	debbien@kirbysupply.com _____ (Required)
23	Purchase Order Contact Phone	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	9037572723 _____ (Required)
24	Company Website	Company Website (Format - www.company.com)	www.kirbysupply.com _____ (Optional)
25	Federal ID Number:	Federal ID Number also known as the Employer Identification Number. (Format - 12-3456789)	75-1907197 _____ (Optional)
26	Primary Address	Primary Address	809 S. Eastman Road _____ (Required)
27	Primary Address City	Primary Address City	Longview _____ (Required)
28	Primary Address State	Primary Address State (2 Digit Abbreviation)	TX _____ (Required)
29	Primary Address Zip	Primary Address Zip	75602 _____ (Required)
30	Search Words:	Please list search words to be posted in the TIPS database about your company that TIPS website users might search. Words may be product names, manufacturers, or other words associated with the category of award. YOU MAY NOT LIST NON-CATEGORY ITEMS. (Limit 500 words) (Format: product, paper, construction, manufacturer name, etc.)	Please see page 19 _____ (Required)
31	Yes - No	Most of our members receive Federal Government grants and they make up a significant portion of their budgets. The members need to know if your company is willing to sell to them when they spend federal budget funds on their purchase. There are attributes that follow that are provisions from the federal regulations in 2 CFR part 200. Your answers will determine if your award will be designated as Federal or Education Department General Administrative Regulations (EDGAR)compliant. Is it your intent to be able to sell to our members regardless of the fund source, whether it be local, state or federal? Valid Responses: [Please Select], Yes, No	Yes _____ (Required)
32	Yes - No	Certification of Residency (Required by the State of Texas) The vendor's ultimate parent company or majority owner: (A) has its principal place of business in Texas; OR (B) employs at least 500 persons in Texas? Valid Responses: [Please Select], Yes, No	Yes _____ (Required)
33	Company Residence (City)	Vendor's principal place of business is in the city of?	Longview _____ (Required)
34	Company Residence (State)	Vendor's principal place of business is in the state of?	Texas _____ (Required)
35	Felony Conviction Notice:	(Required by the State of Texas) My firm is, as outlined on PAGE 5 in the Instructions to Bidders document: (Questions 36 - 37) Statutory citation covering notification of criminal history of contractor is found in the Texas Education Code #44.034. Following is an example of a felony conviction notice: State of Texas Legislative Senate Bill No. 1, Section	(No Response Required)

44.034, Notification of Criminal History, Subsection (a), states "a
person or business entity that enters into a contract with a school district or ESC 8/TIPS must give advance notice to the district or ESC 8/TIPS if the person or an owner or operator of the business entity has been convicted of a felony.
The notice must include a general description of the conduct resulting in the conviction of a felony."
Subsection (b) states "a school district may terminate a contract with a person or business entity if the district determines
that the person or business entity failed to give notice as required by Subsection (a) or misrepresented the conduct resulting in the conviction. The district must compensate the person or business entity for services performed before the
termination of the contract."

36	Yes - No	A publicly held corporation; therefore, this reporting requirement is not applicable? Valid Responses: [Please Select], Yes, No	No _____ (Required)
37	Yes - No	Is owned or operated by individual(s) who has/have been convicted of a felony? Valid Responses: [Please Select], Yes, No	No _____ (Required)
38	If your firm is owned or operated by the following individual(s) who has/have been convicted of a felony:	Please provide details of the conviction. This is not necessarily a disqualifying factor and the details of the conviction determines the eligibility. Providing false or misleading information about the conviction is illegal.	_____ (Optional)
39	Pricing Information:	Pricing information section. (Questions 39 - 43)	(No Response Required)
40	Discount Offered	What is the MINIMUM percentage discount off of any item or service you offer to TIPS Members that is in your regular catalog (as defined in the RFP document), website, store or shelf pricing? This is a ceiling on your pricing and not a floor because, in order to be more competitive in the individual circumstance, you may offer a larger discount depending on the items or services purchased and the quantity at time of sale. Must answer with a number between 0% and 100%.	N/A _____ % (Required)
41	TIPS administration fee	By submitting a proposal, I agree that all pricing submitted to TIPS shall include the participation fee, as designated in the solicitation or as otherwise agreed in writing and shall be remitted to TIPS by the Vendor as agreed in the Vendor agreement. I agree that the fee shall not and will not be added by the vendor as a separate line item on a TIPS member invoice, quote, proposal or any other written communications with the TIPS member.	(No Response Required)
42	Yes - No	Vendor agrees to remit to TIPS the required administration fee? TIPS/ESC Region 8 is required by Texas Government Code § 791 to be compensated for its work and thus, failure to agree shall render your response void and it will not be considered. Valid Responses: [Please Select], Yes, No	Yes _____ (Required)
43	Yes - No	Do you offer additional discounts to TIPS members for large order quantities or large scope of work? Valid Responses: [Please Select], Yes, No	Yes _____ (Required)
44	Start Time	Average start time after receipt of customer order is _____ working days?	1 Day _____ (Required)

45	Years Experience	Company years experience in this category?	48 _____ (Required)

| 46 | Resellers: | Does the vendor have resellers that it will name under this contract? Resellers are defined as other companies that sell your products under an agreement with you, the awarded vendor of TIPS.
EXAMPLE: Walmart is a reseller of Samsung Electronics. If Samsung were a TIPS awarded vendor, then Samsung would list Walmart as a reseller.
(If applicable, vendor should download the Reseller/Dealers spreadsheet from the Attachments section, fill out the form and submit the document in the "Response Attachments" RESELLERS section.
Valid Responses: [Please Select], Yes, No | No _____ (Required) |

| 47 | Prices are guaranteed for? | Vendor agrees to honor the pricing discount off regular catalog (as defined in the RFP document), website, store or shelf pricing for the term of the award?
Valid Responses: [Please Select], YES, NO | Yes _____ (Required) |

| 48 | Right of Refusal | Does the proposing vendor wish to reserve the right not to perform under the awarded agreement with a TIPS member at vendor's discretion?
Valid Responses: [Please Select], Yes, No | No _____ (Required) |

| 49 | NON-COLLUSIVE BIDDING CERTIFICATE | By submission of this bid or proposal, the Bidder certifies that:

1)   This bid or proposal has been independently arrived at without collusion with any other Bidder or with any Competitor;
2)   This bid or proposal has not been knowingly disclosed and will not be knowingly disclosed, prior to the opening of bids, or proposals for this project, to any other Bidder, Competitor or potential competitor:
3)   No attempt has been or will be made to induce any other person, partnership or corporation to submit or not to submit a bid or proposal;
4)   The person signing this bid or proposal certifies that he has fully informed himself regarding the accuracy of the statements contained in this certification, and under the penalties being applicable to the Bidder as well as to the person signing in its behalf. Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. | (No Response Required) |

| 50 | Texas HB 89- Texas Government code §2270 compliance | Texas 2017 House Bill 89 has been signed into law by the governor and as of September 1, 2017 will become law codified as Texas Government Code § 2270 and 808 et seq.

The relevant section addressed by this form reads as follows:
Texas Government Code Sec. 2270.002. PROVISION REQUIRED IN CONTRACT. A governmental entity may not enter into a contract with a company for goods or services unless the contract contains a written verification from the company that it: (1) does not boycott Israel; and (2) will not boycott Israel during the term of the contract.

I verify by my "YES" response to this attribute that, as a company submitting a proposal to this solicitation, that I am authorized to respond for the company and affirm that the company (1) does not boycott Israel; and (2) will not boycott Israel during the term of this contract, or any contract with the above-named Texas governmental entity in the future. I further affirm that if our company's position on this issue is reversed and this affirmation is no longer | Yes _____ (Required) |

valid, that TIPS will be notified in writing by email to TIPS@TIPS-USA.com within one (1) business day and we understand that our company's failure to affirm and comply with the requirements of Texas Government Code 2270 et seq. shall result in a "no award" determination by TIPS and if a contract exists with TIPS, be grounds for immediate contract termination without penalty to TIPS and Education Service Center Region 8.
FAILURE TO RESPOND "YES" WILL RESULT IN NO CONSIDERATION OF YOUR PROPOSAL.
I swear and affirm that the above is true and correct by a "YES" response.

Valid Responses: [Please Select], YES

51	CONFLICT OF INTEREST QUESTIONNAIRE - FORM CIQ	If you have a conflict of interest as described in this form or the Local Government Code Chapter 176, cited therein- you are required to complete and file with TIPS, Richard Powell, 4845 US Highway 271 North, Pittsburg, Texas 75686	No _____ (Required)

You may find the Blank CIQ form on our website at:

Copy and Paste the following link into a new browser or tab:
https://www.tips-usa.com/assets/documents/docs/CIQ.pdf

Do you have any conflicts under this statutory requirement?
Valid Responses: [Please Select], No, Yes

52	Filing of Form CIQ	If yes (above), have you filed a form CIQ as directed here? Valid Responses: [Please Select], Yes, No	_____ (Optional)

53	Regulatory Standing	I certify to TIPS for the proposal attached that my company is in good standing with all governmental agencies Federal or state that regulate any part of our business operations. If not, please explain in the next attribute question. Valid Responses: [Please Select], Yes, I agree, No, if no please explain in next attribute	Yes _____ (Required)

54	Regulatory Standing	Regulatory Standing explanation of no answer on previous question.	_____ (Optional)

55	Antitrust Certification Statements (Tex. Government Code § 2155.005)	By submission of this bid or proposal, the Bidder certifies that: I affirm under penalty of perjury of the laws of the State of Texas that: (1) I am duly authorized to execute this contract on my own behalf or on behalf of the company, corporation, firm, partnership or individual (Company) listed below; (2) In connection with this bid, neither I nor any representative of the Company has violated any provision of the Texas Free Enterprise and Antitrust Act, Tex. Bus. & Comm. Code Chapter 15; (3) In connection with this bid, neither I nor any representative of the Company has violated any federal antitrust law; (4) Neither I nor any representative of the Company has directly or indirectly communicated any of the contents of this bid to a competitor of the Company or any other company, corporation, firm, partnership or individual engaged in the same line of business as the Company.	(No Response Required)

56	Suspension or Debarment Instructions	Instructions for Certification: 1. By agreeing to the Attribute question #56, the vendor	(No Response Required)

and prospective lower tier participant is providing the certification set out herein in accordance with these instructions.

2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and / or debarment.

3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participants," "person," "primary covered transaction," "principal," "proposal" and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.

5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.

6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion-Lower Tier Covered Transaction" without modification in all lower tier covered transactions and in all solicitations for lower tier covered transactions.

7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Nonprocurement List.

8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible or voluntarily excluded from participation in this transaction, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and / or debarment.

| 57 | Suspension or Debarment Certification | Debarment and Suspension (Executive Orders 12549 and 12689)—A contract award (see 2 CFR 180.220) must not be made to parties listed on the governmentwide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), "Debarment and Suspension." SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549.

By submitting this offer and certifying this section, this bidder:
Certifies that no suspension or debarment is in place, which would preclude receiving a federally funded contract as described above.
Valid Responses: [Please Select], Yes, I certify, No, I do not certify | _____Yes_____ (Required) |

| 58 | Non-Discrimination Statement and Certification | In accordance with Federal civil rights law, all U.S. Departments, including the U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.
Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.
To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at How to File a Program Discrimination Complaint and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.
(Title VI of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; Title 7 CFR Parts 15, 15a, and 15b; the Americans with Disabilities Act; and FNS Instruction 113-1, Civil Rights Compliance and Enforcement – Nutrition Programs and Activities)
All U.S. Departments, including the USDA are equal opportunity provider, employer, and lender.

Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. I | _____Yes_____ (Required) |

certify that in the performance of a contract with TIPS or its members, that our company will conform to the foregoing anti-discrimination statement and comply with the cited and all other applicable laws and regulations.

59	2 CFR PART 200 Contract Provisions Explanation	Required Federal contract provisions of Federal Regulations for Contracts for contracts with ESC Region 8 and TIPS Members: The following provisions are required to be in place and agreed if the procurement is funded in any part with federal funds. The ESC Region 8 and TIPS Members are the subgrantee or Subrecipient by definition. Most of the provisions are located in 2 CFR PART 200 - Appendix II to Part 200—Contract Provisions for Non-Federal Entity Contracts Under Federal Awards at 2 CFR PART 200. Others are included within 2 CFR part 200 et al. In addition to other provisions required by the Federal agency or non-Federal entity, all contracts made by the non-Federal entity under the Federal award must contain provisions covering the following, as applicable.	(No Response Required)
60	2 CFR PART 200 Contracts	Contracts for more than the simplified acquisition threshold currently set at $150,000, which is the inflation adjusted amount determined by the Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council (Councils) as authorized by 41 U.S.C. 1908, must address administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms, and provide for such sanctions and penalties as appropriate. Notice: Pursuant to the above, when federal funds are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members reserves all rights and privileges under the applicable laws and regulations with respect to this procurement in the event of breach of contract by either party. Does vendor agree? Valid Responses: [Please Select], Yes, I agree, No, I do not agree	_____Yes_____ (Required)
61	2 CFR PART 200 Termination	Termination for cause and for convenience by the grantee or subgrantee including the manner by which it will be effected and the basis for settlement. (All contracts in excess of $10,000) Pursuant to the above, when federal funds are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members reserves the right to terminate any agreement in excess of $10,000 resulting from this procurement process for cause after giving the vendor an appropriate opportunity and up to 30 days, to cure the causal breach of terms and conditions. ESC Region 8 and TIPS Members reserves the right to terminate any agreement in excess of $10,000 resulting from this procurement process for convenience with 30 days notice in writing to the awarded vendor. The vendor would be compensated for work performed and goods procured as of the termination date if for convenience of the ESC Region 8 and TIPS Members. Any award under this procurement process is not exclusive and the ESC Region 8 and TIPS reserves the right to purchase goods and services from other vendors when it is in the best interest of the ESC Region 8 and TIPS. Does vendor agree? Valid Responses: [Please Select], Yes, I agree, No, I do not agree	_____Yes_____ (Required)
62	2 CFR PART 200 Clean Air Act	Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal	_____Yes_____ (Required)

Water Pollution Control Act (33 U.S.C. 1251-1387), as amended—Contracts and subgrants of amounts in excess of $150,000 must contain a provision that requires the non-Federal award to agree to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).

Pursuant to the Clean Air Act, et al above, when federal funds are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members requires that the proposer certify that during the term of an award by the ESC Region 8 and TIPS Members resulting from this procurement process the vendor agrees to comply with all of the above regulations, including all of the terms listed and referenced therein.
Does vendor agree?
Valid Responses: [Please Select], Yes, I agree, No, I do not agree

| 63 | 2 CFR PART 200 Byrd Anti-Lobbying Amendment | Byrd Anti-Lobbying Amendment (31 U.S.C. 1352)—Contractors that apply or bid for an award exceeding $100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award.

Pursuant to the above, when federal funds are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members requires the proposer certify that during the term and during the life of any contract with ESC Region 8 and TIPS Members resulting from this procurement process the vendor certifies to the terms included or referenced herein.
Does vendor agree?
Valid Responses: [Please Select], Yes, I agree, No, I do not agree | <u>Yes</u> _____ (Required) |
| 64 | 2 CFR PART 200 Federal Rule | Compliance with all applicable standards, orders, or requirements issued under section 306 of the Clean Air Act (42 U.S.C. 1857(h)), section 508 of the Clean Water Act (33 U.S.C. 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 CFR part 15). (Contracts, subcontracts, and subgrants of amounts in excess of $100,000)

Pursuant to the above, when federal funds are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members requires the proposer certify that in performance of the contracts, subcontracts, and subgrants of amounts in excess of $100,000, the vendor will be in compliance with all applicable standards, orders, or requirements issued under section 306 of the Clean Air Act (42 U.S.C. 1857(h)), section 508 of the Clean Water Act (33 U.S.C. 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 CFR part 15).
Does vendor certify that it is in compliance with the Clean Air Act?
Valid Responses: [Please Select], Yes, I certify, No, I do | <u>Yes</u> _____ (Required) |

not certify

65	2 CFR PART 200 Procurement of Recovered Materials	A non-Federal entity that is a state agency or agency of a political subdivision of a state and its contractors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item exceeds $10,000 or the value of the quantity acquired during the preceding fiscal year exceeded $10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines. Does vendor certify that it is in compliance with the Solid Waste Disposal Act as described above? Valid Responses: [Please Select], Yes, I certify, No, I do not certify	<u>Yes</u> (Required)
66	Indemnification	The ESC Region 8 and TIPS is a Texas Political Subdivision and a local governmental entity; therefore, is prohibited from indemnifying third parties pursuant to the Texas Constitution (Article 3, Section 52) except as specifically provided by law or as ordered by a court of competent jurisdiction. A provision in a contract to indemnify or hold a party harmless is a promise to pay for any expenses the indemnified party incurs, if a specified event occurs, such as breaching the terms of the contract or negligently performing duties under the contract. Article III, Section 49 of the Texas Constitution states that "no debt shall be created by or on behalf of the State ... " The Attorney General has counseled that a contractually imposed obligation of indemnity creates a "debt" in the constitutional sense. Tex. Att'y Gen. Op. No. MW-475 (1982). Contract clauses which require the System or institutions to indemnify must be deleted or qualified with "to the extent permitted by the Constitution and Laws of the State of Texas." Liquidated damages, attorney's fees, waiver of vendor's liability, and waiver of statutes of limitations clauses should also be deleted or qualified with "to the extent permitted by the Constitution and laws of State of Texas." Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. Do you agree to these terms?	<u>Yes</u> (Required)
67	Remedies	The parties shall be entitled to exercise any right or remedy available to it either at law or in equity, subject to the choice of law, venue and service of process clauses limitations agreed herein. Nothing in this agreement shall commit the TIPS to an arbitration resolution of any disagreement under any circumstances. Any Claim arising out of or related to the Contract, except for those specifically waived under the terms of the Contract, may, after denial of the	<u>Yes</u> (Required)

Board of Directors, be subject to mediation at the request of either party. Any
issues not resolved hereunder must be referred to non-binding mediation to be conducted by a mutually agreed upon mediator as a
prerequisite to the filing of any lawsuit over such issue(s). The parties shall share the mediator's fee and any associated filing fee
equally. Mediation shall be held in Camp or Titus County, Texas. Agreements reached in mediation shall be reduced to writing, and
will be subject to the approval by the District's Board of Directors, signed by the Parties if approved by the Board of Directors, and, if
signed, shall thereafter be enforceable as provided by the laws of the State of Texas.
Do you agree to these terms?
Valid Responses: [Please Select], Yes, I Agree, No, IF NO PLEASE EXPLAIN IN NEXT ATTRIBUTE

68	Remedies Explanation of No Answer		_____ (Optional)

69 Choice of Law

This agreement and any addenda or other additions and all contracts or awards resulting from this procurement process, however described, shall be governed by, construed and enforced in accordance with the laws of the State of Texas, regardless of any conflict of laws principles.
Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. Do you agree to these terms?

Yes
_____ (Required)

70 Jurisdiction and Service of Process

Any Proceeding arising out of or relating to this procurement process or any contract issued by TIPS resulting from or any
contemplated transaction shall be brought in a court of competent jurisdiction in Camp County, Texas and each of the parties
irrevocably submits to the exclusive jurisdiction of said court in any such proceeding, waives any objection it may now or hereafter
have to venue or to convenience of forum, agrees that all claims in respect of the Proceeding shall be heard and determined only in
any such court, and agrees not to bring any proceeding arising out of or relating to this procurement process or any contract resulting
from or any contemplated transaction in any other court. The parties agree that either or both of them may file a copy of this paragraph
with any court as written evidence of the knowing, voluntary and freely bargained for agreement between the parties irrevocably to
waive any objections to venue or to convenience of forum. Process in any Proceeding referred to in the first sentence of this Section
may be served on any party anywhere in the world. Venue clauses in contracts with TIPS members may be determined by the parties.
Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. Do you agree to these terms?

Yes
_____ (Required)

71 Alternative Dispute Resolution

Prior to filing of litigation, the parties may select non-binding mediation as a method of conflict resolution for issues arising out of or relating to this procurement process or any contract resulting from or any contemplated transaction. The parties agree that if

Yes
_____ (Required)

nonbinding
mediation is chosen as a resolution process, the parties
must agree to the chosen mediator(s) and that all
mediation venue shall be at a location in Camp or Titus,
County, Texas agreed by the parties. The parties agree to
share equally the cost of the mediation process and venue
cost.
Do you agree to these terms?
Valid Responses: [Please Select], Yes, I Agree, No, IF NO
PLEASE EXPLAIN IN NEXT ATTRIBUTE

72	Alternative Dispute Resolution Explanation of No Answer		_____ (Optional)

73 Infringement(s)   The successful vendor will be expected to indemnify and   _____Yes_____ (Required)
hold harmless the TIPS and its employees, officers,
agents, representatives, contractors, assignees and
designees from any and all third party claims and
judgments involving infringement of patent, copyright,
trade secrets, trade or service marks, and any other
intellectual or intangible property rights attributed to or
claims based on the Vendor's proposal or Vendor's
performance of contracts awarded and approved.
Do you agree to these terms?
Valid Responses: [Please Select], Yes, I Agree, No, IF NO
PLEASE EXPLAIN IN NEXT ATTRIBUTE

74 Infringement(s) Explanation of No Answer   _____ (Optional)

75 Acts or Omissions   The successful vendor will be expected to indemnify and   _____Yes_____ (Required)
hold harmless the TIPS, its officers, employees, agents,
representatives, contractors, assignees and designees
from and against any and all liability, actions, claims,
demands or suits, and all related costs, attorney's fees and
expenses arising out of, or resulting from any acts or
omissions of the vendor or its agents, employees,
subcontractors, or suppliers in the execution or
performance of any agreements
ultimately made by TIPS and the vendor.
Do you agree to these terms?
Valid Responses: [Please Select], Yes, I Agree, No, IF NO
PLEASE EXPLAIN IN NEXT ATTRIBUTE

76 Acts or Omissions Explanation of No Answer   _____ (Optional)

77 Contract Governance   Any contract made or entered into by the TIPS is subject   _____Yes_____ (Required)
to and is to be governed by Section 271.151 et seq, Tex
Loc Gov't Code. Otherwise, TIPS does not waive its
governmental immunities from suit or liability except to the
extent expressly waived by other applicable laws in clear
and unambiguous language.

78 Payment Terms and Funding Out Clause   Payment Terms: _____Yes_____ (Required)
TIPS or TIPS members shall not be liable for interest or
late payment fees on past due balances at a rate higher
than permitted by the laws or regulations of the jurisdiction
of the TIPS Member.

Funding Out Clause:
Vendor agrees to abide by the laws and regulations,
including Texas Local Government Code § 271.903, or
any statutory or regulatory limitations of the jurisdiction of
any TIPS Member which governs contracts entered into by
the Vendor and TIPS or a TIPS Member that requires all
contracts approved by TIPS or a TIPS Member are subject
to the budgeting and appropriation of currently available
funds by the entity or its governing body.
See statute(s) for specifics or consult your legal counsel.

Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. Do you agree to these terms?

79	Insurance and Fingerprint Requirements Information	Insurance	(No Response Required)

If applicable and your staff will be on TIPS member premises for delivery, training or installation etc. and/or with an automobile, you must carry automobile insurance as required by law. You may be asked to provide proof of insurance.

Fingerprint

It is possible that a vendor may be subject to Chapter 22 of the Texas Education Code. The Texas Education Code, Chapter 22, Section 22.0834. Statutory language may be found at: http://www.statutes.legis.state.tx.us/

If the vendor has staff that meet both of these criterion:

(1) will have continuing duties related to the contracted services; and

(2) has or will have direct contact with students

Then you have "covered" employees for purposes of completing the attached form.

TIPS recommends all vendors consult their legal counsel for guidance in compliance with this law. If you have questions on how to comply, see below. If you have questions on compliance with this code section, contact the Texas Department of Public Safety Non-Criminal Justice Unit, Access and Dissemination Bureau, FAST-FACT at

NCJU@txdps.state.tx.us and you should send an email identifying you as a contractor to a Texas Independent School District or ESC Region 8 and TIPS. Texas DPS phone number is (512) 424-2474.

See form in the next attribute to complete entitled: Texas Education Code Chapter 22 Contractor Certification for Contractor Employees

80	Texas Education Code Chapter 22 Contractor Certification for Contractor Employees	Introduction: Texas Education Code Chapter 22 requires	Yes
			_____ (Required)

entities that contract with school districts to provide services to obtain criminal history record information regarding covered employees. Contractors must certify to the district that they have complied. Covered employees with disqualifying criminal histories are prohibited from serving at a school district.

Definitions: Covered employees: Employees of a contractor or subcontractor who have or will have continuing duties related to the service to be performed at the District and have or will have direct contact with students. The District will be the final arbiter of what constitutes direct contact with students. Disqualifying criminal history: Any conviction or other criminal history information designated by the District, or one of the following offenses, if at the time of the offense, the victim was under 18 or enrolled in a public school:

(a) a felony offense under Title 5, Texas Penal Code; (b) an offense for which a defendant is required to register as a sex offender under Chapter 62, Texas Code of Criminal Procedure; or (c) an equivalent offense under federal law or the laws of another state.

I certify that:

NONE (Section A) of the employees of Contractor and any subcontractors are covered employees, as defined above. If this box is checked, I further certify that Contractor has taken precautions or imposed conditions to ensure that the employees of Contractor and any subcontractor will not become covered employees. Contractor will maintain these precautions or conditions throughout the time the contracted services are provided.

OR

SOME (Section B) or all of the employees of Contractor and any subcontractor are covered employees. If this box is checked, I further certify that:

(1) Contractor has obtained all required criminal history record information regarding its covered employees. None of the covered employees has a disqualifying criminal history.

(2) If Contractor receives information that a covered employee subsequently has a reported criminal history, Contractor will immediately remove the covered employee from contract duties and notify the District in writing within 3 business days.

(3) Upon request, Contractor will provide the District with the name and any other requested information of covered employees so that the District may obtain criminal history record information on the covered employees.

(4) If the District objects to the assignment of a covered employee on the basis of the covered employee's criminal history record information, Contractor agrees to discontinue using that covered employee to provide services at the District.

Noncompliance or misrepresentation regarding this certification may be grounds for contract termination. Valid Responses: [Please Select], Yes, I certify - NONE (Section A), Yes, I certify - SOME (Section B)

81	Solicitation Deviation/Compliance	Does the vendor agree with the General Conditions Standard Terms and Conditions or Item Specifications listed in this proposal invitation? Valid Responses: [Please Select], Yes, I agree, No, if no please explain in next attribute	__Yes_____ (Required)
82	Solicitation Exceptions/Deviations Explanation	If the bidder intends to deviate from the General Conditions Standard Terms and Conditions or Item Specifications listed in this proposal invitation, all such deviations must be listed on this attribute, with complete and detailed conditions and information included or attached. TIPS will consider any deviations in its proposal award decisions, and TIPS reserves the right to accept or reject any bid based upon any deviations indicated below or in any attachments or inclusions. In the absence of any deviation entry on this attribute, the proposer assures TIPS of their full compliance with the Standard Terms and Conditions, Item Specifications, and all other information contained in this Solicitation.	__Yes_____ (Optional)
83	Agreement Deviation/Compliance	Does the vendor agree with the language in the Vendor Agreement? Valid Responses: [Please Select], Yes, I agree, No, if no please explain in next attribute	Yes_____ (Required)
84	Agreement Exceptions/Deviations Explanation	If the proposing Vendor desires to deviate form the Vendor Agreement language, all such deviations must be listed on this attribute, with complete and detailed conditions and information included. TIPS will consider any deviations in its proposal award decisions, and TIPS reserves the right to accept or reject any proposal based upon any deviations indicated below. In the absence of any deviation entry on this attribute, the proposer assures TIPS of their full compliance with the Vendor Agreement.	_____ (Optional)
85	Texas Business and Commerce Code § 272 Requirements as of 9-1-2017	SB 807 prohibits construction contracts to have provisions requiring the contract to be subject to the laws of another state, to be required to litigate the contract in another state, or to require arbitration in another state. A contract with such provisions is voidable. Under this new statute, a	(No Response Required)

"construction contract" includes contracts, subcontracts, or agreements with (among others) architects, engineers, contractors, construction managers, equipment lessors, or materials suppliers. "Construction contracts" are for the design, construction, alteration, renovation, remodeling, or repair of any building or improvement to real property, or for furnishing materials or equipment for the project. The term also includes moving, demolition, or excavation. BY RESPONDING TO THIS SOLICITATION, AND WHEN APPLICABLE, THE PROPOSER AGREES TO COMPLY WITH THE TEXAS BUSINESS AND COMMERCE CODE § 272 WHEN EXECUTING CONTRACTS WITH TIPS MEMBERS THAT ARE TEXAS GOVERNMENT ENTITIES.

Line Items

Description of Kirby:

Kirby Restaurant & Chemical Supply supplies restaurant equipment, supplies and cleaning products nationwide. We are based in Texas and have been in business for 46 years. We have successfully completed large scale kitchen projects in Texas and throughout the continental United States. We manufacture, distribute and sell over 100 commercial cleaning products.

Search Words:

Cooking, refrigeration, warming, supplies, equipment, shelving, coolers, freezers, ranges, steamers, kettles, dish machines, ware washing, ice machines, transport, combi, fryers, griddles, charbroilers, reach-in's, walk-in's, pots, pans, skillets, flatware, storage containers, utensils, steam table pans, steam tables, concession equipment, refrigerated display, dishers, trays, thermometers, scales, mixers, slicers, chemicals, cleaners, rinse aid, detergent, sanitizer, pot & pan soap, mops, mop buckets, microfiber, housekeeping carts, floor finish, wax, stripper, hand soap, hand sanitizer, aprons, oven mitts, table clothes, dispensers, service, repairs, warranty.

REFERENCES

Please provide three (3) references, preferably from school districts or other governmental entities who have used your services within the last three years. Additional references may be required. DO NOT INCLUDE TIPS EMPLOYEES AS A REFERENCE.

You may provide more than three (3) references.

Entity Name	Contact Person	Email	Phone
Longview ISD	Phyllis Dozier	PDOZIER@LISD.ORG	903.381.2354
Whitehouse ISD	Theresa Wilson	WILSONT@WHITEHOUSEISD.ORG	903.839.5500
Tyler ISD	Victor Olivares	VICTOR.OLIVARES@TYLERISD.ORG	903.262.1107
Chapel Hill ISD	Juanita Gary	GARYJ@CHAPELHILLISD.ORG	903.566.2441
Marshall ISD	Cindy Brandon	BRANDONC@MARSHALLISD.COM	903.930.8266

Certification Regarding Lobbying

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding $100,000 in Federal Funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

(1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.

(2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "disclosure Form to Report Lobbying," in accordance with its instructions.

(3) The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding $100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Kirby Restaurant + Chemical Supply

809 S. Eastman Rd., Longview, TX 75602
Name/Address of Organization

Dane Lewis, Executive Director of Sales and Marketing
Name/Title of Submitting Official

Dane B. Lewis
Signature

_12/14/17_
Date

FELONY CONVICTION NOTICE

FOR RESPONSE TO TIPS SOLICITATION

Statutory citation covering notification of criminal history of contractor is found in the Texas Education Code #44.034. Following is an example of a felony conviction notice:

> State of Texas Legislative Senate Bill No. 1, Section 44.034, Notification of Criminal History, Subsection (a), states "a person or business entity that enters into a contract with a school district must give advance notice to the district if the person or an owner or operator of the business entity has been convicted of a felony. The notice must include a general description of the conduct resulting in the conviction of a felony." Subsection (b) states "a school district may terminate a contract with a person or business entity if the district determines that the person or business entity failed to give notice as required by Subsection (a) or misrepresented the conduct resulting in the conviction. The district must compensate the person or business entity for services performed before the termination of the contract."

THIS NOTICE IS NOT REQUIRED OF A PUBLICLY-HELD CORPORATION

Complete only one of the three below: A *or* B *or* C.

I, the undersigned agent for the firm named below, certify that the information concerning notification of felony convictions has been reviewed by me and the following information furnished is true to the best of my knowledge.

Official: _**DANE LEWIS**_
Print Authorized Company Official's Name

A. My firm is a publicly held corporation; therefore, this reporting requirement is not applicable.

Signature of Authorized Company Official: ─────

OR

B. My firm is not owned nor operated by anyone who has been convicted of a felony:

Signature of Authorized Company Official: _*Dane B. Lewis*_

OR

C. My firm is owned or operated by the following individual(s) who has/have been convicted of a felony:

Name of Felon(s): _N/A_

Details of Conviction(s): _____
You may attach anther sheet
Signature of Authorized Company Official: _____

CERTIFICATION BY CORPORATE OFFERER

IF OFFERER IS A CORPORATION,
THE FOLLOWING CERTIFICATE SHOULD BE EXECUTED AND INCLUDED AS PART OF
PROPOSAL FORM/PROPOSAL FORM.

OFFERER: _Tombell Corp dba Kirby Restaurant + Chemical Supply_
(Name of Corporation)

I, _Shayna Lewis_ certify that I am the Secretary of the Corporation
(Name of Corporate Secretary)

named as OFFERER herein above; that

Dane Lewis
(Name of person who completed proposal document)

who signed the foregoing proposal on behalf of the corporation offerer is the authorized person that is
acting as

Executive Director of Sales and Marketing
(Title/Position of person signing proposal/offer document within the corporation)

of the said Corporation; that said proposal/offer was duly signed for and in behalf of said corporation by
authority of its governing body, and is within the scope of its corporate powers.

KIRBY RESTAURANT & CHEMICAL SUPPLY

CORPORATE SEAL   if available

Dane B Lewis
SIGNATURE

_12/14/17_
DATE

Federal Requirements for Procurement and Contracting with small and minority businesses, women's business enterprises, and labor surplus area firms.

The Education Service Center Region 8 and TIPS Members anticipate possibly using federal funds for procurement under this potential award and is required to obtain the following compliance assurance.

1. **Will you be subcontracting any of your work under this award if you are successful?** (Circle one)

    ☐ YES or NO ☒

2. **If yes, do you agree to comply with the following federal requirements?** (Circle one)

    ☐ YES or NO ☐

2 CFR §200.321 Contracting with small and minority businesses, women's business enterprises, and labor surplus area firms.

(a) The non-Federal entity must take all necessary affirmative steps to assure that minority businesses, women's business enterprises, and labor surplus area firms are used when possible.

(b) Affirmative steps must include:
(1) Placing qualified small and minority businesses and women's business enterprises on solicitation lists;
(2) Assuring that small and minority businesses, and women's business enterprises are solicited whenever they are potential sources;
(3) Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, and women's business enterprises;
(4) Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses, and women's business enterprises;
(5) Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce ; and
(6) Requiring the prime contractor, if subcontracts are to be let, to take the affirmative steps listed in paragraphs (1) through (5) of this section.

Company Name _Kirby Restaurant + Chemical Supply_

Print name of authorized representative _Dane B. Lewis_

Signature of authorized representative _Dane B. Lewis_

Date _12/14/17_

Texas Government Code 2270 Verification Form

Texas 2017 House Bill 89 has been signed into law by the governor and as of September 1, 2017 will become law codified as Texas Government Code § 2270 and 808 et seq.

The relevant section addressed by this form reads as follows:
Texas Government Code Sec. 2270.002. PROVISION REQUIRED IN CONTRACT. A governmental entity may not enter into a contract with a company for goods or services unless the contract contains a written verification from the company that it: (1) does not boycott Israel; and (2) will not boycott Israel during the term of the contract.

I, __DANE LEWIS__ as an authorized representative of

__KIRBY RESTAURANT & CHEMICAL SUPPLY__, a contractor/vendor
Insert Name of Company

engaged by

ESC Region 8/The Interlocal Purchasing System (TIPS)
4845 Highway 271 North
Pittsburg,TX,75686

verify by this writing that the above-named company affirms that it (1) does not boycott Israel; and (2) will not boycott Israel during the term of this contract, or any contract with the above-named Texas governmental entity in the future. I further affirm that if our company's position on this issue is reversed and this affirmation is no longer valid, that the above-named Texas governmental entity will be notified in writing within one (1) business day and we understand that our company's failure to affirm and comply with the requirements of Texas Government Code 2270 et seq. shall be grounds for immediate contract termination without penalty to the above-named Texas governmental entity.

AND

our company is not listed on and we do not do business with companies that are on the the Texas Comptroller of Public Accounts list of Designated Foreign Terrorists Organizations per Texas Gov't Code 2270.0153 found at https://comptroller.texas.gov/purchasing/docs/foreign-terrorist.pdf

I swear and affirm that the above is true and correct.

_____   12/14/17
Signature of Named Authorized Company Representative   Date

<u>FAILURE TO PROPERLY COMPLETE THIS FORM AND SUBMIT WITH YOUR RESPONSE MAY RESULT
IN A WAIVER OF YOUR RIGHTS UNDER THE LAW TO MAINTAIN CONFIDENTIALITY TREATMENT
OF SUBMITTED MATERIALS.</u>

CONFIDENTIAL INFORMATION SUBMITTED IN RESPONSE TO COMPETITIVE PROCUREMENT
REQUESTS OF EDUCATION SERVICE CENTER REGION 8 AND TIPS IS GOVERNED BY TEXAS
GOVERNMENT CODE, CHAPTER 552

If you consider any portion of your proposal to be confidential information and not subject to public disclosure pursuant to
Chapter 552 Tex Gov't Code or other law(s), **you must make a copy of all claimed confidential materials within your
proposal and put this COMPLETED form as a cover sheet to said materials then scan, name "CONFIDENTIAL" and
upload with your proposal submission.** (You must include the confidential information in the submitted proposal as well,
the copy uploaded is to indicate which material in your proposal, if any, you deem confidential in the event the District
receives a Public Information Request.) Education Service Center Region 8 and TIPS will follow procedures of controlling
statute(s) regarding any claim of confidentiality and shall not be liable for any release of information required by law. Pricing
of solicited product or service may be deemed as public information under Chapter 552 Tex Gov't Code. The Office of Texas
Attorney General shall make the final determination whether the information held by Education Service Center Region 8 and
TIPS is confidential and exempt from public disclosure.

I *DO NOT* desire to expressly waive any claim of confidentiality as to any and all information contained within our response
to the competitive procurement process (e.g. RFP, CSP, Bid, RFQ, etc.) by completing the following and submitting this sheet
with our response to Education Service Center Region 8 and TIPS. The attached contains material from our proposal that I
classify and deem confidential under Texas Gov't Code Sec. 552 or other law(s) and I invoke my statutory rights to
confidential treatment of the enclosed materials:

_____

Name of company claiming confidential status of material

_____

Printed Name, Title, and Signature of authorized company officer claiming confidential status of material

_____

Address   City   State   ZIP   Phone

ATTACHED ARE COPIES OF _____ PAGES OF CONFIDENTIAL MATERIAL FROM OUR PROPOSAL

Express Waiver: I desire to expressly waive any claim of confidentiality as to any and all information contained
within our response to the competitive procurement process (e.g. RFP, CSP, Bid, RFQ, etc.) by completing the
following and submitting this sheet with our response to Education Service Center Region 8 and TIPS.

KIRBY RESTAURANT & CHEMICAL SUPPLY
_____

Name of company expressly waiving confidential status of material

DANE LEWIS EXECUTIVE DIRECTOR SALES AND MARKETING   Dane B. Lewis
_____

Printed Name, Title, and Signature of authorized company officer expressly waiving confidential status of material

809 S. EASTMAN RD.   LONGVIEW   TX   75602   903.757.4596
_____

Address   City   State   ZIP   Phone

Foodservice Equipment & Supplies

REFERENCE Guide

Vol. 22 2016-17

Kirby Restaurant & Chemical Supply
809 S. Eastman Road
Longview, TX 75602
Phone: (903) 757-2723
Toll Free: (800) 877-5472
Fax: (903) 757-9519
www.kirbysupply.com

Welcome to the 2016/2017 Product Reference Guide!

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

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

How To Find What You Need

Look in the Category Index on page 2.

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

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

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

Customer Service

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

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

Our Membership in SEFA, the national foodservice marketing, buying and training group, is an honor awarded only to the very best in the industry. We meet stringent requirements in market leadership, education, finance and marketing. As SEFA Members, we can provide tools such as this Reference Guide to help you train your employees and to help you find the right equipment and supplies to meet your needs.

Industry Insights

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

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

Notable Chefs

AARCO PRODUCTS INC.

ACS INDUSTRIES, INC.

ADCRAFT

ADVANCE TABCO SMART FABRICATION

Amana Commercial

American METALCRAFT, Inc.

American Panel

anchor

APEX

BAKERS PRIDE

Bar Maid

Berkel

BLODGETT

BLOOMFIELD

Cactus Mat Mfg. Co.

Cadco

CADDY CORPORATION

CAL·MIL

CAMBRO TRUSTED FOR GENERATIONS

CAPTIVEAIRE

Cardinal Drinkware · Dinnerware · Flatware

CARLISLE FOODSERVICE PRODUCTS

CARLISLE DINEX

CARTER-HOFFMANN

Champion The Dishwashing Machine Specialists

CHANNEL MANUFACTURING, INC.

Chef REVIVAL

CHEF SPECIALTIES

Cleveland

CMA DISHMACHINES

Co·Rect Products Inc.

ColdZone

CONTINENTAL COMMERCIAL PRODUCTS

Continental Refrigerator

CONVOTHERM

Cooper ATKINS

Curtron Products a division of TMI Incorporated

Dean

Delfield

DEXTER THE EDGE SINCE 1818

Dormont

DOYON NU-VU BAKING EQUIPMENT SPECIALISTS www.doyon.qc.ca · www.nu-vu.com

Duke Your Solutions Partner

Edlund

Electrolux

ELKAY foodservice products

EVEREST REFRIGERATION www.EVERESTref.com

FEDERAL The Signature of Quality

FISHER MANUFACTURING COMPANY

FOCUS FOODSERVICE

FoodHandler

FMP

Frymaster

Garland

GENEVA

GESSNER World Class Plastics Products

G·E·T ENTERPRISES

Globe

groen

Hamilton Beach COMMERCIAL

Hatco

HOLLOWICK INC.

Holman

HURRICHILL

Ice-O-Matic Ice. Pure and Simple

insinkerator

INTERNATIONAL COLD STORAGE

iti INTERNATIONAL TABLEWARE INCORPORATED Refreshing the Tabletop

Jackson Warewashing Systems

John BOOS Since 1887

JOHNSON-ROSE

Kolpak

KOOLAIRE

Krowne

LAKESIDE MOVING FOODSERVICE FORWARD

Lang World Class Cooking Solutions

Lincoln

MagiKitch'n

Manitowoc

MARKO A COMPANY

MASTER-BILT Refrigeration Solutions

MAVERICK STAINLESS

MENU SOLUTIONS, INC

Merrychef

METRO

MUNDIAL Gourmet

NCCO NATIONAL CHECKING COMPANY

INDUSTRIAL NEWAGE

NORLAKE

ONEIDA

PADERNO WORLD CUISINE

Panasonic

Perlick

PIPER PRODUCTS BUILT TO LAST

PITCO

randell

robot coupe

Rubbermaid Commercial Products

san jamar smart. safe. sanitary.

Scotsman ICE THE WORLD DEMANDS

SOUTHBEND

SPILL-STOP

STAINLESS INNOVATIONS

STAR

Sterno CandleLamp

Structural Concepts

TABLECRAFT

TAYLOR

ThermalRite

Traulsen TRUSTED.

true

T&S RELIABILITY BUILT IN

Tuxton

unified brands A DOVER COMPANY

update international

VICTORINOX SWISS ARMY

VOLLRATH

VULCAN DONE TO PERFECTION.

WALCO

WARING COMMERCIAL

WELLS

Winco

WOLF No worries.

REFRIGERATION

Reach-Ins
Merchandisers
Prep Tables
Blast Chillers
Ice Machines

Glass Door Refrigerators/Freezers (Swing Door)

Provides exceptional display for profitable food and beverages in high impulse sales areas. Oversized refrigeration system holds 33°F to 38°F (Refrigerator) and -10°F (Freezer). Non-peel or chip black laminated vinyl exterior; white exterior also available. NSF, white aluminum interior liner with stainless steel floor. Self closing door.
- Refrigerator–"Low-E" thermal insulated glass door.
- Freezer–Triple pane thermal glass door.

Model	Description
GDM-23-LD	29^7/8"x78^5/8"x27", 1 Door-4 Shlvs
GDM-23F-LD	29^7/8"x78^5/8"x27", 1 Door-4 Shlvs
GDM-49-LD	29^7/8"x78^5/8"x54^1/8", 2 Door-8 Shlvs
GDM-49F-LD	29^7/8"x78^5/8"x54^1/8", 2 Door-8 Shlvs
GDM-72-LD	29^7/8"x79^3/8"x78^1/8", 3 Door-12 Shlvs
GDM-72F-LD	29^7/8"x79^3/8"x78^1/8", 3 Door-12 Shlvs

Additional models available.

Traditional Reach-Ins (Stainless Steel)

Stainless steel interior, exterior, front, and sides with matching aluminum back. Environmentally friendly oversized and balanced refrigeration system. Bottom mount compressor. Refrigerator holds 33°F to 38°F. Freezer holds -10°F for frozen food and ice cream. Foamed in-place polyurethane high density insulation (CFC free). Solar digital thermometer. Model TS72 shown.

Model	Description
TS-23	29^1/2"x78^3/8"x27"L, 1 s/s Door - 3 Shlvs
TS-23F	29^1/2"x78^3/8"x27"L, 1 s/s Door - 3 Shlvs
TS-49	29^1/2"x78^3/8"x54^1/8"L, 2 s/s Doors - 6 Shlvs
TS-49F	29^1/2"x78^3/8"x54^1/8"L, 2 s/s Doors - 6 Shlvs
TS-72	29^1/2"x78^3/8"x78^1/8"L, 3 s/s Doors - 9 Shlvs
TS-72F	29^1/2"x78^3/8"x78^1/8"L, 3 s/s Doors - 9 Shlvs

Additional models available.

Glass Door Refrigerators (Slide Door)

Exceptional display for profitable food and beverages in high impulse sales areas. Oversized and balanced refrigeration system holds 33°F to 38°F. Bottom mount compressor. Double pane thermal glass helps minimize condensation. No heater wires required. Extra high density polyurethane insulation (CFC free). Fluorescent interior lighting improves product display. Stainless steel interior bottom–Convenient clean-out drain is easy to maintain. Model GDM-45 shown.

Model	Description
GDM-12-LD	23^1/8"x62^3/8"x24^7/8", 1 Door-3 Shlvs
GDM-12F-LD	23^3/8"x62^3/8"x24^7/8", 1 Door-3 Shlvs
GDM-7F-LD	24^3/4"x39^3/4"x24", 1 Door-3 Shlvs
GDM-10F-LD	23^1/8"x53^1/2"x24^7/8", 1 Door-3 Shlvs
GDM-10PT-LD	25^3/4"x53^1/2"x24^7/8", 1 fr/bk Door-3 Shlvs
GDM-19T-LD	24^7/8"x78^5/8"x27", 1 Door-4 Shlvs

Additional models available.

Traditional Reach-Ins

Highest quality materials and oversized refrigeration system provide you with colder product temperatures, lower utility costs, exceptional food safety, and the best value in today's foodservice marketplace. Bottom mount refrigerator holds 33°F to 38°F. Freezer is ideally suited for both frozen foods and ice cream with -10°F hold temperature (T19FZ maintains 0°F). Model T49 shown. ENERGY STAR®.

Watch the Video
Traditional Reach-Ins
T-Series

Model	Description
T-23	29^1/2"Dx78^3/8"Hx27"L, Refr., 1 Door-3 Shlvs
T-43	29^1/2"Dx78^3/8"Hx47"L, Refr., 2 Door-6 Shlvs
T-43F	29^1/2"Dx78^3/8"Hx47"L, Frzr., 2 Door-6 Shlvs
T-23F	29^1/2"Dx78^3/8"Hx27"L, Frzr., 1 Door-3 Shlvs
T-49	29^1/2"Dx78^3/8"Hx54^1/8"L, Refr., 2 Door-6 Shlvs
T-49F	29^1/2"Dx78^3/8"Hx54^1/8"L, Frzr., 2 Door-6 Shlvs
T-72	29^1/2"Dx78^3/8"Hx78^1/8"L, Refr., 3 Door-9 Shlvs
T-72F	29^1/2"Dx78^3/8"Hx78^1/8"L, Frzr., 3 Door-9 Shlvs

Additional models available.

Spec Series, STR/STA/STG Series

Newly re-designed Spec Series® features include:
- LED interior lighting
- Lifetime guaranteed bolt style door lock.
- Lifetime guaranteed all metal working door handle.
- Lifetime guaranteed external cam lift door hinges.
- Four shelving kits available.
- Exterior digital temperature display in either °F or °C.
- Positive seal self-closing door with 120° stay-open feature.
Model STR1R-1S shown.

Model	Description
STA1F-1S	27^1/2"Lx33^3/4"Dx77^3/4"H, 3 Shlvs
STA1F-2HS	27^1/2"Lx33^3/4"Dx77^3/4"H, 3 Shlvs
STA1R-1G	27^1/2"Lx33^3/4"Dx77^3/4"H, 3 Shlvs
STA1R-1HG/1HS	27^1/2"Lx33^3/4"Dx77^3/4"H, 3 Shlvs
STA1R-1S	27^1/2"Lx33^3/4"Dx77^3/4"H, 3 Shlvs
STA1R-2HG	27^1/2"Lx33^3/4"Dx77^3/4"H, 3 Shlvs

Additional models available.

CARE OF YOUR REFRIGERATION

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

How To Clean The Condenser

Disconnect the electrical power to the unit.

Remove the louvered grill.

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

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

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

Delfield

Specification Line®

Standard features include stainless steel finish, LED digital thermometer, easy access flip-up shroud, one-piece top mount refrigeration system, thermostatic expansion valve metering, hot gas condensate removal, advanced control technology, door heater with on/off switch, field door rehingability, built-in door locks, 3 wire shelves per section, and ABS door liners. 3-year parts & labor; 5-year compressor parts warranty. *Choose from over 950 models.*
Model SSR1-SH shown

Delfield

6000XL Series Reach-In Refrigerators/Freezers

Top mount refrigeration system and patented ABS liner improves insulation and decreases thermal leakage. Design improvements include oversized evaporators and condensers, unique tri-seal door gasket, high-efficiency fans, stay-open doors for easier loading, seamless liners for easy cleaning, and field reversible doors. 3-year parts & labor warranty.

Model	Description
6025XL-S	Refrigerator, 1 S/S Door
6051XL-S	Refrigerator, 2 S/S Doors
6076XL-S	Refrigerator, 3 S/S Doors
6125XL-S	Freezer, 1 S/S Door
6151XL-S	Freezer, 2 S/S Doors
6176XL-S	Freezer, 3 S/S Doors

REFRIGERATION HINTS

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

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

Let hot items cool before placing them in the refrigerator.

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

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

Continental Refrigerator

Reach-Ins

Reach-ins constructed of aluminum interior and side panels, while a stainless steel front provides the durability needed to stand up to rigorous use. Solid door boasts a self-closing feature so you never have to worry about the unit being left open accidentally. ENERGY STAR®.
Model 2R shown

Model	Description
1R	Refrigerator, 1-Door
2R	Refrigerator, 2-Door
3R	Refrigerator, 3-Door
1F	Freezer, 1-Door
2F	Freezer, 2-Door
3F	Freezer, 3-Door

ColdZone

Enviro-Therm Remote Refrigeration Rack System

ColdZone delivers green refrigeration technologies that conserve energy and save costs. Enviro-Therm Remote Refrigeration Systems are specifically designed for foodservice and convenience store applications. These energy-efficient systems are engineered to dramatically reduce heat and noise typically associated with standard refrigeration equipment, and use ozone-friendly refrigerants that meet or exceed governmental guidelines. Units available from ½ HP up to 40 HP in both single circuit and multiple circuit racks. *Contact us for additional information.*

AdvantEDGE™ Reach-Ins

Basemount reach-ins provides stainless steel interior and exterior and are available in one, two or three door models. Come standard with curved handle with recessed door pocket, automatic condensation evaporation, microprocessor with digital display, 4 vinyl coated shelves per door, door-open alarm, and casters. Same day shipping available on standard models. UL, CuL and ETL sanitation. ENERGY STAR®.

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

NORLAKE

Nova™ Reach-Ins

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

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

G-Series Pass-Thru Refrigerators

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

Model	Description
G11002P	Single Glass Half-Door, Right-Left Hinge
G11003P	Single Glass Half-Door, Right-Right Hinge
G11004P	Single Glass Half-Door, Left-Right Hinge
G11005P	Single Glass Half-Door, Left-Left Hinge
G11012P	Single Glass Full Door, Right-Left Hinge
G11013P	Single Glass Full Door, Right-Right Hinge

Additional models available.

R & A Series (Intela-Traul®) Refrigerators/Freezers

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

Model	Description
ALT332WUT-FHS	Three Section Frzr. w/Full Length Doors
AHT132WUT-FHS	One Section Refr. w/Full Length Doors
AHT232WUT-FHS	Two Section Refr. w/Full Length Doors
AHT332WUT-FHS	Three Section Refr. w/Full Length Doors
ALT132WUT-FHS	One Section Frzr. w/Full Length Doors
ALT232WUT-FHS	Two Section Frzr. w/Full Length Doors

Additional models available.

Mini-Pak Refrigeration System

The versatile Mini-Pak Refrigeration System from ColdZone can incorporate up to five compressors and an icemaker condenser circuit into one cost-effective package. The customizable system offers a number of options and configurations to meet specific refrigeration needs. The Mini-Pak includes all the features of a traditional rack system at the price comparable to single compressor units. It's ideal for schools, small restaurants, C-stores, and QSR's. *Contact us for additional information.*

Reach-In Refrigerators/Freezers

ES and EB Series feature top or bottom mounted compressors, oversized coils, and high velocity fans for rapid cooling. Digital controls from 33°F to 54°F (Ref), -10°F to 54°F (Frzr). Defrost is time initiated and terminated. 2¹/₂" thick insulation finished in stainless steel interior and exterior with galvanized steel back. Lockable, field reversible doors. Multiple pressure relief ports for smooth re-entry. Choose solid, glass, or half-door for your busy commercial kitchen. Model ESR2 shown.

Model	Description
ESR1	Refrigerator, 1 Door (Top Mount)
ESR2	Refrigerator, 2 Doors (Top Mount)
ESF1	Freezer, 1 Door (Top Mount)
ESF2	Freezer, 2 Doors (Top Mount)
EBR1	Refrigerator, 1 Door (Bottom Mount)
EBR2	Refrigerator, 2 Doors (Bottom Mount)
EBF1	Freezer, 1 Door (Bottom Mount)
EBF2	Freezer, 2 Doors (Bottom Mount)

Glass Door Refrigerators

Maximize product visibility and accessibility with the EM Series. Insulated, UV-reflective double plane, swing or sliding glass doors with shielded LED lighting. 2¹/₂" thick insulation finished in white coated steel exterior and interior and stainless steel floor. Removable glass doors and bottom grill and slide out condensing unit for easy maintenance. Dial thermostat range from 32°F to 42°F. Defrost is time initiated and terminated.

Model	Description
EMGR10	1 Swing Door (10 c.f)
EMGR24	1 Swing Door (23 c.f)
EMGR33	2 Sliding Doors (33 c.f)
EMGR48	2 Sliding Doors (48 c.f)
EMGR69	3 Sliding Doors (48 c.f)

Additional models available.

Fusion Reach-In Refrigerators/Freezers

Solid reach-ins feature stainless steel interior and exterior. Top, bottom, and back constructed of galvanized steel. Equipped with an electronically controlled monitoring system with door alarm function. Self-contained bottom mount refrigeration system. Temperature range 32°F to 40°F for refrigerators and -22°F to 8°F for freezers. Half door models also available. Limited 3-year parts & labor; 2-year compressor warranty. ENERGY STAR®. C-UL Listing, UL, ETL.

Model	Description
MBR23-S	Refrigerator, 1 Door
MBR49-S	Refrigerator, 2 Door
MBR72-S	Refrigerator, 3 Door
MBF23-S	Freezer, 1 Door
MBF49-S	Freezer, 2 Door
MBF72-S	Freezer, 3 Door

Additional models available.

18" Shallow Depth Refrigerators

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

Model	Description
FR24PS2	2'L, Black
FR24SS2	2'L, Stainless Steel
FR36PS2	3'L, Black
FR36SS2	3'L, Stainless Steel
FR48PS2	4'L, Black
FR48SS2	4'L, Stainless Steel
FR60PS2	5'L, Black
FR60SS2	5'L, Stainless Steel

Dipping Cabinet

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

Model	Description
DD-26	26$\frac{1}{2}$"W x 27$\frac{3}{4}$"D x 50"H
DD-46	26$\frac{1}{2}$"W x 27$\frac{3}{4}$"D x 50"H
DD-66	69$\frac{1}{4}$"W x 27$\frac{3}{4}$"D x 50"H
DD-88	90$\frac{3}{4}$"W x 27$\frac{3}{4}$"D x 50"H

Additional models available.

Dipping Cabinet

Designed to provide the user maximum functional reliability in an attractive merchandiser to brilliantly display and serve ice cream product. Cold wall refrigeration system maintains -10°F to +8°F. Patented reversing condenser fan motors reverse during defrost off cycles to help keep condenser coil free from dirt, dust, and debris. NSF removable magnetic frost shields for easy clean up and removal of ice build-up on cabinet walls.

Model	Description
TDC-27	4-3 gal. can cap., 26$\frac{1}{4}$"x27$\frac{3}{8}$"x51$\frac{3}{8}$"
TDC-47	13-3 gal. can cap., 47$\frac{1}{8}$"x27$\frac{3}{8}$"x51$\frac{3}{8}$"
TDC-87	28-3 gal. can cap., 88$\frac{5}{8}$"x27$\frac{3}{8}$"x51$\frac{3}{8}$"
TDC-67	20-3 gal. can cap., 67$\frac{3}{4}$"x27$\frac{3}{8}$"x51$\frac{3}{8}$"

Glass Lid Horizontal Freezer, Flat Lid

Ideal for bolstering incremental sales of frozen merchandise and seasonal specialties. Cold wall, environmentally friendly (134A) refrigeration system maintains -10°F. Non-peel or chip white laminated vinyl exterior with gray mitered plastic top and lid frames. Optional novelty baskets available. 3-year parts & labor; 5-year compressor warranty. Model TFM-41FL shown.

Model	Description
TFM-29FL	29$\frac{7}{8}$"Lx26$\frac{1}{8}$"Dx31$\frac{5}{8}$"H
TFM-41FL	41$\frac{3}{8}$"Lx26$\frac{1}{8}$"Dx31$\frac{5}{8}$"H
TFM-51FL	51$\frac{7}{8}$"Lx26$\frac{1}{8}$"Dx31$\frac{5}{8}$"H

Glass Door Refrigerators/Freezers (Counter-Top)

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

Model	Description
GDM-5-LD	24"x23$\frac{1}{2}$"x37", 1 Swing Door - 2 Shelves
GDM-5-PT-LD	24"x23$\frac{7}{8}$"x37", 1 fr / 1 bk Swing Door - 2 Shelves
GDM-5-PT-S-LD	24"x23$\frac{7}{8}$"x37", 1 fr / 1 bk Swing Door - 2 Shelves
GDM-5-S-LD	24"x23$\frac{1}{2}$"x37", 1 Swing Door - 2 Shelves
GDM-7-LD	24"x24$\frac{3}{4}$"x39$\frac{3}{4}$", 1 Swing Door - 3 Shelves
GDM-7-S-LD	24"x24$\frac{3}{4}$"x39$\frac{3}{4}$", 1 Swing Door - 3 Shelves

M!B MASTER-BILT®
Refrigeration Solutions

Refrigerated Display Cases

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

Standard features include:
- LED canopy lighting for optimum product display.
- Electronic controller systems for reliable performance.
- Larger pack-out space than many models of similar size.
- Meets 2017 Department of Energy standards.

Model	Description
VOAM48-79	Vertical, 48"Wx34"Dx79"H
VOAM72-79	Vertical, 72"Wx34"Dx79"H
HOAM48	Horizontal, 48"Wx34"Dx46"H
HOAM72	Horizontal, 72"Wx34"Dx46"H
VOAM36-60	Vertical, 36"Wx34"Dx60"H
VOAM72-72	Vertical, 72"Wx34"Dx72"H

M!B MASTER-BILT®
Refrigeration Solutions

BLG/BMG Plus Glass Door Merchandisers

ENERGY STAR® qualified BMG/BLG Plus merchandisers feature full-height glass doors with 4 adjustable cantilever shelves per door for maximum product visibility and double strip LED lighting for maximum illumination. BMG/BLG Plus models also increase pack-out and product visibility with $23^1/2$" deep shelving and are available in six cooler sizes with swing and slide door options and also in four freezer sizes with swing doors.

Model	Description
BLG-48-HGP	Freezer, $48^1/2$", 2 door, 8 shelf (Swing Door)
BMG-48-HGP	Refrigerator, $48^1/2$", 2 door, 8 shelf (Swing Door)
BMG-27-HGP	Refrigerator, $26^1/2$", 1 door, 4 shelf (Swing Door)
BLG-27-HGP	Freezer, $26^1/2$", 1 door, 4 shelf (Swing Door)
BLG-74-HGP	Freezer, $74^1/2$", 3 door, 12 shelf (Swing Door)
BMG-74-HGP	Refrigerator, $74^1/2$", 3 door, 12 shelf (Swing Door)

Additional models available.

True®

Vertical Air Curtain Merchandisers

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

Model	Description
TAC-48GS-LD	Glass Side, $30^1/4$"Dx$80^5/8$"Hx48"L, 4 Shlvs
TAC-48-LD	$30^1/8$"Dx$80^5/8$"Hx48"L, 4 Shlvs
TAC-36-LD	$30^1/8$"Dx$80^5/8$"Hx36"L, 4 Shlvs
TAC-30-LD	$30^1/8$"Dx$80^5/8$"Hx30"L, 4 Shlvs
TAC-30GS-LD	Glass Side, $29^3/4$"Dx$30^3/8$"Lx$80^3/4$"H, 4 Shlvs
TAC-14GS-LD	Glass Side, $30^3/8$"Dx$30^1/4$"Lx$56^3/8$"H, 3 Shlvs
TAC-72-LD	$30^1/8$"Dx$81^7/8$"Hx72"L, 8 Shlvs

REASONS TO USE GLASS MERCHANDISERS

Products and key brands are in front of the customer.

Promotes impulse buying, increasing product sales.

Products and packages look their best because there are no broken packages.

Consumers have easier access to products and have the option of self-service.

See-through glass allows employees to stay on top of product inventory.

True®

Horizontal Air Curtain Merchandisers

Provides fast, easy access to product while maximizing attention to merchandising. Oversized refrigeration system holds 35°F to 40°F. Fan motors reverse during defrost off cycles keeping condenser coil free from dust and debris. Non-peel or chip white powder coated steel exterior. NSF white aluminum interior liner with stainless steel floor. Model THAC-60 shown.

Model	Description
THAC-48	$48^1/8$"Lx$30^1/8$"Dx$43^3/8$"H, 3 Shlvs
THAC-36	$36^1/8$"Lx$30^1/8$"Dx$43^3/8$"H, 3 Shlvs
THAC-36-S	$36^1/8$"Lx$30^1/8$"Dx$43^3/8$"H, 3 Shlvs (S/S)
THAC-48-S	$48^1/8$"Lx$30^1/8$"Dx$43^3/8$"H, 3 Shlvs (S/S)
THAC-60	$60^1/8$"Lx$30^1/8$"Dx$43^3/8$"H, 3 Shlvs
THAC-60-S	$60^1/8$"Lx$30^1/8$"Dx$43^3/8$"H, 3 Shlvs (S/S)

Impulse Refrigerated Self-Service Drop-In Counter Cases

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

Model	Description
DO3616R	$38^1/_8$"Lx$28^3/_4$"Dx$39^1/_4$"H
DO4816R	$50^1/_8$"Lx$28^3/_4$"Dx$39^1/_4$"H
DOS3637R	$38^1/_8$"Lx$28^5/_8$"Dx$60^3/_4$"H
DOS4837R	$50^1/_8$"Lx$28^5/_8$"Dx$60^3/_4$"H
DOS3623R	$38^1/_8$"Lx$28^5/_8$"Dx$46^3/_4$"H
DOS4823R	$50^1/_8$"Lx$28^5/_8$"Dx$46^3/_4$"H

Oasis® Open Air Screen Merchandisers

Promote impulse sales with units designed to display a variety of grab 'n go products. Standard with Breeze-E (NSF Type II) with EnergyWise slide-out refrigeration system proven to reduce energy consumption and save up to $1,000 annually in electricity costs. Designed to hold safe product temperatures in operating conditions of 80°F and 60% humidity. Full end panels with mirror interior, adjustable shelves, black interior, and a variety of exterior laminate choices. Model CO57R shown.

Model	Description
CO37R	$36^1/_4$"Lx$32^5/_8$"Dx$79^5/_8$"H, 4 Non-Lighted Metal Shelves
CO47R	$47^1/_4$"Lx$32^5/_8$"Dx$79^5/_8$"H, 4 Non-Lighted Metal Shelves
CO57R	$59^1/_4$"Lx$32^5/_8$"Dx$79^5/_8$"H, 4 Non-Lighted Metal Shelves
CO67R	$71^1/_4$"Lx$32^5/_8$"Dx$79^5/_8$"H, 4 Non-Lighted Metal Shelves

Additional models available.

Oasis® BOX Air Screen Merchandisers

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

Model	Description
B32	Refrigerated 24"Dx$34^1/_2$"Lx$82^1/_4$"H
B42	Refrigerated 24"Dx$45^1/_2$"Lx$82^1/_4$"H
B62	Refrigerated 24"Dx$66^3/_8$"Lx$82^1/_4$"H
B82	Refrigerated 24"Dx$88^3/_8$"Lx$82^1/_4$"H
B3632	Refrigerated $32^1/_4$"Dx$36^5/_8$"Lx$82^1/_4$"H

Harmony Narrow Depth Combination Cases

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

Model	Description
HMBC2	$26^7/_8$"Lx$34^1/_{16}$"Dx$56^1/_4$"H
HMBC3	$38^7/_8$"Lx$34^1/_{16}$"Dx$56^1/_4$"H
HMBC4	$50^7/_8$"Lx$34^1/_{16}$"Dx$56^1/_4$"H
HMBC5	$62^{11}/_{16}$"Lx$34^1/_{16}$"Dx$56^1/_4$"H
HMBC6	$75^1/_4$"Lx$34^1/_{16}$"Dx$56^1/_4$"H

EFFECTIVE MERCHANDISING TIPS

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

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

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

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

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

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

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

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

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

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

![True logo]

Dry Display Cases - Curved Glass Bakery

Non-refrigerated dry display case combines efficient, high volume merchandising with an elegant curved glass front for sophisticated presentation of breads, desserts, and pastries. Six exterior colors available. Stainless steel top. White aluminum interior sides and top. Energy efficient "Low-E" thermal glass rear doors. Doors extend full width of cabinet shell.

Model	Description
TCGD-31	$31^7/8$"L, 2 Swing Doors, 3 Shelves
TCGD-36	$36^7/8$"L, 2 Swing Doors, 3 Shelves
TCGD-50	$50^7/8$"L, 2 Slide Doors, 3 Shelves
TCGD-59	$59^7/8$"L, 2 Slide Doors, 3 Shelves
TCGD-77	$77^7/8$"L, 2 Slide Doors, 3 Shelves

![True logo]

Display Cases-Curved Glass Bakery/Deli

Self-contained, CFC free 134A refrigeration system. Insulated and tempered double pane glass for greater efficiency and energy savings. Low UV emitting fluorescent lamps enhance product appearance. TCGG and TCGR models are designed to operate in an environment where temperature and humidity do not exceed 75ºF and 55% relative humidity. Choose from 6 laminate exteriors on the TCGR's. TCGG's have a white laminated exterior but are also available in stainless. *Additional models available.*

Model	Description
TCGG-36	Deli, $36^1/4$"x$35^1/4$"x$47^3/4$", 2 Swing Doors-2 Shlvs
TCGG-48	Deli, $48^1/4$"x$35^1/4$"x$47^3/4$", 2 Slide Doors-2 Shlvs
TCGR-50-CD	Deli, $50^7/8$"x$35^1/2$"x$47^7/8$", 2 Slide Doors-1 Lighted Shelf
TCGG-60	Deli, $60^1/4$"x$35^1/4$"x$47^3/4$", 2 Slide Doors-4 Shlvs
TCGG-72-S	Deli S/S, $72^1/4$"x$35^1/4$"x$47^3/4$", 2 Slide Doors-2 Shlvs
TCGR-77	Bakery (Refr), $77^7/8$"x$35^1/2$"x$47^7/8$", 2 Slide Doors-3 Shlvs

Additional models available.

![True logo]

Curved Glass Display Cases (Dual Zone)

Combines "dry" and "refrigerated" product display into one convenient cabinet. Curved glass front for a sophisticated presentation of high end open deli and bakery products. Oversized, environmentally friendly (134A) forced air refrigeration system. Refrigerated side holds 38°F to 40°F for fresher bakery products. Exclusive top and shelf positioned interior lighting. Low UV emitting fluorescent lamps–products enhanced in faithful color. Foamed-in-place high density polyurethane insulation (CFC free). Model TCGDZ-59 shown.

Model	Description
TCGDZ-50	$50^7/8$"L, 2 Slide Doors, 6 Shelves
TCGDZ-59	$59^7/8$"L, 2 Slide Doors, 6 Shelves

Notable Chefs

William Mooney

The Brothers Moon
Hopewell, NJ

Chocolate Mousse

Makes 3 quarts, serves 2-20

10 eggs

6 tbsp. butter

$3^1/2$ cups Semi-sweet chocolate *(chopped in small pieces)*

$1/2$ cup sugar

2 cups heavy cream

Melt chocolate with butter over a double boiler.

Separate the eggs. *(Be careful separating eggs. It's very important that no yolk is in with whites).*

In a very clean bowl, whip all of the whites with $1/2$ of the sugar to medium firm peaks (full volume). Then chill.

Whip heavy cream to medium stiffness (full volume).

Whip egg yolks with the rest of sugar until light in color and ribbons appear when whip is lifted.

Combine the egg yolks to the melted chocolate.

Gently fold together chocolate and yolk, mix with the egg whites and cream. (Optional flavors added now)

Portion - chill – eat - yummy!

![True logo]

Deli Cases

Attractive display case brilliantly displays deli meats and cheeses. Oversized, factory balanced, refrigeration system holds 38°F to 40°F. Gravity coil refrigeration system provides a high humidity environment for exceptional preservation of meats and deli products. NSF-7 certified to hold open food product. Model TSID-72-3 shown.

Model	Description
TSID-48-2-L	$32^1/8$"x42"x$48^5/8$"L, 2 Door - 1 Shelf
TSID-48-4	$29^1/4$"x$50^1/4$"x$48^1/2$"L, 4 Door - 2 Shelves
TDBD-72-2	$35^1/8$"x55"x$72^1/8$"L, 2 Door - 1 Shelf
TDBD-72-4	$35^1/8$"x55"x$72^1/8$"L, 4 Door - 1 Shelf
TDBD-96-3	$35^1/8$"x55"x$96^1/8$"L, 3 Door - 1 Shelf
TSID-96-6	$29^1/4$"x$50^1/4$"x$96^1/2$"L, 6 Door - 4 Shelves

Additional models available.

Self-Serve Refrigerated Prepared Food Merchandisers

Quick, on-the-go sales are made easy and accessible with Self-Serve Refrigerated Prepared Foods Merchandisers. Designed for those customers looking for up-market styling for maximum visual appeal that will drive product sales.

Model	Description
SSRPF5052	50"x52"
SSRPF5952	59"x52"
SSRPF7752	77"x52"

Convertible Refrigerated Self-Serve Merchandisers

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

Model	Description
SSRC3652	36"x 34"x52"
SSRC5052	50"x 34"x52"
SSRC5952	59"x 34"x52"
SSRC7752	77"x 34"x52"

Versatile Service Top Over Refrigerated Self-Serve Cases

This attention getting case promotes an up-market image that says fresh, delicious, nutritious, and convenient Curved glass styling with EZ view glass ends and stainless steel top service area. Available in lengths of 36", 50", 59", 77" and heights of 42" or 33" for service counter installation. Model SSRVS-5942 shown with optional sneeze guard.

Model	Description
SSRVS3642	36"Lx34"Wx42"H (SS Deli)
SSRVS5042	50"Lx34"Wx42"H (SS Deli)
SSRVS5942	59"Lx34"Wx42"H (SS Deli)
SSRVS7742	77"Lx34"Wx42"H (SS Deli)
SSRVS3633	36"Lx34"Wx33"H (SS Counter Case)

Additional models available.

Refrigerated Self-Serve Specialty Merchandisers

Increase profits with specialty merchandisers available in lengths of 3', 4', and 6' and 60" or 78" high. Adjustable black metal shelves with price tag molding can be flat or slanted. The 60" case has two tiers of shelves and the 78" case has four tiers. Insulated with high-density urethane foam, refrigeration controls maintain 40°F. UL Safety and UL Sanitation Listed.

Model	Description
RSSM-360SC	36"Lx 35^1/$_4$"W x 60"H
RSSM-378SC	36"L x 35^1/$_4$"W x 78"H
RSSM-460SC	47^1/$_4$"L x 35^1/$_4$"W x 60"H
RSSM-560SC	59^1/$_4$"L x 35^1/$_4$"W x 60"H
RSSM-660SC	71^1/$_4$"L x 35^1/$_4$"W x 60"H

Additional models available.

'90 Bakers & Deli Cases

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

Model	Description
SNR-48SC	48"L x 48"H Refrigerated Self-Serve Bakery Case
SNR-59SC	59"L x 48"H Refrigerated Self-Serve Bakery Case
SNR-77SC	77"L x 48"H Refrigerated Self-Serve Bakery Case
SN-48-SS	48"L x 48"H Non-Refrigerated Self-Serve Bakery Case
SN-59-SS	59"L x 48"H Non-Refrigerated Self-Serve Bakery Case
SN-77-SS	77"L x 48"H Non-Refrigerated Self-Serve Bakery Case

Additional models available.

Pizza Prep Tables

Oversized and balanced refrigeration system, with airflow directed at pans to hold 33°F to 41°F. Stainless steel front, top, and sides. Stainless steel foam insulated cover. Top rail has patented, removable, stainless steel foam insulated covers. Foamed-in-place high density polyurethane insulation. (CFC free). Extra deep 19^1/$_2$" full length removable cutting board. 6"deep, clear polycarbonate insert pans included. NSF 7 approved.

Model	Description
TPP-44	32^1/$_4$"x35^3/$_4$"x44^1/$_2$"L, 1 Door - 2 Shelves
TPP-67	32^1/$_4$"x35^3/$_4$"x67^1/$_4$"L, 2 Doors - 4 Shelves
TPP-67D-2	32^1/$_4$"x35^3/$_4$"x67^1/$_4$"L, 1 Door - 2 Shelves, 2 drawers
TPP-67D-4	32^1/$_4$"x35^3/$_4$"x67^1/$_4$"L, 4 drawers
TPP-93	32^1/$_4$"x35^3/$_4$"x93^1/$_4$"L, 3 Doors- 6 Shelves
TPP-93D-6	32^1/$_4$"x35^3/$_4$"x93^1/$_4$"L, 6 drawers
TPP-119	32^1/$_4$"x35^3/$_4$"x119^1/$_4$"L, 4 Doors - 8 Shelves

Additional models available.

