Foodservice Equipment Catalog

2020-2021

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Practical production methods make it impossible to illustrate in this catalog every product that we carry. However, the products shown are generally the most representative of the manufacturer’s line and/or those in most common usage by the trade. For information about unlisted, additional or new products, please telephone us.

Not responsible for errors, omissions or typographical errors.

Specifications are subject to change.

Claims: All merchandise should be checked against packing list. Any damage or loss sustained in shipment should be reported to the carrier and noted on the freight bill.

Returns: No returns will be accepted without prior authorization. Please call us first for your protection.

Note: Some items may be shipped special order.
EASY CHOPPER 3™
- Boasts a number of design enhancements including color coded push blocks, gaskets and blades
- Easily interchanged blade assemblies are completely separate from the guide rods – no need to remove the bumpers
- Large 4 1/4” cutting area

<table>
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<th>Part No.</th>
<th>Description</th>
<th>Quantity</th>
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<td>1/4” Sq. Chop</td>
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<td>57500-3</td>
<td>1/2” Sq. Chop</td>
<td>1/ea.</td>
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<tr>
<td>57500-4</td>
<td>1” Sq. Chop</td>
<td>1/ea.</td>
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<tr>
<td>57500-5</td>
<td>1/4” Thick Slice</td>
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<td>57500-6</td>
<td>3/8” Thick Slice</td>
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<tr>
<td>57500-7</td>
<td>1/2” Thick Slice</td>
<td>1/ea.</td>
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EASY FRYKUTTER™
- Uses an exclusive short throw handle and superior engineering to improve leverage for smooth, easy cutting or wedging
- Works with natural body motion to eliminate awkward stretching and reduce fatigue
- Optional wall mount bracket
- Slide-in, slide-out fits the same mounting holes as most other machines

<table>
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<th>Part No.</th>
<th>Description</th>
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<td>55450-1</td>
<td>1/4” Cutting Grid</td>
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<td>55450-2</td>
<td>3/8” Cutting Grid</td>
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</tr>
<tr>
<td>55450-3</td>
<td>1/2” Cutting Grid</td>
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EASY LETTUCE KUTTER™
- Process a whole head of cored lettuce at a time
- Scalloped blades and clean slicing action cut with no crushing and no bruising
- Clean up is easy, just pull one pin to remove pusher block
- Angled, cast aluminum legs with non-slip feet provide stable cutting platform
- Manual locking pin keeps pusher block safely in place until operator releases for cutting

<table>
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<td>55650</td>
<td>1” x 1” Sq.</td>
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EASY FRYKUTTER™
- Compact, portable and simple to use
- Pretensioned, cartridge blade assembly is safe and convenient
- Blade set stays properly aligned and tightened
- Ergonomic handle, durable polyethylene slide board, hand guards, self-lubricating track, rubber feet and table stop
- Accommodates a large 4 1/2” dia. tomato

<table>
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<th>Part No.</th>
<th>Description</th>
<th>Quantity</th>
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<td>47713</td>
<td>French Fry, 3/8”</td>
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<tr>
<td>47703</td>
<td>Wedge-Cut, 8-Cut, 34 1/2” x 23”</td>
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</table>

KATTEX QUICK SLICE FRENCH FRY CUTTERS
- Short throw handle design for smooth cutting of potatoes into French fries
- Extremely durable cast iron body with stainless steel components
- Fixed counter or wall mount; removable with wall bracket (sold separately)

<table>
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<th>Part No.</th>
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<tr>
<td>HFC-250</td>
<td>1/4” Cut</td>
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<tr>
<td>HFC-500</td>
<td>1/2” Cut</td>
<td>1/ea.</td>
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KATTEX TOMATO SLICERS
- Aluminum frame with stainless steel replaceable blade
- Cuts 2 dozen tomatoes in 1 minute
- HDPE board ensures safe & durable food processing

<table>
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<td>TTS-188</td>
<td>3/16” Blade</td>
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<td>TTS-188S</td>
<td>3/16” Serrated Blade</td>
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<td>TTS-250</td>
<td>1/4” Blade</td>
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<tr>
<td>TTS-250S</td>
<td>1/4” Serrated Blade</td>
<td>1/ea.</td>
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INSTATSLICE™ TOMATO SLICERS
- Pop-in, pop-out blade assembly for easy cleaning & maintenance
- Thermoset blade frames never need adjustment
- Corrosion-resistant polyurethane food carrier
- Hardcoat™ pusher head fingers resist corrosion
- Detachable table stop assures processor will stay in place • 2 year warranty

<table>
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<th>Part No.</th>
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<td>15105</td>
<td>Scalloped Blades, 3/16”</td>
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<td>Scalloped Blades, 7/32”</td>
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<td>Scalloped Blades, 1/4”</td>
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<td>15104</td>
<td>Scalloped Blades, 3/8”</td>
<td>1/ea.</td>
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POTATO CUTTERS
- Heavy, strong, nickel-plated ductile cast iron frame & handle
- Screw holes on base of legs for permanent mounting to table or wall

<table>
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<th>Part No.</th>
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<td>47713</td>
<td>French Fry, 3/8”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>47703</td>
<td>Wedge-Cut, 8-Cut, 34 1/2” x 23”</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
EXPEDITOR™ 1 GALLON CULINARY BLENDERS
- Powerful 3.5 hp motor provides great results in a fraction of the time
- Unique CHOP function pulses the blades to keep ingredients moving
- Custom program provides automation for signature recipes
- Lid interlock ensures the blender will not start until jar and lid are securely in place
- Brushed stainless steel container
- 3 year warranty, first two years with ExpressCare replacement
- Lifetime warranty on motor drive coupling and stainless steel blades
HBF900S 1 gal., 120V 1/ea.
HBF1100S 1 gal., Available in 120V & 230V 1/ea.

EXPEDITOR™ HB500 SERIES CULINARY BLENDERS
- The easy-to-use toggle switches, variable speed dial and one-touch CHOP function allow for blending consistency over a wide range of applications, from pureeing to emulsifying
- Patented Wave-Action® System • Powerful 1 hp motor
- High-strength stainless steel blades • Dosing cup
- 2 year warranty with ExpressCare replacement
HBF500 48 oz., Polycarbonate Container 1/ea.
HBF500S 64 oz., S/S Container 1/ea.

EXPEDITOR™ HBF600 SERIES HIGH-PERFORMANCE CULINARY BLENDERS
- Purees soups, emulsifies dressings, grinds flours, and chops salsas and compotes
- Stackable, break-resistant marked container
- Controls: high speed, pulse, variable speed dial, one-touch chopping function
- Temperature gauge to prevent overheating
- Jar pad sensor • All-metal drive coupling
- 3 year warranty, first two years with ExpressCare replacement
- Lifetime Warranty on blade and motor coupling
HBF600 64 oz., Polycarbonate Container, 3 hp 1/ea.
HBF600S 64 oz., Stainless Steel Container, 3 hp 1/ea.

FOOD BLENDERS
- Ultra heavy-duty 3 3/4 hp commercial motor
- Perfect for large loads and long blending times
- 3-speed selection and MAX PULSE to chop and mix
- Easy to clean and easy to use electronic membrane keypad
- 1 gal. stainless steel container with two handles
- Easy-off rubberized lid with removable clear cap
- Durable, high-performance stainless steel blade
- Dishwasher-safe, one-piece jar pad for easy cleaning
- Limited 3 year motor warranty
CB15 1 gal., 120V, 1800W 1/ea.

FOOD PROCESSORS
- Continuous gravity feed food processors with disc ejection system
- Polished cast aluminum and stainless steel housing
- Units include 1/8" slicing plate and 1/8" shredding plate
M2000-5 600-650 lb./hr. Slicing, 650-800 lb./hr. Dicing, 1/ea.
Disc Ejection System, 1/2 hp, 115/60/1
M3000-7 800-950 lb./hr. Slicing, 1400-1500 lb./hr. Dicing, 1/ea.
Disc Ejection System, 3/4 hp, 115/60/1
**WARING® BATCH BOWL FOOD PROCESSOR**
- Patented LiquiLock® sealed S-blade locks in place for easier, safer pouring
- Process soups, sauces, marinades and more without leaks
- Slice, shred, grate, purée, chop and more
- Included: Serrated S-blade, whipping disc, adjustable slicing disc, reversible shredding disc, fine grating disc
- Easy ON and PULSE/OFF control paddles
- Stainless steel drive shaft
- Extra-large feed chute and food pusher


**WARING® BATCH BOWL FOOD PROCESSOR**
- Slice, shred, mix, purée & chop
- Extra-large feed chute/funnel & food pusher
- Easy On & Pulse/Off control paddles
- Heavy-duty 1 hp high-performance motor
- LiquiLock™ sealed, clear view batch bowl
- Process soups, sauces, marinades & more
- Sealed S-blade locks in bowl when pouring
- Includes: Sealed Whipping Disc, 2-Sided Reversible Shredding Disc, 16-Point Adjustable Slicing Disc, 5/64” Grating Disc & Detachable Disc Stem

WFP14S 3½ qt., 1 hp, 120V 1/ea.

**WARING® COMBINATION BOWL FOOD PROCESSOR**
- LiquiLock® sealed, clear view 4 qt. batch bowl
- Process soups, sauces, marinades & more without leaks
- High-performance 2 peak hp motor
- Continuous-feed chute for large volumes
- Included: Serrated S-blade, whipping disc, adjustable slicing disc, reversible shredding disc, dicing assembly
- Easy On, Off & Pulse controls
- Stainless steel drive shaft
- Extra-large feed chute/funnel and food pusher

WFP16SCD 4 qt., 2 hp, 120V 1/ea.

**WARING® HEAVY-DUTY WET/DRY POWER GRINDER**
- Features the power and finesse needed to create perfect textures & blends of hard spices
- Powerful, 1 HP 20,000 RPM commercial motor
- Sturdy, die-cast motor housing & base
- Upper assembly has an interlocking safety cover
- Comes with two 3-cup stainless steel grinding bowls & lids
- Continuous On function for hands-free operation
- Pulse function lets you fine-tune your grind to create a precise consistency
- Sealed, clear-view lid allows for liquid processing up to 1½ cups

WSG60 3 Cup, 20,000 RPM 1/ea.

**WARING® COMMERCIAL SPICE GRINDER**
- Finely grinds cinnamon sticks, nutmeg, or peppercorns in seconds
- High performance commercial grade motor (19,000 RPM)
- Heavy-duty brushed stainless steel housing with safety interlock lid
- Pulse actuation to easily manage consistency of grind
- Three removable stainless steel grinding bowls with storage lids
- Durable stainless steel blades
- Bowls are dishwasher safe

WSG30 1½ Cup, 19,000 RPM 1/ea.

