

Wishin' for Fishin'

Hook One Of These Deals Now! They'll Only Last Through June 30, 2016.



PowerPulse™ Pre-Rinse Spray Valve

Contact this
dealer for
pricing!

See page 7 for more details and additional products
from this manufacturer!

Skyfood



Food Warmer Display Case

Contact this
dealer for
pricing!

See page 20 for more details and additional products
from this manufacturer!



London Terra Collection Dinnerware

Contact this
dealer for pricing!

See page 13 for more details



General® Commercial Microwaves

Contact this
dealer for
pricing!

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



Commercial Series Reach-Ins

Contact this
dealer for
pricing!

See page 15 for details and additional products
from this manufacturer!



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

MISSHO
Restaurant Dealer Group

ONE WAY Supply Corp.

RESTAURANT • BAR • EQUIPMENT • SUPPLIES
COMPLETE LAYOUT AND DESIGN FACILITIES
FOOD SERVICE • KITCHEN CONSULTING

460 Waverly Ave.
Patchogue, N.Y. 11772

631-758-6700
Fax 631-758-6748

Please visit our online catalog at
www.onewaysupply.com

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Contact this dealer for pricing!



15373



15303



01563



13303

DEXTER
THE EDGE SINCE 1818



12443
12433



13483



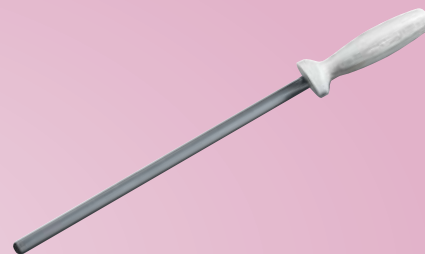
13583



13473



14443



Diamond Sharpener

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

Sani-Safe® Cutlery

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

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

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



SofGrip™ Japanese Style Duo-Edge Santoku Knife

- Stain-free, high-carbon steel blade

24503B

7"

Black Handle

Slicers, Holding & Transport, Steamers, Convection Ovens

Berkel

Get more done.

Entry Gravity Feed Manual Slicers

- Hollow ground, chromium plated carbon steel knife and top mounted, two stone sharpener
- Stainless steel and anodized aluminum construction
- Fully compliant with NSF/ANSI Standard #8

823E-PLUS	9" Blade	1/4 hp
825E-PLUS	10" Blade	1/4 hp
827E-PLUS	12" Blade	1/3 hp
829E-PLUS	14" Blade	1/2 hp

Economy Gravity Feed Manual Slicers

- Knife constructed of hollow ground chromium plated carbon steel
- Top mounted, two-stone sharpener
- Fully compliant with NSF/ANSI Standard #8

825A-PLUS	10" Blade	1/3 hp
827A-PLUS	12" Blade	1/2 hp
829A-PLUS	14" Blade	1/2 hp



X13-Plus Series Slicers

- Made with NSF approved food grade polymers and anodized aluminum
- Slice thickness up to 1⁵/₁₆"
- Table mounted sharpener with Borazon stones that is submersible for cleaning
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed
- Automatic models feature three stroke lengths and three speeds
- Meets the new NSF #8 Sanitation Standard



Manual Slicers

X13E-PLUS	13" Blade	1/2 hp
X13-PLUS	13" Blade, w/Gauge Plate Interlock	1/2 hp

Automatic Slicers

X13AE-PLUS	13" Blade	1/2 hp
X13A-PLUS	13" Blade, w/Gauge Plate Interlock	1/2 hp

Contact this dealer for pricing!



VHF Series Holding & Transport Cabinets

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

VHFA9	Holds (9) 18" x 26" Pans or (18) 12" x 20" Pans
VHFA18	Holds (18) 18" x 26" Pans or (36) 12" x 20" Pans

Electric Low Water Energy Convection Steamers

- Countertop steamers with stainless steel exterior and cooking compartment with coved interior corners
- Reduce water usage by 90% (compared to traditional models)
- Save up to 50% less energy (compared to traditional models)
- Manual control with 60 minute timer

C24EA3-LWE	3 Pan Capacity
C24EA5-LWE	5 Pan Capacity



VC Series Convection Ovens

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

Electric

VC4ED	Single Deck	40" W x 42 ¹ / ₄ " D x 56 ³ / ₄ " H
VC44ED	Double Deck	40" W x 42 ¹ / ₄ " D x 70" H

Gas

VC4GD	Single Deck	40" W x 42 ¹ / ₄ " D x 56 ³ / ₄ " H
VC44GD	Double Deck	40" W x 42 ¹ / ₄ " D x 70" H

Miscellaneous Equipment, Racks, Keg Dolly



Food Processor

- This versatile vegetable prep machine is capable of preparing up to 290 pounds of fresh vegetables, fruit, and more per hour
 - Aluminum alloy and stainless steel construction
 - The heavy-duty, ventilated motor enables worry-free continuous operation
 - The compact design enables easy installation in every kitchen
 - A unique feeding system makes it easy to process soft products, like mozzarella cheese
- UFP13** 300 RPM 0.7 hp

Vacuum Packer

- Designed with an easy to use electronic control system and easy to clean vacuum chamber
 - Comes with a thick, transparent, Plexiglas lid for viewing
 - Features eight different savable settings and adjustable automatic vacuum percentage
 - Automatic cover lift operated by pneumatic pistons
 - Six selectable languages
 - Full Control model - equipped with gas injection and multiple thermal label printing options
 - 16^{9/16}" x 15^{9/16}" x 5^{1/2}" chamber
- VP40N12** 40cm Seal Bar

Vortex Hand Mixer

- Prepares mixtures, soups and sauces
 - Liquifies soups, purees fruits and vegetables directly in the cooking pot
 - Features a sturdy and light weight fiberglass ABS body, completely stainless steel shaft and bell, IPX3 protection, and cutlery steel knives
 - Mixes up to 211 quarts
 - Fixed speed
 - 14" or 18" shaft available
- VORTEX550** 3/4 hp 373W

Double Panini Press

- This double press offers a large cooking surface with non-stick, ceramic coated, cast iron plates that provide even and fast heat distribution
 - Comes with self-balancing upper plate
 - Standard accessories include timer and scraping brush
 - Heats up to 572°F
- PPRESS2R** Ribbed Plates, 19^{1/8}" x 10" Cooking Surface



Contact this dealer for pricing!



Mobile Can Racks

- All welded aluminum
 - NSF certified
- CSR4M** Half Size Holds 72 #10 Cans
CSR9M Full Size Holds 162 #10 Cans
Heavy-Duty Model
CSR99M Full Size Holds 162 #10 Cans



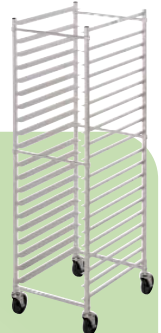
Mobile Pan Rack w/Worktop

- Comes with 3/4" thick thermoplastic worktop
 - Slides will accommodate 18" x 26" pans
 - Fully assembled and ready for use
 - Front loading, 3" spacing, 9 pans, NSF
- 425AP** 36"H x 20^{1/2}"W 26"W



Knock Down Bun Pan Racks

- All 1" square aluminum frame
 - Accommodates 18" x 26" pans (3" spacing)
 - Half size unit holds 9 pans, full size unit holds 20 pans
 - 5" diameter all swivel, non-marking casters
 - Shipped knocked-down, easy to assemble
- 425AKD** Half Size
401AKD Full Size



Keg Storage Racks

- For the storage of beer kegs; wet or dry
 - Heavy-duty, high tensile extruded aluminum
 - Adjustable shelf heights accommodate all keg sizes
 - Tubular top shelf for general merchandise
 - Units ship knocked down and are easy to assemble
 - NSF certified
- KAR60** 6 Kegs 60"W x 17"D x 68"H
KAR80 8 Kegs 80"W x 17"D x 68"H



Keg Dolly

- Aluminum base with four lips up and four lips down to hold keg in place
 - Four 4" platform type casters
 - Non-marking wheels
- KDA17** 275 lb. Capacity



Dunnage Racks

- Heavy-duty, high tensile extruded aluminum
- Fully assembled and ready-for-use
- NSF certified

Tubular Style (Holds up to 2000 lbs.)