Food Prep Units

Energy saving, environmentally friendly, forced-air refrigeration system holds 33°F to 41°F. Stainless steel front, top, and ends. Full set of ^{1}/$_6$ size, NSF, poly-carbonate insert pans included in condiment rail. Extra deep, 8" full-length removable white polyethylene cutting board. 3-years parts & labor; 5-year compressor warranty. Model TFP-32-12M-D-2 shown.

Model	Description
TFP-32-12M	1 Door, 2 Shelves, 12-pans, 32^1/$_8$"Lx31^1/$_2$"Dx45^3/$_4$"L
TFP-32-12M-D-2	2 Drawer, 12-pans, 32^1/$_8$"Lx31^1/$_2$"Dx45^3/$_4$"L
TFP-48-18M-D-4	4 Drawer, 18-pans, 48^1/$_8$"Lx31^1/$_2$"Dx45^3/$_4$"L
TFP-64-24M-D-4	4 Drawer, 24-pans, 64^1/$_8$"Lx31^1/$_2$"Dx45^3/$_4$"L
TFP-72-30M	3 Door, 6 Shelves, 30-pans, 72^1/$_8$"Lx31^1/$_2$"Dx45^3/$_4$"L
TFP-72-30M-D6	6 Drawer, 30-pans, 72^1/$_8$"Lx31^1/$_2$"Dx45^3/$_4$"L

Additional models available.

Refrigerated Pizza Prep Tables

Prepare your most popular pizzas while keeping your ingredients inches away with refrigerated prep tables from Continental. Forced air design utilizes fans across back of unit for even distribution of cold. Ergonomic raised rail provides greater ease and comfort when reaching to dispense food product. Unit can be customized with drawers in lieu of doors. Made in the USA. Model CPA68 shown.

Model	Description
CPA43	43" w/Solid Doors
CPA43-D	43" w/Drawers
CPA60	60" w/Solid Doors
CPA60-D	60" w/(1) Drawer and (1) Narrow Door
CPA118	118" w/Solid Doors
CPA118-D	118" w/Drawers

Additional models available.

Pizza Prep Tables

Continental's Pizza Prep Tables offer an expansion valve system standard for quick recovery, optimum coil defrost with a built-in, off-cycle defrost system, a unique forced air design for even air distribution of cold, and a raised angle rail for greater ease and comfort when reaching to dispense food product. NSF-7 certified. Choose standard or mighty size with optional drawers. Model SW60 shown.

Model	Description
SW27-8	Standard, 27^1/$_2$" x 31^7/$_{16}$" x 42^1/$_4$"
SW32-8	Standard, 32" x 31^7/$_{16}$" x 42^1/$_4$"
SW36-8	Standard, 36" x 31^7/$_{16}$" x 42^1/$_4$"
SW36-10	Standard, 36" x 31^7/$_{16}$" x 42^1/$_4$"
SW48-8	Standard, 48" x 31^7/$_{16}$" x 42^1/$_4$"
SW48-10	Standard, 48" x 31^7/$_{16}$" x 42^1/$_4$"

Additional models available.

Sandwich/Salad Prep Tables

Oversized, environmentally friendly, forced-air refrigeration system holds 33°F to 41°F. Complies with and listed under ANSI/NSF. Stainless steel front, top, and ends. Stainless steel foam insulated lid and cover keeps pan temperatures colder, locks in freshness, and minimizes condensation. NSF white polyethylene 11^3/$_4$"Dx^1/$_2$" removable cutting board. Height doesn't include 6^1/$_2$" for casters. Model TSSU-48-12 shown.

Model	Description
T-23	Refr., 1 Door, 29^1/$_2$"Dx78^3/$_8$"Hx27"L, 3 Shlvs
T-23F	Frzr., 1 Door, 29^1/$_2$"Dx78^3/$_8$"Hx27"L, 3 Shlvs
T-43	Refr., 2 Door, 29^1/$_2$"Dx78^3/$_8$"Hx47"L, 6 Shlvs
T-43F	Frzr., 2 Door, 29^1/$_2$"Dx78^3/$_8$"Hx47"L, 6 Shlvs
T-49	Refr., 2 Door, 29^1/$_2$"Dx78^3/$_8$"Hx54^1/$_8$"L, 6 Shlvs
T-49F	Frzr., 2 Door, 29^1/$_2$"Dx78^3/$_8$"Hx54^1/$_8$"L, 6 Shlvs
T-72	Refr., 3 Door, 29^1/$_2$"Dx78^3/$_8$"Hx78^1/$_8$"L, 9 Shlvs
T-72F	Frzr., 3 Door, 29^1/$_2$"Dx78^3/$_8$"Hx78^1/$_8$"L, 9 Shlvs

Additional models available.

Delfield

18600PTBM Series Prep Tables

Do you need a production center that keeps your costs low, productivity high, and delivers a quality product? Delfield's pizza prep stations meet those needs with an integrated production center that promotes efficiency and production quality. In addition to the standard features, a wide offering of options are available that allow you to configure your pizza prep table to meet your specific needs. 3-year parts & labor warranty. Model 18699PTBM shown.

Model	Description
18648PTBM	12-Pan Cap., 1/4 HP, 10 Amps
18660PTBM	14-Pan Cap., 1/3 HP, 12 Amps
18672PTBM	18-Pan Cap., 1/2 HP, 14 Amps
18691PTBM	22-Pan Cap., 1/2 HP, 14 Amps
18699PTBM	24-Pan Cap., 1/2 HP, 14 Amps
186114PTBM	28-Pan Cap., 3/4 HP, 16 Amps

ThermalRite

Delfield

4400 Series Front-Breathing Refrigerators

Save as much as $400 per year in energy costs. These ENERGY STAR® 100% front breathing units provide a compact area where storage and assembly areas are combined to create an efficient production system. Choose flat top or top with backsplash with doors or drawers in sizes 27" to 72"W. Mega Top also available. 3-year parts & labor warranty. Model 4472N-30M shown.

Model	Description
4427N	27" Refrigerator Base Flat Top & Work Top
4427N-6	27" Salad Top Refrigerator Base
4448N	48" Refrigerator Base Flat Top & Work Top
4448N-12	48" Salad Top Refrigerator Base, 2 Door
4464N	64" Refrigerator Base Flat Top & Work Top
4464N-12	64" Salad Top Refrigerator Base, 2 Door

Additional models available.

Pizza/Cold Prep Tables

Unparalleled quality in Pizza/Cold Prep Tables available in a range of models and sizes. Features include: refrigerated cold-wall condiment rails, ambient temperature dough drawers, under-counter refrigerated storage space in various sizes and configurations, self-closing doors, front locking casters, easy-to-use electronic digital control panel, as well as granite top, backsplash, and side rails. Model GPZ225A shown.

Model	Description
GPZ166A	2-Door, 65$3/8$"Wx31$1/2$"Dx44$1/8$"H
GPZ223A	2-Door, 87$7/8$"Wx31$1/2$"Dx44$1/8$"H
GPZ225A	3-Door, 88$3/8$"Wx31$1/2$"Dx44$1/8$"H

Additional models available.

Delfield

EVEREST REFRIGERATION
www.EVERESTref.com

4400 Series Front-Breathing Refrigerators, Mega Top

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

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

Additional models available.

Sandwich/Salad Prep Tables

Increase prep line productivity with the dependable EP Series. Overshelf-compatible, 16-gauge stainless steel top lid and hood. Removable 12$1/4$" deep cutting board and polycarbonate pans for easy cleaning. 2$1/2$" thick insulation finished in stainless steel interior and exterior with galvanized steel back. Dial thermostat range from 32°F to 42°F for back mount. Digital controls from 33°F to 54°F for side mount. Time initiated and terminated defrost.

Model	Description
EPBR1	1 Door, 27$1/2$" (Mega Top)
EPBSR2	2 Door, 35$1/2$" (Mega Top)
EPBR2	2 Door, 47$1/2$" (Mega Top)
EPBWR2	2 Door, 59$1/2$" (Mega Top)
EPBR3	2 Door, 71$1/2$" (Mega Top)
EPR1	1 Door, 35$1/2$"
EPR2	2 Door, 47$1/2$"
EPWR2	2 Door, 59$1/2$"
EPR3	3 Door, 71$1/2$"

Compact Undercounter Refrigerators, Freezers & Prep Tables

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

Model	Description
UPT276-L	Prep 27"W, Hinged Left, Holds 6 Pans (included), Roll Top & Shelf
UST276-L	Prep 27"W, Hinged Left, Holds 6 Pans (included)
UPT328-L	Prep 32"W, Hinged Left, Holds 8 Pans (included)
UST3212-L	Prep 32"W, Hinged Left, Holds 12 Pans (included) (6"D pans only in front row)
UPT4812-LR	Prep 48"W, Hinged Left, Right, Holds 12 Pans (included), Roll Top & Shelf
UST4812-LL	Prep 48"W, Hinged Left, Left, Holds 12 Pans (included)

Additional models available.

TS Series Self-Contained Prep Tables

All day temperature performance to NSF7 requirements. No pan stirring required. Traulsen's TempAssure air flow system circulates cold air around and underneath the pans as well as lofting a protective blanket of cold air over the food surface. Even cooling prevents dried or frozen product. Includes Intela-Traul micro-processor control and stainless steel interior/exterior. Model TS072HT shown.

Model	Description
TS048HT	48", Holds (6) $^1/_3$ Pans
TS066HT	66", Holds (9) $^1/_3$ Pans
TS072HT	72", Holds (10) $^1/_3$ Pans
TS090HT	90", Holds (12) $^1/_3$ Pans

8000N Series Raised Rail Preparation Tables

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

Model	Description
8148N	48", Holds (6) $^1/_3$ Pans
8260N	60", Holds (8) $^1/_3$ Pans
8268N	68", Holds (9) $^1/_3$ Pans
8383N	83", Holds (10) $^1/_3$ Pans
8395N	95", Holds (12) $^1/_3$ Pans
84111N	111", Holds (14) $^1/_3$ Pans

Additional models available.

9000K Refrigerated Sandwich/Saladtop Series

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

Model	Description
9030K-7	48", Holds (3) 12"x20" Pans
9040K-7	60", Holds (4) 12"x20" Pans
9045K-7	72", Holds (5) 12"x20" Pans
9050K-7	84", Holds (5) 12"x20" Pans

Notable Chefs

William Mooney

The Brothers Moon
Hopewell, NJ

Corn Fritters

Yields 1$^1/_4$ quarts = 48 balls

3$^1/_2$ cups flour

2 tbsp. baking powder

1 tsp. salt

2 eggs

2 cups milk

2 tbsp. melted butter

1 cup corn

Sift dry ingredients into wet ingredients.

Mix.

Fold in corn.

With a small ice cream disher, scoop and fry at 360° to golden brown.

Dip into room temperature softened goat cheese and garnish with scallions.

AdvantEdge™ Food Preparation Tables

Come standard with cutting board, stainless steel construction, self-closing doors, and $^1/_6$ size pans. Available in standard and mega-top configurations. 3-year parts & labor, 5-year compressor warranty.

Model	Description
NLSP27-8	27$^1/_2$"W, 8 pans, 1 door
NLSP27-8-001	27$^1/_2$"W, 8 pans, 2 drawers
NLSP36-10	36$^3/_8$"W, 10 pans, 2 door
NLSP48-12	48$^1/_4$"W, 12 pans, 2 doors
NLSP48-12-001	48$^1/_4$"W, 12 pans, 4 drawers
NLSP48-12-002	48$^1/_4$"W, 12 pans, 1 door (left), 2 drawers (right)

Additional models available.

TBC Series Blast Chillers

Epicon™ control offers three ways to start chilling.

1. Smart Probe™ mode requires no buttons to be pushed.
2. Auto menu mode for simple menu item recall. Operation is regulated by the food probes, ensuring proper cycle performance every time.
3. Manual menu mode for advanced operators.

All modes offer chill setting adjustments, such as HACCP documentation, provided at the end of cycle through an on-board printer and USB port.

Model	Description
TBC5-50	Undercounter, (5) levels, chills 40#-75#
TBC13-24	Reach-In, 13 levels, chills 75#-150#
TBC1H-20	Roll-In, chills 150#-250#

Additional models available.

Blast Chillers & Shock Freezers

Only ThermalRite Blast Chillers and Freezers feature CypenVac™ Technology, winner of the Kitchen Innovations award, which can reduce energy usage up to 43%. Newly designed, easy-to-use, electronic, touch-screen control panel. Meets the demands of HACCP guidelines for proper food chilling and freezing. 2-year parts & labor warranty. Additional warranty for years 3-5 on compressor (part only).

Model	Description
GBF44-26S TS	7" Touch Screen, (4) 12"x20" pan cap., 44 lbs. Blast; 26 lbs. Shock
GBF143-110S TS	7" Touch Screen, (14) 12"x20" pan cap., 143 lbs. Blast; 110 lbs. Shock
GBF171-132S TS	7" Touch Screen, (17) 12"x20" pan cap., 171 lbs. Blast; 132 lbs. Shock

Additional models available.

Blast Chillers & Shock Freezers

The largest line of blast chillers and shock freezers is now more versatile than ever. Increase productivity and coordinate meal plans more efficiently while promoting food safety and conserving energy. Optional thaw feature allows food products to be safely thawed and held at temperature, all within HACCP guidelines. Optional UV light sterilizes all metal surfaces within the cabinet for an added layer of sanitation. With 24 different models ranging from 5 to 120-pan, HURRiCHiLL has a unit for any application. Model AP20BCF200-3 shown.

Model	Description
AP5BCF45-2	Cap.: 45 lb. chill, 27 lb. freeze, 5-pans, 29^1/$_2$"Wx28^1/$_4$"Lx35^1/$_2$"H
AP7BCF70-2	Cap.: 100 lb. chill, 60 lb. freeze, 7-pans, 32^1/$_4$"Wx36"Lx53"H
AP10BCF100-2	Cap.: 100 lb. chill, 60 lb. freeze, 10-pans, 29^1/$_2$"Wx28^1/$_4$"Lx60^1/$_2$"H
AP12BCF110-3	Cap.: 160 lb. chill, 90 lb. freeze, 12-pans, 32^1/$_4$"Wx36"Lx74"H
AP20BCF200-2	Cap.: 200 lb. chill, 120 lb. freeze, 20-pans, 47^1/$_4$"Wx42"Lx86^5/$_8$"H
AP40BCF450-3	Cap.: 450 lb. chill, 270 lb. freeze, 40-pans, 59"Wx50^1/$_8$"Lx86^5/$_8$"H

Additional models available.

WHY DO YOU NEED A BLAST CHILLER?

Peace of Mind – Knowing that you have properly chilled your hot food through the danger zone and are in full compliance with the FoodSafe practices of HACCP.

Food Quality – Blast chilling maintains food texture, flavor and appearance. Your customers can count on the same great taste every time.

Wider Menu/Greater Choices – Increase your profitability by adding new menu items.

Less Shrinkage – Increase the yield of your prepared foods by not losing out to normal moisture loss through evaporation during slow cooling.

Less Waste – Finish chilled entrees as needed. Take away the risk of over-preparing and discarding good (profitable) product.

Time & Labor Savings – Prepare foods when you want to; when the staff is available; and when the pace best suits your creative juices without the normal hustle and bustle of a busy kitchen. Cook now, blast chill and finish later.

Improved Shelf Life – Capture that seasonal or special bulk buy opportunity and blast chill for a few extra days or shock freeze to stock up for the winter.

Versa Drawer™

Each drawer is its own separate compartment and can operate as a refrigerator, freezer, chiller or thaw cabinet. Operate any of the drawers in any mode, at any time. Fewer refrigeration systems mean reduced service cost and energy consumption. Built-in alarm notifications and service diagnostics. Each drawer holds 2 full size pans. Available in 2- or 4-drawer undercounter models.

Model	Description
18650VDR	Worktop, 2 Drawer {Right Compressor)
18650VDL	Worktop, 2 Drawer (Left Compressor)
18682VDR	Worktop, 4 Drawer (Right Compressor)
18682VDL	Worktop, 4 Drawer (Left Compressor)
F2984VDR	Equipment Stand, 2 Drawer (Right Compressor)
F2984VDL	Equipment Stand, 2 Drawer (Left Compressor)

Blast Chillers

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

Model	Description
BC-10E	Worktop/Undercounter, 10 pan (100#)
BC-18	Upright 18 pan (180#)
BC-3	27"W Undercounter 3 pan (30#)
BC-5	Upright 5 pan (50#)
BC-5E	Worktop/Undercounter 5 pan (50#)47^1/$_4$"Wx42"Lx86^5/$_8$"H

Additional models available.

Griddlestands

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

Model	Description
DL36G	Refrigerator, 36", 2 Drawer
DL48G	Refrigerator, 48", 2 Drawer
DL60G	Refrigerator, 60", 2 Drawer
DL72G	Refrigerator, 72", 4 Drawer
DL84G	Refrigerator, 84", 4 Drawer
DL96G	Refrigerator, 96", 4 Drawer

Additional models available.

Continental
Refrigerator

METRO

C5™ R-Series with Refrigeration Armour

Heavy duty mobile refrigerators built for on-site holding, transport, and serving of chilled food and beverages. Stainless steel construction with foamed-in-place polyurethane insulation provides superior rigidity and improved energy efficiency. All-in-one, easily removable refrigeration cassette is mounted on vibration/shock isolators for complete refrigeration system protection. Available with adjustable slides to hold 12"x20" steam and 18"x26" sheet pans, or fixed for 12"x20" steam pans. NEMA 5-15P

Model	Description
C5R9-SB	Adjustable bottom load slides, 120V, 5.0A, 60Hz,
C5R9-SL	Adjustable lip load slides, 120V, 5.0A, 60Hz,
C5R9-SF	Fixed lid load slides, 120V, 5.0A, 60Hz

EVEREST REFRIGERATION
www.EVERESTref.com

Chef Bases

The ECB Series is uniquely designed to eliminate heat-induced distortion of the work top surface caused by prolonged exposure to mounted cooking equipment. Heat resistant drawer gaskets will never warp. Stainless steel corner guards secure mounted cooking equipment. $2^{1}/_{2}$" thick insulation finished in stainless steel interior and exterior, with galvanized steel back. Digital controls from 33°F to 54°F. Time initiated and terminated defrost.

Model	Description
ECB52D2	2 Drawer, 52"
ECB52-60D2	2 Drawer, 60"
ECB72D4	4 Drawer, 72"
ECB82D4	4 Drawer, 82"
ECB82-84-D4	4 Drawer, 84"
ECB82-86-D4	4 Drawer, 86"
ECB96D4	4 Drawer, 96"

randell

FX Series Refrigeration

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

Model	Description
FX-1	Built-In: Refr/Frzr, 46"W, 16.3"H, 1 drawer (40° refr, 0° frzr), unfinished top
FX-1CSRE	Chef Stand: Refr/Frzr, 39"W, 1 drawer (40° refr, 0° frzr), finished top, casters
FX-2CS	Chef Stand: Refr/Frzr, 96"W, 2 drawer (40° refr, 0° frzr), finished top, casters
FX-2WS	Work Top: Refr/Frzr, 46"W, 35.6"H, 2 drawer (40° refr, 0° frzr), finished top, casters
FX1-4N1	Built-In: Refr/Frzr/Rapid Chiller/Safety Thaw, 46"W, 16.3"H, 1 drawer (40° refr, -5° blast chiller), 4 hr blast chill, 6 hr safety thaw, unfinished top

Additional models available.

true

Refrigerator/Freezer Worktops

An exceptional combination of refrigeration units that provide a functional work surface for easy preparation. Stainless fronts, tops and sides, castors, and self-closing doors. One-piece reinforced stainless steel back splash prevents food and bacteria entrapment. Height doesn't include $6^{1}/_{4}$" for casters. Model TWT-48 shown.

Model	Description
TWT-27	$30^{1}/_{8}$"Dx$33^{3}/_{8}$"Hx$27^{5}/_{8}$"L, 1 Door, 2 Shlvs
TWT-27F	$30^{1}/_{8}$"Dx$33^{3}/_{8}$"Hx$27^{5}/_{8}$"L, 1 Door, 2 Shlvs
TWT-36	$30^{1}/_{8}$"Dx$33^{3}/_{8}$"Hx$36^{3}/_{8}$"L, 2 Door, 4 Shlvs
TWT-48	$30^{1}/_{8}$"Dx$33^{3}/_{8}$"Hx$48^{3}/_{8}$"L, 2 Door, 4 Shlvs
TWT-48F	$30^{1}/_{8}$"Dx$33^{3}/_{8}$"Hx$48^{3}/_{8}$"L, 2 Door, 4 Shlvs
TWT-60	$30^{1}/_{8}$"Dx$33^{3}/_{8}$"Hx$60^{3}/_{8}$"L, 2 Door, 4 Shlvs
TWT-60F	$30^{1}/_{8}$"Dx$33^{3}/_{8}$"Hx$60^{3}/_{8}$"L, 2 Door, 4 Shlvs
TWT-72	$30^{1}/_{8}$"Dx$33^{3}/_{8}$"Hx$72^{3}/_{8}$"L, 3 Door, 6 Shlvs

True

Deep Undercounter Refrigerators/Freezers

An exceptional combination of refrigeration units that either slide easily under work counters for space efficiency or provide a functional work surface for easy preparation. Models feature stainless fronts, tops, sides, and 5" diameter casters.

Model	Description
TUC-44	$32^{1}/_{4}$"x$29^{3}/_{4}$"x$44^{1}/_{2}$"L, 1 Door - 2 Shlvs
TUC-60-32	$32^{1}/_{4}$"x$29^{3}/_{4}$"x$60^{1}/_{4}$"L, 2 Doors - 4 Shlvs
TUC-60-32D-2	$32^{1}/_{4}$"x$29^{3}/_{4}$"x$60^{1}/_{4}$"L, 1 Door - 2 Shlvs, 2 drawers
TUC-67	$32^{1}/_{4}$"x$29^{3}/_{4}$"x$67^{1}/_{4}$"L, 2 Doors - 4 Shlvs
TUC-67D-2	$32^{1}/_{4}$"x$29^{3}/_{4}$"x$67^{1}/_{4}$"L, 1 Door - 2 Shlvs, 2 drawers
TUC-67D-4	$32^{1}/_{4}$"x$29^{3}/_{4}$"x$67^{1}/_{4}$"L, 4 drawers

Additional models available.

True

Chef Bases

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

Model	Description
TRCB-52	$32^{1}/_{8}$"x$20^{3}/_{8}$"x$51^{7}/_{8}$"L, 2 Drawer
TRCB-79	$30^{1}/_{2}$"x$20^{3}/_{8}$"x$79^{1}/_{4}$"L, 4 Drawer
TRCB-79-86	$30^{1}/_{2}$"x$20^{3}/_{8}$"x$86^{1}/_{4}$"L, 4 Drawer
TRCB-110	$30^{1}/_{2}$"x$20^{3}/_{8}$"x110"L, 6 Drawer
TRCB-82	$32^{1}/_{8}$"x$20^{3}/_{8}$"x$82^{3}/_{8}$"L, 4 Drawer
TRCB-72	$32^{1}/_{8}$"x$20^{3}/_{8}$"x$72^{1}/_{8}$"L, 4 Drawer

Delfield

Low Profile Refrigerated Equipment Stands

Four units in one. Each drawer is its own separate compartment and can operate as a refrigerator, freezer, thaw cabinet, or a convenience chill unit, independent of the other drawers. Operate any of the drawers in any of the modes, at any time. Simple-to-use control makes it easy to select the operating mode you want for each drawer. Each drawer holds 2 full size pans. Built in alarm notifications and service diagnostics.

Model	Description
F2952C	Self-Contained, $52^{1}/_{4}$"L, (2) 32" Drawers, Holds 4 pans
F2956C	Self-Contained, $56^{1}/_{4}$"L, (2) 32" Drawers, Holds 4 pans
F2962C	Self-Contained, $62^{1}/_{4}$"L, (2) 27" (2) 19" Drawers, Holds 6 pans
F29110C	Self-Contained, $110^{1}/_{4}$"L, (6) 32" Drawers, Holds 12 pans
F2852	Remote, $52^{1}/_{4}$"L, (2) 32" Drawers, Holds 4 pans
F2887	Remote, $87^{1}/_{4}$"L, (4) 27" (2) 19" Drawers, Holds 10 pans

Additional models available.

Traulsen

TRUSTED.

TE Series Refrigerated Equipment Stands

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

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

randell

20000 Series Refrigerated Equipment Stands

Reinforced 11-gauge, stainless steel subtop with marine edge for durability and cleanability. Fully extendable drawers accommodate (2) 12"x20"x4" pans per drawer (pans not included). Patented drawer cartridge system with a 3-year warranty on the entire drawer system. Expansion valve refrigeration system with thermostatic control for operator adjustability. NSF, UL.

Model	Description
20048SC	48" w/(2) 27" Drawers (4"D pans)
20072SC	72" w/(4) 27" Drawers (4"D pans)
20105SC	105" w/(6) 27" Drawers (4"D pans)

Traulsen

TRUSTED.

Milk Coolers

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

Model	Description
RMC34S4	8 Crate, Single Access, 4" Casters
RMC49S4	12 Crate, Single Access, 4" Casters
RMC58S4	16 Crate, Single Access, 4" Casters
RMC34D4	8 Crate, Double Access, 4" Casters
RMC49D4	12 Crate, Double Access, 4" Casters
RMC58D4	16 Crate, Double Access, 4" Casters

Additional models available.

Continental Refrigerator

Milk Coolers

ENERGY STAR® cold wall milk coolers available in single or dual access. Features include:
• Performance-rated refrigeration systems
• Stainless steel top, lid, and door with stainless steel reinforced floor
• Doors with locks and snap-in gaskets
• Heavy-duty, epoxy-coated steel wire floor racks
• 5" swivel, heavy-duty locking casters
• Easily serviceable rear-mounted compressor

Model	Description
MC3-SCW	Single, 34"x33"x41$\frac{1}{2}$"
MC4-SCW	Single, 49"x33"x41$\frac{1}{2}$"
MC5-SCW	Single, 58"x33"x41$\frac{1}{2}$"
MC3-DCW	Dual, 34"x33"x41$\frac{1}{2}$"
MC4-DCW	Dual, 49"x33"x41$\frac{1}{2}$"
MC5-DCW	Dual, 58"x33"x41$\frac{1}{2}$"

Additional models available.

True ®

Milk Coolers

This school favorite sports a convenient drop front and flip-up tops, door locks, easily visible digital thermometers, and a hold open feature for the flip-up top. The TMC series offers a broad range of applications including dual-sided models, two exterior options, reinforced stainless interior floor, and food safe 33°F to 38°F temperature for improved milk quality and better milk taste. Uses 134A refrigerant. Front casters lock in place. Model TMC-49 shown.

Model	Description
TMC-34	Holds 8 Crates, 33$\frac{3}{8}$"x41$\frac{1}{2}$"x34"L, 2 Door
TMC-34-S	Holds 8 Crates, 33$\frac{3}{8}$"x41$\frac{1}{2}$"x34"L, 2 Door
TMC-49-S	Holds 12 Crates, 33$\frac{3}{8}$"x41$\frac{1}{2}$"x49"L, 2 Door
TMC-49	Holds 12 Crates, 33$\frac{3}{8}$"x41$\frac{1}{2}$"x49"L, 2 Door
TMC-58	Holds 16 Crates, 33$\frac{3}{8}$"x41$\frac{1}{2}$"x58"L, 2 Door
TMC-58-S	Holds 16 Crates, 33$\frac{3}{8}$"x41$\frac{1}{2}$"x58"L, 2 Door

Additional models available.

Delfield®

Shelleymatic® Air Curtain Milk Coolers

Retains 40°F temperature for up to 2 hours, with lids open. Interior is lined with 22 gauge, stainless steel. Cabinet is fully insulated with 2" high-density foamed-in-place polyurethane. Capacity 8, 12, or 16 milk crates. Uses HFC-134A refrigerant.

Model	Description
NLFAC-8	Holds 8 milk crates
NLFAC-12	Holds 12 milk crates
NLFAC-16	Holds 16 milk crates

NORLAKE

NOVA™ Milk Coolers

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

Model	Description
AR082SSS/0-A	Open Front, 8 case cap.
AR122SSS/0-A	Open Front, 12 case cap.
AR162SSS/0-A	Open Front, 16 case cap.
AR084SSS/0-A	Dual Access, 8 case cap.
AR124SSS/0-A	Dual Access, 12 case cap.
AR164SSS/0-A	Dual Access, 16 case cap.

Shelleymatic® **Delfield®**
Milk or Beverage Dispensers

Mobile, self-contained milk dispenser is available in 12 and 18 crate capacities. Drop front allows for easy access. Door lock is standard. Casters provide serving mobility and convenience. Cabinet maintains temperature of 36°F to 40°F with lids closed. Fiberglass/laminate panels are available to match any décor. Uses HFC-134A refrigerant. UL, NSF, 120V.

Model	Description
NDF-18	18 crate cap.
NDF-12	12 crate cap.

Scotsman
ICE THE WORLD DEMANDS

Undercounter Gourmet Ice Machines

These self-contained ice machines are 15" wide and compact enough to fit under a standard 40" counter. Durable stainless steel construction. Ideal for bar use, upscale restaurants, and office suites. Produces clear, long-lasting gourmet shaped ice.

Model	Description
CU50GA-1A	65 lb. Air, 115V, Gravity Drain, Small Cube
CU50PA-1A	65 lb. Air, 115V, Pump Drain, Small Cube
CU0515GA-1A	84 lb. Air, 115V, Small Cube

Scotsman
ICE THE WORLD DEMANDS

Prodigy® Undercounter Cube Ice Machines

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

Model	Description
CU1526MA-1	150 lb. Air, 115V, Medium Cube
CU1526SA-1	150 lb. Air, 115V, Small Cube
CU1526MW-1	175 lb. Water, 115V, Medium Cube
CU1526SW-1	175 lb. Water, 115V, Small Cube
CU2026MA-1	200 lb. Air, 115V, Medium Cube
CU2026SW-1	240 lb. Water, 115V, Medium Cube

Additional models available.

Scotsman
ICE THE WORLD DEMANDS

Essential ICE™ Undercounter Ice Maker

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

Model	Description
CU0415MA-1A	15"W, 58 lbs./Day; 36 lbs. Storage
CU0415MA-6A	15"W, 58 lbs./Day; 36 lbs. Storage, 230/60/1
CU0715MA-1A	15"W, 80 lbs./Day; 36 lbs. Storage
CU0715MA-6A	15"W, 80 lbs./Day; 36 lbs. Storage, 230/60/1
CU0920MA-1A	20"W, 100 lbs./Day; 58 lbs. Storage
CU0920MA-6A	20"W, 100 lbs./Day; 58 lbs. Storage, 230/60/1

Scotsman
ICE THE WORLD DEMANDS

Prodigy Plus® Nugget Modular Ice Machines

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

Model	Description
N0422A-1	400 lb. Air-Cooled
N0422W-1	400 lb. Water-Cooled
N0622A-1	600 lb. Air-Cooled
N0622R-1	600 lb. Remote-Cooled
N0922A-32	900 lb. Air-Cooled
N0922R-32	900 lb. Remote-Cooled

Additional models available.

Scotsman
ICE THE WORLD DEMANDS

Self-Contained Undercounter Flake Ice Machines

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

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

Scotsman
ICE THE WORLD DEMANDS

Modular Ice Storage Bins

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

Model	Description
B330P	300 lb. - Poly
B322S	300 lb. - Stainless
B530P	500 lb. - Poly
B530S	500 lb. - Stainless
B842S	800 lb. - Stainless
B948S	900 lb. - Stainless

Additional models available.

Scotsman®
ICE THE WORLD DEMANDS

Prodigy Plus® Modular Cube Ice Machines

Use less energy and water than traditional ice machines exceeding federal energy efficiency regulations by 22%. AutoAlert™ indicator lights communicate operating status and signal when it's time to perform normal maintenance or time for service. WaterSense adaptive purge control reduces scale buildup by detecting hard water conditions and purging mineral laden water. Stainless steel finish. Produces small or medium cube ice. Several models are ENERGY STAR® approved. Bins sold separately.

Model	Description
C0322MA-1	300 lb. Air-Cooled, Medium Cube
C0330SA-1	300 lb. Air-Cooled, Small Cube
C0522SA-1	500 lb. Air-Cooled, Small Cube
C0522MA-1	500 lb. Air-Cooled, Medium Cube
C0530MA-1	500 lb. Air-Cooled, Medium Cube
C0630MA-32	600 lb. Air-Cooled, Medium Cube

Additional models available.

Scotsman®
ICE THE WORLD DEMANDS

Hotel Ice & Water Dispensers

Reliable, simple push chute dispense mechanism for sanitary and easy ice dispensing. Ice and water dispensers designed with your facility's unique space, production, and installation needs in mind. Deep sink depth accommodates virtually every sized hotel ice bucket. You get premium reliability, time-saving serviceability and intuitive cleanability – along with the softest, most satisfying ice form available on the market today. Shown with ice machine (sold separately).

Model	Description
HID312A-1	12 lb. Storage, 300 lb. Ice/Water Dispenser, Air Cooled
HID525A-1	25 lb. Storage, 500 lb. Ice/Water Dispenser, Air Cooled
HID525W-1	25 lb. Storage, 500 lb. Ice/Water Dispenser, Water Cooled
HID540A-1	40 lb. Storage, 500 lb. Ice/Water Dispenser, Air Cooled
HID540W-1	40 lb. Storage, 500 lb. Ice/Water Dispenser, Water Cooled
HD30B-1H	180 lb. Storage, Ice Dispenser
HD22B-1H	120 lb. Storage, Ice Dispenser

KOOLAIRE®

Ice Kube Machines

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

Model	Description
KD0420A-161	22"W Dice, Air 115V, 370 lbs. 24-Hr.
KY0420A-161	22"W Half Dice, Air 115V, 375 lbs. 24-Hr.
KD0500A-161	30"W Dice, Air 115V, 493 lbs. 24-Hr.
KY0250A-161	30"W Half Dice, Air 115V, 324 lbs. 24-Hr.
KD1350A-261	48"W Dice, Air 208-230V, 1491 lbs. 24-Hr.
KY1350A-261	48"W Half Dice, Air 208-230V, 1539 lbs. 24-Hr.

Additional models available.

Notable Chefs

Jude D. Tauzin

Tony Chachere's Creole Foods
Opelousas, LA

Pan Seared Redfish with mixed greens and a Louisiana Crawfish Vinaigrette

Yield: 4 servings

4 ea. Redfish filet- scaled-skin on (5oz.)

2 tbsp. olive oil

2 tbsp. Tony Chachere's Spice & Herb Seasoning

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

Warm Crawfish Vinaigrette

1 tsp. butter

$1/2$ lb. Louisiana Crawfish Tails

$1/2$ tsp. Tony Chachere's More Spice Seasoning

1 tbsp. Creole mustard

2 oz. Rice Wine vinegar

4 oz. olive oil

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

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

THE ICE MACHINE CONDENSER QUESTION

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

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

Ice-O-Matic
Ice. Pure and Simple

ICE Series™ Modular Cube Ice Machines
Redesigned to offer better reliability coupled with carefree operation and maintenance. Produces pure, crystal-clear, long-lasting cube ice for the most demanding foodservice and hospitality needs. Model ICE0400 shown on B55 bin (bins sold separately).

Model	Description
ICE0320FA	22"W, 334 lbs.-use bin B42PS sold separately
ICE0520FA	22"W, 520 lbs.-use bin B42PS sold separately
ICE0250FA	30"W, 336 lbs.-use bin B40PS sold separately
ICE0400FA	30"W, 505 lbs.-use bin B40PS sold separately
ICE0500FA	30"W, 565 lbs.-use bin B55PS sold separately
ICE0500FR	30"W, 567 lbs. Remote (condenser sold separately)

Additional models available.

Ice-O-Matic
Ice. Pure and Simple

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

Model	Description
ICEU070A	15" Air Cooled, 84 lbs. ice per day, 24 lb. stor. cap.
ICEU150FA	24" Air Cooled, 185 lbs. ice per day, 74 lb. stor. cap.
ICEU150FW	24" Water Cooled, 185 lbs. ice per day, 74 lb. stor. cap.
ICEU220FA	24" Air Cooled, 238 lbs. ice per day, 74 lb. stor. cap.
ICEU220FW	24" Water Cooled, 251 lbs. ice per day, 74 lb. stor. cap.
ICEU300FA	30" Air Cooled, 309 lbs. per day, 112 lb. stor. cap.
ICEU300FW	30" Water Cooled, 356 lbs. per day, 112 lb. stor. cap.

Ice-O-Matic
Ice. Pure and Simple

Pearl Ice® Ice Makers
A great addition to any fountain drink, smoothie or beverage, proprietary Pearl Ice® is soft, longer-lasting, and chewable. Pearl Ice dispenses smoothly, blends quickly, and displaces liquid better than any other ice. Increased profits and higher customer satisfaction make this the perfect ice for restaurants, convenience stores, and healthcare applications. Model GEM0650 shown on B42 bin (sold separately).

Model	Description
GEM0450A	21"W Air, 464 lbs.-use bin B42PS w/KBT24 kit, sold separately
GEM0650W	21"W Water, 770 lbs.-use bin B55PS w/KBT19 kit, sold separately
GEM0956A	21"W Air, 1053 lbs.-use bin B55PS w/KBT19 kit, sold separately
GEM0956W	21"W Water, 1053 lbs.-use bin B55PS w/KBT19 kit, sold separately
GEM0650R	21"W Remote, 770 lb.-use bin B55PS w/KBT19 kit, sold separately; Condenser sold separately
GEM0956R	21"W Remote, 1011 lb.-use bin B55PS w/KBT19 kit, sold separately; Condenser sold separately
KBT19	Bin Storage Adapter-use w/bin B55PS
KBT24	Bin Storage Adapter-use w/bin B42PS

Additional models available.

Ice-O-Matic
Ice. Pure and Simple

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

Model	Description
MFI0500FA	540 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condenser Type (Bin Required)
MFI0500FW	541 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condenser Type (Bin Required)
MFI0800FA	768 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condenser Type (Bin Required)
MFI0800FR	819 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condenser Type (Bin Required)
MFI0800FW	859 lbs. ice per 24 hrs., 70° Air / 50° Water, Range due to Condenser Type (Bin Required)

Additional models available.

Ice-O-Matic
Ice. Pure and Simple

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

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

Ice-O-Matic®
Ice. Pure and Simple™

ICE-Series™ Modular Cube Ice Makers with Top Air Discharge

Top air discharge eliminates the need for side airflow clearance, resulting in a space savings of close to 30%. Top-air discharge units direct the hot discharge air towards the ceiling and not at the customer. It can even be directed towards air return ducts or tied into the HVAC to eliminate the hot air completely. ENERGY STAR®. Model ICE0400 shown on B55 bin (sold separately).

Model	Description
ICE0250	353 lbs., 70° Air / 50° Water
ICE0400	499 lbs., 70° Air / 50° Water
ICE0500	600 lbs., 70° Air / 50° Water
ICE0606	652 lbs., 70° Air / 50° Water
ICE1506HR	1430 lbs, 70° Air / 50° Water

Ice-O-Matic®
Ice. Pure and Simple™

Pearl® Undercounter Ice Maker

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

Manitowoc®

Indigo™ Ice Machines

Indigo's preventative diagnostics provide constant and reliable monitoring of refrigeration systems. In turn, the information is used to improve energy management, set proper ice production levels, streamline cleaning processes, ease food safety concerns, maintain ice quality, and quickly display up-to-date service information. Several models are ENERGY STAR® qualified.

B-style bins (sold separately) feature DuraTech™ stainless finish exterior. IY0504A shown on B570 bin.

Model	Description
IY0324A-161	22"W Half Dice, Air 115V, 350 lbs. 24-Hr.
IY0524A-261	22"W Half Dice, Air 208/230V, 485 lbs. 24-Hr.
IY0304A-161	30"W Half Dice, Air 115V, 310 lbs. 24-Hr.
IY0504A-161	30"W Half Dice, Air 115V, 560 lbs. 24-Hr.
ID1106A-261	30"W Dice, Air 208/230V, 1140 lbs. 24-Hr.
ID0606A-261	30"W Dice, Air 208/230V, 632 lbs. 24-Hr.

Additional models available.

Manitowoc®

B-Style Ice Storage Bins

DuraTech stainless finish exterior is durable, corrosion resistant, and attractive. Soft durometer trim around opening helps silence bin door closing. Convenient stay-open design keeps bin door out of the way while scooping ice. Internal scoop holder stays above ice line for easy access and better sanitation.

Model	Description
B-170	150 lb. bin
B-400	190 lb. bin
B-320	210 lb. bin
B-420	310 lb. bin
B-570	430 lb. bin
B-970	710 lb. bin

WHAT MAKES FOR AN EASY CLEANING PROCESS?

Ask yourself the following questions...

How many steps does it take to get to the food zone?

Are special tools required?

Are parts, like the water trough, removable so they can be easily cleaned in a sink?

Are the components light colored so you can spot mold growth?

Can you see the evaporator surfaces to confirm that lime and scale are not building up?

Is the water pump easily accessible and removable to clean any buildup of scale, lime, or sediment?

Ice-O-Matic®
Ice. Pure and Simple™

Slope Front Storage Bins

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

Model	Description
B25PP	30"W, 242 lb. cap.
B40PS	30"W, 344 lb. cap.
B100PS	48"W, 854 lb. cap.
B120SP	48"W, 1142 lb. cap.
B120SS	48"W, 1142 lb. cap.
B150SP	60"W, 1447 lb. cap.

Additional models available.

Manitowoc

Nugget Ice Machines

Bite-sized nugget boasts 90% ice content with only 10% water offering one of the best nugget ratios for maximum cooling and minimal drink dilution. Modular Ice Machines offer the ultimate in flexibility–select the bin and head unit separately and build your own custom unit. Standard measurements for perfect pairing with 22" bins. Space saving undercounter models available for kitchen and bar height counters. Model RNS-0308A shown on B420 Bin (sold separately).

Model	Description
RNS0244A-161	172 lbs., Air Cooled
RNS0385A-161	300 lbs., Air Cooled
RNS0308A-161	315 lbs., Air Cooled
RNS0608A-161	591 lbs., Air Cooled
RNS0609W-161	591 lbs., Water Cooled
RNS1008A-261	1078 lbs., Air Cooled
RNS1008W-261	1079 lbs., Water Cooled

Manitowoc

Flake Ice Machines

Flake ice machines offer quick cooling, moldable flakes, making them perfect for food and beverage presentation and hand scooping into drinks. Small, soft pieces of ice with a 73% ice to water ratio form around objects without bruising and hold in place without tipping or spilling. ENERGY STAR®. Model RFS0650A shown on B420 bin; bin sold separately.

Model	Description
RFS0300A-161	384 lbs., 22" Air Cooled, 115V
RFS0650A-161	717 lbs., 22" Air Cooled, 115V
RFS0650W-161	722 lbs., 22" Water Cooled, 115V
RFS0650W-261	726 lbs., 22" Water Cooled, 208-230V
RFS0650A-261	747 lbs., 22" Air Cooled, 208-230V
RFS1200A-261	1202 lbs., 30" Air Cooled, 208-230V
RFS1200W-261	1339 lbs., 30" Water Cooled, 208-230V

Manitowoc

Hotel Ice Dispensers

Automatic-fill, floor-standing ice dispensers meet the strict sanitary needs of the foodservice, lodging, and healthcare industries. Attractively styled to complement any décor, these dispensers feature a stainless steel wrap exterior with gray ABS accents. Each unit offers SFA water dispensing option, coin operation, and room card operation.

Model	Description
SPA-160-161	120 lb. stor., 22"Wx31"Dx43"H, 115V
SPA-160-261	120 lb. stor., 22"Wx31"Dx43"H, 208-230V
SPA-310-161	120 lb. stor., 30"Wx32"Dx60^1/$_2$"H, 115V
SPA-310-261	120 lb. stor., 30"Wx32"Dx60^1/$_2$"H, 208-230V

Manitowoc

RNS Series Countertop Nugget Ice Maker & Dispenser

Nugget ice provides a high quality, soft, chewable texture while still providing maximum cooling effect, making it ideal for hospitals and healthcare facilities. Bite-sized nugget boasts 90% ice content with only 10% water, offering one of the best nugget ratios for maximum cooling and minimal drink dilution. Engineered to deliver the largest daily ice production levels and storage capacities within the smallest footprint.

Model	Description
RNS12A-161	35"Hx16^1/$_4$"Wx24"D, 12 lb. bin cap., lever activated
RNS12AT-161	35"Hx16^1/$_4$"Wx24"D, 12 lb. bin cap., sensor activated
RNS20A-161	42"Hx16^1/$_4$"Wx24"D, 20 lb. bin cap., lever activated
RNS20AT-161	42"Hx16^1/$_4$"Wx24"D, 20 lb. bin cap., sensor activated

Manitowoc

NEO™ Ice Machines

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

Model	Description
UY0140A-161B	132 lbs., Air Cooled, 115V, Half-Dice Cube
UY0190A-161B	193 lbs., Air Cooled, 115V, Half-Dice Cube
UY0240A-161B	225 lbs., Air Cooled, 115V, Half-Dice Cube
UY0310A-161B	304 lbs., Air Cooled, 115V, Half-Dice Cube
UR0240A-161B	217 lbs., Air Cooled, 115V, Regular Cube
UD0240A-161B	225 lbs., Air Cooled, 115V, Dice Cube

Additional models available.

ELKAY foodservice products

EZH2O® Bottle Filling Stations

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

Kolpak

DUO-PAK Multi-Circuit Condensing Unit

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

Curtron Products
a division of TMI, LLC

"M" Series Strip Doors

Reduce energy costs with the ideal strip door for walk-in coolers and freezers. M-Series doors are available in both 6" and 8" wide standard or low temp polar reinforced flexible PVC strips. All doors include universal mounting hardware. Each strip features a loop top for easy installation–strips just slide onto the mounting bar. Complaint with the Energy Independence & Security Act of 2007.

Notable Chefs

John des Rosiers

Inovasi
Lake Bluff, IL

Perfect Fall Soup
Sweet onions, chopped small dice
Extra virgin olive oil
Sweet corn, cut off of cob
Fresh tomatoes, chopped roughly
Spanish monastrell wine
Available squashes, chopped medium dice
Available potatoes, chopped medium dice
Organic heavy cream
Fresh herbs, i.e. basil, thyme or flowers
Sea salt
Fresh pepper
Local aged hard cheese, shaved

Sauté the onions on high heat in the olive oil, add the corn, red wine and tomatoes. Cook until the wine reduces by 75%.

Then add the squash and potatoes and add water to just cover the ingredients. Now add the cream, about 20% of the volume of the pot. Simmer for 20 minutes, give or take, until squash and potatoes are almost tender, but still al dente.

Season with salt and pepper. Add the herbs and simmer for a few minutes longer.

Serve and garnish with the cheese and maybe a little fresh black pepper.

Kolpak

Multi-Pak

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

Model	Description
M108-PR-4080	Polar Reinforced PVC 8" Loop Strip, 40"Wx80"H (Mounting Hardware included) 6 pc. min.
M106-PR-4080	Polar Reinforced PVC 6" Loop Strip, 40"Wx80"H (Mounting Hardware included) 6 pc. min.
M108-PR-80-6PK	Replacement Strip Pkg of 6 Polar Reinforced PVC 8" Loop Strip 80"H

Additional models available.

Walk-In Refrigerators & Freezers

Kolpak's modular construction can meet your exact requirements in an indoor or outdoor cooler, freezer or combination, with the size, roof configuration, and options you want. You get quality with features that make Kolpak a sound investment: energy saving 4" thick foamed-in-place urethane insulation; standard galvalume metal finish for greater corrosion resistance; energy saving120 series refrigeration operates at higher ambient temperatures. *Contact us for additional information.*

Polar-Pak® System

Easily installed without the services of a refrigeration technician or plumber. Corners, wall panels, and doors are quickly assembled on the unit's floor, and ceiling panels lifted in place. Self-contained wall-mounted refrigeration unit, equipped with casters, is rolled up and fitted into place. Top mount offers an easy install and is flush to the ceiling allowing maximum use of storage space. Energy efficiency 4" urethane panels meet insulation requirements. *Contact us for additional information.*

Quick Ship Coolers & Freezers

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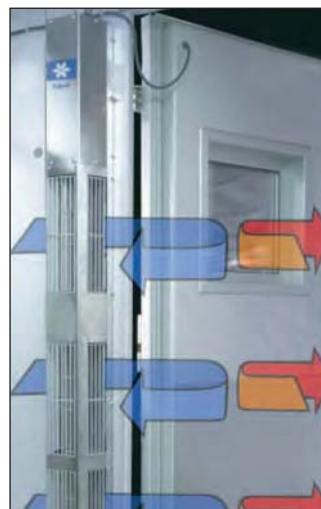
Air Shield

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

ArcticFox™ Total Cooling Control

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

CONSERVING ELECTRICITY WITH YOUR WALK-IN

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

1. Use proper operating temperature: Many users set thermostats lower than necessary, causing a waste of electricity. If in doubt about proper temperatures, contact your dealer.

2. Organize stored products for fewest door openings: Infrequent, short openings minimize cold air loss. Don't prop doors open.

3. Keep cooking coils clear of stored product.

4. Turn off inside lights when the walk-in is unoccupied: Lights consume electricity and generate heat.

5. Eliminate unnecessary packaging material: These materials retard product cooling and increase electricity use.

6. Leave air space between stored products.

7. Cool hot foods to room temperature before placing them in the walk-in: Most foods can be cooled to room temperature before being placed in the cooler or freezer. If in doubt, check with local health officials.

8. Use proper defrost cycles in freezers: Two defrost cycles are required for normal use. If excessive frost forms on coils, call for service.

9. Keep compressors clean: Dirt, leaves, paper and other matter on the compressor increase electricity use. Vacuum the compressor regularly.

Walk-In Freezers & Coolers

American Panel
Versatile, Dependable Walk-Ins and Blast Chillers

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

Refrigeration Systems

American Panel
Versatile, Dependable Walk-Ins and Blast Chillers

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

NORLAKE

Kold Locker™ Walk-ins

SAME DAY SHIPMENT! Choose from over 10,000 Indoor or Outdoor Coolers, Freezers and Combination Cooler/Freezers! Sizes from 4'x5' to 8'x20'. Heights from 6'7" and 7'7" with floor; 7'4" floorless. Three temperatures: +35°F, -10°F, -20°F. 26 gauge stucco embossed coated steel. 26" wide self-closing doors. FRP threshold. 15-year panel; 18-month parts & labor warranty.

Model	Description
KLB7746-C	7'7" high 4'x6' Cooler
KLB7766-C	7'7" high 6'x6' Cooler
KLB7768-C	7'7" high 6'x8' Cooler
KLB7788-C	7'7" high 8'x8' Cooler
KLF7746-C	7'7" high 4'x6' Freezer
KLF7766-C	7'7" high 6'x6' Freezer

Additional models available.

MB MASTER-BILT®
Refrigeration Solutions

Quick Ship Walk-Ins

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

RECOMMENDED STORAGE FOR REFRIGERATED FOODS

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

RECOMMENDED STORAGE FOR FROZEN FOODS

Frozen Food	Maximum Storage Period at 0°F
Eggs	6-12 months
Fruit	8-12 months
French-Fried Potatoes	2-6 months
Meats	
Beef	6-12 months
Lamb & Veal	6-9 months
Pork	3-6 months
Sausage & Ground Meat	1-3 months
Cooked Meat, not covered with gravy or other sauces	1 month
Meat Sandwiches	1 month
Poultry	
Chicken	6-12 months
Turkey	3-6 months
Giblets	3 months
Cooked Poultry Meat	1 month
Cooked Poultry Dishes	3-6 months

ThermalRite™

Walk-Ins

ThermalRite experts will custom design a walk-in to maximize your usable space. Built to order in exact dimensions–no need to settle for nominal dimensions or standard sizes. Foamed-in-place urethane provides the best insulation available today. Many finishes available, including the exclusive anti-bacterial Sanisteel®, a 2015 Kitchen Innovations award winner. Choose from a range of energy-saving light sources. *Contact us for additional information.*

1-Piece Outdoor Walk-in

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

Contact us for additional information.

Quick Ship Walk-ins

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

Refrigerated Trailers

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

Refurbishment Services

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

BEVERAGE EQUIPMENT

Coffee Brewers

Blenders

Bar Coolers

Glass Washers

Portable Bars

ADCRAFT

Coffee Percolators & Brewer

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

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

FOCUS FOODSERVICE
WEST BEND COMMERCIAL

West Bend® Coffee Makers

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

Model	Description
58030	30 Cup Classic Coffee Maker
58002	42 Cup Classic Coffee Maker
58055R	55 Cup, Aluminum Urn
58001R	101 Cup, Aluminum Urn
54160	60 Cup S/S Contemporary Coffee Maker
54100	100 Cup S/S Contemporary Coffee Maker
13550	55 Cup S/S Traditional Coffee Maker

Additional models available.

Bar Maid®

Citrus Juicers

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

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

BLOOMFIELD

Pour-Over Coffee Brewers

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

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

BLOOMFIELD

Hot Water Dispenser

The Bloomfield hot water dispenser with LCD panel combines style, function, reliability, and value with a pioneering new development in water boiler filtration. A water filter is essential to reduce problematic scale build-up and to remove impurities that can leave an unpleasant taste. FilterFlow revolutionizes the water boiler design by incorporating the filter cartridge within the boiler casing ensuring premium water quality and reduced scale build-up. Model 1228-DLX, 3 Gal., dispenses 205 cups per hour.

FOCUS FOODSERVICE

Commercial Juice Presses & Citrus Squeezers

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

Model	Description
97302	Olympus XLarge, White
97306	Olympus XLarge, Black
97332	Jupiter, White
97336	Jupiter, Black
8927	Opti-Squeeze Lemon
8928	Opti-Squeeze Lime
8929	Opti-Squeeze Orange

Value Bar Blenders

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

Model	Description
HBB909	32 oz. S/S Container
HBB908	44 oz. Poly Container
51000	48 oz. Plastic Container (Proctor Silox)

Fury™ Blender

Large paddle switches make operating the power blender fast and easy. Just set the adjustable timer to suit your recipe, and simply hit START for smooth results every time. Powerful 3 HP motor with stainless steel blades are made to last and get the job done fast. Stackable Wave~Action® 64 oz. container provides a super smooth drink profile, every time.Model HBH550.

Tempest™ Blender

For ultimate flexibility, operators can choose from high and low speeds, timed cycles, and a jump cycle (starts in low speed, then ramps up to high). Includes 64 oz. stackable container, timer with automatic shut off, and a jar pad sensor, which turns the motor off when container is not in place. 3 HP motor. 2-year or 20,000 cycle parts & labor full replacement warranty. Model HBH650.

Spindle Drink Mixer

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

Model	Description
HMD200	Single Spindle
HMD400	Triple Spindle

Tango Blenders

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

Xtreme Hi-Power Blenders

Heavy-duty 3.5 HP motor and 45,000 RPM provide awesome speed and performance. Optional solid sound enclosure keep it quiet. Choose simple paddle switches for quick and easy operation or easy-to-clean electronic membrane keypad. Choose from a 64 oz. unbreakable, BFA-free, co-polyester or stainless steel container. cETLus. NSF. Limited 3-year motor; 2-year parts & labor warranty. Model MX1000XTX shown.

Model	Description
MX1300XTX	Electronic Keypad, LCD Display, 4 Programmable Selections, Adj. Speed Controls
MX1500XTX	Electronic Keypad, LCD Display, 4 Programmable Selections, Adj. Speed Controls, Sound Enclosure
MX1000XTX	Toggle Switches
MX1050XTX	Electronic Keypad
MX1100XTX	Electronic Keypad, 30 Second Countdown Timer
MX1200XTX	Adj. Speed Control

Additional models available.

Electric Glass Washers & Accessories

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

Model	Description
A200	Glass Washer, Upright
SS100	Glass Washer, Submersible
DIS201	Sanitizer Tablets, 6 bottles/cs., 150 tabs/bottle
DIS202	Quaternary Strips, 12 disp/cs., 100 tests/dispenser
DIS302	Chlorinated Strips, 12 disp/cs, 100 tests/dispenser
LDET200	LoSuds Detergent, 4 gal./cs.

CLEAN GLASSES RAISE PROFITS

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

Follow QR Code to read the KitchenBiz Article: INCREASE PROFITS THROUGH PROPER BEVERAGE SALES

Glass Polisher

When your glassware sparkles, so does your reputation. Portable glass polisher saves time and effort by ensuring wet glasses get gently polished and dried simultaneously in seconds. Eliminates the need for potentially unsanitary hand polishing and reduces breakage. Removable polishing heads are easily installed and dishwasher safe. Polishes all types and sizes of glassware. Model GP100, polishes up to 350 glass per hour.

The REDHEAD Electric Glass Washer

Removes stains on glass surface. Features that you can rely on include quick and easy installation, heavy duty construction, and a powerful 1/3 HP motor. Comes complete with four 7" brushes and one $8^3/_4$" center brush. 115V, $^4/_3$ amps. CE. Model GW-120.

Delta 5 Glass Washer

ENERGY STAR® qualified and rated by NSF as both a dishwasher and a glasswasher using 1.16 gallons of water per cycle. Cleans up to 40 racks (1,440 glasses) per hour. Built-in chemical pumps and priming switches. Built-in scrap accumulator prevents drain from clogging. 90-second operating cycle with push-button start. $11^1/_2$" clearance accommodates taller wares. NSF and c-UL-us listed. Model Delta 5-E.

Delta® 1200 Rotary Glasswasher

Composite carousel rack prevents damage to glassware. 12" vertical clearance accommodates taller glassware. Single-switch, auto-fill, auto-stop operation. Adjustable rinse control allows hot or cold water final rinse for flexible sanitizing methods. Built-in chemical pumps and onboard chemical storage. NSF and c-ETL-us listed. Delta 1200, 1200 glasses per hour.

Glasswashers

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

Model	Description
CG	Rotary-Type
CG4	Pass-Thru, $38^1/_2$"Hx48"W
CG6	Pass-Thru, $38^1/_2$"Hx72"W

Glass Frosters

Push button defrost system, self-contained, no plumbing required. Black, stainless, or all stainless exterior. Stainless steel interior Available in 2, 3, 4, and 5 foot models. 24"Dx34"H.

Model	Description
FR24PS2	2'L, Black
FR24SS2	2'L, Stainless Steel
FR36PS2	3'L, Black
FR36SS2	3'L, Stainless Steel
FR48PS2	4'L, Black
FR48SS2	4'L, Stainless Steel
FR60PS2	5'L, Black
FR60SS2	5'L, Stainless Steel

Dual Zone Self-Contained Wine Centers

Perlick's new line of dual-zone wine centers can be tailored to fit your exact wine serving and storage needs. Now you can properly store and dispense wine at two separate temperatures in the same cabinet–White Wine (40°F-55°F) or Red Wine (55°F-70°F). Customize your dual zone wine center with options to suit your specific needs: *Stainless solid or glass doors with full-extension wine shelves, wine drawers, 1, 2, 3, 4 or 5-faucet wine tapping.*

Model DZS60 Wine Center shown with stainless steel glass door, full-extension shelves (left) and solid stainless door w/single-faucet wine dispensing (right).

Concessionaire Beer Dispensers

Dispensers feature high impact corner bumpers, stainless steel exterior, front vented compressor, self-closing field reversible doors, and 5" casters. Portable and self contained cabinet stores a CO_2 drum, regulator, and liquid waste tank in an access area. Foamed-in-place insulation saves energy and adds structural strength. 5-year compressor; 1-year labor warranty.

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

AdvantEDGE™ Back Bar Refrigerators

Shallow depth back bar refrigerators complement the standard size models but in a smaller footprint of 24" in depth versus the standard $27^1/_8$"D. Available with solid or glass doors, interior LED lights, and are NSF approved for bottled and canned products. Stainless steel top/floor and black vinyl coated exterior front, sides, and back, galvanized steel interior. 3-year parts & labor, 5-year compressor warranty. Model NLBB60N shown.

Model	Description
Standard Depth	
NLBB59	59"W Solid Doors
NLBB69	69"W Solid Doors
NLBB79	79"W Solid Doors
Narrow Depth	
NLBB48N	48"W Solid Doors
NLBB60N	60"W Glass Doors
NLBB72N	72"W Glass Doors

Additional models available.

Keg Coolers

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

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

Additional models available.

Back Bar Coolers

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

Model	Description
BBC24	24"x$31^1/_8$"x$38^1/_2$"
BBC50	50"x$29^1/_4$"x$36^3/_4$"
BBC59	59"x$29^1/_4$"x$36^3/_4$"
BBC69	69"x$29^1/_4$"x$36^3/_4$"
BBC79	79"x$29^1/_4$"x$36^3/_4$"
BBC90	90"x$29^1/_4$"x$36^3/_4$"

Additional models available.

Direct Draw Beer Dispensers

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

Model	Description
TDD-1	$31^{1}/_{4}$"x$39^{3}/_{4}$"x$23^{1}/_{2}$"L, 1 Door
TDD-2	$27^{1}/_{8}$"x37"x$58^{7}/_{8}$"L, 2 Door
TDD-3	$27^{1}/_{8}$"x37"x$69^{1}/_{8}$"L, 3 Door
TDD-4	$27^{1}/_{8}$"x37"x$90^{3}/_{8}$"L, 4 Door

www.EVERESTref.com

Back Bar Equipment

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

Model	Description
Black Exterior	
EBD2-BB	2 Door Dispenser, 58" (1-Faucet Tower)
EBD2-BBG	2 Door (1 glass) Dispenser, 58" (1-Faucet Tower)
EBD3-BB	2 Door Back Dispenser, 68" (1-Faucet Tower)
EBD3-BBG	2 Door (1 glass) Dispenser, 68" (1-Faucet Tower)
Additional models available.	

Back Bar Coolers

Attractive, wear-resistant laminated heavy duty black vinyl exterior. Stainless steel countertop. Forced air refrigeration system. Interior stainless steel floor with half inch lip and heavy galvanized steel walls. Maintains cold 33°F to 38°F product temperatures. Also available in stainless steel and glass doors.

Model	Description
TBB-2	$27^{3}/_{4}$"x37"x$58^{7}/_{8}$"L, 2 Doors, 4 Shlvs Cap.: 88 6-pks
TBB-3	$27^{3}/_{4}$"x37"x$69^{1}/_{8}$"L, 2 Doors, 4 Shlvs Cap.: 112 6-pcks
TBB-4	$27^{3}/_{4}$"x37"x$90^{3}/_{8}$"L, 3 Doors, 6 Shlvs Cap.: 152 6-pcks
TBB-24-48	$24^{1}/_{2}$"x$35^{5}/_{8}$"x$49^{1}/_{8}$"L, 2 Doors, 4 Shlvs Cap.: 48 6-pcks
TBB-24GAL-48	$23^{3}/_{4}$"x$34^{1}/_{4}$"x$47^{7}/_{8}$"L, 2 Doors, 4 Shlvs Cap.: 48 6-pcks
TBB-24-60	$23^{7}/_{8}$"x$35^{5}/_{8}$"x$61^{1}/_{8}$"L, 2 Doors, 4 Shlvs Cap.: 72 6-pks
TBB-24GAL-60	$23^{3}/_{4}$"x$34^{1}/_{4}$"x$59^{7}/_{8}$"L, 2 Doors, 4 Shlvs Cap.: 72.5 6-pks

Horizontal Bottle Coolers

Conditioned, air circulation is forced evenly over the top row of products for ideal chilling of bottles. Stainless counter and lid, durable black vinyl exterior, and vinyl-coated storage dividers. Interiors feature long lasting, heavy-duty, galvanized steel. Large evaporator coil runs the length of the cooler for efficient, balanced cooling.

Model	Description	Capacity (Cases) 12 oz. Btls	12 oz. Cans
TD-36-12	$26^{5}/_{8}$"x$33^{3}/_{8}$"x$36^{3}/_{4}$"L, 2 bin dividers	11	$14^{1}/_{2}$
TD-36-12-S	$26^{5}/_{8}$"x$33^{3}/_{8}$"x$36^{3}/_{4}$"L, 2 bin dividers	11	$14^{1}/_{2}$
TD-50-18	$26^{5}/_{8}$"x$33^{3}/_{8}$"x$49^{5}/_{8}$"L, 3 bin dividers	$16^{1}/_{2}$	24
TD-50-18-S	$26^{5}/_{8}$"x$33^{3}/_{8}$"x$49^{5}/_{8}$"L, 3 bin dividers	$16^{1}/_{2}$	24
TD-65-24	$26^{5}/_{8}$"x$33^{3}/_{8}$"x$64^{5}/_{8}$"L, 4 bin dividers	22	$32^{1}/_{2}$
TD-65-24-S	$26^{5}/_{8}$"x$33^{3}/_{8}$"x$64^{5}/_{8}$"L, 4 bin dividers	22	$32^{1}/_{2}$

Additional models available.

Underbar Basics™ Equipment

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

Model	Description
SL-HS-12-X	Hand sink, 18" FB x 12" LR
CR-HS-12-X	Hand sink, 21" FB x 12" LR
SLI-12-24-X	Ice bin, 18" FB x 24" LR
SLI-12-36-X	Ice bin, 18" FB x 36" LR
SLI-12-36-7-X	Ice bin, 18" FB x 36" LR w/ 7 circuit cold plate
CRCR-24-CT-X	Glass rack, 24", holds 3 standard 20"x20" racks
LD-1818-X	Liquor display rack, 18"L
SLB-53C-X	Sink, 3-comp. w/ 2 drainboards. 5' long

Ice Bins

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

Model	Description
18-24	12"Dx24"L
18-24-7	12"Dx24"L w/Built In Cold Plate
18-24DP	15"Dx24"L
18-30	12"Dx30"L
18-36	12"Dx36"L
18-36-7	12"Dx36"L w/Built In Cold Plate
18-36DP	15"Dx36"L

Blender/Dump Sink

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

Model	Description
18-12BD	12" Sink
18-18BD	18" Sink

Royal Series Underbar

Deluxe line of standard and custom underbar equipment features heavy duty construction built for durability. Full AutoCAD layout and design available. High quality built-in sound deadened speed rails. Stainless steel sides and legs. High quality cartridge valve faucets. NSF. Available in 19" and 23" depths complete with drains, overflows, and heavy duty faucets. *Contact us for additional information.*

Royal Series Slide Top Bottle Coolers

High quality, heavy duty units in 2', 4', 6', and 8' models. Features include 24" front to back to match underbar, stainless steel floors, heavy duty doors, center bar construction for durability, rugged grab bar handles, easy-to-clean coved corners, and floor drain connected to condensate evaporator pan. 5-year compressor warranty. Available in black or stainless steel exteriors. 115V, Single phase, 60 Hz. Model BC48-BG shown.

Model	Description	Capacity (12 oz. Btls.)
BC24-BG	Black Vinyl Ext., 2' w/2 divider racks	$14^{1}/_{2}$
BC48-BG	Black Vinyl Ext., 4' w/2 divider racks	$14^{1}/_{2}$
BC72-BG	Black Vinyl Ext,, 6' w/3 divider racks	$25^{1}/_{2}$
BC96-BG	Black Vinyl Ext., 8' w/4 divider racks	$35^{1}/_{2}$

Additional models available.

Underbar Sinks

Complete line available in 18" and 21" front to back depth. Features complete stainless steel embossed drainboards and 10"x14"x10" deep drawn bowls. Comes complete with drains, overflows, and low lead compliant faucets. NSF. Model 18-53C shown with optional speed rails.

Model	Description
18-43L or R	1800 Series- 48" 3-Comp. Sink w/Bowl on Left or Right, Faucet
18-53C	1800 Series- 60" 3-Comp. Sink w/Bowl in Center, Faucet
18-63C	1800 Series- 72" 3-Comp. Sink w/Bowl in Center, Faucet
18-64C	1800 Series- 72" 4-Comp. Sink w/Bowl In Center, Faucet

Additional models available.

Closed Glass Storage

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

Cambar® Portable Beverage Bars

CAMBRO
TRUSTED FOR GENERATIONS™

Get your party started and uncork your profitability! Cambro's full line of stylish, portable beverage bars provide opportunities for hosting in any environment–inside or out, small or large, formal or casual.

Complete, basic, or economy system available in sizes small (Bar540), medium (Bar650), and large (Bar730) with a standard or designer decor package. Model Bar650S shown in designer decor Sedona (668).

Model	Description
BAR540DS	54"Lx25$^7/_8$"Wx46$^1/_8$"H, Decorative Cntrtop
BAR650DS	67$^1/_2$"Lx28$^1/_2$"Wx47$^1/_2$"H, Upgraded Decor
BAR730DS	72$^3/_4$"Lx26"Wx48"H, Upgraded Decor

Notable Chefs

Jonathan Bennett

Moxie, The Restaurant
Cleveland, OH

Crunchy Artichoke & Tomato Salad

3 ea. Globe artichokes, cleaned
2 lbs. Heirloom tomatoes, cut to desired shape
$^1/_2$ lb. arugula
2 tbsp. fresh mint, fine ribbons
1 ea. lemon, juiced & zested
3 tbsp. extra virgin olive oil
4 oz. goat cheese, fresh or soft ripened
Salt & pepper to taste

Shave the artichokes on a slicer as thin as possible. In a mixing bowl, season the artichokes and tomatoes with the lemon juice, oil and some salt & pepper. Let stand for 5 minutes. Add in the arugula, mint and cheese. Season with a touch more salt, toss and serve.

Insulated Ice Bins With Cold Plate

John **BOOS** Since 1887

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

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

CARLISLE FOODSERVICE PRODUCTS®

Maximizer™ Portable Bar

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

Model	Description
7550	Portable Bar
7555	Vinyl Bar Cover

Perlick®

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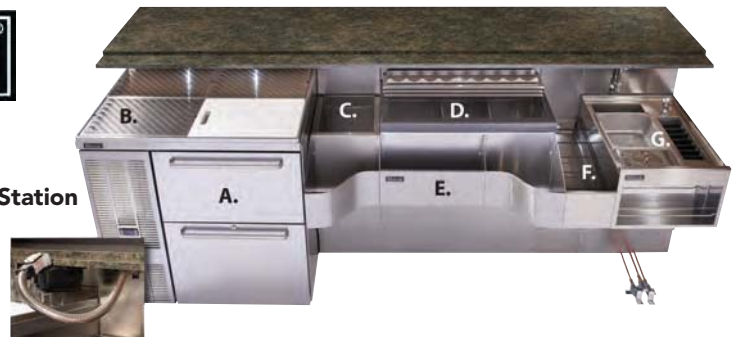
Engineered for speed, built for comfort. This co-branded line of cocktail focused equipment consists of innovative product solutions that have been specifically engineered to be more ergonomic for bartenders and to better accommodate their needs when making craft cocktails. The Tobin Ellis Signature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

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

COOKING EQUIPMENT

Ranges
Convection Ovens
Steam Equipment
Ventilation
Fryers
Microwaves
Toasters

WOLF
No worries.

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

Model	Description
C24S-4B	24" Space-Saver Oven w/4 Open Burners, 140,000 BTU
C36S-6B	36" Std Oven w/6 Open Burners, 215,000 BTU
C48S-8B	48" Std Oven w/8 Open Burners, 275,000 BTU
C60SS-10B	60" (2) Std. Oven w/10 Open Burners, 370,000 BTU
C60SS-6B24G	60" (2) Std Oven w/6 Open Burners, 24" Fry Top, 290,000 BTU
C60SS-6B24GB	60" (2) Std w/6 Open Burners & 24" Griddle, 290,000 BTU
C72SS-12B	72" (2) Std. Oven w/12 Open Burners

SOUTHBEND
Since 1898

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

Model	Description
S24E	24" RR, 4 Brnrs, Space Saver Oven
S24C	24" RR, 4 Brnrs, Cabinet
S36D	36" RR, 6 Brnrs, Standard Oven
S36A	36" RR, 6 Brnrs, Convection Oven
S36C	36" RR, 6 Brnrs, Cabinet
S48EE	48" RR, 8 Brnrs, Dual Space Saver Ovens

Additional models available.

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

Vantage Series Ranges come standard with 28,000 BTU burners, 3/4" thick griddle plate option, 5" landing shelf, and 2 rack positions.

BAKERS PRIDE
A Standex Company

Model	Description
Restaurant Series	
24-BP-4B-S20	24", 4 Brnrs, 20" Std. Oven
36-BP-6B-S30	36", 6 Brnrs, 30" Std. Oven
60-BP-10B-S26	60", 10 Brnrs, (2) 26" Std. Ovns
60-BP-6B-G24-S26	60", 6 Brnrs, 24" Griddle, (2) 26" Std. Ovens
Vantage Series	
24-BPV-4B-S20	24", 4 Brnrs, 20" Std. Oven
36-BPV-6B-S30	36", 6 Brnrs, 30" Std. Oven

Additional models available.

Notable Chefs

Eric Williams

Momocho mod mex restaurant
Cleveland, OH

Braised Beef Brisket (Machaca)

5 lb. piece beef brisket

2 cups red wine

20 oz. tomato juice

1/4 cup lime juice

1 cup red wine vinegar

1/2 cup salt

1/2 cup chopped garlic

2 tbsp. black pepper

4 tbsp. ancho powder or 2 whole chiles

1 tbsp. cinnamon

1/2 cup coffee, ground (Guatamalan bean preferred)

2 bay leaves

1 Spanish onion, rough cut

Season brisket with coffee, ancho powder and salt. Grill/sear beef to caramelize. Cut beef into similar size pieces (3). Put in large braising pan or metal hotel pan with all remaining ingredients. Add enough water to cover brisket. Cover with foil and place in 300°F oven for 3-4 hours. Discard whole onions and bay leaves. Remove brisket from liquid and pull all meat. Reserve liquid to reheat.

Ultimate 400 Series Restaurant Ranges

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

Model	Description
4361D-2G	2 Non-Clog Brnrs, Std Grates, 24" M-GRID (L or R), Std Oven
4361D-2C	2 Non-Clog Brnrs, Std Grates, 24" Charbroiler (L or R), Std Oven
4481DC-3C	2 Non-Clog Brnrs, Std Grates, 36" Charbroiler (L or R), Std Ovn/Cabinet
4601DD-3C	4 Non-Clog Brnrs, Std Grates, 36" Charbroiler L or R), Dual Std Oven
4361D	6 (33K BTU) Non-Clog Brnrs, 1 (45K) Std Oven
4601DD	10 Non-Clog Brnrs, Std Grates, Dual Std Ovens

Additional models available.

G-Series Starfire Pro 36" Ranges

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

Model	Description
G24-2G12L	(2) Open-Top Burners, 12" Griddle, (1) Space Saver Oven
G24-2G12S	(2) Open-Top Burners, 12" Griddle, (1) Storage Base
G24-2G12T	(2) Open-Top Burners, 12" Griddle Modular Top
G24-4L	(4) Open-Top Burners, (1) Space Saver Oven
G24-4S	(4) Open-Top Burners, (1) Storage Base
G24-4T	(4) Open-Top Burners Modular Top

Additional models available.

Endurance Gas Restaurant Ranges

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

Model	Description
24S-4B	24" w/Std Ovn, 4 Brnrs, Natural, 143K BTU
36S-6B	36" w/Std Ovn, 6 Brnrs, Natural, 215K BTU
48S-8B	48" w/Std Ovn, 8 Brnrs & 12" Storage Base, Natural, 275K BTU
48SS-8B	48" w/2 Std Ovns, 8 Brnrs, Natural, 286K BTU
60SS-6B24G	60" w/2 Std Ovns, 6 Brnrs, 24" Grdl Right, Natural, 278K BTU
60SS-10B	60" w/2 Std Ovns, 10 Brnrs, Natural, 358K BTU

Additional models available.