**WARING® COMBINATION FOOD PROCESSOR**
- LiquiLock® sealed, clear-view 3½ qt. batch bowl
- Process soups, sauces, marinades and more without leaks
- High-performance 1 hp motor
- Slice, shred, purée, chop and more
- Included: Serrated S-blade, whipping disc, adjustable slicing disc, reversible shredding disc, fine grating disc
- Easy OFF, ON and PULSE controls
- Stainless steel drive shaft
- Extra-large feed chute/funnel and food pusher

WFP14SC 3½ qt., 1 hp, 120V 1/ea.
PRIMAVAC VACUUM SEALERS
- Powerful JetAir™ Pump ensures 99.9% air evacuation
- 10 programs automate vacuum sealing and eliminate guesswork
- Adjustable vacuum cycle time, sealing time, and cooling time
- Adjustable soft air
- Oil change reminder
- Durable stainless steel housing
- Reset switch and detachable power cord
- Removable fill plate lifts out to provide room for bulky food
- Removable heat seal bar is protected with a silicone pad for easy cleaning and food safety
- Includes maintenance kit
- European, UK, and China style plugs available

<table>
<thead>
<tr>
<th>Model</th>
<th>Pouches Available</th>
<th>Max. Bag Size</th>
<th>Pump Evac Speed</th>
<th>Seal Bar Length</th>
</tr>
</thead>
<tbody>
<tr>
<td>HVC254</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HVC305</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HVC406</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>250-STD</td>
<td>Table Model, 21''D x 16''W x 14''H</td>
<td></td>
</tr>
<tr>
<td>350-STD</td>
<td>Table Model, 24''D x 20''W x 17''H</td>
<td></td>
</tr>
<tr>
<td>350-STD</td>
<td>Table Model, 24''D x 21''W x 20½''H</td>
<td></td>
</tr>
</tbody>
</table>

VACUUM PACKERS
- 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

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VP30N8</td>
<td>Full Control, 30cm Seal Bar, 13½''d × 14¼''w × 5⅛''h</td>
<td></td>
</tr>
<tr>
<td>VP40N21</td>
<td>Full Control, 40cm Seal Bar, 16½''d × 16⅜''w × 5½''h Chamber</td>
<td></td>
</tr>
<tr>
<td>VP50N21</td>
<td>Full Control, 50cm Seal Bar, 21½''d × 16⅜''w × 7½''h</td>
<td></td>
</tr>
<tr>
<td>VP50N21D</td>
<td>Twin Sealing Bars, 23½''w × 25⅜''d</td>
<td></td>
</tr>
</tbody>
</table>

DOUGH PROCESSING
- BUN DIVIDER/ROUNDERS
- Divides and rounds dough balls
- Select dividers produce from 15 up to 36 equal weight and shaped pieces at once in under 7 seconds

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>ABR15</td>
<td>Automatic, 15 Piece, 100 to 260 gram Pieces</td>
<td></td>
</tr>
<tr>
<td>ABR22</td>
<td>Automatic, 22 Piece, 50 to 180 gram Pieces</td>
<td></td>
</tr>
<tr>
<td>ABR30</td>
<td>Automatic, 30 Piece, 25 to 90 gram Pieces</td>
<td></td>
</tr>
<tr>
<td>SBR15</td>
<td>Semi-Automatic, 15 Piece, 100 to 280 gram Pieces</td>
<td></td>
</tr>
<tr>
<td>SBR22</td>
<td>Semi-Automatic, 22 Piece, 50 to 180 gram Pieces</td>
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</tr>
<tr>
<td>SBR30</td>
<td>Semi-Automatic, 30 Piece, 25 to 90 gram Pieces</td>
<td></td>
</tr>
</tbody>
</table>

GLOBE® HEAVY-DUTY IMMERION BLENDERS
- Heavy-duty stainless steel blending stick
- Variable speed, heavy-duty motor
- Interlocked power switch
- Overload protection
- Warranty: One-year replacement
- cETLus, ETL Sanitation, CSA design certified

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>GIB500-12</td>
<td>500 Watt, 12''</td>
<td></td>
</tr>
<tr>
<td>GIB750-14</td>
<td>750 Watt, 14''</td>
<td></td>
</tr>
<tr>
<td>GIB750-16</td>
<td>750 Watt, 16''</td>
<td></td>
</tr>
<tr>
<td>GIB750-18</td>
<td>750 Watt, 18''</td>
<td></td>
</tr>
<tr>
<td>GIB750-22</td>
<td>750 Watt, 22''</td>
<td></td>
</tr>
</tbody>
</table>

Tough Dough Equipm
- Select dividers produce from 15 up to 36 equal weight and shaped pieces at once in under 7 seconds
- Divides and rounds dough balls
- Seal Bar double-seals pouch, guaranteeing complete, long-lasting closure
- Marinating function intensely infuses meats, fruits & veggies
- User-friendly, easy-to-clean touchpad controls
- Stainless steel housing chamber
- Includes: (50) 1 quart bags & (50) 2 quart bags

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>WC300</td>
<td>11'' Seal Bar, 2 gal. Chamber, 120V, 380W</td>
<td></td>
</tr>
</tbody>
</table>

DOUGH PROCESSING
- BUN DIVIDER/ROUNDERS
- Divides and rounds dough balls
- Select dividers produce from 15 up to 36 equal weight and shaped pieces at once in under 7 seconds

<table>
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<tr>
<th>Model</th>
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<tr>
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<td>Automatic, 15 Piece, 100 to 260 gram Pieces</td>
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<td>Automatic, 22 Piece, 50 to 180 gram Pieces</td>
<td></td>
</tr>
<tr>
<td>ABR30</td>
<td>Automatic, 30 Piece, 25 to 90 gram Pieces</td>
<td></td>
</tr>
<tr>
<td>SBR15</td>
<td>Semi-Automatic, 15 Piece, 100 to 280 gram Pieces</td>
<td></td>
</tr>
<tr>
<td>SBR22</td>
<td>Semi-Automatic, 22 Piece, 50 to 180 gram Pieces</td>
<td></td>
</tr>
<tr>
<td>SBR30</td>
<td>Semi-Automatic, 30 Piece, 25 to 90 gram Pieces</td>
<td></td>
</tr>
</tbody>
</table>

GLOBE® IMMERSION BLENDER ACCESSORIES
- Attachments easily assemble and are dishwasher safe for fast, easy cleanup

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>GIBWSK10</td>
<td>10'' Blending Whisk</td>
<td></td>
</tr>
<tr>
<td>GIBSTK12</td>
<td>12'' Blending Stick</td>
<td></td>
</tr>
<tr>
<td>GIBSTK14</td>
<td>14'' Blending Stick</td>
<td></td>
</tr>
<tr>
<td>GIBSTK16</td>
<td>16'' Blending Stick</td>
<td></td>
</tr>
<tr>
<td>GIBSTK18</td>
<td>18'' Blending Stick</td>
<td></td>
</tr>
<tr>
<td>GIBSTK20</td>
<td>20'' Blending Stick</td>
<td></td>
</tr>
<tr>
<td>GIBSTK22</td>
<td>22'' Blending Stick</td>
<td></td>
</tr>
<tr>
<td>GIBWM</td>
<td>Wall Mount</td>
<td></td>
</tr>
</tbody>
</table>
## Light Equipment

### Univex Planetary Mixers

- Stainless steel bowl, spiral dough hook, and shaft
- Separate bowl and agitator motors
- Has two speeds and reverse function
- Control board has separate timers for first and second speed
- Mixer is equipped with built-in casters and leveling feet for easy positioning and set-up
- Safety switches protect operator from injury if bowl lid is open
- Powerful belt drive provides low vibration, low noise, and economical maintenance for years of reliable service
- Stainless steel bowl and dough hook standard
- One year, on-site parts and labor warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>HP</th>
<th>Voltage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SL50</td>
<td>70 qt.</td>
<td>3/4 hp</td>
<td>120V, 750W</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SL80</td>
<td>135 qt.</td>
<td>3 hp</td>
<td>120V</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SL120</td>
<td>180 qt.</td>
<td>1 hp</td>
<td>120V</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Univex CYCLONE HAND MIXERS

- The quick coupling Cyclone is powered by three different motors with interchangeable shafts
- Available in several sizes, its ergonomic handle and lightweight fiberglass body help reduce muscle strain and fatigue

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>HP</th>
<th>Voltage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cyclone200</td>
<td>Up to 21.1 Quarts, 200 Watt, 0.2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cyclone280</td>
<td>Up to 42.3 Quarts, 280 Watt, 0.3 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cyclone360</td>
<td>Up to 74 Quarts, 360 Watt, 0.4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cyclone10S</td>
<td>Cyclone Shaft, 10&quot;</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cyclone14S</td>
<td>Cyclone Shaft, 14&quot;</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Univex VORTEX HAND MIXERS

- The quick coupling Vortex is powered by three different motors with interchangeable shafts
- Available in several sizes, its ergonomic handle and lightweight fiberglass body help reduce muscle strain and fatigue
- An ideal choice for preparing mixtures, soups, and sauces, the Vortex liquefies soups and purees fruits and vegetables directly in the cooking pot using cutlery steel knives

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>HP</th>
<th>Voltage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vortex430</td>
<td>Up to 115 Quarts, 430W, 0.6 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vortex550</td>
<td>Up to 160 Quarts, 373W, 0.8 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vortex750</td>
<td>Up to 210 Quarts, 750W, 1 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vortex14S</td>
<td>Vortex Shaft, 14&quot;</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vortex18S</td>
<td>Vortex Shaft, 18&quot;</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Univex BIG STIK® HEAVY-DUTY IMMERSION BLENDERS

- 750W variable-speed motor, 18,000 RPM on High
- Continuous On feature
- User-replaceable couplings on power pack & shaft
- All-purpose stainless steel blade
- Rubberized comfort grip & second handle for safe operation

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Capacity</th>
<th>Voltage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WSB50</td>
<td>12&quot;</td>
<td>Up to 10 gal., 1 hp, 120V, 750W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>WSB55</td>
<td>14&quot;</td>
<td>Up to 15 gal., 1 hp, 120V, 750W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>WSB60</td>
<td>16&quot;</td>
<td>Up to 25 gal., 1 hp, 120V, 750W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>WSB65</td>
<td>18&quot;</td>
<td>Up to 35 gal., 1 hp, 120V, 750W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>WSB70</td>
<td>21&quot;</td>
<td>Up to 50 gal., 1 hp, 120V, 750W</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### Univex Waring® BOLT™ CORDLESS LITHIUM IMMERSION BLENDER

- Cordless, rechargeable and powerful
- Brushless DC motor for long life and quiet operation
- 10.8V lithium ion battery pack
- Variable speed from 5,000 to 13,000 RPM
- 7" removable, dishwasher-safe blending shaft
- Battery charging/docking station with 1.5-hour quick-charge circuit

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Capacity</th>
<th>Voltage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WSB38X</td>
<td>7&quot;</td>
<td>Up to 10 gal., 10.8V Lithium Ion Battery</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### Univex SILVERLINE SPIRAL MIXERS

- Stainless steel bowl, spiral dough hook, and shaft
- Separate bowl and agitator motors
- Has two speeds and reverse function
- Control board has separate timers for first and second speed
- Mixer is equipped with built-in casters and leveling feet for easy positioning and set-up
- Safety switches protect operator from injury if bowl lid is open
- Powerful belt drive provides low vibration, low noise, and economical maintenance for years of reliable service
- Stainless steel bowl and dough hook standard
- One year, on-site parts and labor warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>HP</th>
<th>Voltage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SL50</td>
<td>70 qt.</td>
<td>3/4 hp</td>
<td>115/60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SL80</td>
<td>135 qt.</td>
<td>3 hp</td>
<td>60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SL120</td>
<td>180 qt.</td>
<td>3 hp</td>
<td>60/1</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Univex MIXERS

- Univex Planetary Mixers range in size from our SRM12 12-quart countertop mixer for small batch mixing needs to our SRM60+ 60-quart floor model mixers designed for bakery, high-volume pizza and institutional operations.
- All Univex mixers feature our unique hybrid drive system that lets you choose from four standard operating speeds or any speed in between...even while the mixer is running

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>HP</th>
<th>Voltage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SRM12</td>
<td>Countertop, 12 qt., 1/3 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SRM20</td>
<td>Countertop, 20 qt., 1/2 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SRM30+</td>
<td>Floor, 30 qt., 1 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SRM40+</td>
<td>Floor, 40 qt., 1 hp, 115/60/1, 1.36A</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SRM60+</td>
<td>Floor, 60 qt., 3 hp, 208-240V/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SRM80+</td>
<td>Floor, 80 qt., 3 hp, 208-240V/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Light Equipment

**Spiral Dough Mixers**
- Powerful dual high torque motors for bowl and dough hook
- Manual and automatic control functions
- Two fixed speeds
- Dual 20-minute electronic digital timers allow automatic shift from 1st to 2nd speed
- Sturdy stainless steel bowl guard allows easy addition of ingredients
- All metal construction with cast aluminum top cover
- Polished diamond finish stainless steel bowl
- Heavy-duty steel support bar
- Reversible bowl drive for mixing smaller batches (1st speed only)
- Bowl jog control allows easy removal of dough and bowl cleaning for a quicker batch turnaround
- Stainless steel ball bearing bowl drive for extra durability
- Reinforced dough hook easily handles large, heavy batches
- Front and rear casters for mobility

- Includes 10'½" power cord

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>HP</th>
<th>1ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>GSM130</td>
<td>130 lb., 3/4 hp Bowl Motor</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GSM175</td>
<td>175 lb., 3/4 hp Bowl Motor</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**Planetary Countertop Mixers**
- Ten speeds plus electronic speed and load control
- Durable white powder coating & rigid cast aluminum body
- Polycarbonate splash cover with ingredient chute
- Stainless steel attachments includes bowl, flat beater, wire whip and spiral dough hook
- Dual bowl clamps to lock bowl down
- Gear-driven, high torque transmission and motor
- Permanently lubricated transmission and thermal overload protection
- Two years parts and labor warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>HP</th>
<th>1ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP05</td>
<td>5 qt., 800W</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**Planetary Bench Mixers**
- Gear driven, high torque transmission
- Three fixed speeds
- Powerful custom-built motor 115/60/1
- Permanently lubricated transmission
- Stainless steel bowl guard with built in ingredient chute
- Non-slip rubber feet
- 6 foot cord and ground plug
- Includes stainless steel bowl, flat beater, wire whip and spiral dough hook
- Front-mounted touch pad controls with 60-minute digital timer and last batch recall
- Two years parts and labor