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

Channel Style (Holds up to 2200 lbs.)

- ADR2024** 24"W x 20"D x 12"H
ADR2036 36"W x 20"D x 12"H
ADR2048 48"W x 20"D x 12"H
ADR2060 60"W x 20"D x 12"H



Steamtable Pans, Slicers, Dishmachines



Super Pan V® Steamtable Pans

- 22 GA 300 Series stainless steel pans with newly designed pour corners
- Up to 300% stronger, will resist dents and dings in the toughest kitchen environments
- Traditional body size, compatible with Super Pan II® pans, covers and accessories
- Smooth curves and bright finish for a show stopping look
- Now included in the Jacob's Pride® Collection, with a Limited Lifetime Warranty

30922	1/9 Size	2 1/2" D	0.6 qt.
30942	1/9 Size	4" D	1.1 qt.
30622	1/6 Size	2 1/2" D	1.2 qt.
30642	1/6 Size	4" D	1.8 qt.
30662	1/6 Size	6" D	2.7 qt.
30422	1/4 Size	2 1/2" D	1.8 qt.
30442	1/4 Size	4" D	3 qt.
30462	1/4 Size	6" D	4.5 qt.
30322	1/3 Size	2 1/2" D	2.6 qt.
30342	1/3 Size	4" D	4.1 qt.
30362	1/3 Size	6" D	6.1 qt.
30222	1/2 Size	2 1/2" D	4.3 qt.
30242	1/2 Size	4" D	6.7 qt.
30262	1/2 Size	6" D	10 qt.
30022	Full Size	2 1/2" D	8.3 qt.
30042	Full Size	4" D	14 qt.
30062	Full Size	6" D	21 qt.

Medium-Duty Slicers

- Non-stick coating reduces drag and makes slicers easier to clean
- Hard coated anodized aluminum body
- Built-in sharpener
- 25° gravity feed maximizes productivity
- Safety hand guard mounted to carriage
- Slice adjustment knob for precise slice thickness up to 1/2"
- UL Sanitation, Certified to the NSF/ANSI 8



40950	10" Blade	1/3 hp	120V
40951	12" Blade	2/5 hp	120V

Heavy-Duty Slicers

- Non-stick coating reduces drag and makes slicers easier to clean
- Hard coated anodized aluminum body
- Expanded 1" slice thickness
- Built-in sharpener
- 35° gravity feed maximizes productivity
- Safety hand guard mounted to carriage
- Solid aluminum slice adjustment knob for precise slice thickness
- Large receiving tray
- UL Sanitation, certified to NSF/ANSI 8



40952	12" Blade	1/2 hp	120V
40955	13" Blade	1/2 hp	120V



Avenger® HT-E Undercounter Dishmachine

- Uses only 0.73 gallons per rack
- Sani-Sure™ feature assures proper sanitization every cycle
- Sensor Touch™ start and automatic pumped drain

AVENGER HT-E Cleans 26 Racks Per Hour



Contact this dealer for pricing!



Avenger® LT Undercounter Dishmachine

- Air insulated between body and stainless steel housing
- Cleans using just 1.2 gallons of water per rack
- Push button start and automatic pumped drain

AVENGER LT Cleans 24 Racks Per Hour



TempStar® Door-Type Dishmachines

- Fully automatic high-temp sanitizing machines
- Uses only 0.89 gallons of water per rack
- Built-in booster with Sani-Sure™ ensures proper sanitization every cycle
- Four selectable timed cycles
- Self-draining stainless steel wash pump
- Field convertible from straight-through to corner and vice versa

- Interchangeable wash/rinse arms
- Available with Ventless and Energy Recovery

TEMPSTAR Cleans 58 Racks Per Hour
TEMPSTAR VER w/Ventless & Energy Recovery Option, Cleans 39 Racks Per Hour

TempStar® HH Door-Type Dishmachines

- Fully automatic high-temp sanitizing dishmachines with a higher hood
- Uses only 1.36 gallons of water per rack
- Built-in booster with Sani-Sure™ ensures proper sanitization every cycle
- Split-door design accommodates installations with low ceiling heights
- Counter-rotating wash arms provide optimum spray coverage and superior cleaning action
- Four selectable timed cycles

• Available with Ventless and Energy Recovery
TEMPSTAR HH Cleans 53 Racks Per Hour
TEMPSTAR HH VER w/Ventless & Energy Recovery Option, Cleans 37 Racks Per Hour



Miscellaneous Equipment, Shelving



NSF

The Dome® Garnish Center & Glass Rimming Station

- Garnish Center capacity: (1) 2 qt. Deep Tray, (4) 1 pt. Standard Trays, (2) Snap-On Caddies and (2) Handles
- Glass Rimming Station provides storage for rimming ingredients, a 6" x 9" cutting board and a paring knife

BD4005S Garnish Center
BDRX400 Glass Rimming Station

Saf-T-Grip® Cutting Board

- Cutting board with anti-slip grips
- Color-coded boards reduce the risk of cross-contamination
- Withstands high temperature washing and will not warp
- Patented safety hook for sanitary transport and storage
- Embossed ruler feature
- Available in blue, brown, green, red, white and yellow

CBG912 9" x 12" x 3/8"



NSF



NSF

Saf-T-Knife® Stations

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

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

Kleen Plug



- Helps clean taps, removing yeast and sediment for a fresher, better tasting beer
- Innovative stepped design fits into a variety of beer tap openings
- Eliminates the time and waste of wrapping beer taps overnight, as required by health codes
- Keeps out fruit flies overnight

KLP200 Pack of 5

Tabletop Venue™ Napkin Dispenser

- Compact and versatile design
- Ad insert area for in-house promotion, fits 6 1/2"W x 4 1/4"H ad
- Push plate allows for smooth, one-at-a-time dispensing
- Caddy available to organize and hold condiments
- Accommodates 200 fullfold napkins

H4005CTBK Dispenser w/Caddy Black Pearl



Shakers not included

Light Duty™ Ice Tote

- Attaches to ice bin for faster, easier filling
- Dual-grip™ design provides secure handling
- Bracket is included for hanging on wall
- Integrated Handi-Hook™ allows tote to be hung on metal shelving
- Recessed bottom raises handling area off the floor keeping bottom surface clean
- Non-nesting design

SILD6000 Up to 25 lbs. of Ice



Contact this dealer for pricing!