Notable Chefs

Sholem Potash

Culinary Depot
Monsey, NY

Pot Roast

6 lb. roast, preferable shoulder or chuck
2 large onions, sliced
2 large carrots, sliced
4 stalks celery, sliced
1 red pepper, cored and sliced in half
1 parsnip
4 cloves garlic
2 tomatoes, quartered
$1/2$ cup ketchup
$1/2$ cup sweet red wine
$1/4$ cup soy sauce
5 bay leaves
1 tbsp. kosher salt
3 tbsp. granulated garlic
3 tbsp. paprika
3 cups water

Preheat oven to 350°F. Line bottom of pan with vegetables and place roast on top. Mix remaining ingredients, except water, and rub onto roast. Add water to pan. Bake covered for 2 hours. Turn over and bake an additional 30 minutes uncovered.

Platinum Sectional Ranges

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

Model	Description
P32D-BBB	SECT 32" 6 Brnr, Std Oven
P32D-BBB-SU	SECT 32" 6 Brnr, Std Oven, Step-up
P32D-CC	SECT 32" Chbrlr, Std Oven
P32D-GG	SECT 32" M-GRID, Std Oven
P32D-GRAD	SECT 32" GRAD, Std Oven
P32D-HH	SECT 32" Hot Top, Std Oven
P32D-XH-RE	SECT 32" 2 Brnr, Hot Top Rear Std Oven
P32D-XX	SECT 32" 4 Brnr, Std Oven, Pyromax
P32-RAD	32" Salamander Radiant Broiler

BLODGETT

Zephaire Convection Ovens

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

Model	Description
Zeph-200-E Sngl	Bakery Depth, 25" legs, Elec.
Zeph-200-E Dbl	Bakery Depth, 6" legs, Elec.
Zeph-100-G-ES Sngl	Std. Depth, 25" legs, Gas
Zeph-100-G-ES Dbl	Std. Depth, 6" legs, Gas
Zeph-200-G-ES Sngl	Bakery Depth, 25" legs, Gas
Zeph-200-G-ES Dbl	Bakery Depth, 6' legs, Gas

BLODGETT

CNVX/BCX/BX-Series Combi/Convection Ovens

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

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

BLODGETT

DFG Standard Convection Ovens

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

Model	Description
DFG50 Sgl	27,000 BTUs, Half-Size
	(Not ENERGY STAR® qualified)
DFG100-ES Sgl	25" Legs & Draft Diverter, 45,000 BTUs
DFG200-ES Sgl	25" Legs & Draft Diverter, 60,000 BTUs
DFG100-ES Dbl	6" S/S Legs, Draft Diverter & Flu Connector, 45,000 BTU per section

Duke
Your Solutions Partner

Convection Ovens

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

VULCAN

VC Series Full Size Convection Ovens

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

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

Model	Description
VC4GD	Gas Sgl w/Solid State Controls
VC44GD	Gas Dbl w/Solid State Controls
VC6GD	Gas Sgl Deep Depth w/Solid State Controls
VC66GD	Gas Dbl Deep Depth w/Solid State Controls
VC4ED	Elec. Sgl w/Solid State Controls
VC44ED	Elec. Dbl w/Solid State Controls
VC6ED	Elec. Sgl Deep Depth w/Solid State Controls
VC66ED	Elec. Dbl Deep Depth w/Solid State Controls

VULCAN

SG Series Convection Ovens

Lower profile, ergonomically designed to fit under today's lowest hoods at a comfortable working height. 60,000 BTUH direct fired combustion system. Power level control allows operator to adjust heat input to match oven load. Solid state adjustable temperature control from 200°F to 500°F. Two-speed fan motor. Stainless steel front, sides, top, legs, and doors. 1-year limited parts & labor warranty. Model SG4 shown.

Model	Description
SG4	Single Deck
SG44	Double Deck

Model	Description
E101-G	Gas Sgl., Snap Action Controller, 5 racks/13 positions
E102-G	Gas Dbl., Snap Action Controller, 5 racks/13 positions
E101-E	Elec. Sgl., Snap Action Controller, 5 racks/13 positions
E102-E	Elec. Dbl., Snap Action Controller, 5 racks/13 positions
Additional models available.	

BLODGETT®

Hydrovection™

Hydrovection™ combines hot air cooking with moisture to produce a quality product faster than a standard convection oven. Air distribution system combines a multi-speed, bi-direction/bi-functional blower wheel designed to form a unique air flow pattern resulting in a high quality bake, with increased product yields that generate savings for you. Electric and gas models available. Model HV-100E Double shown with optional SmartTouch controls and casters.

Model	Description
HV-100E Sgl	Electric w/SmartTouch Control
HV-100E Dbl	Electric w/SmartTouch Control
HV-100E Sgl	Electric w/Manual Controls
HV-100E Dbl	Electric w/Manual Controls
HV-100G Dbl	Gas w/SmartTouch Control
HV-100G Dbl	Gas w/Manual Controls

BLODGETT®

HydroVection® with Helix Technology™

Hydrovection full size oven with innovative new Helix technology forces air into the oven cavity, improving product quality while decreasing cook times by as much as 47%. SmartTouch™ controls allow cooking with timer and core probe simultaneously. Includes shelf timing, cooking compensation and multi-shelf recipes. Holds up to 255 recipes.

Model	Description
HVH-100G Sgl	Gas w/25" legs
HVH-100G Dbl	Gas w/8$^1/_2$" legs, casters, & stacking kit
HVH-100E Sgl	Electric w/25" legs
HVH-100E Dbl	Electric w/8$^1/_2$" legs, casters, & stacking kit

BAKERS PRIDE®

Cyclone Series Convection Ovens

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

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

SOUTHBEND® *Since 1898*

SL Convection Ovens

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

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

SOUTHBEND® *Since 1898*

G Convection Ovens

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

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

HearthBake Series Countertop Ovens

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

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

Additional models available.

Chef Series™ Convection Ovens

Standard features include one shot and pulse steam injection, even baking without rotating pans, cook and hold feature, 6 wire racks with 12-position pan slides, simultaneously opening doors with double-pane glass windows, and a porcelainized cooking compartment. Choice of 2 control options–EnviroStar™, a knob control, or EnviroZone™, a fully programmable, icon-driven control. Double stack for maximum capacity. ENERGY STAR®. 5-year parts & labor warranty; lifetime warranty on doors.

Model	Description
GCSF-ES1	Gas-Full w/EnviroStar Control, Natural or LP
GCSF-EZ1	Gas-Full w/EnviroZone Control, Natural or LP
ECSF-ES1	Electric-Full w/EnviroStar Control, 208/240V
ECSF-EZ1	Electric-Full w/EnviroZone Control, 208/240V

Infrared & Radiant Broilers

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

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

ChefSeries™ Griddles

ChefSeries™ griddles are a great way for your kitchen to cook hot food items quickly and efficiently! Perfect for smaller kitchen that serve breakfast items. Chrome plate models will cut your cleaning time nearly in half and will save as much as 30% in utility savings per year.

Model	Description
224ZT	Gas 24"W w/2 cook zones, 24"D plate
224ZTD	Gas 24"W w/2 cook zones, 30"D plate
236ZT	Gas 36"W w/3 cook zones, 24"D plate
248ZT	Gas 48"W w/4 cook zones, 24"D plate
260ZT	Gas 60"W w/5 cook zones, 24"D plate
272ZT	Gas 72"W w/6 cook zones, 24"D plate

Additional models available.

Heavy Duty Manual Convection Ovens

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

Model	Description
XAF-183	Full Size w/Humidity, Holds (3) full size sheet pans (not included)
XAF-193	Full Size w/Humidity, Holds (4) full size sheet pans (not included)
XAF-113	Half Size w/Humidity, Holds (3) $1/2$ size sheet pans (not included)
XAF-133	Half Size w/Humidity, Holds (4) $1/2$ size sheet pans (not included)

High Performance Griddles

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

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

Additional models available.

Medium Duty Electric Griddles

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

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

HDC Counter Charbroilers

The most flexible counter Charbroiler allows you to charbroil with briquettes or radiants. Features two-position, two-sided cooking grids, 40,000 BTU per foot, wide or narrow branding by inverting grates, wide front grease trough, stainless steel front and sides, 5" stainless steel flue riser, and 4" stainless steel legs. Fully insulated for zero side clearance. Model HDC24 shown with optional battery spark ignition.

Model	Description
HDC-24	24", Radiant
HDC-36	36", Radiant
HDC-48	48", Radiant
HDCL-24	24", Briquettes
HDCL-36	36", Briquettes
HDCL-48	48", Briquettes

Restaurant Series Countertop Line

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

Model	Description
VCRH36	36" Hot Plate, 6 Burner
VCRG36-T	36" Griddle (Thermostatic)
VCRB36	36" Charbroiler

Additional models available.

Gas Countertop Equipment

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

Models shown: GCB15G, GF30G, GG24G, GHP12G.

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

Additional models available.

HDO Counter Ranges

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

Model	Description
HDO-12	Open Top, 12", 2 Burner
HDO-24	Open Top, 24", 4 Burner
HDO-36	Open Top, 36", 6 Burner
HDO-24SU	Open Top, Step-Up, 24", 4 Burner
HDO-36SU	Open Top, Step-Up, 36", 6 Burner

Gas Countertop Equipment

Unsurpassed performance, combining proven control systems with Wells quality and durability. Units ship with natural gas configuration. Constructed of 300 series stainless steel for added durability and easy clean up. Available in three popular sizes.

• Char-broilers feature 25,000 BTU every 6" of grill width.
• Griddles feature 30,000 BTU per 12" section.
• Hot Plates feature 26,000 BTU per burner.

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

Griddles

Heavy cast griddle has a large cooking surface. High tech non-stick surface and removable stainless steel grease tray and splash guard make it easy to clean. Even heating throughout griddle surface up to 450°F. On/Off switch with indicator light, power light indicates griddle is turned on. UL Safety and Sanitary approved. 120V, 1500W. Model CG-10 shown.

Model	Description
CG-5FB	16"Wx9^1/$_4$"Hx26^3/$_4$"L
CG-10	24^1/$_2$"Wx9^1/$_4$"Hx17^3/$_4$"L
CG-20	24^1/$_2$"Wx9^1/$_4$"Hx17^3/$_4$"L

Cayenne® Heavy Duty Counter Line

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

Model	Description
912HIMC	12" Induction Dual-Hob, Manual Control
924HIMC	24" Induction Dual-Hob, Manual Control
924CG	24" Charbroiler, Lava/Radiant
972CG	72" Charbroiler, Lava/Radiant
924GGT	24" Griddle, Thermostatic Control
972GGT	72" Griddle, Thermostatic Control

Additional models available.

Star-Max® Counter Equipment

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

Model	Description
536TGF	Griddle 36" (Electric)
5136CF	Charbroiler 36" (Electric)
502CF	Hot Plate 2-Burner (Coil)
501FF	Hot Plate 1-Burner (Solid Top)
510FF	Fryer 10 lb., Single Pot, Twin Baskets (Electric)

Additional models available.

HDG Thermostatic Counter Griddles

Snap-action thermostatic controls provide precise temperature settings of 150° F to 400°F. A 1" thick steel griddle plate means quick recovery and even heat on even the fullest loads. Model HDG24 shown with standard battery spark ignition.

• 30,000 BTU per foot
• Wide spatula-width grease trough
• Stainless steel front and sides
• Flame failure safety device
• 4" stainless steel legs
• Fully insulated for zero clearance

Model	Description
HDG-24	24"
HDG-36	36"
HDG-48	48"
HDG-60	60"

Electric Griddles

Perfect for your busy kitchen–Quickly prepare chicken, beef, fish, and grilled vegetable dishes. Stainless steel griddle features temperature controls from 120°F to 570°F, 15^1/$_2$"x16" cooking area, 3" side and back splash, and bottom mount removable grease collection pan. 120V. 1750 Watts. 1-year warranty. NSF. CE. Model GRID-24 shown.

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

Griddle Tops and Broilers

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

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

Ultra-Max® Cooking Equipment

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

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

Additional models available.

900 Series Bake & Roast Deck Ovens

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

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

Rapid Recovery Griddles

Composite plate griddle with 304 series stainless steel cooking surface supports high volume kitchen applications while achieving high capacity, consistent results. Provides "corner-to-corner" temperature uniformity allowing operator to use every square inch for production. Model RRE36D shown.

Model	Description
24RRG	Gas 24"W, 55,000 BTU
36RRG	Gas 36"W, 82,500 BTU, Energy Star®
RRE24D	Electric 24", 10.8 kW
RRE36D	Electric 36", 16.2 kW, Energy Star®

Additional models available.

Series 600 Charbroilers

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

Model	Description	Model	Description
Radiant Floor		FM-RMB-636	36"
FM-RMB-624	24"	FM-RMB-648	48"
FM-RMB-630	30"	FM-RMB-660	60"
Additional models available.			

Large Gas Pizza Deck Ovens

For a heavy duty, high volume, fast recovery pizza oven, look no further than the Blodgett 1048 and 1060 ovens featuring bottom air intake. Designed to transfer just the right amount of heat to the top ensuring a perfectly cooked pizza time after time. Can be stacked to optimize your production capacity. 32" legs.

Model	Description
1048 Single	48"Wx37"Dx10"H
1060 Single	60"Wx36"Dx10"H

PIZZA OVENS

The most important piece of equipment in any pizza operation is the oven. Pizza ovens deliver high heat, rapid temperature recovery, and a high production environment. These "specialty" ovens range in size from countertop to large, multi-level floor models. The oven is an expensive investment and selecting the proper one is crucial.

Some things to consider when selecting the right pizza oven for your operation:

- How big a footprint is available for an oven?
- What is the volume production necessary during the busiest shift?
- What is the budget for equipment purchases?
- Will more than one oven be needed, or is the unit stackable?
- What is the skill level of the operator?
- What is the available power source?
- Will a ventilation system be required?

FPR Rotating Pizza Oven

FPR series ovens are the most advanced "Jet Air" compact ovens, with rotating shelves, known for their 100% uniform baking, and a display oven that no one can match. Bake directly on the rotating nickel plated perforated shelves in 25% to 45% less time than traditional deck ovens. No cold spots. Save from 35% to 65% in energy costs versus deck ovens. Model FPR3

Cooking the perfect pizzas

Deck Ovens

Y-Series feature ceramic hearth decks, unique micro slide top, bottom heat controls, and 120,000 BTUH per deck. Can be stacked two high. Y-DSP display ovens are designed and engineered to be "built-in" behind brick, stone, or tile. Ideal for display cooking and exhibition kitchens. Model Y-602 shown with optional casters.

Model	Description
Y-600	Sgl, 60"Wx36"D, 120,000 BTU
Y-800	Sgl, 66"Wx44"D, 120,000 BTU
Y-600BL	Sgl, 60"Wx36"D, Brick Lined, 120,000 BTU
Y-800BL	Sgl, 66"Wx44"D, Brick Lined, 120,000 BTU
Y-602 2 Decks	Dbl, 60"Wx36"D, 240,000 BTU
Y-802 2 Decks	Dbl, 66"Wx44"D, 240,000 BTU

Additional models available.

Rotating Rack Oven

Mini-rotating rack oven does the work of a full-size model at half the size. Standard features include a continuously rotating 8-pan rack and unique airflow system. Internal steam production for bagels or similar products. In-shot burner technology provides energy efficiency with low maintenance. Rack and slides can be removed without tools for servicing and easy dishwasher cleaning. Digital programmable controls. The 12-pan stand provides storage for baking pans and supplies.

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

Low Temperature Cook & Hold Ovens

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

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

Ovens & Oven Proofers

Compact oven gives high quality hearth bake in a minimum of space. Natural convection and radiant heat design does not dry out product. Each deck individually thermostatically controlled. Stainless steel construction easily cleaned and maintained. Positive magnetic door closure. Bake right on the deck or use full or half size sheet pans.

Model	Description
OP-3	3 Pan Oven, 9 Pan Proofer
OP-3SL	3 Pan Oven, 9 Pan Proofer, Slim Line
OP-4H	4 Half Pan Oven, 8 Half Pan Proofer
DO-PBG	6 Pan Oven, 16 Pan Proofer
DO-PB-9G	9 Pan Oven, 24 Pan Proofer
DO-PB-12G	12 Pan Oven, 32 Pan Proofer

Additional models available.

DECK OVENS VS. CONVEYOR OVENS

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

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

Pizza Ovens

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

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

Lincoln

1100 Series Impinger®II Express Conveyor Ovens

Now UL710B approved for ventless operation! Advanced Air Impingement technology enhances bake quality and uniformity–Faster bake times improve time of service. Front-loading removable conveyor for improved cleaning in tight spaces. 18"W, 56"L conveyor belt with product stop 28" baking chamber. Temperature range to 575°F with up to 30-minute cook time. Stackable up to 3 high. Available with optional FastBake™ technology.

Model	Description
1116-000-U	Natural, 40,000 BTU
1117-000-U	LP, 40,000 BTU
1130-000-U	Electric, 10kW, 208V, Single Phase
1131-000-U	Electric, 10kW, 240V, Single Phase
1132-000-U	Electric, 10kW, 208V, 3 Phase
1133-000-U	Electric, 10kW, 240V, 3 Phase

Additional models available.

Lincoln

2500 Series (Digital) Countertop Impinger® Conveyor Ovens

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

Model	Description
2501/1353	31" Conveyor, 208V
2501-4/1353	31" Conveyor, 208V, Quiet/Slow BakeMotor
2502/1353	31" Conveyor, 240V
2502-4/1353	31" Conveyor, 240V, Quiet/Slow BakeMotor
2501/1346	50" Conveyor, 208V
2501-4/1346	50" Conveyor, 208V, Quiet/Slow BakeMotor

Additional models available.

Lincoln

3200 Series Impinger® Conveyor Ovens

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

Model	Description
3255	55", Single, 145,000 BTU
3255-2	55", Double, 290,000 BTU
3270	70", Single, 150,000 BTU
3270-2	70", Double, 300,000B BTU
3255-3	55", Triple, 435,000 BTU
3270-3	70", Triple, 450,000 BTU

Additional models available.

Lincoln

1300 Series (Analog) Countertop Impinger® Conveyor Ovens

The analog CTI, like the digital model, is a self-contained conveyor electric Impinger® oven that is stackable up to 2 high and designed for countertop use. Analog oven controls are located on the front of the oven and include a power on/off switch, temperature control, and conveyor speed control. A heating indicator light illuminates letting the operator know when the oven is calling for heat. Temperature is adjustable from 200°F to 550°F. Conveyor speed adjusts from 1-24 minutes cooking time.

Model	Description
1301/1353	31" Conveyor, 208V
1301-4/1353	31" Conveyor, 208V, Quiet/Slow BakeMotor
1302/1353	31" Conveyor, 240V
1302-4/1353	31" Conveyor, 240V, Quiet/Slow BakeMotor
1301/1346	50" Conveyor, 208V
1301-4/1346	50" Conveyor, 208V, Quiet/Slow BakeMotor

Additional models available.

Lincoln

1400 Series Impinger®I Conveyor Ovens

With a 32"W reversible conveyor belt and 40" baking chamber, each oven can replace 3 full-size deck ovens. Stackable up to 2 high. Customer specific finger setups for menu flexibility. Temperature range from 260° to 600°F. Conveyor speed from 1-30 minute cooking time. Digital control panel. Front loading glass access door. Removable front fingers and side belt for easy cleaning. Natural, LP or Electric. Easy Order Package and FastBake™ technology also available.

Model	Description
1450-000-U	Natural, 120,000 BTU
1451-000-U	LP, 120,000 BTU
1452-000-U	Electric, 27kW, 120/208V
1453-000-U	Electric, 27kW, 120/240V
1400-1	Easy Order Pckg.-(1) oven w/radiant finger setup, take-off shelf & stand
1400-2	Easy Order Pckg.-(2) ovens w/radiant finger setup, take-off shelf & stand

Lincoln

1600 Series Impinger® Low Profile™ Conveyor Ovens

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

Model	Description
1600-000-U	Nat. Gas, 110,000 BTU
1601-000-U	LP, 110,000 BTU
1622-000-U	Electric, 22kW, 208V
1623-000-U	Electric, 22kW, 240V
1624-000-U	Electric, 22kW, 220V
1600-1	Easy Order Pckg.-(1) oven w/radiant finger setup, take-off shelf & stand

Additional models available.

Hatco®

Electric Salamander

Specially-designed for versatility in the kitchen with the ability to cook, grill, reheat, and keep foods hot. The plate detection feature activates the instant-on heating elements automatically, while removal of the food plate turns off the heating elements automatically, saving you energy and money. Model SAL-1

Butane Products

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

Model	Description
50104	Butane Stove, S/S, 7K BTU
50106	Butane Stove, Black, 9K BTU
50108	Butane Stove w/Wind Guard, Black, 15K BTU
50114	Butane Culinary Torch
50110	CulinaryJet
50112	Butane Lighter
50130	Butane Fuel, 8 oz.

Notable Chefs

Thaddaeus Smith

SternoCandleLamp

Clothes Pin S'Mores

Yield: 40

Ingredients

20 whole graham crackers/split in half

14 oz. dipping milk chocolate

20 marshmallows (halved)

Equipment

40 clothes pins

40 clothes pin holders

Sterno Butane Professional Culinary Torch

Line a large sheet tray with parchment paper.

Break Graham Crackers into halves.

Follow the package instructions for melting the Dipping Chocolate in the microwave or a double boiler.

Using a spoon spread about 2 teaspoons of chocolate on the top of each Graham Cracker (leave about a $1/2$ inch space near the bottom free of chocolate).

While the chocolate is still warm affix a marshmallow to the chocolate.

Let cool under refrigeration for at least 20 minutes or until the chocolate has hardened.

Carefully insert each Graham Crackers into the open end of a clothes pin.

Carefully insert the head of each clothes pin into a clothes pin holder to make a mini stand.

Using the Sterno Butane Professional Culinary Torch, flambé each Clothes Pin S'More to order.

Sterno CandleLamp

7,000 BTU

9,000 BTU

15,000 BTU

NEW

LAKESIDE®
MOVING FOODSERVICE FORWARD™

Creation Express™ Mobile Cooking Carts

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

Model	Description
2065	34"Lx22"Wx40$\frac{1}{2}$"H, 1 stove, 1 filter (Filtration included)
2075	34"Lx22"Wx40$\frac{1}{2}$"H, 2 stoves, 1 filter (Filtration included)
2085	48"Lx22"Wx40$\frac{1}{2}$"H, 3 stoves, 2 filters (Filtration included)
2060	34"Lx22"Wx35$\frac{1}{2}$"H, 1 stove
2070	34"Lx22"Wx35$\frac{1}{2}$"H, 2 stoves
2080	48"Lx22"Wx35$\frac{1}{2}$"H, 3 stoves

Globe

Roller Grill

Cook hot dogs, brats, and sausages with stainless steel non-stick roller grills. Features 360 degree roller rotation, separate temperature controls for front and back rollers, removable catch tray, and separate on/off switch. 30 dog capacity. Optional food shield available (SN30). NSF. Model RG30 shown.

ADCRAFT

Hot Dog Steamer & Bun Warmer

Constructed of stainless steel, the HDS-1200W Hot Dog Steamer will steam your dogs to perfection! Convenient humidity control system keeps buns fresh while your hot dogs steam. Tempered glass on both sides provides excellent merchandising. Steams 100 standard hot dogs and 36-48 buns.

The BW-450 Bun Warmer, with removable stainless steel pan and bun rack, make it easier to clean and sanitize with gentle warming heat for up to 32 buns.

STAR®

Mini JetStar™ Popcorn Popper

The 4 ounce popper is perfect for small kiosks, coffee shops, small business lobbies, break areas, rental facilities or where ever you might want to pop and dispense popcorn. 15$\frac{7}{8}$"Wx14$\frac{7}{8}$"Dx23$\frac{3}{4}$"H. Model J4R.

STAR®

Grill-Max® Electronic Roller Grills

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

Model	Description
30CE	30 Hot Dog Cap., 23$\frac{3}{4}$"Wx20$\frac{5}{8}$"Dx12$\frac{1}{2}$"H, Chrome
50CE	50 Hot Dog Cap., 35$\frac{3}{4}$"Wx20$\frac{5}{8}$"Dx12$\frac{1}{2}$"H, Chrome
75CE	75 Hot Dog Cap., 35$\frac{3}{4}$"Wx28$\frac{1}{2}$"Dx15$\frac{1}{2}$"H, Chrome
30SCE	30 Hot Dog Cap., 23$\frac{3}{4}$"Wx20$\frac{5}{8}$"Dx12$\frac{1}{2}$"H, Duratec
50SCE	50 Hot Dog Cap., 35$\frac{3}{4}$"Wx20$\frac{5}{8}$"Dx12$\frac{1}{2}$"H, Duratec
75SCE	75 Hot Dog Cap., 35$\frac{3}{4}$"Wx28$\frac{1}{2}$"Dx15$\frac{1}{2}$"H, Duratec

Additional models available.

MagiKitch'n

MagiCater Transportable Grills

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

Model	Description
LPAGA-60	60" Grill (AGA-CGA Approved)
LPG-60-SS	60" S/S (Natural Gas)
LPG-30-SS	30" S/S (Natural Gas)
9801-0509000-C	Steam Set (2 needed for 30" steam support)
5109-0344701	30" Steam Pan Support
S/S Hood 60"	60" Hood (for LPG60/LPAGA60)

Additional models available.

Frymaster

MJ Performance Gas Fryers

Whether it's a single fryer, a fryer with built-in filtration, or a battery of fryers with a filtration system, Master Jet fryers achieve a long and dependable life through simplicity of design. Model offerings provide 40, 50, and 80-lb. oil capacity options with and without electrical hook-up. LP also available. Model MJ45ESD shown with optional casters.

Model	Description
PMJ135	40 lb. oil cap., 12"x15" fry area, thermostatic controls, s/s frypot & door, enamel cabinet, 110K BTU, 6" adj. legs
PMJ145	50 lb. oil cap., 14"x15" fry area, thermostatic controls, s/s frypot & door, enamel cabinet, 122K BTU, 6" adj. legs
MJ1CF	80 lb. oil cap., 18"x19" fry area, thermostatic controls, s/s frypot & door, enamel cabinet, 150K BTU (for chkn & fish), 6" adj. legs

Additional models available.

Frymaster

Portable Oil Filters

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

Model	Description
PF50S	50 lb. cap., Std. Gravity Drain
PF50R	50 lb. cap., Reversible Pump
MF90AU/80LP	Portable oil filter, low-profile design, reversible pump for fryers with front drain only, 80-lb oil cap., 5' return hose, pan height $9^{3}/_{4}$", 4 GPM steel gear pump with 1/3 hp motor, filter starter kit, casters

Frymaster

Built-In Filtration Systems

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

Model	Description
Includes FootPrint PRO® Filtration System with 4 gal/minute pump	
FPP235	(2) MJ35 Performance Gas Frypots, 40 lb. cap., 110,000 BTU/hr.
FPP245C	(2) MJ45 Performance Gas Frypots, 50 lb. cap., 122,000 BTU/hr
FPPH255C	(2) H55 High Efficiency Gas Frypots, 50 lb. cap., 80,000 BTU/hr
FPPH355C	(3) H55 High Efficiency Gas Frypots, 50 lb. cap., 80,000 BTU/hr.

Frymaster

OCF Fryers

Open-pot, oil-conserving fryers provide outstanding results with 40% less oil, 10% less energy. Made of stainless steel on the outside, but their hearts are green on the inside. They are healthier for the environment, customers, workers, and the bottom line. Green benefits range from reduction of oil use to less energy consumption.

Model	Description
FPEL214-2LCA	Electric, (1) full frypot/(1) split frypot (left)
FPEL314-4LCA	Electric, (1) full frypot/(2) split frypots (left)
FPEL314-4RCA	Electric, (1) full frypot/(2) split frypots (right)
FPEL314-2LCA	Electric, (2) full frypots/(1) split frypot (left)
FPEL314-2RCA	Electric, (2) full frypots/(1) split frypot (right)
FPEL314CA	Electric, (3) full frypots, 3000 controller

Additional models available.

*Includes 3000 controller, rack-type basket support, basket hanger, twin baskets, filter starter kit, auto top-off, built-in filtration, stainless steel frypot, door, and cabinet sides with adjustable casters.

MagiKitch'n

MagiCater Outdoor Fryers

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

Model	Description
MCF14	40 lb. oil cap., 115k BTU
MCF18	65 lb. oil cap., 150k BTU

Frymaster

High-Efficiency, Open-Pot, Gas Fryers

The H55 fryer is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. H55 fryers are the industry's first green fryers meeting ENERGY STAR® guidelines and are the foundation of Frymaster's ever-evolving conserving fryer technology.

Model	Description
H55SD*	50 lb. oil cap.
FPH55SD*	50 lb. oil cap. (w/Built-in filtration)

*Includes analog controller, rack-type basket support, basket hanger, twin baskets, automatic melt cycle, boil-out temp control, electric ignition, center mounted RTD, 1° compensating temperature probe, stainless steel frypot and door, enamel cabinet, 6" adjustable legs.

1814 Gas Fryers

Frymaster

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

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

FRYER TIPS

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

Frying Oil Life
The life of the frying oil can be indefinitely prolonged by filtering the fat twice every day (or at the end of every shift) and then adding 10% new oil, which is enough to rejuvenate the original oil. (If less than 10% of the oil was absorbed by the fried products, dip out enough to permit the addition of the 10% new oil. The oil removed can be used on the griddle or for other cooking needs.) For example, for a 35 lb. fryer, 3¹/₂ lbs. of fresh oil must be added. With this method, high annual savings in fat costs can be realized.

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

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

ADCRAFT

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

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

Frymaster

High Efficiency Decathlon Gas Fryers
Maximize your profits and make the most of your energy dollars with innovative design changes that have improved the efficiency over 40%. The HD gas fryers have low idle costs, offer low gas consumption per pound of food cooked, and extend oil life. 6" vs 4" diameter tubes provide 36% more surface area for heat transfer from the input energy to the oil. This minimizes the heat stress on the oil, preserving oil life. NSF. ENERGY STAR®. CSA .

Model	Description
HD150G	Single, tube-type design, 50-lb oil cap., 14"Wx14"Dx3³/₄"H fry area, 100K BTUH
HD160G	Single, tube-type design, 80-lb oil cap., 18"Wx18"Dx3³/₄"H fry area, 125K BTUH
CFHD160	Single, tube-type design, 80-lb oil cap., 18"Wx18"Dx3³/₄"H fry area, 125K BTUH w/built-in filtration

Includes thermatron controller, rack-type basket support, basket hanger, twin baskets, automatic melt cycle, boil-out temperature control, stainless steel frypot, front, door & cabinet sides and 6" adjustable legs.

Fryer Baskets

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

Model	Description
225-1082	11"Lx5⅝"Wx4¼"H, Front Hook, Teal Hdl
225-1063	12⅛"Lx6⁵/₁₆"Wx5⁵/₁₆"H, Front Hook, Teal Hdl
225-1026	12⅞"Lx6½"Wx5⅜"H, Front Hook, Teal Hdl
225-1073	13"Lx12¼"Wx5¼"H, Front Hook, Teal Hdl
225-1084	13¼"Lx4¼"Wx5½"H, Front Hook, Teal Hdl
225-1052	13¼"Lx5¾"Wx5¾"H, Front Hook, Teal Hdl

Additional models available.

KleenScreen Plus® Filtration System

Top performing stainless steel fryers can match the demands of any size operation. The Kleenscreen Plus® Filtration System saves time and extends oil life. 304 stainless steel fry tank with twin baskets. 53% thermal efficiency. 1" full port drain valve (1¼" on 85 lb. models). ½" rear gas connection (single fryers) or 1¼" rear gas connection (batteries). Millivolt, Solid State, or Computer controls. Electronic ignition standard on (D) and (C) controls.

Model	Description
2GR45MF	2 Battery w/KleenScreen, 45-50 lb./tank
2GR65MF	2 Battery w/KleenScreen, 65-70 lb./tank
2GR85MF	2 Battery w/KleenScreen, 85-90 lb./ tank
3GR45MF	3 Battery w/KleenScreen, 45-50 lb. /tank
3GR65MF	3 Battery w/KleenScreen, 65-70 lb./tank
3GR85MF	3 Battery w/KleenScreen, 85-90 lb./ tank
4GR45MF	4 Battery w/KleenScreen, 45-50 lb./tank

Custom KleenScreen System for "GR Series" gas fryers also available.

TR Series Fryers

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

Model	Description
1TR45A	15½"W, 70K BTU, 14"x14", 45 lb. oil cap., knob control
1TR45AF	15½"W, 70K BTU, 14"x14", 45-50 lb. oil cap., knob control, KleenScreen PLUS®, Energy Star®
1TR45C	15½"W, 70K BTU, 14"x14", 45-50 lb. oil cap., programmable computer control
1TR45CF	15½"W, 70K BTU, 14"x14", 45-50 lb. oil cap., programmable computer control, KleenScreen PLUS®, Energy Star®
1TR45D	15½"W, 70K BTU, 14"x14", 45-50 lb. oil cap., digital control
1TR45DF	15½"W, 70K BTU, 14"x14", 45-50 lb. oil cap., digital control, KleenScreen PLUS®, Energy Star®

Additional models available.

Super Marathon Fryers w/Built-In Filtration

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

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

Tube-type fryers include millivolt controls, durable temperature probe, rack-type basket support, basket hanger, twin baskets, stainless steel frypot, door and cabinet sides, casters, built-in filtration with 4 GPM pump and filter starter kit.

Countertop Fryers

With Globe's gas or electric countertop fryers, you can serve plenty of tasty, restaurant-quality fries, onion rings, shrimp, tenders, and more. Stainless steel construction, with configurations from 10 to 32 lb. oil cap., nickel-plated fry baskets with insulated handles, and high limit thermostat protection. Unit ships natural gas or LP. Model GF30G shown.

Model	Description
GF15G	Gas, 15 lb. oil cap.
GF15PG	Gas, 15 lb. oil cap. (LP)
GF30G	Gas, 30 lb. oil cap.
GF30PG	Gas, 30 lb. oil cap. (LP)
PF10E	Electric, 10 lb. oil cap.
PF16E	Electric,16 lb. oil cap.
PF32E	Electric, 32 lb. oil cap.

Solstice FD Filter Drawer/ Frying System

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

Model	Description
SG14S/FD-FF	(2) 50 lb. Gas Fryer System, Millivolt Controls, Filter Drawer
SG14S/FD-FFF	(3) 50 lb. Gas Fryer System, Millivolt Controls, Filter Drawer
SG14S/FD-FFFF	(4) 50 lb. Gas Fryer System, Millivolt Controls, Filter Drawer
SG18S/FD-FF	(2) 75 lb. Gas Fryer System, Millivolt Controls, Filter Drawer
SG18S/FD-FFF	(3) 75 lb. Gas Fryer System, Millivolt Controls, Filter Drawer
SG18S/FD-FFFF	(4) 75 lb. Gas Fryer System, Millivolt Controls, Filter Drawer
SG14S/FD-F	SoloFilter 50 lb. Millivolt Fryer
SG18S/FD-F	SoloFilter 75 lb. Millivolt Fryer

Solstice™ Gas Fryers

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

Model	Description
SG14S-SSTC	50 lb. fryer, Solid State Control, 110K BTU
SG18S-SSTC	75 lb. fryer, Solid State Controls, 140K BTU
SG14RS-SSTC	50 lb. fryer, Solid State Control, 122K BTU
SG14TS	50 lb. fryer, Millivolt Controls, 50K BTU each side
SG14TS-SSTC	50 lb. fryer, Solid State Controls, 50K BTU each side

Standard & Economy Fryers

Stand-alone fryers with a welded tank feature long lasting, high temperature alloy stainless steel heat baffles mounted in the heat exchanger tubes for maximum heating and combustion efficiency.

And, don't forget to inquire about the first ever ENERGY STAR® value-priced fryer; the VF35 uses 35% less gas and has the same production rate as the 35C+S. Model 35C+S shown.

Model	Description
VF-35S	59 lb. Fries/Hr., 70,000 BTU (Energy Star®)
35C+S	63 lb. Fries/Hr., 14"x14" Fry Area, 90K BTU (S/S Tank)
45C+S	85 lb. Fries/Hr. 14"x14" Fry Area, 122K BTU (S/S Tank)
65C+S	105 lb. Fries/Hr., 18"x18" Fry Area, 150,000 BTU (S/S Tank)
SG-14S	Solstice 50 lb., Millivolt Controls
SG-18S	Solstice 75 lb., Millivolt Controls

Solstice Supreme High Efficiency Fryers

Solstice tube fired gas fryers provide dependable atmospheric heat transfer and fuel saving ENERGY STAR® performance. Atmospheric burner system reaches 70% thermal efficiency and delivers lower flue temperatures. Self-cleaning burner performs a daily 30-second cleaning cycle keeping burners at optimum performance. Down draft protection safely monitors fryer, making this a low maintenance, highly reliable fryer. 10-year tank warranty. Model 2-SSH60W-C-S/FD shown.

Model	Description
SSH55-SSTC	Full S/S Tank, 50 lb. cap., 14"x14" Fry Area, 80K BTU
SSH60-SSTC	Full S/S Tank, 60 lb. cap., 14"x18" Fry Area, 80K BTU
SSH60W-SSTC	Full S/S Tank, 60 lb. cap., 18"x14" Fry Area, 100K BTU
SSH75-SSTC	Full S/S Tank, 75 lb. cap., 18"x18" Fry Area, 105K BTU
SSH55T-SSTC	Twin S/S Tanks, (2) 25 lb. cap., 7"x14" Fry Area, (2) 40K BTU

Reduced Oil Volume (ROV) Fryers

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

Model	Description
SELV14-C/FD	Electric, 30 lb. cap., 17kW
SELV-184-C/FD	Electric, 40 lb. cap., 17kW
SELV-14T-C/FD	Electric, (2) 15 lb. tanks, 17kW (Combined)
SSHLV14-C/FD	Gas, 32 lb. cap., 75K BTU
SSHLV-14T-C/FD	Gas, (2) 17 lb. tanks, 75K BTU (Combined)
SSHLV-184-C/FD	Gas, 42 lb. cap., 80K BTU

PITCO

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

Model	Description
24P Mech	150 lb. Oil Cap., 120,000 BTU (Mechanical T-Stat)
34P Mech	210 lb. Oil Cap., 110,000 BTU (Mechanical T-Stat)

DORMONT

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

Model	Description
1650KIT2S48	$1/2$"x48" Gas Connector Kit, 2 Swivels
1675KIT2S48	$3/4$"x48" Gas Connector Kit, 2 Swivels
16100KIT2S48	1"x48" Gas Connector Kit, 2 Swivels
16125KIT2S48	$1^1/_4$"x48" Gas Connector Kit, 2 Swivels
SM50	$1/2$" SwivelMAX™ fitting
SM75	$3/4$" SwivelMAX™ fitting
SM100	1" SwivelMAX™ fitting
SM125	$1^1/_4$" SwivelMAX™ fitting

DORMONT

Safety-Set™ Placement System
Safety-Set™ allows equipment to be returned to its design specified location after cleaning or maintenance. Satisfies NFPA codes 17A (5.6.4) and 96 (12.1.2.3). Open floor design allows casters to rest level on the floor to ensure even cooking. Fast, easy installation with choice of adhesive foam tape or thumb screw hardware pack. Withstands 1,000 lbs. of crush force and is compatible with 4", 5", and 6" casters. Certified to NSF/ANSI Standard 169–Special Purpose Food Equipment & Devices.

DORMONT

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

Model	Description
16100KITCF48	1" Gas Connector Kit w/Safety Quik QDV
1650KITCF48	$1/2$" Gas Connector Kit w/Safety Quik QDV
1675KITCF48	$3/4$" Gas Connector Kit w/Safety Quik QDV
CF-100	1" SafetyQuik QDV
CF-50	$1/2$" SafetyQuik QDV
CF-75	$3/4$" SafetyQuik QDV

DORMONT

Gas Connector Kits
Kits feature the Blue Hose™ flexible stainless steel gas connector with StressGuard® and anti-microbial PVC coating. SnapFast® one-handed quick disconnect with thermal shut-off, restraining cable with hardware, full port valve, and elbows. With a limited lifetime warranty, the Dormont gas connector kits are designed for use in all commercial kitchen applications. CSA and NSF design certified.

Model	Description
1650KIT48	$1/2$"x48" Gas Connector Kit
1675KIT48	$3/4$"x48" Gas Connector Kit
16100KIT48	1"x48" Gas Connector Kit
16125KIT48	$1^1/_4$"x48" Gas Connector Kit

ADVANTAGES OF USING FLEXIBLE GAS APPLIANCE CONNECTORS

- Improves sanitation and safety. Equipment can be easily moved and cleaned on a regular basis, reducing dirt and grease build-up. That means improved cleanliness and reduced fire hazards. In most traditional installations, there are 6"-9" of dead space behind stoves and grills. That space is blocked from cleaning and can fill with debris and grease, causing unpleasant odors and attracting insects and rodents.

- Increases aisle work space and decreases the space needed behind equipment.

- Easier movement makes servicing and cleaning easy.

- Longer product life because torsion stress is greatly reduced.

Ventless Fryers, Griddles & Cooktops

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

Model	Description
WVU-72	Universal Ventless Hood with 72" opening
WVU-96	Universal Ventless Hood with 96" opening
WVC-46	Canopy Style Ventless Hood for all oven types
WF866RW	Auto-Lift Dual Fryer & Drawer Warmer Base, 208V/240V
WVO2HFG	24" Griddle, 2 French Plate Cooktop, Conv. Oven Base, 208V/240V
WV4HSRW	4 Spiral Plate Cooktop & Drawer Warmer Base, 208/240V
WVG136	Griddle & Double Door Cabinet Base, 208/240V

Additional models available.

Gas Appliance Connector & Installation Kits

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

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

Pasta Perfect Cookers

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

Model	Description
SSPG14	Gas Pasta Cooker
SSPE14	Electric Pasta Cooker
SSRS14	Rinse Station

Pasta Magic™

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

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

CONVOTHERM

Mini Combi Oven-Steamers

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

Model	Description
OES 6.10 mini	Elec Boilerless, 3 Pans (2^1/$_2$")
OES 10.10 mini	Elec Boilerless, 10 Pans (2^1/$_2$")

groen™

Eclipse™ Ergonomic Tilting Braising Pans

A 15-gallon version now available in both gas and electric. The 15-gallon model will fit into most configurations and provide the same performance as the larger units. Includes a ^{5}/$_8$" clad plate cooking surface, heating to 350°F in just 4 minutes, a 100-grit hand-ground finish to reduce sticking, and cover with torsion spring-assisted hinges. Model BPM-15 shown.

Model	Description
BPM-15E	Elec., 15 gal., 8"D Pan, 35" Pan Height, 11.5kw, Manual Tilt
BPM-15G	Gas, 15 gal., 8"D Pan, 35" Pan Height, 104K BTU/hr, Manual Tilt
BPM-30G	Gas, 30 gal., 10"D Pan, 38" Pan Height, 104K BTU/hr, Manual Tilt
BPP-30E	Elec., 30 gal., 10"D Pan, 38" Pan Height, 11.5kw, Power Tilt

Additional models available.

BLODGETT®

Hoodini Ventless Combi Ovens

The Hoodini ventless hood lets you place your Blodgett Mini 6 or 10 pan combi oven anywhere. The ventless hood combines catalytic and condensing systems to remove smoke, odor, and moisture from the oven cavity. No filters to replace!

Model	Description
BLCT-6E-H	Single 6-Pan Boilerless, Elec., w/ Touchscreen Control
BLCT-10E-H	Single 10-Pan Boilerless, Elec., w/ Touchscreen Control

VULCAN

Modular Tilting Braising Pans

Standard features include stainless steel, fully-welded one-piece design with coved corners and satin finish. Solid state temperature controls adjust from 50°F to 425°F. 1-year limited parts & labor warranty. Model VG30 shown with optional casters and spray hose.

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

groen™

Vortex100

With it's boilerless design, the Groen Vortex100 uses under 2 gallons of water per hour. ENERGY STAR® certification enables users not only to save on water costs but electricity as well. Digital controls set Vortex100 apart from its contemporaries. Precise timing, repeat cycles for operational process, preset hold temperatures, and diagnostics make the Vortex100 a part of any well run operation.

Model	Description
VRC 3	3-Pan Electric
VRC 6	6-Pan Electric
158953	Condensate Cap Unit

BLODGETT®

Combi Ovens

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

Model	Description
BLCM-62E	Electric, Full Size Manual, Holds 5 Sheet Pans or 10 Hotel Pans
BLCM-62G	Gas, Full Size Manual, Holds 5 Sheet Pans or 10 Hotel Pans
BLCM-102E	Electric, Full Size Manual, Holds 8 Sheet Pans or 16 Hotel Pans
BLCM-102G	Gas, Full Size Manual, Holds 8 Sheet Pans or 16 Hotel Pans
BCM-102E	Electric, Full Size Manual w/Boiler, Holds 8 Sheet Pans or 16 Hotel Pan
BCM-62-62E	Electric, Full Size Manual w/Boiler, Double Stack BCM-62E w/Stand

Additional models available.

Cleveland

Table Top Kettles

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

Model	Description
KDT3T	Direct Steam, 3 gal. cap.
KDT6T	Direct Steam, 6 gal. cap.
KDT12T	Direct Steam, 12 gal. cap.
KET3T	Electric, 3 gal. cap.
KET6T	Electric, 6 gal. cap.
KET12T	Electric, 12 gal. cap.

Additional models available.

Cleveland

SteamChef™ Boilerless Steamers

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

Model	Description
22CET3.1	Electric, (3) Pan Cap., 9 kW
22CET6.1	Electric, (6) Pan Cap., 13$\frac{1}{2}$ kW
22CGT3.1	Gas, (3) Pan Cap., 45,000 BTU
22CGT6.1	Gas, (6) Pan Cap., 62,000 BTU

Cleveland

SteamCub Boilerless Steamer

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

Model	Description
1SCE	Steam & Hold, Continuous Steaming, Hold Only w/Digital Controls
1SCEMCS	Steam Only w/Mechanical Controls

Cleveland

SteamCraft® Steamers

Available in gas, electric, and direct steam generators. Steam generator with automatic water fill on start up, automatic boiler blowdown, electronic spark ignition, and generator stand-by for instant steam. 60-minute mechanical timer or electronic controls. Manual bypass operation mode. Patented cold water condenser design. Type 304 stainless steel construction. Two-piece door design. Capacity for three, five, six, and ten 2$\frac{1}{2}$" deep full size steam table pans.

Model	Description
21CET8	3 Pan Cap. (Electric)
21CET16	5 Pan Cap. (Electric)
21CGA5	5 Pan Cap. (Gas)
24CDP10	10 Pan Cap. 2 Comp. (Direct Steam)
24CEA10	10 Pan Cap., 2 Comp. (Electric)
24CGP10	10 Pan Cap., 2 Comp. (15 psi Boiler)
ES2446	2-Shelf Stand (for CET8 or CET16)
Unistand34	34"H Stand (for CET8 or CET16)

Cleveland

Short Series Kettles

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

Model	Description
KGL40SH	40 gal. Gas, Stationary
KGL40TSH	40 gal. Gas, Tilting
KGL60SH	60 gal. Gas, Stationary
KDL40TSH	40 gal. Direct Steam, Tilting
KDL60TSH	60 gal. Direct Steam, Tilting
KDL80TSH	80 gal. Direct Steam, Tilting

Additional models available.

groen

Intek Connectionless Steamer.

High performance boilerless and connectionless 6-pan electric or 5-pan gas counter top steamer available with single or double stacking stands. kW rates offered in 8, 10, 12, and 14. There is an Intek connectionless steamer to fit nearly any application. 1-year unit; 5-year cavity warranty. ENERGY STAR® and LEED compliant. Model XS-208-14-3 shown.

Model	Description
XS-M-	Electric, 6 Pan Cap.
XSG-5	Gas, 5 Pan Cap., 65K BTU/hr.

7 GREAT REASONS WHY STEAM IS A POPULAR METHOD OF COOKING

1. Best way to preserve the nutritional value, color, and texture of food.
2. Fast. No risk of over-cooking or drying out food.
3. Energy efficient means of transferring heat to food.
4. Freezer to steamer. Not necessary to defrost before steaming.
5. Easy to operate, clean, and maintain.
6. Flexible for large batch and quick ala carte style cooking.
7. No flavor transfer when cooking seafood and vegetables at the same time.

Tilting Braising Pan/Skillets

Cleveland

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

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

Cleveland

PowerPan Tilting Skillets

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

Model	Description
SGL30T1	30 Gal. Gas
SGL40T1	40 Gal. Gas
SEL30T1	30 Gal. Electric
SEL40T1	40 Gal. Electric

VULCAN

K-Series Kettles

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

Model	Description
K12DTT	Tilting Direct, 12 Gal., Counter, Manual Tilt, .6 BHP
K12ETT	Tilting Electric, 12 Gal., Counter, 50 psi, 12.0 kW
K12ETT-7QS	Tilting Electric, 12 Gal., Counter, 50 psi, 208/240V, 50-60, 1-3, 12 kW (Quick Ship)
K20DL	Stationary Direct, 2 Gal., Steam, 50 psi, 1 BHP, Ellipsoidal Bottom
K20DLT	Tilting Direct, 20 Gal., Manual Tilt, Steam, 50 psi, 1 BHP, Ellipsoidal Bottom
K20EL	Stationary Electric, 20 Gal., 12 kW, Ellipsoidal Bottom

Additional models available.

Cleveland
Watch the Video
easyTouch Training

CONVOTHERM

Convotherm

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

Model	Description
C4ED10.10GS (EZD)	Half Gas Boilerless, 5 Pans (2$1/2$")
C4ED6.20ES (EZD)	Full Electric Boilerless, 14 Pans (2$1/2$")
C4ED6.20GS (EZD)	Full Gas Boilerless, 14 Pans (2$1/2$")
C4ED6.20EB (EZD)	Full Electric w/Boiler, 14 Pans (2$1/2$")
C4ED6.20GB(EZD)	Full Gas w/Boiler, 14 Pans (2$1/2$")
C4ED6.10EB (EZD)	Half Electric w/Boiler, 6 Pans (2$1/2$")

Additional models available.

Cleveland

Countertop Skillets

High efficiency heating system for fast heat-up and recovery time. Type 304 stainless steel construction. Splash proof. Bead blasted cooking surface prevents food sticking to surface. Self-locking marine type tilt mechanism prevents accidental tilting. Standard with thermostatic safety and main power controls with lighted indicators. Lift off cover with condensate vent standard. Choose from electric 10 and 15 gal. models for tabletop or stand mounting. 208/240V, 60 Hz, 3 Phase. UL, CSA and NSF.

Model	Description
SET10	10 gal.
SET15	15 gal.

Space-Saving Combination Steamer/Kettle

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

Model	Description
24CEM24	Steamer, 6 Pan Cap., Electric, 24 kW
42CKEM24	Steamer/Kettle, 6 Pan Cap., Electric, 24 kW
42CKGM200	Steamer/Kettle, 6 Pan Cap., Gas, 200K BTU
42CKGM300	Steamer/Kettle, 6 Pan Cap., Gas, 300K BTU
24CGM200	Steamer, 6 Pan Cap., Gas, 200K BTU
36CGM300	Steamer, 6 Pan Cap., Gas, 300K BTU
24CSM	Steamer, 6 Pan Cap., Steam Coil Boiler

Cleveland

Cleveland

SteamPro XVI Gas Large Capacity Steamers

Two compartment steamers. Electric, gas, and direct steam boilers. Pressure/convection modes with no restrictions as to any combination of modes. Solid state controls operate timing, water level, and safety functions. Automatic water fill on start up and automatic blowdown with additional manual drain valve. 60-minute mechanical timer or electronic controls. Manual operation mode and patented cold water condenser. Type 304 stainless steel construction. Model 36PCGM300 shown.

Model	Description
36PCEM48	16 Pan Cap., Electric, 48 kW
36PCGM300	16 Pan Cap., Gas, 300K BTU
36PCSM	16 Pan Cap., Steam Coil

Cleveland

Gemini™ 6 Gas-Fired Steamer

Each steam-cooking compartment is independently operated and controlled by a separate stainless steel steam generator, gas valve, power on/off control levers and an exclusive, remote probe-type water level control. Exclusive manual $1/2$" ball valve type drain controls main power on/off and automatically fills generator. 304 stainless steel construction. CSA (AGA, CSA) and UL/NSF#4. Model 24CGA10.2 shown.

Model	Description
24CGA6.2S	6 Pan Cap.
24-CGA-10.2	10 Pan Cap.

SOUTHBEND Since 1898

EZ Series Steamers

Steam is generated by the product being cooked, which greatly reduces water usage. Reduced water means reduced mineral deposits, plus utility savings. Standard features include:
- 18" or 24" narrow footprint design
- Manual fill
- Electro-mechanical controls
- Constant steam feature
- 304 stainless steel construction
- 316 stainless steel cooking chamber with coved corners
- 3- and 5-pan models available
Model EZ18-3 shown.

Model	Description
EZ18-3	18"W, 3 Pan Cap.
EZ18-5	18"W, 5 Pan Cap.
EZ24-3	24"W, 3 Pan Cap.
EZ24-5	24"W, 5 Pan Cap.

SOUTHBEND Since 1898

R Series Counter Steamers

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

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

BENEFITS OF STEAM COOKING

1. Steam is very forgiving. Because steam cooks at 212°F it cannot burn the food. Even if you leave the product you are cooking in the steamer too long, it still remains firm and maintains good structure.

2. Cook multiple products in a steamer all at the same time with no flavor transfer. You can cook seafood, vegetables, meat, and even a cake in the same steamer compartment as long as you make sure the food does not drip down onto the food product beneath it.

3. Steam retains the highest amount of nutrients and vitamins of any other way of cooking. Therefore, it is the healthiest way to cook.

4. Vegetables maintain their brilliant colors during cooking, and enhance the presentation to your customer.

5. Steam cooks fast. You can cook some products in half the time of a convection oven.

VULCAN

Electric Counter Convection Steamers

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

Model	Description
(Professional Control Pckg)	
C24EA3-DLX	3-Pan Deluxe
C24EA5-DLX	5-Pan Deluxe

VULCAN

PowerSteam™ Floor Convection Steamers

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

Model	Description
C24EA6-DLX	6-Pan Deluxe Electric w/Cabi net Base, 17kW (Professional Control Pckg)
C24GA6-DLX	6-Pan Deluxe Gas w/Cabinet Base, 125,000 BTU (Professional Control Pckg)
C24EA10-DLX	10-Pan Deluxe Electric w/Cabinet Base, 30 kW (Professional Control Pckg)
C24GA10-DLX	10-Pan Deluxe Gas w/Cabinet Base, 125,000 BTU (Professional Control Pckg)

HOW STEAM COOKING WORKS

Steam is an extremely efficient heat transfer medium. It carries a great deal of energy which readily transfers directly to food (in steamers) or indirectly through a heat transfer surface (such as a kettle wall) and then into food. Steam is water (a liquid) that has been converted to its gaseous state by the application of heat energy. Heat energy typically is measured in British Thermal Units (BTU). BTU is defined as the amount of energy required to raise the temperature of one pound of water by one degree Fahrenheit at sea level. It takes 180 BTUs to raise the temperature of one pound of water from 32°F (0°C) to 212°F (100°C), the point at which it starts to boil. However, to evaporate that same pound of boiling water into steam requires 970 BTUs. As a result, steam carries many times the energy of boiling water. Steam readily gives up that energy load when it condenses back into water (condensate) upon contact with the food.

SmartSteam 100 Boilerless Steamers

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

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

groen

HOW TO SAVE ENERGY

Turn off Equipment Whenever Possible — Leaving equipment to idle uses energy. Identify peak operation times and times that may be slower.

Staff Training — Make sure your staff is trained and utilizing the equipment to its fullest capacity.

Examine your Cooking Methods — By looking at your menu, determine what items could be cooked on more energy efficient equipment and modify the use of those pieces of equipment that create energy waste.

Maintenance and Repair — Having your equipment serviced regularly can eliminate energy waste.

Manufacturer Parts — Utilizing manufacturer parts can help reduce energy waste as they are made specifically to fit your equipment.

Recalibrate — Ensure that your thermostats and control systems are in proper working order. Check them often to ensure correct cooking temperatures to reduce energy loss.

Seals — Check all door seals on a regular basis and replace worn out seals promptly to reduce energy loss.

New Appliances — When considering the purchase of new appliances, take into account energy ratings as well as the potential for multiple uses.

Capacity — Purchase kitchen equipment with capacity in mind. Equipment that is too large for your operation wastes energy as you have to heat or cool capacity you will never use.

Lighting — Dimmers are available for both LEDs and CFLs (ensure that you use dimmable CFLs). Daylight dimmers are special sensors that automatically dim room lights based on the amount of free and natural daylight available. Swap old Open/Closed and EXIT signs with LED lighting for additional energy savings.

STEAMERS – TOP 5 ENERGY SAVINGS TIPS

Close the Door — Keeping the door closed will keep the food hot and steam in, but will also reduce wasted energy.

Compartments — Shut down unnecessary compartments during slow periods.

Timers — Save energy by ensuring that the steamer runs at full heat only when needed.

Clean It — Regular cleanings will help ensure that equipment is always operating at maximum efficiency.

Maintain — Servicing the steamer regularly and replacing any worn or broken parts will increase energy efficiencies.

Notable Chefs

Reva Constantine

Great Lakes Culinary Center
Southfield, M

Mexican Street Corn Dip

2 tbsp. unsalted butter

5 ears corn, shucked and rinsed

1 jalapeño, seeded and diced

3 tbsp. mayonnaise

2 tbsp. crumbled cotija cheese

2 tbsp. chopped fresh cilantro leaves

1 tsp. chili powder, or more, to taste

1 clove garlic, pressed

Juice of 1 lime

Melt butter in a large skillet over medium high heat.

Add corn kernels and jalapeño, and cook, stirring occasionally, until cooked through and slightly charred, about 8-10 minutes.

Stir in mayonnaise, cotija, cilantro, chili powder, garlic and lime juice.

Serve immediately.

OVENS – TOP 5 ENERGY SAVINGS TIPS

Combi — Make sure to follow the manufacturer recommendations for usage. Learn the programmable features that will allow you to increase energy efficiencies and maximize production.

Shut Doors — A busy kitchen can get crazy. When the oven is empty, make sure the doors are fully closed to reduce the heat that escapes.

Reduce Temperature — During slow times, turn the oven down to reduce energy consumption.

Fully Loaded — When possible, fill the oven to capacity as a full oven will increase the oven's efficiency.

Maintain — Replace seals and tighten – make sure to realign doors to keep heat in. Keep equipment clean an on a regular maintenance schedule.

Ventilation Systems

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

CORE Protection

The water-based fire suppression system is capable of automatic detection and actuation via an electric thermal detector located in the hood and duct connection. When the temperature exceeds the rating of the sensors, the CORE Protection is engaged. The superior cooling effects of water are utilized for rapid flame knockdown and quick extinguishing of the fire. Remote manual activation is also available via a remote pull station. ETL listed to UL Standard 300 and ULC/ORD-C1254.6.

Captrate Grease Filters

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

Model	Description
Solo Filter	Single Stage Filter
Combo Filter	Multi-Stage Filter

Notable Chefs

Eric Bartholomew

Babalu Tacos and Tapas
Birmingham, AL

Gulf Black Grouper with "Hoppin John" Risotto and Cholula Beurre Blanc

4 ea. 8 oz. Black Grouper Filets

For "Hoppin John Risotto"

1 cup Arborio rice
3 cups plus/minus chicken stock
1 tbsp. garlic
3 tbsp. butter
1 cup white wine
$1/2$ cup roasted roma tomatoes
4 Links Mountain Song Farms (Mentone, AL) Chorizo
1 cup cooked black eyed peas
1 sprig Thyme (chopped)
Salt and pepper to taste

Cholula Beurre Blanc

$1/4$ cup white wine
2 tbsp. minced shallots
$1/3$ cup heavy cream
$1/4$ tsp. salt
$1/8$ tsp. black pepper
2 sticks (or $1/2$ pound) unsalted butter
4 tbsp. Cholula hot sauce

In large sauce pan, melt butter and saute garlic until aromatic. Add Arborio Rice and toast for 2-3 minutes on medium heat until fragrant.

Add white wine and let reduce by $1/3$.

Add 1 cup of stock to rice and cook until absorbed, continue adding stock until absorbed. When all but ½ cup of reserved stock is used, add roma tomatoes, cooked chorizo, cooked black eye peas, chopped thyme. Add remaining stock until reaching appropriate consistency.

CAPTIVEAIRE

Pollution Control Unit (PCU)

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

CAPTIVEAIRE

CASRE Up-Blast Centrifugal Utility Set

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

CAPTIVEAIRE

Systems Control with DCV

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

KITCHEN VENTILATION SYSTEMS

Tips for the Selection and Use

When Selecting:

1. Know what your local codes require for ventilation.

2. Know what your growth plans are. It is easy to buy a little extra now but difficult to add on later.

3. Know how the ventilation system is designed to perform. An improperly designed ventilation system will dramatically affect your monthly utility bills, as well as create an uncomfortable, and possibly dangerous, working environment.

4. Use listed products. UL or ETL listing on hood, duct, and fans may result in substantially lower insurance rates. Ask your underwriter for an assessment.

When Operating:

1. Always service your fans. A loose fan belt or clogged in-take filter on the supply air fan will affect the performance of the system. Results of letting this maintenance lapse can be anything from a lack of capture ability, resulting in smoke and grease escaping into the surrounding area, to the fans shutting down completely, or worse. Set up a regular maintenance schedule at the same time you have your heating/air conditioning units checked. The same company can perform both maintenance functions.

2. Always keep the exhaust duct clean. A regular cleaning schedule should be set up with a cleaning company. Frequency of cleaning is dictated by the type and volume of cooking—in some cases every 30 days; in other cases, every 6 months. You must make the determination.

3. Clean the grease filters as often as necessary. They are made to be cleaned in most commercial dishwashers or the pot sink. If they are not cleaned regularly, the performance of the system suffers.

4. To help in maintaining the surface appearance, coat all stainless surfaces with a LIGHT covering of mineral oil, then wipe dry. This soaks into the pores of the metal and makes clean-up easier. Do not use mineral oil on the stainless grease filters. It is not necessary to coat the stainless every time you clean, only to keep a film of oil on the surfaces.

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

Panasonic

Sonic Steamer

A cost effective and convenient alternative to a "traditional" steamer. No water line, no drain line or vent hood to worry about. Holds two full-size 4" steam table pans with covers. Connectionless steamer features 4 heating elements, 8 programmable memory pads with 16 memory capability, programmable or dial timer, 5 power levels, 3-stage cooking, and removable center shelf. See-through oven door is drop down counter style.

Model	Description
NE-2180	2100 Watts
NE-3280	3200 Watts

Panasonic

Light Duty Commercial Microwave Ovens

The perfect choice for your quick serve restaurant, concession stand, pizzeria, lunchroom, and more. Unique "Bottom Energy Feed" system gets the cooking power right to the food. Constructed with a stainless steel door and 1000 Watts of cooking power. Or, choose the all stainless model (NE-1064F) to meet NSF standards. Model NE-1025F shown.

Model	Description
NE-1064F	S/S Interior/Exterior, 3 Power Levels
NE-1054F	S/S Door, 6 Power Levels
NE-1022F	S/S Door, 6-Min. Dial Timer

Panasonic

Pro I Microwaves

Only 16" wide, yet can accommodate a 6" tall covered half pan or a 12" platter. Featuring a "grab & go" door handle and 90 programmable pads, these units are equipped with 2100, 1700 or 1200 Watts of power, 15 power levels, and unique top and bottom energy feeds that can be controlled independently. 5-stage cooking. UL. NSF. Model NE-21523 shown.

Model	Description
NE-12521	1200W (1-Year Warranty)
NE-12523	1200W (3-Year Warranty)
NE-17523	1700W (3-Year Warranty)
NE-17521	1700W (1-Year Warranty)
NE-21521	2100W (1-Year Warranty)
NE-21523	2100W (3-Year Warranty)

Notable Chefs

Alex Eaton

The Manship Wood Fired Kitchen
Jackson, MS

Charleston Red Rice

½ cup bacon fat
3 cups andoullie sausage diced
1 qt. chopped onion
2 tbsp. thyme
1 qt. green bell pepper
8 ea. fresh chili
$1^1/_4$ tbsp. crushed red pepper flakes
$^1/_3$ cup fresh garlic
3 tbsp. salt
$1^1/_2$ tbsp. pepper
½ cup tomato paste
2½ qt. tomatoes (canned San Marzano)
4 qt. stock
2 qt. rice
2 ea. bay leaf

Sauté sausage and onion in bacon fat. Add thyme, green bell peppers, chilli and red pepper. Stir in garlic, salt, pepper, tomato paste and tomatoes. Add stock and bay leaf and bring to a simmer. Add rice, cover and bake at 350°F for 35 minutes.

Merrychef

eikon™ Ovens

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

Model	Description
e2	$14^3/_4$"Wx$28^1/_2$"Dx27"H
e3	$23^1/_2$"Wx$24^1/_2$"Dx$21^1/_2$"H
e4	23"Wx$29^1/_2$"Dx$23^1/_4$"H
e5	28"Wx$27^3/_4$"Dx$25^1/_4$"H
e6R	$24^1/_2$"Wx31"Dx$23^1/_4$"H

HDC Series Microwaves

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

Model	Description
HDC12A2	1200W
HDC182	1800W
HDC212	2100W

Amana
Commercial

Amana
Commercial

AMSO Series Steamer Ovens

Simplify steaming with Steamer Ovens from Amana. Low cost ovens operate on less than a dollar of energy per day. No plumbing or vent hood needed. AMSO ovens retain food quality and nutrition, are easy and safe to operate, and are four times faster than traditional steamers. Accepts 2 full size amber pans. Simple programming accepts standard USB flash drives.

Model	Description
AMSO22	2200W
AMSO35	3500W

COMMERCIAL VS. RESIDENTIAL MICROWAVES

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

Here are a few facts illustrating the benefits of commercial:

Meets commercial insurance policy and health inspector requirements.

Tests to higher standards for added safety and peace of mind.

Built stronger with higher quality components, cooling fans, transformers, and control panels. Equipped with heavy-duty power cords and commercial quality relays.

Control panel allows easy menu programing for consistent results every time.

More powerful for faster heating and better quality results. Internal stirrer gives you even cooking results without the hassles of a turntable.

Commercial microwaves come with a wiring diagram that allows for faster and more accurate servicing. Residential microwaves often require complete replacement after a component failure.

Amana
Commercial
Cooking Guides & Recipes

Amana
Commercial

RCS Series Microwaves

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

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

Amana
Commercial

High Speed Ovens

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

Model	Description
ACE14N	2700W Convection, 1400W Microwave
ACE19N	2700W Convection, 1900W Microwave
ACE19V	2700W Convection, 1900W Microwave, catalytic converter
ACE14V	2700W Convection, 1400W Microwave, catalytic converter
AXP22	3000W Directed Air/Radiant, 2200W Microwave

RMS Series Microwave Ovens

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

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

RFS Series Microwave Ovens

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

Model	Description
RFS12TS	1200W
RFS18TS	1800W

Rice Cookers

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

Model	Description
SR-2363Z	20-Cup, (75) 3 oz. Portions (Non-Stick)
SR-42HZP	23-Cup, (94) 3 oz. Portions (Keep Warm Feature)
SR-GA42P	23-Cup, (94) 3 oz. Portions
SR-GA721	40-Cup, (168) 3 oz. Portions

Mirage® Induction Rethermalizers

Streamline your kitchen with induction heating—no water required, faster retherm times, and better temperature control. Digital controls set temperatures in °F and °C, or use presets for Soup, Chili, and Mac & Cheese. Programmed retherm mode and unique stirring indicator monitors soup vessel temperature differentials and reminds operators when to stir. Vollrath induction ready insets and inset cover included. 120V. Model 7470140 shown.

Model	Description
74701DW	7 Qt. Drop-in Warmer, Silver, 250W
741101DW	11 Qt. Drop-in Warmer, Silver, 250W
7470110	7 Qt. Rethermalizer, Silver, 800W
7470140	7 Qt. Rethermalizer, Red, 800W
74110110	11 Qt. Rethermalizer, Silver, 800W
74110140	11 Qt. Rethermalizer, Red, 800W

Additional models available.

Rice Cooker

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

Multi Contact Grills

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

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

Grill Express™ Two-Sided Sandwich Grills

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

Model	Description
GX10IG	$15^3/_4$"Wx$19^7/_8$"Dx$10^7/_8$"H Iron Grooved
GX10IS	$15^3/_4$"Wx$19^7/_8$"Dx$10^7/_8$"H Iron Smooth
GX14IG	$19^3/_4$"Wx$19^7/_8$"Dx$10^7/_8$"H Iron Grooved
GX14IS	$19^3/_4$"Wx$19^7/_8$"Dx$10^7/_8$"H Iron Smooth
GX20IG	$28^3/_4$"Wx$19^7/_8$"Dx$10^7/_8$"H Iron Grooved
GX20IS	$28^3/_4$"Wx$19^7/_8$"Dx$10^7/_8$"H Iron Smooth
GX20IGS	$28^3/_4$"Wx$19^7/_8$"Dx$10^7/_8$"H Iron Grooved/Smooth

Panini & Sandwich Grills

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

Model	Description
SG-811E	Ribbed Panini Grill
SG-811	Ribbed Sandwich Grill
SG-811E/F	Flat Panini Grill
SSG-811/F	Flat Sandwich Grill
G-813	Double Sandwich Grill

Panini & Sandwich Grills

Stainless steel grills feature seasoned, cast iron griddle plates, machine-finished cooking surface, on/off switch, removable stainless steel catch tray, temperature range up to 570°F, and $3^1/_2$" adjustable feet. Panini grills have grooved plates; sandwich grills have smooth plates. Models GPG14D and GSGDUE10 shown.

Model	Description
GPG10	Grooved Plates, 10"x10", 1800W
GPGDUE10	Grooved Plates, (2) 10"x10", 3200W
GPG14D	Grooved Plates, 14"x14", 1800W
GSG10	Smooth Plates, 10"x10", 1800W
GSGDUE10	Smooth Plates, (2) 10"x10", 3200W
GSG14D	Smooth Plates, 14"x14", 1800W

Additional models available.

Pro-Max 2.0 Grills

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

Model	Description
Fixed Lower Grill; Hinged Upper Grill	
PGT7	$7^1/_2$"x14.2" Grooved Aluminum Grill Plates
PGT7I	$7^1/_2$"x14.2" Grooved Cast iron Grill Plates
PGT7IE	$7^1/_2$"x14.2" Grooved Cast iron Grill Plates
PGT14E	$7^1/_2$"x14.2" HD Smooth Cast Aluminum Grill Plates
PST7	$7^1/_2$"x14.2" HD Smooth Cast Aluminum Grill Plates
PST7E	$7^1/_2$"x14.2" HD Smooth Cast Aluminum Grill Plates

Additional models available.

Panini Grills

Constructed of heavy duty brushed stainless steel with an adjustable thermostat to 570°F. Hinged, auto-balancing top plate to suit foods up to 3" thick. Power and ready indicator lights. Heat-resistant handles. Limited 1-year warranty. UL. NSF.

Model	Description
WPG150	Ribbed $9^1/_4$"x$15^1/_2$"x$11^1/_2$"
WPG250	Ribbed $9^1/_2$"x$17^1/_2$"x16"
WPG300	Ribbed Dual $9^1/_4$"x$15^1/_2$"x$18^3/_4$"
WFG150	Smooth $9^1/_4$"x$11^1/_2$"x$15^1/_2$"
WFG250	Smooth $9^1/_2$"x16"x$17^1/_2$"
WFG300	Smooth Dual $9^1/_4$"x$18^3/_4$"x$15^1/_2$"

Garland

Induction Cookers

Boost your output while taking up a minimal amount of valuable countertop space with Garland's Green Heat induction ranges. Features a rotary switch for precise power level control. RTCS system automatically shuts off when pan is removed, provides boil-dry protection for workplace safety, and auto adjusts for best performance with a variety of induction pans. Stainless steel body provides superior durability, while its ceramic glass top makes it easy to clean.

Model	Description
GI-BH/BA 1800	10.2"W×10.2"D, 2500W, 2.5 kW, 120V
GI-BH/BA 2500	10.2"W×10.2"D, 2500W, 2.5 kW, 208/240V
GI-BH/BA 3500	10.2"W×10.2"D, 3500W, 3.5 kW, 208/240V
GI-SH/BA 2500	12.6"W×12.6"D, 2500W, 2.5 kW, 208/240V
GI-SH/BA 3500	12.6"W×12.6"D, 3500W, 3.5 kW, 208/240V
GI-SH/BA 5000	12.6"W×12.6"D, 5000W, 5 kW, 208V

Globe

13" Countertop Induction Range

Perfect for buffet lines and front of the house use where a hot surface could cause discomfort or pose a danger to guests. Stainless steel ceramic glass cooktop features a temperature range 140°F-460°F, LED display with touch pad control, digital timer, pan detection, error code alert display, and 7 power levels up to 1800W. Model GIR18

VOLLRATH

Induction Ranges

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

Model	Description
69520	Pro Counter,12.1AMP, 208/240V
69522	Pro Dual Hob Counter, Front to Back, 24.1AMP, 208/240V
69504	Ultra Counter, 14.6AMP, 208/240V
69507	Ultra Dual Hob Counter, Front to Back, 29.2AMP, 208/240V
59500P	Mirage Ctr w/1-180 Minute Timer, 15AMP, 120V
5950170	Mirage Drop-In Warmer, 700W

Additional models available.

Garland

Griddle Top Induction Cookers

Garland "green heat" induction griddles cook up burgers, eggs, pancakes, while delivering superior energy efficiency and lightning-fast heating. The RTCS system automatically compensates for minor temperature changes and maintains even temperature across the entire cooking surface. Rotary dial with LED readout sets temperature for instant searing and precise temperature control. Removable splash guard and front grease trough for easy cleaning. Model GI-SH/GR 3500 shown.

Model	Description
GI-SH/GR 3500	19.1"W×13.6"D, 3500W, 3.5 kW, 208/240V
GI-SH/GR 5000	19.1"W×13.6"D, 5000W, 5 kW, 208V

Garland

Energy efficient cooking power

Garland

Induction Wok Cookers

Garland's green heat induction wok cookers delivers superior energy efficiency and fast heating! Its recessed ceramic bowl and protective stainless steel edge accepts wok pans allowing you to make delicious stir fry dishes with ease. Rotary dial with LED readout adjusts for precise power level control. RTCS system automatically shuts off when the pan is removed, and provides boil-dry protection for workplace safety. Stainless steel body provides superior durability.

Model	Description
GI-SH/WO/3500	14.9"x17.3"x7.8", 3.5 kW, 208/1
GI-SH/WO/5000	14.9"x17.3"x7.8", 5 kW, 208/3

update international

Induction Cooker & Chafer

Stainless steel electric Induction Cooker with ceramic top features push-button operation with a temperature range of 140°F to 464°F. 1800W. 120V. ETL listed. Model IC-1800WN.

Mirror polish 6 qt. Induction Chafer with easy-view glass top, built-in slam resistant mechanism, and rear stabilizer leg. For use directly on induction cooker top. Model ICH-21.

Toast-Qwick® Conveyor Toasters

Uniformly colored golden-brown toast, from 300 to 1800 slices per hour. Power save mode conserves energy during non-peak serving times. Instant and precise adjustment of toast color with electronic infinite controls regulate top and bottom heat. Opening height for H and HBA models is 3", all other models 2"H. BA models toast one side only and are for bagels/buns, cut side up. Model TQ-400 shown.