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>HP</th>
<th>1ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP10</td>
<td>10 qt., 1/3 hp, 115/60/1, 5A</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>SP20</td>
<td>20 qt., 1/2 hp, 115/60/1, 6A</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**Planetary Floor Mixers**
- Gear driven, high torque transmission
- Thermal overload protection
- Stainless steel bowl guard with built in ingredient chute
- Safety interlocked bowl guard and bowl lift
- Non-slip rubber feet
- Two-years parts and labor
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>HP</th>
<th>1ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP30</td>
<td>30 qt., 1 hp, 115/60/1, 16A</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>SP40</td>
<td>40 qt., 2 hp, 220/60/1, 12A or 208/60/3, 7A</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>SP60</td>
<td>60 qt., 3 hp, 220/60/1, 23A or 208/60/3, 9A</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>SP80PL</td>
<td>80 qt., 3 hp, 220/60/1 18A or 208/60/3, 12A</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
PLANETARY PIZZA MIXER
• Easily mixes a 50 lb. bag of flour (75 lb. batch size)
• Rigid cast iron body
• Complete with 60 qt. stainless steel bowl, spiral dough hook and bowl truck
• Powerful 3 hp, 220/60/1, 18A or 208/60/3, 12A custom built motor
• Two fixed speeds • Power bowl lift
• Stainless steel bowl guard with built in ingredient chute
• NSF approved enamel gray paint
• Front-mounted touch pad controls with a 60-minute electronic timer
• Industry standard #12 attachment hub
• Non-slip rubber feet • 6’ cord and plug
• Two year parts and labor warranty

SP30P 30 qt., 1/2 hp, 220/60/1, 12A 1/ea.
SP62P 60 qt., 30”W x 41¾”D x 60”H 1/ea.

TEDDY COMMERCIAL COUNTERTOP MIXER
• Extremely rugged build with a very quiet motor
• Variable speed drive with wide agitator speed range from 100 to 400 rpm
• Features an attachment hub
• Includes stainless steel bowl, flat beater, wire whip and spiral dough hook

V5A 5 qt., 0.4 hp, 115/60/1 1/ea.

KODIAK COMMERCIAL COUNTERTOP MIXER
• Variable speed drive with wide agitator range from 64 rpm to 353 rpm
• Unique whip design increases speed at the periphery to reduce working time
• Bowl, wire whip, beater, dough hook and scraper are stainless steel and dishwasher safe
• Available with a front attachment drive for meat mincers and vegetable slicers

V20K 20 qt., 1.6 hp, 115/60/1 1/ea.

COMMERCIAL MIXER
• Variable speed drive with wide agitator speed range from 60 to 300 rpm
• Front mounted VL-1 control pane with 90-minute timer with emergency stop
• Also includes #12 attachment hub with 198 rpm speed
• Standard accessories include stainless steel bowl, flat beater, wire whip and dough hook

V60 60 qt., 3.0 hp, 208/60/3 1/ea.

(SEE ACCESSORIES ON NEXT PAGE)
LIGHT EQUIPMENT

Varimixer

MIXER ACCESSORIES
- Flat Beater
- Wire Whip
- Dough Hook
- Bowls (12 quart)
- Bowl Scrapers
- Food Slicer Attachment
- Blade Slicer Attachment
- Meat Grinder Attachment
- Bowl Truck

M SERIES PLANETARY MIXER
- Use for mixing, kneading and emulsifying
- Select speed according to specified accessory mode
- Includes stainless steel dough hook, whip and beater, bowl and hook
- Heavy-duty and abrasion resistant transmission design

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Voltage</th>
<th>Power</th>
<th>A</th>
<th>Not Suitable for</th>
</tr>
</thead>
<tbody>
<tr>
<td>M20 ETL</td>
<td>20 qt.</td>
<td>1.5 hp, 110V</td>
<td>1100W</td>
<td>9A</td>
<td>Pizza, Pita or Bread Dough, #12 Hub</td>
</tr>
</tbody>
</table>

COUNTERTOP MIXERS
- Commercial grade table model with a powerful 1/3 hp motor
- 5-Speed direct drive transmission
- Digital control panel to make easy speed shifts while unit is running
- Comes with: dough hook, wire whisk, flat beater, s/s mixing bowl, safety guard
- 30 minute timer

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Speed</th>
<th>Voltage</th>
<th>Current</th>
<th>Motor Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>40755</td>
<td>7 qt.</td>
<td>1/3 hp</td>
<td>110V</td>
<td>6A</td>
<td>5-15P</td>
</tr>
<tr>
<td>40756</td>
<td>10 qt.</td>
<td>5 Speed</td>
<td>110V</td>
<td>6A</td>
<td>5-15P</td>
</tr>
</tbody>
</table>

MIXING BOWLS
- Type 304 stainless steel
- Bowl cannot be used with mixer adapters to fit larger models
- Will not fit Hobart Legacy® Mixers

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Gauge</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>205-1020</td>
<td>12 qt.</td>
<td>14 GA</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1000</td>
<td>20 qt.</td>
<td>14 GA</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1001</td>
<td>30 qt.</td>
<td>14 GA</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

DOUGH HOOKS
- Efficient spiral design saves energy and provides smoother mixer operation
- Cast aluminum
- Cannot be used with mixer adapters to fit larger models
- Will not fit Hobart Legacy® Mixers

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>205-1046*</td>
<td>For 12 qt. Mixers</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1027</td>
<td>For 20 qt. Mixers</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1028</td>
<td>For 30 qt. Mixers</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1042</td>
<td>For 80 qt. Mixers</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

FLAT BEATERS
- Cast aluminum
- Cannot be used with mixer adapters to fit larger models
- Will not fit Hobart Legacy® Mixers

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>205-1047</td>
<td>For 12 qt. Mixers</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1033</td>
<td>For 20 qt. Mixers</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1044</td>
<td>For 60 qt. Mixers</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1041</td>
<td>For 80 qt. Mixers</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

WIRE WHIPS
- Stainless steel
- Cannot be used with mixer adapters to fit larger models
- Will not fit Hobart Legacy® Mixers

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>205-1045</td>
<td>For 12 qt. Mixers</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1030</td>
<td>For 20 qt. Mixers</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1031</td>
<td>For 30 qt. Mixers</td>
<td>1/ea.</td>
</tr>
<tr>
<td>205-1032</td>
<td>For 60 qt. Mixers</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

* Flat Hook - Not pictured
### Food Slicers

- ** Blades crafted in Italy of tempered, hard chrome for long-lasting sharpness
- ** Cast aluminum base and carriage ensures sturdy slicing
- ** High-efficiency, ventilated motor prevents overheating and runs quietly
- ** Belt driven with fixed blade for slicing ease and precision
- ** Easily adjustable slicing thickness from 0" - .59"
- ** Limited One-Year Warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>WCS220SV</td>
<td>8 1/2&quot;, 3/4 hp Commercially Rated Motor</td>
<td>1/ea.</td>
</tr>
<tr>
<td>WCS300SV</td>
<td>12&quot;, 1 hp Commercially Rated Motor</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Heavy-Duty Manual Slicer

- ** UL Sanitation, certified to NSF/ANSI 8
- ** Ideal for slicing meats and cheeses in higher-volume operations
- ** Expanded 1" slice thickness
- ** Non-stick coating reduces drag and makes slicer easier to clean
- ** Built-in sharpener
- ** 35° gravity feed maximizes productivity
- ** Safety hand guard mounted to carriage
- ** Safety cover under motor
- ** Hard coated anodized aluminum body
- ** Solid aluminum slice adjustment knob for precise slice thickness
- ** Removable carriage for easy cleaning
- ** Large receiving tray

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>40952</td>
<td>12&quot;, 1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Economy Manual Gravity Feed Slicers

- ** Permanent knife guard and built-in sharpener
- ** Slice thickness up to 9/16"
- ** High capacity product tray

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>825A</td>
<td>10&quot; Blade, 1/3 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>827A</td>
<td>12&quot; Blade, 1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Mid-Tier Gravity Feed Slicers

- ** Slice thickness up to 3/4"
- ** Hollow ground, hardened and polished forged chromium-plated carbon steel knife
- ** Permanent, tapered knife ring guard covers non-slicing portion of knife, even when the center plate is removed

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>829A</td>
<td>14&quot; Blade, 21&quot;W x 28&quot;D x 18&quot;H, 1/2 hp, Gauge Plate Interlock, Permanent Knife Guard &amp; Dual-Action Sharpener</td>
<td>1/ea.</td>
</tr>
<tr>
<td>829E</td>
<td>14&quot; Blade, 19 3/4&quot;H x 21&quot;W x 26 1/2&quot;D, 1/2 hp, Permanent Knife Guard and Built-In Sharpener</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Economy Manual Gravity Feed Slicers

- ** Gravity feed slicer with permanent knife guard and built-in sharpener
- ** Ultra compact design
- ** Easy breakdown for cleaning
- ** Ruggedly constructed of heavy gauge anodized aluminum
- ** Slice thickness to 9/16"
- ** 1-Speed motor

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>823E</td>
<td>9&quot; Blade, 1/4 hp, 1-speed motor</td>
<td>1/ea.</td>
</tr>
<tr>
<td>825E</td>
<td>10&quot; Blade, 1/4 hp, 1-speed motor</td>
<td>1/ea.</td>
</tr>
<tr>
<td>827E</td>
<td>12&quot; Blade, 1/3 hp, 1-speed motor</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Premium Manual Gravity Feed Slicers

- ** Sanitary FDA approved polymers and anodized aluminum
- ** 45° product table
- ** Kickstand for easy cleaning under the slicer
- ** Nominal 13" diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife
- ** Table-mounted sharpener with Borazon stones that is submersible for cleaning

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>X13E</td>
<td>13&quot; Stainless Steel Knife</td>
<td>1/ea.</td>
</tr>
<tr>
<td>X13</td>
<td>13&quot; Stainless Steel Knife, Gauge Plate Interlock</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
CHEFMATE® COMPACT MANUAL SLICERS
• Hard chromed, special alloy hollow ground knife
• Powerful knife motor • Motor overload protection with manual reset
• Top mounted all metal knife sharpener • Zero to 9/16" slice thickness
• Anodized aluminum construction with seamless edges and radius corners
• Oversized positive traction grooved belt drive • Gravity feed food chute
• Lightweight and compact space saving design
• Dual purpose handle with improved ergonomic design
• Removable, easy-to-clean chute, slice deflector, knife cover and sharpener
• Bottom enclosure • Attached 5' 5" cord and plug
• One year parts and labor standard

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Power</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>C9</td>
<td>6 1/8&quot; x 7 1/2&quot; x 6 1/4&quot; dia., 16 3/4&quot;L x 19 9/16&quot;W x 14 1/4&quot;H, 9&quot; dia. Knife, 1/4 hp, 115/60/1, 2A</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C10</td>
<td>7 1/4&quot;H x 8 1/2&quot;W x 6 1/4&quot; dia., 17 3/4&quot;L x 19 9/16&quot;W x 15&quot;H, 10&quot; dia. Knife, 1/4 hp, 115/60/1, 2.5A</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C12</td>
<td>8 1/4&quot;H x 9 1/2&quot;W x 8 dia., 23 3/8&quot;D x 24&quot;W x 17 1/2&quot;H, 12&quot; dia. Knife, 1/3 hp, 115/60/1, 3A</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

GLOBE® G SERIES MEDIUM-DUTY MANUAL SLICERS
• Features a hard chromed, special alloy hollow ground knife that lasts longer and sharpens easier
• Anodized aluminum construction
• Removable, easy-to-clean chute, slice deflector, knife cover and sharpener
• Includes a No Voltage Release Relay system
• Slices food to 9/16" thick

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Power</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>G10</td>
<td>10&quot; Blade, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>G12</td>
<td>12&quot; Blade, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>G14</td>
<td>14&quot; Blade, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