Camshelving® Premium Series Vented Starter Units

- Designed to share posts, simplifying assembly and maximizing storage
- Traverses and posts are weight bearing with solid, steel cores
- Best for storing perishable products that benefit from air flow around them
- Made of smooth polypropylene - they will not rust
- Simply wipe clean
- Stationary starter units with 4 shelves

CPU183672V4 18"W x 36"L x 72"H Speckled Gray
CPU184872V4 18"W x 48"L x 72"H Speckled Gray
CPU243672V4 24"W x 36"L x 72"H Speckled Gray
CPU244872V4 24"W x 48"L x 72"H Speckled Gray

Camshelving® Premium Series Vented Add-on Shelving Units

- Designed to share posts, simplifying assembly and maximizing storage
- Traverses and posts are weight bearing with solid, steel cores
- Best for storing perishable products that benefit from air flow around them
- Made of smooth polypropylene - they will not rust
- Simply wipe clean
- Stationary add-on units with 4 shelves

CPA183672V4 18"W x 36"L x 72"H Speckled Gray
CPA184872V4 18"W x 48"L x 72"H Speckled Gray
CPA243672V4 24"W x 36"L x 72"H Speckled Gray
CPA244872V4 24"W x 48"L x 72"H Speckled Gray

Dishwashers, Refrigerators, Freezers, Casters, Pre-Rinse



High Temperature Undercounter Dishwasher

- Built-in detergent and rinse chemical pumps
- Safety Temp feature assures 180°F sanitizing rinse every cycle
- Built-in 4kW booster heater
- 2kW wash tank heater
- Low 0.8 US gallon water usage per rack
- One peg and one flat bottom rack supplied

UC65E Cleans 30 Racks Per Hour

High Temperature Single Rack Dishwasher

- Uses only 0.96 gallons of water per cycle
- Built-in, chemical resistant, industrial 5kW heater is standard
- Optional 12kW booster heater available
- Cleans 60 racks per hour

CMA-180-S Straight Design
CMA-180-SB Straight Design w/Booster



Low Temperature Single Rack Dishwasher

- Features a low temperature chemical sanitizing system
- Requires a minimum 120°F water supply (ideally 140°F)
- Water saving design uses only 1.09 gallons of water per cycle
- Space-saving design requires only 5.06 square feet of floor space
- Large 16" dish clearance

EST-FL Cleans 40 Racks Per Hour



Continental

Refrigerator

Standard Line Reach-In Refrigerators & Freezers

- Stainless steel front, aluminum ends and interior
- Smooth, polished chrome workflow door handles
- Cam-action, lift-off hinges
- 3" non-CFC polyurethane foam insulation and 5" casters
- Self-closing doors, LED interior lighting, heavy-duty, epoxy coated steel shelves



Refrigerators

1R	1 Section	20 cu. ft.	26" x 35 1/2" x 82 1/4"	1/4 hp, 115V
2R	2 Sections	48 cu. ft.	52" x 35 1/2" x 82 1/4"	1/3 hp, 115V
3R	3 Sections	70 cu. ft.	78" x 35 1/2" x 82 1/4"	1/2 hp, 115V

Freezers

1F	1 Section	20 cu. ft.	26" x 35 1/2" x 82 1/4"	1/3 hp, 115V
2F	2 Sections	48 cu. ft.	52" x 35 1/2" x 82 1/4"	1/2 hp, 115V
3F	3 Sections	70 cu. ft.	78" x 35 1/2" x 82 1/4"	3/4 hp, 208/230V



Contact this dealer for pricing!



COMPONENT
HARDWARE



Swivel Plate Casters

- Gray polyurethane wheels
- Medium-duty casters use ball bearings
- Heavy-duty casters use poly-loc discs

Medium-Duty (250 lb. Capacity per Wheel)

CMP1-5RPB 5" dia. w/o Brake
CMP1-5RBB 5" dia. w/Brake

Heavy-Duty (500 lb. Capacity per Wheel)

C31-2050 5" dia. w/o Brake
C31-2051 5" dia. w/Brake



Swivel Expanding Stem Casters

- Medium-duty (250 lb. load capacity per wheel)
- 1 1/4" tread width
- Black Polyolefin Wheels**
- Application: 1" Diameter Tubing (Round or Square)**

CMS1-5BPN 5" dia. w/o Brake
CMS1-5BBN 5" dia. w/Brake

- Gray Polyurethane Wheels**
- Application: 1 1/2" Diameter Tubing (Round or Square) or 1 1/4" pipe**

CMS3-5RPB 5" dia. w/o Brake
CMS3-5RBB 5" dia. w/Brake

Castors w/Adjustable Stem

- Solid polyolefin wheels
- Medium-duty (200 lb. load capacity per wheel)
- 1/2" adjustment range
- C47-0306-C** 3" dia. w/o Brake
- C47-0316-C** 3" dia. w/Brake

PowerPulse™ Pre-Rinse Spray Valve

- The grip stays up to 30° cooler than competitors' grips
- Features unique pulsing action
- KLP50-0220105** 1.05 GPM



Miscellaneous Equipment

General® Commercial Mixers

- Three pre-selected fixed speeds
- Units come with a stainless steel bowl, flat beater, spiral dough hook, wire whip and a #12 hub

GEM110	10 qt.	1/2 hp
GEM120	20 qt.	1½ hp
GEM130	30 qt.	2 hp



General® Commercial Slicers

- The high torque belt and pulley knife drive system cuts without the need for a high horsepower motor, using less amps

GSE109	9" Blade	1/6 hp
GSE110	10" Blade	1/5 hp



General® Commercial Microwaves

- Stainless steel body and cavity

Dial Control			
GEW1000D	1.0 cu. ft.	1000W	
Digital Control			
GEW1000E	1.0 cu. ft.	1000W	
GEW1100E	1.2 cu. ft.	1100W	



Omega® Refrigerated Beverage Dispenser

- This double refrigerated beverage dispenser boasts an easy push-button control system, a stainless steel cooling cylinder, frame and front panel as well as a removable drip tray
- Dual clear polycarbonate bowls means you can serve two drinks out of the same compact unit

OSD20 (2) 3 gal. Tanks



Omega® Commercial Granita Machine

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

OF530 3 Bowls



Omega® Vertical Juicer

- Low speed squeezing juicer system, slowly squeezes fresh juice from fruits, vegetables and leafy greens, preventing oxidation
- Features a large feed chute and automatic pulp ejection
- Auto-cleaning system minimizes the clean-up process

VRT380HDC 80 RPM 250W



Contact this dealer for pricing!



Blakeslee Undercounter Dishwasher

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

UC20 Cleans 45 Racks Per Hour



Maxx Cold Glass Door Refrigerators

- Stainless steel exterior and interior with bottom mount compressor
- Digital thermostat keeps temperatures from 33°F to 39°F
- Automatic defrost and interior lighting
- Alert beeps when door is open for five minutes
- Adjustable, PE coated shelves and casters come standard

MCR-23GD	1 Door	23 cu. ft.	26¾"W x 31"D x 82¾"H
MCR-49GD	2 Doors	49 cu. ft.	54"W x 31"D x 82¾"H



Maxx Cold X-Series Reach-In Refrigerator & Freezer

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

Refrigerator			
MXCR49FD	2 Doors	49 cu. ft.	54"W x 31"D x 82¾"H
Freezer			
MXCF49FD	2 Doors	49 cu. ft.	54"W x 31"D x 82¾"H



Maxx Cold X-Series Glass Door Merchandiser Freezers

- Standard features include coated steel exterior and interior with electronic thermostat and digital LED temperature display, triple pane glass and self-closing doors
- CFC-free refrigerant and foam insulation
- Holding temperature: -8°F to 0°F

MXM123F	1 Door	23 cu. ft.	27"W x 32"D x 79"H
MXM248F	2 Doors	48 cu. ft.	54"W x 32"D x 79"H
MXM372FB	3 Doors (Black Finish)	78 cu. ft.	81"W x 32"D x 79"H



Food Prep, Warming, Cooking & Holding Equipment



Contact this dealer
for pricing!