Model	Description
TQ-10	5 Slice Cap., $14^1/2$"Wx$17^3/4$"Dx$13^3/4$"H (Economy)
TQ-400	6 Slice Cap., $14^1/2$"Wx$17^3/4$"Dx$14^7/8$"H
TQ-400BA	6 Slice Cap., $14^1/2$"Wx$17^3/4$"Dx$14^7/8$"H
TQ-800H	13 Slice Cap., $14^1/2$"Wx$22^3/4$"Dx$16^5/8$"H
TQ-800	14 Slice Cap., $14^1/2$"Wx$22^3/4$"Dx$16^5/8$"H
TQ-800BA	14 Slice Cap., $14^1/2$"Wx$22^3/4$"Dx$16^5/8$"H

Additional models available.

Pop-Up Toasters

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

Model	Description
TPT-120	$1^1/2$"W Slots, 120V
TPT-208	$1^1/2$"W Slots, 208V
TPT-240	$1^1/2$"W Slots, 240V

QCS/QCSe® Series Conveyor Toasters

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

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

Additional models available.

Hot Plates

Single and double burner hot plates save counter space due to compact size. Industrial rated hot plates have high speed tubular elements (CDR-2CFB has cast iron elements) and come with a one-year warranty. Standard features include heavy duty stainless steel construction, Robertshaw thermostat with infinite heat control, on/off rocker switch, power light(s) indicates burner is turned on. UL Safety & Sanitary, C-UL.

Notable Chefs

Andy Urell

Porterhouse Grill
Athens, GA

Seared Sea Scallops with Sweet Potato Pancakes & Apple-Pear Relish

Seared Sea Scallops

8 large sea scallops
1 oz. salad oil
Salt & pepper

Heat skillet to medium high and add oil. Season scallops with salt and pepper. Place one of the two flat slides of the scallop down until well browned. Turn over and repeat. Remove scallops from skillet.

Sweet Potato Pancakes

1 sweet potato
1 cup flour
$1^1/2$ tsp. baking powder
2 tsp. sugar
$1/2$ tsp. salt
$3/4$ cup whole milk
1 egg
2 oz. salad oil

Bake sweet potato at 450°F for one hour. Discard skin and puree potato in food processor until smooth. In mixing bowl, combine flour, baking powder, sugar and salt. Add milk, egg and half of the oil (use remainder of oil for seasoning griddle or pan). Fold in pureed potato. Ladle mixture in 2 oz. portions onto griddle. Turn when first side is golden. Remove when second side is done.

Apple-Pear Relish

1 tbsp. butter
1 red apple, peeled, cored, diced
1 pear, peeled, cored, diced
1 vanilla bean

Heat skillet to medium. Add all ingredients and saute for about 90 seconds. Remove vanilla bean, add juice and all other ingredients to food processor. Chop to desired consistency. To assemble, place pancakes on appetizer plates and top with 2 scallops each. Split relish among appetizers. Garnish with sour cream and enjoy. Serves 4.

Model	Description
CSR-1T	Single, 6" Burner, 1100W
CSR-3T	Single, 8" Burner, 1500W
CDR-1T	Double, 6" Burners, 825W/Burner
CDR-1TFB	Double Space Saver wTubular Elements, 120V
CDR-2TFB	Double Space Saver w/Tubular Elements, 220V
CDR-2CFB	Double Space Saver w/Cast Iron Elements, 120V

2-Slot Bagel Toasters

Stainless toaster with black end panels features long lasting Kover Tec™ mica heating elements, timer control, and pull out crumb tray. Separate selector button for 1 or 2 slot operations. Manual ejector with keep warm feature. Slot dimensions $1^1/4$"Wx5"Hx5"L. UL. NSF. CSA. 120V. 1200W. 10 amps. Kover Tec™ elements guaranteed for 2 years.

Model	Description
CBT-2B	Stainless w/Black End Panels
CBT-2	Stainless w/White End Panels

Extra-Wide Slot Toasters

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

Model	Description
22850	2-Slice
24850	4-Slice

Toasters

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

Model	Description
WCT702	2-Slot Light Duty (60 Slices Per Hr.)
WCT704	2-Long Slot Light Duty (4 Slices of Bread, 80 Slicer Per Hr.)
WCT708	4-Slot Medium Duty (150 Slices Per Hr.)

Notable Chefs

Matt Storch

Match Restaurant & The Chelsea
Norwalk, CT

Seared Wasabi Rubbed Tuna Resting on a Coconut Sticky Rice Cake with Sweet Maple Soy and Avocado Crema

6 Portions

1 lb. Yellow fin Tuna (bright red) 6-4 oz. portions (block cut)
1 oz. dry Wasabi powder (mixed with water to smooth paste)
1 cup white sesame seeds
3 tbsp. canola blend oil

Butcher tuna into small 4 oz. blocks, rub with Wasabi, and then coat with sesame seeds.

In hot skillet with a touch of blended oil, place the tuna in a pan and sear on each side for about 15 seconds.

Sweet Maple Soy
1 cup maple syrup
1 cup soy sauce

Place the maple and soy in a saucepot and reduce by $3/4$.
6 tsp. Sriracha (Thai chili paste)

Avocado Crema
1 ripe avocado
$1/4$ cup water
1 tsp. lemon juice
Tbsp. salt and pepper

Place all ingredients in blender and puree until very smooth, (if needed add a touch more water until the avocados are smooth), season with salt and pepper, and place in a squeeze bottle.

Rice Cakes
4 cup Sushi Rice (cooked)
1 pint heavy cream
4 eggs
2 tsp. sesame oil
2 tsp. Rice Wine vinegar
$1/2$ bunch Scallions (sliced on bias)
1 cup coconut milk

Mix all the ingredients for the rice cakes together excluding the rice. When all ingredients are thoroughly mixed then fold in the rice.

Place in an oven proof-baking dish with 1-inch sides and place in a preheated 300°F oven for 1 hour, or until the 'flan' mixture has set. (The dry toothpick method is a sure test!)

When the rice cakes have cooled, remove from dish and cut into large triangles.

Place 1 tsp. of Sriracha on the plate and drizzle a touch of the avocado crema below that. On the opposite side place a healthy portion of sweet soy sauce on the base of the plate. Place the warm rice cake on top of the soy. Slice the tuna into three slices, season the flesh with salt and fan it around the rice cake. Watercress is used as a garnish.

Energy Conservation Checklist

☐ When cooling, each degree the temperature is raised reduces electrical consumption by 5%. When heating, each degree lowered reduces consumption by 3%.

☐ Install ENERGY STAR qualified fixtures and light bulbs (CFLs or LEDs) in your dining area and reduce energy consumption and heat output by 75 percent. ENERGY STAR qualified lighting also lasts 10–50 times longer than incandescent lighting.

☐ Substitute a 100-watt incandescent bulb for two 60-watt bulbs and save 12% energy with no loss of light.

☐ Operate a dehumidifier in the summer. Dry air can be tolerated at higher temperatures than humid air.

☐ Operating a humidifier in winter will allow colder air to feel more comfortable.

☐ Before closing for the night, close exhaust systems and pre-cool (in summer) or pre-heat (in winter).

☐ Install awnings over windows that get direct sunlight.

In the Kitchen

☐ Central HVAC systems are 10-15% more efficient than separate heating and cooling systems and allow incorporation of new energy efficient equipment.

☐ Remember that water and other water-based liquids boil at 212°F. Turning the flame higher does not cook food faster, it only uses more energy.

☐ Cover dishes with lids to retain heated air in pots and decrease cooking time.

☐ Monitor pre-heat times with thermostats and timers.

☐ When possible, use infrared broilers which can be turned off when not in use and quickly reheated, rather than idling less efficient equipment.

☐ Turn off exhaust fan when not required. This saves the energy needed to run the fan and eases the load on the heating/cooling system because you are exhausting less air from the room.

☐ Don't load fryer baskets beyond their stated capacity, normally ½ to ⅔ full. Crowded food takes longer to cook.

☐ Higher temperatures do not pre-heat ovens any faster than moderate temperatures.

☐ Use high energy-demand equipment sequentially rather than simultaneously, if possible.

☐ Hot water boosters should be within five feet of a dishwasher to avoid heat loss in the pipes.

☐ In gas-fired units, adjust the flame to blue with a firm center core. A yellow tip indicates gas is escaping.

☐ Flush water heaters every six months to prevent accumulation of solids that prevent heat transfer.

☐ Cook at lowest possible temperatures. Slow cooking retards meat shrinkage, retains nutrients and color, and cuts energy usage.

☐ Maintain steamtables at temperatures that allow food to warm without forming clouds of steam. Clouds indicate unnecessary high temperatures.

☐ Every few months have a qualified service representative calibrate oven thermostats with a thermocouple.

☐ In convection ovens, clean the fan blades. Accumulated dirt restricts the amount of air delivered.

☐ Keep microwave oven interior surfaces free of food particles that inhibit oven performance.

☐ Start the day's baking with foods that require the lowest oven temperature.

☐ Filter cooking fat. Built-up sediment reduces cooking efficiency.

☐ Place frequently used items in the front of refrigerators to reduce the time that the doors are open.

☐ In high ceiling rooms, replace the ceiling lighting with hanging lamps to bring light closer.

☐ Use direct, cold outside air for kitchen cooling.

ENERGY STAR® qualified equipment can be an answer to mounting energy bills

Purchasing ENERGY STAR® qualified commercial food service (CFS) equipment as a package for new kitchen construction or as a replacement for aging equipment, can save significant amounts of money and energy on foodservice operators' electric, gas, water and sewer bills. Commercial foodservice products in 8 categories may earn the ENERGY STAR®: dishwashers, fryers, griddles, hot food holding cabinets, ice machines, ovens, refrigerators, freezers and steam cookers. Qualified products can save up to as much as 50% over their conventional counterparts.

Save Energy, Save Money

ENERGY STAR® helps restaurant owners and operators improve the performance of their facilities and equipment while reducing energy costs. Restaurants that invest strategically can cut utility costs 10% to 30% without sacrificing service, quality, style or comfort — while making significant contributions to a cleaner environment.

Outfitting an entire kitchen with a suite of ENERGY STAR® qualified CFS equipment could save operators about 350 Mbtu/year annually, or the equivalent of approximately $3,600.

Besides saving energy, ENERGY STAR® qualified steam cookers and commercial dishwashers save water. Steam cookers that have earned the ENERGY STAR® are 90% more water efficient than non-qualified steam cookers; an ENERGY STAR® qualified commercial dishwasher is 25% more water efficient than standard models.

Help Protect the Environment

Based on projected shipments of ENERGY STAR® qualified CFS equipment, it's expected that approximately 130,000 metric tons of greenhouse gas emissions will be avoided annually, equivalant to emissions from about 25,000 cars.

Visit www.energystar.gov for more information.

HOLDING EQUIPMENT

Holding Cabinets
Warmers
Display Cabinets
Serving Lines

SAFELY HOLDING FOOD FOR SERVICE

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

Hot Foods

1. Never use hot-holding equipment to reheat food if it is not designed to do so.

2. Only use hot-holding equipment that can keep food at an internal temperature of 135°F or higher.

3. Stir food at regular intervals to distribute temperature evenly.

4. Keep food covered.

5. Check internal food temperatures every 2 hours.

6. Discard potentially hazardous food after 4 hours if it has not been held at or above 135°F.

7. Never mix freshly prepared food with food being held for service.

8. Prepare food in small batches so it will be used faster.

Cold Foods

1. Only use cold holding equipment that can keep food at 41°F or lower.

2. Do not store food directly on ice.

3. Check internal food temperatures every 2 hours.

4. Protect food from contaminants with covers or sneeze guards.

Flav-R-Savor® Portable Holding Cabinets

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

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

Additional models available.

C5™ Series 9 Controlled Humidity Cabinets

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

Model	Description
C599-SDS-U	Stainless steel full height, dutch solid doors, universal slides, 120V, 2000W, NEMA 5-20P, ENERGY STAR
C593L-SFS-U	Stainless steel under counter, solid door, universal slides, 120V, 1440W, NEMA 5-15P
C593L-SFC-U	Stainless steel under counter, clear door, universal slides, 120V, 1440W, NEMA 5-15P

Additional models available.

Humiport Humidified Transport Cart

Humiport cabinets do double duty. They keep food fresh and ready at the proper temperature and humidity level and can be used as transport carts to get food to the serving area. They feature simple dial controls for temperature and humidity, adjustable universal pan slides, and a full wrap around bumper to protect the cart and your food during transport. The 1³/₄ qt. reservoir can be easily cleaned and is inexpensive to replace. Model HTU12 shown.

VaporPro Humidified Holding Cabinets

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

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

C5™ 6 & 8 Series Heated Holding Cabinets

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

Model	Description
C569-SDS-U	Analog controls, stainless steel full height, dutch solid doors, universal slides, 120V, 2000W, NEMA 5-20P. ENERGY STAR
C563L-NFS-U	Analog controls, aluminum under counter, solid door, universal slides, 120V, 1440W, NEMA 5-15P
C563L-SFS-U	Analog controls, stainless steel under counter, solid door, universal slides, 120V, 1440W, NEMA 5-15P
C589-SDS-U	Digital controls, stainless steel full height, dutch solid doors, universal slides, 120V, 2000W, NEMA 5-20P, ENERGY STAR

Additional models available.

C5 4 Series Insulation Armour™ Plus Heated Holding Cabinets

High performance holding and energy efficiency at a lower initial investment. Innovative hybrid polymer, stainless steel design with foamed-in-place polyurethane insulated polymer panels provides superior energy efficiency, built-in vertical handles, and full body bumper protection at the right price! Two slide styles to choose from for maximum holding capacity-Universal for 18"x26" sheet and/or 12"x20" steam pans, or Lip Load for 18"x26" sheet pans.

Model	Description
C549-ASFS-U	Polymer - stainless steel full height, full solid door, universal slides, 120V, 1400W, NEMA 5-15P, ENERGY STAR
C549-ASFS-L	Polymer - stainless steel full height, full solid door, lip load slides, 120V, 1400W, NEMA 5-15, ENERGY STAR

Additional models available.

Holding & Transport Cabinets

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

Model	Description
VBP5	Holds (5) 18"x26" or (10) 12"x20" Pans
VBP7	Holds (7) 18"x26" or (14) 12"x20" Pans
VBP13	Holds (13) 18"x26" or (26) 12"x20" Pans
VBP15	Holds (15) 18"x26" or (30) 12"x20" Pans
VBP18	Holds (18) 18"x26" or (36) 12"x20" Pans

C5™ T-Series Cabinets

Heavy-duty heated transport cabinets built for over-the-road transport, not adapted. Foamed-in-place polyurethane insulation provides SUPERIOR heat retention and structural rigidity. While unplugged and in transit, an available mobile power option circulates air inside the cabinet, eliminating hot and cold spots that endanger food safety. The durability, efficiency, and intelligence of the T-Series make it the IDEAL solution for mobile applications. Holds 12"x20" steam pans and/or 18"x26" sheet pans. Adjustable bottom load slides. 120V. 1400W. NEMA 5-15P. ENERGY STAR®.

Model	Description
C5T9-DSB	Digital controls, S/S full height
C5T9-ASB	Analog controls, S/S full height
C5T8-DSB	Digital controls, S/S $5/6$ height
C5T8-ASB	Analog controls, S/S $5/6$ height
C5T5-ASB	Analog controls, S/S $1/2$ height
C5T5-DSB	Digital controls, S/S $1/2$ height

Additional models available.

G-Series Hot Food Cabinets

Even holding temps means better product quality and reduced shrink–less food cost. ENERGY STAR® means lower utility bills. Microprocessor control for greater accuracy and reliability. All-metal heating element means reduced lifetime service costs. Gasket and door pan design reduces replacement frequency. Self-closing/stay open doors provide operator convenience. 1-year parts & labor, lifetime door handle & hinge, 10-year door warranty.

Model	Description
G14300	1-Section Solid Half Door, HR
G14301	1-Section Solid Half Door, HL
G14310	1-Section Solid Full Door, HR
G14311	1-Section Solid Full Door, HL
G24300	2-Section Solid Half Door, HL/R
G24302	2-Section Solid Half Door, HR/R

Additional models available.

Crisp 'N Hold Food Stations

Hold French fries, crispy chicken tenders, poppers, in-shell peanuts and more! Gentle hot air circulation over and through the product maintains crispness while keeping food hot and ready to serve! Reduce food waste by extending the hold time for up to four times longer than traditional methods, such as heat lamps and enclosed holding cabinets. Adjustable and removable dividers for flexible product holding and easy cleaning. Model CNH18XD shown.

Model	Description
CNH18	3 section
CNH28LP	6 sections, w/lift-off heating system
CNH28	4 section
CNH12LP	3 sections, drop-in w/lift-off heating system
CNH18LP	4 sections, drop-in w/lift-off heating system
CNH18XD	3 section, extra deep

Additional models available.

Glo-Ray Buffet Warmer

Designed to safely keep food at optimum serving temperatures. Combining state-of-the-art design with performance, these buffet warmers place the focus on the product while holding hot food safely at proper serving temperatures. The modern design is perfect for front-of-the-house use, with designer powdercoating that blends into any décor. Model GR2BW-30 shown.

Model	Description
GR2BW-30	36$^{1}/_{4}$"W
GR2BW-24	30$^{1}/_{4}$"W
GR2BW-36	42$^{1}/_{4}$"W
GR2BW-42	48$^{1}/_{4}$"W
GR2BW-48	54$^{1}/_{4}$"W
GR2BW-54	60$^{1}/_{4}$"W

Additional models available.

C5™ 1 Series Heated Holding & Proofing Cabinets

Reliable non-insulated solution for proofing and basic holding needs. Entire control module is removable without tools for easy cleaning and servicing. Three modules to choose from (holding, proofing, or combination holding and proofing). Three slide styles to choose from for maximum holding capacity-universal for 18"x26" sheet and all 12"x20" steam pan depths, fixed wire for 18"x26" sheet and 12"x20"x2$^{1}/_{2}$" steam pans, or lip load for 18"x26" sheet pans.

Model	Description
C519-CFC-4	Comb. holding & proofing module, fixed wire slides
C519-HFC-4	Holding module, fixed wire slides
C519-CFC-U	Comb. holding & proofing module, universal slides

Aluminum full height models listed above feature—Clear door, 120V, 2000W, NEMA 5-20P .

Additional models available.

Display Cases, F5 Series

Put products in the spotlight by showcasing items your customers can't resist at eye level. The F5 series offer a service style that works for your operation–Choose a 48" or 72" long, 24" or 30" deep single or double service display section with mirrored back, a single service display section with a see-thru back, or a pass-thru display section with glass doors on both sides.

Model	Description
F5MC48N	24"Dx48"L, self-cont., sngle serv, mirrored back
F5SC48N	24"Dx48"L, self-cont., sngle serv, see-thru back
F5PC48N	24"Dx48"L, self-cont., sngle serv, pass-thru w/glass doors
F5MR48N	24"Dx48"L, remote, sngle serv, mirrored back
F5MR72N	24"Dx71"L, remote, sngle serv, mirrored back
F5PR72N	24"Dx72"L, remote, sngle serv, pass-thru w/glass doors

Additional models available.

Glo-Ray® Designer Heated Display Cases

Curved tempered glass styling and incandescent lighting accentuate food products. Thermostatically-controlled heated base and infrared overhead heating hold hot foods at optimum serving temperatures. Available with or without controlled humidity. Constructed of aluminum and stainless steel with tempered glass and rollerless sliding doors. Available in all designer colors to match your décor.

Model	Description
GRCD-1P	Single Shelf, 20.63"W, 410W
GRCD-1PD	Dual Shelf, 20.63"W, 860W
GRCD-2PD	Dual Shelf, 32.5"W, 1210W
GRCD-3PD	Dual Shelf, 45.5"W, 1710W
GRCDH-1P	Single Shelf w/Humidity, 20.63"W, 660 Watts
GRCDH-2PD	Dual Shelf w/Humidity, 32.5"W, 1460 Watts

Additional models available.

C5™ 3 Series Heated Holding & Proofing Cabinets

Cool-to-touch polymer provides energy efficiency at a lower initial investment, full body bumper protection, and molded in handles. Available in red, blue, or gray, 120V, 20 or 15 amp in solid or clear door. Choose holding, combination holding and proofing, or moisture module which can be removed for easy cleaning. Tray slide options–universal for 18"x26" sheet and 12"x20" steam pans at varying depths, fixed for 18"x26" sheet and 12"x20"x2$^{1}/_{2}$" steam pans, or lip load for 18"x26"sheet pans.

Model	Description
C539-MDC-U	Moisture module, red Insulation Armour, aluminum full height, dutch clear doors, universal slides, 120V, 2000W, NEMA 5-20P
C539-HDS-U	Holding module, red Insulation Armour, aluminum full height, dutch solid doors, universal slides, 120V, 2000W, NEMA 5-20P
C539-HDS-U-GY	Holding module, gray Insulation Armour, aluminum full height, dutch solid doors, universal slides, 120V, 2000W, NEMA 5-20P

PIPER PRODUCTS
B U I L T T O L A S T

Transport Cabinets

Built extra-strong to withstand the rigors of transporting bakery and foodservice products. Welded bottom ensures rigidity as well as permits forklift loading and unloading. Heavy duty plate casters promote easy mobility, and with many sizes to choose from, storage space will never be a problem. Two 12 gauge aluminized steel reinforcing channels support the .090" thick aluminum bottom panel.

Model	Description
918	Holds (18) 18"x26" Sheet Pans
922	Holds (22) 18"x26" Sheet Pans
926	Holds (26) 18"x26" Sheet Pans
933	Holds (33) 18"x26" Sheet Pans
936	Holds (36) 18"x26" Sheet Pans
941	Holds (41) 18"x26" Sheet Pans

Additional models available.

Heated Xenon Merchandisers

Sleekly designed to hold hot packaged food to attract your grab-and-go customers. The infrared heat and thermostatically-controlled heated base shelf safely hold food products for hours, while the Xenon lighting creates better illumination in the hold area. Hinged glass side panels are held in place magnetically and swing out for easy cleaning. Single or dual shelf models available with slant or horizontal shelves.

Model	Description
HXMH-24	Horizontal Warmer, Single Shelf, 28"Wx28$5/8$"D
HXMH-30	Horizontal Warmer, Single Shelf, 34"Wx28$5/8$"D
HXMH-36	Horizontal Warmer, Single Shelf, 40"Wx28$5/8$"D
HXMH-42	Horizontal Warmer, Single Shelf, 46"Wx28$5/8$"D
HXMH-48	Horizontal Warmer, Single Shelf, 52"Wx28$5/8$"D
HXMH-54	Horizontal Warmer, Single Shelf, 58"Wx28$5/8$"D

Additional models available.

Glo-Ray® Infrared Strip Heaters

Infrared heat safely holds the temperature of your product without drying out or further cooking food. The end result is hot, fresh food that's ready-to-serve. Continuous aluminum housing and heavy-duty mountings ensure the durability and quality. Available in a range of colors and configurations allowing you the freedom to create the foodwarmer that's right for you. Model shown–GRAH-36 toggle controlled with S-hooks, chains, and cord and plug attached.

Model	Description
GRA-36TC	36" Std Watt w/Toggle Controls
GRA-48TC	48" Std Watt w/Toggle Controls
GRA-24TC	24" Std Watt w/Toggle Controls
GRAH-18TC	18" High Watt w/Toggle Controls
GRAH-24TC	24" High Watt w/Toggle Controls
GRAH-30TC	30" High Watt w/Toggle Controls

Additional models available.

Hot Food Merchandisers

Perfect for merchandising sandwiches, cookies or any day part menu in 12" or 15" of counter space. Interior thermometer. Bottom control panel houses ON/OFF switch and temperature knob for ease of operation. Aluminum corner posts and glass panel body construction with a $3/16$" thick glass door with one-piece full length hinge and handle. CUL, UL, UL sanitation and NSF 4 approved.

Model	Description
12MC	12$7/8$"Wx14"Dx18$7/8$"H (2 Perforated Shelves)
15MC	15$3/8$"Wx16$1/2$"Dx24$7/8$"H (3 Perforated Shelves)
18MCP	18$7/8$"Wx20"Dx24$7/8$"H (2 S/S Solid Shelves)

PIPER PRODUCTS
B U I L T T O L A S T

Hot & Cold Merchandisers

Merchandisers provide self-service for a wide variety of foods, while displaying them attractively in a way sure to attract customers. Refrigeration and heating systems are engineered to hold the cold foods at temperatures optimized for protection of their safety and appearance, in accordance with the latest food safety standards.

Model	Description
OTH-1	34$1/4$" Overall Length, 1140 Watts, 3 heated shelves
OTH-2	53$1/8$" Overall Length, 1800 Watts, 3 heated shelves
OTH-3	61" Overall Length, 2300 Watts, 3 heated shelves
OTH-4	74$3/4$" Overall Length, 2930 Watts, 3 heated shelves
35008	Equateur Upright Hot, 32.28"x31.50"x78.74"
35015	Equateur Upright Hot, 57.87"x31.50"x78.74"

Additional models available.

Serv-Rite® Portable Buffet Warmers & Heated Glass Shelf Modular

Buffet Warmer is perfect for self-serve buffet areas and customer serving points. Base is thermostatically-controlled with a digital temperature display. Removable utensil tray included. Model SRBW-1 shown with optional sneeze guard. Heated Shelf features black ceramic glass to create uniform heat across the entire top surface. Modular design allows units to be placed side-by-side. Thermostatic controls with 5 heat settings ranging 130°F to 200°F. Models HGSM-1P shown.

Model	Description
SRBW-1	Warmer w/Utensil Tray & Full Size Food Pan
SRGBW-1	Warmer w/Glass Surface & Utensil Tray
SRB-1	Heated Shelf w/Utensil Tray & Full Size Food Pan
SRG-1	Heated Black Glass Shelf w/Utensil Tray
SRSS-1	Heated Shelf w/Swanstone Surface/Utensil Tray
SRSSBW-1	Warmer w/Swanstone Surface, Utensil Tray, Full Size Food Pan
HGSM-1P	Heated Glass Shelf Modular, Holds (1) 12"x20" Food Pan

Decorative Carving Station

Hatco Decorative Carving Stations combines the Decorative Lamp with the Swanstone® Heated Base to create an attractive carving display. Patented telescoping heated lamp with a 30° shade pivot adjusts easily to accommodate food products. Heated stone base and curved cutting board available in all Swanstone® decorative stone colors to match your décor.

Model	Description
DCS400-1	Freestanding Carving Station
DCSB400-R24-1	Round Carving Station
DCSB400-2420-1	Small Rectangular Carving Station
DCSB400-3624-2	Large Rectangular Carving Station

Glo-Ray® Heated Stone Shelves

These unique foodwarmers will safely hold food hot while blending into your décor. Thermostatically-controlled heated base extend food holding times. Available in portable or built-in models. Built-in models include a remote box with a 3' conduit and a 6' cord and plug. Colors: Gray Granite, Night Sky, and Bermuda Sand.

Model	Description
GRSS-2418	24"x18" Free Standing
GRSS-3018	30"x18" Free Standing
GRSS-3618	36"x18" Free Standing
GRSSB-2418	24"x18" Built-In
GRSSB-3018	30"x18" Built-In
GRSSB-3618	36"x18" Built-In

Additional models available.

Soup Stations & Countertop Heated Wells

Soup Stations are designed to provide an attractive appearance while holding soups at safe-serving temperatures. SW2 units have heat evenly distributed throughout, with each end of unit equipped with an infinite switch and indicator light to control the nearest well. Holds two 7- or 11-qt. round pans. Countertop Heated Wells are both versatile and reliable. The HW series is a hold only operation, while the CHW series acts as a Rethermalizer and holds food products (cook and hold operation).

Model	Description
HW-FUL	Holds (1) full-size or (3) third-size pans
HW-43	Holds (1) full-size and (1) third-size pan, or (4) third-size pans
CHW-FUL	Holds (1) full-size or (3) third-size pans
CHW-43	Holds (1) full-size and (1) third-size pan, or (4) third-size pans

Portable Foodwarmers

Keep food hot at kitchen work areas, waitress pickup stations or customer serving points. Specially designed stand keeps food pans off work area, while the effective insulation prolongs holding time for safe-serving food products. Includes stand to keep food holding pans off the work area and allows easy access from three sides. Comes with standard toggle switch or optional infinite switch.

Model	Description
GR-B	Heated Base, Metal Sheathed Element
GRFF	Portable Foodwarmer, Metal Sheathed Element
GRFFL	GRFF w/Lights, Metal Sheathed Element
GRFFB	GRFF w/Heated Base, Metal Sheathed Element
GRFFBL	GRFFB w/Lights, Metal Sheathed Element
UGFF	UGFF, Ceramic Heating Element

Additional models available.

Rice Drawer Warmers

Designed to keep rice hot and at desired consistency until served. Unit holds rice in the same pot it's prepared in, reducing pan-to-pan transfer time and labor. With a digital electronic temperature control, heat is evenly distributed throughout the holding cavity, while all-around insulation provides excellent energy efficiency.
Model HRDW-2U-1 shown.

Model	Description
HRDW-2	Includes raised beveled edge
HRDW-2U	Includes raised beveled edge, s/s utensil well & utensil pan
HRDW-2U-1	Includes s/s utensil well, utensil pan, & adjustable t-stat with knob

Hatco

Glo-Ray® Designer Merchandising Warmers
Designed specifically for displaying wrapped or boxed product, these warmers hold hot food safely at proper serving temperatures. Available in single- or two-tier models with horizontal or slanted shelves for easy access. Features incandescent lighting with controlled top and bottom heat. Model GR2SDS-30D shown with with standard designer black inset panels.

Model	Description
GR2SDS-30D	Single shelf w/12 rods
GR2SDS-24D	Single shelf w/10 rods
GR2SDS-36D	Single shelf w/14 rods
GR2SDS-42D	Single shelf w/16 rods
GR2SDS-48D	Single shelf w/18 rods
GR2SDS-54D	Single shelf w/20 rods
GR2SDS-60D	Single shelf w/24 rods

ADCRAFT

Dual Heat Lamp
Dual heat lamp is constructed of heavy duty aluminum and easily adjusts from 15" to 21". Shades designed with flared shape for strength and even heat distribution. On/off switch located on arm away from heat zone. Ceramic insulated sockets with nickel plated contacts to prevent fusing. Includes two 250 Watt clear bulbs. 120V. UL. 1-year warranty. Model HL-2 shown.

Delfield

LiquiTec Cold Pans
Using patented eutectic fluid technology, LiquiTec cold pans far surpass traditional methods of cold pan operation. LiquiTec creates up to 100% more refrigerated surface coverage generating a super-cooling effect allowing pans and food to be flush with the countertop while maintaining NSF 7 safe food temperatures. Additionally, the super-cooling effects result in energy savings.

Model	Description
8118-EF	Holds (1) 12"x20" Pan
8132-EF	Holds (2) 12"x20" Pans
8145-EF	Holds (3) 12"x20" Pans
8159-EF	Holds (4) 12"x20" Pans
8172-EF	Holds (5) 12"x20" Pans
8186-EF	Holds (6) 12"x20" Pans

VOLLRATH®

Hot Modular Drop-Ins
Energy-efficient design available in multiple wattages. Deep drawn $6^3/_8$" stainless wells allow for full size and fractional pans. Drip-free flange contains moisture and spills to prevent food contamination. Full perimeter gasket. Pre-assembled cord and plug configuration eliminate the need for electrician. Standard individual well drain or optional manifold drain offers flexibility in cleaning and operation. Auto fill option available. NSF4. 1-year parts & labor warranty.

Model	Description
3640011	2 Well 208-240V Therm
3639911	2 Well 100-120V Therm
3640411	3 Well 100-120V Therm
3640511	3 Well 208-240V Therm
3640711	4 Well 208-240V Therm
3640811	5 Well 208-240V Therm

Additional models available.

Winco

Electric Food Cooker/Warmer
With a unique insulation design, the FW-S600 cooker/warmer does double duty by heating frozen food in just 20 minutes and keeps it warm during busy service hours. The workhorse of kitchens everywhere, the FW-S500 warmer takes only 10 minutes to heat up, keeping food at safe serving temperature all day. Both models are ETL listed for electrical safety and sanitation. Can hold standard, full-size pans up to 6" deep.

Model	Description
FW-S500	Electric Warmer, 1200W
FW-S600	Electric Cooker/Warmer, 1500W

ADCRAFT

ADCRAFT

Food Warmers
Heavy duty stainless steel construction both inside and out for excellent durability. Available in both a square and round design and are fitted to accommodate most standard size pans. Maintains food temperature in excess of 140°F (the requirement for safe foodservice). Square models available in 1200 and 1500 Watts and round model in 1200 Watts. NSF. UL.

Model	Description
FW-1200W	Rectangle, 1200 Watts
FW-1200WR	Round, 1200 Watts
FW-1500W	$^4/_3$ Size, 1500 Watts

Soup Kettle
Premium kettle holds up to 11.4 quarts of liquid with a heavy duty stainless steel insert and lid complete with a piano hinge for ease of use. The outside shell is constructed with a scratch and dent resistant shell. Economy models hold up to 11 quarts and are available in black powder and stainless steel shells. Premium model is ETL listed and economy kettles are UL listed and UL sanitation.

Model	Description
SK-500W	11.4 qt., 500W (Black Powder Shell)
SK-600	11 qt., 400W (Black Powder Shell)
SK-800	11 qt., 400W (All Stainless Steel)

Drawer Warmers

Each positive-closing drawer has nylon rollers, a recessed thermostatic control, and temperature monitor. Stainless steel slides and removable drawer bodies make cleaning easy. Available in 1-, 2-, 3-, and 4-drawer freestanding units; 1-, 2-, 3-drawer built-in units; and as a Split Drawer Warmer, which expands holding capabilities by accommodating more pans in the same space as a standard single drawer model. Models HDW-1 and HDW-2 shown.

Model	Description
HDW-1	Freestanding, 450W, 1 Drawer
HDW-2	Freestanding, 900W, 2 Drawer
HDW-3	Freestanding, 1350W, 3 Drawer
HDW-4	Freestanding, 1800W, 4 Drawer
HDW-1N	Freestanding Narrow, 450W, 1 Drawer
HDW-2N	Freestanding Narrow, 900W, 2 Drawer

Additional models available.

Built-In Modular Food Warmers

Top-mount, drop-in modular food warmers are designed to hold heated foods at safe and fresh serving temperatures. Accommodates 12"x20" foods pans or equivalent fractional inset pans. One-piece stainless steel top flange and heavy gauge, deep-drawn stainless steel warming pans are standard features on all models. Wellsloks for quick and easy installation. Sides, front, back, and bottom are fully insulated for energy savings, efficiency, quicker pre-heat, and faster recovery.

Model	Description
MOD 100TD-120	Single Pan Thermostat Control with Drain 120V
MOD 100TD	Single Pan Thermostat Control with Drain 208/240V
MOD 200TD	Two Pan Thermostat Control with Drain 208/240V
MOD 200 TDM	Two Pan Thermostat Control with Drain and Manifold 208/240V
MOD 300TD	Three Pan Thermostat Control with Drain 208/240V
MOD 300 TDM	Three Pan Thermostat Control with Drain and Manifold 208/240V

Additional models available.

EHEI Series, E-Chef™ Hot Food Tables

Designed with the quality you would expect from Delfield with the features you need to keep your operation running efficiently and profitably. All at a price that's easy on your bottom line. The EHEI series can function as stand alone pieces or as a component of Delfield's E-Chef Production Systems. Realize the economy of an attractive purchase price without sacrificing usability or durability.

Model	Description
EHEI36C	Electric, 36" w/Casters
EHEI36L	Electric, 36" w/Legs
EHEI48C	Electric, 48" w/Casters
EHEI48L	Electric, 48" w/Legs
EHEI60C	Electric, 60" w/Casters
EHEI60L	Electric, 60" w/Legs
EHEI74C	Electric, 74" w/Casters
EHEI74L	Electric, 74" w/Legs

Drop-Ins, Hot/Cold Convertible

Duke's versatile drop-in selection encompasses many hot, cold, combo, and patented items designed to improve merchandising efficiency and serving appeal. Basic hot drop-ins include exposed, sealed wells and slide in gas units, while basic cold options include ice bath and NSF7 refrigerated models.

Model	Description
ADI-3E-SW	3 Sealed Wells (Hot)
ADI-4E-SW	4 Sealed Wells (Hot)
ADI-3MD-N7	3 Wells, (Refrigerated, Holds 6"D Pan, NSF7)
ADI-4MD-N7	4 Wells, (Refrigerated, Holds 6"D Pan, NSF7)
ADI-5E-SW	5 Sealed Wells (Hot)
ADI-5MD-N7	5 Wells, (Refrigerated, Holds 6"D Pan, NSF7)

Additional models available.

Cayenne® Warmers

Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible. Non-stick aluminum dome heating element uses 25% less energy and reduces scale build-up for easy cleaning and longer operating life. Dripless lip catches and drains moisture back into the well. Stainless steel exterior meets UL surface temperature standards for operator and customer safety. Meets NSF-4 standards. Model 71001 shown.

Model	Description
71001	Full size, $13^3/_4$"Wx $21^3/_4$"Lx 9"H
72017	7 qt. unit only
72021	11 qt. unit only
72050	$^4/_3$ Warmer w/o drain
72051	$^4/_3$ Warmer w/drain

Drop-Ins

Refrigerated cold pan models hold pre-chilled foods at cold, fresh, and safe serving temperatures. Available in NSF-7 standards for non-packaged foods and economical NSF-2 standards for pre-packaged foods. With a flip of a switch, the dual temperature models quickly convert from hot to cold operation. Wells delivers units that can fully support your menu–from single to 6-well models in standard, extra deep 4 each third-size pan sizes, slim lines for narrow counter, and slope-tops.

Model	Description
RCP100	Refrigerated, 1-pan (NSF 2)
RCP200	Refrigerated, 2-pan (NSF 2)
RCP300	Refrigerated, 3-pan (NSF 2)
RCP400	Refrigerated, 4-pan (NSF 2)
RCP500	Refrigerated, 5-pan (NSF 2)
RCP600	Refrigerated, 6-pan (NSF 2)

Additional models available.

randell

Hot & Cold Drop-In Units

Drop-ins available in self-contained/mechanical coldwall units, ice cooled, and frost top units for the cold side and individual well and water bath models on the hot side. For those who are torn between the two, choose the combination hot/cold unit that allows you to do both in the same space.

Model	Description
9918SCA	Self Contained Refrigerated Coldpan, (1) 12"x20" Pan Cap.
9928SCA	Self Contained Refrigerated Coldpan, (2) 12"x20" Pan Cap.
9943SCA	Self Contained Refrigerated Coldpan, (3) 12"x20" Pan Cap.
9957SCA	Self Contained Refrigerated Coldpan, (4) 12"x20" Pan Cap.
9972SCA	Self Contained Refrigerated Coldpan, (5) 12"x20" Pan Cap.
9986SCA	Self Contained Refrigerated Coldpan, (6) 12"x20" Pan Cap.

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Versa Foodservice System

Fully portable system keeps food cold for hours with either ColdFest® pans or Buffet Camchillers®. Use the straight or corner connector to connect Food Bars, Work Tables, and Cashier Stations to create a professional, uniform look. Connect Versa Food Bars to merchandise snacks and beverages. Join a cashier station with a food bar for faster check-out and improved traffic flow. Ultra Series available with two secure storage cabinets that can hold up to 50 lbs. of non-perishable items. NSF.

Model	Description
VBR5	5' Food Bar w/Sneeze Guard w/Std Caster
VBRHD5	5' Food Bar w/Sneeze Guard w/Hvy Duty Caster
VBRL5	5' Food Bar, Low, w/Sneeze Guard w/Std Caster
VBRLHD5	5' Food Bar, Low, w/Sneeze Guard w/Hvy Duty Caster
VBRT5	5' Table Std Height w/Std Caster
VBRTHD5	5' Table Std Height w/Hvy Duty Caster

Additional models available.

Aerohot Steam Tables

Each hot food well is individually controlled (wet bath models excluded). Stain and corrosion resistant top is type 300 series stainless with high nickel content. Stainless steel body. Carving board is high-grade poly with rounded corners. Mounted on stainless steel support base and die stamped brackets–easily removed for cleaning. 120V, 208V or 240V as well as natural or propane gas. Electric unit available in exposed and sealed well design. UL. NSF. AGA.

ADVANCE TABCO.
SMART FABRICATION

Hot Food Tables

Advance Tabco now offers both hot and cold food tables and drop-ins. LP and natural gas available, as well as 120 and 240 volt electric in both wetbath and sealed well configurations. Cold tables are also available mechanically assisted, or for use with ice only. Multiple sizes and configurations available. Model HF-3E-120 shown.

Model	Description
HF-3E-120-X	Electric, 3 wells, 120 V. 47" overall
HF-4E-240-X	Electric, 4 wells, 208/240 V. 63" overall
SW-3E-120-X	Electric, 3 sealed wells, 120 V. 47" overall
SW-4E-240-X	Electric, 4 sealed wells, 208/240 V. 63" overall
HF-3G-NAT-X	Gas, 3 well (for dry operation)
HF-3G-LP-X	LP Gas, 4 well (for dry operation)

Hatco®

Heated & Refrigerated Built-In Wells

Reliably hold your hot or cold food at safe temperatures, while retaining optimum freshness and taste in one efficient and easy operation. Heated Wells come in modular/ganged units (1 to 6 pan configurations); top- and bottom-mount full rectangular units with or without insulation. Refrigerated Wells come in 1 to 6 pan configurations with an electronic control featuring auto-defrost, adjustable condensing units, and green-friendly insulation.

Model	Description
HWBL-FUL	Heated Full Size 12"x20" (750W)
HWB-FUL	Heated Full Size 12"x20" (1200W)
HWBH-FUL	Heated Full Size 12"x20" (1650W)
HWBL-FULD	Heated Full Size 12"x20" w/Drain (750W)
HWB-FULD	Heated Full Size 12"x20" w/Drain (1200W)
HWBH-FULD	Heated Full Size 12"x20" w/Drain (1650W)

Additional models available.

Duke
Your Solutions Partner

Model	Description
E303	Electric, (3) wells
E304	Electric, (4) wells
E305	Electric, (5) wells
E302	Electric, (2) wells
E303SW	Electric, (3) sealed wells, stationary on legs
E304SW	Electric, (4) sealed wells, stationary on legs

Additional models available.

ADCRAFT

Open Well Steam Tables

Available in 2, 3, and 4 bay, these units are constructed of stainless steel with galvanized steel wells and adjustable legs. Feature 750W heating element with infinite control switch per compartment. The 8"D well fits full-size spillage pans (not included). Include adjustable undershelf and removable 8"x$\frac{1}{2}$" cutting board. 1-year limited warranty. CE.

Model	Description
ST-120/2	2 Bay, 33"W, 1500W, 120V
ST-120/3	3 Bay, 48$\frac{1}{2}$"W, 2250W, 120V
ST-240/4	4 Bay, 63$\frac{3}{4}$"W, 3000W, 208/240V

randell

Electric Hot Food Tables

Heavy duty, fully assembled, stainless steel hot food tables are designed for the most demanding applications. Available in electric, wet/dry, individual well, and electric wet water bath models. Options include counter protectors, enclosed back (for island configurations), tray slides, casters, and overshelves. Die stamped individual 12"x20" raised sanitary rim openings. Each well has its own thermostatic control for accurate food temperature.

Model	Description
3512-120	33"L, 2 Wells Dry (w/Spillage Pan)
3513-120	48"L, 3 Wells Dry (w/Spillage Pan)
3514-120	63"L, 4 Wells Dry (w/Spillage Pan)
3515-120	78"L, 5 Wells Dry (w/Spillage Pan)
3612-120	33"L, 2 Wells Wet (w/Drains & Manifold)
3613-120	48"L, 3 Wells Wet (w/Drains & Manifold)

Additional models available.

Shelleysteel™ Mobile Cafeteria Equipment

Delfield

Shelleysteel combines the long-lasting durability of stainless steel with the design of mobile, modular cafeteria systems. Hot units, cold units or combination units give you the ability to provide a full-service menu in a limited amount of space. Optional laminate finish and graphics can be added. Tray slides, counter protectors, cutting boards, overshelves, signage, decor panels, heat lamps, and lighting are optional. *Contact our customer service department for assistance.*

Duke
Your Solutions Partner

Easy Cart

This economical mobile solution for packaged menu items is designed with simplicity at its heart. All merchandising units are configured for 120V and can be plugged into any common outlet. All units can be totally waterless. This flexibility enables an additional revenue stream for your operation in any environment. The simple 4-step process to building your Easy Cart solution includes choice of length, merchandising, shelving, and décor. *Contact our customer service department for assistance.*

VOLLRATH

ServeWell® Food Tables

Innovative design in value-priced mobile serving equipment. Exclusive thermoset material cannot pit or rust. Dome heating elements mounted inside well. Each well equipped with individual drain. A non-refrigerated cold food table of the same solid construction available. Stainless steel ice well is designed to accommodate standard 12"x20"x6" steam table pans. Made in the USA. NSF. Model 38003 shown with optional Service Side Poly Cutting Board w/Mounting Kit .

Model	Description
38102	2-Well Hot, 700 watts/well, 120V, 11.7A
38103	3-Well Hot, 700 watts/well, 120V, 17.5A
38104	4-Well Hot, 700 watts/well, 120V, 23.3A
38105	5-Well Hot, 700 watts/well, 120V, 29.2A
38104	4-Well Hot, 480 watts/well, 120V, 16A
38105	5-Well Hot, 480 watts/well, 120v, 20A

Additional models available.

Delfield

Shellyglas® Mobile Equipment

Rearrange your equipment whenever you want. Steel reinforced fiberglass base is lighter than stainless steel. Match your décor–25 standard colors or custom colors available. Easy to use stainless steel interlock system allows units to be connected. Low maintenance refrigeration systems. Tray slides, counter protectors, cutting boards, open understorage, and overshelves are optional. Heated wells, cold pans or combination counters are available.

MobileServ Temperature Ready Serving Carts

Prepare foods and keep them HOT and/or COLD and READY TO SERVE with patented Mobile Hot/Cold Serving Carts. This line brings an attractive display of various menu items right to your customers. Available in various sizes, with or without sneezeguards, Wilsonart laminate or stainless front and side panels. Beverage carts also available. Model CBC-HHH-SG-L5 shown.

Model	Description
CBC-HC-L1	Hot/Cold Cart (2 Hot/1 Cold Dbl Servers), Flame Soapstone Red Laminate Panels, 2^1/$_2$"H steam pans, 2 roll-top lids
CBC-HC-L3	Hot/Cold Cart (2 Hot/1 Cold Dbl Servers), Mission Smoke Grey Laminate Panels, 2^1/$_2$" high steam pans, 2 rolltop lids
CBC-HC-L4	Hot/Cold Cart (2 Hot/1 Cold Dbl Servers), Girona Falls Blue Marbled Laminate Panels, 2^1/$_2$" high steam pans, 2 rolltop lids

Additional models available.

Serving Systems

Increased participation and profits are assured by bringing the atmosphere of a mall food court to a foodservice operation. Complete with counters, distinctive signage, adaptable front decor panels, transition merchandising shelving, decorative soffits, pylon, and graphics systems. Engineered to give the designer flexibility in developing a form and function unique to the location. Standard base features are stainless steel interiors and Formica exteriors. NSF 7 cold pans are standard. *Contact our customer service department for assistance.*

Signature Server® Mobile Equipment

Ideal uses for upscale K-12, business and industry, and healthcare settings. Signature Server® features striking curved and rectangular base shapes. Functional and stylish breath guard options in standard and 2011 NSF2 versions. Choose hot, cold, frost top, or soup modular drop-ins. 1-year parts & labor warranty. Configure your next Signature Server® line-up by using the Concept™ Equipment Configurator on Vollrath.com. *Contact our customer service department for assistance.*

Thurmaduke Serving Systems

An upscale "traditional" serving system perfect for elementary schools, middle schools and high schools. Thurmaduke means quality at an affordable price. Now with internal locking devices, it's even easier to put a line-up together and break it apart when needed for menu changes or multiple functions. From start to finish, Thurmaduke is your institutional systems leader. *Contact our customer service department for assistance.*

CamKiosk® Carts & System

Lightweight polyethylene carts won't dent, crack, bubble, chip or break. Holding cabinets have thick foam insulation and externally mounted thermometers. Sneeze guard meets food preparation requirements. Molded-in handles and 6" swivel casters make transport easy. Optional Hand Sink Cart w/ towel and soap dispenser makes hand washing convenient or Work Station w/towel dispenser provides additional space for preparing food or completing sales transactions.

Model	Description
KVC854	Kiosk 4 Pan
KVC854C	Kiosk 4 Pan w/Canopy
KVC854U	Kiosk 4 Pan w/Umbrella
KVC856	Kiosk 6 Pan
KVC856C	Kiosk 6 Pan w/Canopy
KVC856U	Kiosk 6 Pan w/Umbrella
KSC402	Hand Sink w/Towel and Soap Dispenser

Custom Fabrication

Stainless Innovations offers complete design, engineering, and fabrication services for the most complicated operational requirements. Whatever you have in mind... it can be done. Steel, millwork, refrigeration, and stone are produced in house. Custom work or the entire project including hoods, walkins, refrigeration, and equipment available. NSF2, NSF7, UL, ELT Ansi/NSF7 listed.

Smart Fabrication™

Your design, your specs! Advance Tabco standardizes Custom Fabrication by pairing catalog items with hundreds of stock modifications and accessories that meet your specifications. Consistent quality all within your time and budget constraints is the reason Smart Fabrication™ is the only fabrication you will ever need. *Contact our customer service department for assistance.*

Mobile Serving Lines

Mobile, yet retaining the superior Randell design and technology—reliable refrigeration, hinged louver with easy access to drain, and temperature controls. Electrical distribution system allows the banking of several units together providing a common connection point. Features heated/cold well units, shelving units, display case units, cashiers, and tray stands. Stainless steel, laminates, solid surfaces, and powder coated materials available. *Contact our customer service department for assistance.*

Completely Custom Fabrication

Full custom fabrication built with set design standards or built to consultant specifications. From the front of the house to the back of the house, Maverick produces a wide range of quality equipment that exceeds expectations of foodservice professionals and consultants. *Contact our customer service department for assistance.*

Elite-500 Serving System

Elite-500 units are designed for modular installation. Durable, easy to care for stainless steel units (or optional formica) come in beautiful pizzazz powder coating colors–one is sure to meet your décor demands. Models 6-HF, 4-CB, 3-ST, 5-ST, 2-CD shown.

Model	Description
2-HF-HIB	2-Well Heated Base, 32"Lx28"Wx36"H, 2000W
3-HF-HIB	3-Well Heated Base, 46"Lx28"Wx36"H, 3000W
4-HF-HIB	4-Well Heated Base, 60"Lx28"Wx36"H, 4000W
5-HF-HIB	5-Well Heated Base, 74"Lx28"Wx36"H, 5000W
6-HF-HIB	6-Well Heated Base, 88"Lx28"Wx36"H, 6000W
2-HF	2-Well Unheated Base, 32"Lx28"Wx36"H, 2000W

Additional models available.

Sleek Shields™

Introducing Sleek Shields™ with Chamber Lock™ technology, making rotating Food Shields easier than ever. Say goodbye to the days of loosening and tightening bolts on both sides. Simply release the chamber and turn, from only one side. Front glass easily rotates to any position. Chamber Lock™ lets you position front glass at 15° intervals. This low profile design means less metal and more visible glass, making this the sleekest Food Shield yet. NSF. Choose self-service or cafeteria models available with glass or stainless steel top. *Contact our customer service department for assistance.*

RanChef Custom Products & Chef Tables

Designed to fit your application and budget. From heavy duty to the budget constrained, Randell works with you to provide just the right blend of premium performance standard products and custom fabricated shelving units, overshelves, and accessories. Modular, pre-designed units allow you to start with the basic modules and then create your very own Center-Island Chef's Counter, Server Stations or Cafeteria Counters. NSF 7 and UL. *Contact our customer service department for assistance.*

Component Crafted Custom Equipment

Configurations include refrigerated prep tables, counter display cases, utility cabinets, equipment stands, upright refrigerators and freezers, hot food tables, and more. Whatever you need can be built to your size and layout requirements. Each drawer features exclusive Full Extension Plus Drawer System which is incredibly smooth and has no metal-to-metal contact–no corrosion. 10-year warranty on drawer tracks. *Contact our customer service department for assistance.*

KITCHEN PREP

Slicers
Mixers
Food Processors
Scales
Work Tables

Economy & Medium Duty Slicers

Durable anodized aluminum construction. Top-mounted knife sharpener is all metal, 2 stone type. Hard chromed, special alloy hollow ground knife. Metal bottom enclosure. Removable chute, slice deflector, knife cover and sharpener. Motor overload protection with manual reset. 115/60/1. ETL, NSF. One year parts & labor warranty. Model C12 shown.

Model	Description
C9	9" Knife, $1/4$ HP (Economy Compact Manual)
C10	10" Knife, $1/4$ HP (Economy Compact Manual)
G10	10" Knife, $1/3$ HP (Medium Duty)
C12	12" Knife, $1/3$ HP (Economy Compact Manual)
G12	12" Knife, $1/2$ HP (Medium Duty)
G14	14" Knife, $1/2$ HP (Medium Duty)

SLICER CARE

• Running butter through the meat grinder before grinding onions, meats, cheese, nuts or raisins will make cleaning easier.

• After using the electric meat grinder, put several slices of bread through the grinder. This will aid in cleaning fat and grease out of the grinder.

• It is important to clean your slicer thoroughly before and after sharpening your knife.

• Employing high school students? Federal law prohibits slicer operation by persons under 18.

Premium Heavy-Duty Automatic / Manual Slicers

When it comes to cheeses, frozen meats, and picky customers, it does matter how you slice it! Smooth and effortless slicing from tissue-thin to $1 1/4$" with EZ-Glide Slicing System. Stainless steel slicers feature high torque, gear driven design, and 13" hardened steel alloy knife blade. 2-year parts, 1-year labor, and 15-year warranty on knife drive gears. ETL. NSF. Models 3600N shown.

Model	Description
3600N	Manual
3850N	2-Speed, Chute Speed-40 to 60 spm
3975N	9-Speed, Chute Speed-20 to 60 spm
1326	Food Fence (12"x3")
1047	Food Fence (12"x1$3/8$")
699-BAS	Vegetable Hopper (P Series)

Additional models available.

Manual Gravity Feed Slicers, 800 Series

Manual, gravity-feed slicers feature a hollow ground, chromium-plated carbon-steel knife and built-in, dual-action sharpener with convenient handle located on the sharpener cover. Protect the blade as well as your fingers with the permanent ring guard and removable center plate. Disassemble quickly without tools for easy cleaning. ETL. NSF. 1-year parts & labor warranty.

Model	Description
823E-PLUS	9" Knife, Slice Adj. to $9/16$" Thickness, $1/4$ HP
825A-PLUS	10" Knife, Angled (45°), Slice Adj. to $9/16$" Thickness, $1/3$ HP
825E-PLUS	10" Knife, Slice Adj. to $9/16$" Thickness, $1/4$ HP
827A-PLUS	12" Knife, Angled (45°), Slice Adj. to $9/16$" Thickness, $1/2$ HP
827E-PLUS	12" Knife, Slice Adj. to $9/16$" Thickness, $1/3$ HP
829A-PLUS	14" Knife, Angled (45°), Slice Adj. to $3/4$" Thickness, $1/2$ HP
829E-PLUS	14" Knife, Angled (45°), Slice Adj. to $5/8$" Thickness, $1/2$ HP

X13-Series Premium Slicers

One-piece polymer base and product table for reduced seams, accessibility, and easy cleaning. Submersible, removable product table mounted sharpener for consistent sharpening and easy cleaning. Variable pitch barrel cam for fine adjustment and wafer thin slices. Permanent ring guard protects non-slicing knife zone. Simple kick stand for easy cleaning under slicer. Articulating and full length rear mounted meat pusher with fence to secure and advance products evenly. ETL. NSF.

Model	Description
X13E-PLUS	13" Manual, 1-Speed
X13AE-PLUS	13" Automatic, 3 Speed

Food Processors with LiquiLock® Seal System

Patented LiquiLock® technology lets you process dressings, sauces, marinades, and purées from an unbreakable, scratch-resistant, high-impact, clear-view batch bowl–with no leakage! In addition, no food processor is complete without cutting-edge new processing discs (sold separately)–adjustable slicing disc allows you to select 16 different thicknesses, a reversible shredding disc, and a sealed whipping disc enabling you to make fresh whipped creams, crème fraîche, butters, and more. Models WFP16S and WFP16SCD shown.

Model	Description
WFP14S	$3 1/2$ Qt. Food Processor, 1 HP
WFP14SC	$3 1/2$ Qt. Continuous Feed/Batch Bowl Processor, 1 HP
WFP11S	$2 1/2$ Qt. Food Processor, ¾ HP
WFP16S	$3 1/2$ Qt. Food Processor, 2 HP
WFP16SCD	$3 1/2$ Qt. Continuous Feed/Batch Bowl Processor, 2 HP

robot coupe®

Food Processor

Prepare 1200 plus servings in 3 hours or less. Continuous feed unit designed for slicing, dicing, shredding, grating, julienne, and French fry cuts. Generous selection of 52 discs available for a variety of cuts and product processing. Control panel with "on/off" switch and magnetic safety switch for user safety. Feed unit removes for optimum sanitation. Round and kidney shaped feed openings. Includes 2 cutting discs. 1-year parts & labor warranty. Model CL50E.

robot coupe®

R101 Series Commercial Food Processors

Prepares up to 400 servings in 3 hours. Ideal for preparing special diets, limited quantity menu items, and salad bar complements. Comes with $2\frac{1}{2}$ qt. mixing bowl, stainless steel cutting blade, vegetable slicer lid with internal ejection, and 2 discs (R101 Plus 3 discs). Accommodates 21 different discs for large variety of cuts. 1-year parts & labor warranty.

Model	Description
R101	Gray Bowl
R101BCLR	Clear Bowl w/Lid, 'S' Blade
R101PLUS	Clear Bowl, Pulse Switch, Add'l Julienne Disc

robot coupe®

R2N Commercial Food Processor

Prepare 850 servings in 3 hours or less! This unit is two machines in one. Bowl attachment is designed for vertical cutting and mixing–chops, grinds, kneads, and mixes. Vegetable prep attachment is designed for continuous feed slicing, shredding, grating, and julienne. Accommodates 23 processing discs. Complete with 3 qt. cutter bowl, "S" blade, and 2 processing discs. 1-year parts & labor; 3-year motor warranty. Model R2N Ultra shown.

Model	Description
R2N Ultra	Single Phase, S/S Bowl Unit
R2NS CLR	Single Phase, Clear Bowl Unit
R2NS	Single Phase, Gray Bowl Unit

robot coupe®

R301 Ultra Food Processor

Mix, chop, grind, and emulsify in the bowl unit and ... Slice, grate, julienne, and ripple cut with the vegetable prep attachment. Comes with a $3\frac{1}{2}$ qt. gray polycarbonate bowl (R301) or stainless steel bowl (R301 Ultra). Includes stainless steel smooth "S" blade, vegetable prep attachment with large and small hopper, one medium grating and one medium slicing disc. Accommodates 23 discs to satisfy all your food prep requirements. 1-year parts & labor warranty.

Model	Description
R301	$3\frac{1}{2}$ qt. Polycarbonate Gray Cutter Bowl Assembly
R301 Ultra	$3\frac{1}{2}$ qt. S/S Cutter Bowl Assembly

robot coupe®

R2 Dice Commercial Food Processor

Prepare a variety of favorites in less time! Continuous vegetable prep attachment for dicing, slicing, grating, or julienne cuts or use the 3 qt. gray polycarbonate cutter bowl for chopping, mixing, and to prepare purees. Includes cutter bowl attachment, stainless steel "S" blade, vegetable prep attachment with external ejection, grating and slicing disc, and dicing kit. Model R2 DICE.

Planetary Mixers

Globe 5-80 qt. mixers feature gear-driven motors, cast iron body (rigid cast aluminum 5 & 8 qt.), front-mounted touch pad controls, and 60-minute digital timer 10 thru 80 qt. models (SP8 15-min. timer). Flat beater, wire whip, spiral dough hook, and bowl included (SP60 and SP80PL includes bowl truck), SP62P includes bowl, hook, and bowl truck. 2-year parts, 1 year labor warranty. NSF, ETL. Model SP20 shown.

Model	Description
SP20	20 qt. Counter, ½ HP w/Removable Bowl Guard
SP30	30 qt. Floor, 1 HP w/Removable Bowl Guard

Additional models available.

HOW MUCH MONEY WILL A FOOD PROCESSOR SAVE YOU?

Use the following formula based on actual figures for your operation.

1. Total length of time to process all items (items that are now processed by hand and the number of people and hours that are required for completion of those functions by hand).

2. The length of time these same functions will take one person using a food processor.

3. Subtract the lessor time (#2) from the greater time (#1).

4. Multiply the number of hours saved by the hourly wage paid to get the daily savings.

5. Multiply the daily savings by the number of operating days per year. This will give you gross first-year savings.

6. Subtract the cost of the food processor from the gross first-year savings. This gives you a net first-year savings. Each year thereafter the savings is the full amount.

robot coupe

Power Mixers®

Patented removable stainless steel bell and knife assembly for unmatched sanitation. Ideal for liquefying soups, sauces, pureeing fruits/vegetables, and preparing the smoothest of pates in just minutes. Variable speed function enables you to adjust the speed to suit each preparation. Includes patented removable "Easy Plug" system, redesigned handle, and cord storage. 1-year "No Hassle" warranty.

Model	Description
CMP 250 COMBI	Compact Variable Speed 10"L w/8" Whisk, 280W (16 Qt.)
CMP 250 VV	Compact Variable Speed 10"L, 280W (16 Qt.)
CMP 400 VV	Compact Variable Speed 16"L, 420W (100 Qt.)
MMP 240 Combi	Mini Variable Speed 10"L w/7" Whisk, 270W
MMP 240 VV	Mini Variable Speed 10"L, 270W
MMP 160 VV	Mini Variable Speed 7"L, 220W

Additional models available.

DOYON & NU-VU
BAKING EQUIPMENT SPECIALISTS
www.doyon.qc.ca • www.nu-vu.com

Countertop Dough Sheeters

Simple, fast, and economical. Compact, easy to use, and inexpensive. Every pizzeria should have one. Features two rollers, front in-feed and front discharge. Sheet dough from 12" to 18" in diameter to a uniform thickness in seconds with minimal handling of pizza dough.

Model	Description
DL12DP	12" Dia., 2 Sets of Rollers
DL12SP	12" Dia., 1 Set of Rollers
DL18SP	17" Dia., 1 Set of Rollers
DL18DP	17" Dia., 2 Sets of Rollers
DL18P	17" Dia., 2 Sets of Parallel Rollers

VOLLRATH

Countertop Mixers

Tabletop mixers are small enough to fit into any kitchen yet robust enough for continuous use. Commercial grade table model with a powerful $7/8$ HP motor. Five speed direct drive transmission, 100% gear driven. Digital control panel to make easy speed shifts while unit is running. 30 minute timer stops mixer when timer ends. Floor models also available. Model 40755 shown.

Model	Description
40755	7 qt. Mixer w/Guard
40756	10 qt. Mixer w/Guard
40758	30 qt. Mixer w/Guard
40759	40 qt. Mixer w/Guard
40760	60 qt. Mixer w/Guard

Globe

Meat Choppers

The direct gear drive and air-cooled motor lets you grind up to 450 lbs. per hour. Comes complete with knife, stainless steel product tray, $1/4$" (6mm) and $5/16$" (8mm) plates, and plastic food pusher. 1-year parts & labor warranty. ETL and ETL sanitation listed. Model CC22 shown.

Model	Description
CC12	1 HP (250 lbs/hr), #12 Hub
CC22	$1 1/2$ HP (450 lbs/hr), #22 Hub
CP00-12	Stuffing Plate, (0mm)

Additional models available.

WARING COMMERCIAL

Big Stik™ Heavy Duty Immersion Blenders.

Unlimited speed adjustment from 5,000 to 18,000 RPM provides full control and consistency, from light mixing to pureeing and emulsifying. Heavy duty, high efficiency 1 HP variable speed motor. Rubberized comfort grip and second handle allow for safe and controlled operation. Completely sealed stainless steel shafts are easily removable and dishwasher safe. Available in five sizes, all interchangeable with one universal motor housing. NSF/ETL approved.

Model	Description
WSB50	12" Immersion Blender
WSB55	14" Immersion Blender
WSB60	16" Immersion Blender
WSB65	18" Immersion Blender
WSB70	21" Immersion Blender

Electrolux

Bermixer Immersion Blenders

Perfect for salsas, sauces, pureed vegetables, soups, salad dressings, pancake batters, pastries, applesauce, and reconstituted mashed potatoes. The series offers 350, 450, 650, and 750 Watt models with a choice of 18", 22", and 26" cutter tubes or a 10" beater attachment. Features include digital variable speed controls, ergonomic easy-to-handle body, and removable cutter tube for easy cleaning and storage. ETL listed for USA and Canada.

Model	Description
603548	350 Watt w/18" cutter tube
603551	450 Watt w/18" cutter tube
603552	450 Watt w/22" cutter tube
603783	650 Watt w/22" cutter tube
603784	650 Watt w/26" cutter tube
603815	750 Watt w/22" cutter tube
603816	750 Watt w/26" cutter tube

VOLLRATH®

Redco EaziClean® Can Openers

EaziClean™ blades are finished with anti-bacterial coating for increased safety. High-grade steel cutting mechanism for clean cut–no risk of frayed metal shavings. Patented quick-release blade carrier for easy cleaning. Case-hardened blade for longer life. Wheels made from gear-cutting grade steel–able to withstand intense pressure. Beveled gear wheel makes assembly easy. Can heights up to 14" or 21". Dishwasher safe. NSF.

Model	Description
BCO-1	Premium (for cans up to 14")
BCO-2000	Medium duty (for cans up to 14")
BCO-3000	Medium duty (for cans up to 22")
BCO-4	CanMaster (for cans up to 14")
BCO-5000	Hvy Duty (for cans up to 14")
BCO-6000	Hvy Duty (for cans up to 22")
BCO-7000	Titan (for cans up to 22")

Electrolux

VP2-Greens Machine Vegetable Dryer

The VP2 is the new vegetable dryer available from Electrolux Professional. Quickly dry your produce so expensive food products like salad dressing doesn't run off! This unit has a 20 gallon capacity that can hold approximately 16 heads of lettuce. This floor model has a durable stainless steel outer shell and is conveniently set on casters with brakes. Model 600095

Edlund

NSF Certified Manual Can Openers

Designed for durability, easy use, and quick cutting, these NSF commercial can openers are made out of high-grade, heavy-duty materials to puncture the tops of cans without cutting off any metal shavings, ensuring quick access to food without any dangerous contaminants. Made in the USA.

Model	Description
G-2	Quick Change S/S Knife & Gear (Lt. Duty)
S-11	Quick Change S/S Knife & Gear (5-Yr. War.)
S-11C	Quick Change S/S Knife & Gear Clamp Base
U-12	Quick Change, Std Length Bar Plated Base
U-12C	Cast S/S Clamp Base
U-12L	Long Bar & Plated Steel Base

Edlund

Electric Can Opener

Now with a 3-year warranty. Opens up to 200 cans per day. Equipped with a 2-speed motor and featuring knife and gear assemblies that can be removed without tools for easy cleaning. The slower second speed helps prevent spillage while opening smaller cans. NSF. Made in the USA. Model 270 shown.

Model	Description
270	Heavy Duty, 2-Speed, 115V
270C	Heavy Duty, 2-Speed, w/gas shock slide bar mount

Delfield®

Shelleymatic® Salad Ace

Get fresh, crisp, and appealing salad products with no damage to the foods. Removes moisture from lettuce and other vegetables through efficient spin-action. Motor is completely enclosed and water-tight. Adjustable on/off timer. Polyethylene inner liner and locking casters. 20 gallon capacity. Stainless steel outer shell provides durability and long-life. Model SALD-1

winco

Commercial Manual Can Openers

Premium heavy-duty nickel-plated can opener is fitted with a removable clamp, making it ideal for on-the-go operations that require flexibility. The go-to industry standard steel body can opener, made for heavy usage kitchen environments that require processing of up to 50 cans a day. Opens various can sizes up to #10. Includes base, blade, gear, and installation kit for mounting on wooden or stainless steel work table.

Model	Description
CO-1	Manual Can Opener for Commercial Use (with Base and 1 Blade)
CO-3	European-Made Heavy-Duty Can Opener (Nickel-Plated)

Poseidon™ Submersible Scale

Rugged waterproof design can be dunked in a pot sink to clean. Stainless steel body has "dual housing technology" providing twice the moisture resistance against corrosion. Its "scale-within-a-scale" design protects internal components against damage due to accidental shock. Six capacity display options. Programmable, so users can select length of time for battery-save feature, change gravity settings, and turn off specific weighing modes to reduce confusion. NSF and CE certified.

Model	Description
WSC-10	6"x6¾" S/S Platform
WSC-10 OP	7"x8¾" S/S Platform

Portion Control Scales

Portioning ingredients is made easy with Globe's compact scales with large LCD displays. Featuring push button tare, auto shut-off, easy-to-read LCD digital display, and removable stainless steel platter (model GPS5 includes plastic ingredient bowl). Weighs in pounds, ounces, kilograms, and grams. Not legal for trade. NSF. Model GPS5 shown.

Model	Description
GPS10	11 lb. cap.
GPS5	5 lb. cap.

PORTION CONTROL FACTS

Portion control is profit control. Weigh all ingredients in a recipe to ensure accurate measurements. A ½ oz. overweight on 100 portions a day can lead to thousands of dollars in lost profits each year. If a ½ oz. overweight occurs with each serving and 400 students are served, this extra ½ oz. that day results in 12½ pounds of additional food being used. In this example, if the product cost $1 per pound, the loss over the year would be $3,000.

Notable Chefs

Reva Constantine

Great Lakes Culinary Center

Southfield, M

Homemade Cinnamon Rolls

Dough

1 (¼ ounce) package active dry yeast

1 cup warm milk

½ cup granulated sugar

⅓ cup softened butter

1 tsp. salt

2 eggs

4 cups flour

Filling

1 cup packed brown sugar

3 tbsp cinnamon

⅓ cup butter, softened

Cream cheese icing

6 tbsp. margarine (or butter)

1½ cups powdered sugar

¼ cup cream cheese

½ tsp. vanilla

⅛ tsp. salt

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

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

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

Roll the dough out on a lightly floured surface, until it is approx 16" long by 12" wide. It should be approx ¼ inch thick.

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

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

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

Working carefully, from the long edge, roll the dough down to the bottom edge. The roll should be about 18 inches in length. Cut the roll into 1½ inch slices. You might find it easier if you use a piece of floss vs. a knife.

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

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

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

When the rolls are done, spread generously with icing.

Digital Scales

Save money on high cost foods with digital portioning. The first digital scale with a dishwasher-safe outer shell (premium models only). With full size premium scales available in stainless steel or anti-microbial resin–your kitchen will be more efficient, more productive, and safer in your food prep practices. High performance and compact digital portion control scales also available. NSF.

Model	Description
1812595	Premium S/S Dishwasher Safe, 12 lb.
1812593	Premium Resin Dishwasher Safe, 6 lb.
1812594	Premium Resin Dishwasher Safe, 12 lb.
1812590	High Performance, 2 lb.
1812591	High Performance, 12 lb.
1812592	High Performance, 24 lb.
1812588	Compact, 2 lb.
1812589	Compact, 10 lb.

Mechanical Portion Control Scales

Exclusive, removable stainless steel platform design improves cleaning efficiency. Stainless steel spring and corrosion resistant weighing mechanism for durability, long-term accuracy, and strength. Angled dial with bold graphics improves reading accuracy and ease of use. Shatterproof lens protects dial. Rotating dial allows for container weight deduction and quick zero for multiple ingredient measuring. NSF.

Model	Description
TS5	5 lb. x $1/2$ oz., 2.2 kg x 20 g cap.
TS32	32 oz. x $1/4$ oz., 900 g x 5 g
TS50	50 lb. x 4 oz., cap.
TS32D	32 oz. x $1/4$ oz., 900 g x 5 g with air dashpot

Digital Portion Control Scales

Convenient hold function locks the weight on screen even after product has been removed. Auto-off function conserves power, while the convenient tare feature allows you to weigh products while still in the container. LCD display provides simple read out adjustments. Removable stainless steel platform and moisture resistant sealed components make cleaning, sanitizing, and maintenance easier. Operates on an AC adapter (included) or AAA batteries (not included). NSF. Model TE22FT shown.

Model	Description
TE10FT	10 lb. x 0.1 oz., 8.2"x5" S/S Platform
TE32FT	2 lb. x 0.01 oz., 5.4"x5.4" S/S Platform
TE22FT	22 lb. x 0.1 oz., 7.2"x7.2" S/S Platform
TE11FT	11 lb. x 0.1 oz., 7.5"x4.6" S/S Platform

KITCHEN PREP

Be a safe food handler by requiring strict personal hygiene. All employees should wear clean uniforms and hair restraints. Jewelry and artificial nails must not be permitted. Restrict or send home crew members that are ill—they must not handle foods.

Train and enforce a "no bare hand contact with ready-to-eat foods" policy. Wash hands and use alternatives such as disposable gloves, clean utensils or paper wraps to handle all ready-to-eat foods.

Keep foods out of the DANGER ZONE (41°F to 140°F). Check food temperature in 2 places—the thickest portion and the center. Sanitize the thermometer stem before and after use with an alcohol swab.

The equipment in your kitchen should meet industry and regulatory standards. The following are some standard NSF requirements for food prep and storage equipment. Food contact and food-splash surfaces must be easy to reach, easy to clean, non-toxic, non-absorbent, corrosion resistant, non reactive to food or cleaning and should not leave a color, odor or taste to food. Should be rounded with tightly sealed edges and corners. Should be designed with solid and liquid waste traps that are easy to remove.

Food cost refers to the menu price of a certain dish in comparison to the cost of the food used to prepare that same dish. Generally, food cost should be around 30-35%.

PORTION CONTROL

Restaurants that have a firm handle on portion control are able to control food costs, minimize waste and increase profit.

In order to practice portion control in your own kitchen, everything should be measured out. Chicken, beef and fish should all be weighed, while shredded cheese can be stored in portion control cups and a measuring cup can dish out mashed potatoes. Tools to have on hand include scales, measuring cups, pre-portioned ladles and scoops. Having adequate supplies in your prep area can save you a lot of profit.

PLANNING FOOD PORTIONS FOR EVENTS

Appetizers
Evening function with no dinner served:
10-15 pieces/person. These should be hearty appetizers.

Before Dinner:
3-5 pieces/person.
Before Lunch:
1-3 pieces/person. These can be lighter (veggies or cheese).

Beverages
3-4 beverages/person.
(For lunch and dinner, serve soda, beer, wine, mixed drinks, tea or lemon water).
Coffee—1 cup of coffee every $1^1/2$ hours per person.

Lunch
Each person should get a main entree (5 oz.),
2-3 sides (4 oz. each), bread or a starch and dessert.

Dinner
Serve water with a lemon slice along with any other beverage.
5-7 oz. entree dish, 2-3 sides (4 oz. each), bread and soup or salad.

Dessert
1 piece per person

Beverage Guide
Coffee/1 pound ....(50) 1-cup servings

Punch/1 gallon ....(32) 4-ounce servings

Soda/2 liter ....(11) 6-ounce glasses
(10) 8-ounce glasses

TT Series Economy Work Tables

For commercial kitchens that require plenty of work space, this table is a great value. Its type 430, 18 gauge stainless steel top is ideal for tough commercial environments and has been sound deadened. Die formed hat channels on the bottom side of the table top provides additional stability as well as a level work surface. Galvanized undershelf with adjustable leg collars provides additional storage space. All stainless steel models also available.