S-SERIES PREMIUM HEAVY-DUTY MANUAL SLICER
• Carriage easily tilts back for convenient cleaning
• Slide rod, knife cover and meat grip are quickly removable
• Kickstand for easy countertop cleanup
• Knife and sharpening system maintains thinnest edge for a superior slice and improved yield
• Extended carriage and large platter accommodates large products such as prosciutto, bacon and mortadella
• Warranty: Two-year parts and labor

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>S13</td>
<td>13&quot; Knife, 1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

CHEFMATE® BY GLOBE MEDIUM-DUTY MANUAL SLICER
• Gear driven stainless steel knife with powerful 1/3 hp motor
• Precision thickness adjusting ensures slices from tissue thin up to 7/8" thick
• Stainless steel food contact areas
• Stainless steel knife with knife cover interlock
• Permanently attached knife ring guard
• Anodized aluminum base
• Top-mounted, removable metal knife sharpener
• Warranty: One-year parts and labor

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Power</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GC512</td>
<td>12&quot; Blade, 1/3 hp, 115/60/1, 4.8A</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

GLOBE® FLYWHEEL SLICERS
• Fully hand-operated, no electrical connection required
• Vintage design accommodates artisan meats for theater-style, paper-thin slicing with effortless operation
• Features a traditional hollow ground chrome-plated carbon steel precision knife with a large, low-resistance flywheel for superior speed control and easy operation
• FS14 model accommodates oversized products
• Features a built-in knife sharpener and ring guard for blade protection
• Precision slice adjustment with 9 settings from tissue-thin up to 3/32" thick
• Baked enamel paint and premium decorative gold hand detailing
• Warranty: Two-years parts and labor

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>FS12</td>
<td>12&quot; Blade</td>
<td>1/ea.</td>
</tr>
<tr>
<td>FS14</td>
<td>14&quot; Blade</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
**GLOBE® G SERIES**

**MEDIUM-DUTY AUTOMATIC SLICER**
- Features a hard chromed, special alloy hollow ground knife that lasts longer and sharpens easier
- Anodized aluminum construction
- Removable, easy-to-clean chute, slice deflector, knife cover and sharpener
- Includes a No Voltage Release Relay system
- Slices food to 9/16" thick
- Extended rod, end weight and chute can accommodate product up to 10.5" in length
- Warranty: one-year parts and labor

| G12A | 12" Blade, 1/2 hp, 115/60/1, 3A | 1/ea. |

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**S-SERIES PREMIUM HEAVY-DUTY AUTOMATIC SLICER**
- Heavy duty premium belt driven automatic slicer
- Designed for high volume applications and strong enough for all day cheese slicing
- Anodized aluminum design and construction for quick and easy cleaning
- Patent pending indexing system enables accurate and precise slice thickness adjustment up to 1/8"
- Steel knife with hardened edge provides quality slices and higher yield
- Advanced meat grip design for superior product hold

| S13A | 13" Knife, 1/4" Max Slice, 1/2 hp | 1/ea. |

---

**S-SERIES PREMIUM HEAVY-DUTY MANUAL SLICER - ADVANCED MODEL**
- Patented anodized aluminum design & construction for quick & easy cleaning
- Patent pending indexing system enables accurate & precise slice thickness adjustment up to 1/8"
- Tilting carriage accommodates up to 13-3/4" H, 8" dia., 11" W large products
- Advanced meat grip design for superior product hold
- 1/2 hp continuous use knife motor combined with the high efficiency knife drive system delivers optimum power
- Kickstand to facilitate ease of cleaning
- Home Start - carriage must be in home position to start slicer
- Adjustable timer - shuts off slicer after inactivity
- Close to Stop – closing slicer table shuts off slicer
- Carriage tilt interlock – prevents knife exposure when carriage is tilted & prevents slicer from operating
- Patent pending graphic user interface with Clear-Text LCD display provides operator messages, diagnostics & system information in English, Spanish & French
- Warranty: Two-years parts and labor

| SG13 | 13" Blade, 1/2 hp, 115/60/1, 2A | 1/ea. |

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**S-SERIES PREMIUM HEAVY-DUTY AUTOMATIC SLICER - ADVANCED MODEL**
- Patented anodized aluminum design & construction for quick & easy cleaning
- Patent pending indexing system enables accurate & precise slice thickness adjustment up to 1/8"
- Tilting carriage accommodates up to 13-3/4" H, 8" dia., 11" W large products
- Advanced meat grip design for superior product hold
- Variable speed brushless auto mode motor delivers 3 ft. lbs. of peak torque
- Graphic user interface with Clear-Text LCD display provides operator messages, diagnostics & system information in English, Spanish & French
- Home Start - carriage must be in home position to start slicer
- Carriage tilt interlock - prevents knife exposure when carriage is tilted & prevents slicer from operating
- Return to Home feature returns carriage to home position when powering off motor
- Adjustable timer - shuts off slicer after inactivity
- Close to Stop - closing slicer table shuts off slicer
- 3 cut lengths & 4 speeds
- Warranty: Two-years parts and labor

| SG13A | 13" Blade, 1/2 hp, 115/60/1, 2.5A | 1/ea. |
**MEAT CHOPPERS**
- Direct gear driven transmission
- Stainless steel housing, cylinder, worm, adjusting ring, and product tray
- Permanent grease lubricated gear box
- Manual reset motor overload protection
- Forward/reverse switch
- Compact size and seamless construction
- Top mounted handle
- 6’ cord and plug
- Chopper includes: knife, stainless steel product tray, 1/4” and 5/16” plates, plastic food pusher, and stuffing tube
- One year parts and labor warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Capacity</th>
<th>Voltage</th>
<th>Rating</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>CM12</td>
<td>250 lb/hr, 9” x 8” W x 19” H, 1 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CM22</td>
<td>450 lb/hr, 11½” x 9½” W x 21” H, 1½ hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**MEAT GRINDERS**
- Built to deliver years of trouble-free performance
- A powerful price to performance ratio, designed for high performance you can rely on

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Rating</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>MG8912</td>
<td>Meat &amp; Food Grinder, 12½” x 25½” x 22”, 115/230V</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MG22</td>
<td>Meat Grinder, 21½” W x 34½” D x 21½” H, Metallic Silver, 100-120V/220-240V, 50/60Hz, 1 Phase</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MG42</td>
<td>Floor Model Meat Grinder, w/Size 42 Plates, Stainless Steel, 7 hp, 220/60/3</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**GLOBE® PATTY PRESSES**
- Anodized aluminum base with stainless bowl and press plate
- Heavy duty, single-level press handle
- Compact and ergonomic design
- Detachable paper holder
- Includes 500 round wax paper dividers
- Warranty: One-year replacement or general/replaced parts

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Diameter</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>PP4</td>
<td>4” dia. Patty</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>PP5</td>
<td>5” dia. Patty</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**GLOBE® POWER DRIVES**
- Chop, grate, shred, slice and tenderize
- These Power Drive units boost food prep productivity with a heavy-duty 1 HP motor and an industry standard #12 attachment hub
- They feature brushed stainless steel construction with a one-piece cast hub face and overload protection with manual reset button
- An interlocked power switch prevents inadvertent operation
- Non-scratch, non-slip feet
- One-year parts and labor

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>RPM</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GPD-H</td>
<td>700 RPM</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GPD-L</td>
<td>200 RPM</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**PREP EQUIPMENT**
- We offer a large selection of prep equipment, including meat grinders, fat analyzers, patty press, power drives, slicers, peelers and shredders

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Rating</th>
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</tr>
</thead>
<tbody>
<tr>
<td>ALMFC12</td>
<td>Meat &amp; Food Chopper, Gray, Steel/Stainless Steel, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FA73</td>
<td>Ground Beef Fat Analyzer, 5½” W x 5½” D x 5½” H, 115/60/1, 0.9A</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>G-PEELE</td>
<td>Vegetable/Potato Peeler, 1/3 hp, 115V</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>UFP13</td>
<td>Food Processor, Up to 485 lbs/hr., 300 RPM</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 blade package</td>
<td>Blade Package, Includes: SP3, SP6, JP6, G7 &amp; DP8 Blades</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>PM91</td>
<td>Prep-Mate™ Power Drive Unit, 22” x 33” x 17½”, Stainless Steel, 115/230V, 60 Hz</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>VS9H</td>
<td>Front &amp; Rear Housing</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>VS9</td>
<td>Vegetable Slicer, Stainless Steel, Gray, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Light Equipment**
- Powerful high torque motor
- Direct drive transmission
- Stainless steel housing, cylinder, worm, adjusting ring, and product tray
- Permanent grease lubricated gear box
- Manual reset motor overload protection
- Forward/reverse switch
- Compact size and seamless construction
- Top mounted handle
- 6’ cord and plug
- Chopper includes: knife, stainless steel product tray, 1/4” and 5/16” plates, plastic food pusher, and stuffing tube
- One year parts and labor warranty

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<thead>
<tr>
<th>Model</th>
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</tbody>
</table>
RED HOTS® COUNTERTOP FOOD WARMERS
- All stainless steel exterior for beauty and durability
- Deep-drawn stainless steel heat well openings ensure wet or dry operation
- Full size have 12" x 20" opening
- Full size double is 29¾" x 20⅛" x 7⅞"L
- 208 or 240V are also available

1220FWE-120 Full Size Economy, 12" x 20" Well, 750W 1/ea.
1220FWDL-120 Full Size Deluxe, 12" x 20" Well, 120V 1/ea.
1220FWD-120 Full Size Double, 12" x 20" Well, 120V 1/ea.
70FW-120 Round, 7 qt., 120V 1/ea.
110FW-120 Round, 11 qt., 120V 1/ea.

ELECTRIC FOOD COOKER/WARMER
- Meets and exceeds standard NSF 4 rethermalization testing requirements
- Indicator light for monitoring status
- Stainless steel body with vented sides
- 20" x 12" standard opening that holds full-size pans with depths of up to 6"
- Three settings: Low = 140°F, Medium = 170°F, High = 200°F
- 1-Year warranty

FW-S600 Full-Size Pan, 1500W, 120V 1/ea.

ELECTRIC FOOD WARMERS
- Heavy-duty stainless steel body for commercial use
- 20" x 12" Standard opening fits most full-size pans with depths of up to 6"
- Three settings: Low = 140°F, Medium = 170°F, High = 200°F
- 1-Year warranty

FW-S500 Full Size Pan, 1200W, 120V/60 1/ea.
FW-L600 Fits (4) 1/3 Size Food Pans & Allows for Other Pan Configurations, 1500W 1/ea.

CHEFMATE® BY GLOBE® RICE COOKER
- Cooks white or brown rice easily and holds at serving temperature
- Single switch for cook-to-warm
- Stainless steel body and lid
- Overheat protection with manual reset
- Measuring cup and scoop included
- Warranty: One-year parts and labor

RC1 25 Cup 1/ea.

CAYENNE® MODEL 1001 WARMER
- Features direct contact heating system for ultimate performance
- Thermostat fiber reinforced resin well
- Capillary tube thermostat controls power only when needed
- Low-water indicator light eliminates guesswork
- Element’s non-stick surface prevents scale build-up for easy cleaning
- 6’ (183 cm) cord and plug

71001 Full Size, 700W, 120V 1/ea.

MIRAGE® INDUCTION RETHERMALIZERS
- Induction heating means no water required, faster retherm times & better temperature control
- Digital controls set temperatures in °F and °C
- Presets for Soup, Coup, Chili, Mac & Cheese
- Includes induction ready insets and inset cover
- Includes programmed retherm mode
- Stirring indicator monitors temp differentials & reminds when to stir

74701XX 7 qt., Red (40) or Natural (10) 1/ea.
741101XX 11 qt., Red (40) or Natural (10) 1/ea.

COUNTOPT WARMERS
- Reliable adjustable thermostat
- Unique heating element design provides even heat distribution
- Heavy-duty stainless steel well
- Cool outside surface temperature (never above 134°F)

6055A Full Size Warmer 1/ea.
6055A-CW Full Size Cooker/Warmer 1/ea.