Easy Chopper™

- Interchangeable stainless steel cutting grids
 - 3 1/2" square cutting area
 - Comfortable, weighted handle does most of the work for you to cut a variety of foods
 - Available in 1/4", 3/8", 1/2" and 1" chop
- 55500



Easy Chopper 3™

- Boasts a number of design enhancements for even easier operation and greater performance longevity
 - Large 4 1/4" cutting area
 - Available in 1/4", 3/8", 1/2" and 1" square chop
 - Also available in 1/4", 3/8", 1/2" thick slice
- 57500



Easy Grill Scraper™

- Special ergonomic shape puts more pressure on the blade for better results
- Constructed of heavy-duty cast aluminum with a long lasting stainless steel blade



55825

4"H x 16"L x 6"W

Freestanding Infrared Bulb Warmers

- Units hold food at ready-to-eat temperatures
- Scratch-resistant two-coat finish is easy to clean
- Adjustable height from 15" to 21"

6000A-2 Aluminum, Gray Finish
6000A-2B Black Finish
6000A-2C Chrome Finish



Countertop Warmers & Cooker/Warmer

- Conduction type thermostat
 - Heavy-duty stainless steel well
- 6055A Full Size Warmer (CE)
6055A-43 4/3 Size Warmer
6055A-CW Full Size Cooker/Warmer



Round Warmers & Cooker/Warmers

- Unique heating element provides even heat distribution to prevent "hot spots"
- No-drip rims

Warmers

6100A 7 qt.
6101A 11 qt.

Cooker/Warmers

6102A 7 qt.
6103A 11 qt.



Portable Induction Ranges

- Digital controls with LED display with 10 power settings, 7 warming/holding settings
- Features pan-sensing, automatic shut-off
- Other models also available

9130 1800W 120V 15A
9131-1 2600W 208/240 12.5/17.0A



Drop-In Electric Ranges & Warmers

- Digital controls with LED display
- Warmers have 7 warming/holding settings
- Ranges have 10 power settings, 7 warming/holding settings
- Units feature pan-sensing, automatic shut-off
- Remote control models also available
- 208/240V models also available

Drop-In Range - Touch Control

9100 1800W 120V 15A

Drop-In Warmer - Touch Control

9110 1800W 120V 15A



Infrared Strip Heaters

- Units come with tubular heating elements
- 120V

On/Off Switch

6150-24 24" 500W
6150-36 36" 850W
6150-48 48" 1100W
6150-60 60" 1400W
6150-72 72" 1725W

On/Off Switch w/Cord & Plug

6150-24-CP 24" 500W
6150-36-CP 36" 850W
6150-48-CP 48" 1100W
6150-60-CP 60" 1400W
6150-72-CP 72" 1725W



Conveyor Toasters

- The convenient four-position rotary switch lets you choose from toasting on one side, toasting on both sides, standby mode or off
- 2 1/2" adjustable legs

6800 2-Slice Up To 300 Slices Per Hour
6805 3-Slice Up To 1,000 Slices Per Hour



Cold Condiment Station

- Features electronic thermostat control with a digital display
- 1/8 hp refrigeration-condensing unit

9010 Four 1/6 Plastic Pans 17 7/8" x 28" x 11 3/4"



Cold Condiment Chillers

- Cast aluminum well with thermoplastic top and stainless steel jacket
- Digital thermometer and temperature setting with Celsius and Fahrenheit readings
- Thermoelectric technology holds required temperatures

9020 Chiller Only
9020-1 Chiller w/(1) 1/3 SS Pan w/Clear Hinged Lid
9020-2 Chiller w/(2) 1/6 SS Pans w/Clear Hinged Lids
9020-3 Chiller w/(3) 1/9 SS Pans w/Clear Lids



Refrigerated Equipment



T-Series Reach-In Refrigerators & Freezer

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

T-43 2 Door Refrigerator,
47" L x 29½" D x 78⅝" H*

T-49 2 Door Refrigerator,
54⅞" L x 29½" D x 78⅝" H*

T-72 3 Door Refrigerator,
78⅞" L x 29½" D x 78⅝" H*

T-23F 1 Door Freezer,
27" L x 29½" D x 78⅝" H*

*Does not include height for casters

Reach-In Refrigerator & Freezer

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

STM2R-2S 2 Door Refrigerator,
52⅝" L x 33¾" D x 78¼" H*

STM1F-1S 1 Door Freezer,
27½" L x 33¾" D x 78¼" H*

*Does not include height for casters



Glass Door Merchandisers

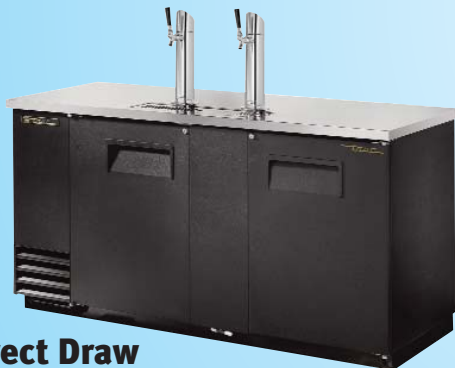
- Refrigerated merchandisers that hold temperature of 33°F to 38°F
- Exterior—non-peel or chip laminated vinyl
- Interior—NSF approved, white aluminum interior liner with stainless steel floor
- LED interior lighting
- Available in white or black finish

GDM-23-LD 1 Swing Door, 4 Shelves,
27" L x 29⅞" D x 78⅝" H

GDM-47-LD 2 Slide Doors, 8 Shelves,
54⅞" L x 29⅞" D x 78⅝" H

GDM-72-LD 3 Swing Doors, 12 Shelves,
78⅞" L x 29⅞" D x 78⅝" H

Contact this dealer for pricing!



Direct Draw Draft Beer Dispensers

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

TDD-2 2 Doors - Holds 2 Half Barrels,
58⅞" L x 27⅞" D x 37" H

TDD-3 2 Doors - Holds 3 Half Barrels,
69⅞" L x 27⅞" D x 37" H



Glass Door Back Bar Coolers

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

TBB-24-48G-SD-LD 2 Slide Doors, 4 Shelves - Holds 48 Six Packs or 2 Half Barrels,
49⅞" L x 24½" D x 35⅞" H

TBB-3G-LD 2 Swing Doors, 4 Shelves - Holds 112 Six Packs or 3 Half Barrels,
69⅞" L x 27¼" D x 37" H



Dual Zone Curved Glass Display Case

- Combination dry/refrigerated display case
 - Self-contained, environmentally friendly (CFC-free) 134A refrigeration system
 - Refrigerated section features an efficient low velocity, high volume airflow design maintaining 38°F to 40°F without drying out product
 - NSF-7 certified to hold open food product
 - Insulated, double pane curved glass front and side panels
 - Adjustable, lighted, cantilevered PVC-coated shelves and stainless steel top
 - Exterior front and sides standard with white laminate panels, five additional color options available at no charge
 - White aluminum interior sides and top
- TCGDZ-50** 2 Slide Doors, 6 Shelves,
50⁷/₈"L x 35¹/₂"D x 47⁷/₈"H

Undercounter Refrigerator

- Oversized, environmentally friendly refrigeration system (R290 hydrocarbon refrigerant)
- Holds 33°F to 38°F temperature
- 360° circular airflow for uniform product cooling
- All stainless steel front, top and sides
- Interior—attractive, NSF approved, clear coated aluminum liner, coved corners and stainless steel floor
- Aluminum finished back, front breathing
- Doors swing within cabinet dimensions
- Self-contained system
- Foamed-in-place high density polyurethane insulation (CFC-free)

TUC-48-HC 2 Doors, 4 Shelves,
48³/₈"L x 30³/₈"D x 29³/₄"H*

*Does not include height for casters

Pizza Prep Table

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

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

*Does not include height for casters

Contact this dealer for pricing!