Model	Description
TT-240-X	24"x30"
TT-242-X	24"x24"
TT-243-X	24"x36"
TT-244-X	24"x48"
TT-245-X	24"x60"
TT-246-X	24"x72"
TT-248-X	24"x96"

ADVANCE TABCO.
SMART FABRICATION

WORK TABLE HEIGHT

Correct working height of work tables reduces fatigue and permits an even flow of work

There should be 4" to 6" between the work surface and the bend of the elbow of the worker.

The immediate work area may be adjusted to the proper height by: using a 2" wooden chop board across a 12"x20" pan (the depth of the pan will depend upon the height the work area needs to be raised).

ELKAY
foodservice products

Deluxe Work Tables

16 gauge, 300 stainless steel top with adjustable undershelf or cross-bracing. Choose stainless steel undershelf, cross-bracing and feet, or galvanized undershelf or cross-bracing and legs with plastic feet. 36" working height. Tables larger than 72" have 6 legs. NSF.

Model	Description
WT30S48-BSX	30"x48" Top with 4" Backsplash S/S. Adj. Undershelf, Legs & Feet
WT30S60-STSX	30"x60" Flat Top S/S. Adj. Undershelf, Legs & Feet
WT30X72-STSX	30"x72" Flat Top S/S Cross-bracing, Legs & Feet
WT30X48-BGX	30"x48" Top with 4" Backsplash Galvanized Cross-bracing, Legs & Plastic Feet
WT30X60-BGX	30"x60" Top with 4" Backsplash Galvanized Cross-bracing, Legs & Plastic Feet
WT30S72-STGX	30"x72" Flat Top Galvanized. Adj. Undershelf, Legs & Plastic Feet

John BOOS
Since 1887

Ergonomic Hydraulic Tables

Height adjustable work tables enhance ergonomic performance and provide a comfortable working environment. Table can be adjusted from 32" to 40" in height. The table is fabricated with a 16-gauge, stainless steel top and is equipped with a fixed stainless steel undershelf. Available with or without a 5" rear riser. Foldable height adjustment crank can be folded when not in use. Adjustable floor glides help level the table on uneven surfaces.

Model	Description
LT6-3048SSW	30"x48" (575 lb. cap.)
LT6-3060SSW	30"x60" (550 lb. cap.)
LT6-3072SSW	30"x72" (525 lb. cap.)
LT6R5-3048SSW	30"x48" w/5" Riser (575 lb. cap.)
LT6R5-3060SSW	30"x60" w/5" Riser (550 lb. cap.)
LT6R5-3072SSW	30"x72" w/5" Riser (525 lb. cap.)

HAVING A HACCP PLAN IS CRUCIAL

A Hazard Analysis Critical Control Point program is a system of science-based process controls designed to identify and prevent physical, chemical and microbial hazards that cause foodborne illnesses. By charting the flow of food through your operation, points can be identified where contamination or growth of micro-organisms occur. Control features can then be implemented based on the identified hazard.

HACCP Guidelines:

1. Analyze potential hazards and describe preventive measures.

2. Identify critical-control points and establish a flow chart.

3. Establish preventive measures with critical limits for each control point.

4. Establish procedures to monitor the control points.

5. Establish corrective actions to correct the hazard immediately.

6. Set-up an effective record-keeping procedure that documents the HACCP system.

7. Establish procedures for verification that the HACCP system is working correctly.

Economy Equipment Stands

Equipment stands are made to securely hold small commercial equipment such as blenders and mixers. The 18 gauge, 430 stainless steel tabletop is extremely durable and sanitary. Adjustable undershelf adds extra storage for additional accessories and equipment. The 24" working height makes it ideal for any commercial kitchen. NSF.

Model	Description
EG-LG-242-X	24"x24" Stand
EG-LG-244-X	24"x48" Stand
EG-LG-245-X	24"x60" Stand
EG-LG-246-X	24"x72" Stand
EG-LG-300-X	30"x30" Stand
EG-LG-304-X	30"x48" Stand

Additional models available.

Slicer Mixer Stand

Designed for a multitude of standard food preparation applications, these Slicer Mixer Stands are indispensable in the kitchen. Use as a slicer or mixer stand, mobile work surface or to transport trays. Model 99217 shown. Lifetime warranty against rust and corrosion.

Model	Description
98000	12-Pan Cap., $23^1/_4$"Wx$31^1/_4$"Hx26"D, $1^1/_2$" Sp. NSF
98001	16-Pan Cap., $23^1/_4$"Wx37"Hx26"D, $1^1/_2$" Sp. NSF
98179	8-Pan Cap., $23^1/_4$"Wx37"Hx26"D, 3" Sp. NSF
99217	6-Pan Cap. w/Rectractable Shelf, $28^3/_8$"Wx30"Hx20"D

KD Weld Work Tables

KD Weld® Work Tables from Maverick are superior in strength and stability compared to traditional knock-down designs. Complete offering of industry standard sizes, with our without a back splash.

- 16 GA, type 304 stainless steel top
- 14 GA, galvanized channel bracing
- 5" integral back splash (B5 models)
- Stainless steel legs and cross rails (C models)
- 18 GA, type 304 stainless steel undershelf (U models) Equipment Stands feature a 24" work height with 2" turn up on 3 sides. Work Tables available with or without a 5" high, 2" thick back splash.

Contact our customer service department for assistance.

Equipment & Mixer Stands

Choose from a variety of equipment and mixer stands with a 16 gauge, 300 series stainless steel top. Legs and undershelf available galvanized or stainless steel. Mixer stands feature adjustable feet. Equipment stands come with a 2″ turn-up on three sides. NSF.

Model	Description
MS24S24-STGX	24"x24" Mixer Stand, Galv. Legs & U-Shelf
MS24S30-STGX	24"x30" Mixer Stand, Galv. Legs & U-Shelf
MS30S30-STGX	30"x30" Mixer Stand, Galv. Legs & U-Shelf
MS24S24-STSX	24"x24" Mixer Stand, S/S Legs & U-Shelf
SES30S36-STGX	30"x36" Equip. Stand, Galv. Legs & U-Shelf, 2" Lip on 3 Sides
SES30S36-STSX	30"x36" Equip. Stand, S/S Legs & U-Shelf, 2″ Lip on 3 Sides
SES30S48-STGX	30"x48" Equip. Stand, Galv. Legs & U-Shelf, 2" Lip on 3 Sides
SES30S48-STSX	30"x48" Equip. Stand, S/S Legs & U-Shelf, 2″ Lip on 3 Sides

Additional models available.

SANITATION

Dishwashers

Disposers

Sinks & Faucets

Hoses, Nozzles, Drains

Trash Containers

Jackson
Warewashing Systems

Avenger® Undercounter Dishmachines

ENERGY STAR® qualified Avenger® features push-button start, auto-fill, pumped drain, above-water scrap basket, and a manual override for extended wash cycles and deliming. Self-draining pump eliminates soil and detergent carryover between wash and rinse cycles. Built-in chemical pumps ensure proper chemical usage. HT-E model features Sani-Sure™ technology, ensuring proper sanitation every cycle. NSF and c-ETL-us listed.

Model	Description
Avenger HT-E	24 Racks/Hr., High Temp.
Avenger LT	24 Racks/Hr., Low Temp.

Jackson
Warewashing Systems

Flight-Type Dishmachines, LoH20

The LoH2O design cleans 11,094 dishes using only 58 gallons of water per hour. Insulated double-wall constructions provides whisper-quiet operation with low heat radiation to the dishroom. High-efficiency wash arm system powers off the toughest soils. V-tank construction minimizes soil build-up and provides easy access for cleaning and maintenance. NSF and c-ETL-us listed. *Contact our customer service department for assistance.*

Jackson
Warewashing Systems

CREW® Conveyor Dishmachines

Lower water, chemical, and energy costs while getting wares "Clean the First Time®" by investing in one of Jackson's conveyor dishwashers. ENERGY STAR® CREW is loaded with best-in-class energy-saving features built around the largest wash tank in the industry. The WISR® Cleaning System provides one-pass cleaning performance while reducing water consumption to 0.35 gallons per rack. NSF and c-ETL-us listed.

Model	Description
CREW 44-Electric	Electric, 223 Racks/Hr., ENERGY STAR®
CREW 44-Steam	Steam, 223 Racks/Hr.
CREW 44-Chem/Electric	Electric Chemical Sanitizing, 223 Racks/Hr.
CREW 66-Electric	Electric w/22" Pre-Wash, 223 Racks/Hr.
CREW 66-Steam	Steam, 223 Racks/Hr.
CREW 66-Chem/Electric	Electric Chemical Sanitizing, 223 Racks/Hr.

WHAT SIZE DISHWASHER DO YOU NEED?

To help determine what size dishwashing machine you will need, you must first determine how many racks of dishes per hour you will generate. Here's an equation that may help:

# of pieces per person x # of persons per hour ÷ 20 pieces per rack = racks per hour required.

TEMPERATURE REQUIREMENTS

Nationwide, health inspectors require that dishmachine rinse temperatures be verified to reach between 170°F-212°F, the range sure to kill bacteria.

Things to Consider When Buying Dishwasher Racks

• What size are your glasses?
• Do you plan on using the racks for storage also?
It is very important to consider these points. Purchasing improper dishwashing racks can result in more breakage. Ask us for help in selecting the proper racks.

Jackson
Warewashing Systems

Conserver® Dishmachines

Quickly, easily, and efficiently clean wares with Conserver® door-type dishmachines. Complete with built-in chemical pumps and priming switches, low product indicator light, and door switch. The self-draining stainless steel pump eliminates soil and detergent carryover between the wash and rinse cycles. NSF and c-ETL-us listed. ENERGY STAR®.

Model	Description
Conserver XLE	Chemical-Sanitizing Sgl Rck 39 rks/hr.
Conserver XL2	Chemical-Sanitizing Dbl Rck 74 rks/hr.
Conserver XL2C	Chemical-Sanitizing(Corner) Dbl Rck 74 rks/hr.

CMA DISHMACHINES

Ventless Dishmachine

Using only 0.8 gallons of water, this 3-door, single rack dishmachine washes 40 racks per hour. Safe-T-Temp feature assures 180°F sanitizing rinse cycle. Minimum 90-second cycles run 60-second wash/rinse and 30-second steam evacuation. Heat recovery system captures water vapor from the wash/rinse cycle and condenses it, in order to heat the incoming cold water and evacuate the steam from the wash chamber. Stainless steel construction. Maximum clearance for dishes is $17^1/_2$". ENERGY STAR®. Model CMA-180-VL shown.

Chemical Sanitizing Single Rack Dishwasher

Using only 1.09 gallons of water per cycle, this stainless steel dishwasher cleans 40 racks/160 covers per hour. Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage. Power Drain saves space, eliminates noisy solenoid and external sump. Integrated scrap tray prevents food soil from entering drain system. Auto start/stop. Sanitizing system provides instant sanitation and eliminates chlorine damage to the machine. ENERGY STAR®.

Model	Description
1610	Model EST-AH Conv 115V/60Hz
1611	Model EST-C Convertible 115V/60Hz
1610.42	Model EST-AH Ext Conv 115V/60Hz
1611.44	Model EST-C Ext Conv 115V/60Hz
1612	Model EST 3 Door 115V/60Hz

High Temperature Undercounter Dishmachine

Using only 0.8 gallons of water, this unit's 2-minute wash cycle cleans 30 racks per hour. Triple filtering protection system captures excess soil and debris. Safe-T-Temp feature assures 180°F sanitizing rinse cycle. Stainless steel construction and double-wall design provides consistent heating and quiet operation. Removable stainless steel wash and rinse arms allows for easy cleaning. ENERGY STAR®. Model UC65E shown.

Model	Description
1667.1	Model UC-50E w/Disp, 6 kW Booster, 13³/₄" Door Opening
1667.4	Model UC 65E w/Disp, 4 kW Booster, 14¹/₂" Door Opening

Rack Conveyor Dishwashers

Redesigned E-series combine energy saving and ease-of-use features to make the cleaning experience as simple as possible. Rack conveyors provide an insulated swing-out door design for instant access to everything. DualRinse™ technology, found on the DR models, fully rinses wares through a second rinse zone, while consuming as little as 112 gallons of water per hour. Come standard with self-diagnostic controls and a full port ball valve drain for ease of cleaning. ENERGY STAR®. Model 44DR shown.

Model	Description
44DR	44" Single Tank, 208 racks/hr., DualRinse™
54DR	54" Single Tank, 266 racks/hr., DualRinse™
66DRPW	44" Single Tank, 208 racks/hr., 22" Prewash & DualRinse™
64	64" Two Tank, 277 racks/hr.
84	84" Two Tank, 356 racks/hr.
86PW	64" Two Tank, 277 racks/hr., 22" Prewash

Additional models available.

Genesis Door-Type Dishmachines

Energy usage savings up to $5,000 per year with the DH5000DV or VHR. No hood required! Sloped hood design keeps steam away from the operator. Exclusive tri-rinse system ensures clean wares every cycle. Multi-volt and multi-phase offers maximum installation flexibility. Variable cycle times convert machine from dishwasher to pot/pan washer. NSF. ENERGY STAR. Available in standard height or tall to accommodate larger items like sheet pans or stock pots. Model DH-5000T shown.

Model	Description
DH5000	Hood type w/40/70 degree rise, electric
DH5000DV	Hood type, direct vent option, w/40/70 degree rise, electric
DH5000VHR	Hood type, ventless heat recovery, w/70 degree rise, electric
DH5000T	Extended hood w/40/70 degree rise, electric
DH5000TDV	Extended hood, direct vent option, w/40/70 degree rise, electric
DH5000TVHR	Extended hood, ventless heat recovery, w/70 degree rise, electric

Versa Clean Door Machine

A high-temp, ENERGY STAR® machine with a high efficiency 1 HP pump, .90 gal. per rack, 55 racks per hour. Its in-field adjustable, all-in-one design, allows it to be installed either 208 or 240 volt, single or three phase, straight or corner configurations, and operate with a 40°/70°F rise booster. No kits or parts needed, all options are built into this single unit. Standard features include Rinse Sentry to ensure 180°F final rinse, auto start and automatic drain. Model DH-2000.

Undercounter Dishwashers w/Built-In Booster Heater

Significantly reduce water and energy consumption with new exclusive features. Multi-phase allows for infield conversion from single to three phase with ease. Multi-volt allows infield conversion 208-240 volt. Rinse sentry extends the cycle time to ensure 180°F final rinse. Soft start protects dishes and glasses from chipping and breaking. The compact efficiency makes it ideal for under the counter or freestanding installations. ENERGY STAR®. NSF, ETL rated. Model UH330B shown.

Model	Description
UH-230B(70)	Energy Star–23.4 gal./hr./.78 gal./rack, 40 racks/hr. w/70° Rise
UH-130B(70)	38 gal./hr./1.8 gal./rack, 25 racks/hr. w/70° Rise
UH-330B(70)	Energy Star–15.2 gal./hr./.76 gal./rack, 24 racks/hr. w/70° Rise, Heat Recovery
UL-130	32 gal./hr./1.5 gal./rack, 25 racks/hr., low-temp

Champion®
The Dishwashing Machine Specialists

TempStar® Door-Type Dishmachines

Whether you're washing a delicate wine glass, fine china or a greasy pot, the TempStar cleans them all! Its built-in booster with Sani-Sure™ ensures proper sanitation every cycle. NSF and c-ETL-us listed. ENERGY STAR®. Available in a higher hood model. Now available with a Ventless and Energy Recovery–all you need is a cold water connection, a drain, and an electrical connection!

Model	Description
TempStar	Electric, 58 Racks/Hr., .89 gal./Rack, ENERGY STAR®
TempStar NB	Electric, No Booster
TempStar HH NB	Electric, High Hood, No Booster
TempStar VER	Electric or Steam, 39 Racks/Hr., 0.89 gal./Rack (Ventless Energy Recovery)

Additional models available.

Jackson®
Warewashing Systems

Wall Signs

Make your customers aware of safety notices and warnings at a glance with clear and simple signage solutions from TableCraft. Self-adhesive backing for easy mounting. Guide your guests to their desired destination with restaurant signs and directional signage available in multiple languages and Braille.

Model	Description
394515	3"x9" Men
394516	3"x9" Women
394517	3"x9" Restrooms
394506	3"x9" Employees Only
394513	3"x9" No Smoking

Additional models available.

DORMONT®
Hydro-Safe®

Hydro-Safe® Water Filtration

Hydro-Safe® filtration systems and replacement filters noticeably improve the taste of water used in cooking and making ice, cold drinks, and hot beverages. Hydro-Safe® products filter out sediment, sand, silt, rust, and cysts–and remove tastes and odor of chloramines and chlorine. Select systems use unique OneFlow® technology for scale reduction. The Hydro-Safe® line also includes solutions for softening and conditioning water to prolong the life of your equipment and reduce maintenance. Hydro-Safe® QT™ is Dormont's proprietary Quick Turn cartridge system that allows for easy, mess-free maintenance.

Model	Description
QTCBMX-1S-1M	QT Cube Max™ 1-Stage Filter, 1.5 GPM, for Ice Makers up to 750 lbs./day
QTCBMX-3L-1M	QT Cube Max™ 3-Stage Filter, 3 GPM, for Ice Makers up to 1,450 lbs./day
QTSTMMAX-2S-1M	QT Steam Max™ 3-Stage Filter, 1.5 GPM w/OneFlow® scale control, for steamers & combis
QTSTMMAX-3L-1M	QT Steam Max™ 4-Stage Filter, 3 GPM w/OneFlow® scale control, for steamers & combis
HSR-EP-2000	Replacement Filter, 105050, 1.67 GPM, 9K Gal, Everpure EV9612- 22 Insurice i2000²
HSR-EP-4000	Replacement Filter, 105051, 1.67 GPM, 12K Gal, Everpure EV9612- 32 Insurice i4000²

Additional models available.

ADVANCE TABCO.
SMART FABRICATION™

Floor Troughs

A safe addition to any commercial kitchen or dish area, conveniently catching and draining excess water from the floor thus preventing accidents. Constructed of 14 gauge, 304 stainless steel and include $3/16$"x1" stainless steel sub-way grating to catch any large objects preventing drainage problems. Includes stainless steel waste cut with removable stainless steel basket for up to 3" waste pipe. Available widths in 12" and 18"; lengths from 24" to 72". Custom sizes also available.

Model	Description
FTG-1224-X	12x24x4, 14 ga. 304 S/S
FTG-1230	12x30x4, 14 ga. 304 S/S
FTG-1236	12x36x4, 14 ga. 304 S/S
FTG-1242	12x42x4, 14 ga. 304 S/S
FTG-1248	12x48x4, 14 ga. 304 S/S
FTG-1254	12x54x4, 14 ga. 304 S/S

Additional models available.

insinkerator®

Hot Water Dispenser

Speed up serving time in restaurants, school cafeterias, coffee shops, convenience stores, and kiosks–Delivers up to 100 cups of near-boiling 200° water per hour. Requires no expensive pipe runs and is easy to install. Model C1300.

CAMBRO
TRUSTED FOR GENERATIONS™

Camracks

Pre-assembled or custom built to fit your dish-rack needs now and as they change. Universal 4-way tracking system drives Camracks through all washers from any side to offer greater speed. Unique closed wall design and protective splash guard preserve water and costly dishwashing solutions while thoroughly cleaning your dishes. Camrack IceExpress Water Glass Filler makes quick work by enabling 25 glasses to be filled with ice simultaneously, rather than one at a time.

Model	Description
16C258	16 Comp. $2^5/8$"H
20C258	20 Comp. $2^5/8$"H
20C414	20 Comp. $4^1/4$"H
25S800	25 Comp. $8^1/2$"H
36S638	36 Comp. $6^7/8$"H
36S800	36 Comp. $8^1/2$"H

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camdollies®

Save time and money by increasing the efficiency of transporting anything from stacks of sheet pans to catering equipment. Reduce the need for employee lifting and carrying which can lead to accidents and injuries. Made of rugged polyethylene. Heavy duty casters are bolted into molded-in steel plates to ensure they won't fall out. Models with an "H" have tough built-in handles that make maneuvering easy.

Model	Description
CDR2020	Camdolly for Camracks
CDR2020H	Camdolly with Handle for Camracks

JOHNSON-ROSE

Warewashing Racks

Quality dish washing racks available in a wide variety of sizes and configurations.

Model	Description
82016	16 Comp. Glass Rack
82017	16 Comp. Extender
82025	25 Comp. Glass Rack
82026	25 Comp. Extender
82036	36 Comp. Glass Rack
82037	36 Comp. Extender
82050	Cutlery/Flat Rack
82064	Plate & Tray Peg Rack

Additional models available.

82025

82064

82050

in sink erator®

Disposers

InSinkErator disposers deliver superior performance, quiet operation, maximum energy efficiency, and long service life. Designed for continuous operation in locations such as schools, hospitals, restaurants, hotels, cafeterias, and nursing homes. Take your choice of a switch or multi-function control center, with an optional AquaSaver® system that can cut water usage up to 70%. Model SS200 shown.

Model	Description
LC-50	Light Duty Commercial Disposer
SS-50	$1/2$ HP Disposers (Base Unit Only)
SS-75	$3/4$ HP Disposer (Base Unit Only)
SS-100	1 HP Disposer (Base Unit Only)
SS-200	2 HP Disposer (Base Unit Only)
SS-300	3 HP (Base Unit Only)

Additional models available.

CARLISLE
FOODSERVICE PRODUCTS

Warewashing Glass/Dish Rack Systems

Warewashing is all about efficiency, durability, and simplicity. From the most fragile tableware to heavy-duty kitchen items, such as utensils and cutlery, OptiClean™ racks offer the safest and most sanitary cleaning choices. NeWave™ racks hold 20% more glasses than comparable racks while lowering chemical usage and labor costs. The rounded design holds glasses securely in place, resulting in less movement and breakage.

Model	Description
RB14	Rack Bowl Blue
RC16-114	Rack 16 Comp. Cup +1 Blue
RC1614	Rack 16 Comp. Cup Blue
RC20-114	Rack 20 Comp. Cup +1 Blue
RC2014	Rack 20 Comp. Cup Blue
RDC07	Dust Cover Optcln 20"x20"x36" Clr

Additional models available.

FoodHandler

Disposable Poly Aprons

Our aprons are available in white and clear. High quality, tear resistant with extra long ties for ease and comfort. Box dispenser adds to the convenience. Available in various sizes.

Model	Description
250-FH10	24"x 42" White Disp. Box, 10/100 pk
250-FH20	28"x 46" White Disp. Box, 5/100 pk

Additional models available.

VOLLRATH®

Signature Warewashing Racks

Vollrath's "Warewashing Systems" have 4-way tracking for fast loading. Peg corner design provides secure stacking. Color-coding for quick identification. Choose full size glass/compartment rack, full size flatware rack, full size all purpose plate and tray rack, full size cup rack, and full size open rack. NSF.

Model	Description
52702	20 Comp Medium Plus-Lgn/Lgn
52677	20 Cup Medium Rack-Lgn
52641	Flatware Baskets W/Hdls
52804	Flatware Half-Size Rack-Lgn
52671	Flatware Rack-Lgn
52672	Plateware Rack-Lgn

Additional models available.

Regaline NSF Sinks

NSF three compartment Regaline Sink with 18" right and left drainboards and 14"D bowls. One piece deep drawn sink bowls feature 14 gauge, 304 stainless steel bowls, side rolls, and splash. Welded leg assembly ensures stability and furnishes direct support of the column load requirement for the entire sink unit. Tile edge for ease of installation. Model 94-3-54-18RL

Economy Hand Sinks

Complete your utility area or kitchen station with the Advance Tabco hand sink!. The 17" wall mounted sink features a 10"x14"x5" bowl and a 4" on-center splash mounted gooseneck faucet. The bowl is a one-piece deep drawn sink design without seams and is rectangular for increased capacity and heightened versatility. The countertop edge is formed to prevent pools of water from forming, keeping it from dripping to the floor. Also available with 7³/₄" side splashes. Model 7-PS-EC shown.

Model	Description
7-PS-EC	10"x14"x5
7-PS-EC-SP	10"x14"x5 w/7³/₄" Side Spashes
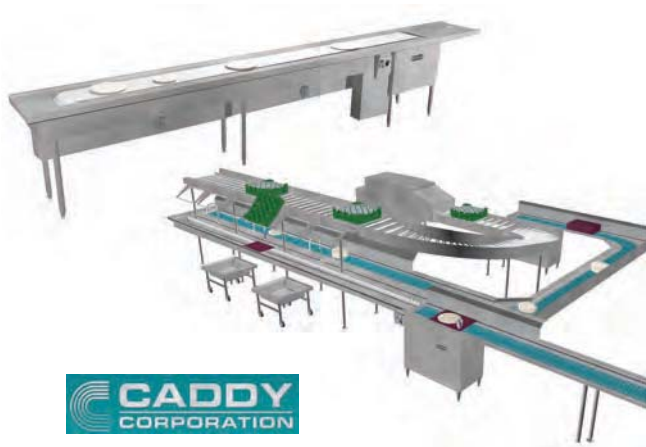
Conveyor Systems

Caddy Conveyor systems are completely custom made from all 304 stainless steel. Caddy provides complete dish room design, tray make up design, and banqueting design. Conveyors come in band, slat belt, overlapping belt, roller, skate wheel, and PVC flat belt. Caddy heavy duty accumulators also provide a great option for busy dish rooms. Caddy offers many of these models with power raceways, UV cleaning and belt washers. *Contact us for additional information.*

Fabricated Sinks-FE Series

- 18 gauge 304 stainless steel construction.
- All TIG welded.
- 12"D sink bowls, ³/₄" coved corner.
- 9" backsplash has tile edge for ease of installation.
- 1³/₄' dia. galvanized legs with 1" adjustable plastic bullet feet.
- Supply is ¹/₂" IPS hot and cold.
- Faucet holes on 8" centers (faucet not included).
- Waste drains are 1¹/₂" IPS S/S basket type, located in center of sink bowl, and are included.
- NSF approved
- 14" bowl depths now available.

Model	Description
FE-1-1812X	1-Comp Sink, No Drainboards, 18"x18"x23", 12"D Bowl
FE-1-1812-18RorL-X	1-Comp Sink, 1 Drainboard, 18"x18"x38¹/₂", 12"D Bowl
FE-3-1014-15RL-X	3-Comp Sink, 2 Drainboards, 10"x14"x60", 10"D Bowl
FE-2-1812-18RL-X	2-Comp Sink, 2 Drainboards, 18"x18"x72", 12"D Bowl
FE-3-1812-18RL-X	3-Comp Sink, 2 Drainboards, 18"x18"x90", 12"D Bowl
FE-3-1620-18RL-X	3-Comp Sink, 2 Drainboards, 16"x20"x84", 12"D Bowl

Additional models available.

Stainless Steel Compartment Sinks

Provides a clean, hot and cold water source to any location with a GFI outlet. Includes a 4" deck mount faucet with gooseneck spout, drop-in hand sink, built-in foldable paper towel rack, soap dispenser, and heavy duty 5" locking casters. Marine inverted edge and 8" risers help keep liquids from overflowing outside the cleaning area. Water heater and fresh water pump allows up to 5 gal. of clean water to be used; can hold up to 6 gal. of grey water. UL listed components. Model MHS-2624

Task Master Power Wash Sink System

This continuous powered wash sink is the perfect solution for the scullery. A unique, rear-mounted jet produces maximum agitation in all areas of the wash compartment. Optional built-in tank heater mounts outside of the compartment maximizing wash capacity. Many options and custom configurations available. Model PP3 shown.

14" Deep Standard Sinks

16 gauge, 300 series stainless steel top and 14" deep welded tubs with $^3/_4$" coved corners and 2" dividers between tubs. Basket strainers included. Galvanized legs with adjustable feet. Faucets not included. A variety of sizes are available both with and without drainboards. NSF.

Model	Description
14-1C16X20-0X	Deluxe 1-Comp. Sink, no drainboards
14-1C16X20-2-18X	Deluxe 1-Comp. Sink, 18" left & right drainboards
14-1C16X20-L-18X	Deluxe 1-Comp. Sink, 18" left drainboard
14-3C16X20-0X	Deluxe 3-Comp. Sink, no drainboards
14-3C16X20-2-18X	Deluxe 3-Comp. Sink, 18" left & right drainboards
14-3C16X20-2-24X	Deluxe 3-Comp. Sink, 24" left & right drainboards

Additional models available.

Waste Xpress® Food Waste Reduction System

Waste Xpress® helps reduce labor and waste handling costs while increasing kitchen efficiency. The disposer grinds kitchen waste, which is then sent to the dewatering section where water is squeezed out. Solid waste is reduced by 85% of its original volume. Up to 700 lbs. per hour can be processed. Designed for continuous operation in locations such as restaurants, nursing homes or assisted living facilities.

Aqua Saver® Systems

Install an AquaSaver® control with an InSinkErator® Disposer and use up to 70% less water instantly! AquaSaver automatically senses the waste load through the disposer and regulates water flow. When less is needed, less is used! Easy to install, made with stainless steel and backed by a 3-year warranty when purchased as part of a compete disposer package. Model AS101

Pre-Rinse Faucets

Low lead compliant ADA pre-rinse faucet is precision crafted and specially designed for durability and ease of cleaning.

- 8" OC deck/wall mount
- Flexible gooseneck with spray valve
- $^1/_4$-turn ceramic cartridge
- Spout swing restriction pin
- Wall bracket
- Chrome plated brass
- $^1/_2$"-14 NPT valve connection

NSF, CSA, ASME, ADA, UPC/CUPC, IAPMO listed, Certified AB1953

Model	Description
LK943C	8" OC splash/wall mount, flexible gooseneck with 2.2 gpm spray valve
LK943LC	Low Flow, 8" OC splash/wall mount, flexible gooseneck with 2.2 gpm spray valve
LK843C	8" OC deck mount, flexible gooseneck with 3.2 gpm spray valve
LK843LC	Low Flow, 8" OC deck mount, 44" flexible gooseneck with 3.2 gpm spray valve

Grease Interceptors

Epoxy-coated, steel-constructed grease interceptors help prevent greasy substances from entering plumbing systems, septic fields, and wastewater treatment facilities. Plumbing and Drainage Institute (PDI) certified. Full line of sizes available for:
- Cooking/Prep Sinks
- Pot, Pan and Scullery Sinks
- Dishwasher applications

Model	Description
WD-20	40 lb. Cap., 3" Connection
WD-10	20 lb. Cap., 2" Connection
WD-15	30 lb. Cap., 2" Connection
WD-35	70 lb. Cap., 3" Connection
WD-50	100 lb. Cap., 4" Connection
WD-20L	40 lb. Cap., 3" Connection (Low Profile)

EZ Install 8" c/c Backsplash Mount Faucets

Designed to meet the rigorous needs of today's commercial kitchens. All Fisher faucets have stainless steel seats guaranteed for life, with 2-part swivel stems for lower maintenance. EZ-install adapters allow you to replace any major brand without removing the sink from the wall, replace a faucet within minutes. Stainless steel models also available. Model 64769 shown.

Model	Description
64734	w/6" Swing Spout & EZ adapters (Brass)
64742	w/8" Swing Spout & EZ adapters (Brass)
64750	w/10" Swing Spout & EZ adapters (Brass)

EZ Install 8" c/c Backsplash Mount Pre-Rinse Unit

Designed to meet the rigorous needs of today's commercial kitchens and proven long lasting performance. Model 64793 is an 8" c/c backsplash mount pre-rinse unit with wall bracket and EZ install adapters for mounting on existing hardware (interchangeable with all brands). 3-ply 36' aircraft hydraulic hose, internal spring loaded check stems, and Ultra-Spray Plus Valve with 1.16 gpm @ 60 psi. Also available in stainless steel. Model 52922.

8" Backsplash Pre-Rinse Unit

Designed with the commercial kitchen operator in mind, this EPAct 2005 compliant Pre-Rinse Unit is second to none. The water conserving Ultra™ Spray Plus Valve and 3-ply aircraft hydraulic hose make it ideal for all cleaning applications. Features 8" backsplash mount control valve. Internal spring loaded check valves prevent cross flow. Stainless steel seats are guaranteed for life. Swiveling seat disks. Wall bracket adjusts from 2" to 12". Model 13390

Ultra-Spray™ Valves

Ultra Spray™ Plus and Ultra Spray™ 7 Plus meet stringent WaterSense® requirements and exceeds the 250,000 duty cycle by four times! Save on water and labor with the Ultra-Spray™ Plus uses 1.15 GPM and Ultra-Spray™ 7 Plus uses 0.65 GPM.

Model	Description
2949	Long Squeeze Lever, Brass Vee-Jet Nozzle, 1.15 GPM
71307	Long Squeeze Lever, S/S Vee-Jet Nozzle, 1.15 GPM
10197	Long Squeeze Lever, S/S Vee-Jet Nozzle, 0.65 GPM
13641	Long Squeeze Lever, Brass Vee-Jet Nozzle, 0.65 GPM

Backsplash Pre-Rinse Units

Installation made easy with the Fisher pre-rinse unit, 8" c/c backsplash mount, spring style with add-on faucet swing spout, and wall bracket. All hardware included. Comes standard with Fisher 2949 Ultra™ Spray Plus Valve and Fisher's 3-ply aircraft hydraulic hose. Model 34460 shown.

Model	Description
34460	12" Swing Spout
34436	6" Swing Spout
34444	8" Swing Spout
34452	10" Swing Spout
34479	14" Swing Spout
34487	16" Swing Spout

8" CC Back-Splash Faucets

Designed to meet the rigorous needs of today's commercial kitchens. Fisher kitchen sink faucets feature a swing spout, stainless steel seats guaranteed for life, and 2 part swivel stems for lower maintenance. Includes hardware to install on the stainless steel sink backsplash. Model 13269 shown.

Model	Description
13234	w/6" Swing Spout
13242	w/8" Swing Spout
13250	w/10" Swing Spout
13269	w/12" Swing Spout
13277	w/14" Swing Spout
13218	w/16" Swing Spout

Pre-Rinse Hose

When you are in need of a replacement pre-rinse hose, trust Fisher to deliver the only 3-ply aircraft hydraulic hose. Fits all makes of pre-rinse units. Model 2918
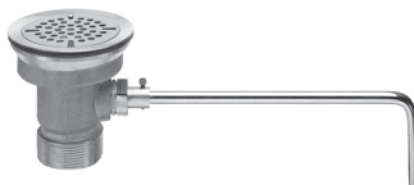
DrainKing™ Waste Valves

Consistent performance, reliability, and overall value have helped make Fisher DrainKing™ an industry standard. Designed with the commercial kitchen operator in mind, the Fisher DrainKing™ is second to none. Fisher DrainKing™ features a revolutionary design engineered to withstand the harsh conditions and chemicals found in today's foodservice operations. At the heart of the DrainKing™ is its stainless steel ball valve, held in a leak-proof socket and sealed by two PTFE seals.

Model	Description
22349	Drain w/Locking Basket Strainer
22209	Drain w/Flat Strainer
22365	Drain w/Flat Strainer & Lever Handle (Vandle Resistant)
22314	Drain w/Basket Strainer, 19"x21" Overflow: Chrome
22330	Drain w/Basket Strainer, 14"x16" Overflow: Chrome
22306	Drain w/Flat Strainer, 19"x21" Overflow: Chrome

Additional models available.

RELIABILITY BUILT IN™

ChekPoint Electronic Faucets

Hands-free faucet is a revolutionary breakthrough in handwashing technology–greatly reduces risk of contamination! The "Above Deck" series are the newest additions to the ChekPoint electronic faucet line. Above Deck Electronics (ADE) allow for easy control, installation, and maintenance. Designed to save water, money, and energy with adjustable timed water flow and a choice of low flow, vandal-resistant outlets. Shown from left to right, top row: EC-3100, EC-3101, EC-3102, EC-3103, EC-3106; bottom row: EC-3122, 3C-3130, EC03132

Model	Description
EC-3100	Deck Mount Gooseneck
EC-3101	Wall Mount Gooseneck
EC-3102	Deck Mount Single Hole Cast
EC-3103	Deck Mount Cast, 4" Center
EC-3100-HG	Deck Mount Gooseneck w/Hydro-Generator
EC-3101-HG	Wall Mount Gooseneck w/Hydro-Generator
EC-3102-HG	Deck Mount Single Hole w/Hydro-Generator
EC-3103-HG	Deck Mount w/Hydro-Generator, 4" Center

RELIABILITY BUILT IN™

Faucets

The perfect choice for use in the busiest kitchens–get reliability and quality construction with T&S faucets. Components can be sold separately. Available in a variety of styles for all kitchen needs. Model B-0220 shown.

Model	Description
B-0201	Single Hole Mount Faucet, 12" Spout
B-0202	Single Hole Mount Faucet, 6" Spout
B-0220	Deck Mount Faucet w/8" Centers, 18" Spout
B-0221	Deck Mount Faucet w/8" Centers, 12" Spout
B-0222	Deck Mount Faucet w/8" Centers, 6" Spout
B-0230	Wall Mount Faucet w/8" Centers, 18" Spout

Additional models available.

RELIABILITY BUILT IN™

Low Flow Spray Valves

Cut your water use in half by replacing your current spray valves and aerators with high performance spray valves from T&S.
Models B-0107-C and B-0108-C shown.

Model	Description
B-0133-B	Wall Mount Pre-Rinse Unit w/8" Centers (incl B-0109-01 6" Wall Brckt)
B-0107	Spray Valve, 1.42 gpm
B-0108	JeTSpray Valve, 1.48 gpm
B-0131-B	Wall Mount Pre-Rinse Unit w/8" Centers (incl B-0109-01 6" Wall Brckt)
B-0107-C	Spray Valve, .65 gpm (EPAct 2005 Compliant)
B-0107-J	Spray Valve, 1.07 gpm

Additional models available.

RELIABILITY BUILT IN™

Kitchen Single Lever Faucets

Single lever faucet with side spray equipped with 9" spout, deck-plate, two 16" stainless steel flexible supply hoses, 2.2 GPM aerator, and ceramic cartridge with lifetime warranty. Features temperature limit stop, forged brass body, and solid brass stem. ADA compliant. Also available without side spray. Model B-2730 shown.

Model	Description
B-2730	Single Lever Faucet w/Side Spray
B-2731	Single Lever Faucet

RELIABILITY BUILT IN™

Mini Pre-Rinse Units

Water conserving Mini Pre-Rinse Units meets EPAct standards and are in full compliance of the mandated legislation guidelines. Single deck mount base mixing faucet features add-on faucet, 6" swing nozzle, compact spring and flexible hose, 6" wall bracket and lever handles, and B-0107 spray valve for power and efficiency with a 1.42 gpm flow rate. Wall mount also available.

Model	Description
MPZ-2DLN-06	Deck Mount
MPZ-8WLN-06	Wall Mount

RELIABILITY BUILT IN™

Retractable Hose Reel & Spray

The Reel-Kleen retractable hose reel and spray are cleaning up. Heavy duty stainless steel construction with ratcheting system holds the length of the hose until a slight tug retracts automatically. Available with 30 ft., 35 ft., or 50 ft. hose.

Model	Description
B-7122-C01	30 ft. $^3/_8$" ID blue hose, enclosed reel
B-7132-01	35 ft. $^3/_8$" ID blue hose, open reel
B-7142-C01	50 ft. $^3/_8$" ID blue hose, enclosed reel

Krowne

Royal Series Pre-Rinse Units

Built for high volume usage and durability. Heavy duty $1/4$ turn ceramic cartridge valves with built-in internal check valves in supply inlets. Parts interchangeable with most brands. Wall mount pre-rinse shown with recommended add-on faucet with 12" spout. Full replacement parts available. Models are low lead compliant. Models 17-109WL, 17-202WL and 14-812L shown.

Model	Description
17-108WL	Wall Mount Pre-Rinse
14-812L	Wall Faucet w/12" Spout
17-202WL	Deck Mount Pre-Rinse
17-109WL	Wall Mount Pre-Rinse w/Add-on Faucet
14-808L	Wall Faucet w/8" Spout
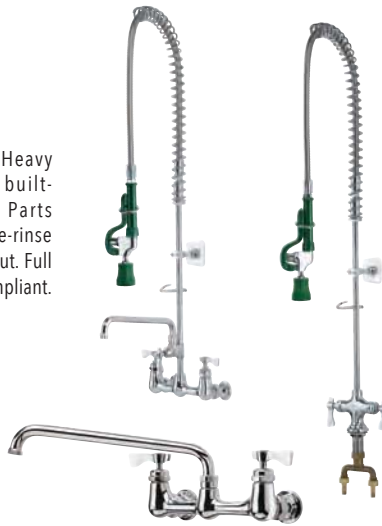
Slim Jim® Containers & Lids

Efficient size and shape fits tight spaces. Integrated, venting channels reduce force required to lift full can liner by 60%. Four can liner cinches improve productivity while molded-in handles and base grips make lifting and emptying easier. Swing lid offers 60% more unobstructed disposal area; hinge swings 270° to fit flat against container. Stainless steel dolly adds mobility with 3" casters.

Model	Description
FG354000BLA	23 Gal. Container (Black)
FG354000BRW	23 Gal. Container (Brown)
FG354000GRAY	23 Gal. Container (Gray)
FG354000YEL	23 Gal. Container (Yellow)
FG354060BLA	23 Gal. w/Vent Channels (Black)
FG354060GRAY	23 Gal. w/Vent Channels (Gray)

Brute® Round Containers, Lids & Dolly

Plastic, professional grade construction will not rust, chip, or peel and resists dents. Snap-on lids provide secure, stable stacking. Colors are USDA and NSF approved. Available in 10, 20, 32, 44, and 55 gallon capacities. The integrated, venting channels on 20, 32, and 44 gallon cans reduce force required to lift full can liner by over 50%. Variety of lids (snap-on, funnel or dome) and accessories also available.

Model	Description
FG260900	Flat Lid (for 10 gal.) Gray, White
FG261000	10 Gal. Gray, White
FG261960	Flat Lid (for 20 gal.) Gray, White, Yellow
FG262000	Vented 20 Gal. Gray, White, Yellow, Dk. Blue
FG263100	Flat Lid (for 32 gal.) Gray, White, Yellow, Red
FG263200	Vented 32 Gal. Gray, White, Yellow, Red, Dk. Blue

Additional models available.

Hot Water Hoses

Restaurant grade heavy-duty hot water hose can withstand temperatures up to 200°F. All rubber jacket resists abrasion and is durable under any condition. Available in 25' and 50' lengths and $5/8$" or $3/4$" inside diameter.

Model	Description
724-311	50 ft., $5/8$"
724-546	25 ft., $5/8$"
724-547	50 ft., $3/4$"

Tilt Trucks

Durable construction for transporting and dumping heavy loads with ease. Smooth surface is easy to clean and resists pitting and corroding. Easy to handle and maneuver. Constant force design allows for controlled dumping by one person. Inset wheels protect walls and fixtures. Constructed with USDA and FDA compliant materials. Optional hinged lid sold separately.

Model	Description
FG130500BLA	$1/2$ cu. yd. Tilt Truck, 850 lb. capacity, Black, Yellow, Red, Blue
FG130573BLUE	$1/2$ cu. yd. Tilt Truck, 850 lb. capacity, Blue with Recycle Symbol
FG130700BLA	Tilt Truck Lid (fits 1305 and 1305-06), Black

Additional models available.

Huskee SuperKan™ Receptacles

Molded of engineered resins with seamless construction, the Huskee™ is a strong, long lasting receptacle used by virtually every industry. 32, 44, and 55 gallon sizes have a bag cinch that eliminates the need to tie knots in the polyliner, keeping it secure around the receptacle rim. Stackable with lid on, nestable with lid off. Sizes 10-44 gallon are NSF approved.

Model	Description
2000	20 Gal. (Grey or White)
3200	32 Gal. (Grey, Red, White, Yellow)
4444	44 Gal. (Grey, Red, White, Yellow)
5500GY	55 Gal. (Grey)
2001	Lid for 20 Gal.
3201	Lid for 32 Gal.
4445	Lid for 44 Gal.
5501	Lid for 55 Gal.

Wall Hugger™ Receptacles & Dolly

Continental's sleek Wall Hugger design holds 23 gallons of waste, but protrudes less than one foot from the wall. The line includes a version with built-in handles to provide ease of transport and a secure grip when lifting and dumping. Match with color-coded Recycling Lids for easy identification, encouraging users to sort their recyclables. Use with a Dolly for a complete mobile system. Compatible with (7325) Drop Shot Lid, (7318) Push Door Lid or (8320) Wall Hugger Dolly.

Model	Description
8322	23 Gal. (Beige, Black, Brown, Grey)
H8322	23 Gal. w/Hdls (Beige, Black, Brown, Grey)
7325	Drop Shot Lid (Black, Brown, Beige, Grey)
7316	Recycle Lid w/Hole for Cans & Bottles (Blue, Green, Yellow)
8320	Dolly for 8322 & H8322
8320-4	Quad-Collection Dolly for 8322 & H8322
7315	Flat Lid w/Hdl (Grey)
H8316	16 Gal. w/Hdls (Beige, Black, Brown, Grey~ Special Order)

Additional models available.

Step-On Receptacles

Commercial grade step-on waste receptacles are designed for convenient and hygienic disposal of various waste types under heavy use. Lid is activated by foot pedal. Smooth plastic will not rust, chip or peel like metal cans. Unique notch holds standard size polyliners. Optional rigid liners also available. Available in 18 and 23 gallon sizes; the 23 gallon has wheels for mobility and a stainless steel wire frame for extra durability. FM and CSFM approved.

Model	Description
23	23 Gal. (Beige, Red, White)
18	18 Gal. (Beige, Red, White)
19	Rigid Plastic Liner (fits #23)
15	Rigid Plastic Liner (fits #18)
8322	23 Gal. (Beige, Black, Brown, Grey)

Bronco™ Waste Containers

Ergonomic Comfort Curve™ handles for easy handling. Reinforced lids have tab locks–snaps down tight. Available in 5 colors for HACCP support. Support recycling programs or your own green initiatives with 2-sided "Recycle" imprinted containers (except the 345050REC). The Roll-Away Container (Grey only) has heavy duty axle and oversize traction wheels for hauling heavy loads. Sturdy hinged lid flips open 270° for easy access.

Model	Description
341032	Waste Container, 32 Gal.
341033	Waste Container Lid, 32 Gal.
341044	Waste Container, 44 Gal.
341045	Waste Container Lid, 44 Gal.
341132	Waste Container, 32 Gal. w/Dolly
341144	Waste Container, 44 Gal. w/Dolly

Additional models available.

Trimline™ Waste Containers

Heavy duty plastic construction for easy cleaning. Corner tabs keep bags secure and helper handle on bottom makes lifting and dumping easier. Available in brown, gray, and black. Recycle container displays the recycle symbol on both sides-available in blue and green. Compost green container addresses city requirements for compost food waste. To make waste management discrete, both swing top and handled lids can be purchased in any color. Wire frame dolly makes waste collection more efficient and safer for employees.

Model	Description
342023	23 Gal. Container
342024	23 Gal. Container Swing Top Lid
342025	23 Gal. Container Handled Lid
36920-1	Dolly for 23 Gal.
342023REC	23 Gal. "Recycle" Blue or Green
342023CMP09	23 Gal. "Compost" Green

Additional models available.

Safety Cone & Barricade System

Cones available in 36" and 25" heights. OSHA and ANSI compliant colors and graphics. Imprinted with hazard messages in multiple languages. Barricade system features a 72" self-retracting yellow and black stripe tape. Wet floor signs are lightweight, versatile signs for effective safety communication and fold for easy storage.

Model	Description
FG611200YEL	25" Floor Sign, Caution Imprint, 2 sided
FG627600YEL	Safety Cone 36" w/ Multi-Lingual "Caution" Imprint
FG627700YEL	Safety Cone 25" w/ Multi-Lingual "Caution, Wet Floor " Imprint
FG611477YEL	37" Floor Sign, 4 sided, Caution Wet Floor Imprint
FG628700YEL	Portable Barricade System
FG628400BLA	Weight ring for 36" safety cones

WaveBrake™ Mopping System

Reduce splashing by 40%. Tubular steel and structural web molded plastic. Optional dirty water bucket (#9C74) shown for sortation of clean and dirty water. Colors: Yellow, Brown, Green, Red, Blue.

Model	Description
FG758088YEL	Side Press Combo, 35 qt., Yellow or Brown
FG757788YEL	Down Press Combo, 35 qt., Yellow or Brown
FG9C7400RED	Dirty Water Bckt for 35 qt. Combos, 18 qt., Red or Yellow
FG757088YEL	Bucket w/Caster Kit, 35 qt., Yellow
FG757588YEL	Down Press Wringer for Bucket, 12-32 oz. mops, Yellow

Additional models available.

TCell Dispensers and Fragrances

The world's first continuous odor control that delivers a precise dose of pure designer fragrance and odor neutralizer for 60 days without the use of batteries. One dispenser covers approximately 3 to 4 toilets or urinals and a wide array of fragrances are available.

Model	Description
FG402110	TCell Wakening Spring K3 TC
FG402111	TCell Polar Mist K3 TC
FG402112	TCell Blue Splash K3 TC
FG402113	TCell Citrus K3 TC
FG402187	TCell Crystal Breeze K3 TC
FG402369	TCell Mango Blossom K3 TC

Additional models available.

Unibody Mopping System.

ColorGuard® Cleaning Program enhances your HACCP initiatives and significantly reduces the risk of cross contamination. Four color options allow you to identify and color-code for use in designated areas of your facility. Its one-piece design results in a positive transfer of force, removing more water per stroke. Ergonomic handle reduces fatigue and back injury. Includes self-draining spigot and sediment screen drain grate. 35 Qt. (Yellow, Blue, Green, Red) Model 351.

Kleen-Pails

Meets board of health and HACCP mandates for dedicated containers. Handle design prevents handle loss. Imprint feature designed to meet healthcode. Made of durable, impact-resistant plastic and clearly marked for specific use. Complete family of four sizes 3, 6, 8, and 10 quart available in red for sanitizing and green for detergent. Kleen-Pail Caddy provides efficient cleaning and sanitizing with one easy to use tool.

Model	Description
KP196	6 qt. (Red or Green)
KP256	8 qt. (Red or Green)
KP97	3 qt. (Red or Green)
KP500	Kleen Pail Caddy, including spray bottle
KP320	10 qt. (Red or Green)
KP550	Kleen Pail Caddy, without spray bottle

SANITATION

Use separate and dedicated cleaning and sanitizing pails to clean stations, tables, and counters. Tables should be wiped down with sanitizing solution between turns. Separate towels should be used for tabletop and chair.

Use durable and efficient brooms, mops, buckets, to keep the receiving area clean. Make sure it is well lit to discourage pests.

Use separate and dedicated cleaning and sanitizing pails to clean prep stations.

Avoid slip and fall accidents by warning patrons and workers of potentially hazardous floors with proper safety cones and barricades. Clean spills and debris as soon as possible.

ACS INDUSTRIES, INC.

Hotel Size Soap Pads

Scrubber Sponges

Anti-Microbial Scouring Pads

Grill Cleaning Supplies

Stainless Steel Scrubbers

Professional Cleaning Products

Guaranteed to make your operation sparkle. Everything you need from grill cleaning supplies to hotel size soap pads can be found from ACS Industries, your source for professional cleaning supplies.

Model	Description
10-100	Scrubber, S/S, 50 gm.
86-606	Green Nylon Pad 6"x9" HD
96-601	Green Nylon Pad 6"x9" MD
24-002TSH	Steel Wool Soap Pads, Hotel Size Boxed
ISP01PB	Steel Wool Soap Pads, Hotel Size Poly Bag
24-005B	Nylon Soap Pads, Tough Scour, $3\frac{1}{2}$"x$3\frac{1}{2}$"
GB12-TSH	Grill Bricks, 1/12 ct.

Brooms & Mops

Improve cleanliness in critical high-traffic areas and reduce the risk of foodborne illnesses and cross-contamination behind the scenes with the large selection of brooms and mops from ACS Industries.

ACS INDUSTRIES, INC.

Model	Description
M8702	Cotton Blend Natural, Med.
M8703	Cotton Blend Natural, Large
M8706	Blue Blend Wide Band, Med.
M8707	Blue Blend Wide Band, Large
M8824	Rayon Wide Band, Large
B406	28# Warehouse Corn Broom (Blend)
B410A	Plastic Large 12" Angle Broom
B441L	Plastic Small $7\frac{1}{2}$" Angle Broom
M8910	Wood Handle

ACS INDUSTRIES, INC.
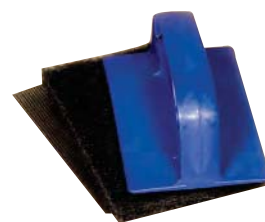
Flat Top Grill Cleaning Supplies

Flat top grill cleaning is fast and easy with core essential products from ACS. Grill bricks clean hot residue, encrusted grills with little effort. Grill screens and pads are the perfect combination for cleaning and polishing of the surface. Heat resistant holder completes this system.

Model	Description
GB12-TSH	Grill Bricks
20-682TSH	Open-Mesh Screen
GP100	Polishing Grill Pad, 4"x6"
676	Grill Pad Holder

ACS INDUSTRIES, INC.

Liquid Griddle Cleaner

Pre-mix of griddle cleaning liquid is fast and safe for use on food contact surfaces. Loosens and lifts grease and oil for easy removal. Available in 3 oz. portion packs or quart bottles.

Model	Description
GC-36	Liquid Griddle Cleaning Packs
GC-QT	Liquid Griddle Cleaning Quart

BROOMS, BRUSHES & MOPS

Guide to Floor Brush Selection:

Fine: Hard finished floors, wood, marble, terrazzo and ceramic tile.

Medium: Resilient smooth floors, asphalt, vinyl, rubber, tile, linoleum and smooth concrete.

Coarse: Rough unfinished surfaces, wood, rough concrete, paved and blacktop.

Germs collect quickly. Throw old and particularly dirty, used brooms and brushes away. Hang brooms and brushes when not in use to keep bristles off floor.
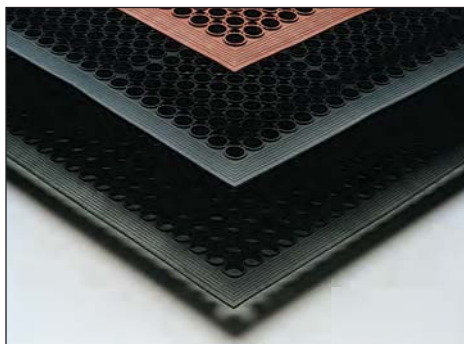
Tek-Tough Jr.™ Anti-Fatigue Mat

Lighter weight makes handling a snap and cleanup easier. Molded-in beveled edge improves safety and makes cart traffic easy. $^{1}/_{2}$" thick. Four sizes and two rubber formulations available. Available in 3'x5', 3'x10', 3'x15' and 3'x20'.

Model	Description
436-931	3'x5' Black Grease-Resistant
436-932	3'x5' Red Grease-Proof
436-971	3'x5' Grey Grease-Proof
437-434	3'x10' Black Grease-Resistant
440-446	3'x10' Grey Grease-Proof
440-447	3'x10' Red Grease-Proof

Additional models available.

Ridge Scraper Mat

Perfect for entrances and C-stores. Its $^{3}/_{8}$" durable molded rubber construction provides an excellent slip resistant surface. Raised-edge contains spills. Available in 2$^{1}/_{2}$'x 3', 3'x5', 3'x10', 4'x6', and 6'x8'.

Model	Description
0065-587	3'x5'
4468-247	3'x10'
4468-246	4'x6'

Superflow® Mats

Lightweight anti-fatigue reversible mat is available in general purpose (black) and heavy-duty (red) rubber compounds for varying degrees of grease and oil protection. A drainage system facilitates the removal of liquids and debris and the molded-in beveled edges reduce trip hazards and allow for easy access onto and off of the mat. The aggressive textured top surface provides additional traction in wet or greasy areas.
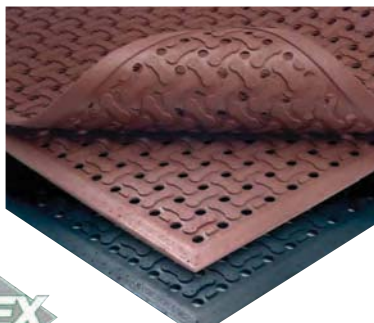
Model	Description
065-547	3'x2'
065-548	3'x3'
065-549	3'x4'
065-550	3'x5'
065-551	3'x6'
065-552	3'x8'

Additional models available.

Element™ Roll Towel Dispenser

Economical, easy to load, and simple to use. It's 33% smaller than a standard lever roll towel cabinet but still accommodates a standard 800' 8" roll towel. Compact, high-capacity dispenser accepts any quality of roll towel paper with any size core.

Model	Description
T950TBK	Black Pearl
T950TBL	Artic Blue

Electronic Touchless Towel Dispensers

Prevent the spread of germs and go "hands free". Electronic touchless paper towel dispensers are 25% smaller than other electronic dispensers and are simple to use. Tear-N-Dry Essence dispenses 10" of paper with no wait making it ideal for high traffic areas. Smart Essence features a smart self adjusting sensing field; allowing customers to toggle between the Sensor mode or Towel Out mode. Dispenses 80 to 90 rolls of 800' towel on 4D cell batteries in sensing mode.

Model	Description
T1300TBK	Tear 'N Dry, Classic, Blk Pearl
T1300TBL	Tear 'N Dry, Classic, Arctic Blue
T1390TBK	Tear 'N Dry, Oceans, Blk Pearl
T1390TBL	Tear 'N Dry, Oceans, Arctic Blue
T1400TBK	Smart Sys w/IQ Sensor™, Classic, Blk Pearl
T1400TBKHW	Smart Sys w/IQ Sensor™, Classic, Hndwsh Stn, Blk Pearl

Additional models available.

Simplicity Mechanical Hands-Free Dispenser

Hands-free dispensing for most types of roll towel. Does not require batteries. Automatic mechanical cutting dispenses 11" portions of roll towel. Items T7000 and T7090 feature a stub roll automatic transfer system and dispense up to an 8" diameter roll towel. Items T7500 and T7590 are compact for tight applications and dispense up to a 6" diameter roll towel.

Model	Description
T7000TBK	Classic, Blk Pearl
T7000TBL	Classic, Arctic Blue
T7090TBK	Oceans, Blk Pearl
T7090TBL	Oceans, Arctic Blue
T7500TBL	Compact, Classic, Arctic Blue
T7500TBK	Compact, Classic, Black

Additional models available.

Superfoam® Mats

Dishwasher safe anti-fatigue mats are designed especially for ease of handling and ergonomic comfort. Closed cell PVC Nitrile foam blend does not absorb liquids and is resistant to greases, oils, animal, and vegetable fats. Can be used in areas where occasional overspray and dripping occur such as dishwashing stations and bar areas. Its light weight makes it perfect for areas where mats are regularly moved for cleaning.

Model	Description
065-547	3'x2'
065-548	3'x3'
065-549	3'x4'
065-550	3'x5'
065-551	3'x6'

APEX

Cactus Mat Mfg. Co.

THINGS TO CONSIDER WHEN BUYING FLOOR MATS

Be sure to first measure the area the mats will be used in. Will you use the mat in a wet or dry area? Do you need anti-fatigue or grease proof styles? Ask us! We can help you determine which mats will meet your needs.
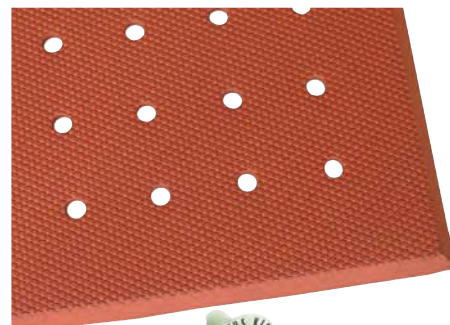
VIP Red Cloud Floor Mat, Anti-Fatigue

Grease proof rubber mat made of a unique closed-cell nitrile compound offers the ultimate in comfort and performance. Standing on it makes you feel like you're "standing on a cloud". At only 8 lbs. for a 2'x3' section and 14 lbs. for a 3'x5', it's extremely easy to handle and clean. Textured surface and tapered edges promote anti-slip and anti-tripping safety. 5-year guarantee against breakdown from grease. Black or red. Not recommended for use in areas with excessive water.

Model	Description
5000-R35	3'x5' Red
2200-B35	3'x5' Black
2200-B23	2'x3' Black

Topdek Floor Mats

For non-heavy use in non-grease and light-grease areas, TOPDEK has become the most popular rubber floor mat, combining good quality and excellent value. Choose from our heavier "senior" version or lighter weight "junior" weighing about 20 lbs. for a 3'x5' mat. The "molded-on" bevel ramp prevents trips while the aggressive anti-slip surface creates a safer working environment. Easy to handle and clean floor mats are available in general purpose black or grease resistant red.

Model	Description
2530-C5	Junior, 3'x5' Black (20 lb.)
2530-R5	Junior, 3'x5' Red (20 lb.)

Additional models available.

Cactus Mat Mfg. Co.

NEWAGE INDUSTRIAL
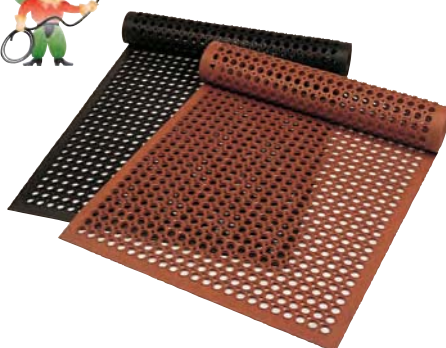
Mat Carts

Labor saving mobile mat carts keep mats off of the floor for easy, efficient cleaning. Hooks secure perforated mats for storage and cleaning. Two models to choose from–All welded or knocked down. Open design allows use of waste container (KD model only). Lifetime warranty against rust and corrosion. Equipped with four 5" plate casters. Model 51087 shown.

Model	Description
51087	Knocked down (Ships UPS), 24"x45¼"x36"
99360	All welded, 41½"x40"x27½"

Cactus Mat Mfg. Co.

Finger Top

Ridge Scraper

Scraper Mats

Choose from 2 scraper mats. The "Finger Top"–its tiny raised fingers create not only a scraper mat but also an anti-fatigue mat. Durable ⅝" thick molded rubber is beveled on all 4 sides for safety. The "Ridge Scraper" reduces slips and falls with its tapered edge, raised rubber pattern and cleated backing. Durable ⅜" rubber mad also adds resilience for worker comfort. Both are easy to clean just shake or hose off.

Model	Description
35-2432	Finger Top, 24"x32"
35-3239	Finger Top, 32"x39"
35-3672	Finger Top, 36"x72"
1625-35	Ridge Scraper, 3'x5'
1625-310	Ridge Scraper, 3'x10'

Rubbermaid
Commercial Products

Infinity® Smoking Management

Infinity® Smoking Management Solutions offer a stylish, all-metal construction for efficient smoking litter management. High capacity receptacles reduce frequency of emptying. Stainless steel snuff plates and 360° disposal area. Domed tops for weather resistance. Integrated padlock tabs for security against tampering and theft. FM approved. Colors: Black, Bronze, Pewter.

Model	Description
FG9W3300AGBRNZ	Traditional Receptacle, 5000 cigarette cap., Black, Bronze, Pewter
FG9W3100SSBLA	Base Mount, 1500 cigarette cap., Stainless Steel
FG9W3400AGBRNZ	Ultra-High Cap., 8000 cigarette cap., Black, Bronze, Pewter
FG9W3200SSBLA	Wall Mount, 700 cigarette cap., Stainless Steel

Before An Inspector Visits

Without a health inspection, your restaurant could fall victim to a foodborne-illness outbreak that could ruin your establishment's reputation and even force you to close your doors.

The proper strategy for a successful health inspection is to be ready for an examination at any time. This means that you and your managers should become inspectors and conduct weekly, in-house examinations before health inspectors arrive.

- When conducting a self-assessment, you should use the same form or a similar form that your health department uses and put yourself in the health inspector's place.

- Your self-inspection should include walking into your establishment from the outside to get an outsider's impression.

- After you inspect your operation, hold a 10-minute briefing with kitchen staff to review any problems. This step will help convey the importance of food safety to staff members.

- If your staff includes employees for whom English is a second language, ask a bilingual employee to translate the findings to them so they also understand how important cleanliness is to the success of your restaurant.

- Your self-inspection priorities for kitchen employees should include: food temperature, awareness of food types and hand washing.

- Temperature guidelines include checking the temperature of products when they arrive, when they are stored and when they are served. Doing this will reduce foodborne- illness outbreaks by 70 percent.

- Food-type guidelines are divided into three categories: beef and beef blood, chicken and all other types of food. These 3 categories can never touch each other during preparation.

- The importance of hand washing should be re-enforced by posting signs at all kitchen sinks and in employee restrooms.

- Train your managers to ensure that they are up-to-date on the latest food-safety techniques. Restaurant employees can use the National Restaurant Association Educational Foundation's ServSafe food-safety training program.

- Review your local health code for any special, local requirements.

- Another way to influence the outcome of your health inspection is to get involved politically. Join your state's health-code-revision committee to give a restaurateur's perspective. Involve senior staff on such committees as well.

During An Inspection

Don't panic when an inspector arrives. Think of this as a learning opportunity that will benefit your operation by making it as safe as possible. To make an inspection as pain-free as possible, you should:

- Ask to see the inspector's credentials first. In some cases, people have tried to pass themselves off as health officials. If you're unsure of the person's credentials, call the local health department or the inspector's supervisor for verification.

- Do not refuse an inspection. The examiner will likely get an inspection warrant that you can't refuse and the examination will be even more thorough.

- Tag along with the inspector and take notes of any violations he or she finds. This gives you the chance to correct simple problems on the spot and the examiner will note your willingness to fix problems.

- Refrain from offering any food or any other item that can be misconstrued as an attempt to influence the inspector's findings.

- After the exam, be sure to sign the inspector's report. Signing it doesn't mean that you agree to the findings; it only means that you received a copy of the report.

- Ask the inspector to explain his findings to your staff and offer suggestions on areas that need improvement. Even the cleanest restaurants sometimes contain health-code violations.

After An Inspection

Here's what you can do to limit the damage of an adverse health inspection:

- Fix small problems during the inspection to let the examiner know you are willing to work with him or her.

- If you don't understand the violation, ask the health official to explain. Don't be confrontational.

- If you disagree with the inspector's findings, keep quiet for the time being and appeal the decision later. Your health inspector should be your ally. He or she can improve the quality of your cuisine and save you from the devastation of a foodborne-illness incident.

STORAGE & TRANSPORT

Shelving

Racks

Carts

Food Storage

SHELVING CARE

A clean, well kept food storage area is very important. However, cleaning and maintenance of shelving can be a very time consuming process. Choosing the right shelving for your food storage area can eliminate a lot of headaches and grief. Shelving that can be cleaned quickly and easily will more likely be done more often and will not take too much time away from other job responsibilities.

CLEANING OPEN WIRE SHELVING

Equipment Needed: Brushes, Sponges, Towels, Buckets, Hoses, Mild Detergent

Est. Time: 30 min. once a month
=6 hours per year

Labor cost x 6 hours = cleaning cost per year

Cleaning Steps:

1. Remove all products.
2. Move shelving unit to outside area or area away from food products. (Note: do not contaminate food product with cleaning chemicals).
3. Hose shelving unit to loosen grease and dirt.
4. Use water, mild detergent and sponges to clean shelves.
5. Use brushes to clean between wires and remove stubborn residue.
6. Hose off unit again to remove cleaning chemicals and loose dirt.
7. Towel dry unit and move back.
8. Place product back on shelf.

CLEANING REMOVABLE POLYMER SHELVING

Equipment Needed: Dishmachine or pot sink

Est. Time: 10 min. once a month
=2 hours per year

Labor cost x 2 hours = cleaning cost per year

Cleaning Steps:

1. Shift products on one end of shelf.
2. Remove polymer mats.
3. Place in dishmachine or sink to clean.
4. Replace mats and repeat for other side of unit.

Super Erecta™ and Super Erecta Pro™ Shelving

Super Erecta and Super Erecta Pro, wire storage, and handling systems–versatile, durable, and reliable. Shelves adjust and are available in a wide range of sizes. NSF Super Erecta Pro provides removable mats and a metal frame. Built-in antimicrobial product protection. Additional models and finishes available.

Super Erecta™ Shelving

Brite	Chrome	Metroseal 3	Size
1836BR	1836NC	1836NK3	18"x36"
1848BR	1848NC	1848NK3	18"x48"
1860BR	1860NC	1860NK3	18"x60"
1872BR	1872NC	1872NK3	18"x72"
2436BR	2436NC	2436NK3	24"x36"
2448BR	2448NC	2448NK3	24"x48"
2460BR	2460NC	2460NK3	24"x60"
2472BR	2472NC	2472NK3	24"x72"

Super Erecta Pro™ Shelving

Shelf Model	Description
PR1836NK3	Shelf (K3) 18"x36"
PR1848NK3	Shelf (K3) 18"x48"
PR1860NK3	Shelf (K3) 18"x60"
PR1872NK3	Shelf (K3) 18"x72"
PR2436NK3	Shelf (K3) 24"x36"
PR2448NK3	Shelf (K3) 24"x48"
PR2460NK3	Shelf (K3) 24"x60"
PR2472NK3	Shelf (K3) 24"x72"

Posts

Chrome	Metroseal 3	Size
54P	54PK3	$54^9/_{16}$"
63P	63PK3	$62^9/_{16}$"
74P	74PK3	$74^5/_8$"
86P	86PK3	$86^5/_8$"

Super Adjustable 2™ Super Erecta Shelving

Increase storage efficiency by up to 25%! Super Adjustable Super Erecta Shelving allows for maximum utilization of storage space. Patented corner release allows shelves to be adjusted easily without tools. NSF. Metroseal contains Microban® anti-microbial product protection. Also available in chrome and stainless finishes.

Shelf Model	Description	Posts Chrome	Metroseal 3	Size
A1836NK3	18"x36" Metroseal 3	54P	54PK3	$54^9/_{16}$"
A1848NK3	18"x48" Metroseal 3	63P	63PK3	$62^9/_{16}$"
A1860NK3	18"x60" Metroseal 3	74P	74PK3	$74^5/_8$"
A1872NK3	18"x72" Metroseal 3	86P	86PK3	$86^5/_8$"
A2436NK3	24"x36" Metroseal 3			
A2448NK3	24"x48" Metroseal 3			
A2460NK3	24"x60" Metroseal 3			
A2472NK3	24"x72" Metroseal 3			

Camshelving®

Lifetime guarantee. Density Storage System increases storage capacity up to 40% by eliminating aisles and utilizing space. Rustproof shelving features steel core for strength; holds 800 lbs. per shelf. System is based on six, easy-to-assemble parts. Raised floor track system provides safe and easy access to stored product. Camguard® anti-microbial protection is embedded in shelf plates. Wall shelves feature indestructible I-beam shelf supports to hold up to 150 lbs. per shelf.

Model	Description
CS1836VK	Shelf Kit 18"x36" Vent
CS1848VK	Shelf Kit 18"x48" Vent
CS1860VK	Shelf Kit 18"x60" Vent
CS2436VK	Shelf Kit 24"x36" Vent
CS2448VK	Shelf Kit 24"x48" Vent
CS2460VK	Shelf Kit 24"x60" Vent
CSA44367	Add-On 4S 24"x36"x72"

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

METRO®

MetroMax Shelving System

MetroMax shelving stands alone with proven stability, easy-to-clean designs, and long life corrosion protection. Interchangeable shelves adjust on 1" increments. Dishwasher safe removable shelf mats contain Microban® anti-microbial product protection. Polymer/stainless MetroMax i: Lifetime warranty against corrosion; 800 lb. shelf capacity. New all polymer MetroMax 4: Lifetime warranty against corrosion; 400 lb. shelf capacity. Hybrid polmer/wire MetroMax Q: 15-year warranty against corrosion; quick adjust shelves.

MetroMax Q™

MetroMax 4™

MetroMax i™

Grid Shelf Models			Description
MetroMax i	*MetroMax Q*	*MetroMax 4*	
MX-1836G	MQ-1836G	MX4-1836G	18"x36"
MX-1848G	MQ-1848G	MX4-1848G	18"x48"
MX-1860G	MQ-1860G	MX4-1860G	18"x60"
MX-2436G	MQ-2436G	MX4-2436G	24"x36"
MX-2448G	MQ-2448G	MX4-2448G	24"x48"
MX-2460G	MQ-2460G	MX4-2460G	24"x60"
MetroMax i Polymer Post	*MetroMax Q Steel Post*		
MX63UP	MQ63UPE		63" for Stem Caster
MX63P	MQ63PE		63" w/Leveling Foot
MX74UP	MQ74UPE		74" for Stem Caster
MX74P	MQ74PE		74" w/Leveling Foot
MX86UP	MQ86UPE		86" for Stem Caster
MX86P	MQ86PE		86" w/Leveling Foot

Additional models available.

Top-Track™ Storage System

Overhead track system compensates for uneven floors and makes access easy, with no underfoot tracks to stumble over or trap dirt. Mobile and stationary units attached to overhead tracks increase storage capacity by as much as 50%! Top-Track (single deep) can be used with Super Erecta, Super Adjustable 2 Super Erecta, Super Erecta Pro, MetroMax i and MetroMax Q systems.

METRO®

Model	Description
TTS10NA	10' Top Track Set
TTS11NA	11' Top Track Set
TTS12NA	12' Top Track Set
Metroseal 3	
TTE24K3	End kit for 24" shelf (one required per system)
TTA24K3	Intermediate stationary unit kit for 24" shelf (optional)
TTM24K3	Mobile unit kit for 24" shelf (one per mobile unit)
MetroMax i	
MXTTE24	End kit for 24" shelf (one required per system)
MXTTA24	Intermediate stationary unit kit for 24" shelf (optional)
MXTTM24S	Mobile unit kit for 24" shelf (one per mobile unit)

Additional models available.

qwikTRAK Storage System

Increase storage capacity by 50% with qwikTRAK® Storage Systems for Super Erecta, Super Erecta Pro Super Adjustable, MetroMax Q, and MetroMax i Systems. Includes 74"H posts and hardware necessary for connecting units to tracks and anchoring tracks to the floor. Shelves sold separately. Mobile units are positioned between stationary units and an active aisle can be opened between any two units.

METRO®

Model	Description
BTEC	Stationary End Unit Kits
BTAC	Stationary Intermediate Unit Kits
BTMC	Mobile Unit Kits

Green Epoxy Coated Shelves & Posts

Ideal for dry or wet storage areas. Shelves and posts constructed from heavy-duty steel with a zinc plated undercoating. Optimal thickness of green epoxy applied to insure long lasting performance, even in the toughest wet environments. For fast and easy set up, posts are grooved in 1" increments, double grooved every 8", and numbered every 2" for faster reference. Shelving carries a 12-year warranty against naturally occurring rust. NSF.

Model	Description	Model	Description
Shelves		*Posts*	
FF1424G	14"x24" Shelf	FG007G	7" Stationary
FF1430G	14"x30" Shelf	FG013G	13" Stationary
FF1436G	14"x36" Shelf	FG033G	33" Stationary
FF1442G	14"x42" Shelf	FGN007G	7" Mobile
FF1448G	14"x48" Shelf	FGN013G	13" Mobile
FF1460G	14"x60" Shelf	FGN033G	33" Mobile

Additional models available.