ROUND WARMERS
- Ensures durability, prevents pitting and staining, and resists caustic detergents, hard water, and corrosion

6100A 7 qt., 120V, 550W 1/ea.
6101A 11 qt., 120V, 750W 1/ea.
6102A 7 qt., 120V, 1050W 1/ea.
6103A 11 qt., 120V, 1250W 1/ea.
### Light Equipment

#### Waring® Chocolate Melters
- Industry standard-size removable stainless steel pans
- Lid cutouts accommodate ladles & probe
- Temperature range of 68°F/20°C to 140°F/60°C
- Included probe ensures the most accurate temperature reading
- Gentle heating, no hot spots
- Digital LCD display

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Voltage</th>
<th>Watts</th>
<th>Amperage</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>WCM3</td>
<td>3kg, 120V</td>
<td>65W</td>
<td></td>
<td>4A</td>
<td>1/ea.</td>
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<tr>
<td>WCM6</td>
<td>6kg, 120V</td>
<td>130W</td>
<td></td>
<td>8A</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

#### Waring® Thermal Circulators
- Built for sous vide cooking & re-thermalizing
- Water bath temperature accuracy of ±/-.5°C/1°F
- 5 Programmable memory stations & 99 hour timer
- Capacitive touch control enables you to quickly set or adjust the cooking temperature
- Integrated hose system to easily & safely remove water from reservoir
- All stainless steel construction
- Temperature range from 35°C/95°F to 90°C/194°F

<table>
<thead>
<tr>
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<th>Voltage</th>
<th>Watts</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>WWS16</td>
<td>16 L, 120V</td>
<td></td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

#### Eurodib Gyro Machine
- Meat capacity 90-140 lbs.
- Motor at the bottom to ensure protection from all heating elements
- Individual burner controls
- Ceramic plates with minimum flame adjustment
- Removable burner protection mesh, drip tray and a shovel for the meat
- Allows the user to move the burner closer/farther away from the meat

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Watts</th>
<th>BTU</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>DG8A</td>
<td>Gas, 39&quot;H x 20½&quot;W x 25½&quot;D</td>
<td>110V</td>
<td>48,000</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

#### Standard Series Drawer Warmers
- All stainless steel construction
- Separate heaters and thermostat controls for each drawer
- Self-closing drawers - Drawers are removable for easy cleaning
- 120V, 60 Hz, Single Phase - 4" adjustable legs (field installed)
- 6' cord and plug - Optional trim ring available for built-in applications
- Lifetime warranty on drawer slides and heating elements

<table>
<thead>
<tr>
<th>Model</th>
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<th>Capacity</th>
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<th>Watts</th>
<th>Amperage</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>VW1S</td>
<td>29¼&quot;W x 23&quot;D x 16¼&quot;H</td>
<td>475W</td>
<td>4A</td>
<td>1/ea.</td>
<td></td>
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</tr>
<tr>
<td>VW2S</td>
<td>29¼&quot;W x 23½&quot;D x 25½&quot;H</td>
<td>950W</td>
<td>8A</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VW3S</td>
<td>29¼&quot;W x 23½&quot;D x 33¼&quot;H</td>
<td>1425W</td>
<td>12A</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Chip Warmers
- Top-load first-in/first-out nacho chip warmer
- Internal baffle minimizes breakage of nacho/tortilla chips
- Clamp-on removable heating module
- 1500 Watts for fast heating

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>VGW26</td>
<td>26 gal.</td>
<td>1/ea.</td>
</tr>
<tr>
<td>VGW46</td>
<td>46 gal.</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
CHEFMAN® BY GLOBE COUNTERTOP SOUP WARMER

- Perfect for buffets, serving stations, prep areas
- Thermostatically controlled with 12 temperature settings (212°F max)
- Over-heat protection with manual reset
- Attached 4'/2 ft. power cord & 5-15P NEMA plug
- Steel, black powder-coated body with aluminum lining
- Removable, stainless steel soup pot
- Attached stainless steel hinged lid
- Stable round base with rubber feet
- Includes 13 food labels and 1 magnet
- One year parts and labor warranty

CPSKB1 9.5 Qt. Capacity, 13'' dia. × 16''H, 400W, 120V, 3.5A 1/ea.

COMMERCIAL FOOD DEHYDRATOR

- Large capacity with 16 square feet of drying area
- 10 stainless steel trays
- Innovative slide-back door gives you instant access to the interior
- High-performance heater with 1200W of power
- Horizontal airflow fan system provides thorough, even drying
- Precise temperature/time settings
- Auto shutoff timer for up to 15 hours of drying time
- Removable tray holders & fan screen, plus a seamless bottom, make cleaning easy

78450 16 sq. ft., 120V 1/ea.

REDHOTS® HEATED DRAWERS

- Heavy duty stainless steel construction with 1½” fiberglass insulation
- All drawer liners are 12” front-to-back by 20” side-to-side by 6½” deep
- Individual recessed thermostat control and indicator lamp for each drawer
- Interchangeable drawers include stainless steel liners that accept standard full-size and fractional steam table pans up to 6” deep
- 4” adjustable non-marking feet

21” NARROW WIDTH

DWN-1-120 1-Drawer, 120V 1/ea.
DWN-2-120 2-Drawers, 120V 1/ea.
DWN-2-240 2-Drawers, 240V 1/ea.
DWN-3-120 3-Drawers, 120V 1/ea.
DWN-3-240 3-Drawers, 240V 1/ea.

29” WIDE WIDTH

DWW-1-120 1-Drawer, 120V 1/ea.
DWW-1-240 1-Drawer, 240V 1/ea.
DWW-2-120 2-Drawers, 120V 1/ea.
DWW-2-240 2-Drawers, 240V 1/ea.
DWW-3-120 3-Drawers, 120V 1/ea.
DWW-3-240 3-Drawers, 240V 1/ea.
CHEFMATE® BY GLOBE
FOOD WARMING LAMP
- Two (R40) bulbs included for constant warming
- Light bulbs are shatter resistant
- High-temp ceramic bulb sockets
- 5 adjustable heights
- ON/OFF switch conveniently located on post
- Sturdy, anodized aluminum construction with brushed finish
- Freestanding countertop design with non-skid, protective feet
- 6 ft. power cord
- One-year parts and labor warranty

WL2 500W; (Two 250W Dome Lamps), 19⅜”W x 14”D x 30⅜”H (max) 1/ea.

RED HOTS® BULB WARMERS
- Adjustable height is 19½” to 27⅞”
- Plated steel ensures lasting beauty and durability
- 60 cycle single phase and comes with two 250 watt infrared white bulbs, a six foot three conductor cord to fit all standard 15 amp wall receptacles, lamp shields constructed of polished aluminum, and stainless steel bottom plate

BW-2-120 19½” to 27⅞”H, 120V 1/ea.
BW-2-120I 19½” to 27⅞”H, w/Standard Drain Insert & Pan, 120V 1/ea.

EAGLE®
FOOD WARMER
INFRARED STRIP HEATERS
- Hold food at serving temperature without drying out or overcooking
- Durable aluminum shell for long life and easy clean-up
- Tubular heating element
- Hanging, base-mounted and pass-through designs fit most locations

6150-24 On/Off Switch, 24”, 120V, 500W 1/ea.
6150-36 On/Off Switch, 36”, 120V, 850W 1/ea.
6150-48 On/Off Switch, 48”, 120V, 1100W 1/ea.

ELECTRIC STRIP HEATER
- Includes undermount bracket and bolt set for optional mounting under shelves
- Extruded aluminum body for durability and cleanliness
- Tubular sheath heating element provides constant and reliable infrared heating
- Stand adjusts to three height positions: 17⅜”H, 20”H and 22⅜”H
- One year warranty

ESH-1 500W 1/ea.

16

FREESTANDING INFRARED BULB WARMERS
- Hold foods at ready-to-eat temperatures
- Scratch-resistant two-coat finish is easy to clean
- Adjustable height from 15” to 21”
- Aluminum construction
- White, 250 watt infrared bulbs standard
- Red infrared bulbs and shatter-resistant bulbs also available

6000A-2 Two Bulb, Gray, 120V, 500W 1/ea.
6000A-2B Two Bulb, Black, 120V, 500W 1/ea.
REDHOTS® HEAT LAMPS
- Exterior extrusion constructed of #6063 aluminum
- Interior with aluminized reflector plate to focus heat
- Heat lamps can be attached with stainless steel brackets or hung from the ceiling using hanging tabs
- Dual and tandem-mount units available
- Specify 120V, 208V or 240V

BUN GRILL TOASTER
- Built-in superfeeder, butter wheel and pan
- Patented self-leveling conveyor automatically adjusts to various sizes of buns, bagels and Texas Toast
- Use wet or dry
- Grills a bun as fast as 22 seconds (first) with subsequent buns being toasted every six seconds
- Caramelized bun surface; buns never get soggy
- 4" adjustable legs
- Snap-lock construction, easy to clean, fewer parts
- Standard with two Teflon sheets and bun slide
- Available with 22 second, 35 second, 45 second and 55 second gears

M-95-2  865 bun halves/hr., 28%/"H x 21%/"W x 16%/"D  1/ea.

BELGIAN WAFFLE MAKER
- Produces up to 25 Belgian waffles (1" thick) per hour
- Heavy-duty commercial construction for durability
- Rotary feature for even baking & browning
- Triple-coated nonstick plates allow for easy removal of waffles
- Heating elements are embedded for temperature control & even heat distribution
- Power On and Ready-to-Bake LED indicators
- Audio chime signals when the unit is ready to cook & when ready to serve

WW180  120V, 1200W  1/ea.

WARING® GELATO PANINI PRESS
- Bake golden-toasted gelato-filled buns
- Bake times from 5-15 seconds for the perfect gelato panini
- Triple-coated, nonstick plates allow for easy panini removal & quick cleanup
- Embedded heating element to perfectly seal your gelato panini
- Heavy-duty die-cast housing
- Electronic control panel for easy cleanup

WICSP180  1200W, 120V  1/ea.
**MEDIUM-DUTY 4-SLOT TOASTER**
- Brushed stainless steel housing
- Four extra-wide 1 1/8” slots, great for bagels
- Electronic browning controls
- Four self-centering bread racks
- Removable crumb trays

WARING COMMERCIAL
WCT708 225 Slices/Hour, 120V, 1800W
1/ea.

**HEAVY-DUTY 4-SLOT COMMERCIAL TOASTER**
- Uniformly toasts bread, Texas toast, frozen waffles and many others
- Four 1 1/4” regular toast slots
- Easily replaceable industrial heating plates
- Electronic browning controls and carriage control lift levers
- Dishwasher-safe crumb tray

WARING COMMERCIAL
WCT800 300 Slices/Hour, 120V, 2200W
1/ea.

**HEAVY-DUTY SWITCHABLE BREAD & BAGEL TOASTER**
- Uniformly toasts bagels, bread, frozen waffles and many other foods
- Four 1 1/2” extra-wide slots for bagels
- Bagel/Bread selector switch - toasts on one side or on both sides
- Easily replaceable industrial heating plates
- Electronic browning controls and carriage control lift levers
- Dishwasher-safe crumb tray

WARING COMMERCIAL
WCT810 360 Slices/Hour, 208V, 50/60 Hz, 2800W, 13.5 A
1/ea.

**CONVEYOR TOASTER**
- Super high output plus ultra fast 5 minute heat-up time
- Large 2” opening accommodates thick breads and bagels
- Energy-saving standby function
- Heavy-duty brushed stainless steel construction
- Power on & toaster ready indicator lights
- Cool-touch side panels
- Lightweight & portable with thermo-insulated carrying handles
- Conveyor speed control for all toasting preferences

WARING COMMERCIAL
CTS1000 450 Slices/Hour, 120V, 15A, 1800W
1/ea.

**CONVEYOR TOASTERS**
- Forced convection toasting promotes uniform results and energy efficiency
- Energy efficient, fast reacting, quartz heaters
- Standby mode saves up to 75% energy during slow periods when unit is not in use, allows unit to quickly return to full power
- Variable speed control to achieve desired color
- 10 1/2” wide conveyor; 1 1/2” product opening
- 2-year warranty

WARING COMMERCIAL
CT2-120350 Up to 350 Slices/hr., 120V
1/ea.
CT4-120450 Up to 450 Slices or Bun Halves/hr., 120V
1/ea.