Food Prep Tables

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

TFP-32-12M 1 Door, 2 Shelves 12 Pans (Top) 32¹/₈"L x 31¹/₂"D x 45³/₄"H
TFP-48-18M 2 Doors, 4 Shelves 18 Pans (Top) 48⁷/₈"L x 31¹/₂"D x 45³/₄"H
TFP-64-24M-D4 4 Drawers 24 Pans (Top) 64¹/₈"L x 31¹/₂"D x 45³/₄"H

Chef Base

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

TRCB-110 6 Drawers 110"L x 30¹/₂"D x 20³/₈"H*
 *Does not include height for casters

Mixer, Freezers, Heating, Flatware, Chafers, Buffetware



Planetary Mixer

- Heavy-duty construction with stainless steel wire safety guard
- Direct drive 100% gear driven transmission
- Three fixed mixing speeds with easy shift
- 60-minute timer with manual setting
- Features a #12 hub for meat grinding attachments
- Includes wire whisk (PM-20/W), dough hook (PM-20/H), fat beater (PM-20/B) and a stainless steel mixing bowl

PM-20 20 qt. 1½ hp 120V



Electric Salamanders

- Commercial quality, heavy-duty stainless steel construction
- Cool-to-touch bakelite handle
- Stainless steel upper housing has a vertical movement of 8" to 2¾"
- Removable stainless steel drip tray and cooking grate
- Polished reflectors above the heating element(s) help radiate heat

SAL-2800W Salamander - 2800W, 240V
SAL-2800W/MB Mounting Bracket For SAL-2800W
SAL-4000W Salamander - 4000W, 240V
SAL-4000W/MB Mounting Bracket For SAL-4000W

Black Diamond Chest Freezers

- Steel exterior with a durable white powder coating
- Embossed aluminum interior on the cabinet and lids
- R134a refrigerant ensures ideal operating temperatures
- Manual temperature controller with light up indicators
- Manual defrosting
- Includes wire coated basket for organization inside the unit



BDCF-5 1 Door/1 Basket 5.4 cu. ft. 30¼"W x 22"D x 33"H
BDCF-9 1 Door/1 Basket 8.7 cu. ft. 45½"W x 22"D x 33"H
BDCF-10 1 Door/1 Basket 9.6 cu. ft. 40½"W x 29¾"D x 33"H
BDCF-13 1 Door/1 Basket 12.6 cu. ft. 50"W x 29¾"D x 33"H
BDCF-16/2 2 Doors/1 Basket 15.9 cu. ft. 60"W x 29¾"D x 33"H

Electric Cheesemelters

- Perfect for quickly melting cheese, toasting and finishing items
- Stainless steel construction with insulated body
- The infinite switch gives you precise control over heat
- A multi-position food rack allows you to set the food at the perfect distance away from the heat source
- A 15 minute timer is standard on the CHM-1200W model



CHM-1200W 24" 1200W 120V
CHM-2400W 23" 2400W 240V
CHM-4350W 32" 4350W 240V

Contact this dealer for pricing!



Windsor Supreme Flatware

- 18/0 stainless steel
- Sold per dozen

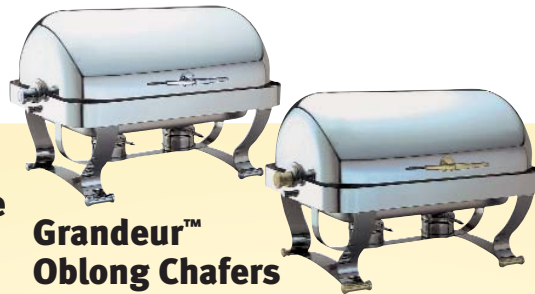
5001 Teaspoon
5007 Dessert Spoon
5006 Salad Fork
5005 Dinner Fork
5045 Dinner Knife, 1-Pc.



Poise Flatware

- Medium weight 18/0
- Sold per dozen

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



Grandeur™ Oblong Chafers

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

54120CR All Stainless Look
54120G Gold Feet & Handles



Satellite™ Round Chafers

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

54130CR All Stainless Look
54130G Gold Feet & Handles



Champion Chafers

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

CH6QTRD 6 qt. Round, Glass Top
 Chafers w/Porcelain Insert
CH8QTRE 8 qt. Rectangular
 Hinged Chafers



Idol Buffetware

- The hollow handles dissipate heat and stay cool

ID014 Meat Fork 10" L
ID126 Slotted Spoon 13" L



Jumbo Steak Knife

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

Chef's Torches, Portable Stoves, Fuel, Dinnerware



Professional Chef's Torches

- Burns up to three hours per 8 oz. canister of butane
- Push button automatic ignition
- Anti-flare device

CT100-SNGL Heats to 2,012°F

CT200-SNGL Heats to 2,642°F

Professional Portable Butane Stoves

- The practical, hard-shell carrying case makes these portable stoves easy to store and easy to carry along to remote functions
- Features include automatic piezo electronic ignition system, adjustable heat range (from boil to simmer), in-line regulator with pressure sensing shut-off and a wind screen
- ETL certified for indoor use in commercial restaurants

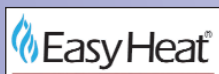
CMST-10K 10,000 BTU

CMST-15K 15,000 BTU

Butane Fuel

- Burns up to two hours (high heat) and up to four hours (simmer)
- UL Listed to include any Hollowick or BBQ1000 Series stove

BF008 8 oz. 12/cs.



Easy Heat® Chafing Fuel

- Adjustable wick liquid chafing fuel
- Each with three-heat option wick

EZ 2-1-3 2-1-3 Burning Hours, 3.6 oz. 48/cs.

EZ 4-2-5 4-2-5 Burning Hours, 6.5 oz. 24/cs.

EZ 6-3-8 6-3-8 Burning Hours, 9.7 oz. 24/cs.



Buffet Heat™ Wick Chafing Fuel

- Burns with no odor
- The can stays cool to the touch during use and is resealable and reusable
- Ideal for the chafer and many other food warming needs

BUFF6-24 6 hr. Burn Time 24/cs.

Contact this dealer for pricing!



London Terra Collection Dinnerware

- As if each London Terra item is individually hand-painted, every piece is truly one of a kind
- The unique rustic design with low profile and fully glazed foot will complement any operator tabletop
- Pieces are also available in Terra Jade and Terra White colors
- Sold per dozen

LTC-1	Cup	8 oz.	Terra Cotta	dz.
LTC-178	Mug	10 1/2 oz.	Terra Cotta	dz.
LTC-2	Saucer	6"	Terra Cotta	dz.
LTC-B50	Bowl	5"	Terra Cotta	dz.
LTC-C22	Coupe Plate	8"	Terra Cotta	dz.
LTC-C16	Coupe Plate	10"	Terra Cotta	dz.
LTC-C21	Coupe Plate	12"	Terra Cotta	dz.
LTC-C6	Coupe Pasta Bowl	6"	Terra Cotta	dz.
LTC-C26	Coupe Pasta Bowl	10"	Terra Cotta	dz.
LTC-Q22	Square Plate	8 1/2"	Terra Cotta	dz.
LTC-Q16	Square Plate	10 7/16"	Terra Cotta	dz.
LTC-R12	Rectangular Platter	10 1/2" x 6"	Terra Cotta	dz.
LTC-R20	Rectangular Platter	13" x 7 1/2"	Terra Cotta	dz.