FOCUS FOODSERVICE

FOCUS FOODSERVICE

Chromate Finish Shelves & Posts

Ideal for dry storage or display. Each shelf up to 48" in length is rated to support up to 800 lbs. Shelves longer than 48" support 600 lbs. For fast and easy set up, posts are grooved in 1" increments, double grooved every 8", and numbered every 2" for faster reference. Zinc plated feet allow you to keep shelving unit level on uneven flooring. NSF.

Model	Description
FF1424C	14"x24" Shelf
FF1430C	14"x30" Shelf
FF1436C	14"x36" Shelf
FF1442C	14"x42" Shelf
FF1448C	14"x48" Shelf
FF1460C	14"x60" Shelf
FGN007C	7" Mobile Post
FGN013C	13" Mobile Post
FGN033C	33" Mobile Post
FGN054C	54" Mobile Post

Additional models available.

winco

Wire Shelving

Heavy-duty wire construction that is easy to assemble, no tools required. Capacity under 48" in length holds up to 850 lbs. and over 48" in length holds up to 600 lbs. per shelf. Chrome plated shelves reduce dust and dirt accumulation; NSF listed for use in dry storage and heated environments. Epoxy shelves are NSF listed for all environments including humidity.

VEXS-series   VCS-series

Model	Description
VEXS-1848	Shelving Set, Epoxy Coated, 4 Tiers, 18"x48"x72"
VEXS-2436	Shelving Set, Epoxy Coated, 4 Tiers, 24"x36"x72"
VEXS-2448	Shelving Set, Epoxy Coated, 4 Tiers, 24"x48"x72"
VCS-1836	Shelving Set, Chrome Plated, 4 Tiers, 18"x36"x72"
VCS-1848	Shelving Set, Chrome Plated, 4 Tiers, 18"x48"x72"
VCS-2436	Shelving Set, Chrome Plated, 4 Tiers, 24"x36"x72"

Additional models available.

CAMBRO TRUSTED FOR GENERATIONS™

Camshelving® Elements Series

Advanced materials and innovative design provide extraordinary strength, increased durability, and enhanced food safety. The 78" traverse is the longest and strongest in the industry; holds 600 lbs. per shelf. Up to 60% lighter in weight than steel; easy to set up, adjust, and change configurations. Withstands temperatures from -36°F to 190°F, making it ideal for wet, dry, cold, or hot environments. Camguard® anti-microbial protection is embedded in shelf plates. Lifetime warranty.

Model	Description
ESU183672	Starter Unit, 18"x36"x72"
ESU184872	Starter Unit, 18"x48"x72"
ESU186072	Starter Unit, 18"x60"x72"
ESU213672	Starter Unit, 21"x36"x72"
ESU214872	Starter Unit, 21"x48"x72"
ESU216072	Starter Unit, 21"x60"x72"
ESU243672	Starter Unit, 24"x36"x72"
ESU244872	Starter Unit, 24"x48"x72"
ESU246072	Starter Unit, 24"x60"x72"

METRO

SmartWall G3™ System

A unique storage and work station system for often underutilized wall space. Wall-mounted tracks are the foundation for attaching productivity stations with grids, accessories, and storage shelves. The use of the system around and above sinks, work tables, and equipment will keep these areas cleaner and more organized. Models shown (left to right)– SWK36-1/SWA2 and SWK36-1/SWA1.

Model	Description
SWK36-2	Task Stn. (Std Duty)-50 lb. cap. overhead shelf, 40" track & 30"x36" grid space. Contains-(1) wall track, (1) grid bracket, (1) 30"x36" grid and (1) 1836NK3 grid shelf
SWK36-1	Task Stn. (Med Duty)-Bulk overhead storage space, 40" track w/1836NK3 wire shelf. Contains-(1) wall track, (2) uprights, (2) shelf supports, (1) 1836NK3 shelf and (1) 18"x36" grid
SWA1	Access. Pk (Sink) to fit 18"x36" grid space (grid not included). Contains-(1) wire basket, (1) lid holder, (1) untensil cylinder, (1) cylinder holder, (2) prong hooks and (6) std. hooks
SWA2	Access. Pk (Food Prep) to fit 18"x36" grid space (grid not included). Contains-(1) small shelf, (2) wire baskets, (1) bin holder, (1) small bin), (2) prong hooks, (6) std. hooks

Security Cages

Protect valuable products and minimize shrinkage with Focus Security Cages. EZ™ Hook & Latch System makes installation easy, saving valuable time! Available in chromate or green epoxy open wire construction. NSF. Models FMSEC2436/FMSEC2436GN shown with 2 additional shelves, sold separately.

Model	Description
FSSEC1836	Chromate 18"x36"x63" (Stationary)
FSSEC1848	Chromate 18"x48"x63" (Stationary)
FMSEC1836	Chromate 18"x36"x63" (Mobile)
FMSEC1848	Chromate 18"x48"x63" (Mobile)
FSEC183663	Chromate 18"x36"x63" (Cage Only)
FSEC184863	Chromate 18"x48"x63" (Cage Only)
FF1836C	Chromate Wire Shelf 18"x36"
FF1848C	Chromate Wire Shelf 18"x48"

Additional models available.
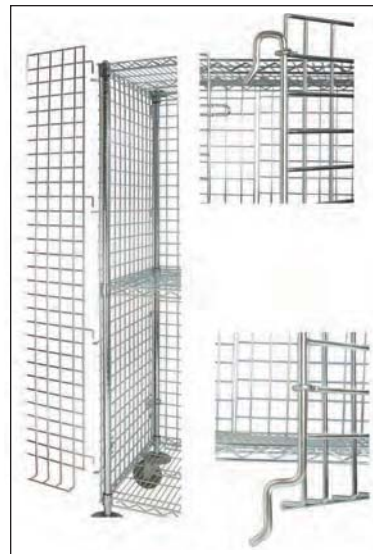
FOCUS FOODSERVICE

Model	Description
FSD188FPS	18"x8"H Shelf Divider
FSD248FPS	24"x8"H Shelf Divider
FSL184FPS	18"x4" Side Ledge
FSL214FPS	21"x4" Side Ledge
FSL244FPS	24"x4" Side Ledge
FBL304FPS	30"x4" Back Ledge
FBL364FPS	36"x4" Back Ledge
FBL484FPS	48"x4" Back Ledge
FBL604FPS	60"x4" Back Ledge

FOCUS FOODSERVICE

FPS-Plus™ Polymer Shelving

Polymer panels and green epoxy coated frames are manufactured with SaniGard™ anti-microbial protection. Lifetime warranty against rust and corrosion. Posts and frames have a 12-year warranty against naturally occurring rust. Shelves up to 48" support 800 lbs.; shelves longer than 48" support 600 lbs. Green epoxy posts available for mobile or stationary applications. Choice of vented or solid panels.

Model	Description
FMPS1836694	18"x36" 4 Shelf Mobile Cart -Shelves
FMPS1836695	18"x36" 5 Shelf Mobile Cart -Shelves
FMPS1848694	18"x48" 4 Shelf Mobile Cart -Shelves
FMPS1848695	18"x48" 5 Shelf Mobile Cart -Shelves
FMPS1860694	18"x60" 4 Shelf Mobile Cart -Shelves
FMPS1860695	18"x60" 5 Shelf Mobile Cart -Shelves
FMPS2136694	21"x36" 4 Shelf Mobile Cart -Shelves

Additional models available.

FPS-Plus™ Shelving Accessories

Shelf Dividers keep your shelves well organized and orderly with 8"H dividers. Easy-to-remove shelf divider brackets fit securely over FPS-Plus™ shelf panels. NSF. Shelf Ledges help promote safety in your operation by keeping items from protruding or falling from shelves. Fit back or sides of shelving units. Can be used separately or in tandem for complete post-to-post containment. Stackable for additional height and security. NSF.

METRO

Security Units

Protect valuable materials and sensitive items from loss or pilferage. Heavy gauge, open wire construction keep contents visible at all times, making it easy to check inventory. Shelving with Microban® anti-microbial product protection inhibits stain and odor causing bacterial growth. Double doors open 270 degrees and can be secured along the sides of the unit. NSF. Available in Chrome and Metroseal 3.

Model	Description
MQSEC53DE	MetroMax Q-24"x36" Mobile
MQSEC53E	MetroMax Q-24"x36" Stationary
MQSEC55DE	MetroMax Q-24"x48" Mobile
MQSEC55E	MetroMax Q-24"x48" Stationary
MQSEC56DE	MetroMax Q-24"x60" Mobile
MQSEC56E	MetroMax Q-24"x60" Stationary

Additional models available.

METRO

Super Erecta® Cradle Wine Shelving

Each bottle is supported individually in a cradle formed by the wires of the shelf, so it cannot roll or bump up against adjacent bottles. Open wire construction keeps bottles and labels highly visible for easy reading and selection. Shelves spaced 5" apart, provide easy access to bottles for loading or removal and permit air to circulate freely around bottles. Available in 36" or 48" length.

Model	Description
WC237C	14"Wx36"Lx74³/₄"H, 126 bottle cap.
WC238C	14"Wx36"Lx88³/₄"H, 153 bottle cap.
WC257C	14"Wx48"Lx74³/₄"H, 168 bottle cap.
WC258C	14"Wx48"Lx86³/₄"H, 204 bottle cap.

NEWAGE INDUSTRIAL

Lifetime Series Bun Pan Racks

Withstands the abusive transportation and storage needed in institution, correctional, and hotel use. NSF certified all welded construction with ergonomically friendly "D" radius uprights and 6"x2" casters. LIFETIME warranty against rust and corrosion. 21$^{1}/_{2}$"Wx73"Hx26"

Model	Description
4331	20-Pan Cap., 3" sp
4330	30-Pan Cap., 2" sp
4333	12-Pan Cap., 5" sp

update international

Metal Lockers

These beige lockers are constructed of rugged metal with welded frames. Adjustable legs for easy leveling on almost any surface. Vented doors with padlock hasps increase ventilation. Use freestanding or attach to other lockers. The 2-tier model has an 18" depth to accommodate coat hangers. Available in 2-, 5- or 6-tier. Models shown–LKR-6BG, LKR-5BG, LKR-2BG.

Model	Description
LKR-2BG	2-Tier, 12"x18"x78"
LKR-5BG	5-Tier, 12"x15"x78"
LKR-6BG	6-Tier, 12"x15"x78"
LKR-2BGA	2-Tier, Assembled, 12"x18"x78"
LKR-5BGA	5-Tier, Assembled, 12"x15"x78"
LKR-6BGA	6-Tier, Assembled, 12"x15"x78"

ADVANCE TABCO. SMART FABRICATION™

Racks-Pan/Can/Pizza

Choose from a variety of aluminum pan and can racks.

Model	Description
CR10-162-X	Full Can Rack
CR10-72-X	Mobile Half Can Rack
PR-20-3K-X	Front Load Knockdown Pan Rack, 20-pan cap.
PR-20-3W-X	Front Load All Welded Pan Rack, 20-pan cap.
PZ12-X	Pizza Pan Rack, 12-pan cap.

FOCUS FOODSERVICE

Wire Corner Shelving Units

Cornered by lack of storage space? Maximize storage by utilizing the entire space with wire corner shelving from Focus Foodservice. Great for organizing areas around 3-compartment sinks or finish off corner runs in coolers. Available in green epoxy and chrome finish in 18", 21", and 24" options with 650 lb. per shelf capacity. Can also be connected to standard shelving units using U-clamps (FPSSH). Remember, always order 5 posts when ordering stand alone corner shelving. NSF.

Model	Description
FF18CC	18" Corner Shelf Unit, Chromate
FF18CG	18" Corner Shelf Unit, Green Epoxy
FF24CC	24" Corner Shelf Unit, Chromate
FF24CG	24" Corner Shelf Unit, Green Epoxy
FF21CC	21" Corner Shelf Unit, Chromate
FF21CG	21" Corner Shelf Unit, Green Epoxy

winco

Aluminum Bun Pan Racks

Made for the most demanding restaurant kitchens, aluminum sheet pan racks accommodate standard, full-size 18"x26" sheet/bun pans or twice the capacity for half-size 18"x13" pans. All racks are shipped knocked down and require assembly except for the welded series. NSF listed.

Model	Description
ALRK-10	10-Pan Aluminum Rack, Space: 3"
ALRK-20	20-Pan Aluminum Rack, Space: 3"
ALRK-10BK	10-Pan Aluminum Rack w/Brake, Space: 3"
ALRK-20BK	20-Pan Aluminum Rack w/Brake, Space: 3"
ALRK-10-CV	Cover for 10-Pan
ALRK-20-CV	Cover for 20-Pan
AWRK-10	10-Pan Aluminum Rack, Welded
AWRK-20	20-Pan Aluminum Rack, Welded

Economy Aluminum Bun Pan Rack

Economy all welded aluminum bun pan racks features angle pan slides to accommodate 18"x26" full or 13"x18" half size pans. Constructed from sanitary 1" square tube for years of reliable service. Bolted 5" all swivel non-marking casters. Front and side load models available; 64" height available to fit inside walk-in boxes. Available with pan stops and/or corner bumpers. Lifetime guarantee against rust and corrosion.

Model	Description
401AC	Front Load, 20-Pan Cap., 70$\frac{1}{4}$"H
411AC	Side Load, 20-Pan Cap., 70$\frac{1}{4}$"H
416AC	Side Load, 18-Pan Cap., 64"H
400AC	Front Load, 30-Pan Cap., 70$\frac{1}{4}$"H
405AC	Front Load, 27-Pan Cap., 64"H
410AC	Side Load, 30-Pan Cap., 70$\frac{1}{4}$"H
415AC	Side Load, 27-Pan Cap., 64"H
406AC	Front Load, 18-Pan Cap., 64"H

Heavy Duty Pan Rack

Heli-arc welded aluminum construction features double welded angle pan slides to accommodate 18"x26" bun pans. Tubular frame is strong enough to manage day-to-day chores in any kitchen and provide a lifetime of reliable service. 5"x2" all swivel, non marking polyurethane plate casters for easy mobility. Front load for easy access. 2" to 8" spacing available as well as 64"H for walk-in storage. NSF. Lifetime guarantee against rust and corrosion.

Model	Description
AXD1830	Front Load, 2" Spacing, 30-Pan Cap.
AXD1820	Front Load, 3" Spacing, 20-Pan Cap.
AXD1815	Front Load, 4" Spacing, 15-Pan Cap.
AXD1812	Front Load, 5" Spacing, 12-Pan Cap.
AXD1810	Front Load, 6" Spacing, 10-Pan Cap.
AXD1818	Front Load, 3" Spacing, 18-Pan Cap., 64"H
AXD1825	Front Load, 3" Spacing, 9-Pan Cap., 36"H

Standard Duty Bun Pan Racks

All heli arc welded aluminum construction accommodates 18"x26" full size or 13"x18" half size bun pans. Tubular aluminum frame and welded angle pan slides provide years of reliable service with additional cross supports for added strength. Includes 5"x1$\frac{1}{4}$" all swivel, non marking plate casters. Front and side load models available in full, half or 64" height for walk in boxes. NSF. Made In America.

Model	Description
401A	Front Load, 3" spacing, 20-pan cap. (Aluminum)
406A	Front Load, 2" spacing, 18-pan cap., 64"H (Aluminum)
411A	Side Load, 3" spacing, 20-pan cap. (Aluminum)
416A	Front Load, 2" spacing, 18-pan cap., 64"H (Aluminum)
401S	Front Load, 3" spacing, 20-pan cap. (Stainless)
406S	Front Load, 2" spacing, 18-pan cap., 64"H (Stainless)

Additional models available.

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THINGS TO CONSIDER WHEN CHOOSING A RACK OR CABINET

- **What is to be stored?**
- **What size can you use?** Height, width and depth of kitchen space are important. You should also consider maneuvering area (ie. corners, elevators, etc.).
- **What capacity is needed?** The most popular 63"H model holds (20) 18"x26" sheet pans per rack. But, a variety of configurations and sizes are available.
- **What kind of spacing is needed?** To maintain the integrity of your product, spacing between ledges is critical. For example, a meringue pie wouldn't require the same amount of space as a donut.
- **Do you need to load from the front or side?**
- **What type of construction do you want?** Aluminum or stainless? Ask us for help! We are happy to help you determine what rack or cabinet will fulfill your needs.

</div>

Protecto® Rack Covers

Protecto® rack covers enclose bakery-style racks, keeping food fresh and clean and preventing odor transfer. Tear-proof covers are available in a variety of grades and colors, including economy, heavy-duty, breathable mesh, and insulated. Protecto® covers, sized at 23"Wx28"Dx62"H, fit standard racks, but custom covers are available in your choice of material, size, shape, and color.

Model	Description
Supro-14-Color	14mil, w/End Load Zip Flap, Clear Window, Info Pocket & Loop Black, Blue, Brown, Grey, Orange, Tan, White, Red, Yellow or Green
Supro-14-EC	Economy in 12mil Clear PVC, Std. Size, w/End Load Zip Flap
Supro-BM-Color	Breathable Mesh avail. in 7 Colors, Std. Size, w/End Load Zip Flap, Clear Info Pkt, Hanger Loop
Supro-IC-Color	Insul-Cover in Blue or Green, Std. Size, w/End Load Zip Flap, Clear Info Pocket, Hanger Loop, and Bottom Insulated Pad
Supro-20-TW	HD 20mil Translucent White, Reinforced Vinyl, Std. Size, w/End Load Zip Flap, Clear Window, Info Pocket & Loop
SUPRO-20-TW-C	20 oz Reinforced PVC, White, Zipper
SUPRO-20-TW-NW	20 oz Reinforced PVC, White, Zipper, No Window

BowTie™ Dunnage Racks

Racks join together without tools in "end-to-end" and "back-to-back" configurations with the exclusive BowTie™ feature. Racks have front-to-back slots for easier loading and unloading and superior air flow which promotes longer shelf life of food product being stored.
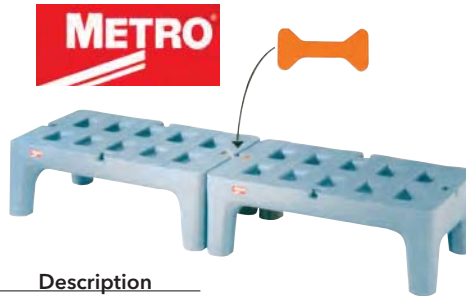
Model	Description	Model	Description
HP2230PD	22"x 30"	HP2230PDMB	22"x30" w/Microban
HP2236PD	22"x 36"	HP2236PDMB	22"x36" w/Microban
HP2248PD	22"x 48"	HP2248PDMB	22"x48" w/Microban
HP2260PD	22"x 60"	HP2260PDMB	22"x60" w/Microban

S-Series Dunnage Racks.

Safely keep frozen, cold or dry inventory 12" off the floor. Heavy-duty polyethylene won't rust, corrode or bend and is easy to clean. One piece construction combined with sturdy legs makes these racks especially durable, strong, and stable. Solid or slotted tops ensure maximum air circulation around perishable products stored in coolers and freezers. Optional Camlink connectors securely lock multiple racks together. Available in dark brown or speckled gray.

Model	Description	Model	Description
DRS30	Solid 30"	DRS300	Slot 30"
DRS36	Solid 36"	DRS360	Slot 36"
DRS48	Solid 48"	DRS480	Slot 48"
DRS60	Solid 60"	DRS600	Slot 60"

Ingredient Bins

Store and transport bulk dry ingredients in the slant top ingredient bins. Fits perfectly under standard height prep tables and/or countertops. Two pieced, Camwear clear polycarbonate lid is virtually unbreakable and slides up and back for easy access to contents. S-hook on the front provides convenient location for hanging a scoop–helping operators comply with regional health codes that do not permit scoops to be stored inside bin. NSF. Made of FDA materials.

Model	Description
IBS27	Slant, 27 gal.
IBS37	Slant, 37 gal.
IB32	Flat Top, 32 gal.
IB36	Flat Top, 34 gal.
IB44	Flat Top, 42$\frac{1}{2}$ gal.
IBS20	Slant, 21 gal.
IBSF27	Flat Top Sliding Lid, 27 gal.

ProSave™ Ingredient Management System

ProSave® Ingredient Management System provides you with all the right tools to maximize your efficiency for ingredient storage. Bins have integrated sliding lid for one-handed access and a measuring scoop with dedicated internal scoop storage meeting safety compliance. Shelf Bins ensure proper rotation with FIFO barrier while Dual Action Food Lid slides back or flips up improving ease of access and reducing risk of cross-contamination. NSF.

Model	Description
FG360088WHT	Bin, 400 Cup Slant Front w/ 32 oz. Scoop
FG360288WHT	Bin, 500 Cup Slant Front w/ 32 oz. Scoop
FG9G5700WHT	Bin (Shelf), 100 Cup w/2 Cup Portioning Scoop
FG360388WHT	Bin, 600 Cup Slant Front w/ 32 oz. Scoop
FG9G5800WHT	Bin (Shelf), 200 Cup w/2 Cup Portioning Scoop
FG360100WHT	Bin, 450 Cup Flat Top w/Sliding Lid

Additional models available.

Mobile Ingredient Bins

The two-piece clear co-polyester lid and unique sloped front let you see what's inside without having to move the bin from under the counter. The versatile lid will tilt up or slide back for convenient access. The bin is constructed of durable Derma-Tek® smooth surface plastic. Seamless walls and round corner design make cleaning simple and thorough. NSF.

Model	Description
9321	21 Gal. Bin
9326	26 Gal. Bin

Ingredient Bins

Mobile ingredient bins are ideal storage in the kitchen. The 3" caster wheels with breaks makes this bin a breeze to move around the kitchen. Both models have an easy open lid, clear plastic front to simplify ingredient identification, and scoop has dedicated handle to remain out of ingredients. Shelf ingredient bins are stackable for storage efficiency. NSF listed.

Model	Description
IB-21	21 gal Mobile Ingredient Bin
IB-27	27 gal Mobile Ingredient Bin
IB-2S	2 gal Shelf Ingredient Bin, 40-Cup
IB-5S	5 gal Shelf Ingredient Bin, 80-Cup
IB-10S	10 gal Shelf Ingredient Bin, 150-Cup

Tough Transport Banquet Trucks

Stainless steel, unitized welded construction gives you years of life. Easy to clean and sanitize. Extended perimeter bumpers for added protection. Extra load 8" casters provide a smooth, easy transport. Choose shelf style: 3 edges up, 1 down to help hold items on the shelves during transport or all shelf edges down for easy loading and unloading from all sides.

Model	Description
586	5-Shelf, 28"x46", All Edges Down
596	5-Shelf, 28"x70", All Edges Down
583	4-Shelf, 28"x46", 3 Edges Up, 1 Down
565	4-Shelf, 28"x62", 3 Edges Up, 1 Down
567	5-Shelf, 28"x62", All Edges Down
585	5-Shelf, 28"x46", 3 Edges Up, 1 Down

Additional models available.

MBQ Heated Banquet Cabinets

Metro banquet cabinets are engineered for heavy-duty use and put you in control of time, temperature, and taste with one-of-a-kind features that help improve your operation. White board information panel, ergonomic handles, and hands-free kick latch provide improved efficiency and maneuverability. Available in sizes ranging from 72 to 200 plate capacities, single or double door configurations, and standard electric heat or Quad-heat system that combines electric and canned fuel heat.

Model	Description
MBQ-120	Single door, standard electric heat, holds up to 120 covered plates
MBQ-150D	Double door, standard electric heat, holds up to 150 covered plates
MBQ-200D	Double door, standard electric heat, holds up to 200 covered plates
MBQ-120-QH	Single door, Quad-heat dual heat, holds up to 120 covered plates
MBQ-200D-QH	Double door, Quad-heat dual heat, holds up to 200 covered plates

STORING YOUR FRESH PRODUCE

Location of fruits and vegetables is important because fruits, in general, produce ethylene gas which fosters natural ripening but can also cause most vegetables and a few non-ethylene producing fruits to deteriorate more quickly and develop undesirable characteristics. Ethylene-producing fruits should be stored as far from ethylene-sensitive fruits and vegetables as possible. See guide below.

Ethylene producers that can be stored together and should be stored toward the front of the walk-in:

lemons
limes
mangoes
pineapples
tomatoes
watermelon
avocados
honeydew
grapefruit

Ethylene producers that can be stored together and should be stored toward the middle of the walk-in:

oranges
tangerines
cantaloupe
mandarin oranges

Ethylene producers that can be stored together and should be stored toward the back of the walk-in:

pears
plums
berries
apples
nectarines
peaches

Ethylene sensitive products that can be stored together and should be stored toward the front of the walk-in:

peppers
summer squash
cucumbers
green beans
okra

Ethylene sensitive products that can be stored together and should be stored toward the middle of the walk-in:

asparagus
brussel sprouts
broccoli
cabbage
cauliflower
mushrooms
radishes

Ethylene sensitive products that can be stored together and should be stored toward the back of the walk-in:

fresh cut produce
carrots
lettuce
corn
greens
spinach
herbs

CAMBRO
TRUSTED FOR GENERATIONS™

H-Series Ultra Pan Carrier and Camcart

Enables HACCP compliance by maintaining safe, hot food temperatures for up to 4 hours when unplugged. Serving portion capacities range from 160 in the UPCH400 to 720 in the UPCH1600. Gentle, 150° to 165°F heat will not cook food and maintains food moisture. 60-minute preheat time from room temperature. UPCH400 models stack for storage or transporting on a Camdolly® with securing strap. Heated door kits also sold separately to retrofit UPC400, UPC800, and UPC1600. ENERGY STAR®.

Model	Description
UPCH400	Pan Carrier, 1-Comp., 160-180 Svgs (18$^{1}/_{8}$"x26$^{3}/_{8}$"x24$^{7}/_{9}$")
UPCH800	Camcart, 2-Comp., 320-260 Svgs (20$^{1}/_{2}$"x27$^{1}/_{8}$"x54")
UPCH1600	Camcart, 2-Comp., 640-720 Svgs (28$^{3}/_{4}$"x33$^{3}/_{8}$"x54$^{1}/_{8}$")

CAMBRO
TRUSTED FOR GENERATIONS™

Ultra Camcarts® and Pan Carriers®

Tough, one-piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break. Thick polyurethane foam insulation and air tight gaskets provide top temperature holding performance. Door opens a full 270° for easy loading and unloading. May be used with Cambro H-Pans–food pans that can go from prep to cooler to oven to steam table, handling extreme temperatures of -40°F to 375°F.

Model	Description
400DIV	ThermoBarrier (use w/UPC400/800 /UPCS400)
CD400	Camdolly for UPC400
UPC1600	Camcart, 28$^{1}/_{8}$"x32$^{1}/_{4}$"x53-1/4", Holds 16-4"D
UPC800	Camcart, 20$^{1}/_{2}$"x27$^{1}/_{8}$"x54", Holds 8-4"D
UPC600	Camcart, 20$^{1}/_{2}$"x27$^{1}/_{8}$"x45", Holds 6-4"D
UPC1200	Camcart, 28$^{1}/_{2}$"x32$^{1}/_{4}$"45$^{1}/_{2}$", Holds 12-4"D
UPC400	Pan Carrier, 25"x18"x24$^{7}/_{8}$", Holds 4-4"D

Top Loading Pan Carriers

Durable and versatile top-loading pan carriers retain internal temperature and withstand tough external treatment. Foam insulated, sturdy lid with nylon latches for maximum heat retention. Holds full size pans, 12"x20" or fractional sizes with divider bars. Won't rust. Molded handles on all sides. Easy to clean, load, and unload. NSF.

Model	Description
100MPC	26$^{3}/_{4}$"WX18"DX15"H Holds 1-8" Pan
UPC100	26$^{5}/_{8}$"WX18"DX15$^{3}/_{4}$"H Holds 1-8" Pan
UPC140	24$^{3}/_{4}$"WX17$^{3}/_{8}$"DX8$^{1}/_{8}$"H Holds 1-4" Pan
UPC160	24$^{3}/_{4}$"WX17$^{3}/_{8}$"DX10$^{1}/_{8}$"H Holds 1-6" Pan
UPC180	24$^{3}/_{4}$"WX17$^{3}/_{8}$"DX12"H Holds 1-8" Pan
DIV12	Divider Bar 12"

CAMBRO
TRUSTED FOR GENERATIONS™

Combo Cart Plus

Maximize your storage capacity and options with portable and dependable food transporters. Electric or non-electric transporters hold food pans, sheet pans, trays, and pizza boxes all in one! Durable, rust-free, dent-free, one-piece molded polyethylene body filled with polyurethane foam insulation easily holds food at safe temperatures.

Model	Description
CMBP	Non-Electric, Std. Casters
CMBPHD	Non-Electric, HD Casters
CMBPHHD	Elec. 110V, HD Casters
CMBPH2	Elec. 220V, Std. Casters
CMBPH2HD	Elec. 220V, HD Casters
CMBPTH	Elec. 110V, Top Door Heat Only, Std. Casters
CMBPTHHD	Elec. 110V, Top Door Heat Only, HD Casters
CMBPTH2	Elec. 220V, Top Door Heat Only, Std. Casters
CMBPTH2HD	Elec. 220V, Top Door Heat Only, HD Casters

CARLISLE
FOODSERVICE PRODUCTS

Cateraide™ Carriers

Exclusive automatic self-venting system keeps foods fresher, crisper, and more appetizing. Scratch-resistant polyethylene construction is easy to clean and maintain. Built-in seal eliminates gasket and keeps food hot or cold longer. Sleek contemporary appearance; ergonomically designed for easy loading, handling, stacking, and storing.

Model	Description
XT140003	XT 4" Top Load Pan Carrier Blck
XT1468L01	Rplcmnt Lid XT1400, XT1600, XT1800
XT1468L03	Rplmnt Lid XT1400, XT1600, XT1800
XT1468L08	Rplmnt Lid XT1400, XT1600, XT1800
XT160001	XT 6" Top Load Pan Carrier Brwn
XT160003	XT 6" Top Load Pan Carrier Blck

Additional models available.

CONTINENTAL
COMMERCIAL PRODUCTS

Bussing Cart w/Silverware and Refuse Bin

High-density Derma-Tek® plastic and engineered aluminum construction won't rust, dent, crack or chip. Equipped with four 4" non-marking swivel casters and three reinforced shelves rated 200 lbs. capacity. Top shelf has raised lip on three sides and one open side. Polyethylene silverware and refuse bins (sold separately) fit popular style utility carts and can be used for a multitude of applications.

Model	Description
5810	3-Shelf Utility Cart (Black or Beige)
5811	Silverware Bin Black (use with cart #5810)
5812	Refuse Bin Black (use with cart #5810)

CAMBRO
TRUSTED FOR GENERATIONS™

KD Service Cart & Utility Cart

The KD Service Cart and the large Utility Cart are economical and durable. Ship "knocked down" to minimize shipping costs. Assembles out of the box in minutes! Polypropylene shelves with marine rails are strong, stain resistant, and lightly textured to keep contents in place. Aluminum uprights ensure strength and stability. Powder coated stainless steel casters. Set up cart with one or both ergonomic handles. Service Cart holds up to 300 lbs. and Utility Cart holds up to 400 lbs.

Model	Description
BC331KD	Service Cart, Holds 300 lbs.
BC340KD	Large Utility Cart, Holds 400 lbs.

LAKESIDE®
MOVING FOODSERVICE FORWARD™

Tray & Silverware Cart

All stainless steel construction with sturdy, tubular U-frame construction. Cleans and sanitizes easily. Lower shelf is 21"x33" and will hold two tray stacks. Silverware rack holds ten silverware cylinders (not included) and features napkin shelf. All swivel 5" casters with non-marking tires. Model 213

myCart™

Make every step count! Designed for your transport needs. Additional legroom puts more distance between the shelf and you. $7/16$" deep ship's edge lip around shelf perimeter. Depending on model, weight capacity 300-500 pounds. Available in 2- and 3-shelf configurations. Available in Gray, Black, Blue, and new Allergen Purple. Blue carts have built-in Microban product protection. Model MY1627-34BL shown.

Model	Description
MY1627-24	2-Shelf, $18^5/16$"Wx$21^1/2$"Lx$35^1/2$"H
MY1627-34	3-Shelf, $18^5/16$"Wx$21^1/2$"Lx$35^1/2$"H
MY2030-24	2-Shelf, $23^7/16$"Wx$34^3/8$"Lx$35^1/2$"H
MY2030-34	3-Shelf, $23^7/16$"Wx$34^3/8$"Lx$35^1/2$"H
MY2636-25	2-Shelf, $27^{11}/16$"Wx$40^1/4$"Lx$36^7/8$"H
MY2636-35	3-Shelf, $27^{11}/16$"Wx$40^1/4$"Lx$36^7/8$"H
MY2030-34AP*	3-Shelf, $27^{11}/16$"Wx$40^1/4$"Lx$36^7/8$"H

New Allergen Purple

METRO®

WINCO

Utility/Bussing Carts

Great for bussing or janitorial use, Winco 3-tier utility carts are made of durable polypropylene and are available in two sizes. Ships knocked down.

Model	Description
UC-35G	3 Tier, 220 lb. cap., Gray ($33^1/4$"x17"x$37^1/2$")
UC-35K	3 Tier, 220 lb. cap., Black ($33^1/4$"x17"x$37^1/2$")
UC-40G	3 Tier, 330 lb. cap., Gray (40"x$19^3/4$"x$37^1/2$")
UC-40K	3 Tier, 330 lb. cap., Black (40"x$19^3/4$"x$37^1/2$")

WINCO

Dish Boxes

Constructed of BPA-free polypropylene, these NSF listed dish boxes are available in heavy or standard weight series. Optional covers also available. Heavy weight dish boxes are larger, thicker, and freezer proof–21"L x 17"W x 7"H available in gray, black, or white. Standard weight dish boxes available in gray, black, white, and brown in two sizes–$20^1/4$"L x $15^1/2$"W x 5"H or $21^1/2$"L x 15"W x 7"H.

Model	Description
PLW-7G	7" Dish Box, Heavy Weight, Gray
PLW-7K	7" Dish Box, Heavy Weight, Black
PLW-7W	7" Dish Box, Heavy Weight, White
PLW-CG	Cover for PLW-7 Dish Boxes, Gray
PLW-CK	Cover for PLW-7 Dish Boxes, Black
PLW-CW	Cover for PLW-7 Dish Boxes, White

Additional models available.

THINGS TO CONSIDER WHEN BUYING CARTS

- What will you be using the cart for?
- What size are the objects that will be placed on the cart? How much of the cart area will the objects cover?
- How much weight will be put on the cart?
- How many shelves are required?
- What type of casters do you need (locking, braking, oversized)?
- Should you buy metal or plastic?

LAKESIDE®
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Enclosed Bussing Carts

Attractive design with a variety of vinyl or laminate finishes. All-welded stainless steel construction is easy to clean and sanitize. Ideal as a set-up station. Leg and handle bumpers protect walls and furnishings. Optional hinged doors available.

Model	Description
610	3-Shelf (3 edges up, 1 down), Std. Duty, 200 lb. cap. $16^{1}/_{2}$"x$27^{3}/_{4}$"x$32^{3}/_{4}$"
615	4-Shelf (3 edges up, 1 down), Std. Duty, 200 lb. cap. $16^{1}/_{2}$"x$27^{3}/_{4}$"x$32^{3}/_{4}$"
822	3-Shelf (3 edges up, 1 down), Heavy Duty, 650 lb. cap $19^{1}/_{2}$"x$31^{1}/_{4}$"x$34^{1}/_{2}$"
844	3-Shelf (3 edges up, 1 down), Heavy Duty, 650 lb. cap. $22^{1}/_{2}$"x$39^{5}/_{16}$"x37"

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Utility Carts

A high value, low cost addition wherever a utility cart is needed. Constructed of easily sanitized stainless steel. All-welded, fully assembled. Capacity of 300, 500 or 700 lbs. Made in the USA. Model 422 shown.

Model	Description
422	500 lb. Cap. Med Duty, 19"x31"x$33^{3}/_{8}$"
722	700 lb. Cap. Hvy Duty, $32^{5}/_{8}$"x$19^{3}/_{8}$"x$35^{1}/_{2}$", 3 Shelf
444	500 lb. Cap. Med Duty, $22^{3}/_{8}$"x$39^{1}/_{4}$"x$37^{1}/_{4}$"
744	700 lb. Cap. Hvy Duty, $38^{5}/_{8}$"x$22^{3}/_{8}$"x$37^{1}/_{8}$", 3 Shelf
721	700 lb. Cap. Hvy Duty, $32^{5}/_{8}$"x$19^{3}/_{8}$"x$35^{1}/_{2}$", 2 Shelf
743	700 lb. Cap. Hvy Duty, $38^{5}/_{8}$"x$22^{3}/_{8}$"x$37^{1}/_{8}$", 2 Shelf

Additional models available.

Rubbermaid
Commercial Products

Proserve™ Insulated Carriers

Keeps food hot/cold for up to 4 hours! Eliminate the headaches and backaches of transporting food and beverages with these lightweight and stylish insulated carriers. Rigid construction allows carriers to be stacked. Durable nylon exterior resists tearing and staining. Aluminum runners for pan support on end load carriers. Available in full and half pan sizes for top and end loading.

Model	Description
FG9F1200CGRAY	End Load Pan Carrier, Cap. (3) $2^{1}/_{2}$" or (2) 4"
FG9F1300CGRAY	End Load Carrier, Cap. (5) $2^{1}/_{2}$" or (3) 4"
FG9F1400CGRAY	End Load Carrier, Cap. (7) $2^{1}/_{2}$" or (4) 4"
FG9F1500CGRAY	Top Load Carrier, Cap. (3) $2^{1}/_{2}$" or (2) 4"
FG9F1600CGRAY	Top Load Carrier, Cap. (5) $2^{1}/_{2}$" or (3) 4"
FG9F1900BLA	Carrier Dolly w/Strap, Black, 325 lb. Cap.
FG9F20000000	Chrome Plated Wire Shelf, 25 lb. Cap.
FG9F12BGCGRAY	Insulated Bag for FG9F12 End Load Carrier
FG9F15BGCGRAY	Insulated Bag for FG9F15 Top Load Carrier

Rubbermaid
Commercial Products

Utility/Service Carts

Durable and attractive carts store and transport for front and back-of-house applications. Choose from a variety of utility/service carts and accessories, including pocket-shelf, flat-shelf, and lipped shelf models.

Model	Description
FG342488BLA	3-Shelf, 4" Casters, 200 lb. cap. (Black)
FG450500BLA	2-Shelf (Flat) HD Small, 4" Casters, 500 lb. cap. (Black)
FG342488OWHT	3-Shelf, 4" Casters, 200 lb. cap. (Off White)
FG342488PLAT	3-Shelf, 4" Casters, 200 lb. cap. (Platinum)
FG342488RED	3-Shelf, 4" Casters, 200 lb. cap. (Red)
FG450500BEIG	2-Shelf (Flat) HD Small, 4" Casters, 500 lb. cap. (Beige)

Additional models available.

CAMBRO®
TRUSTED FOR GENERATIONS™

Dish Caddies

Store and transport valuable dinnerware with confidence by using Cambro's Dish Caddies. Open access for easy loading and unloading. Molded-in handles on both ends. Polyethylene construction will not rust, crack, or chip. Adjustable Dish Caddy can be adjusted to hold 45-60 plates per stack–from a small $4^{5}/_{8}$" plate to a 13" charger plate or pasta dish. Vinyl cover included. NSF. Versa Dish Caddy holds both square and round plates!

Model	Description
ADCS	Adj.-Holds 45-60 $4^{5}/_{8}$"-13" Plates
DC575	Holds 45-60 $5^{3}/_{4}$" Plates
DC700	Holds 45-60 7" Plates
DC825	Holds 45-60 $8^{1}/_{4}$" Plates
DC1225	Holds 45-60 $12^{1}/_{4}$" Plates
DCS950	Versa-Holds 45-60 $9^{1}/_{2}$" Rnd or 8"Sqr
DCS1125	Versa-Holds 45-60 $11^{1}/_{4}$" Rnd or $9^{1}/_{2}$"Sqr
ADCS	Adjustable, Holds 45-60 $4^{5}/_{8}$"-13" Plates

LAKESIDE®
MOVING **FOODSERVICE** FORWARD™

Self-Leveling Plate Dispensers

All-welded stainless steel plate dispensers with hand adjustable plate guides and height adjustment; no tools required. $3^1/4$" diameter adjustment range. Heated and non-heated models available with Easy-Glide™ design for quiet, non-stick operation. Heated dispensers feature its own thermostatic control. Model 925 shown.

Model	Description
925	Non-Heated, $6^1/2$" to $9^3/4$" Plates
927	Heated, $6^1/2$"x$9^3/4$" Plates
915	Non-Heated, $4^1/4$" to $7^1/2$" Plates
935	Non-Heated, $8^3/4$" to 12" Plates
917	Heated, $4^1/4$" to $7^1/2$" Plates
937	Heated, $8^3/4$" to 12" Plates

METRO®

Poker Chip Dish Dollies

The sleek and stylish PCD is easy to clean and includes 4-swivel casters and recessed handles for increased maneuverability and versatility. Its smooth, all-polymer design resists cracking, peeling, and chipping. All models are enhanced with built-in Microban® anti-microbial product protection. Protective vinyl dust cover included. NSF.

Model	Description
PCD11	$26^9/16$"x$31^7/8$"x$26^9/16$", 4 dish columns, 60 dish cap. per column
PCD11A	Adjustable
PCD12	$29^3/4$" x $31^7/8$" x 29-3/4", 4 dish columns, 60 dish cap. per column
PCD5	$23^7/16$" x $31^7/8$" x $23^7/16$", 9 dish columns, 40 dish cap. per column
PCD7	$27^3/16$" x $31^7/8$" x $27^3/16$", 9 dish columns, 40-60 dish cap. per column
PCD8	$21^1/16$" x $31^7/8$" x $21^1/16$", 4 dish columns, 60 dish cap. per column
PCD9	$23^9/16$" x $31^7/8$" x $23^9/16$", 4 dish columns, 60 dish cap. per column

PIPER PRODUCTS
BUILT TO LAST

Dish Dispensers

Cabinet style, mobile, unheated, heated, or all adjustable. Reduces breakage, maximizes storage. Capacity of each tubular dispenser approximately 28 to 36 bowls or 50 to 72 plates. Frame and body constructed of all welded heavy gauge steel. All units are fitted with model AT adjustable drop-in dish dispensers. Mounted on four 4" casters with non-marking rubber tires. CSA.

Model	Description
2AT1-ST	Two Tube-Cabinet Unheated, 28"Lx18"W, Dish Size: $5^1/8$"
2AT2-ST	Two Tube-Cabinet Unheated, 28"Lx18"W, Dish Size: $5^1/4$ to $5^7/8$"
2AT3-ST	Two Tube-Cabinet Unheated, 28"Lx18"W, Dish Size: 6 to $6^5/8$"
2AT4-ST	Two Tube-Cabinet Unheated, 28"Lx18"W, Dish Size: $6^3/4$ to $7^3/8$"
2AT5-ST	Two Tube-Cabinet Unheated, 28"Lx18"W, Dish Size: $7^1/2$ to $8^1/4$"
2AT6-ST	Two Tube-Cabinet Unheated, 35"Lx20"W, Dish Size: $8^3/8$ to $9^1/4$"

Additional models available.

Notable Chefs

Jamie Gorey & Jill Means

Two Chicks from the Sticks
twochicksfromthesticks.com

Andy's Favorite Lemon Bars

Base & Topping

$1^1/2$ cups crushed graham crackers (about 21 crackers)

$3/4$ cup all-purpose flour

$1/3$ cup packed brown sugar

$1/2$ tsp. baking powder

$1/4$ tsp. salt

$1/2$ cup butter, melted

Filling

1 14-ounce can sweetened condensed milk

$1/2$ cup freshly squeezed lemon juice (2-3 lemons)

Finely grated peel of one lemon

Preheat oven 350°F. Grease a 9-inch square glass baking dish; set aside.

In a medium bowl, combine crushed graham crackers, flour, brown sugar, baking powder, and salt. Stir in the melted butter and mix until crumbly. Press $2/3$ of the crumb mixture into the prepared baking dish.

In a small glass bowl, whisk together sweetened condensed milk, lemon juice, and lemon peel. Spread over the pressed crumb crust and top with remaining graham cracker mixture.

Bake for 25 minutes or until lightly browned. Cool on a wire rack. Cut into 12 bars. Store bars in the refrigerator.

DINING

Dinnerware
Glassware
Flatware
Tabletop Accessories
Serving
Linens

CHINA CARE

If you notice many rim chips on your china:

- Do not stack cups on one another
- Check for improper washing racks
- Line your soak sink
- Watch for overlapped plates in rack or on belt in dish machine
- Be careful about mixing heavyweight and lightweight bodied china in dish room
- Look for improper bus tub loading

If you notice a lot of surface wear:

- Minimize use of metal sponges. White plastic sponges are made for ceramic and glass dinnerware.

If you notice too much breakage:

- Avoid placing in soaking tubs roughly
- Always hold item using handle
- Check for improper rack height
- Use compartment racks
- Use trays to carry plates to the table (not by hand or on arm)
- Watch over stacking self-levelers
- Avoid thermal shock conditions
- Do not heat dinnerware over an open flame

TRADITIONAL SIZES & PLATE NAMES

Charger $13^1/_2$"

Service Plate 12"

Dinner Plate 10"

Luncheon Plate 9"

Salad Plate 8"

Dessert Plate 7"

Bread & Butter 6"

DINNERWARE CARE

Unload dinnerware one piece at a time from the dish machine. This prevents chipping and rims clicking together. A quiet dish room is evidence of longer dinnerware and glassware life. Keep an adequate supply of dinnerware in stock. Proper rotation and careful handling will extend the service life of your dinnerware and keep replacement costs down.

ONEIDA®

Bright White Dinnerware

Bright White Ware includes a collection of bright white porcelain dinnerware fit for a plethora of casual dining concepts. Shaped with beautiful clean lines, this durable selection includes both narrow rim (800) and rolled edge (801) styles. With accolades that suit all needs, these pieces will deliver grand servings for years of service.

Model	Description
F8010000115S	Plates (Square) 5" RE
F8010000117S	Plates (Square) $6^1/_4$" RE
F8010000127S	Plates (Square) $7^1/_2$" RE
F8010000136S	Plates (Square) $8^1/_2$" RE
F8010000139S	Plates (Square) 9" RE
F8010000147S	Plates (Square) $9^7/_8$" RE
F8010000149S	Plates (Square) $10^1/_4$" RE
F8010000151S	Platters (Square) $10^1/_2$" RE

Additional models available.

Tuxton®©

Artisan Collection

Each piece looks and feels as if it was hand-thrown, creating a rustic and unique presentation. The lush, vibrant glazes react differently with each firing, so every piece is an original. Available in four colors: Mojave(J), Night Sky(N), Red Rock(R), and Sagebrush(S).

Model	Description
GAJ-002	Plate, $6^1/_2$", Mojave
GAJ-005	Plate, 9", Mojave
GAJ-006	Plate, $10^1/_4$", Mojave
GAJ-023	Platter, $13^1/_4$"x11", Mojave
GAJ-500	Plate, $7^1/_4$" Square, $3/_4$"H, Mojave
GAJ-752	Ramekin, 3" Dia.x$1^1/_2$"H, $2^1/_2$ oz., Mojave
GAJ-040	Bouillon, $4^1/_4$" Dia.x3"H, $12^1/_2$ oz., Mojave
GAJ-402	Capistrano Bowl, $7^1/_2$"x$5^1/_4$"x$2^1/_4$"H, 11 ½ oz., Mojave

Additional models available.

Tuxton®©

Napa Collection

Elegant, rich, and robust is what Napa is all about, and with this collection, your cuisine will be too. Let the subtle and delicate lines of Napa offer a presentation your palate will remember. Available in Pearl White and our Lifetime Edge Chip Limited Warranty. All our products are lead free, fully vitrified, oven proof, and microwave and dishwasher safe.

Model	Description
AAU-002	Plate 6"
AAU-003	Plate $7^1/_8$"
AAU-004	Plate $8^1/_8$"
AAU-006	Plate $10^1/_8$"
AAU-009	Plate 12"
AMU-559	Rectangular Plate 12"
AMU-552	Rectangular Plate 14"

Additional models available.

ONEIDA®

Buffalo Cream White Dinnerware

Durable. Dependable. Desirable. This timeless look is defined by clean body lines and a spacious rim. This appealing shape is designed to withstand the rigors of the busiest dining operations and is recommended for diners, bistros, cafes, family restaurants or schools. The reinforced, rolled edge provides maximum resistance to chipping and allows for easier handling. Collection includes both narrow rim (900) and rolled edge (901) styles.

Model	Description
F9010000111	$5^1/_2$" Plate RE
F9010000119	$6^1/_4$" Plate RE
F9010000124	$7^1/_8$" Plate RE
F9010000139	9" Plate RE
F9010000144	$9^5/_8$" Plate RE
F9010000151	$10^1/_2$" Plate RE
F9010000156	$11^1/_8$" Plate RE
F9010000163	12" Plate RE

Additional models available.

ONEIDA®

Tundra Dinnerware Collection

Direct. Powerful. Lasting. The wide rim of Tundra offers a more dramatic presentation and better portion control. The Vitrified High Alumina (VHA) body enhances impact and chipping resistance for long service life.

Model	Description
F1400000705	Bouillons ($9^1/_2$ oz.)
F1400000711	Fruits (5 oz.)
F1400000720	Grapefruits (9 oz.)
F1400000741	Soups Rim ($18^1/_2$ oz.)
F1400000785	Pasta Bowls (Small Well) (20 oz.)
F1400000790	Bowls Pasta (39 oz.)
F1400000117	Plate, $6^1/_4$"
F1400000131	Plate, 8"
F1400000139	Plate, 9"
F1400000147	Plate, 10"
F1400000152	Plate, $10^5/_8$"

Additional models available.

ONEIDA®

Botticelli Undecorated

A dramatic, steep leaf embossed with hand-carved textures creates an impressive showcase for food presentations. Created by award-winning European design team Queensbury-Hunt, Botticelli bright white porcelain body appeals to both casual and fine dining settings.

Model	Description
R4570000705	$2^1/_4$" Bouillon (Stackable) (9 oz.)
R4570000512	3" Cups (Tall) ($9^1/_2$ oz.)
R4570000710	$4^1/_8$" Fruits/Condiment
R4570000760	$5^1/_2$" Bowl/Cereal (15 oz.)
R4570000740	$9^1/_4$" Soup Rim Deep
R4570000785	$11^7/_8$" Bowl Pasta
R4570000118	$6^3/_8$" Plates

Additional models available.

ONEIDA®

Sahara Dinnerware by Sant' Andrea

Sahara focuses the culinary visual using textural terracing. Framing each piece with movement and organic texture, this fine porcelain shape speaks to culinary creativity with a voice that merges with our natural world. Limited 3-year no-chip warranty. Bright white porcelain body. Embossed raised design.

Model	Description	Model	Description
R4848923119	Plate $6^5/_{16}$"	R4848923167	Plate $12^7/_{16}$"
R4848923136	Plate $8^1/_2$"	R4848923500	Saucer $6^5/_{16}$"
R4848923139	Plate 9"	R4848923505	Saucer Espresso $4^{15}/_{16}$"
R4848923152	Plate $10^1/_4$"	R4848923512	Cup 9 oz.
R4848923156	Plate Banquet 11"	R4848923531	Cup (Stackable) $9^1/_2$ oz.
R4848923162	Plate $11^7/_8$"	*Additional models available.*	

ONEIDA®

Sant'Andrea Mood Dinnerware

Mood's pleasing tactile design evokes a soothing peace of mind. This extraordinary line of smooth-cornered, asymmetric shapes is offered in the finest bright white porcelain.

Model	Description	Model	Description
R4700000950	Dish (Sauce) (4 oz.)	R4700000790	Bowl (Pasta) ($31^1/_2$ oz.)
R4700000710	Fruit ($9^1/_2$ oz.)	R4700000129	Plate, $6^3/_4$"
R4700000720	Bowl (Cereal) (22 oz.)	R4700000141	Plate, $9^1/_4$"
R4700000729	Bowl (Rice) (10 oz.)	R4700000163	Plate, 12"
R4700000740	Soup Rim Bowl	*Additional models available.*	
R4700000738	Bowl (Salad) (55 oz.)		

ONEIDA®

Espree China (Undecorated)

Graceful. Pleasing. Versatile. Food combinations are beautifully framed by these stylish curved lines and sculptured rim. Whatever your décor, Espree can satisfy it with a full selection of distinctive decorations. Fine gauge and light-weight make Espree ideal for the best dining and banquet facilities. The modest rim width provides generous serving space.

Model	Description
F1040000700	$3^5/_8$" Bouillon ($7^1/_2$ oz.)
F1040000705	$3^1/_2$" Bouillon Odyssey (Stackable) (9 oz.)
F1040000710	$5^1/_4$" Fruit ($5^3/_4$ oz.)
F1040000720	$6^3/_8$" Grapefruit ($11^1/_2$ oz.)
F1040000760	5" Bowl (12 oz.)
F1040000740	$8^1/_2$" Soup Rim Deep Espree ($17^1/_2$ oz.)
F1040000117	$6^1/_4$" Plate
F1040000125	$7^1/_4$" Plate
F1040000134	$8^3/_8$" Plate

Additional models available.

ONEIDA®

Surrey Dinnerware by Sant'Andrea

Timeless and contemporary, Surrey features a warm Maxadura body color. Its wide-rim size presents generous plating surfaces perfect for framing food; adaptable to upscale, casual and formal menus. Limited 5-year no-chip warranty.

Model	Description
W6070000758	Salad Bowl (36 $^1/_5$ oz.), $6^7/_8$"
W6070000754	Salad Bowl (63 $^2/_5$ oz.), $8^3/_8$"
W6070000119	Plate, $6^7/_{16}$"
W6070000143	Plate, $9^5/_7$"
W6070000152	Plate, $10^3/_8$"
W6070000157	Plate, $11^5/_{16}$"
W6070000167	Plate, $12^9/_{16}$"
W6070000333	Platter (Oval), $8^5/_{16}$"x$5^{11}/_{32}$"

Additional models available.

ONEIDA®

Nexus by Sant'Andrea

Nexus is the very first Wedgwood® Hotel Porcelain collection. The unique, arcing Nexus™ decoration adorns the fashion-forward Trapeze shape. Created by the world-renowned English design team of David Queensberry and Martin Hunt, Nexus is a daring statement in contemporary tabletop style. High fire bright white porcelain glaze–enhanced resistance to scratching and metal marking.

Model	Description
W6052344710	Fruit Round ($12^3/_4$ oz.) $5^1/_4$"
W6052344720	Soups/Cereal Round ($25^3/_4$ oz.) $6^1/_4$"
W6052344736	Bowl Round ($45^1/_2$ oz.) $8^1/_2$"
W6052344758	Bowl Salad Deep Round ($25^1/_2$ oz.) $8^7/_8$"
W6052344790	Bowl Pasta Deep Round ($47^3/_4$ oz.) 11"
W6052344711S	Fruit Square ($15^7/_8$ oz.) $5^{11}/_{16}$"
W6052344741S	Soups/Cereal Deep Square ($27^7/_8$ oz.) $6^1/_4$"
W6052344742S	Bowl Salad Deep Square ($67^3/_8$ oz.) 8"

Additional models available.

Pacifica Collection

Tuxton®©

Available in Porcelain White, the new Pacifica Collection is reminiscent of the sandbars and ocean surf that hug the picturesque coastline of California. Rich in beauty with exquisite lines, Pacifica presents the look of serenity and grace. All our products have a Lifetime Edge Chip Limited Warranty and are lead free, fully vitrified, microwave safe, oven proof, and dishwasher safe.

Model	Description
FPA-062	Plate $6^1/_4$"
FPA-082	Plate $8^1/_4$"
FPA-090	Plate 9"
FPA-104	Plate $10^1/_2$"
FPA-116	Plate $11^3/_4$"
FPB-090	Stackable Bouillon 9 oz.
FPB-140	Nappie 14 oz.
FPD-041	Fruit Dish $3^1/_4$ oz.
FPH-0845	Square Plate $8^1/_2$"
FPH-125	Oval Platter $12^5/_8$"
FPD-087	Rim Soup $10^1/_2$ oz.
FPM-115	Mug $11^1/_2$ oz.

Santorini Collection

Tuxton®©

Drawing inspiration from the smooth-edged corners of the homes on Santorini comes a dinnerware collection that will inspire any chef. Create magical flavors and breathtaking presentations to lure your guests into a new culinary paradise. All of our products have a Lifetime Edge Chip Limited Warranty and are lead free, fully vitrified, dishwasher safe, oven proof, and microwave safe.

Model	Description
GSP-002	Square Plate 6"
GSP-004	Square Plate $8^1/_2$"
GSP-006	Square Plate $10^1/_8$"
GSP-009	Square Plate $12^1/_8$"
GSP-550	Rectangular Plate 8"
GSP-551	Rectangular Plate 11"
GSP-552	Rectangular Plate $15^1/_2$"

Additional models available.

Opal Brush Grey

Lightweight, stackable, durable, hygienic, and budget-friendly. Opal Brush dinnerware collection is available in grey and purple to perfectly compliment your tabletop setting. Made from special fully tempered glass, 3 times stronger than any ceramic material, with heat retentive technology, and 100% non porous material. Opal continues to be the professional material of choice for institutional dining.

Model	Description
L0612	Plate 10"
L0613	Plate $9^{1}/_{4}$"
L0614	Plate $7^{1}/_{2}$"
L0615	Plate 6"
L0627	Soup Plate 9"
L0628	Fruit Dish $4^{5}/_{8}$"
L0629	Square Dish $4^{1}/_{4}$"x$4^{1}/_{4}$"
L0630	Stack Bowl $4^{3}/_{4}$"

Addtional models available.

Arcoroc PROFESSIONAL
ARC Cardinal Drinkware · Dinnerware · Flatware

Terrastone

Inspired by natures earth tones and unique stone shapes in a twice fired porcelain with alumina for added strength and durability. Made with a high scratch resistance hand applied reactive glaze that reacts differently to lighting giving each piece a unique appearance. 5-year chip warranty.

Model	Description
FJ045	Oval Platter 14" Sage Green
FJ046	Oval Platter $11^{1}/_{2}$" Sage Green
FJ047	Oval Platter 10" Sage Green
FJ048	Plate 11" Sage Green
FJ049	Plate $8^{7}/_{8}$" Sage Green
FJ050	Plate $6^{1}/_{2}$" Sage Green
FJ051	Bowl $10^{1}/_{2}$" Sage Green

Addtional models available.

Intensity Dinnerware

When table service calls for tradition and elegance, Intensity is the perfect choice. Minimalist design with softly rounded edges offers a stately, refined personality with large surface areas perfect for in-room service, banquets, and table service restaurants. Made of Zenix®, a pure mineralized dinnerware that is up to 7 times more resistant to shocks. 5-year chip warranty; 10-year shape warranty.

Model	Description
G4395	12" Service Plate
G4398	$10^{3}/_{4}$" Dinner Plate
G4392	10" Banquet Plate
G4391	8" Salad Plate
G4396	Rim Soup/Pasta Bowl, $11^{3}/_{4}$ oz.
G4394	Bread & Butter Plate, $6^{1}/_{4}$"
G4975	Oval Platter, $13^{3}/_{4}$"x10"
G4399	Pasta Bowl, $38^{3}/_{4}$ oz.

Addtional models available.

Elite Dinnerware

Stylish, square collection makes any tabletop stand out from the crowd. Its bright porcelain body shines. Complete line of square items available. Microwave and oven safe up to 350°F. Dishwasher safe. Available in a variety of shapes and sizes.

Model	Description
EL-1	Tall Cup 9 oz.
EL-30	Low Cup 7 oz.
EL-2	Saucer w/ Well Ring $5^{7}/_{8}$"
EL-4	Souffle $2^{7}/_{8}$", $3^{1}/_{2}$ oz.
EL-11	Bowl, Fruit $3^{3}/_{8}$", 8 oz.
EL-15	Bowl, $4^{7}/_{8}$", 15 oz.
EL-12	Bowl, Grapefruit 7", $11^{1}/_{2}$ oz.
EL-13	Bowl, Rim Soup 9", 16 oz.
EL-120	Bowl, Pasta $9^{7}/_{8}$", 32 oz.

Addtional models available.

Chef's Palette™ Dinnerware

A crisp and clean bright white pattern that will serve as the perfect frame for your creation. Chef's Palette™ is designed for the art of food and will add glamour and appeal to any meal. Stylish, square dinnerware collection makes any tabletop stand out from the crowd. Microwave and dishwasher safe.

Model	Description
PL-5	Plate $5^{1}/_{2}$"
PL-7	Plate 7"
PL-9	Plate 9"
PL-11	Plate 11"
PL-12	Plate $12^{1}/_{2}$"
PL-124	Platter 12"x4"
PL-13	Platter 13"x7"
PH-14	Platter, $14^{1}/_{2}$"x$10^{1}/_{4}$"

Rhapsody™

European inspired, this stylish, active, and moving pattern gives your tabletop a distinct appearance. Its bright white porcelain body shines. Available in a variety of signature shapes.

Model	Description
RA-23	Stacking Cup 7 oz.
RA-35	A.D Cup $3^{1}/_{2}$ oz.
RA-38	Mug 10 oz.
RA-2	Saucer 6"
RA-36	Saucer $4^{3}/_{4}$"
RA-4	Bouillon 7 oz.
RA-10	Bowl, Grapefruit $6^{1}/_{2}$", 9 oz.
RA-11	Bowl, Fruit Dish $4^{1}/_{2}$", $5^{1}/_{2}$ oz.
RA-7	Plate $6^{1}/_{2}$"

Addtional models available.

Mardi Gras Dinnerware

Colors that celebrate and bring spirit to your dining area. This line of heavy duty dinnerware, the Diamond line, is heavily glazed for strong stain resistance. The outstanding quality is supported by a 2-year limited warranty. Made of commercial dishwasher safe melamine that is NSF certified. Colors: Peacock Blue (PB), Rio Orange (RO), Rainforest Green (FG), Tropical Yellow (TY).

Model	Description
WP-9	9" Wide Rim Plate
B-454	$4^3/4$" Bowl, $4^1/2$ oz.
B-127	$7^1/2$" Bowl, 12 oz.
OP-950	$9^1/2$"x$7^1/4$" Oval Platter
OP-120	12"x9" Oval Platter
B-1611	11" Pasta/Salad Bowl,16 oz.

Additional models available.

Diamond Ivory

NSF certified line of break-resistant melamine dinnerware is heavily glazed for strong stain resistance. The outstanding quality is supported by a 2-year warranty against breakage. Dishwasher safe.

Model	Description
NP-10-DI	Narrow Rim Plate, $10^1/2$"
NP-6-DI	Narrow Rim Plate $6^1/2$"
NP-7-DI	Narrow Rim Plate $7^1/4$"
NP-9-DI	Narrow Rim Plate 9"
OP-120-DI	Oval Platter 12"x9"
OP-135-DI	Oval Platter $13^1/2$" x $10^1/4$"
B-525-DI	Bowl $5^1/4$", 16 oz. (16.4 oz. Rim-Full), $2^1/2$"D
B-86-DI	Bowl 6", (8 oz. Rim-Full), $1^1/2$"D
B-875-DI	Bowl $8^1/2$", (27.9 oz. Rim-Full), $1^1/2$"D

Additional models available.

Oval Platter & Round Plate Covers

Vollrath offers 41 stock sizes of round covers. Constructed of 18/8 stainless steel. Satin-finish keeps covers looking better longer; mirror-finished available at additional charge. Custom plate covers for plates $7^{11}/16$" to $12^3/4$" and Custom platter covers for platters $8^1/4$" to $13^3/8$". Lengths from $9^3/8$" to $15^5/8$" and heights from 2" to $2^3/4$" also available. Precision fitting styles ensures stackability for footed or non-footed plates.

Model	Description
52651	Round Plate Cover, Fits Plates $9^{15}/16$" to 10"
62313	Round Plate Cover, Fits Plates $10^{11}/16$" to $10^3/4$"
62340	Round Plate Cover, Fits Plates $8^{11}/16$" to $8^3/4$"

Additional models are available.

Camwear Camcovers

Dents, dings, and breakage become a problem of the past when you use Camwear Camcovers! Super-tough, lightweight polycarbonate construction is unequalled in strength and durability. Food stays hot and appetizing without pre-heating. Can be used in heated carts, up to 210°F. Dishwasher safe. NSF. Available in Clear (152), Silver (486), Amber (153), and Beige (133).

Model	Description
900CW	$9^1/8$"x2 3/4"
806CW	$8^7/16$"x$2^{11}/16$"
901CW	$9^5/16$"x$2^{13}/16$"
905CW	$9^1/2$"x$2^{13}/16$"
909CW	$9^3/4$"x$2^3/4$""
9011CW	10"x$2^7/8$"x$2^7/8$"

Additional models are available.

DINING SERVICE GUIDE

Suggested service for 100 people. Numbers are per dozen.

DINNERWARE	A	B	C	D	E	F
Cups & Saucers	15	15	12	12	12	12
Bouillon/Sugars	6-9	3-6	6	12	6-9	0
Plates $5^1/2$"	12	0	0	12	18	0
Plates $6^1/2$"-7"	12	18-24	15	12	0	12
Plates 8"-9"	6	12	12	12	15	12
Plates $9^1/2$"-$10^1/2$"	10	3	0	12	0	0
Bowls 10-16 oz.	3	6	6	0	6-9	9
Grapefruits	3	3	0	0	6-9	0
Fruit Saucers	12	12	12	12	12	12

TABLEWARE						
Teaspoons	18	18	18	18	18	18
Soup/Dessert Spoons	6	12	12	12	12	12
Tablespoons	3	0	0	3	0	0
Iced Tea Spoons	3	6	6	0	0	0
Coffee Spoons (AD)	3	0	0	0	0	0
Bouillon Spoons	6	0	6	0	6	0
Forks	12	12	18	12	18	12
Salad Forks	12	12	0	12	0	0
Cocktail Forks	6	3	0	0	0	0
Dinner Knife	12	12	12	12	12	12
Butter Knife	12	0	0	0	0	0
Knife Steel	6	3	0	0	0	0

GLASSWARE						
Tumblers	12	18	12	12	0	0
Juice	6	12	6	12	12	6
Iced Tea	6	6	6	12	0	0
Milk	6	12	6	0	12	12

A=Hotels and Restaurants; B=Coffee Shops; C=Cafeterias; D=Caterers for Clubs/Churches; E=Hospitals and Nursing Homes; F=Schools and Colleges

CARLISLE
FOODSERVICE PRODUCTS

Dallas Ware® Dinnerware

The original industry standard for melamine dinnerware. Dependability, quality, and durability have been the Dallas Ware® trademark for over fifty years. Offers superior stain and scratch resistance. Reduce breakage and replacements with the Dallas Ware® reinforced rim and foot design. Safe for temperatures up to 212°F. Dishwasher safe. NSF.

Model	Description
43500	10¹/₄" Dinner Plate
43501	9" Dinner Plate
43503	7¹/₄" Salad Plate
43504	6¹/₂" Pie Plate
43505	5⁵/₈" Bread & Butter Plate
43512	11" 3 Compartment Plate
43514	9³/₄", 3 Compartment Plate

Additional models are available.

CARLISLE | DINEX

Dinet® Reusable Dishware

Sturdy, crystal clear plastic in a decorative, contemporary style is the perfect choice for room service systems, or simply to increase patient satisfaction. Available in a 9" entrée plate, 5¹/₂" Bread/Dessert plate, and 6 oz. fruit dish. Dinet China pieces are elegantly embossed in ivory color. Use with the Tulip Cup and Bowl with disposable dome lids.

Model	Description
DX9CP02	China Plate, 9"
DX5CFNB02	China Fruit Bowl, 5³/₄ oz.
DX5CBPB02	China Dessert Plate, 5¹/₂"
DX7CE02	China Plate, 7³/₄"
DX11880174	Disposable Dome Lid (Fits China Fruit Bowl /Dessert Plate)

Additional models available.

Minski™ Dinnerware

Minski™ dinnerware features versatile shapes and a sophisticated textured-rim design. Crafted from high-quality melamine, this collection has the look and feel of china with break-resistant benefits. Dishwasher safe. NSF certified.

G·E·T ENTERPRISES

Model	Description
PT-6-MN-W	6¹/₂" Plate
PT-7-MN-W	7¹/₂" Plate
PT-10-MN-W	10¹/₂" Plate
PT-129-MN-W	12"x9" Oval Platter
B-10-MN-W	8 oz. (10 oz. rim-full), 4¹/₂" Bowl, 2" Deep
B-12-MN-W	12 oz. (42.80 oz. rim-full), 9¹/₄" Bowl, 2¹/₄" Deep
B-16-MN-W	16 oz. (53.80 oz. rim-full), 10" Bowl, 2¹/₂" Deep
B-32-MN-W	1 qt. (1.3 qt. rim-full), 10¹/₂" Bowl, 1¹/₂" Deep

Notable Chefs

Brian Alberg

The Red Lion Inn
Stockbridge, MA

Mushroom Conserva

¹/₄ cup olive oil

3 cloves garlic, sliced

2 shallots, sliced

2 lbs. mushrooms, sliced *(recommended mushrooms include Shiitake, Oyster and Maitake, also known as Hen-of-the-Woods. If using Portobello, remove the gills by de-stemming and scooping out.)*

1 sprig of rosemary

3 sprigs of thyme

4 tbsp. sherry vinegar

3 ears sweet corn on the cob, blanched and de-kerneled

Kosher salt, to taste

1¹/₂ cups olive oil for topping off the jars

Place a large skillet on medium heat. Add ¼ cup of olive oil to the pan and heat until simmering. Add garlic and shallots and cook for about 3 min. until translucent. Add mushrooms, rosemary and thyme and simmer for 20 minutes. Deglaze the pan with sherry vinegar and simmer another 10 minutes. Add in blanched sweet corn, season with salt to taste and remove from heat. Lay out cooked mushroom mixture on a sheet pan to cool. After about 30 min. (once the mixture has reached room temperature), place in sealed quart containers. Top each container with the remaining olive oil so the mixture is completely covered and refrigerate. (For catered events at the inn, we use pint-sized mason jars to store the Conserva. When serving, we bring the Conserva up to room temperature and serve directly out of the jar at the table.)

The Conserva will last about two weeks in the refrigerator because the mixture is slightly pickled and preserved in olive oil. Recipe makes about six ½ cup portions.

DINNERWARE DURABILITY

Typically, the higher the weight of the dinnerware, the more durable it will be. But, consideration should also be given to your waitstaff.

How much can be carried on one tray? How far will the trays be carried?

Find a weight that provides the look you want and is comfortable for your employees.

Artisan Baskets & Breadstick Holder

Add that extra touch of elegance to any table setting. Black powdered coated metal in a variety of sizes. Models BK155, BK156, BK157, BK194, BK11709, BK17212, BK171372, and BK17410 shown.

Model	Description
BK11709	Black Oblong Bskt, 9"x4"x2"
BK158	Black Swirl Breadstick Holder
BK17209	Black Rectangle, 9"x6"x$2^1/_2$"
BK17212	Black Rectangle, 12"x9"x3"
BK17409	Black Oval Bskt,9"x6"x$2^1/_4$"
BK17410	Black Oval Bskt,10"x7"x$3^1/_4$"
BK159	Black Appetizer Cone, $5^1/_4$"x9"
BK156	Black Sugar Packet Holder, 3"x$2^1/_2$x2"
BK176	Black Appetizer Cone, 7"x6"

Melamine Ramekins

The most extensive line of melamine and SAN ramekins in the foodservice industry. Ramekins have the distinct look and feel of ceramic, porcelain, and glass, but are made tough. Reduced chipping and breakage lowers your replacement costs making them the best long-term investment. Dishwasher safe, microwave safe (SAN only), and stackable for efficient storage. Versatile shapes, sizes, and colors complement any setting. Made in the USA.

Model	Description
0391	Smooth-Sided Ramekin, $1^1/_2$ oz.
0392	Smooth-Sided Ramekin, 2 oz.
0382A	Fluted Ramekin, 2 oz.
0397	Modern Ramekin, 2 oz.
1923	Square Ramekin, 2 oz.
0387A	Spouted Ramekin, 3 oz.

Additional models available.

Porcelain Salt & Pepper Shakers

Give a new look to your setting with our uniquely shaped, stylish porcelain salt and pepper shakers. A must have for the creative, memorable tabletop.

Model	Description
168	2 oz. square set
182	2 oz. slanted set

Vertigo Collection

Add a bit of fun to your tabletop with black metal appetizer cones. Cone shaped servers come in a variety of sizes and are available with or without ramekin attachments. Cone paper and liners available.

Model	Description
AC57	5"x7" Black Cone
AC59	5"x9" Black Cone
AC77	7"x7" Black Cone
AC95	9"x5" Black Cone
ACR259	5"x9" Black Cone w/2 ramekins
ACR57	5"x7" Black Cone w/ramekin
ACR59	5"x9" Black Cone w/ramekin
ACP12	12" Liners for Cones
ACP7	7"x$6^1/_2$" Bags for Cones

Versa Rack™ Racks, Mediterranean Collection

The ideal solution for organizing and merchandising your tabletops. With its black powder coated metal Mediterranean style, Versa Rack™ is available in full or half racks with clips to hold menus or promotional cards. Model BK2780 shown.

Model	Description
BK2595	Black Med. 5.95" Round
BK259512	Black Small Half
BK2679	Black Med. 6.79" Round
BK267912	Black Large Half
BK2780	Black Med. 7.80" Round

Authentic Collection™

This distinctive collection of oil and vinegar bottles and matching salt and pepper shakers is sure to shake up your tabletop with that authentic look of recycled green glass and stainless steel tops. Models 6618 and 6619 shown.

Model	Description
6618	Shakers, 4 oz.
6619	Oil & Vinegar Dispenser, 12 oz.

Olive Wood Serving Boards

The earthy look of these boards is accented with funky cut handles and a rich pattern that runs through the wood for a winning design! They are sure to complement whatever you choose to serve on them.

Model	Description
OWB116	$10^5/_8$"L x $5^1/_8$"W x $^3/_4$"H
OWB117	$12^1/_4$"L x $5^3/_4$"W x $^3/_4$"H
OWB118	$16^5/_8$"L x $5^7/_8$"W x $^3/_4$"H
OWB149	14"L x 9"W x 3/4"H
OWB157	$15^1/_2$"L x 7"W x $^3/_4$"H
OWB178	17"L x 9"W x $^3/_4$"H

Pepper Mills/Salt Shaker Sets

Chef Specialties pepper mills and sets offer classic elegance to any table. Crafted to withstand commercial use, the grinding mechanism adjusts from very fine to coarse pepper. Professional Series pepper mills are fitted with Pennsylvania stainless steel grinding mechanism. HomeCookin' Series mills are constructed with durable 4-grind ceramic mechanisms. Lifetime warranty on grinding mechanisms.

Model	Description
10150	10" Imperial Walnut PM
12200	12" President Natural PM
12401	12" Prentiss S/S PM
04100	4" Capstan Walnut PM/SS Set
06301	6" Salem Professional Ebony PM/SS Set
29190	5" Laurel Acrylic PM/SS Set
29910	4" Futura Stainless PM/SM Set

GROUND PEPPER

For better flavor, always use freshly ground pepper. The flavor comes from the oils of the sliced peppercorns. There are three basic types of pepper: black, white and green. Black is the strongest (slightly hot with a hint of sweetness) flavor of the three. White peppercorns are smaller, have a smoother skin and a light-tan color with a milder flavor. The green peppercorn is the soft, underripe berry that is usually preserved in brine. It has a fresh flavor that is less pungent than the berry in its other forms.