VOLLRATH
MID-SIZE ELECTRIC COUNTERTOP PANINI GRILLS
- Heavy duty, seasoned, cast iron grill plates
- Stainless steel construction
- Temperature thermostatically controlled from 220°F to 570°F
- Heats to and maintains selected temperature, ensuring even heating
- Attached 4-foot power cord and NEMA plug

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Power</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GPG1410</td>
<td>Grooved Plates, 14” x 10” Cooking Surface, 1800W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GSG1410</td>
<td>Smooth Plates, 14” x 10” Cooking Surface, 1800W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GPGS1410</td>
<td>Combo Plates (Grooved Upper, Smooth Lower), 14” x 10” Cooking Surface, 1800W</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

DELUXE ELECTRIC COUNTERTOP PANINI GRILLS
- Heavy duty, seasoned, cast iron grill plates
- Stainless steel construction
- Stainless steel tube protects wires from damage
- Durable spring hinge with adjustable tension
- Temperature thermostatically controlled to 570°F
- Built in digital timer and 4 programmable presets
- Heats to and maintains selected temperature, ensuring even heating

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Power</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GPG14D</td>
<td>Grooved Plates, 14” x 14” Cooking Surface, 1800W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GPGS14D</td>
<td>Grooved Top/Smooth Bottom Plate, 14” x 14” Cooking Surface, 1800W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GPGDUE14D</td>
<td>Double Unit, Grooved Plates, (2) 14” x 14” Surfaces, 5400/7200W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GPGSDUE14D</td>
<td>Double Grooved/Smooth 14” x 14” Grilling Surface</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GSG14D</td>
<td>Smooth Plates, 14” x 14” Cooking Surface, 1800W</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

GLOBE® BISTRO SERIES ELECTRIC COUNTERTOP SANDWICH/PANINI GRILLS
- Heavy-duty, seasoned, cast iron grill plates
- Stainless steel construction
- Stainless steel tube protects wires from damage
- Heavy duty spring hinge with adjustable tension
- Easy-to-clean, removable stainless-steel catch tray
- Grooved stainless steel panini scraper included
- Non-skid rubber feet
- Temperature thermostatically controlled to 570°F
- Built in digital timer and 4 programmable presets
- Heats to and maintains selected temperature, ensuring even heating and thorough cooking

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Power</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GPG10</td>
<td>Single Grooved 10” x 10” Grilling Surface, 1800W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GSG10</td>
<td>Single Smooth 10” x 10” Grilling Surface, 1800W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GPGDUE10</td>
<td>Double Grooved 10” x 10” Grilling Surface</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GSGDUE10</td>
<td>Double Smooth 10” x 10” Grilling Surface</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

PANINI SUPREMO® ITALIAN-STYLE PANINI GRILL
- Ribbed cast iron plates for cooking surface
- Brushed stainless steel body construction
- Removable drip tray
- Hinged, auto-balancing top plate for foods up to 3” thick
- Power On & Ready indicator lights
- Heat-resistant handles

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Power</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>WPG200</td>
<td>Compact, 7¼” x 14¼”, 120V, 60Hz, 1800W, 15A, NEMA 5-15P</td>
<td></td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>WPG250</td>
<td>Large, 11” x 14¼”, 120V, 60Hz, 1800W, 15A, NEMA 5-15P</td>
<td></td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
### PANINIPRO™ HIGH-SPEED SANDWICH PRESSES

- High-speed sandwich presses combine 2 heating technologies into 1
- Conduction and microwave technology heat and toast at the same time
- Create super fast sandwiches with no need for overhead ventilation
- Compact, narrow design fits virtually any counter space
- Electronic push-button controls, programmed to your specs
- Features a built-in USB port and separate flash drive
- All food contact surfaces feature a tough non-stick coating
- Stainless steel outer construction is easy to clean

<table>
<thead>
<tr>
<th>Model</th>
<th>Top/Bottom</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>PST14</td>
<td>Flat/Flat</td>
<td>14 1/2&quot;W x 31&quot;D x 29&quot;H</td>
<td>208V</td>
<td>1/ea.</td>
</tr>
<tr>
<td>PSC28IGT</td>
<td>Grooved/Grooved</td>
<td>14 1/2&quot;W x 31&quot;D x 29&quot;H</td>
<td>208V</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### PANINI PRESSES

- Suitable for cooking meat, fish, eggs, vegetables, cheese and any other food that can be grilled; ideal for sandwiches and rolls of different size and thickness
- Long life cast iron plates
- Electronic control and timer models available

<table>
<thead>
<tr>
<th>Model</th>
<th>Single/Double</th>
<th>Cooking Surface</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ppress1R</td>
<td>Single, Ribbed</td>
<td>9 1/2&quot; x 10&quot;</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Ppress1.5R</td>
<td>Single, Ribbed, 13.98&quot; x 10.04&quot;</td>
<td>Cooking Surface</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Ppress2R</td>
<td>Double, Ribbed</td>
<td>19 1/2&quot; x 10&quot;</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### GRILL-MAX® ROLLER GRILLS

- Engineered with the highest quality materials, delivering consistent commercial-grade performance
- Perfect for snack bars, c-store recreational facilities and stadiums
- Patented seal design and two-zone temperature control make these roller grills ideal for any foodservice application
- Made in the USA

**GRILL-MAX ROLLER GRILLS**
- Analog/Chrome Roller: 20C, 30C, 45C, 50C, 75C
- Analog/StalTek™ Roller: 30ST, 45ST, 50ST, 75ST
- Electronic/Duratec Roller: 30SCE, 45SCE, 50SCE, 75SCEE
- Electronic/StalTek™ Roller: 30STE, 50STE, 75STE

**GRILL-MAX ROLLER GRILLS W/BUILT-IN BUN DRAWER**
- Analog/Chrome Roller: 30CBD, 50CBD
- Analog/Duratec Roller: 30SCBD, 45SCBD, 50SCBD, 75SCBD
- Analog/StalTek™ Roller: 30STBD, 45STBD, 50STBD, 75STBD
- Electronic/Duratec Roller: 30SCBDE, 45SCBDE, 50SCBDE, 75SCBDE
- Electronic/StalTek™ Roller: 30STBDE, 45STBDE, 50STBDE, 75STBDE

**PRO-MAX® 2-SIDED PANINI/SANDWICH GRILLS**

- Hottest sandwich grill in the industry for efficiency, reliability and production
- Aluminum and Iron platens provide superior heat performance
- Grooved or smooth platens
- Electronic control and timer models available
- Exclusive torsion-spring hinge stays put at whatever position you leave it (PST & PGT models)
- Made in the USA
- 7" & 14" Smooth/Grooved models: PSTxx/PGTxx
- 28" Smooth/Grooved models: PSCxx/PGCxxs

<table>
<thead>
<tr>
<th>Model</th>
<th>Single/Double</th>
<th>Cooking Surface</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>PSCB14</td>
<td>Single, Ribbed</td>
<td>16 1/2&quot;W x 23 1/8&quot;D x 27 7/8&quot;H(open)</td>
<td>1/ea.</td>
</tr>
<tr>
<td>PSCB28</td>
<td>Single, Ribbed, 13.98&quot; x 10.04&quot;</td>
<td>Cooking Surface</td>
<td>1/ea.</td>
</tr>
<tr>
<td>PSCB28R</td>
<td>Double, Ribbed</td>
<td>19 1/2&quot; x 10&quot;</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
COLD CONDIMENT STATION

- 32° to 41°F temperature range
- Two 1/3-size cast aluminum wells
- Stainless steel exterior and powder-coated top
- 1/2” adjustable feet

9010  Station w/Four 1/6 Plastic Pans w/Clear Hinged Lids, 17 1/4” x 28” x 11 1/2”

1/ea.

GLOBE® COUNTERTOP ROLLER GRILL

- Stainless steel construction and removable stainless-steel catch tray ensure durability and ease of use and cleaning
- Features include non-stick rollers with individual heating elements within each roller, individual 360° rotation, and separate front and rear temperature controls
- Separate ON/OFF switch
- Non-slip rubber feet
- Warranty: One-year parts and labor

RG30  11 Rollers, Up To 510 Dogs/hr. (Non-Frozen), 1430W, 120V, 11.9A

1/ea.

HOT ROD® SLANTED HOT DOG ROLLER GRILL

- Chrome roller grill
- Heating system has two cooking zones that can be turned to grilling temperatures for cooking hot dogs in less than 4 minutes and turned down to NSF safe holding temperatures for serving customers
- New Infinite Control system gives the operator the maximum ability to adjust temperatures to a variety of roll type products
- Raised rollers allow for cleaning in hard-to-reach areas
- Stainless steel exteriors are easy to wipe clean
- Removable grease collection pan is simple to wash clean
- Dependable, high torque motor
- Exterior cabinet is constructed of stainless steel for maximum durability
- Teflon seals at end of rollers stop grease from migrating into motors and chains

HR-31S  459 Dogs/hr., 11 1/4” H x 23 3/4” W x 18 5/8” D, 120V, 985W

1/ea.

HOT DOG ROLLER GRILLS

- 360° roller rotation prevents residue buildup
- Individual roller heating elements ensure heating consistency
- Removable drip pan makes for easy cleaning
- Electric power requires no ventilation system
- Seven heat settings offer convenient temperature control
- GripStall include nonstick properties with grip-and abrasion-resistant additive

8010  6 Rollers/10-200 5” Franks/Hr., 16” W x 11” D x 7” H

1/ea.

8027  10 Rollers/27-540 5” Franks/Hr., 22 1/4” W x 16 1/4” D x 7” H

1/ea.

GRIPSIT W/SILVERSTONE® ROLLERS

8010SX  10 Rollers/10-200 5” Franks/Hr., 16” W x 11” D x 7” H

1/ea.

8027SX  10 Rollers/27-540 5” Franks/Hr., 22 1/4” W x 16 1/4” D x 7” H

1/ea.

SLANTED HOT DOG ROLLER GRILLS

- Two individual heat controls for front and rear rollers
- Temperature control with seven heat settings
- Roller grills slant 7° for effective merchandising
- Sealed motor with ball bearings to prevent grease leakage out of motor
- Removable grease drip pan
- Twenty minute pre-heat time
- GripStall include nonstick properties with grip-and abrasion-resistant additive

8027-SX  10 Rollers/27-540 5” Franks/Hr., 22” W x 16” D x 10” H, Chrome

1/ea.

8027-SX-SLT  10 Rollers/27-540 5” Franks/Hr., 22” W x 16” D x 10” H, GripStall Non-Slip, SilverStone®
**ELECTRIC COUNTERTOP PIZZA OVEN**
- Dual independently controlled heating elements
- 60 minute timer with bell includes "Stay On" feature
- Designed to easily fit up to a 12" diameter pizza

**EP0-1**
- 600°F, 1500W
- 1/ea.

---

**COMMERICAL INDUCTION RANGE**
- Induction cooking: fast, safe and efficient
- Easy-touch controls for adjusting power settings
- 10 Power Settings
- Cooking temperature reaches up to 450°F/232°C
- 3-hour digital timer
- Durable tempered glass surface
- Stainless steel top housing construction
- Compatible cookware and no-pan detection

**WIH200**
- 120V, 1800W
- 1/ea.

---

**STEP-UP DOUBLE INDUCTION RANGE**
- Independent front & rear controls
- Adjustable temperatures with 12 settings from 120° - 500°F
- The step-up design keeps both burners within safe & easy reach
- Lightweight with a single induction footprint, perfect for limited counter space
- Stainless steel construction
- Large 11" x 11" ceramic glass cooking surfaces
- 10 hour countdown timers
- Small object & empty pan detection

**WIH800**
- 208/240V, 3600W
- 1/ea.

---

**MEDIUM-DUTY COUNTERTOP PIZZA OVENS**
- Ceramic pizza decks fit 14" pizzas
- 3½"H chamber opening
- Temperature settings from 280°-600°F
- Heating elements above and below decks
- 15-minute timers
- Power On/Off switch with indicator light
- Tempered glass door and oven light let you monitor the cooking process
- Removable pizza decks for easy cleaning
- Includes a cleaning brush with heavy-duty bristles for cleaning the deck without damaging the ceramic

**WP0100**
- Single Deck, 14" Pizza, 120V, 1800W
- 1/ea.

**WP0350**
- Double Deck, (2) 14" Pizzas, 240V, 3500W, adjustable legs to set height
- 1/ea.

---

**OPEN-VIEW FOOD MERCHANDISERS**
- Great for holding and showcasing pre-baked pizza
- High-quality tempered glass with no corner posts in the front
- Stylish backlit graphic headers on all three sides
- Strategically placed interior lighting
- Stainless-steel construction
- Black powder coat textured finish