C5™ 4 Series Heated Holding Cabinets w/Insulation Armour™ Plus

- Insulation Armour™ replaces traditional sheet metal with foamed-in-place polyurethane polymer panels, providing improved energy efficiency
- Universal slides hold 12" x 20" steam pans, 18" x 26" sheet pans, and GN pans are adjustable on 1½" increments
- Lip load slides exclusively hold 18" x 26" sheet pans on 1½" increments

C549-ASFS-L	Dutch Solid Door w/Lip Load Slides
C549-ASDS-U	Dutch Solid Door w/Universal Slides
C549-ASFS-L	Full Solid Door w/Lip Load Slides
C549-ASFS-U	Full Solid Door w/Universal Slides

myCart™ Utility Carts

- High-density polyethylene shelves and four chrome-plated posts

2-Shelf Models - 300 lb. Capacity (Black)

MY1627-24BL	18 ⁷ / ₁₆ " W x 31 ¹ / ₂ " L x 35 ¹ / ₂ " H
MY2030-24BL	23 ⁷ / ₁₆ " W x 34 ³ / ₈ " L x 35 ¹ / ₂ " H

3-Shelf Models - 400 lb. Capacity (Black)

MY1627-34BL	18 ⁷ / ₁₆ " W x 31 ¹ / ₂ " L x 35 ¹ / ₂ " H
MY2030-34BL	23 ⁷ / ₁₆ " W x 34 ³ / ₈ " L x 35 ¹ / ₂ " H



MetroMax 4™ Shelving/Polymer Posts

- Polymer shelving with built-in Microban® antimicrobial protection
- Lifetime warranty against rust and corrosion

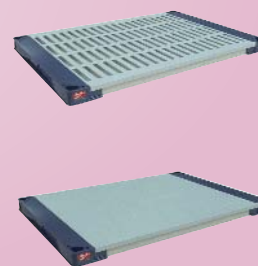
MetroMax 4™ Shelves

MX4-2430G	Shelf w/Grid Mats	24" x 30"
MX4-2436G	Shelf w/Grid Mats	24" x 36"
MX4-2448G	Shelf w/Grid Mats	24" x 48"
MX4-2430F	Shelf w/Solid Mats	24" x 30"
MX4-2436F	Shelf w/Solid Mats	24" x 36"
MX4-2448F	Shelf w/Solid Mats	24" x 48"

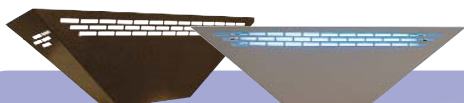


MetroMax i™ Posts

MX54P	Stationary Post w/Leveling Foot	54" H
MX63P	Stationary Post w/Leveling Foot	63" H
MX74P	Stationary Post w/Leveling Foot	74" H
MX86P	Stationary Post w/Leveling Foot	86" H
MX54UP	Post for Stem Caster	54" H
MX63UP	Post for Stem Caster	63" H
MX74UP	Post for Stem Caster	74" H
MX86UP	Post for Stem Caster	86" H



Contact this dealer for pricing!



Pest-Pro Series 100 Silent Fly Trap

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

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

Save-T® Efficient Insect Back Door Air Curtain

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

E-IBD-36-1-115 36"W



2-Go Pro Drive-Thru Window Air Curtain

- Blocks harmful car exhaust fumes from entering through the window
- The variable speed motor is extremely quiet
- Installation is extremely simple: the adjustable brackets connect to the stainless steel casing with thumb screws, allowing for top or rear mounting, and only require four 5/16" lag bolts to install

• The thumb screws also allow operators to adjust the discharge angle +/- 20°
DT-24 24"W Protects Drive-Thru Windows 24" Wide & Up to 42" in Height



Air-Pro™ Air Door

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

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





Contact this dealer for pricing!



Commercial Series Upright Reach-In Refrigerators & Freezers

- Stainless steel interior and exterior, front and sides
- Solid state digital controller with temperature alarms and LED display (°F or °C)
- One-piece, full length, extruded aluminum flush mount door handles
- Units are 33³/₄"D x 79³/₄"H overall

Refrigerators

CR1S-FS	1 Section	1 Door	27 ¹ / ₂ "W	22.8 cu. ft.
CR1S-HS	1 Section	2 Half Doors	27 ¹ / ₂ "W	22.8 cu. ft.
CR2S-FS	2 Sections	2 Doors	55"W	51.0 cu. ft.
CR2S-HS	2 Sections	4 Half Doors	55"W	50.5 cu. ft.

Freezers

CF1S-FS	1 Section	1 Door	27 ¹ / ₂ "W	22.8 cu. ft.
CF1S-HS	1 Section	2 Half Doors	27 ¹ / ₂ "W	22.8 cu. ft.
CF2S-FS	2 Sections	2 Doors	55"W	51.0 cu. ft.
CF2S-HS	2 Sections	4 Half Doors	55"W	50.5 cu. ft.

Commercial Series Sandwich Top & Mega Top Refrigerated Prep Tables

- Provided with a full complement of polycarbonate 1/6th size pans, 4" deep
- 10" x 1/2" thick white polyethylene cutting board is standard for Sandwich Top models
- 8" x 1/2" thick white polyethylene cutting board is standard for Mega Top models
- Units are 30"D x 45⁵/₈"H

Sandwich Top Models

CRMR48-12	2-Sections	12 Pans	48"W
CRMR60-16	2-Sections	16 Pans	60"W
CRMR72-18	3-Sections	18 Pans	72"W

Mega Top Models

CRMR48-12M	2-Sections	12 Pans	48"W
CRMR60-24M	2-Sections	24 Pans	60"W
CRMR72-30M	3-Sections	30 Pans	72"W



Compact Undercounter Refrigerator

- Energy efficient, one piece ABS interior liner
- Door is stainless steel exterior, aluminum interior and is field reversible
- Electronic controls with LED temperature display
- UL approval for outdoor use
- High and low temperature alarms as well as "door open" alarm
- Three epoxy coated shelves standard

HR24A 4 cu. ft. 23⁷/₈"W x 24¹/₂"D x 32¹¹/₁₆"H



Commercial Series Rear Mount Undercounter Refrigerators & Freezers

- Stainless steel exterior front, sides and top
- Anodized aluminum interior sides and back with stainless steel interior floor
- Stainless steel exterior door with ABS interior liner
- Units are 27"W x 30"D x 33⁵/₈"H overall and have 7.2 cubic feet of capacity

Refrigerators

CRMR27	1 Door
CRMR27-D	2 Drawers

Freezers

CRMF27	1 Door
CRMF27-D	2 Drawers



Refrigerated Equipment Stands

- Stainless steel exterior front, sides, top and drawers
- Anodized aluminum interior sides and back with stainless steel interior floor
- Insulated with 2" CFC-free, foamed in place polyurethane
- Units use R-134a refrigerant
- Drawers have a 250 lb. static load rating

CRES49	2 Drawers	Up to 700 lbs. of Equipment	49"W x 33 ¹ / ₄ "D x 27"H
CRES72	4 Drawers	Up to 1200 lbs. of Equipment	72 ¹ / ₂ "W x 33 ¹ / ₄ "D x 27"H
CRES85	4 Drawers	Up to 1200 lbs. of Equipment	85"W x 31 ³ / ₄ "D x 27"H
CRES98	4 Drawers	Up to 1500 lbs. of Equipment	98"W x 31 ³ / ₄ "D x 27"H

Miscellaneous Equipment

Contact this dealer for pricing!