Store whole in a cool, dark place for about a year. Ground pepper will keep its flavor for about four months. Green peppercorns packed in brine should be refrigerated once opened and will keep for one month; packed in water will keep for a week.

Shakers & Pourers

Shake things up with shakers and pourers from TableCraft. Whether your style is traditional or avant-garde and contemporary, the unique angles and curves of TableCraft's pieces are sure to meet all of your tabletop needs. Choose glass or polycarbonate in 6, 8, or 12 oz. capacities.

Model	Description
260	Swirl Glass Shaker, Perforated Chrome Plated Top, 6 oz.
260-1	Swirl Glass Shaker, Perforated Chrome Plated Top, 6 oz.
260SL	Swirl Glass Shaker, Slotted S/S Top, 6 oz.
260SL-1	Swirl Glass Shaker, Slotted S/S Top, 6 oz.
1260	Swirl Glass Shaker, Perforated S/S Top, 6 oz.
800	Fluted Glass Shaker, Perforated S/S Top, 12 oz.

Additional models available.

INVERTAtop™ VALVEtop™ Squeeze Dispensers

Universal (blue) Valve works with a variety of both low viscosity, fast flowing liquids such as olive oil & vinegar to high viscosity, slow flowing condiments such as BBQ and mayonnaise, and chunky sauces such as Thousand Island dressing and tartar sauce. Works with any sauce with up to $1/8$" particles. Colored end caps for easy identification of product and squeeze bottle holders to keep bottles securely in place also available.

Model	Description
12SV	12 oz., 53mm End Cap, DualWay™, Natural
16SV	16 oz., 53mm End Cap, DualWay™, Natural
24SV	24 oz., 63mm End Cap, DualWay™, Natural
T8	8-Hole Squeeze Bottle Holder
T6	6-Hole Squeeze Bottle Holder
T4	4-Hole Squeeze Bottle Holder
T3456	Expandable Squeeze Bottle Holder, Holds 3 to 6 Bottles

Additional models available.

Plastic Tops for Shakers & Pourers

Great for tabletop condiments such as grated cheeses or various spices. Can be used in high humidity, no rust or corrosion. Dishwasher safe. Choose perforated or slotted in black, red, green, white, gray, and chrome. Use with any TableCraft 6, 8, or 12 oz. shaker/pourer. Shipped one dozen per polybag with header card.

Model	Description
C260SLTBK	Slotted (for 6 or 8 oz.), Black
C260SLTCH	Slotted (for 6 or 8 oz.), Chrome Plated
C260SLTGR	Slotted (for 6 or 8 oz.), Green
C260SLTGY	Slotted (for 6 or 8 oz.), Gray
C260SLTRE	Slotted (for 6 or 8 oz.), Red
C260SLTWH	Slotted (for 6 or 8 oz.), White
C260TBK	Perforated (for 6 or 8 oz.), Black

Additional models available.

BLAZUN
DRINKWARE BY Gessner™

Blazun Drinkware

Made from high quality food-grade polycarbonate, Blazun has the look, feel, and clarity of glass equivalent. Heavy-duty, polycarbonate drinkware is virtually unbreakable, affordable, scratch-resistant, durable, reliable, and safe. Guaranteed against cracks or stress fractures, so you can be assured of having top-quality drinkware without the breakage associated with traditional glassware. Dishwasher safe.

Model	Description
PS-45	19 oz. Stacking Pint
PS-4	8 oz. Rocks
PS-16	13 $1/2$ oz. Vino Rosso
PS-14	6 $1/2$ oz. Mojito
PS-46	13 $1/2$ oz. Stemless Wine
PS-9	6 $1/2$ oz. Martini
PS-6	8 oz. Vino Blanco
PS-7	5 $1/2$ oz. Bellini Flute
PS-10	9 oz. Jasper Tumbler

Additional models available.

G·E·T ENTERPRISES

Bahama Tumblers

Quench your thirst with these refreshing tumblers. Shatter-resistant SAN plastic available in red, clear, jade, and blue. Dishwasher safe. 100% BPA-free. NSF.

Model	Description
9922-1	22 oz. Cooler (25.6 oz. Rim-Full)
9916-1	16 oz. Beverage (18.9 oz. Rim-Full)
9914-1	14 oz. Beverage (25.9 oz. Rim-Full)
9912-1	12 oz. Double Rocks (13.25 oz. Rim-Full)
9909-1	9 oz. Rocks (9.45 oz. Rim-Full)
9907-1	7 oz. Rocks (7.65 oz. Rim-Full)
9955-1	5 $1/2$ oz. Rocks (6.45 oz. Rim-Full)

G·E·T ENTERPRISES

Plastic Drinkware

We've got both ends of the spectrum covered, from the sophisticated SAN plastic barware to the durable line of tumblers for your everyday needs. G.E.T.'s drinkware is so beautiful that you'll gasp if you drop one. That is until you remember they're break-resistant. Available in clear; colors available on select barware. Custom imprinting also available.

CARLISLE
FOODSERVICE PRODUCTS

Stackable Tumblers

Durable SAN reduces breakage. Tapered sides make tumblers easy to stack and pull apart. Textured exterior hides wear and tear. Stacking lugs inside prevent jamming when stored. BPA free. Dishwasher safe.

Model	Description
5501	5 oz.
5526	8 oz.
5529	9 oz.
5506	9 $1/2$ oz.
5212	12 oz.
5216	16 oz.
5220	20 oz.
5224	24 oz.
5232	32 oz. Tall
5532	32 oz.

CARLISLE | DINEX

Swirl Polycarbonate Tumblers

Unique swirl design creates a perfect glass-like tabletop beverage presentation. Enhanced ounce markings allow for accurate recording of fluid intake by dietitians and nursing staff. Shatterproof polycarbonate drinkware is the ideal alternative to glass anywhere breakage is a concern. Dishwasher safe. Available in 3 sizes.

Model	Description
DX4GC607	6 oz.
DX4GC907	9 oz.
DX4GC1207	12 oz.

ROC N' ROLL™

S17CL

REVO™ STACKABLE GLASSWARE

SW-1461

SW-1460

ROC N' ROLL™ STEMLESS WINE

SW-1426-1

SW-1443-1

SW-1424-1

2224-JA

TAHITI™ TUMBLERS

SW1512-CL

SW1520-CL

SW1524-CL

ORBIS™ TUMBLERS

Model	Description
S-17-CL	16 oz. (16.45 oz. rim-full), 3.3" Stackable Pint Glass, 5 $3/4$" Tall
SW-1460	8 oz. Stemless Wine Glass
SW-1461	12 oz. Stemless Wine Glass
SW-1426-1-SAN	14 oz. Beverage
SW-1424-1-SAN	12 oz. Rocks
SW-1512-CL	12 oz. (12.60 oz. Rim-Full), 2.96" Tumbler, 5.09" Tall
SW-1520-CL	20 oz. (21.05 oz. Rim-Full), 3.39" Tumbler, 6.54" Tall
SW-1524-CL	24 oz. (24.85 oz. Rim-Full), 3 $1/2$" Tumbler, 7.07" Tall
2224	24 oz. Tumbler

Additional models available.

Clarisse

anchor

Contemporary beveled styling enhances the appearance of any beverage. Rim-tempered. Durability with a 21st century look. New stackables available–10 oz. Rocks, 12 oz. DOF, 14 oz. Beverage and 16 oz. Cooler.

Model	Description
77770	10 oz. Rocks
90252	10 oz. Rocks (Stackable)
90253	12 oz. DOF (Stackable)
90254	14 oz. Beverage (Stackable)
90255	16 oz. Cooler (Stackable)
77790R	12 oz. Rocks
77789	9 oz. Hi-Ball

Additional models available.

Mix 'n Serve Glasses

anchor

Functional classic design Competitively priced. Rim tempered for durability or untempered for maximum value.

Model	Description
176FU	16 oz. (non rim-tempered)
7176FU	16 oz.
77174	14 oz.
77420	20 oz.
77422	22 oz.

Grand Wine Collection

anchor

Ample bowls and finely crafted stems lend an elegant look to your dining presentation. This simple, yet sophisticated, stemware has timeless appeal that will complement a wide range of settings.

Model	Description
90242	Red, $12^1/_2$ oz.
90241	All Purpose, 11 oz.
90239	Red, $20^1/_2$ oz.
90238	Bordeaux, 21 oz.

New Orleans Barware

anchor

The most popular barware style. Competitively priced. Rim-tempered.

Model	Description
90006	7 oz. Rocks
90007	8 oz. Rocks
7729U	9 oz. Hi-Ball
7730U	10 oz. Beverage
90010	12 oz. Double Rocks
7732U	12 oz. Beverage
7733U	12 oz. Cooler
7745U	14 oz. Iced Tea

Additional models available.

Nadine

ONEIDA

Simple. Versatile. Timeless. Nadine's defining feature is the exceptionally smooth link between the bowl and stem, creating a seamless, free-flowing look. This restaurant-quality crystal is also saluted for its superior durability, brilliance, and clarity.

Model	Description
A911007218	Burgundy - 11 oz.
A911017219	Goblet - 14 oz.
A911027220	Wine - $8^1/_2$ oz.
A911077222	Flute - $6^3/_4$ oz.
A911277226	Iced Beverage - $12^7/_8$ oz.
A911326895	Round Burgundy - $20^1/_2$ oz.
A911357227	Martini - $7^5/_8$ oz.
A911387224	Goblet - $2^1/_2$ oz.

CAMBRO

TRUSTED FOR GENERATIONS™

Pitchers & Tumblers

Several designs for different applications. Cambro tumblers and pitchers have the look and feel of glass but offer cost savings and lightweight handling. Pitchers have exclusive thumb grip and contoured ice lip.

Model	Description
NT10	Newport Tumbler NT 10 oz.
NT12	Newport Tumbler NT 12 oz.
NT14	Newport Tumbler NT 14 oz.
NT16	Newport Tumbler NT 16 oz.
P320CW	Camwear Pitcher 32 oz.
P480CW	Camwear Pitcher 48 oz.
P600CW	Camwear Pitcher 60 oz.

Additional models available.

Angelina

ONEIDA

Tall. Tapered. Tasteful. Angelina's ample bowls and finely crafted stems lend an elegant look to your dining presentation. This simple, yet sophisticated, stemware has a timeless appeal that will complement a wide range of settings.

Model	Description
A913007189	Burgundy - $13^1/_2$ oz.
A913016502	Bordeaux - $22^3/_4$ oz.
A913027184	Wine - $10^1/_4$ oz.
A913077186	Flute $5^3/_8$ oz.
A913217183	Goblet - $18^5/_8$ oz.
A913356503	Martini - $9^1/_8$ oz.

Arcoroc
Cardinal
Drinkware · Dinnerware · Flatware

Excalibur

The Excalibur line offers fully tempered glassware items ranging from stems to cocktails to tumblers designed with extra strength against breakage. This fully tempered glassware lasts 5 times longer than regular annealed glassware. Preferred by high volume establishments for its strength, style, and value.

Model	Description
71075	Grand Ballon 13 oz.
71076	All Purpose 11 oz.
71078	Banquet 11$1/2$ oz.
71079	Brandy 12 oz.
71080	Grand Savoie 12 oz.
71081	Grand Cuvee 13 oz.
71082	Ballon Wine 8$1/2$ oz.
71083	Goblet 10$1/2$ oz.

Additional models available.

C&S Chef & Sommelier
Cardinal
Drinkware · Dinnerware · Flatware

Cabernet Stemware

A wide range of sizes with superior strength from Kwarx®, it's a perfect blend of elegance and endurance. With the fine rims (1.2mm) and 38 SKUs to choose from, there is a glass for every indulgence.

Model	Description
46888	Tall Wine 19$3/4$ oz.
46961	Tall Wine 16 oz.
46973	Tall Wine 12 oz.
50816	Tall Wine 10$1/2$ oz.
46978	Tall Wine 8$1/2$ oz.
58001	Cocktail 7$1/2$ oz.
48024	Flute 5$3/4$ oz.
G3570	Iced Tea 16 oz.

Additional models available.

ONEIDA®

Grand Cuvee by Stolzle

Classic. Chic. Clear. A classic shape with a modern twist. The Neo-European styling from the glassware experts at Stolzle was developed to help deliver the optimum drinking experience. This high performance stemware line is manufactured of lead-free crystal glass that delivers the utmost in clarity and brilliance.

Model	Description
S2100000	Pinot/Burgundy 26$1/2$ oz.
S2100001	Red Wine 17$1/2$ oz.
S2100002	Chardonnay 12$3/4$ oz.
S2100007	Flute 6$1/2$ oz.
S2100012	Long Drink 15$3/4$ oz.
S2100016	Whisky DOF 13 oz.
S2100019	Beer Glass 13$3/4$ oz.
S2100029	Champagne 10 oz.
S2100035	Cab/Bordeaux 23 oz.

Notable Chefs
Chad G. Garner
**Oakridge
Country Club**
Farmington, UT

Seafood Ceviche

Step 1

32 oz. Clamato, or tomato juice
4 oz. ketchup
2 oz. worcestershire sauce
4 ea. cucumber, seeded, peeled, diced small
2 ea. jalapeno, diced small
1 ea. bunch fresh cilantro, chopped
1 ea. small red onion, minced
4 ea. tomatoes, seeded, diced small
Juice of 4 limes
Juice of 3 oranges
Juice of 2 lemons
1 tbsp. lemon pepper
Salt to taste

Step 2

2 lbs. raw P&D Shrimp, diced small
1 lb. raw scallops, muscle removed, diced small
1 lb. raw Ahi Tuna, diced small
1 lb. raw oysters, cleaned, diced small

Combine all ingredients from Step 1 in large non metal container. Allow flavors to mingle while processing seafood. Once seafood from Step 2 is diced, add to marinade and mix until just combined. Allow entire mixture to marinade for at least 2 hours, up to overnight. The longer the mixture sits, the more "cooked" the seafood will be. Serve with fresh tortilla chips, tostadas, or alone as a cold appetizer. Always use the freshest seafood possible.

Use within 24 hours.

CHOOSING GLASSWARE

The sizes, shapes and styles of glass you choose will affect your entire presentation of beverages. Consider what type of drink you will be serving most and find a type of glass to complement. Ask yourself, will a lot of ice be used? Will the drink be garnished? Will liquor be served that needs to be portion controlled?

Determine the amount of ounces your drink will be per portion based on price and profit.

Glassware Care

To keep your glassware in great shape, avoid glass-on-glass contact. Do not stack your glassware, or carry them in bouquets. When bussing tables, use a glass rack so that each glass has its own compartment. This will give your glassware a longer life.

Glassware Durability

Thicker glass with a beaded or rolled rim is less likely to break. Heated treated glass is also more durable. Straight edged glasses are less likely to break than curvy or flared glasses.

Glass Backup

Have an adequate backup supply of glasses for rush periods. To avoid thermal shock, never place recently washed glasses into service. Let glasses stand long enough to reach room temperature.

Cardinal — Chef & Sommelier

Reveal' Up

One collection, two modern shapes to enhance your wine and service: Intense and Soft. The Soft shape offers a large oxygenation surface and smaller opening of the bowl for perfect tasting of young and mature, red and white soft wines. The Intense shape allows for an extra-large oxygenation surface for perfect tasting of red wines, young or mature, strong and tannic wines. Complete with a natural gauge for perfect serve and money saving.

Model	Description
J8742	Intense Wine 16 oz.
J8743	Soft Wine 13$\frac{1}{2}$ oz.
J8907	Flute 8 oz.
J8908	Soft Wine 11 oz.
J8909	Soft Wine 17$\frac{1}{2}$ oz.

Model	Description
J9014	Intense Wine 19$\frac{1}{2}$ oz.
J9522	Soft Tumbler 11 oz.
J9524	Intense Tumbler 14$\frac{1}{2}$ oz.

Arcoroc Professional — Cardinal

Excalibur Martini

Shake things up! The Madison and Coupe Cocktail were designed to bring a classical appeal perfect for trendy and traditional cocktails. Excalibur Martinis are made in durable fully tempered glass that is 5 times more resistant to breakage for extraordinary toughness. Excalibur sets the standard for professional grade glassware.

Model	Description
22760	Martini, 5 oz.
00213	Martini, 10 oz.
D2024	Martini, 7$\frac{1}{2}$ oz.
J9702	Madison Martini 7$\frac{1}{2}$ oz.
L0371	Coupe Cocktail 8 oz.

ONEIDA

Stiletto Holloware

Striking. Stylish. Sophisticated. A gleaming finish on a great shape. Stiletto is a stand-out when it comes to stainless serveware. Its sleek, uncomplicated design is well suited for any décor. You'll be proud to serve hot coffee, tea, and more from this handsome holloware.

Model	Description
88100671A	Coffee Pot, Long Spout, 68 oz.
88101111A	Creamer w/o Cover, 5 oz.
88104461A	Sugar Bowl w/o Cover, 12 oz.
88104801A	Teapot, Short Spout, 9 oz.
88104821A	Teapot, Short Spout, 17 oz.
88105631A	Water Pitcher w/o Ice Guard, 68 oz.
88104031B	Salt & Pepper Set 4"

MARKO
A CARLISLE COMPANY

Fabric & Vinyl Tablecloths

Marko fabrics offer durability and elegance in a range of colors and weaves. Full line of tablecloths, napkins, and skirting in dozens of coordinating colors. Vinyl products are available in four professional grades. Vinyl table coverings capture the elegance and drape of fabric with the durability of vinyl. Custom sizes and rolls also available.

Arcoroc Professional — Cardinal

Stack Up

Style and durability you can trust. Superior stackability makes this a go-to choice for space savers. The classic, multi-faceted design adds a splash of European café culture. Made from fully tempered technology making it more resistant to mechanical and thermal shock than regular annealed glass; up to 5 times more resistant to breakage.

Model	Description
H3858	Rocks 7 oz.
J0317	Old Fashioned 8$\frac{3}{4}$ oz.
H3032	Old Fashioned 10$\frac{1}{2}$ oz.
H5169	Old Fashioned 12 oz.
H3839	Hi Ball 10 oz.
H7763	Hi Ball 11$\frac{3}{4}$ oz.
H3856	Beverage 14 oz.
H3089	Cooler 16 oz.
J2380	Shot Glass 1$\frac{1}{2}$ oz.
H3008	Cooler 21 oz.

Arcoroc Professional — Cardinal

Outdoor Perfect Resort

Introducing the next generation of plastic drinkware, Outdoor Perfect Resort, made from Tritan™ co-polyester. Inspired by our favored Cabernet collection, the exceptional glasslike clarity of Tritan delivers a refined sophistication with a thinner rim and high durability. Eastman Tritan™ co-polyester is 100% BPA-free plastic, shatter, impact, scratch, and stain resistant. Transparent even after hundreds of repeated dishwasher cycles.

Model	Description
FH708	Tritan® Iced Tea 16 oz.
FH709	Tritan® All Purpose 13$\frac{1}{2}$ oz.
FH710	Tritan® Tall Wine 16 oz.
FH711	Tritan® Wine 12 oz.
FH732	Tritan® Martini 7$\frac{1}{2}$ oz.

ONEIDA

Libra Flatware Collection

The pattern of Libra is a statement itself. This substantial, contemporary 18/10 pattern also possesses a hint of whimsy that will liven up any tabletop.

Model	Description
T922SFTF	Teaspoon European Size
T922STSF	Teaspoon
T922SDEF	Oval Bowl Soup Spoon
T922SRBF	Round Bowl Soup Spoon
T922SITF	Iced Teaspoon
T922SADF	A.D. Coffee Spoon
T922STBF	Tablespoon/Serving Spoon

Other items available in this pattern.

ONEIDA

Corelli Flatware

Classic. Romantic. Stylish. This European flatware design is noted for its smooth graceful form accented by a dimensional band at the tapered neck of the handle. This elegant pattern, crafted in an extra large heavy gauge format, presents an impressive tabletop statement for fine dining.

Model	Description
T168STSF	Teapoon, US Size
T168SDEF	Oval Bowl Soup/Dessert Spoon
T168SRBF	Round Bowl Soup Spoon
T168SITF	Iced Teaspoon
T168SADF	A.D. Coffee Spoon
T168STBF	Tablespoon/Serving Spoon
T168FDIF	Table Fork, European Size

Additional models available.

ONEIDA

Scroll Flatware

Graceful. Transitional. Original. Sweeping asymmetrical lines give Scroll 18/8 stainless a fashionable, fresh look. This flatware exudes the kind of quality and craftsmanship your customers expect.

Model	Description
2201STSF	Teaspoon
2201SDEF	Oval Bowl Soup/Dessert Spoon
2201SBLF	Bouillon Spoon
2201SITF	Iced Teaspoon
2201STBF	Tablespoon/Serving Spoon
2201FDNF	Dinner Fork
2201FSLF	Salad/Pastry Fork

Additional models available.

ONEIDA

Reflections

Polished. Inviting. Refreshing. This pattern is reminiscent of a reflecting pool with its generously shaped handle and bright, sparkling finish. Designed with balance and comfort in mind, this 5-star flatware feels as great as it looks.

Model	Description
T672SFTF	Teaspoon, European Size
T672STSF	Teapoon, US Size
T672SDEF	Oval Bowl Soup/Dessert Spoon
T672SRBF	Round Bowl Soup Spoon
T672SITF	Iced Teaspoon
T672SADF	A.D. Coffee Spoon
T672STBF	Tablespoon/Serving Spoon

Additional models available.

ONEIDA

Acclivity Flatware Collection

Showcasing both form and function, this 18/0 collection has a recessed element at the handle center that stands out with a bright mirror finish. The brightly polished teardrop handle creates both visual and tactile appeal. A delicate convex element at the base of each bowl adds further distinguishing dimension for a truly unique dining aesthetic.

Model	Description
B882SFTF	Teaspoon, European Size
B882STSF	Teaspoon
B882SDEF	Oval Bowl Soup/Dessert Spoon
B882SBLF	Bouillon Spoon
B882SITF	Iced Teaspoon
B882SADF	A.D. Coffee Spoon
B882STBF	Tablespoon/Serving Spoon
B882FDNF	Dinner Fork

Additional models available.

FLATWARE & YOUR DISHWASHER

CAUTION! If you are using a low temp or chlorine bath type dishwashing system, take great care in following the manufacturer's instructions. An over-concentration of sodium hypochlorite (bleach), the active sanitizing agent of these systems, will attack most metal tableware. Improper use or faulty equipment functioning will cause staining or corrosion of even the finest stainless steel. It is very important that you use only a plastic or stainless steel pan for pre-soaking. NEVER USE AN ALUMINUM PAN for pre-soaking. Aluminum frees the chlorine present in most pre-soak compounds and causes the discoloration of stainless steel.

WALCO

Soho Flatware Collection by Hallmark
Rich European design of Olde World Traditions. 18/10 crafted with frontal bowl and tine hallmarking, the marks of excellence! Mirror finish and molded tear drop handles–you can feel the thickness.

Model	Description
0701	Teaspoon
0703	Serving Spoon
0704	Iced Teaspoon
0705	Dinner Fork
0707	Dessert Fork
0712	Bouillon Spoon
0715	Cocktail Fork
0745	Dinner Knife

Arcoroc PROFESSIONAL
Cardinal
Drinkware · Dinnerware · Flatware

Stone Flatware Collection
The hammered texture, medium weight feel of our Stone 18/10 flatware is the perfect complement to dress up your tabletop. The ideal choice for special occasions and everyday use available in the durability and style you can trust.

Model	Description
T8004	Dinner Knife (SH) 9$\frac{1}{2}$"
T8008	Dessert Knife (SH) 8$\frac{7}{8}$"
T8001	Dinner Fork 8"
T8002	Dinner Spoon 8$\frac{1}{8}$"
T8006	Dessert Spoon 7"
T8009	Bouillon Spoon 6$\frac{7}{8}$"

Additional models available.

WALCO

Bosa Nova™ Flatware Collection
The Bosa Nova™ Collection boasts classic European style. Modern 18/10 styling with a heavy weight feel.

Model	Description
1801	Teaspoon
1804	Iced Teaspoon
1805	Dinner Fork
18051	Euro Fork
1806	Salad Fork
1807	Dessert Spoon
1812	Bouillon Spoon
1815	Cocktail Fork
1829	Demitasse Spoon
1845	Dinner Knife

WALCO

Colgate™ Flatware Collection
Built to withstand the rigors of the most demanding foodservice application. Heavy weight 18/0 pattern with a classic design.

Model	Description
2701	Teaspoon
2703	Tablespoon
2704	Iced Teaspoon
2705	Dinner Fork
2706	Salad Fork
2707	Dessert Spoon
2711	Butter Spreader
2712	Bouillon Spoon
2715	Cocktail Fork
2745	1-Pc. Knife

FLATWARE CONTENT
Stainless means a product will stain less, not that it is stain proof. 18/8 stainless means the product contains 18% chrome, 8% nickel, and 74% steel. 18/10 stainless means the product contains 18% chrome, 10% nickel, and 72% steel. All stainless contains some degree of chrome, which makes it resistant to corrosion and rust. The nickel gives stainless a luster and glow on the tabletop in low light settings. The nickel content is also your insurance policy against staining, so it is truly care-free stainless.

WALCO

Illustra Collection
A unique collection that glows with the beauty of silver but is made in maintenance free 18% chrome, 10% nickel. Its traditional fiddleback design is recommended for a broad range of dining experiences.

Model	Description
9101	Teaspoon
9103	Serving Spoon
9104	Iced Teaspoon
9105	Dinner Fork
91051	Euro Fork
9106	Salad Fork
9107	Dessert Spoon
9110	Butter Spreader, FH

Additional models available.

Maximillian Steel™ Chafers

Mirror finished stainless steel are durable and easy to clean. Patented contemporary styling. Rectangular chafer features cover holder and Vollrath Super Pan V® food pan.

VOLLRATH®

Model	Description
49520	9 qt. Rectangular
49521	4.2 qt. Round
49522	6 qt. Round
49524	7.4 qt. Soup Marmite
49525	11.6 qt. Coffee Urn
49529	4.1 qt. Half-Size Rectangular Chafer
49523	4.2 qt. Soup Marmite

WALCO

Champion™ Chafer Collection

The champion Series chafers are the latest clamshell style at more affordable prices. High end 18/10 stainless. The covers are tensioned in order to hold the position they are moved to.

Model	Description
CH6QTRD	Round 6 qt. Glass Top w/Porcelain Food Pan
CH8QTRE	Rectangular 8 qt. w/Food Pan

WALCO

Idol™ Chafer Collection

Walco Idol™ collection features the latest modern clamshell-style chafers with self closing, vented glass-top lids allowing covers to be closed but food visible keeping it from drying out. Magnetic, steel clad bottoms ensure excellent heating. Chafers and soup station are induction ready! Electric heating units also available for purchase, which eliminates the use of open flame. Model WI9LGL shown.

Model	Description
WI11LSSGL	11.5 qt. Round Soup Station (w/Soup Bkt, Spoon Holder, Burner Stand & Fuel Cup)
WI35LGL	4 qt. Rectangular (w/Food Pan, Spoon Holder, Burner Stand & Fuel Cup)
WI55LGL	6 qt. Rectangular (w/Food Pan, Spoon Holder, Burner Stand & Fuel Cup)
WI6LGL	7 qt. Round (w/Food Pan, Spoon Holder, Burner Stand & Fuel Cup)
WI9LGL	8 qt. Rectangular (w/Food Pan, Spoon Holder, Burner Stand & 2 Fuel Cups)
WI12LU	3.2 gal. Urn (w/Base & Fuel Holder)
WI19LU	5 gal. Urn (w/Base & Fuel Holder)
WICUKIT	Electric Heating Plate (for Idol™ Urns)

Additional models available.

HOW TO USE CHAFERS AND URNS

Use only canned fuel in the burner. Fill the water pan, urn or kettle before lighting the burner. Low flame is sufficient to maintain proper heat. Keep away from open flame or hot stove. Food pans can be used for cooking and/or placed in the oven to retain heat. Fill chafing dish with hot water. Check pan during use to maintain sufficient water level. DO NOT USE WITHOUT WATER!

Buffet Tips

Always wash your hands before and after handling food. Also, keep dishes and utensils clean.

Arrange and serve food on several small platters rather than on one large platter. Keep the rest of the food hot in the oven or cold in the refrigerator until serving time. This way foods will be held at safe temperatures for a longer time.

Always replace empty platters rather than adding fresh food to a dish that has already had food on it. Remember—many peoples' hands may have taken food from the dish, which was also sitting at room temperature for a while.

Keep hot food hot (135°F) and cold food cold (41°F or lower).

Taco Holders

Manufactured in a brushed stainless steel, these taco holders make great presentations. Invert each one to add another serving slot option. They're versatile!

American METALCRAFT, Inc.

Model	Description
TSH1	Taco Holder, 1 or 2 comp., 5"Lx4"Wx2"H
TSH3	Taco Holder, 2 or 3 comp., 8"Lx4"Wx2"H
TSH5	Taco Holder, 4 or 5 comp., 13$\frac{1}{4}$"Lx4"Wx2"H
HTSH1	Half-Size Taco Holder, 1 or 2 comp., 5"Lx2"Wx2"H
HTSH3	Half-Size Taco Holder, 2 or 3 comp., 8"Lx2"Wx2"H
HTSH5	Half-Size Taco Holder, 4 or 5 comp., 13$\frac{1}{4}$"Lx2"Wx2"H

Winco

Madison Chafer Collection

Add a touch of elegance to your presentation with highly polished 18/10 stainless steel chafers from Winco. Perfect for keeping foods warm on buffet tables at catered events, restaurant buffets, and hotel buffets. It has a roll top cover, with an 180° opening and 90° intermediate opening so customers and guests can serve themselves with ease. Three sizes to choose from. Model 601 shown.

Model	Description
601	Full Size 8 Qt.
602	Round 6 Qt.
603	Oval 7 Qt.

HOLLOWICK INC.

Chafing Fuels

Hollowick's liquid chafing fuels are produced using non-flammable, biodegradable DEG (Diethylene Glycol), which is in the same non-flammable category as vegetable oil. Produced in a sealed container, spillage concerns are virtually eliminated. There are no worries about shipping restrictions, storage limitations or insurance. Non-hazardous by D.O.T. regulations. Made in the U.S.A.

Model	Description
EZ 6-3-8	Easy Heat® 6, 3 or 8 Hours of Heat, 9.5 oz.
EZ 638-6PK	Easy Heat® 6, 3 or 8 Hours of Heat, 9.5 oz.
EZ 2-1-3	Easy Heat® 2, 1 or 3 Hours of Heat, 3.6 oz.
EZ 4-2-5	Easy Heat® 4, 2 or 5 Hours of Heat, 6.5 oz.
HOT5-24	Hot 5™ 5 Hours of Heat
XTRM4-24	Xtreme Heat™ 4 Hours of Heat

Charcoal Lighter

Sterno Charcoal Lighter brings the heat! More and more barbecue-centric foodservice operations are looking for a better, greener way to light the charcoal in their large format grilling and barbecue pits. GRA-endorsed Sterno Charcoal Lighter provides superior coverage, adherence, and ignitability! Model 10258

WindGuard™ Catering Equipment

Outdoors or in … we've got you covered! The new Cleardome™ Chafer Lid allows your food to be visible to your guests while keeping it hot and accessible throughout the event! Use with WindGuard™ Chafing Dish Frames, which are sturdy, stylish, and stackable! Full panel design keeps food hotter, uses 10% less chafing fuel, and keeps the flame from blowing out in the windiest of conditions. What's more, the "fold-away" model stores flat to save space!

Sterno® Chafing Dish Fuels

With a complete selection of Heat products to choose from, you're sure to find a chafing fuel perfect for your needs. Wick fuels incorporate a wick to deliver an optimum flame height that remains steady and strong throughout the burn cycle. SternoCandleLamp also carries traditional gel fuels which are powered by either ethanol (pink) or methanol (blue), both offering strong heating performance in chafing dishes.

Model	Description
20108	2 Hr. Green Ethanol Gel
10110	6 Hr. Handy Wick®
10116	6 Hr. Safe Heat® w/Power Pad®
10108	5 Hr. Handy Wick®
10114	4 Hr. Safe Heat® w/Power Pad®
10112	2 Hr. Safe Heat® w/Power Pad®

Additional models available.

Fast Casual Catering Set

It's all in the Box! Sterno's Fast Casual Catering Set delivers every serving element in one convenient, cost-effective package. Each case contains nine complete sets:
- Chafing Dish Wire Racks (9)
- Aluminum Water Pans (9)
- Half-Size Aluminum Food Pans and Lids (18 ea.)
- Serving Sporks (9)
- Serving Tongs (9)
- Chafing fuel cans sold separately.

Model 70120

Model	Description
70114	Dome Cover, Silver Vein
70122	Wire Chafing Dish Rack
70102	Chafing Frame, Silver Vein
70100	Chafing Frame, Copper Vein
70110	Fold-Away Frame, Stainless
70106	Fold-Away Frame, Copper Vein
70108	Fold-Away Frame, Silver Vein

Additional models available.

CAL·MIL

Chafer Alternatives
A great alternative to conventional chafers! Includes wire grill and fuel cell rail with built-in windguard. Square-style chafer and grill allows you to serve and display your dishes with some style. Modern frame and bold grill will complement any buffet table at your restaurant, hotel or catering event! Holds cans of fuel for keeping the food warm. Easy to disassemble for cleaning and transportation. Optional griddle (1362) available on 22" models.

Model	Description
1348-12-13	Modern Alternative, 12"Wx12"Dx4"H
1360-12-13	Mission Alternative, 12"Dx12"Wx7$^1/_2$"H (Black)
1360-22-13	Mission Alternative, 22"Dx12"Wx7$^1/_2$"H (Black)
1361-12	Lattice Iron Alternative, 12"Wx12"Dx7$^1/_2$"H
1364-12-13	Mission Alternative, 12"Wx12"Dx4"H (Black)
1364-22-13	Mission Alternative, 22"Wx12"Dx4"H (Black)
1612-12-13	Squared Alternative, 12"Dx12"Wx7$^1/_2$"H (Black)

Additional models available.

Faux Slate Melamine Bowls & Platters
These bowls and platters are manufactured from nearly indestructible melamine for long-lasting reliability in everyday performance. Not recommended for microwave use.

Model	Description
FSMEL53	Bowl, 5" Sq. x 2$^7/_8$"H, 23 oz.
FSMEL73	Bowl, 7" Sq. x 3$^3/_8$"H, 50 oz.
FSMEL94	Bowl, 9$^1/_2$" Sq. x 4"H, 108 oz.
FSMEL117	Bowl, 12" Sq. x 4$^1/_2$"H, 210 oz.
FSLT08	Platter, 14$^3/_4$"Lx8$^1/_4$"W
FSLT14	Platter, 14$^1/_2$"Lx14$^1/_2$"W
FSLT18	Platter, 18"Lx8$^1/_2$"W
FSLT21	Platter, 21$^5/_8$"Lx13"W
FSLT10	Platter, 10"Lx8$^1/_2$"Wx$^1/_4$"H

American METALCRAFT, Inc.

The Melamine Collection
Even close-up, these bowls and platters look like pure porcelain, yet they are manufactured from nearly indestructible melamine for long-lasting reliability in everyday performance. Not recommended for microwave use.

Model	Description
MEL1414	Square, 14$^3/_8$"
MEL148	Rectangle, 14$^1/_2$"x8$^1/_4$"
MEL189	Rectangle, 18$^1/_4$"x9"
MEL2113	Rectangle, 21$^1/_2$"x13"
MELSQ53	23 oz., 5" Square x 2$^7/_8$"H
MELSQ73	58 oz., 7" Square x 3$^3/_8$"H
MELSQ94	125 oz., 9$^1/_2$" Square x 4"H
MELSQ117	228 oz., 12" Square x 4$^1/_2$"H

American METALCRAFT, Inc.

The Rain Collection
From organic edges to a natural rain-splashed surface design, these styrene square bowls and platters are like a breath of fresh air! Whatever you choose to serve, these light-weight serving vessels showcase menu items with a natural look.

Model	Description
CRGSQ53	Bowl 23 oz., 5" Sq. x 2$^7/_8$"H
CRGSQ73	Bowl 58 oz., 7" Sq. x 3$^1/_4$"H
CRGSQ94	Bowl 125 oz., 9$^1/_2$" Sq. x 4"H
CRGSQ117	Bowl 228 oz., 12" Sq. x 4$^1/_2$"H
CRGT19	Platter 48 oz., 14"Lx7$^1/_2$"Wx1$^1/_2$"H
CRGT23	Platter 92 oz., 18"Lx9"Wx2"H
CRGT21	Platter 152 oz., 21"Lx13"Wx2"H

Balti Bowls
A beautiful mirror finish on this server reflects nicely on whatever food it contains. Pretty handles make transport easy, too.

American METALCRAFT, Inc.

Model	Description
BD35	10 oz., 4" Dia.
BD45	16 oz., 5" Dia.
BD55	18 oz., 5$^1/_2$" Dia.
BD65	32 oz., 6$^1/_2$" Dia.
BD72	40 oz., 7" Dia.
BD87	62 oz., 8" Dia.
BD93	105 oz., 9" Dia.

Winco

Acrylic Display Cases
Essential for any buffet area or counter display. 2-tier and 4-tier allow for front and back access suitable for any fast turnaround self-service area.

Model	Description
ADC-2	Acrylic Display Case, 2 Tray
ADC-3	Acrylic Display Case, 3 Tray
ADC-4	Acrylic Display Case, 4 Tray

CARLISLE
FOODSERVICE PRODUCTS

Carly® Tongs & Ladles

Tongs and ladles are available in a variety of colors to coordinate with salad and deli crocks. High Heat Carly Tongs are made of revolutionary plastic material for strength and longevity; carry a 2-year warranty. Clear Carly Tongs are made from polycarbonate construction that improves durability and ease of cleaning. Plastic material doesn't transfer heat so utensils stay cool to the touch. Carly Ladle oval-shaped 1 oz. bowl allows pouring of dressings from both sides. Dishwasher safe. NSF.

Model	Description
4806	6" Pom Tong
4006	6" Salad Tong (Clear)
4009	9" Salad Tong (Clear)
4109	9" Utility Tong (Clear)
4112	12" Utility Tong (Clear)

.

Model	Description
4206	6" Pom Tong (Clear)
0295	9^1/$_2$" Plain Handle Ladle
4606	6" Salad Tong

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camwear Serving Bowls & Utensils

Constructed of virtually unbreakable polycarbonate for many years of dependable service. Bowls have a stylish, contemporary appearance that makes a dramatic presentation. Ladles have angled handles for easy access and portion control bowls to help control food costs. Lugano tongs are angled for an ergonomic grip that makes serving easy. Serving spoons available solid or perforated. High heat camtensils are ideal for extreme temperatures.

Model	Description
PSB10	Bowl Pebbled Round 10"
PSB12	Bowl Pebbled Round 12"
PSB15	Bowl Pebbled Round 15"
PSB18	Bowl Pebbled Round 18"
LD105A	Ladle 1 oz., 10^1/$_2$" (Assortment)
LD85A	Ladle ^{3}/$_4$ oz., 8^1/$_2$" (Assortment)
LD85	Ladle ^{3}/$_4$ oz., 8^1/$_2$" (Plain)
6TGS	Tong Scallop Grip, 6"
9TGS	Tong Scallop Grip, 9"

Additional models available.

san jamar®
smart. safe. sanitary.

Venue Napkin Dispensers

Reduce costs and increase hygiene with one-at-a-time napkin dispensing. Pinch restrictive control face design reduces napkin usage by 30%. High capacity (550) of napkins translates into labor savings as these transparent units will not have to be re-filled as often. Priced about half the cost of competitive metal dispensers. Countertop, tabletop, stand, wall mount and in-counter models in clear or black pearl. Models shown (left to right)–H5005TBK, H5005STBK, H5005PTBK, H4005TBK. *Additional models available.*

CAMBRO
TRUSTED FOR GENERATIONS™

Compartment Trays

Sloping compartment walls allow trays to dry quickly and also give the appearance of larger servings. Easy grip handles ensure a better grip. Camwear® polycarbonate construction guaranteed against breakage for 2 years. Two trays fit side by side in standard 20"x20" dishrack. 1596/915CW colors: Sherwood Green, Red, Beige, Teal, Blue, Cranberry, Navy, Black, and Translucent Blue. 10146CW colors: Navy, Cranberry, Yellow, Sherwood Green, Beige, and Black. Beige and Black trays NSF listed.

Model	Description
10146CW110	10"x14" 6-Comp., Black
10146CW119	10"x14" 6-Comp., Shrgn
10146CW133	10"x14" 6-Comp., Beige
10146CW145	10"x14" 6-Comp., Yellow
10146CW186	10"x14" 6-Comp., Nvybl
10146CW416	10"x14" 6-Comp., Crnby
1596CW110	2"x2" 15"x9", Black

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camtread Camtrays

An industry standard for caterers, hotels, banquet halls, dining rooms, and bars. Stacking lugs promote air circulation and perfect stacking. Dishwasher safe. NSF. New wood design provides an elegant look for upscale restaurants, bars, and luxury hotels. Guaranteed not to crack, bubble or peel for 5 years.

Model	Description
1826CT	Rectangular, 18"Wx26"L

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camtrays-Fiberglass Rectangular

Specially designed to provide the kind of rugged, lasting durability that ensures a "like new" appearance year after year. Dri-Stak separators allow air to circulate between trays for quick drying. Trays can be customized with your logo or slogan. 5-year guarantee.

Model	Description
46	4"x6"
810	8"x10"
915	9"x15"
1418	14"x18"
1826	18"x26"

Griptite Trays

Heavy duty construction with a rubber liner that is permanently bonded to the tray and covers side wall and tray top to provide extra grip, preventing costly breakage and spills. Stain and odor resistant. Dishwasher safe. NSF. Reduce labor costs with the 31" oval tray designed to serve an entire banquet table with just one tray (holds 8 plates). Colors: Black(004), Tan(076).

Model	Description
1100GR	11" Round
1400GR	14" Round
1410GR	13^3/$_4$"x10^1/$_2$" Rectangle
1600GR	16" Round
1612GR	16^1/$_2$"x12" Rectangle
1814GR	14"x18" Rectangle

Model	Description
1826GRQ	17^3/$_4$"x25^3/$_4$" Rectangle
2015GR	15"x20^1/$_4$" Rectangle
2216GRQ	16"x22" Rectangle
2500GR	25" Oval
2700GR	27" Oval

Fiberglass Trays

High durability fiberglass tray with molded in peel-resistant non-slip surface. Easily washable by hand, not recommended to be soaked in hot water. NSF listed.

Model	Description
TFG-11K	11" Black, Round
TFG-11N	11" Brown, Round
TFG-14K	14" Black, Round
TFG-14N	14" Brown, Round
TFG-16K	16" Black, Round
TFG-16N	16" Brown, Round
TFG-1814K	14"x18" Black, Rect.
TFG-1814N	14"x18" Brown, Rect.
TFG-2622K	26"x22" Black, Oval
TFG-2622N	26"x22" Brown, Oval

Decorator Traycovers

Create an upscale traytop with decorator traycovers. Made of heavyweight paper for greater strength even when wet, the deep-linen embossed texture of these traycovers provides excellent skid resistance for cleaner tray service. Dinex traycovers are conveniently packaged in easy to handle cases and fit industry-standard tray sizes. Special pricing and minimum order quantities may apply to special cut designs.

Model	Description
DX5081A5	10^7/$_{16}$"x18^1/$_2$" (for 12"x20" Tray) Iris Garden, Straight Edge/Rnd Corner
DX5081E202733	11"x18" (for 12"x19" Tray) Iris Garden, Straight Edge (Small Radius)
DXR30840E	11"x18" (for 12"x19" Tray) Floret, Straight Edge (Small Radius)
DX5081G202733	11"x20^1/$_2$" (for 12"x22" Tray) Iris Garden, Straight Edge (Small Radius)
DX5350G	11"x20^1/$_2$" (for 12"x22" Tray) Filigree, Straight Edge/Rnd Corner
DX5999G00102	11"x20^1/$_2$" (for 12"x22" Tray) White Embossed Straight Edge/Rnd Corners

Additional models available.

6-Compartment Trays

Perfect for use in schools, colleges, hospitals, and cafeterias. These 6-compartment trays hold government "Type A" lunch; all materials are FDA approved. Heavy, rigid material with the look and feel of china. Scratch and break-resistant make them an ideal choice for correctional facilities. Fast drying, highly resistant to chemicals and food acids. Temperature range to 180°F (Polypropylene/ABS) and 212°F (Melamine/Polycarbonate). Dishwasher safe.

Model	Description
43980	Hvy Wt. Melamine (LH)
43988	Hvy Wt. Melamine (RH)
614	ABS (LH)
P614	Polypropylene (LH)
43989	Hvy. Wt. Melamine (RH), Sandshade, Rose Granite
43982	Space Saver Melamine (RH)
43983	Space Saver Melamine (RH), Sandshade, Rose Granite
43981	Hvy Wt. Melamine (LH), Sandshade, Rose Granite
614R	ABS (RH)
P614R	Polypropylene (RH)
615	Space Saver ABS (Omni-Directional)

Fenwick™ Traytop Ware

The distinctive sculptured design adds an air of refinement to patient service by fusing the elegant look of china with the functionality and durability required for the healthcare foodservice environment.
- Superior temperature retention
- Durable, double-wall construction with ozone-safe urethane foam insulation
- EZ-sip disposable drink-through lid

Colors: Sage (94), Latte (31), Onyx (03), Midnight Blue (50) and Cranberry (61).

Model	Description
DX5000	Insulated 8 oz. Mug
DX5200	Insulated 5 oz. Bowl
DX5300	Insulated 9 oz. Bowl
DX5400	Insulated Dome
DXFT6	Tumbler, 6 oz., Clear
DXFT9	Tumbler, 9 oz., Clear
DXFT12	Tumbler, 12 oz., Clear
DXFC5	Cup, 5 oz., Clear
DX500087	Translucent Lid (Fits 8 oz. Mug)
DX500087	EZ-Sip™ Lid, White

Additional models available.

Soft Light® Liquid Wax Candles

Each liquid candle produces a soothing glow, yet requires no clean up like traditional wax candle. Fully disposable Soft Light® liquid wax candles are made of biodegradable paraffin of the highest quality. Bottles are made of easily recyclable plastic, feature tops made from recycled steel and are capped with resealable plastic caps.

Model	Description
30110	24 Hr. ($2^3/8$"Hx2"D)
30102	10 Hr. ($1^2/3$"Hx1$^3/4$"D)
30114	29 Hr. ($5^1/2$"Hx1$^1/3$"D)
30116	30 Hr. ($2^1/4$"Hx2$^3/8$"D)
30118	36 Hr. ($2^3/4$"Hx23/8"D)
30121	36 Hr. Citronella ($2^3/4$"Hx2$^3/8$"D)
30122	50 Hr. ($3^1/4$"Hx2$^3/8$"D)
30124	80 Hr. ($3^5/8$"Hx3$^1/2$"D) w/Snuff It

Additional models available.

Flameless Lighting, Evolution Series

Enjoy 24 hours of candlelight from a 6-hour charge. Remote control system allows you to control on/off and flicker/static functions from as far away as 20 feet. With its induction charging system, restaurants, hotels, and nightclubs can provide the most realistic flame-like appearance any flameless system has to offer. Four trays may be linked per 1 power adaptor, allowing up to 48 candles to charge at one time. Standard Flameless and Smart Guard™ Systems also available.

Model	Description
EVOX12-CL	12 Flameless Candles / 1-Charging Tray / Power Adaptor
EVOX24-CL	24 Flameless Candles / 2-Charging Trays / Power Adaptor
EVOX36-CL	36 Flameless Candles / 3-Charging Trays / Power Adaptor
EVOX48-CL	48 Flameless Candles / 4-Charging Trays / Power Adaptor
EVOG12-CL	12 Flameless Candles w/ Smart Guard / 1-Charging Tray / Power Adaptor
EVOG24-CL	24 Flameless Candles w/ Smart Guard / 2-Charging Trays / Power Adaptor
EVOG36-CL	36 Flameless Candles w/ Smart Guard / 3-Charging Trays / Power Adaptor

Liquid Wax Disposable Fuel Cells

The best liquid wax lamp fuel available–burns cleaner than solid wax candles. Non-staining and no melted wax mess. All Hollowick lamps can be used with disposable fuel cells. Sold by the case. True advertised burn hours!

Model	Description
HD8-180	8-Hr., $^{13}/_{16}$"Hx1$^1/2$" Dia.
HD36	36-Hr., $1^3/4$"Hx2$^9/_{16}$" Dia.
HD8-90	8-Hr., $^{13}/_{16}$"Hx1$^1/2$" Dia.
HD12-72	12-Hr., $^{13}/_{16}$"Hx1$^{31}/_{32}$" Dia.
HD12-144	12-Hr., $^{13}/_{16}$"Hx1$^{31}/_{32}$" Dia.
HD15	15-Hr., $1^1/4$"Hx1$^3/4$" Dia.
HD26	26-Hr., $1^1/2$"Hx2" Dia.

Additional models available.

Mirage Flameless Pillars

Quite simply, it doesn't get more real than this! Mirage flickering flameless candles feature remarkable light-moving technology that creates the ambiance of traditional candles. Place them anywhere without the risk of lit flames or wax drippings. Available in real wax and all weather varieties.

Model	Description
60150	$5^1/2$" Mirage Pillar – Cream
60152	$7^1/2$" Mirage Pillar – Cream
60154	$9^1/2$" Mirage Pillar – Cream
60156	$5^1/2$" Mirage Pillar – White
60158	$7^1/2$" Mirage Pillar – White
60160	$9^1/2$" Mirage Pillar – White
Remote	Mirage Remote Control

When Choosing Tabletop Lighting

Who are your patrons, and what appeals to them?
What type of concept or look are you trying to achieve?
What are your table sizes and configurations?
What designs or patterns are on your table-cloths, china and flatware?
What is your budget?
What other elements are on your table?
How much burn time is desired?

Traditional Wax Candles

A premium-quality line of Traditional Wax Candles features a variety of popular styles and sizes. Tealights to tapers to pillar candles, SternoCandleLamp has high quality wax candles to serve all your needs.

Model	Description
40100	Tea Lights 5-hour
40104	Wax Votives, 10-hour
40106	Wax Votives, 15-hour
40180	Birthday Candles 12/12 pk
40176	Cartridge Candle $^{11}/_{16}$"x5$^7/8$"
40178	Cartridge Candle $1^1/4$"x4$^1/4$"
40118	Euro Venetian Candle Amber

Additional models available.

Flameless Rechargeable Candle Sets

Introducing the new leader in Flameless Candles ~ The look and feel of traditional candles! This space saving EasyStack® charging system is fully charged in just three hours. Choose tealight or votive candles in flame color options amber or white. Model 60124 shown.

Model	Description
60122	Amber Tealight Tray & Candles (12)
60124	White Tealight Tray & Candles (12)
60130	Amber Votive Tray & Candles (12)
60132	White Votive Tray & Candles (12)
60126	Amber Tealight Candles only
60128	White Tealight Candles only
60134	Amber Votive Candles only
60136	White Votive Candles only
60138	Power Adaptor (charges up to 4 trays)

Café Style Clear Sewn Edge Menu Jackets

Manufactured with top quality ten gauge crystal clear vinyl formulated to resist scratching and cracking. Double stitched, turned edge, reinforced vinyl binding for maximum durability. Metal corners crimped on with specialized machinery to ensure they do not fall off. Choose from a variety of colors and sizes, including matte/non-glare panels. Sizes and configurations marked "In Stock" available in black, burgundy and green vinyl binding, gold corners and clear vinyl panels.

Model	Description
SE300AA	Single Pkt, Top Loading, Fits 5^1/$_2$"x8^1/$_2$" Insert (In-Stock)
SE310C	Dbl Pkt, Side Loading, Fits 8^1/$_2$"x11" Insert (In-Stock)
SE340A	Trpl Pkt Booklet, Side Loading, Fits 5^1/$_2$"x8^1/$_2$" Insert (ea pkt)
SE300C	Single Pkt, Top Loading, Fits 8^1/$_2$"x11" Insert (In-Stock)
SE310D	Dbl Pkt, Side Loading, Fits 8^1/$_2$"x14" Insert (In-Stock)
SE340C	Trpl Pkt Booklet, Side Loading, Fits 8^1/$_2$"x11" Insert (ea pkt) (In-Stock)
SE350C	Quad Pkt Booklet, Side Loading, Fits 8^1/$_2$"x11" Insert (ea pkt) (In-Stock)

Additional models available.

Check Out the KitchenBiz Article
JUDGING A MENU BY ITS COVER

The menu cover is important in establishing the theme of your restaurant. It's also an opportunity to speak to your customers.

Vinyl Place Mats

Protect your table tops with our flexible place mats and rigid table mats made with premium leather-like vinyl. Flexible place mats have a heat sealed edge with vinyl moire back. Rigid table mats have turned and stitched edge with faux suede bottom. Custom imprint personalization available for additional charge. 13"H x 17"W.

Model	Description
TM-OV	Oval Rigid Table Mat (Turned/Stitched Edge)
TM-OCT	Octagon Rigid Table Mat (Turned/Stitched Edge)
PM-OV	Oval Flexible Place Mat (Heat Sealed)
TM-REC	Rectangle Rigid Table Mat (Turned/Stitched Edge)
PM-OCT	Octagon Flexible Place Mat (Heat Sealed)

REGISTROLLS®

Sized to fit most foodservice cash registers and printers. RegistRolls® run 25-40% longer than many mail order, dealer, and office supply brands. Easy to open–rolls are sealed with a removable tab–not glued! Modular packaging makes it easy to distribute rolls among stations. One-ply, two-ply, thermal, and ribbon styles available. Models 7313SP, 1441SP, 2225SP shown.
Additional models available.

Restaurant GUESTCHECK™ Duplicate

The GuestCheck™ originates the order process and helps control inventory and cash flow. The "menu prompt" feature reminds servers to suggest extra items: beverages, desserts, salads, and more. Great training device–table diagrams and menu prompts help the server improve service.
Contact us for additional information

Disposable Bibs

Adult bibs available in white or lobster print. Children's bib available in jungle/farm animal print. All products have a catch pocket to protect from accidental spills.

Model	Description
200-60C	Printed Children's Bib
200-011A	Adult Bib 15"x20"
200-35L	Lobster Bib 15"x20"

BEVERAGE SUPPLIES

Barware
Beverage Servers
Pourers

san jamar®
smart. safe. sanitary.

Versa-Mat®

Lightweight interlocking bar matting is perfect for lining your bar and dinnerware shelving. Can be cut to fit into any contour shape. Unique design allows for superior airflow and moisture drainage for faster drying. Raised, non-slip surface prevents glassware chipping and contamination. "Strips" are the first interlocking mat designed for drainable bar rails. Dishwasher safe.

Model	Description
VM5280BK	Black, 12^1/$_2$"x12^1/$_2$"x^1/$_2$"
VM5280CL	Clear, 12^1/$_2$"x12^1/$_2$"x^1/$_2$"
VM5280RD	Red, 12^1/$_2$"x12^1/$_2$"x^1/$_2$"
VM5280WN	Wine, 12^1/$_2$"x12^1/$_2$"x^1/$_2$"
VM5180BK	Strip, Black, 12^1/$_2$"x3^1/$_2$"x^3/$_4$"

SPILL-STOP

American Made Pourers

This selection of American made pourers is available with both standard and oversized corks to fit difficult bottles, including high-end tequilas. Metal, plastic, measuring, and the Ban-M® Screened Pourer options available. Ensure your customer's profitability by choosing Spill-Stop's #285-50 Chrome Tapered Pourer for the most accurate and consistent pour on the market. Often copied, never duplicated.

Model	Description
285-50	Chrome Tapered (Med Pour) w/Poly-Kork
285-60	Chrome Tapered (Med Pour) w/Oversized Poly-Kork
313-00	Ban-M® Pourer
313-60	Ban-M® Pourer w/XL Poly Kork
Posi 2000-AC	Posi-Por 2000 w/AC Kork, assorted sizes/colors
1242-0	Large Dust Cover
301-02	Dust Cap for #285

TABLECRAFT®

SaferFood Solutions™ PourMaster® Series

Color-coded for easy storage and identification. Ultimate in food prep, storage and safety in the kitchen or behind the bar. Easy to clean–assured sanitation. Dishwasher safe. NSF. Models shown–N32A (top left), N32LPA (top right), N32SMA (bottom).

Model	Description
2 ea. color, includes Container, Top, Cap	
N32A	Long Neck Top™, Quart, Ass'd Colors
N32LPA	Low Profile Top™, Quart, Ass'd Colors
N32SMA	Quart, Ass'd Colors

BAR SERVICE CHECKLIST

	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

Assumes 100 people served.

Beverage Server Capacities

20 ounce server = 2 cups

1 liter server = 4 cups

1^1/$_2$ liter server = 6 cups

2 liter server = 8 cups

TABLECRAFT®

Proper Pour™ Measured Pourers

Accurate pour for consistent drinks every time! Measured pourers eliminate over pours and boosts profits. Color-coded dip tube indicates measurement from ^{5}/$_8$ to 2 ounces.

Model	Description
2242A	Black Collar, Black Dip Tube, ^{5}/$_8$ oz.
2243A	Black Collar, Green Dip Tube, ^{3}/$_4$ oz.
2244A	Black Collar, Blue Dip Tube, ^{7}/$_8$ oz.
2246A	Black Collar, Red Dip Tube, 1 oz.
2247A	Black Collar, Purple Dip Tube, 1^1/$_8$ oz.
2248A	Black Collar, Clear Dip Tube, 1^1/$_4$ oz.
2249A	Black Collar, Yellow Dip Tube, 1^1/$_2$ oz.
Additional models available.	

SPILL-STOP

Assorted Barware

Spill-Stop offers a complete line of bar supplies specializing in "hand tools for the bartender". Their extensive product line includes plastic and metal pourers, measuring pourers, bar rail mats, bar caddies, cocktail shakers, strainers, ice scoops, bottle speed rails, corkscrews, bar glass brushes, shelf liner, glass rimmers, tip trays, condiment containers, cocktail picks, ash trays and more.

Model	Description
1014-0	Cocktail Strainer-4 Prong
160-00	Bar Mat-24"x3" (Black or Brown)
131-01	Waiter's Corkscrew
1400-0	Ice Scoop, Stainless Steel
444-00	Glass Rimmer
103-00	Cocktail Shaker-28 oz., SS
Additional models available.	

Bar Supplies

Wood Condiment Holder and Bar Caddy (CH0203 & BR0203) come in hazel, blond, black or chrome plated. Holder also available in a 4 pint version. Vinyl Coated Bottle Openers (CO-3 VR red) and patented Vinyl Coated stainless steel shakers come in colors orange, red, green, blue or black or can be matched to any PMS color as a custom order. Shakers available in 28 oz. (CS-100 VBLK) or 16 oz. sizes. Custom imprinting available.

Camservers Insulated Beverage Servers

Keep beverages hot without heating fuel or electricity-no combustible or flammable materials to ignite. Fully insulated inner core and tight seal gaskets provide temperature maintenance. Interchangeable, decorative brass beverage plates included for an upscale appearance. Convenient refill cap opens with one hand. High spigot position easily fills glasses or carafes-no risers needed. Colors: Taupe, Black and Granite Grey. Models CSR3 and CSR5 shown.

Model	Description
CSR3	3 Gal.
CSR5	5 Gal.

Camtainers

Hold, transport, and serve hot or cold beverages. Vertical design offers the best temperature retention. Corrosion free, dent, and scratch resistant design. One-piece polyethylene outer shell combined with thick foam core insulates against heat loss for hours. Self-adhesive label set included. Handwashing station attaches easily to Camtainers or Ultra Camtainer Beverage Servers.

Model	Description
1000LCD	Camtainer 10 Gal.
100LCD	Camtainer 1 Gal.
250LCD	Camtainer 2^1/$_2$ Gal.
350LCD	Camtainer Soup 3^1/$_2$ Gal.
500LCD	Camtainer 5 Gal.
LCDCH	Camtainer Condiment Holder (For UC250/UC500)
LCDCH10	Camtainer Condiment Holder (For UC1000)

Additional models available.

Saf-T-Ice Tote & Guardian System™

Ice Totes featuring HACCP Hanger allow users to hang the Saf-T-Ice Tote off any ice bin! Raising the tote off the ground keeps the bottom surface clean and eases back strain by bringing the tote up to waist level while filling. HACCP Hanger is available with the Saf-T-Ice Tote and the dishwasher-sized SHORTY Ice Tote. Four sizes of Saf-T-Ice Scoop & Guardian Systems available–6-10 oz., 12-16 oz., 20-24 oz., and 64-86 oz. Dishwasher safe. NSF.

Model	Description
SI9000	Guardian Sys w/64-86 oz. Scoop, Hldr & Mnt'g
SI6000	Saf-T-Ice Tote, 6 Gal.
SI7700	Guardian Sys w/20-24 oz. Scoop, Hldr & Mnt'g
SI7750	20-24 oz. Saf-T-Scoop
SI7000	Guardian Sys w/12-16 oz. Scoop, Hldr & Mnt'g
SI6100	Shorty Saf-T-Ice Tote, 5 Gal.
SI5000	Guardian Sys w/6-10 oz. Scoop, Hldr & Mnt'g
SI9500	64-86 oz. Saf-T-Scoop
SI5500	6-10 oz.
SI7500	12-16 oz.

Additional models available.

SlidingLid™ Ice Caddies

Indoors or outdoors, in heat or humidity, these ice caddies keep their cool and hold ice cold for days! Polyethylene body and thick foam insulation provide optimum durability and long lasting ice storage. Sliding lid helps reduce the risk of cross contamination. Slides back and under for quick and easy access and slides shut for safe and sanitary storage. Recessed well and drain shelf keep ice out of water. Recessed handle offers safer, more balanced lifting by two people.

Model	Description
ICS125L	125 lb. 2FX2SW1B
ICS125LB	125 lb. 2SW1B8BW
ICS125T	125 lb. 4SW1B
ICS175L	175 lb. 2FX2SW1B
ICS175LB	175 lb. 2SW1B10BW
ICS175T	175 lb. 2FX2SW1B
ICS175TB	175 lb. 2SW1B10BW
ICS200TB	200 lb. 2SW1BW10

Additional models available.

san jamar®
smart. safe. sanitary.

The Dome® Garnish & Condiment Centers

The Dome® makes food prep and condiment organization easy. Tailored to fit on standard mixing rails, the Dome® features a patented dome lid that rotates back for easy access and increased capacity when closed. The small footprint of the Mini Dome® assures it will fit any application. Dome® Stackers allow for customized configurations in a compact footprint to fit virtually any space.

Model	Description
BD4005S	Dome - (4) 1 pt. std. Trays, (1) 2 qt. Deep Trays, (2) Caddies & Hdls
BD4005E	Dome Essential - (1) 2 qt. Deep Tray (4) 1 Pt Std Trays (1) Straw Caddy (2) End Caps
BD4023S	Dome - (2) 3 pt. Deep Trays, (3) 1 pt. Std Trays, (2) Caddies & Hdls
BD4006S	Dome - (6) 1 pt. std. Trays, (2) Caddies & Hdls
BD4003	Dome - (3) 2 qt. Deep Trays & (2) Hdls
BD4004	Dome - (4) 3 pt. Deep Trays & (2) Hdls
BD4014	Dome - (4) 1 1/2 pt. std. Trays & (2) Hdls

Additional models available.

winco

Airpots

Airpots by Winco come in a variety of choices. The APSG-series is stainless steel lined vacuum insulated airpot that features a sight glass to view beverage levels. The APSK-series and APSP-series are double wall insulated stainless steel lined airpots that have a 10-hour heat retention at 175°F and 24 hours at 151°F. The AP-series is glass lined with a heat retention of 10 hours at 171°F and 24 hours at 147°F. Models (from left to right): APSG-30, AP-522, APSK-725, APSP-925

Model	Description
APSG-22	2.2L S/S Lined Airpot, Sight Glass, Lever Top
APSG-30	3L S/S Lined Airpot, Sight Glass, Lever Top
APSK-725	2.5L S/S Lined Airpot w/Lever Top, S/S Body
APSK-730	3L S/S Lined Airpot w/Lever Top, S/S Body
APSP-925	2.5L S/S Lined Airpot w/Push Button Top, S/S Body
APSP-930	3L S/S Lined Airpot w/Push Button Top, S/S Body

Additional models available.

CAL·MIL

Square Beverage Dispensers

Showcase your beverages with elegant and stylish beverage dispensers. Made from crystal clear glass or acrylic, these dispensers beautifully display juices, water, iced tea, and any other drink of your choice. Choose from ice or infusion chamber. Features removable ice/infusion chamber (do not freeze), removable spigot for cleaning, and drip tray. BPA-free.

Model	Description
1112-3A	Acrylic Disp., 3 Gal., 7"Wx7"Dx26 1/2"H
1112-3AINF	Acrylic Disp., w/Inf., 3 Gal., 7"Wx7"Dx26 1/2"H
1112-3	Glass Disp., 3 Gal., 7"Wx9"Dx26 1/2"H
1112-3INF	Glass Disp., w/Inf., 3 Gal., 7"Wx9"Dx26 1/2"H
1112-1A	Acrylic Disp., 1 1/2 Gal., 7 1/4"Wx7 1/4"Dx18 1/2"H
1112-1AINF	Acrylic Disp., w/Inf., 1 1/2 Gal., 7 1/4"Wx7 1/4"Dx18 1/2"H

Additional models available.

TABLECRAFT.

Beverage Dispenser

Enhance your beverage presentation with these cold beverage dispensers. Perfect for all juices and chilled non-carbonated beverages. Base and cover are constructed from stainless steel, while the clear, BPA free, plastic reservoir gives a perfect view of what is inside. Unique removable infuser and center ice core keeps beverage cold without watering it down. Model 75 shown.

Model	Description
75	2 1/2 gal.
85	5 gal.

update International

Gravity Dispenser

Our 1 1/2 gallon gravity dispensers feature a break-resistant vacuum insulated stainless steel liner for long product life. Built-in sight gauge is ideal for content level monitoring. Brew-through lid allows brewing directly into dispenser and the drip tray and base are removable for use with satellite brewers. Now complete with a time indicator to track beverage holding times.
Model TGD-15GT

Bar Maid®

FLY-BYE FRUIT FLY TRAPS

FLY-BYE™ Fruit Fly Trap

Fruit flies are not just a nuisance, they are a major sanitation issue for bars and restaurants. FLY-BYE™ gives the restaurant and bar industry an effective tool to help control fruit flies. Non-toxic trap utilizes a 2 part, food-based attractant to entice fruit flies into the trap where they are unable to escape. Lasts up to 30 days. Contains no VOCs (Volatile Organic Compounds). Disposable and recyclable.

KITCHEN SUPPLIES
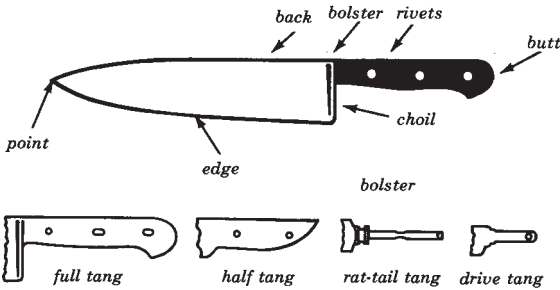
Cookware
Utensils
Prep
Safety
Chef Apparel

CHOOSING THE CORRECT KNIFE

Cutting is quicker and easier when you use the correct knife for the job. Here are suggestions to help you choose the proper type of knife for each cutting job.

1. **The Chef's Knife** (Also known as Cook's Knife or French Knife). Is used for all kinds of heavy-duty cutting, as well as chopping, dicing and shredding. The ultimate in cutlery for the gourmet cook.

2. **The Slicer** is ideal for ham and large cuts of meat. Slices roasted meats, chicken and turkey.

3. **The Bread Knife** slices breads, delicate fruits and vegetables. Cuts through hard crust for uniform slicing.

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

5. **The Steel** realigns the knife edge. Should be used frequently to maintain sharpness.

6. **The Utility Knife** is excellent for food preparation or almost any kitchen chore from cutting vegetables and meats to halving sandwiches.

7. **The Steak Knife** is for individual table use. Cuts meat without tearing.

8. **The Parer** is the knife used most frequently. Cuts, peels and dices fruits, vegetables, cheeses and meats.

PARTS OF A FORGED COOK'S KNIFE

back bolster rivets
butt
point
choil
edge
bolster
full tang   half tang   rat-tail tang   drive tang

Connoisseur® Cutlery

The finest professional cutlery for the discriminating chef, combining modern European styling and the cutting performance of American craftsmanship. Crafted from the highest quality stain-free, high-carbon steel, heat-treated to precise hardness and edges hand-ground to ultimate sharpness. Handles are fashioned with the warmth of traditional rosewood and secured with large brass compression rivets and are impervious to stain, hot water, and food acids.

Model	Description
13012	9" carving knife, 11-9PCP
01382	6" narrow boning knife, 13N-6PCP
15012	3" paring knife, 25-3PCP
14040	12" forged bayonet fork, 28-78PCP
13022	10" duo-edge roast slicer, 40D-10PCP
13032	12" duo-edge roast slicer, 40D-12PCP
12012	10" cook's knife, 45-10PCP

Additional models available.

Victorinox Cutlery

Victorinox Cutlery is Swiss Quality! Manufactured since 1884 in Ibach, Switzerland, these high carbon, no stain blades are the standard of the meat processing and butcher industries. A proprietary process promotes maximum blade life and reduced "knife spend". Available in slip resistant Fibrox handles (NSF) and classic Rosewood handles. Lifetime warranty against manufacturer's defects.

Model	Description
40013	Boning 6" Stiff Straight Narrow Rosewood Hdl
40017	Boning 6" Semi-Stiff Curved Rosewood Hdl
40021	Chef's 10" Rosewood Hdl
40025	Chef's 7" Wavy Rosewood Hdl
40100	Straight Paring 3$1/4$" Rosewood Hdl
40144	Slicer 12" Wavy Rosewood Hdl
40146	Slicer 12" Wavy Rosewood Hdl

Additional models available.

DEXTER THE EDGE SINCE 1818

Sani-Safe® Knives & Accessories

An impervious blade-to-handle seal provides the utmost in sanitary qualification. A textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. Stain-free, high-carbon steel blade, with an individually ground and honed edge. Exciting multi-pack and point-of-purchase options also available. Made in USA. NSF.

Model	Description
S104PCP	3^1/$_4$" Cook's style Parer (White)
S145-8PCP	8" Cook's Knife (White)
P177A-PCP	4" Pizza Cutter (White)
PS286-8PCP	8"x3" Perforated Turner (White)
S140-12PCP	12" Roast slicer
S140-12SC-PCP	12" Scalloped Roast Slicer (White)

Additional models available.

DEXTER THE EDGE SINCE 1818

SofGrip™ Cutlery

The soft-to-the-touch handle literally molds to your hand and becomes its extension. SofGrip™ combines the world's sharpest hand-honed edge in stain-free, high-carbon steel with the most ergonomically designed handle ever! Available in both black and white handles. Chinese Chef's knives now available in an ultra-comfortable SofGrip™ handle, and in COLORS! NSF.

Model	Description
SG104PCP	3¼" Cook's Parer (Clam Pk)
SG140-12GE-PCP	12" Duo-Edge Roast Slicer
SG144-7GE-PCP	7" Duo-Edge Santoku Knife
SG163-9SC-PCP	9" Scalloped Offset Sandwich Knife
SG145-10PCP	10" Cook's Knife
SG145-8PCP	8" Cook's Knife

Additional models available.

DEXTER THE EDGE SINCE 1818

V-lo® Knives

A patented, state-of-the-art handle design offers both comfort and control. Soft-to-the-touch, and with the firmness you need, plus a modern, attractive look. Features a stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF.

Model	Description
29813	7 pc. Cutlery Set
29343	12" Duo-Edge Roast Slicer
29273	7" Duo-Edge Santoku Chef's Knif
29253	10" Cook's Knife
29383	8" Scalloped Utility Slicer
29323	9" Scalloped Offset Sandwich Knife

Additional models available.

MUNDIAL *Gourmet*

Knives

Complete line includes cook's and boning knives as well as other essential tools. Feature high-carbon stainless steel blades as well as non-slip ergonomic handles. Molded white polypropylene handles have the extra safeguard of Sanitized® anti-microbial protection, which guards against bacterial growth, yeast, mold, and fungi. Some items available in food safe colors. NSF.

Food Safe Colors Available

Model	Description
W0547-4	Paring Spear Point 4" (24 in Display Box, White Handle)
W5610-10	Wide Cook's 10", White Handle (Food Safe Colors)
W5610-10E	Wide Sandwich 10", Serrated Edge - White Handle
W5610-12	Wide Cooks 12", White Handle
W5610-8	Wide Cook's 8", White Handle (Food Safe Colors)
W5610-8E	Wide Sandwich 8" w/ Serrated Edge - White Handle
W5613-8	Fillet -Narrow Flexible 8", White Handle

MUNDIAL *Gourmet*

Fully Forged Knives

Fully forged cutlery makes food preparation faster, easier, and more comfortable. Crafted from high carbon stainless steel, each blade is fully forged to ensure greater durability and increased cutting precision. Ergonomic 3-riveted handles ensure a comfortable, firm grip; hand wash only. Lifetime warranty. NSF. Model 51-984 shown.

Model	Description
51-984	11-pc. Executive Chef Set

(contains 5141-2 1/2, 5111-3 1/2, 5111-6, 5113-6, 5109-7GE, 5121-8E, 5111-10, 5110-10, 5153, 5140-10, SCWH-16 case)

Model	Description
BP5110-6	Chef's 6" (Black Polyacetal Handle)
BP5121-8E	Bread Slicer 8" w/ Serrated Edge (Black Polyacetal Handle)
BP5141-2^1/$_2$	Peeling 2^1/$_2$" (Black Polyacetal Handle)

Additional models available.

Helios Knife Sterilizer Cabinet

Utilizing UVC light, the Helios™ Knife Sterilization Cabinet eliminates up to 99% of bacteria within 3-5 minutes. An exclusive non filtering, clear, slotted knife holder and mirrored walls allow light to penetrate all surfaces. Model KSUV-18

- 18-gauge, 430 stainless steel construction.
- Heavy-duty locking handle provides extra security.
- Holds up to 12 knives and a steel (not included).
* NSF Component Certified. 115V. Assembled in USA.

Edlund

Winco

Stainless Steel Utility Tongs

Serve salad, pasta, or seafood with stainless steel utilities tongs from Winco. Comes in mediumweight, heavyweight, and extra heavyweight.

Model	Description
UT-9HT	9" S/S Utility Tong, Extra Heavyweight, 1.2mm
UT-12HT	12" S/S Utility Tong, Extra Heavyweight, 1.2mm
UT-16HT	16" S/S Utility Tong, Extra Heavyweight, 1.2mm
UT-7	7" S/S Utility Tong, Heavyweight, 0.9mm
UT-9	9" S/S Utility Tong, Heavyweight, 0.9mm
UT-12	12" S/S Utility Tong, Heavyweight, 0.9mm

Additional models available.

VOLLRATH®

One-Piece Tongs, Jacob's Pride

Featuring Agion®–Nature's anti-microbial protection, these color-coded tongs aid in the prevention of foodborne illness resulting from cross contamination. Springless design eliminates bacteria prone food traps. Permanently bonded Kool-Touch® color-coded handles for easy identification. Handles are heat resistant up to 180°F. Choose from color-coded, black or stainless steel VersaGrip® or Scalloped Grip tongs. NSF. Jacob's Pride limited lifetime warranty does not cover Kool-Touch® coating.

Model	Description
4780920	Scalloped 9^1/$_2$" Black
4781220	Scalloped 12" Black
4781620	Scalloped 16" Black
4780911	Scalloped 9^1/$_2$" Color Coded (Multi-Pack)
4780620	Scalloped 6" Black

Additional models available.