**6420**
- Pizza, 3-Tier 12" Rack
- 1/ea.

**6421**
- Pizza, 3-Tier 18" Rack
- 1/ea.

**6422**
- Pizza, 4-Tier 18" Rack
- 1/ea.

**6424**
- Hot Foods, 3-Tier, Angled 15" Square Shelves, 22"W x 22"D x 32½"H, 120V, 1550W, 12.9A
- 1/ea.

---

**COMMERCIAL ENSMERS**
- Medium-duty countertop pizza ovens
- Large 11" x 11" ceramic glass cooking surfaces
- Life-time tempered glass surface
- Stainless steel construction
- Durable tempered glass surface
- Stainless steel top housing construction
- Compatible cookware and no-pan detection

**WPO100**
- Single Deck, 14" Pizza, 120V, 1800W
- 1/ea.

**WPO350**
- Double Deck, (2) 14" Pizzas, 240V, 3500W, adjustable legs to set height
- 1/ea.

---

**STEP-UP DOUBLE INDUCTION RANGE**
- Independent front & rear controls
- Adjustable temperatures with 12 settings from 120° - 500°F
- The step-up design keeps both burners within safe & easy reach
- Lightweight with a single induction footprint, perfect for limited counter space
- Stainless steel construction
- Large 11" x 11" ceramic glass cooking surfaces
- 10 hour countdown timers
- Small object & empty pan detection

**WIH800**
- 208/240V, 3600W
- 1/ea.
MIRAGE® CADET INDUCTION RANGE
• Features the G1 engine
• 75% efficient compared to the approximate 50% efficiency of gas ranges
• 20 power levels with a 100°F-450°F (38°C-232°C) range
• Stainless case top and molded plastic bottom
• Temperature memory - powers up to the last used temperature setting
• 100% framed ceramic top
• "Hot" warning display for safety
• 6" cord and plug
• 1 year warranty

59300 14" Max. Pan Size

MIRAGE® COUNTERTOP INDUCTION BUFFET WARMERS
• Maximize your menu offerings without maxing out your electrical capacity
• Connect up to 3 units together with an inter-connect cord and only run one power cord to outlet on wall
• Subtle, low-profile, attractive design coordinates with any serving set-up
• Four power levels - low, medium, high and chafing preheat
• LED indicator lights on control panel and glass

5950275 16" x 16", Black, 300W 1/ea.
5950280 16" x 16", Natural, 300W 1/ea.
5950875 16" x 23", Black, 375W 1/ea.
5950880 16" x 23", Natural, 375W 1/ea.

MIRAGE® PRO INDUCTION RANGE
• G4 Engine
• 90% energy efficiency compared to the approximate 50% efficiency of gas ranges
• 100 power levels for precise cooking control with temperature settings of 80° - 400°F (27°-204°C)
• Knob control with digital readout makes settings quick and easy
• Digital troubleshooting display
• Stainless case top and aluminum bottom
• Low-profile, modern case design
• Temperature memory powers up to the last used temperature setting
• 2 year warranty

59500P 14" Max. Pan Size

INDUCTION HOLD-LINES WITH GREEN HEAT
• Ideal for buffets, events and banqueting, providing constant temperature and accurate control to ensure top quality food items, presentations and appeal
• A single generator powers up to four hotplates
• A digital display is incorporated in the glass for easy monitoring
• The control unit regulates the temperature from 122°F to 212°F in increments of 5°F
• RTCsmp electronic temperature control that monitors the state of the induction coil, power board, CPU and the Ceran glass temperature
• Only if a pan is located on the glass will energy be consumed

GI-HO/IN 1800 12" x 12", 450W Power per Plate, 120W 1/ea.
GI-HO/IN 3200 12" x 20", 800W Power per Plate, 280V 1/ea.

DO SOMETHING DIFFERENT!
Have you considered creating something to fit your exact needs? Lakeside can help you stand out from the crowd. Our team has the expertise to help you pull away from the competition and create lasting dining experiences that will keep your customer’s coming back. Work with your dealer to get started on modifying an existing product or creating something entirely yours today!
GLOBE® COUNTERTOP INDUCTION RANGE
- Seamless stainless steel construction with a durable ceramic cooktop
- Touch pad controls and 4 digit LED display
- Temperature settings from 140°F to 460°F
- Proper pan detection and automatic empty pan safety shut-off
- Comes with adjustable feet for leveling the unit
- Ferromagnetic cookware required
- 7 power levels
- Digital timer
- Warranty: One-year parts and labor

GIR18
4 3/4" x 10 1/4" Cooking Surface,
7 Power Levels/Up to 1,800 Watts

GLOBE® INDUCTION RANGE
- Durable ceramic glass cooktop with stainless steel framing
- Low profile, only 3"H
- Six power levels and six temperature settings from 150° - 450°F
- Auto pan detection, allows range to detect if proper cookware is placed on cooktop
- Auto empty pan safety shut-off when timer runs to zero.
- Over-heat protection for pan and electrical components, shuts unit off
- Touch pad controls with bright easy-to-read 4 digit LED display
- Digital timer with repeat time selection, from 0 to 170 minutes
- Recommended for low to moderate usage
- Warranty: One-year parts and labor

IR1800
1800W, 4 3/4" - 9 1/2" Cooking Surface

CHEFMATE® BY GLOBE® GAS HOT PLATES
- Stainless steel construction and extended cool-to-touch front edge
- Heavy-duty cast iron grates for maximum heat distribution
- High performance 25,000 BTUs per burner
- Adjustable pilots with front access
- Stainless steel legs with adjustable non-skid feet
- Unit ships Natural Gas with LP conversion kit included
- Warranty: One-year parts and labor
- CSA Sanitation CSA design certified

C12HT
12" Gas, 2 Burner Hot Plate

C24HT
24" Gas, 4 Burner Hot Plate

GLOBE® STEP-UP HOT PLATES
- NEW
- High performance, heavy duty cast iron burners
- Stainless steel construction
- Adjustable pilots with front access
- Heavy duty, cast iron grates
- Unit ships natural gas with LP conversion kit included
- 2-year parts and labor warranty

GHPSU212G
2 Burners, 12"W, 60,000 BTU

GHPSU424G
4 Burners, 24"W, 120,000 BTU

GHPSU636G
6 Burners, 36"W, 180,000 BTU
**Light Equipment**

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>BTU</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GHP12G</td>
<td>12''W, 2 Burners</td>
<td>22,000</td>
<td>1/ea.</td>
</tr>
<tr>
<td>GHP24G</td>
<td>24''W, 4 Burners</td>
<td>44,000</td>
<td>1/ea.</td>
</tr>
<tr>
<td>GHP36G</td>
<td>36''W, 6 Burners</td>
<td>66,000</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### GLOBE® Gas Countertop Hot Plates
- Adjustable, high performance, heavy-duty 22,000 BTU cast iron burners
- Extended cool-to-touch front edge
- Heavy-duty, cast iron grates
- Metal control knobs

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GHP12G</td>
<td>12''W, 2 Burners</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GHP24G</td>
<td>24''W, 4 Burners</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GHP36G</td>
<td>36''W, 6 Burners</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### Gas Stock Pot Range
- High performance 100,000 BTUs (90,000 LP)
- Heavy-duty large one-piece cast iron grate
- Standing pilot for easy ignition
- Dual controls
- Manual on/off control valve
- Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone
- Removable crumb tray for easy cleaning
- Heavy-duty 6'' legs with a 1/2'' adjustment
- Stainless steel construction
- Comes with natural gas; LP conversion kit included
- 2 year parts and labor warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>BTU</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GSP18G</td>
<td>1 Burner, 100,000 BTU</td>
<td>100,000</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Red Hots® Chef’s Line® Electric Hot Plates
- Top and front are constructed of highly polished stainless steel
- Exterior wrapper is aluminized steel
- High speed swing-up elements with individual drip pans, removable for easy cleaning
- Infinite controls for accurate heat setting and an off-on light
- 60 cycle single phase
- 2 burners
- 12'' x 24''/16''

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>BTU</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLCW-120-2</td>
<td>1625W, 120V</td>
<td>1625</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CLC-200-2</td>
<td>3150W, 208V</td>
<td>3150</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
BLACK DIAMOND GAS HOT PLATES

- Heavy duty gas countertop hot plate is constructed of stainless steel front and sides that are fully welded and able to stand the toughest of kitchen environments
- Each burner puts out 25,000 BTU/hour with two cast iron burners for every 12” grate width
- Units come standard with 4-5” adjustable legs, separate gas valves for each burner with standing pilot lights and a 3/4” rear NPT gas inlet
- Set up for use with Natural Gas (NG) and field convertible to Liquid Propane (LPG)
- 1 year warranty on parts and labor

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>BTU Output</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>BDCTH-12</td>
<td>2 Burners, 12”W x 30”D x 13½”H, 50,000 BTU</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BDCTH-24</td>
<td>4 Burners, 24”W x 30”D x 13½”H, 100,000 BTU</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BDCTH-36</td>
<td>6 Burners, 36”W x 30”D x 13½”H, 150,000 BTU</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

IHPA-6-36 6 Burners, 36”W, 192,000 BTU

GAS RESTAURANT HOT PLATES

- Fully welded stainless and aluminized steel chassis frame
- Cast iron 25,000 BTU/hr 2-piece lift-off burners
- 1 manual control valve per burner
- 1 protected standing pilot for every 2 burners
- Heavy-duty cast iron top grates

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>BTU Output</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>VCHR12</td>
<td>2 Burners, 12”W x 29½”D x 13”H, 50,000 BTUs</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VCHR24</td>
<td>4 Burners, 24”W x 29½”D x 13”H, 100,000 BTUs</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VCHR36</td>
<td>6 Burners, 36”W x 29½”D x 13”H, 150,000 BTUs</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
AMANA® RESTAURANT SERIES -RFS
MICROWAVE OVENS
• 1200 to 1800 watts of cooking power
• 1.2 cu. ft. (34 l) cavity
• Twin antennas (top and bottom) for even cooking
• 100 programs, 4 stages, 5 power levels
• Cleanable air filter extends oven life
RFS12TS 1200W 1/ea.
RFS18TS 1800W 1/ea.

AMANA® COMMERCIAL RESTAURANT SERIES
MICROWAVE OVEN
• 1000 watts of cooking power
• 1.2 cu. ft. (34 l) cavity
• 100 programs, 4 stages, 5 power levels
• Boost heats and re-therms in seconds
• Front air filter extends life of the oven
RCS10TS 1000W 1/ea.
RCS10DSE 1000W 1/ea.