Brema Ice Cube Machines

- Automatic ice cube maker, spray system
- Stainless steel exterior and food safe plastic interior bin
- Units use R-404A refrigerant and are air-cooled
- 110V, cULus, NSF

CB249A 62 lbs./Day 20 lbs. Storage

CB425A 102 lbs./Day 55 lbs. Storage

Manual Meat Slicers

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

HBS-250L 10" Blade 1/5 hp

HBS-300L 12" Blade 1/3 hp



Planetary Mixers

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

M10* 10 qt. 0.7 hp 110V

M20* 20 qt. 1.5 hp 110V

*Not intended for pizza, pita or bread dough



Aging & Serving Cabinets/Wine Cellars

- Single Zone Units—41°F to 64.4°F
- Dual Zone Units—Upper Zone: 41°F to 50°F, Lower Zone: 50°F to 64.4°F

Single Zone

USF54S

57 Bottles - 6 Shelves,
24" W x 24" D x 35" H, 110V, 1.4A, 160W

USF168S

165 Bottles - 16 Shelves,
24" W x 27" D x 71 1/2" H, 110V, 2A, 220W

Dual Zone

USF54D

46 Bottles - 6 Shelves,
24" W x 24" D x 36" H, 110V, 1.4A, 160W

USF168D

154 Bottles - 15 Shelves,
24" W x 27" D x 71 1/2" H, 110V, 2A, 220W



Gas Hot Plates

- Stainless steel construction and finish with heavy-duty cast iron trivets
- Manually controlled, independent hobs with large, robust dial controls

HP212 2 Burners 12" W 60,000 BTU

HP424 4 Burners 24" W 120,000 BTU

HP636 6 Burners 36" W 180,000 BTU

Radiant Gas Broilers

- Manually controlled, independent cooking zones with large, robust dial controls
- Stainless steel construction and finish
- Heavy-duty cast iron grilling grates

CBR24 2 Burners 24" W 80,000 BTU

CBR36 3 Burners 36" W 120,000 BTU



Panini Grills

- Ribbed plates
- Stainless steel finish, temperature up to 570°F

SFE02345 Medium/Single Grill, 9 1/3" x 14 1/2" Cooking Surface,
120V, 15A, 1,800W

SFE02365 Double Grill, 10" x 20" Cooking Surface,
240V, 13A, 2,900W

Dishwashers, Pre-Rinse, Faucet, Gas Connectors



Dishwasher

- This 20" x 20" square basket undercounter dishwasher features stainless steel construction, wash and rinse temperature thermometers, a rinse aid dispenser, a detergent pump and a gravity drain
- Includes one basket for dishes, one flat basket and one cutlery container
- 208-240/60/1, 20A, 3650W

DSP4 Cleans 30 Racks Per Hour



Electronic Deluxe Dishwasher w/Booster

- Complete stainless steel construction
- Water consumption per cycle: 1/2 gallon
- Comes with a rinse, soap and drain pump
- Must be connected to hot water (120°F to 140°F)
- Includes two baskets for dishes, one general basket, and two cutlery containers
- 208-230/60/1, 29A, 6650W

F92EKDPS Cleans 30 Racks Per Hour



Pre-Rinse Hose

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

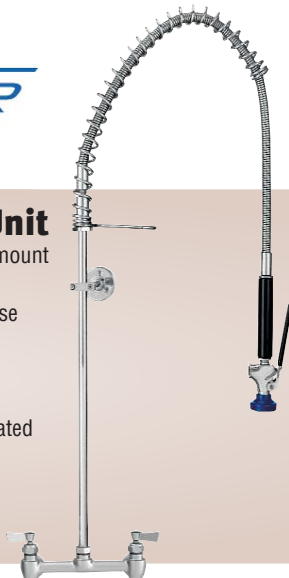
2918 44"



Pre-Rinse Unit

- 8" c/c backsplash mount control valve
- Spring style pre-rinse with wall bracket
- Includes EZ install adapter

64793 Chrome Plated



Contact this dealer for pricing!



Backsplash Faucet

- 8" c/c backsplash faucet with 12" swing spouts
- For mounting on stainless steel sinks
- Includes EZ install adapter

64769 Chrome Plated

Ultra-Spray Plus™ Pre-Rinse Head

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

2949 Solid Brass, Chrome Plated



Safety-Set®

- Designed to return caster-mounted kitchen equipment to a specific location after cleaning or maintenance
- For code compliance, ensures that gas equipment is situated beneath fire suppression or ventilation systems

PS For Use w/4", 5" & 6" Casters



Blue Hose® Deluxe Gas Connector Kit

- Features Stress Guard® rotational fittings, stainless steel corrugated tubing and braid, and antimicrobial PVC coating
- SnapFast®, Dormont's exclusive one-handed quick-disconnect, makes connecting and disconnecting moveable equipment safe and easy
- Thermal shutoff design for when internal temperature exceeds 350°F
- Contains all components necessary for a CSA approved gas equipment installation

1675KIT48 3/4"ID x 48"L



Swivel MAX® Rotational End Fitting

- Provides a 360°, multi-plane rotation fitting and improves the functionality and reduces stress on Dormont Blue Hose® gas connectors

SM75 3/4"ID



Deluxe Gas Connector Kit w/Swivel MAX®

- Each kit contains one stainless steel gas connector with push-to-connect quick disconnect coupling, Swivel MAX® end fitting, coiled restraining device with installation mounting hardware, full port gas ball valve and 90° street elbow

1675KITS48 Single Swivel 3/4"ID x 48"L



Miscellaneous Equipment & Smallwares



French Fry Cutters

- Heavy-duty cast aluminum
- Short throw handle
- Optional Wall Mount Bracket available

CTR-FC1	1/4" Cut
CTR-FC2	3/8" Cut
CTR-FC3	1/2" Cut
CTR-FCWB	Wall Mount Bracket

Lettuce Cutter

- Heavy-duty cast aluminum
- Rubber feet

CTR-LC3 1" Square Cut



ALL NEW ITEMS!



Ball Top Stanchion & Rope

- A weighted base with gold cover holds stanchion in place and will not tip or slide

- Rope has twisted design with mirror polished gold hardware

ROS-41GD	Stanchion	41"H	Gold
ROS-RPE/RD	Rope	62"L	Red



Wine Decanter

- Slanted spout for drip-free pouring
- Made of clear, lead-free glass

WDC-750 750 mL



Val-U-Air™ Servers w/Sight Glass

- Glass liner allows holding times of up to 8 hours

- Bru-thru lid for direct brewing, swivel base and sturdy handle

NVWP-22BK	Push-Button Top	2.2 L
NVWL-22BK	Lever Top	2.2 L



Contact this dealer for pricing!



Equipment Stands

- Features a #430 stainless steel top and galvanized legs and undershelf

82336	30" x 36" x 24"
82348	30" x 48" x 24"



Reversible Table Tops

- Table tops with mahogany/black finish

91232	30" x 30" x 1"
91234	30" x 42" x 1"
91236	30" x 48" x 1"

Table Bases

- Cast iron sets with welded column/spider
- Black wrinkle finish

Bar Height

98245 22" x 22" Cross Base

Standard Height

9824 22" x 22" Cross Base

9834 30" x 30" Cross Base

9802 24" x 30" Cross Base

9801 22" End Unit



Cocktail Shaker

- Three-piece stainless steel shaker with strainer

CSJ5136 24 oz.



Metal Pourers

- These pourers provide a smooth stream of liquid
- Sold per dozen

MP22550	Chrome-Jet w/Screen	dz.
MP28570	Chrome-Tapered w/Flip Top	dz.
MP102	Chrome w/Weighted Flap	dz.



2001 Series Pourer

- Plastic pourer with clear nozzle, black collar, red base
- +/- 2 mL accuracy
- Made in USA
- Sold per dozen

P22014 1 oz.



Super Scoop

- Large plastic scoop
- White
- Made in USA

SS0830 64 oz.