JP JACOB'S PRIDE™

san jamar® smart. safe. sanitary.

Saf-T-Knife™ Station

Safe, sanitary, and secure storage for kitchen knives. Sanitary closed container protects knives from contaminants and damage. Clear, see-through door makes choosing a knife easy. Easy to assemble and disassemble for thorough cleaning. Holds a variety of knife configurations, including a cleaver and a knife sharpener. Durable plastic construction. Dishwasher safe. NSF. Knives not included. Model STK-1008

JP JACOB'S PRIDE™

VOLLRATH®

One-Piece Ladles w/Kool-Touch® Handles

Lades featuring Agion®–Nature's Antimicrobial protection–available with stainless steel, black, and color-coded Kool-Touch® handles as well as black Ergo Grip handle. Accurate bowl dimensions clearly stamped for easy identification. Heavy gauge stainless steel shafts and bowls. Grooved plastic coated handle is heat resistant up to 180°F. Mirror finish bowls, satin finish handles. Jacob's Pride limited lifetime warranty does not cover Kool-Touch® coating.

Model	Description
4980120	Ladle, Black, 1 oz.
4980220	2 oz. Black NSF (Jacobs Pride)
9022420	3 oz. Black NSF (Jacobs Pride)
4980420	4 oz. Black NSF (Jacobs Pride)
5200000	5 oz. Black NSF (Jacobs Pride)
4980620	6 oz. Black NSF (Jacobs Pride)
4980610	6 oz. S/S NSF (Jacobs Pride)

Additional models available.

VOLLRATH®

NSF Certified Dishers, Jacob's Pride Collection

Coated handles are equipped with all natural anti-microbial protection. Stainless steel with one-piece, color-coded plastic handles for no-guess size selection. Sure grip color handles differentiate size. White, gray, ivory, green, dark blue, yellow, red, black, and orchid. Jacob's Pride® limited lifetime warranty. Made in the USA. NSF.

Model	Description
47139	#6 White, 5^1/$_3$ oz.
47140	#8 Gray, 4 oz.
47141	#10 Ivory, 3^1/$_4$ oz.
47143	#16 Dk. Blue, 2 oz.
47144	#20 Yellow, 1^5/$_8$ oz.
47146	#30 Black, 1 oz..

Additional models available.

JP JACOB'S PRIDE™

Spring Tongs with Silicone Tips

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 locked closed and offer a hanging loop for easy and convenient storage.

Model	Description
STS-9HD	9" Tongs
STS-12HD	12" Tongs

Whips & Tongs

Whip handles are filled with a specially formulated epoxy to keep the wires firmly in place, forever! French whips have thick, rigid wires for heavier batters and foods. Piano whips are made of a thinner, more flexible wire for more delicate foods and sauces. Kettle and mayonnaise whips have extra-heavy gauge wire and are 18/8 stainless steel with 1¼" tubular handles. Stainless utility tongs are available in heavy (TUF), extra-heavy (XHT) or light-weight (LUT) gauges. NSF.

Model	Description
XHT-12	12" X-tra Heavy Tong
KVW-48	Kettle Whip, 48" O.L.
FWE-18	18" French Whip
PWE-18	18" Piano Whip
FWE-10	10" French Whip
FWE-12	12" French Whip
XHT-10	9½" X-tra Hvy Wt. Tong
XHT-16	16" X-tra Hvy Wt. Tong
TUF-10	9½" Hvy Wt. Tong
TUF-12	12" Hvy Wt. Tong

Additional models available.

Nylon Handle Wire Whips — Jacob's Pride Collection

One-piece nylon handle with comfort nubs is completely sealed. Patent-pending ergonomic whip with corrosion resistant, stainless steel fine wires is ideal for mixing or aerating thinner food products. Color coded handle is heat resistant up to 475°F. Aqua for French and Purple for Piano. Jacob's Pride limited lifetime warranty. NSF.

Model	Description
47006	18" Piano Whip
47090	10" French Whip
47093	16" French Whip
47094	18" French Whip
47002	10" Piano Whip
47005	16" Piano Whip

Additional models available.

Cooking Accessories

Thoughtfully designed to simplify food preparation tasks, ensure comfort, and minimize fatigue. Complete line of turners, scrapers, forks, and essential cooking tools feature high-carbon stainless steel and non-slip ergonomic polypropylene handle, with Sanitized® antimicrobial protection to guard against the growth of bacteria, yeast, mold, and fungi. Some items available in food safe colors. NSF.

Model	Description
W5691-4	Pizza Cutter 4" - White Handle
W5687	Steak & Hamburger Turner 5"x4" White Handle
W5685	Square End Turner 6"x3" White Handle
W5683	Turner 8"x3" - White Handle
W5688-3½	Sandwich Spreader 3½" White Handle
W5650-10	Baker's Icing Spatula 10" White Handle
W5650-6	Baker's Icing Spatula 6" White Handle
W5650-8	Baker's Icing Spatula 8" White Handle
W5654-12	Pot Fork 12" - White Handle
W5681	8"x3" Perf. Turner - White Handle

Additional models available.

One-Piece Heavy Duty Spoodles® and Basting Spoons by Jacob's Pride

One-piece, mirror finish, 20-gauge stainless steel Spoodle® combines the ease of serving with a spoon and the accurate portion control of a ladle. Color coding and capacities stamped on shaft. Ergonomic design, built-in stopper notch, heat resistant to 450°F. One-piece, 16-gauge stainless steel basting spoons are resistant to corrosion. NSF. Jacob's Pride limited lifetime warranty.

Model	Description
6433120	Solid Oval Black, 1 oz.
6433230	Solid Oval Blue, 2 oz.
8036420	Solid Oval Ivory, 3 oz.
6433445	Solid Oval Gray, 4 oz.
6433655	Solid Oval Teal, 6 oz.
6433865	Solid Oval Orange, 8 oz.

Additional models available.

CARLISLE
FOODSERVICE PRODUCTS®

DuraPan™ Food Pans

Double reinforced corners and unique impact resistant edge design help pans hold shape even under the toughest conditions. Will not jam together during storage. Tapered pans fit standard food pan templates and will stack or nest with most other leading brands. Versatile 18/8 stainless pans go from freezer to oven to serving line. Available in industry standard 22 gauge or economical 24 gauge. NSF.

Model	Description
608002	Full-Size Heavy Gauge – $2^1/2$" (10.4 qt)
608004	Full-Size Heavy Gauge – 4" (16.6 qt)
608006	Full-Size Heavy Gauge – 6" (24.9 qt)
608122	One-Half Size Heavy Gauge – $2^1/2$" (0.9 qt)
608124	One-Half Size Heavy Gauge – 4" (1.4 qt)
608126	One-Half Size Heavy Gauge – 6" (2.1 qt)

Additional models available.

VOLLRATH®

Super Pan Super Shapes

Now available in deeper pans and new shapes! A cost-effective method to upscale presentation of food in chafers, buffet lines and display cases. By using your existing inventory of steam table pans, and replacing a few pieces of the line up with the Super Shapes pans, your whole lineup gets an upscale presentation. Full- and half-size units fit with Super Pan V® covers and flexible lids. No investment in templates, tiles or other accessories required. Reinforced edges and corners reduce potential for dents, dings, or energy escaping from the well. Pans stack neatly for easy storage. Easy to use and easy to change. NSF. Made in the USA.

Model	Description
3101220	Hexagon Full $2^1/2$"
3102240	Hexagon Half 4"
3101120	Kidney Full $2^1/2$"
3102120	Kidney Half $2^1/2$"
3100020	Wild Pan Full $2^1/2$"
3100040	Wild Pan Full $3^1/2$"

Additional models available.

FOCUS
FOODSERVICE

Wall Storage Solutions

Focus Foodservice offers an array of wall mounted storage solutions for both back and front of the house applications. From our newest EZ-Wall Food Prep and Drying Station Kit and Pot and Pan Rack to our Utensil rack and wall mount shelving kits, all of our kits can easily be installed virtually anywhere in minutes. NSF. Models FWMKIT1, FWMPPR36 and FUR1824CHSS shown.

Model	Description
FWMKIT1	EZ-Wall™ Food Prep & Drying Station Kit
FWMPR36SS	36"x14" S/S Pot Rack w/4 hooks
FUR1824CHSS	Utensil Rack w/20 S/S Hooks

Additional models available.

Notable Chefs

Chef Hoss Koshani
Pueblo, CO

Stuffed Green Peppers, Eggplant, and Tomatoes

2 large tomatoes
2 green, red bell peppers
2 eggplants
$1/4$ cup rice
$1/4$ cup yellow split peas
$1/2$ cup oil
1 onion, finely choppe
1 lb. ground beef
1 cup tomato sauce
1 tbsp. chopped mint
1 tbsp. chopped Tarragon
1 tbsp. chopped scallions
1 tsp. salt
$1/4$ tsp. black pepper
$1/3$ cup lemon juice
$1/3$ cup sugar
$1/4$ cup chopped parsley
1 tbsp. green chili

Wash tomatoes, peppers and eggplants.

Remove stems from eggplants, slice off the tops, remove caps and set aside. Slice off the bottoms so the eggplants can stand on their own. Hollow out them.

Cut off the tops of the peppers, $1/2$" from the steam and set caps aside.

Cook rice and split peas together for 20 minutes in 2 cups water and $1/4$ tsp. salt, after that drain it. Brown onion and meat in 2 tbsp. oil. Stir in $1/2$ tbsp. tomato sauce and green chili.

In a large bowl, combine meat, rice and split peas and chopped herbs. Season with salt pepper. Mix thoroughly.

Fill peppers and eggplants with mixture. Replace caps.

Dice tomatoes and combine with 2 tbsp. oil, lemon juice and sugar. Mix thoroughly.

Place the stuffed eggplants, bell peppers in ovenproof dish. Mix $1/2$ cup tomato sauce and diced tomatoes mixture in 1 cup chicken broth and pour around the stuffing. Cover and bake in preheated oven 350°F for 75 minutes.

Arrange bell peppers and eggplants in platter with sauce around them. Serve with garlic bread.

Super Pan V™ Steamtable Pans

With Vollrath's line of steam table pans, you can transport and store your food safely and easily. 22 gauge, 300 series stainless steel pans are up to 300% stronger–resisting dents, dings, and keeping your food safe and secure during the transportation and holding process. Easy to pour corners and traditional body size make Super Pan V® pans compatible with all your Super Pan II® pans, covers, and accessories.

Model	Description
30022	Full, 20³/₄"x12³/₄"x2¹/₂"
30222	Half-Size, 10³/₈"x12³/₄"x2¹/₂"
30322	One-Third, 6⁷/₈"x12³/₄"x2¹/₂"
30422	One-Fourth, 6³/₈"x10³/₈"x2¹/₂"
30662	One-Sixth, 6⁷/₈"x6¹/₄"x6"
30942	One-Ninth, 6⁷/₈"x4¹/₄"x4"

Additional sizes and depths available.

StorPlus™ Food Pans, Food Storage & Lids

StorPlus™ Pans meet EN 631-1 Euro Norm standards for inter-stacking with existing pans. Reinforced top and bottom corners on pan and lid help prevent chipping and cracking. Universal food pan lids fit Carlisle pans as well as other major competitors. Polycarbonate pans withstand temperatures from -40°F to 212°F, polypropylene pans from 32°F to 170°F, and high-heat pans from -40°F to 375°F. Polypropylene and high-heat are BPA free. Dishwasher safe. NSF.

Model	Description
10200B	Full Sz. 2¹/₂" Deep Polycarbonate
10201B	Full Size 4" Deep Polycarbonate
10202B	Full Size 6" Deep Polycarbonate
10203B	Full Size 8" Deep Polycarbonate
10210U	Full Size Handled Univ. Lid Polycarbonate
10211U	Full Sz. Handled Notched Univ. Lid Polycarbonate

Additional models available.

Camwear Food Storage Pans & Covers

An innovative way to store, handle, and transport food. Use Cold Pans (CW) for storage, transportation, and serving display; Hot Pans (HP) for microwaves, steamers, and ovens; Translucent Pans (PP) are an economical choice for storing food as well as using on prep tables and in food bars. CW withstand temps -40°F to 210°F; H-Pans -40°F to 350°F and PP-Pans -40°F to 160°F. Cover styles available–seal, flat, flip, grip, w/handle, and notched. NSF.

Model	Description
12CW	Food Pan 1/1x2" CW
12HP	Food Pan 1/1x2" HP
14CW	Food Pan 1/1x4" CW
14HP	Food Pan 1/1x4" HP
10CWC	Food Pan Lid 1/1 CW
10CWCH	Food Pan Lid 1/1 CW HDL
10CWCHN	Food Pan Lid 1/1 CW HDLN
10CWD	Food Pan Drain 1/1 CW
10HPC	Food Pan Lid 1/1 HP

Additional sizes and depths available.

Miramar® Decorative Plans & Templates

Stylish patent-pending embossed pattern on stainless steel pan rims adds elegance and style to your buffet presentation. Various sized pans fit in standard well openings or in Miramar thermoset resin templates. Templates are heat resistant to 300°F and are available in Night Sky or Oyster. Dishwasher safe. NSF. *A large assortment of templates, pans & colors are available. Call for information.*

APPROXIMATE SERVINGS FOR STEAMTABLE PANS

Depth (In.)	(Qts.)	1 oz.	2 oz.	4 oz.	8 oz.
Full-Size — 20³/₄"x 12³/₄"					
1¹/₄	3.9	124	62	31	15
2¹/₂	8.3	265	132	66	33
4	14	448	224	112	56
6	21	672	336	168	84
Two-Thirds Size — 13⁷/₈"x12³/₄"					
1¹/₄	3	96	48	24	12
2¹/₂	5.6	179	89	44	22
4	9.3	297	148	74	37
6	14	448	224	112	56
Half-Size — 10³/₈"x12³/₄"					
1¹/₄	2.1	67	33	16	8
2¹/₂	4.3	137	68	34	17
4	6.7	214	107	53	26
6	10	320	160	80	40
Half-Long Size — 20³/₄"x6⁷/₁₆"					
1¹/₄	1.9	60	30	15	7
2¹/₂	3.8	121	60	30	15
4	6	192	96	48	24
6	8.7	278	139	69	34
Third-Size — 6⁷/₈"x 12³/₄"					
1¹/₄	1.3	41	20	10	5
2¹/₂	2.6	83	41	20	10
4	4.1	131	65	32	16
6	6.1	195	97	48	24
Fourth-Size — 6³/₈"x10³/₈"					
2¹/₂	1.8	57	28	14	7
4	3	96	48	24	12
6	4.5	144	72	36	18
Sixth-Size — 6⁷/₈"x 6¹/₄"					
2¹/₂	1.2	38	19	9	4
4	1.8	57	28	14	7
6	2.7	86	43	21	10
Ninth-Size — 6⁷/₈"x4¹/₄"					
2	0.6	19	9	4	2
4	1.1	35	17	8	4

Grand Gourmet Series

PADERNO
WORLD CUISINE

Quality 18/10 stainless steel cookware suitable for a professional kitchen. Outer and inner satin polish and a mirror-finish along the edges; reinforced upper edges. Ergonomic stay-cool handles. Sandwich, thermo-radiant bottom for best heat conductivity. Concave bottom when cold flattens upon heating. Perfect for use on any type of stove including induction. Dishwasher safe. Limited lifetime warranty. NSF. Made in Italy.

Model	Description
11114-24	Frying Pan, $9^1/_2$" Dia.
11114-28	Frying Pan, 11" Dia.
11114-32	Frying Pan, $12^1/_2$" Dia.
11106-16	Sauce Pan, $6^1/_4$" Dia., $2^1/_4$ qt.
11106-24	Sauce Pan, $9^1/_2$" Dia., $6^7/_8$ qt.
11106-20	Sauce Pan, $7^7/_8$" Dia., $4^1/_4$ qt.

Additional models available.

Carbon Steel Frying Pans

PADERNO
WORLD CUISINE

This high quality, carbon steel pan can be used with all heat sources, including induction, ovens, and broilers. Lasts a lifetime if protected from rusting. Withstands high temperatures for longer preheating. Acquires natural non-stick properties that won't chip, scratch or peel. Safe to use with metal tools, such as knives, forks or spatulas. Requires minimal care, but not dishwasher or microwave safe. Limited lifetime warranty.

Model	Description
A4171420	$7^7/_8$" Dia.x$1^1/_4$""H
A4171422	$8^5/_8$" Dia.x$1^3/_8$"H
A4171424	$9^1/_2$" Dia.x$1^1/_2$"H
A4171426	$10^1/_4$" Dia.x$1^1/_2$"H
A4171428	11" Dia.x$1^5/_8$"H
A4171430	$11^7/_8$" Dia.x$1^5/_8$"H

Additional models are available.

FoodHandler

Pan Pals™ Pan Liners & Oven Bags

Increase profits, food safety, and HACCP compliance with Pan Pals® high-heat pan liners and bags. Made from nylon, Pan Pals® withstand temperatures from -70°F to 400°F and come in sizes to fit anything from soup kettles to full size hotel pans. Pan Pals® will help reduce cleaning time, water use, and keep grease and food from clogging drains.

Model	Description
22-OB1824	Oven Bag, 18"x24" Medium Pan
22-OB2418	Oven Bag, 24"x18" Large Pan
22-OB3426	Oven Bag, 34"x26" Turkey Size
22-PL1215	Pan Liner, 12"x15", 4 qt. Round
22-PL1318	Pan Liner, 13"x18" Sixth
22-PL1515	Pan Liner, 15"x15", 6 & 7 qt. Round

Additional models available.

VOLLRATH

Wear-Ever® Classic Select® Cookware

Two gauge, impact resistant 3004 aluminum construction features double thick bottom for even heat distribution and elimination of hot spots. Saute' and Sauce pans feature TriVent® silicone and plated handles. Jacob's Pride limited lifetime warranty. TriVent® silicone handle carry a 90-day warranty. NSF. Made in U.S.A.

Model	Description
77130	20 qt. Round Bottom Dbl. Boiler
68224	Brazier 24 qt.
68735	Saute Pan 5 Qt w/TriVent™ Silicone Hdl.
68620	Stk Pot Hvy Duty 20 qt.
69404	Sauce Pan Straight Sided $4^1/_2$ qt. w/TriVent™ Plated Hdl.
68420	Hvy Duty Sauce Pot 20 qt.

Additional models available.

VOLLRATH

Wear-Ever® CeramiGuard®II Fry Pans

Dent resistant, 3004 aluminum alloy is ideal for heavy duty frying. CeramiGuard®II is a coating system that offers both superior durability and release qualities, even in high heat applications. The enhanced coating is 115% more durable than traditional CeramiGuard®. Withstands the abuse of metal utensils better than any other no-stick coating. Exclusive CoolHandle® included. Made in the USA. PFOA free. NSF.

Model	Description
Z4007	7" Fry Pan
Z4008	8" Fry Pan
Z4010	10" Fry Pan
Z4012	12" Fry Pan
Z4014	14" Fry Pan

Titan Series Pots and Pans

Premium 18/8 cookware has a tri-ply bottom consisting of two layers of stainless steel surrounding an aluminum core. The result is cookware that spreads heat rapidly and evenly providing higher efficiency and reduction of hot spots, which can cause food to burn or cook unevenly. With attractive brushed sides and a polished band across the top and bottom, each piece makes a striking impression. Induction ready cookware. NSF.

Model	Description
SSP-8	8 qt. Stock Pot with Cover
SSP-12	12 qt. Stock Pot with Cover
SSP-16	16 qt. Stock Pot with Cover
SSP-20	20 qt. Stock Pot with Cover
SSP-24	24 qt. Stock Pot with Cover
SSP-32	32 qt. Stock Pot with Cover
SSP-40	40 qt. Stock Pot with Cover

Additional models are available.

ADCRAFT

Tribute® Cookware

Tribute® cookware is ideal for gas, electric, and induction cooking. Its 3-ply construction, stainless steel interior, 3004 aluminum core provides even heat on bottom of pan and side walls. Induction ready stainless exterior. TriVent™ silicone or plated handles. Rated at 450°F for stovetop or oven use with EverTite™ Riveting System. NSF.

VOLLRATH®

Model	Description
77521	Stock Pot, 12 qt.
77742	Sauce Pan, 4.5 qt.
77746	Sauté Pan, 6 qt.
77761	Brazier, 15 qt.
77792	Saucier, 3 qt.
69812	Fry Pan 12" Natural, TriVent Silicone Hdl

Additional models available.

WALCO

Idol™ Cook & Serve Cookware

Built to last, new 18/10 stainless steel Idol™ Cook & Serve Cookware provides durability and versatility. Ideal for any heat source, including induction. Features a glass lid with resting slot and 3-ply magnetic steel clad bottom for even heat distribution. Model WIR22 shown.

Model	Description
WIR24	Paella Pan w/Glass Lid, $2^4/_{10}$ qt., $9^1/_2$"x2" (Cook & Serve)
WIR22	Casserole w/Glass Lid, $3^1/_2$ qt., $8^3/_4$"x$3^1/_4$" (Cook & Serve)
WIR26	Casserole w/Glass Lid, $3^1/_2$ qt., $10^1/_4$"x$2^1/_2$" (Cook & Serve)

VOLLRATH®

Wear-Ever® Ever-Smooth™ Fry Pans

The Ever-Smooth™ interior surface ensures easier cooking and less interference from rivet heads which eliminates food and bacteria collection areas. Available in natural finish or PowerCoat2™ and CeramiGuard® II non-stick coating. Exclusive Cool Handle® included.

Model	Description
EZ4008	Fry Pan 8" CeramiGuard® II
EZ4010	Fry Pan 10" CeramiGuard® II
EZ4012	Fry Pan 12" CeramiGuard® II
EZ4014	Fry Pan 15" CeramiGuard® II
EZ4007	Fry Pan 7" CeramiGuard® II

Additional models available.

Jacob's Pride Collection Intrigue® Stainless Steel Professional Cookware

Designed for use on gas, electric, induction, and ceramic cook tops. Each piece is oven and dishwasher safe. Crafted of 18/8 stainless steel with a permanently bonded 1/4" thick bottom layer made of aluminum and stainless steel for efficient heat distribution and durability. The combination of satin and mirror finishes will accentuate any culinary presentation while making cleanup a breeze. NSF. Limited lifetime warranty.

Model	Description
47722	Stock Pot 18.0 qt. (17.0 L)
47741	Sauce Pan 3.2 qt. (3.0 L)
47751	$9^4/_{10}$" (24 Cm) Fry Pan
47752	1" (28 Cm) Fry Pan
47753	$12^6/_{10}$" (32 Cm) Fry Pan
47791	2 qt. (1.9L) Intrigue Saucier

Additional models available.

VOLLRATH®

winco

Super Aluminum Cookware

Best quality and prices in their class. Extra thick reinforced rim and bottom to stand up to any amount of water and usage. Deep-drawn structure for better strength and durability. Thicker handles make lifting and carrying heavy pots easier. 3003 aluminum construction is excellent for fast and even heat distribution. Available in 6.0mm and 4.0mm thickness. NSF listed. Shown (top row, left to right): AXS Series, AXAP Series, (bottom row, left to right): AXBZ Series, AXST Series.

Model	Description
AXHH-12	12 qt. Stock Pot
AXHH-16	16 qt. Stock Pot
AXHH-20	20 qt. Stock Pot
AXHH-24	24 qt. Stock Pot
AXHH-32	32 qt. Stock Pot
AXHH-40	40 qt. Stock Pot
AXHH-60	60 qt. Stock Pot

Additional models available.

Sheet Pan Covers

Store and transport food without the risk of germs, dirt or dust touching food products. Polypropylene covers available in three sizes. Dishwasher safe. Not for use in ovens or with hot pans. Full size with cover will fit in end-load rack. Fit not air-tight. Model 90PSPCHF and 90PSPCFL shown.

Model	Description
90PSPCFL	Full Size
90PSPCHF	Half Size
90PSPCQT	Quarter Size

Bakeware & Specialty Pans

This extensive line of heavy and medium-duty bakeware and specialty pans are constructed from 3003, H14 aluminum for superior strength and even heat distribution. Choose from springform pans, cake, and pie pans. Silicone coated pans provide an easy release of baked products and make cleanup a breeze. Models 901025, 900410, 951202 and 977159 shown with muffin pans.

Model	Description
905245	Mini-Muffin Pan 24 cup
905045	Cupcake/Muffin Pan 12 cup
905525	Cupcake/Muffin Pan 24 cup
905285	Jumbo Muffin Pan 24 cup
903695	Pecan Roll Pan 12 cup
904705	Pecan Roll Pan 20 cup

Additional models available.

Aluminum Sheet Pans

Winco Sheet pans come in variety of options in closed bead, open bead, and perforated. Open bead pans are extra heavy-duty, can be used as a roast pan, and are NSF listed. Closed bead pans are made of 3003 aluminum with galvanized wire for rust resistance and reinforcement. Perforated pans have denser hole perforations that allow for better air circulation and heat conductivity, perforated holes $1/8$" diameter.

Model	Description
ALXP-1200	Full Size, 12 Ga.
ALXP-1013	Quarter Size, 18 Ga.
ALXP-1318	Half Size, 18 Ga.
ALXP-1318P	Half Size, 18 Ga., Perforated
ALXP-1622	16"x22" Size, 18 Ga.
ALXP-1826	Full Size, 18 Ga.
ALXP-1826P	Full Size, 18 Ga., Perforated
ALXP-2618H	Full Size, 16 Ga.

Wear-Ever® Heavy-Duty Sheet Pans

Heavy duty construction ensures rugged durability for every day use. Galvanized bead wire keeps the pan's shape while guarding against rust. Perforated pan for oven broiling and baking. Sanitary open bead. Available in 3 finishes: Natural, with WearGuard non-stick coating, and HardCoat anodized for reduced bake times and scratch resistance.

Model	Description
5220	Quarter Size (16 ga.) Natural Finish
5303	Half Size (18 ga.) Natural Finish
9002	Full Sheet (18 ga.) Natural Finish
9003	Full Sheet (19 ga.) Economy
9001	Full Sheet (16 gauge) Economy
5315	Full Sheet (12 ga.) Natural Finish *NSF

Additional models available.

Camwear® Scoops

Cambro's scoops are made of Camwear polycarbonate so they are just that strong. For you, that means the handle will not break off, and the scoops will not dent, rust or chip. They will continue to look good and perform well wash after wash.

Model	Description
SCP24CW	CW 24 oz.
SCP64CW	CW 64 oz.
SCP6CW	CW 6 oz.
SCP12CW	CW 12 oz.

Titan Max-Cut™

All-in-one stainless steel dicer, wedger, corer, and French fry cutter replaces all those other products. The Made in USA patent-pending design lets you move easily from wall to table mounting with the available quick connect bases. Quick change pusher and blade assemblies with protective wash guards feature the largest cutting surface available to make short work of your food prep tasks. Choose $1/4$", $3/8$", $1/2$" dice or fries, 6 section or 8 section wedge or coring blades. Dishwasher safe. NSF.

Model	Description
FDWW-014	$1/4$" Dicer (Wall Mount)
FDW-014	$1/4$" Dicer (Suction Cup Base)
FDWW-038	$3/8$" Dicer (Wall Mount)
FDW-038	$3/8$" Dicer (Suction Cup Base)
FDWW-012	$1/2$" Dicer (Wall Mount)
FDW-012	$1/2$" Dicer (Suction Cup Base)

ARC!™ Fruit & Vegetable Slicers

The first stainless steel slicer that can cut through an onion or potato with ease, and slice a very ripe tomato even better. With the patent-pending design, you never have to place the product directly on the blades. The unique pusher/hopper allows safe and perfect positioning of the product to be sliced. The quick change blade cartridge with wash guard ensures safe handling. NSF.

Model	Description
ARC-136	$3/16$" blades
ARC-125	$1/4$" blades
ARC-138	$3/8$" blades

Redco® InstaSlice™

Pop-in, pop-out blade assembly for easy cleaning and maintenance. Thermoset blade frames never need adjustment and will not corrode. Corrosion-resistant polyurethane food carrier. Hardcoat™ pusher head fingers resist corrosion from tomato acids and other harsh foods. Detachable table stop assures processor will stay in place. Available with straight or scalloped blades, allowing slicing of tomatoes without 'pre-scoring' the skin. NSF.

| Model	Description
15104	$3/8$" Scalloped
15105	$3/16$" Scalloped
15103	$1/4$" Scalloped
15205	$3/16$" Straight
15203	$1/4$" Straight
15204	$3/8$" Straight

Redco® InstaCut™ 5.0

Slice, dice, wedge and core with simple pop-in, pop-out blade accessories that make switching from dicing onions to coring apples a fast and efficient process in your kitchen. Its tall base fits containers up to 6"H. Thermoset blade frames never need adjustment and will not corrode. Full 5" square cutting area fits large fruits and vegetables. Clean, quick cuts reduce bruising and raise the quality level of food presentation. 2-year warranty. Model 5500 shown.

Model	Description
55060	$3/8$" Dice Packs w/T-Handles
55061	$1/2$" Dice Packs w/T-Handles
55088	$1/4$" Dice Packs w/T-Handles
55089	$3/8$" Slice Packs w/T-Handles
55090	$1/2$" Slice Packs w/T-Handles

Additional models available.
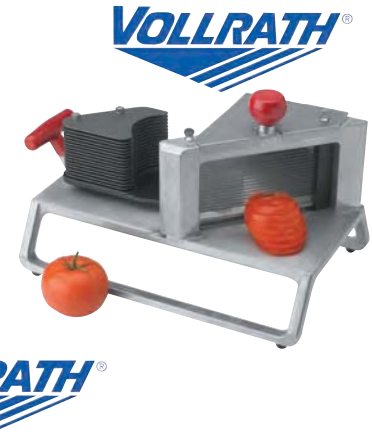
Slicers, Dicers, and Wedgers

Equipped with heavy-duty cast aluminum construction and non-slip rubber feet. Citrus Wedgers feature steel blades for precise one-stroke cutting. Available in 6- or 8-section wedge models. Vegetable Slicers offer $1/4$" or $3/8$" stainless steel blade assemblies for clean sharp dicing. Tomato Slicers are commercial-grade aluminum alloy with $1/4$" or $3/16$" stainless steel blade sets for razor sharp slicing without bruising.

Model	Description
CTR-WED6	6-Section, Citrus Wedger
CTR-WED8	8-Section, Citrus Wedger
CTR-WED8	8-Section, Citrus Wedger
CTR-TS14	Tomato Slicer, $1/4$" Blade Set
CTR-TS316	Tomato Slicer, $3/16$" Blade Set
CTR-VD1	Vegetable Slicer, $1/4$" Blade Assembly
CTR-VD2	Vegetable Slicer, $3/4$" Blade Assembly

Tomato Laser™ Slicer

Edlund's Laser™ is the easiest, fastest, and most advanced manual tomato slicer ever seen. The patent pending slicer is NSF certified, all stainless steel, and fits in a standard dish rack for thorough dishwasher safe cleaning. The exclusive staggered blade cartridge ensures a perfectly sliced tomato every time. Heavy duty suction cup feet keep the slicer in place.

Model	Description
ETL-316	$3/16$" Blades
ETL-140	$1/4$" Blades
ETL-380	$3/8$" Blades

FoodHandler®

Gloves

In combination with proper hand washing, the proper use of high quality disposable gloves from FoodHandler provide complete barrier protection between hands and food. Full line of disposable gloves available for every back and front of house application, using the materials best suited to each application.

Model	Description
100-FH12	Fh Smooth Pf Latex Glv Sm 10/100 Cs. Pk
100-FH12-CP	Fh Smooth Pf Latex Glv Sm 4/100 Cs. Pk
100-FH14	Fh Smooth Pf Latex Glv Med 10/100 Cs. Pk
100-FH14-CP	Fh Smooth Pf Latex Glv Med 4/100 Cs. Pk
100-FH16	Fh Smooth Pf Latex Glv Lrg 10/100 Cs. Pk
100-FH16-CP	Fh Smooth Pf Latex Glv Lrg 4/100 Cs. Pk
100-FH18	Fh Smooth Pf Latex Glv Xl 10/100 Cs. Pk

Additional styles, sizes and convenience packs available.

Sani-Tuff® Cutting Boards

High density rubber compound won't crack, splinter, swell, or absorb liquids or odors. Lasts far longer than cutting boards made from wood or plastic. The rubber compound has a high degree of resiliency preserving knife edges longer. Manufactured with MicroStop™– an anti-microbial rubber compound that inhibits the growth of bacteria and fungi. Available in a variety of sizes and thicknesses, Sani-Tuff® cutting boards can be resurfaced by sanding the board as needed. NSF.

Model	Description
148-155	6"x8"x$1/2$"
149-880	8"x 8"x$1/2$"
157-628	12"x18"x$1/2$"
159-905	15"x20"x$1/2$"
161-331	18"x24"x$1/2$"
T45-S2048-BF	48"x72"x$1/2$"

Additional models available.

APEX MATTING & FOODSERVICE PRODUCTS
Apex is Superior

FoodHandler®

QuickFit™ Poly Gloves

Put on gloves 10 seconds faster with our unique QuickFit System. Puncture-resistant poly gloves offer long cuffs that cover the entire hand and part of the arm, providing much better sanitation than waxed paper sheets. Blue in color, the gloves are easy to identify for task-specific use and help prevent cross-contamination. NSF.

Model	Description
104-FHQFX-13	Extended Length Blue-S/M, 200/sleeve, 10 sleeves/Cs
104-FHQFX-17	Extended Length Blue-L/XL, 200/sleeve, 10 sleeves/Cs
11-050	Hinged Brckt w/Mounting Screws & Double Stick Tape

san jamar®
smart. safe. sanitary.

Saf-T-Grip® Cutting Boards

Minimize cross-contamination during food prep by using color-coded cutting boards for tasks based on HACCP guidelines. Integrated anti-slip grips provide a secure cutting surface. Durable co-polymer material resists cut grooving and is gentle on knives. Food safety hook provides a safe and sanitary method for transport and storage. Embossed ruler makes portioning easy, saving costs. Dishwasher safe. NSF.

Model	Description
CBG6938BK	6"x9", Black
CBG6938GN	6"x9", Green
CBG6938YL	6"x9", Yellow
CBG6938RD	6"x9", Red
CBG6938WH	6"x9", White
CBG912BR	9"x12", Brown
CBG912BL	9"x12", Blue

Additional models available.

FoodHandler®

Nitrile Gloves

When working with animal fats or citrus, you need a long lasting glove that can stand up to the task. Nitrile gloves from FoodHandler are comfortable and extremely durable.

Model	Description
103-FF12-CP	FormFlex Nitrile Powder Free, Blue, Small
103-FF14-CP	FormFlex Nitrile Powder Free, Blue, Medium
103-FF16-CP	FormFlex Nitrile Powder Free, Blue, Large
103-FF18-CP	FormFlex Nitrile Powder Free, Blue, X-Large
103-212-BLK	JobSelect Nitrile Powder Free, Black, Small
103-214-BLK	JobSelect Nitrile Powder Free, Black, Medium

Additional styles, sizes and convenience packs available.

Epic™ Synthetic Gloves

Epic™ gloves feature a unique combination of softness and strength that delivers the performance and form-fitting comfort of vinyl gloves at a lower cost. Easy to wear and reliable, they provide an economical solution for barrier protection. Efficient 5/200 pack size yields a 71% smaller case cube and 66% solid waste reduction compared to standard 10/100 pack.

FoodHandler®

Model	Description
103-FHEP12	PF Small
103-FHEP14	PF Medium
103-FHEP16	PF Large
103-FHEP18	PF X-Large

VICTORINOX
SWISS ARMY

ForschSHIELD™ Cut Resistant Gloves

Four gloves to choose from to fit the task at hand and each offers outstanding cut protection and amazing dexterity for the ultimate wearability and for the safety of your workers. Ambidextrous. Constructed of FDA and USDA materials that are washable, bleach safe, and contain anti-microbial properties for added safety. PerformanceFIT1 available in "one size fits most" neon colors–easy to spot from anywhere in the kitchen!

Model	Description
86501	PerformanceShield, X-Small (Clamshell)
86502	PerformanceShield, Small (Clamshell)
86503	PerformanceShield, Medium (Clamshell)
86504	PerformanceShield, Large (Clamshell)
86505	PerformanceShield, X-Large (Clamshell)

Additional sizes and style available.

Notable Chefs

Adam Trachtenberg

E&A Supply
Plainfield, N

Chef's Tips

Baking Powder- Out of baking powder for your recipe? Make it yourself! 1 tsp. baking soda (bicarbonate), 2 tsp. cream of tarter. Mix together and "use immediately". Yields 1 tbsp. of baking powder.

Store Baking Powder- Add a level tsp. of corn starch to every 1 oz. of baking powder to absorb moisture from the air. This will prevent the baking powder from reacting before you need to use it. Must store baking powder in an air tight container.

Baking Powder Testing for Quality- Put 1 tsp. baking powder in a bowl of hot water. If it bubbles, it's good and potent. If there are no bubbles, it's bad and throw it away.

Egg Quality Test- Submerge raw eggs in cold water. If they stay on the bottom, they are still good. If the eggs float to the top, they have air pockets inside the shell and are old.

Stop Crying While Slicing or Peeling Onions- Place whole onions with the skins on in the freezer for about 15 minutes (do not freeze). Or, peel onions under cold running water, which can be tricky, but works.

Buttermilk- Need Buttermilk? But don't have it? Make it yourself! ¼ cup whole milk and ¾ cup plain yogurt. Yields 1 cup.

Cutting Boards

Winco

BPA-free cutting boards and mats by Winco are essential in any food preparation station. White cutting boards are available in a variety of thicknesses to suit all your needs. Grooved cutting boards offer higher efficiency in food prep without worrying about juice spillage. Color cutting boards help kitchens prevent cross contamination. NSF listed. Shown: (top, left to right): CBI Series, CBST Series. (bottom row): CBF Series

Model	Description
CBWT-610	6"x10"x$^1/_2$", White
CBWT-1218	12"x18"x$^1/_2$", White
CBWT-1520	15"x20"x$^1/_2$", White
CBWT-1824	18"x24"x$^1/_2$", White
CBWT-1830	18"x30"x$^1/_2$", White
CBH-1218	12"x18"x$^1/_2$", White

Additional sizes and style available.

FMP

Timers

Whether you need a simple timer or a more complex timer system, FMP has the right timing tool for you. Kitchen timers come with a variety of convenient features, from mechanical to digital to multiple readouts for multiple jobs.

Model	Description
151-7500	4-In-1™ Digital Timer (4 Countdown)
151-1034	Commercial-Duty 60-Minute Timer
151-8800	8-In-1™ Digital Timer (8 Countdown)

Cooper ATKINS®

Timer Products

Temperature and time in a food safety environment are the two most important components in preventing foodborne illness. Durable and water resistant kitchen timers are easy to operate and help automate your monitoring protocols. Models shown (left to right) DTT361, TFS4, 9374, TC6, TS100, TM60, FT24, TW3

Model	Description
TM60-0-8	Long-Ring Mechanical 60-Minute Timer
FT24-0-3	Lg. Sgl. Station 24 Hr. Digital Timer w/Volume Control
TS100-0-8	Timer/Stopwatch
TC6-0-8	6-Button Electronic Timer/Clock/Stopwatch
TFS4-0-8	Multi-Station Digital Timer
9374	AC Adapter for TSF4
TW3-0-8	Lg. Digital Multi-Function Timer w/Multi-Mount

FoodHandler®

oneSAFE™ Glove Dispensing System

One glove at a time. The oneSAFE™ design makes it easy to grab only one glove at a time and put it on without contaminating other gloves in the box. A first-of-its kind innovation in the food industry, our new glove dispensing system enables you to provide a higher level of safety to your foodservice operation. Available in PF vinyl and nitrile. *Contact us for additional information*

DPP800W

DFP450W

DPS300

DT300

DPP400W

Digital Pocket Test Thermometers

These quick-reading digital thermometers simplify everyone's job…from cooks to technicians. With their reduced tips and faster response times, these compact units have easy-to-read displays and protective anti-microbial sheaths. They are easy to use and have built-in shirt clips to keep them in place while you work.

Model	Description
DPP800W	-40°/450°F Waterproof w/Jumbo LCD, 4" Stem
DFP450W-0-8	-40° to 450°F, Waterproof, Lifetime Warranty
DPS300-01-8	-40° to 302°F, Swivel Head w/Reduced Tip Design
DPP400W-0-8	-40° to 392°F Pen Style w/Reduced Tip Design, Waterproof, NSF
DT300=0=8	-40° to 302°F Oval, On/Off Switch

HACCP Manager Kit

Designed to simplify the recording of product temperatures and monitoring of corrective actions in foodservice environments. Includes a database system designed for reporting, analyzing, and storing temperatures. Allows data to be transferred between the thermocouple and PC.

- Stores up to 300 menu items.
- Sets temperature limit alerts.
- Records up to 3000 temperatures.
- Allows customized corrective actions.
- Creates custom checklists.

Complete Kit (Includes 37100 Handheld, 50209-K Probe, Accessories & software Model 93710

Refrigerator/Freezer Thermometers

Ensuring proper food temperature is the most important component in a food safety system. To help monitor the temperatures of your equipment or food, Cooper-Atkins offers a variety of monitoring thermometers to fit your specific needs. Designed to be durable and accurate for all kitchen environments.

Model	Description
330-0-1	Economy Refrigerator/Freezer Thermometer -40°/120°F
335-01-1	Horizontal Refrigerator/Freezer Thermometer -40°/80°F
25HP-01-1	Refrigerator/Freezer/Dry Storage Thermometer -20°/80°F
212-159-8	Cooler Thermometer 810°/80°F
2560	Refrigerator/Freezer Thermometer with Min/Max -22°/120°F
535-0-8	Cooler Thermometer w/Magnet -20/120°F

Notable Chefs

Guy Fieri

The Food Network—Guy's Big Bite Guy's Grocery Games Minute to Win It Diners, Drive-Ins & Dives
Santa Rosa, CA

Food Safety is Business Safety

In today's industry we are faced with our fiercest competition, Food Safety.

Oh, it is not about the burger joint that is selling burgers cheaper, or the mini mart with the 99¢ hot dogs. Who cares what chain restaurant is moving in, or what the new frozen foods are at Costco. These were the pressures of the past, ones that we could see and touch, but there is a much different case when it comes to food safety.

Consumers today are becoming much more aware and skeptical of food establishments and their practices in food safety. The real deal about food safety is not just in what the guests can see, it is about taking care of business in food safety every step of the way, from receiving to serving.

Here are a few recommendations that can save your business, and secure your future.

ServSafe Course: Encourage people on your team to take, and pass, the ServSafe course.

Hand Washing: Implement mandatory practices for your team. This is the number one cause of cross contamination.

Thermometers: Buy and use good digital thermometers. This may be the single most important tool in your kitchen.

Sanitizing Solution: Set up stations in your kitchen, bar and service area.

Rubber Gloves: Use when preparing "ready to eat" foods, but remember this does not take the place of proper hand washing.

Thawing Food: Room temperature thawing is not ok. Submerge under running water, or the best practice is to thaw under refrigeration.

Internal Cooking Temperatures: Post temperature expectations of cooked meats for your team to follow. Most do not know.

Dishwasher: Have your machine checked and calibrated regularly; too much chemical can be dangerous and costly.

Cutting Boards: Make sure they are small enough to be washed in the dishwasher.

Lead By Example: Owners and managers are setting the tone for the rest of the team to follow.

Our industry needs everyone to support food safety. Otherwise, the reputation of our industry will suffer.

Probes and Wipes

Temperature measurement is critical in many areas, from maintaining optimum quality during a manufacturing process to ensuring safety of the food we eat. For the most accurate temperature reading possible, it is important to use a probe suitable for the intended application. Probe wipes help meet HACCP guidelines and are an ideal way of cleaning and sanitizing probe shafts between temperature checks.

Model	Description
9150-0-8	Antibacterial Probe Wipes (10/bxs of 200 single-use wipes)
50306-K	Air Probe
50336-K	DuraNeedle Probe
50143-K	Heavy Duty Probe
50012-K	Surface Probe
50014-K	Weighted Griddle Surface Probe
50208-K	Fryer Vat Probe

Bi-Metal Pocket/Stem Thermometers

Protecting food during the preparation process is extremely important. Bi-metal pocket/stem thermometers from Cooper-Atkins take the guesswork out of cooking and assures that a safe temperature has been reached to destroy harmful bacteria. Every professional chef uses a food thermometer, many times a day! It is an important tool for proper temperature and food safety. NSF.

Model	Description
1246-01-1	1" Dial 5" Stem w/Adj. Sheath Bi-metal Pocket Test -40/180°F
1246-03-1	1" Dial 5" Stem w/Adj. Sheath Bi-metal Pocket Test 50/550°F
2238-06-3	2" Dial 8" Stem Therm. w/ Clip Glass Lens 50/550°F/°C
2237-04-8	1³/₄" Dial 7" Stem Espresso Therm. w/Clip 0/220°F/°C

Additional models available.

NotifEye™ 24/7 Wireless Temperature Monitoring

Now there's a low cost way to monitor your critical temperatures! The NotifEye™ 24/7 remote temperature monitoring and notification system increases your operating efficiencies and avoids potential spoilage. Self-installable system is ready to use out of the box and requires minimal set-up. Offers real-time reporting and alert notifications to multiple recipients through email and text message when set limits have been exceeded. Initial 2-year hosting included with each kit purchase.

Non-Contact Infrared Thermometers

Non-contact infrared thermometers provide an immediate surface temperature. Simply point the infrared (some available with a visible laser) directly at an area to obtain its temperature. Perfect for measuring items in display cases, salad bars, and buffets without touching the food or causing cross-contamination. Infrared thermometers have D:S (Distance to Spot) ratios that range from 12:1 to 1:1.

Model	Description
462-0-8	Slim-Line w/Laser -40° to 536°F
470-0-8	Mini w/Lanyard, -27° to 428°F
412-0-8	Infrared w/Laser Sighting & Thermocouple Jack, -83° to 1999°F
481-0-8	Dual, -40°-536°F Infrared; -40°-392°F Probe
31901-K	Economy Needle Probe (use with #412)
480-0-8	IR Dual Temp w/Probe: IR -27/428°F, Probe -67/626°F

Thermocouples

Thermocouple instruments are used in harsh environments every day. Built from the finest electronic components and enclosed in a durable ABS housing, you can be confident that your Atkins thermocouple can stand up under the toughest conditions. Each thermocouple instrument can be used in a variety of environments for multiple applications by using several different probe options.

Model	Description
35100	Aqua Tuff -100° to 999°F
35200	Aqua Tuff -100° to 999°F w/Hold Button & Backlight
32311-K	EconoTemp 323 Type K Thermocouple NSF -40/500°F/°C
93230-K	Combo Pack, w/32311-K 50336-K Probe & 9368 Bracket
93233-K	EconoTemp Kit (Hard Case, 50336, 50306, 50012 probes)
94020-K	Combo Pack w/32311-K 50337-K Probe & 9368 Bracket

Model	Description
15901	Ethernet Kit: Gateway (15501) and 4 temp sensors (15100) (PC/MAC compatible)
15902	Ethernet Kit: Gateway (15501) and 2 temp sensors (15100) (PC/MAC compatible)
15100	Temperature Sensor w/ probe, 900 MHz
15120	Humidity Sensor 900 MHz
15130	Contact Sensor
10185	Solid Simulator Retrofit for Air Probes

Additional models available.

HACCP

Food safety compromises can be eliminated with a HACCP PLAN.

1. Identify potentially hazardous foods in recipes and describe preventive measures.
2. Specify all the critical control points in the process and establish a flow chart.
3. Establish standards that must be met at each critical control point.
4. Monitor critical control points and determine whether criteria is being met.
5. Establish corrective actions to eliminate the hazard immediately.
6. Set up an effective record-keeping process that documents the HACCP system.
7. Establish procedures for verification that the HACCP system is working correctly.

Temperature and time in a food safety system are the two most important components in preventing foodborne illness.

Protecting food through the process.

All potentially hazardous foods should be prepared so that they spend less than 4 hours in the bacterial temperature danger zone of 41°F to 135°F (5°C to 57°C). Final cooking temperatures should never be guessed by visual assessment or touching; always test with a thermometer.

For accurate temperature readings, test temperature in geometric center (which is usually the thickest part) of the food product.

Holding: Hot foods should be held at 135°F (57°C) or above.

Cold foods should be held at 41°F (5°C) or below. Always use thermometers to check the food temperature. Relying on the thermostat of warming or holding equipment is not enough.

Temperatures should be checked at 2-hour intervals with a thermocouple or stem test thermometer.

Cooling: Internal food temperatures must be brought below 41°F (5°C) within 4 hours.

Acceptable Temperatures:

Refrigerator: 38°F (3°C) or lower

Freezer: 0°F (-17.7°C) or lower

Dry Storage: 70°F (21°C) or lower with low humidity/adequate ventilation

Dish Washing Rinse Temperature: 180°F (82.2°C)

Check your local regulations on all required temperatures as they may vary.

Alarming Facts

There are 48,000,000 reported cases of foodborne illness each year.

There are 128,000 reported hospitalizations from foodborne illness each year.

There are 3,000 reported deaths from foodborne illness each year.

On top of the cost of reputation, business, health and life, the average cost of a foodborne illness is $100,000 per case.

Food Safety Controlled

Receiving/Storing

Freezer storage is solely for receiving and keeping frozen foods. Freezers must have an air temperature of 0°F (-18°C) or lower in order to keep your food safe for consuming. The slightest variation above 0°F (-18°C) can damage food quality, especially meat and fish. Using two thermometers, placing one in the warmest and the second in the coldest area of the refrigerator or freezer unit, is the best way to calculate the correct temperature. Areas closer to the door will be slightly warmer than areas in the back of the unit.

Dry goods and canned products are kept in a well-ventilated, well-lit and clean environment. This area must be protected from pests and excessive moisture or heat. A temperature of 50°F to 70°F (10°C to 21°C) is ideal for this dry storage area because it increases shelf life of virtually all dry products. A relative humidity of 50% - 60% is satisfactory for the storage of most dry or canned goods.

Preparing/Cooking

Protecting food through the preparation process is extremely important. When preparing potentially hazardous foods, you need to make sure that it spends less than 4 hours in the bacterial danger zone, which is between 41°F and 135°F (5°C - 57°C). Food exposed to this temperature for too long is not safe to eat.

Thawing is the first step in the preparation of frozen foods. Acceptable methods include: Cooking foods above 140°F (60°C), Refrigerating at 41°F (5°C), Holding under potable running water at 70°F (21°C) or below for no more than 2 hours, or using microwave if it will be cooked immediately.

Cooking to the minimum temperature required destroys the toxins in the food that are produced by bacteria. Toxins are poisons that can cause foodborne illness. The final cooking temperature should always be tested with a thermometer, never by looking or touching the food.

Serving/Holding

Hot foods should be held at 135°F (57°C) or above. Always use thermometers to check food temperature. Relying on the thermostat of warming or holding equipment is not enough. Temperatures should be checked at 2 hour intervals with a thermocouple or thermometer.

Cold holding food temperatures should be at 41°F (5°C) or below. This food should be covered and the temperature of the actual food needs to be taken. Temperature should be taken every 2 hours for accuracy. The ideal air temperature for storage should be between 35°F and 38°F (1.7°C 3.3°C).

Cooling/Reheating

When cooling food, the internal food temperature must be brought down to 70°F (21°C) within 2 hours, then down to 41°F (5°C) or below within 4 hours (6 hours total). Do not cool at room temperature. It is better to divide food into small units or use a shallow pan to help cool foods quickly.

Foods must be reheated to an internal temperature of 165°F (74°C) before being transferred to holding equipment. The food must reach this temperature within 2 hours and should never fall below 135°F (57°C). Do not add or mix new products with old foods and do not reheat foods twice. Never reheat food that has been cooled and refrigerated for more than 2 days or reheat food in hot-holding equipment.

Safe Minimum Cooking Temperatures

Always have a thermometer ready to check your temperatures.

Remember, you can't tell whether meat is safely cooked by looking at it. Any cooked, uncured red meat, including pork, can be pink, even when the meat has reached a safe minimum internal temperature.

Why is the rest time important?

After you remove meat from a grill, oven, or other heat source, allow it to rest for the specified amount of time. During the rest time, its temperature remains constant or continues to rise, which destroys harmful bacteria.

Category	Food	Temp	Rest Time
Pork & Ham	Precooked Ham (to reheat)	140°F	None
	Fresh Pork	145°F	3 min.
	Fresh Ham (raw)	145°F	3 min.
Fresh Beef Veal, Lamb	Steaks, Roasts, Chops	145°F	3 min.
Ground Meat	Beef, Pork Veal, Lamb	155°F	None
Poultry	Chicken & Turkey, Whole Poultry Breasts, Roasts, Poultry Thighs, Legs, Wings Duck & Goose Stuffing (cooked alone or in bird)	165°F	None
Eggs Dishes	Egg Dishes	155°F	None
	Leftovers	165°F	None
	Casseroles	165°F	None

Make food safety a priority in your operation by investing in training.

Your investment could end up saving your dream.

TAYLOR®

Kitchen Food Safety Necessities

Reduce the risk of cross-contamination with bi-metal stem thermometers (6092) available in purple, yellow, red, brown, and blue featuring a 1" dial and 5" stem. Keep track of separate cooking cycles with a 4 event kitchen timer (5839). The horizontal thermometer featuring clearly marked color-coded temperature zones lets you see instantly whether foods are being stored at safe temperatures (5925N). Digital pocket thermometers (9848EFDA) are dishwasher safe and help minimize cross-contamination.

Model	Description
5839	4-Event Digital Timer
5925N	Horizontal Ref/Freezer Thermometer
9848EFDA	Waterproof Digital Thermometer w/$1^1/_2$ mm probe

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Camwear® Food Storage Boxes

Eliminate the hazard of cross contamination with Camwear Food Storage Boxes. The smooth surface makes them easy to clean and the texture on the bottom reduces scratching. Snap-tight covers or SlidingLid (sold separately) won't come off during transportation. Available in clear polycarbonate or natural white polyethylene. Drain shelves and colanders are available along with colander kits for defrosting meats, fish or vegetables.

Model	Description
112183CW	Food Box 12"x18"x3" CW
12183P	Food Box 12"x18"x3" Ply
12186CW	Food Box 12"x18"x6" CW
12186P	Food Box 12"x18"x6" Ply
12189CW	Food Box 12"x18"x9" CW

Model	Description
12189P	Food Box 12"x18"x9" Ply
1218CCW	Lid 12"x18" CW
1218CP	Lid 12"x18" Ply

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

Coldfest™ Food Pans and Crock

ColdFest™ allows you to keep foods chilled at or below HACCP guidelines of +40°F without the use of messy ice. Simply freeze overnight for 8 hours and add pre-chilled products such as salads, condiments or vegetables. Designed to perform with frequent and heavy use in foodservice operations. Stackable to save space when freezing, storing or transporting. NSF.

Model	Description
20CFC	Flat Cover for $^1/_2$ Size
26CF	$^1/_2$ Size, $6^1/_2$ qt. cap.
30CFC	Flat Cover for $^1/_3$ Size
36CF	$^1/_3$ Size, $3^7/_{10}$ qt. cap.
60CFC	Flat Cover for $^1/_6$ Size
66CF	$^1/_6$ Size, $1^1/_2$ qt. cap.
CFR18	Crock, $6^3/_4$", $1^7/_{10}$ qt. cap.

Additional models available.

CAMBRO
TRUSTED FOR GENERATIONS™

StoreSafe Food Rotation Labels

100% dissolvable and biodegradable labels eliminate sticky residue and prevent cross contamination. Label and adhesive dissolve in less than 30 seconds through any dishwasher or under hot or cold running water. Safe for all sewer and septic systems with no build up in drains. Use pen, pencil or marker to write in contents and use-by-date before applying to dry container. Withstands high heat temperatures up to 200°F for 4 hours. Microwave safe. FDA approved for indirect food contact.

Model	Description
23SL	Blister Pk 2"x3" Labels, 100 labels/roll
23SLB250	Bulk Disp 2"x3" Labels, 250 labels/roll
1252SLB250	Bulk Disp $1^1/_4$"x2" Labels, 250 labels/roll

CAMBRO
TRUSTED FOR GENERATIONS™

Camwear Food Storage Containers

Containers withstand temperatures from -40°F to 210°F. Easy to read imprinted graduations on the outside for inventory at a glance. Dual inner and outer seal provide excellent spill resistance. New Seal Covers (sold separately) available for polycarbonate squares have molded-in holes in the handles for quick and sanitary drying. Translucent lids make contents easy to identify and withstand temperatures from -40°F to 160°F.

Model	Description
12SFSCW	Square 12 qt. CW (Midnight Blue)
12SFSP	Square 12 qt. PLY (Midnight Blue)
18SFSCW	Square 18 qt. CW (Midnight Blue)
18SFSP	Square 18 qt. PLY (Midnight Blue)
22SFSCW	Square 22 qt. CW (Midnight Blue)
22SFSP	Square 22 qt. PLY (Midnight Blue)

Additional models available.

FoodHandler®

Food Storage and Rotation Bags

Food storage, rotation, and cooking bags simplify the process of food prep and storage while minimizing the risk of serving out of date foods. High density polyethylene saddle pack bags are ideal for pre-portioning. Leakproof and greaseproof bags are microwave safe up to 200°F. Flat pack food transport and storage bags keep foods fresh during transport and in the refrigerator or freezer. Choose printed and unprinted to accommodate every need.

Model	Description
20-01	Sandwich Bag, $6^3/4$"x$6^3/4$", $1^1/2$" Fb
20-012M	Sandwich Bag, $6^1/2$"x6", $1^1/2$" Lip, $1^1/2$" Fb
20-21	Silverware Bag, $3^1/2$"x10, 2" Fb, 2" Lip
20-212M	Silverware Bag, $3^1/2$"x10, 2" Fb, 2" Lip
21-044	Snack/Pickle/Jalapeno Clr Bag, $5^1/4$"x8"
21-11HD	Hot Dog Bag Printed Red, 5-1/4 x 8
21-13HDCL	Hot Dog Bag Clear, $5^1/4$"x10"

Additional models available.

CARLISLE FOODSERVICE PRODUCTS

Coldmaster® Collection

Keeps food cold without ice or electricity. Coldmaster system eliminates the inconvenience and mess of ice, as well as reduces the potential for bacteria. With one overnight charge in your freezer, Coldmaster maintains ServSafe guidelines of 40°F for up to 8 hours! New CoolCheck™ "color-changing" technology eliminates the guessing game behind food safety and reduces waste by "telling" workers when food temperature is safe. Dishwasher safe. NSF.

Model	Description
CM101202	Ice Cream Disp. & Lid White
CM101203	Ice Cream Disp. & Lid Black
CM101307	Lid Ice Cream Clear
CM101503	Lid 2 qt. Milk Disp. Black
CM101703	Milk Disp. & Lid Black
CM103002	Cold Crock 2 qt. White
CM103003	Cold Crock 2 qt. Black

Additional models available.

CARLISLE FOODSERVICE PRODUCTS

StorPlus™ Food Storage Containers

Reinforced stacking lugs on all corners add strength, rigidity, and help prevent container "lock-up" or jamming when stacked together. Wide recessed handles, with drain holes for quicker drying, provide maximum grip without sacrificing shelf space. Capacity indicators listed in gallons and liters. Color-coded to match lids for quick identification. NSF. Dishwasher safe.

Model	Description
10720	2 qt. Container Clear (Polycarbonate)
10721	4 qt. Container Clear (Polycarbonate)
10722	6 qt. Container Clear (Polycarbonate)
10723	8 qt. Container Clear (Polycarbonate)
10724	12 qt. Container Clear (Polycarbonate)
10725	18 qt. Container Clear (Polycarbonate)
10726	22 qt. Container Clear (Polycarbonate)

Additional models available.

CARLISLE FOODSERVICE PRODUCTS

StorPlus™ Food Storage Boxes

Reinforced top and bottom corners on both box and lid help prevent chipping and cracking. Easy-grip handles have structured rib reinforcement. Polycarbonate withstands temperatures from -40°F to 212°F and provides easy visibility and superior resistance to food acids and oils. Polyethylene withstands temperatures from -40°F to 180°F and offers an economical storage and transport solution. Dishwasher safe. NSF. Color-coded boxes also available.

Model	Description
10610	12"x18"x$3^1/2$", 2 gal. (Polycarbonate)
10611	12"x18"x6", $3^1/2$ gal. (Polycarbonate)
10612	12"x18"x9", 5 gal. (Polycarbonate)
10617	12"x18" Lid (Polycarbonate)
10620	18"x26"x$3^1/2$", 5 gal. (Polycarbonate)
10621	18"x26"x6", $8^1/2$ gal. (Polycarbonate)
10622	18"x26"x9", $12^1/2$ gal. (Polycarbonate)

Additional models available.

NCCO NATIONAL CHECKING COMPANY

DateIt™ Food Rotation Labels, Dispensers & Portion Bags

DateIt™ food rotation labels, dispensers, and portion bags available in an internationally recognized color-coding system for food safety and inventory rotation. Labels come in a variety of adhesives, including permanent, removable, dissolvable and DuraPeel™. Available by the roll or by the case. Choose from removable/dissolvable/permanent labels.

NCCO NATIONAL CHECKING COMPANY

Date Code Genie

Date Code Genie is an intuitive automated labeling system that ensures consistent food prep in a fraction of the time of handwritten labels. Your employees will spend more time prepping items and less time handwriting labels. *Contact us for additional information.*

Knife & Steel Chef Color Jackets

Knife and Steel is the true work-horse in chef apparel, now available in exciting, fresh colors–Eggplant, Espresso, and Olive! Elegant looking, yet built to last, with comfortable and durable poly cotton material available in 3/4-sleeve.

- Hidden snap buttons
- Thermometer/pen pocket
- Drop shoulder and back yoke construction for added movement and comfort
- Sizes XS to 5X

Model	Description
J113EPT-XS	3/4 Sleeve, PC Blend, Eggplant
J113EPT-S	3/4 Sleeve, PC Blend, Eggplant
J113EPT-M	3/4 Sleeve, PC Blend, Eggplant
J113EPT-L	3/4 Sleeve, PC Blend, Eggplant
J113EPT-XL	3/4 Sleeve, PC Blend, Eggplant
J113EPT-2X	3/4 Sleeve, PC Blend, Eggplant
J113EPT-3X	3/4 Sleeve, PC Blend, Eggplant
J113EPT-4X	3/4 Sleeve, PC Blend, Eggplant
J113EPT-5X	3/4 Sleeve, PC Blend, Eggplant

Additional models and colors available.

Chef REVIVAL

san jamar smart. safe. sanitary.

Oven Mitts

Mitts wipe clean with a damp cloth–one size fits all! Fire retardant protection up to 450°F. WebGuard™ gusset for added protection between your thumb and forefinger. Economically priced silver non-stick silicone coated mitts work well with hot or cold surfaces. Protects up to 400°F. Kevlar stitching on all mitts for maximum durability.

Model	Description
800FG13-BK	BestGuard™ 13", Black
800FG15-BK	BestGuard™ 15", Black
800FG17-BK	BestGuard™ 17", Black
800FG24-BK	BestGuard™ 24", Black
801SG13	Silicone 13"
801SG15	Silicone 15"
801SG17	Silicone 17"

UltiGrips® Oven Mitts & Hot Pads

Repels stains and provides superior grip ability in hot or cold applications. Go from freezer to oven, protecting hands from temperatures -109°F to 500°F for 15 seconds. Made of a non-slip, textured neoprene material with Kevlar® stitching for extra durability. WebGuard™ provides extra heat protection between thumb and forefinger. Dishwasher safe. Hot pads available in 5$\frac{1}{2}$", 7" or 10" and oven mitts available in conventional and puppet-style.

san jamar smart. safe. sanitary.

Model	Description
UPM17BK	Puppet Mitt 17"
UPM15BK	Puppet Mitt 15"
UCMX15BK	Conventional Mitt 15"
UCMX17BK	Conventional Mitt 17"
UHP1010BK	Hot Pad, 10"x10"
HO1000	Magnetic Hand Safety Organizer, 18"x2"

Additional models available.

san jamar smart. safe. sanitary.

BestGrip™ Oven Mitts

BestGrip™ fire retardant oven mitts provide heat protection up to 500°F for 1 minute. Non-slip textured material offers secure gripping. WebGuard™ provides extra protection between thumb and forefinger. Wipes clean with a damp cloth. Integrated magnet for quick, convenient storage.

Model	Description
810CM17	Conventional, 17"
810PM15	Puppet, 15"
810CM15	Conventional, 15"
810PM17	Puppet, 17"

FURNISHINGS
Crowd Control
Signage
Changing Stations

Form-A-Line System

Ensure the safety, health, and welfare of your employees and patrons by diverting traffic where you need it with the Form-A-Line System from Aarco. Retractable Belt-Style Systems available in single or dual belt with belt colors red, green, blue, black, and purple. Rope Style Systems available in 5', 6', and 8' lengths with rope colors black, red, and green. Removable Sign Frames easily attach to posts.

Model	Description
HC-7	Retractable Belt 7', Chrome
HB-7	Retractable Belt 7', Brass
HS-7	Retractable Belt 7', Satin
HBK-27	Dual Retractable 7', Black
HC-27	Dual Retractable 7', Chrome
HB-27	Dual Retractable 7', Brass

Additional models available.

A-Frame Sidewalk Boards

A-Frame Sidewalk Boards feature steel reinforced corners, weather-resistant hardware, unique plastic camel floor leveling system, and full width aluminum hinges. Choose traditional solid oak wood frame with clear lacquer or cherry finish or modern aluminum frame with clear anodized or black powder coated finish. Four writing surfaces to choose from–white or black markerboard, black acrylic or black chalkboard. Two sizes available–42"Hx24"W or 42"x18"W.

Model	Description
A-1	Black Chalkboard, Oak, 42"Hx24"W
MA-1	Black Chalkboard, Cherry, 42"Hx24"W
A-11	Black Markerboard, Oak, 42"Hx24"W
MA-11	Black Markerboard, Cherry, 42"Hx24"W
BA-11	Black Markerboard, Black Aluminum, 42"Hx24"W
MA-3	Black Chalkboard, Cherry, 42"Hx18"W

Additional models available.

Spacing Consideration for Furnishings

- 14 sq. ft. per person for spacious dining.
- 12 sq. ft. per person for cafeteria or restaurant.
- 10 sq. ft. per person for banquet, institutional or close seating.
- Allow 18" for person seating from edge of table to back of chair.
- Diagonal seating saves floor space. Deuce tables and wall spacing save the most space.
- Allow 42" between squared tables for chairs back to back—leaves 6" to push out.
- Allow 60" between squared tables for chairs back to back—leaves 26" service aisle.
- Allow 24" between corners of diagonal table for customer access—no aisle.
- Allow 30" between corners of diagonal tables for customer access—narrow aisle.

Note: Where space is limited, booths require only 8 sq. ft. per person, including aisle allowance.

Estimating Seating Capacity per Square Foot

For Banquet Seating: When using oblong tables, divide the room area (sq. ft.) by 8. When using round tables, divide the room area (sq. ft.) by 10. These figures are for maximum seating. If space is available for more comfortable seating, allow an additional 2 sq. ft. per person.

For Seminar Seating: Divide "attendee" seating area (sq. ft.) by 8. This formula allows for chair and passage aisle, but not for wide traffic aisles, doors, exits, posts or other obstructions. It is useful for a quick approximation.

When planning seating, several factors must be considered: Cost per square foot per person. Approximate tables for best usage of space. Ease of providing service to tables.

Gold-Top Stanchions & Red Ropes

Classic ball-top stanchions add elegance to any décor. Mirror-polish gold finish is ideal for night clubs, casinos and restaurants. Weighted base with gold cover holds stanchion in place and will not tip or slide. Traditional Twisted Red Rope design. Mirror polish gold hardware, The perfect match to our ROS-41GD ball-top stanchions.

Model	Description
ROS-41GD	41" Classic Ball-Top Stanchion, Mirror gold finish
ROS-RPE/RD	62" Tradition Twisted Red Nylon Rope, Mirror gold hardware

Sturdy Chair™ Youth Seat

Meets latest ASTM and TUV safety standards. One piece T-bar and 3-point active harness with one-handed release protects child and reduces pinching. Microban® provides all-over protection from bacteria growth that can cause odors and staining. Contemporary design makes it easier to clean than wood.

Model	Description
FG781588BLA	Tray (Blue, Green, Platinum, Red, Black)
FG780508BLA	Chair w/Wheels (Platinum, Green, Black)
FG780608BLA	Chair, no wheels (Platinum, Green, Black)
FG781408BLA	Chair, no wheels, Ready to Assemble

Anti-Microbial Baby Changing Station

Safe and ergonomic design meets all global ASTM safety regulations. Anti-microbial protection inhibits bacteria growth and odors. Easy access hooks on both sides allow parent easy access to diaper bag without bending over. Accessory shelf is ideal for placing bottle, baby powder, and other items safely out of baby's reach. Liquid Barrier Liners with an easy to service dispenser holds up to 40 liners.

Model	Description
FG781788WHT	Protective Table Liners (320/carton)
FG781888LPLAT	Changing Table, Horizontal
FG781988LPLAT	Changing Table, Vertical

Diaper Changing Stations

Available in horizontal and vertical styles to meet size and space requirements. Bag hooks on either end allow for the child's diaper bag to be securely hung for easy access, while the second hook is available for a purse or shopping bags. Concave design provides a deep area for the child to lay, while the safety strap provides an additional level of security. Molded in dual liner dispensers accommodate 50 bed liners that create a barrier between the child and the changer. ADA compliant.

Model	Description
8252-H	Horizontal
8252-V	Vertical
8254	Child Safety Seat
8255	Bed Liners, Plastic Lined

Laminate Open Shelf Serving Cart

Complete your dining area with great design. Contemporary styling with spacious oval shaped shelves. Available in ten standard laminate finishes (shown in Gray Sand). 4" all swivel casters. Fully assembled. Top shelf is 23"x44", lower shelves are 19"x42", 35" overall height. Model 36300

Stainless Steel Beverage Carts

Eliminate the need for serving tables by transporting and serving from these attractive carts. Spacious top for coffee urns, cups, snack trays, and more. Large drop leaves with rigid swing-out positive locking supports provide extra serving area. Waterproof and stain resistant laminate top has built-in rails. Stainless shelves and interior provide extra storage. Choose walnut (standard), black, light maple, or red maple.

Model	Description
672	21"Wx38^3/$_8$"Hx33"L (leaves down) and 48"L (leaves up)
675	24"Wx38^3/$_8$"Hx44^1/$_8$"L (leaves down) and 72"L (leaves up) w/ doors, Victorian Cherry
676	24"Wx38^3/$_8$"Hx61^3/$_4$"L (leaves down) and 96"L (leaves up)

Cashier Stand

Ideal for automated POS payment systems. Attractively and practically designed to enhance any cafeteria operation. Stainless steel with laminate finish. Tray slides fold down out of the way when not in use. Perforated panel provides proper ventilation for POS equipment. Shown with optional cash drawer.

Model	Description
641	49^1/$_2$"Wx25^7/$_8$"Dx38^1/$_8$"H, S/S w/laminate finish
Cash Drawer	Built-In Locking Cash Drawer (for #641)

General Equivalents

16 tablespoons	=	1 cup
1 cup (standard measure)	=	1/2 pint (8 fluid ounces)
2 cups	=	1 pint
16 ounces	=	1 pound
3 quarts (dry)	=	1 peck
4 pecks	=	1 bushel
32 ounces	=	1 fluid quart
128 ounces	=	1 fluid gallon
1 No. 10 can	=	13 cups
1 pound margarine/butter	=	2 cups
1 pound flour	=	4 cups
1 teaspoon	=	60 drops
1 pinch (few grains)	=	1/16 teaspoon
3 teaspoons	=	1 tablespoon
1 jigger	=	1 1/2 ounce
2 pints	=	1 quart
4 quarts	=	1 gallon
16 ounces (liquid)	=	1 pound or 1 pint (liquid)
8 ounces (liquid)	=	1 cup (liquid)
1 ounce	=	2 tablespoons (approx.)

Contents of Standard Cans

Can Number	Weight	Volume (Cups)
1	10-11 oz.	1 1/4
300	15 oz.	1 3/4
303	1 lb.	2
1 Tall	1 lb.	2
2	1 lb. 3 oz.	2 1/2
2 1/2	1 lb. 13 oz.	3 1/2
3	1 qt. 13 fl. oz.	3 1/2
5	3 lbs.	5 3/4
10	6 lbs. 8 oz.	12 - 13

Common Utilities Conversions

TAKE	MULTIPLY BY:	TO FIND
BTU	100000	Therm
Therm	.00001	BTU
Therm	100	Cubic Foot (Nat. Gas)
Cubic Foot (Nat. Gas)	.01	Therm
Watt	.001	Kilowatt
Kilowatt	1000	Watt
Kilowatt Hour	1.341	Horsepower Hour
Horsepower Hour	.746	Kilowatt Hour
BTU	.0003	Kilowatt Hour
Horsepower Hour	2545	BTU
BTU	.0004	Horsepower Hour

Metric Conversion Chart

TAKE	MULTIPLY BY:	TO FIND
Length		
inches	25	millimeters
feet	30	centimeters
yards	0.9	meters
miles	1.6	kilometers
millimeters	0.04	inches
centimeters	0.4	inches
meters	1.1	yards
kilometers	0.6	miles
Surface or Area		
square inches	6.5	square centimeters
square feet	0.09	square meters
square yards	0.08	square meters
square miles	2.6	square kilometers
acres	0.4	hectares
square centimeters	0.16	square inches
square meters	1.2	square yards
square kilometers	0.4	square miles
hectares	2.5	acres
Volume & Capacity		
ounces (fluid)	30	milliliters
pints	.047	liters
quarts	0.95	liters
gallons	3.8	liters
milliliters	0.034	ounces (fluid)
liters	2.1	pints
liters	1.06	quarts
liters	0.26	gallons
Weight & Mass		
ounces	28	grams
pounds	0.45	kilograms
short tons	0.9	metric tons
grams	0.035	ounces
kilograms	2.2	pounds
metric tons	1.1	tons
Temperature		
°Fahrenheit (After subtracting 32)	0.55	°Celsius
°Celsius (Then add 32)	1.8	°Fahrenheit

Units	Fluid gram	Tea-spoonful	Table-spoonful	Fluid ounce	1/4 cupful	Gill (1/2 cupful)	Cupful	Liquid pint	Liquid quart	Milli-liter	Liter
1 fluid dram	1	3/4	1/4	1/8	1/16	1/32	1/64	1/128	1/256	3.7	0.004
1 teaspoon	1/13	1	1/3	1/6	1/12	1/24	1/48	1/96	1/192	4.9	0.005
1 tablespoon	4	3	1	1/2	1/4	1/8	1/16	1/32	1/64	15	0.015
1 fluid ounce	8	6	2	1	1/2	1/4	1/8	1/16	1/32	30	0.030
1/4 cupful	16	12	4	2	1	1/2	1/4	1/8	1/16	59	0.059
1 gill (1/2 cupful)	32	24	8	4	2	1	1/2	1/4	1/8	118	0.118
1 cupful	64	48	16	8	4	2	1	1/2	1/4	237	0.237
1 liquid pint	128	96	32	16	8	4	2	1	1/2	473	0.473
1 liquid quart	256	192	64	32	16	8	4	2	1	946	0.946
1 milliliter	0.27	0.20	0.034	0.034	0.017	0.0084	0.0042	0.0021	0.0011	1	1/1000
1 liter	270	203	33.8	33.8	16.9	8.45	4.23	2.11	1.06	1000	1 liter