EZ-Wall™ Food Prep & Drying Station Kit

- Organize or dry all your tools in a convenient and sanitary manner
- Increase efficiency and storage - keep everything within arm's reach
- Heavy-duty commercial grade, green epoxy coated grid and components

FWMKIT1 Cash & Carry Kit



Manual Juice Presses

- Commercial grade juice presses

97342	Athena™	White
97336	Jupiter™	Black
97302	Olympus™	White



West Bend® Coffee Makers

Commercial Rated - All Aluminum

58055R	55 Cups
58001R	101 Cups

Commercial Rated - Stainless Steel (Contemporary)

54160	60 Cups
54100	100 Cups

Expanding Stem Casters

- Comes with heavy-duty, grease-resistant, polyurethane, non-marking wheels
- Helps turn your stainless steel worktable into a mobile solution
- Rubber stems expand inside worktable legs when tightened for a snug fit

FECS75 5" dia. w/Brake 300 lb. Weight Capacity (Per Wheel) Set of 4





Conveyor Toasters

- Cool touch exterior makes these units safe for self-serve operations
- Units are inexpensive to own and operate
- Forced convection using efficient quartz heaters
- 75% power saving feature
- 10 1/2" W conveyor for JT1, JT2 and JT2-H models
- 14 1/2" W conveyor for JT3 and JT3-H models

JT1	350 Slices/hr.	1 1/2" Product Clearance	120V/60/1
JT2	800 Slices/hr.	1 1/2" Product Clearance	208V or 240V/60/1
JT2-H	550 Slices/hr.	1 1/2" to 3" Product Clearance	208V or 240V/60/1
JT3	1000 Slices/hr.	1 1/2" Product Clearance	208V or 240V/60/1
JT3-H	950 Slices/hr.	1 1/2" to 3" Product Clearance	208V or 240V/60/1



Digital Conveyor Oven

- Features include simple digital controls, easy to adjust heat shields, reversible conveyor belt direction and four independent top/bottom heat zones
- 208V or 240V/60/1

MGD-18 1 1/2" to 4" Product Clearance 18" W Conveyor Belt



Counterveyor Sandwich Toaster

- 208V, 220V or 240V/60/1
- JB3-H** 1 1/2" to 3" Product Clearance 14 1/2" W Conveyor



Contact this dealer for pricing!



Crathco Refrigerated Beverage Dispensers

- Compact size saves counter space
- Unique spigot design is engineered to allow full beverage cooling right down to the last drop
- Polycarbonate bowls and covers won't break
- Dripless pouring

D15-4 (1) 5 gal. Bowl
D-25-4 (2) 3 or 5 gal. Bowls



Crathco Frozen Beverage Dispenser

- Serve a variety of frozen smoothies, frozen cappuccinos or lattés, granitas, frozen fruit juices, frozen lemonades, slushes or cocktails
- This compact model uses only 13" of counter space
- Patented FlavorLight™ illuminates the frozen product
- Freezer cylinder automatically refills from refrigerated storage hopper - no need to wait for product to refreeze after refilling

3311 Single Barrel 5 to 7 gal./hr.



Frigo Granita Frozen Drink Dispenser

- Suction cup compression seal system
- 300 Series stainless steel auger shaft
- 24 hour programmable defrost timer
- Dual surface freezing chamber
- Auto fill ready for liquid bag-in-the-box apparatus
- Cool beverage mode
- Interchangeable parts
- Preventative maintenance and easy cleaning
- Washable condenser filter
- Easy to remove and clean seal

NHT2UL (2) 2 1/2 gal. Bowls



Portable Heavy-Duty Digital Scale

- Digital display in ounces, pounds or kilograms; accurate to 0.1% of weight
- Tare feature and cross reference weight to gallons chart
- 120VAC adapter and four AAA batteries

280-1564 400 lb. Capacity 12" x 15" Stainless Steel Platform

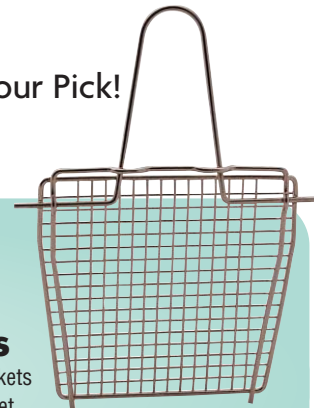


Your Pick!

Basket Border™ Fryer Basket Dividers

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

226-1147 Fits 5 5/8" x 5 5/8" Nominal Fryer Basket
226-1132 Fits 6 1/2" x 5 3/8" Nominal Fryer Basket
226-1146 Fits 6 1/2" x 6" Nominal Fryer Basket



Upright Vacuums, Miscellaneous Equipment



Bissell® Lightweight Upright Vacuum

- Weighs only 8 pounds
- Self-adjusting - goes from carpet to bare floors with no manual adjustments needed
- Top-fill design keeps power at maximum, even while the bag fills
- 40' power cord is connected to the pigtail cord using a cord clamp, allowing you to easily replace a damaged cord without expensive repairs or re-wiring
- Soft wheels protect wood floors
- Easy-use carry handle allows for simple, sturdy carrying

BGU-8000 13" Cleaning Path Green/Black



Bissell® Pro Bagged Upright Vacuum

- From the powerful suction to the ready-to-use attachments, this bagged upright vacuum cleaner can clean a variety of surfaces that include bare floor, high carpet, and upholstered furniture
- With three filtration stages and cyclonic cleaning system of the lightweight vacuum cleaner, you can easily remove dirt from every nook and corner
- The extension wand, long power cord, and five surface height settings, help you clean thoroughly
- Lightweight design makes the vacuum easy to move

BGU-1451T 13" Cleaning Path Green/Black



Contact this dealer for pricing!



Economy Slicer

- One-piece cast aluminum body with anodized finish

GL300 12" Blade 1/3 hp

Table Top Dough Roller & Sheeter

- Perfect for bakeries, pastry shops, restaurants and pizzerias
- 15 lb. per operation dough capacity

CLM-400 16"W Roller 1 hp



Table Top Dough Divider

- Easily divides and evenly cuts into individual pieces from as little as 1.16 oz., up to 3.5 oz. each

DMS-30 Makes 30 Pieces



Heavy-Duty Slicer

- Gravity feed, large food hopper

312EC1 12" Blade 1/2 hp

Heavy-Duty Citrus Juice Extractor

- Specially designed for high efficiency citrus juice production
- Easy to clean with a simple to remove juice cup and juicing tool
- Stainless steel body and juicing head

ESBS-SUPER 34 oz. 1/2 hp



Food Blenders

- Ideal for all kitchen operations
- Table Top Model has a 1/2 hp motor
- Floor Style Model has a 1 1/2 hp motor

LAR-8MBS Table Top Model 2 gal.

LAR-25LMB Floor Style 6 1/2 gal.



Meat Grinders

- #12 grinder comes standard with two plates (1/4" and 5/16"), one knife and one funnel
- #22 grinder comes standard with one knife and two plates (1/8" and 3/16")

SMG12 #12 Grinder 1 hp

PCI-22G #22 Heavy-Duty Grinder 2 hp



Meat Mixer

- Stainless steel body, tilting bowl, shafts and blades meet sanitation standards

MMS-50I 110 lb. Capacity 1 hp



Heavy-Duty Meat & Bone Saw

- Constructed entirely of stainless steel
- Handles all types of meats and bones
- 230V, single phase

SI-282HDE-1 112" x 3/4" Blade 2hp



Food Warmer Display Case

- Curved tempered glass, brushed stainless steel frame, tempered sliding back glass doors and interior lighting
- Maximum inner temperature is 180°F (may vary slightly, depending on quantity of food and room temperature)

FWD2-43 2 Shelves/8 Trays



Potato Peeler

- Uses carborundum disc with running water to gently remove peels from potatoes and other vegetables
- Body door and outlet drain all in stainless steel
- Standard 5-minute timer insures highest yield and unattended operation

EL-10 22 lb. Capacity 1/2 hp