AMANA® COMMERCIAL VALUE SERIES
MICROWAVE OVEN
• 1000 Watts of cooking power
• 0.8 cu. ft. (23 l) cavity
• Stainless inside and out
• C-Stores, Cafés, Nurses and Dessert Stations, Concessions, Teachers Lounge
RMS10TS 1000W 1/ea.
RMS10DS 1000W 1/ea.
AMANA® CHEF LINE: RC OVENS

- Fastest cooking and steaming - Over 250 uses/day
- 100 programs, 4 stages, 11 levels = max. flexibility
- Steam-capable - no plumbing/de-scaling
- High-power, steam capable; Stands up to commercial food service
- Large 1.0 cu. ft. cavity - accommodates stacking
- Fits two large steam insert pans
- Top and bottom energy feed
- Full 3 year warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Wattage</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>RC17SZ</td>
<td>1700W</td>
<td>1/ea.</td>
</tr>
<tr>
<td>RC22SZ</td>
<td>2200W</td>
<td>1/ea.</td>
</tr>
<tr>
<td>RC30SZ</td>
<td>3000W</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

AMANA® COMMERCIAL CHEF LINE MICROWAVE OVENS

- Steam or boost heat in seconds
- Door opens automatically at the end of the cook cycle
- No ventilation, plumbing or de-scaling required
- 1200 - 2100 watts of cooking power
- Efficient reheating and defrosting
- Cooking consistency helps reduce food waste

<table>
<thead>
<tr>
<th>Model</th>
<th>Wattage</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>HDC12A2</td>
<td>1200W (20A Plug)</td>
<td>1/ea.</td>
</tr>
<tr>
<td>HDC182</td>
<td>1800W (20A Plug)</td>
<td>1/ea.</td>
</tr>
<tr>
<td>HDC1815</td>
<td>1800W (15A Plug)</td>
<td>1/ea.</td>
</tr>
<tr>
<td>HDC212</td>
<td>2100W (20A Plug)</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

ALL-POWERFUL ONEWAVE BOOSTER OVEN

- Most powerful booster oven in its class
- Top and bottom energy feed
- 2400 Watts total power
- Automated door lifts when cycle is complete
- Steam-capable - no plumbing/de-scaling

<table>
<thead>
<tr>
<th>Model</th>
<th>Wattage</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>AOC24</td>
<td>2400W</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

CONVECTION EXPRESS™ HIGH SPEED COMBINATION OVENS

- 3 ovens in one - microwave, convection, combination
- Available in ventless and standard - 1400W, 1900W
- Cooks pastries, cakes, breads and proteins to perfection
- 2 position rack - Stackable - no kit required
- 2700 Watt Convection enhances toasting and browning

<table>
<thead>
<tr>
<th>Model</th>
<th>Wattage</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACE14N</td>
<td>1400W</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ACE14V</td>
<td>1400W, Certified Ventless</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ACE19N</td>
<td>1900W</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ACE19V</td>
<td>1900W, Certified Ventless</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
**SPECTRUM MICROWAVES**
- Features an all stainless steel exterior and interior
- Customizable cooking timer up to 60 minutes
- Backlit LED display
- Interior oven light

<table>
<thead>
<tr>
<th>Model</th>
<th>Control Type</th>
<th>Wattage</th>
<th>Capacity</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>EMW-1000SD</td>
<td>Dial Control</td>
<td>1000W</td>
<td>0.9 cu. ft.</td>
<td>1/ea.</td>
</tr>
<tr>
<td>EMW-1000ST</td>
<td>Touch Control</td>
<td>1000W</td>
<td>0.9 cu. ft.</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**COMMERCIAL MICROWAVE OVENS**
- Features a stainless steel front with "Grab & Go" door handle
- 0.8 cu. ft. capacity
- See-through oven door
- Ten programmable memory pads with 20 memory capability
- Six power levels with two and three-stage cooking
- Fits one 1/2 size 6'' tall pan with cover
- Interior oven light
- Touch control keypad
- Anti-theft equipped
- 1 year limited warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Wattage</th>
<th>Voltage</th>
<th>Warranty</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>NE-1054F</td>
<td>20 1/8''W x 16 1/4''D x 12''H</td>
<td>1000W</td>
<td>1000W</td>
<td>13.4A</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NE-1064F</td>
<td>20 1/8''W x 16 1/4''D x 12''H</td>
<td>1000W</td>
<td>1000W</td>
<td>13.4A</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**HIGH SPEED OVEN**
(MICROWAVE / CONVECTION / BROIL)
- Features a stainless steel front with "Grab & Go" door handle
- 0.8 cu. ft. capacity
- See-through oven door
- Touch control keypad
- Anti-theft equipped
- 1 year limited warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Wattage</th>
<th>Voltage</th>
<th>Warranty</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>NE-12521</td>
<td>16 1/4''W x 20''D x 13 1/4''H</td>
<td>1200W</td>
<td>120V</td>
<td>1 Year Limited Warranty</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NE-12523</td>
<td>16 1/4''W x 20''D x 13 1/4''H</td>
<td>1200W</td>
<td>120V</td>
<td>3 Year Warranty</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NE-17521</td>
<td>16 1/4''W x 20''D x 13 1/4''H</td>
<td>1700W</td>
<td>208/230-240V</td>
<td>1 Year Warranty</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NE-17523</td>
<td>16 1/4''W x 20''D x 13 1/4''H</td>
<td>1700W</td>
<td>208/230-240V</td>
<td>3 Year Warranty</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NE-21521</td>
<td>16 1/4''W x 20''D x 13 1/4''H</td>
<td>2100W</td>
<td>208/230-240V</td>
<td>1 Year Warranty</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NE-21523</td>
<td>16 1/4''W x 20''D x 13 1/4''H</td>
<td>2100W</td>
<td>208/230-240V</td>
<td>3 Year Warranty</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**NE-CPS2A-USA MWO**
- Liner keeps your oven running efficiently and extends its life
- 12.94''W x 11.79''D x 6.4''H
ELECTRIC COUNTERTOP PASTA COOKER

- Swing-up, locking element for easy cleaning
- Temperature settings from 75° - 215°F
- High limit thermal control with manual reset
- Twin pasta baskets with cool-to-touch insulated handles
- Digital timer
- Durable 304 stainless steel construction
- Permanently attached stainless steel boiling pot with front mounted drain
- Heavy-duty nesting bar located on control head for easy basket hanging
- Removable, easy-to-clean control box and element
- Attached 4-foot power cord and NEMA plug

- Warranty: One-year parts and labor

PF10E 10 lb., One Tank, 1700W, 120V 1/ea.
PF16E 16 lb., One Tank, 2900W/3800W, 208/240V 1/ea.
PF32E 32 lb., Two Tanks, 5800W/7600W, 208/240V 1/ea.

PASTA COOKER

- Cooking station for pasta production
- Exclusive water wash system removes starch evenly across entire surface of water and reduces foaming
- 105,000 BTU/hr. burner system delivers even heat through a large oval heat exchanger tube
- Unique baffle design efficiently transfers heat into the water throughout the entire vessel
- Tube design and water wash systems create a natural convection action to recirculate fresh hot water into the vessel
- Available with manual timer or computer controls with multiple time feature for different product drop times
- Water replacement can be adjusted from 1 gallon per hour to 3 gallons per minute depending on specific need

- Warranty: One-year parts and labor

IPC-14 12 gal., 105,000 BTU 1/ea.

GLOBE® ELECTRIC COUNTERTOP FRYERS

- Designed for entry level and lighter duty cooking applications, these fryers produce 10 to 50 lbs. of fries per hour – frozen to finish – depending on model
- All sizes are easy to clean with removable control box and element and include nickel-plated fry baskets with insulated, cool-to-touch handles
- Other features include all stainless steel construction, a high temp thermal limit control with manual reset, built-in basket nesting hooks and 3½” stainless steel adjustable feet
- Warranty: One-year parts and labor

PF10E 10 lb., One Tank, 1700W, 120V 1/ea.
PF16E 16 lb., One Tank, 2900W/3800W, 208/240V 1/ea.
PF32E 32 lb., Two Tanks, 5800W/7600W, 208/240V 1/ea.
### Electric Countertop Fryers

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Accessories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>EFS-16</td>
<td>Single Well, 16 lb., 1750W</td>
<td>EFT-32</td>
<td>1/ea.</td>
</tr>
<tr>
<td>EFT-32</td>
<td>Double Well, 32 lb., 1750W</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Heavy Duty Countertop Fryers

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Specifications</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>APWF-15C</td>
<td>2 Burners, 15 lb. Oil, 10'' x 12'' Cooking Area, 40,000 BTU</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>APWF-25C</td>
<td>3 Burners, 25 lb. Oil, 12'' x 14'' Cooking Area, 60,000 BTU</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Culligan® Gas Countertop Fryers

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Specifications</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GF15G</td>
<td>Natural Gas, 15 lb., 2 burners</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>GF15PG</td>
<td>Propane Gas, 15 lb., 2 burners</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>GF30G</td>
<td>Natural Gas, 30 lb., 4 burners</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>GF30PG</td>
<td>Propane Gas, 30 lb., 4 burners</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Globe® Gas Countertop Fryers

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Specifications</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>APWF-15C</td>
<td>2 Burners, 15 lb. Oil, 10'' x 12'' Cooking Area, 40,000 BTU</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>APWF-25C</td>
<td>3 Burners, 25 lb. Oil, 12'' x 14'' Cooking Area, 60,000 BTU</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### RedHots® Chef’s Line® Electric Countertop Fryers

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Specifications</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLEF10-120</td>
<td>Single Fryer, 15 lb., 1800W</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>CLEF102-240</td>
<td>Double Fryer, 40-60 lb., 4250/5500W</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
IMPERIAL GAS FRYER
- Stainless steel front, door, sides and stub back
- Stainless steel frying vessel
- Large cool zone helps capture food particles, prolong oil life and reduce taste transfer
- High efficiency cast iron burners
- Snap acting thermostat has a 200°F to 400°F range
- 100% safety shut off
- Millivolt temperature control circuit
- Rear gas connection
- 1½” ball valve drains oil quickly
- One year parts and labor warranty
- Includes two large nickel-plated wire mesh fry baskets

IFS-50 50 lb., 140,000 BTU, LP or Natural 1/ea.

IMPERIAL OPEN POT FRYER
- Open pot design provides easy cleaning of both the frying area and the deep cold zone
- Frying area is 14” x 14”, perfect for all purpose frying
- No tube fired burners and no air shutter adjustments needed
- Snap acting thermostat has a 200°F to 400°F temperature range and extends oil life and produces a uniformly cooked product
- Manual or optional programmable computer controls available
- 100% safety shut-off valve
- Two nickel-plated wire mesh fry baskets with polyurethane coated handles
- Fine mesh crumb screen

IFS-50-OP 50 lb., 140,000 BTU 1/ea.

GLOBE® GAS FLOOR FRYERS
- Stainless steel fully peened fry tank
- Robertshaw® millivolt gas valve and thermostat 200-400°F
- 1½” full ball-type port drain with extension pipe for quick and easy cleaning
- Heavy-duty stainless steel double rod basket hangers
- Stainless steel front and door with integral liner, galvanized sides
- Includes twin nickel chrome wire mesh fry baskets with plastic coated handles
- Includes drain extension pipe, basket support rack, stainless steel legs, set of 4 casters
- 2 years parts and labor, 2 years tank – full fryer replacement

GFF35G 35 lb., 90,000 BTU, Natural Gas 1/ea.
GFF35PG 35 lb., 90,000 BTU, Liquid Propane 1/ea.
GFF50G 50 lb., 120,000 BTU, Natural Gas 1/ea.
GFF50PG 50 lb., 120,000 BTU, Liquid Propane 1/ea.
GFF80G 80 lb., 150,000 BTU, Natural Gas 1/ea.
GFF80PG 80 lb., 150,000 BTU, Liquid Propane 1/ea.

GLOBE® ELECTRIC DEEP FRYER
- Stainless steel frypots with radius formed edges
- Unique serpentine element design ensure quick heat-up and recovery of oil
- Frypot is robotically welded for consistency and leak prevention
- Large cool zone captures food particles and keeps them from carbonizing in the fry zone
- Snap acting thermostat has a 200°F - 400°F temperature range
- Manual or optional programmable computer controls available
- Two large nickel-plated wire mesh fry baskets with ergonomic, polyurethane coated handles
- Fine mesh crumb screen

IFS-40-E 40 lb. 1/ea.
**PORTABLE FILTER SYSTEM**
- When flexibility is the priority, consider our powerful mobile filters that can be stored in small space
- Four-swivel casters provides easy movement and storage of the filter
- Low profile allows for easy placement under the fryer drain
- There's even an optional heater available to soften solid shortening for quicker filter startup
- Quick disconnect hose connections make it easy to assemble and disassemble
- Easy to remove filter media assembly for quick and easy filter paper replacement
- Lift out filter pan for easy cleaning
- Return hose nozzle is nickel plated steel with a non-heat conducting handle
- Standard accessories include: 10' oil proof supply cord, filter pan, filter catch basket, 25 sheets of heavy-duty filter paper (flat), sample filter powder packets, one sediment clean out scoop, one 7" drain nipple

**E14**
55 lb., 24"H x 30"D x 17"W, 300 sq." Filter Area, 120V, 60 Hz, 10A

**E18**
65 lb., 24"H x 36"D x 19"W, 400 sq." Filter Area, 120V, 60 Hz, 10A

**Equipment**
- **Portable Filter System**
  - When flexibility is the priority, consider our powerful mobile filters that can be stored in small space
  - Four-swivel casters provides easy movement and storage of the filter
  - Low profile allows for easy placement under the fryer drain
  - There's even an optional heater available to soften solid shortening for quicker filter startup
  - Quick disconnect hose connections make it easy to assemble and disassemble
  - Easy to remove filter media assembly for quick and easy filter paper replacement
  - Lift out filter pan for easy cleaning
  - Return hose nozzle is nickel plated steel with a non-heat conducting handle
  - Standard accessories include: 10' oil proof supply cord, filter pan, filter catch basket, 25 sheets of heavy-duty filter paper (flat), sample filter powder packets, one sediment clean out scoop, one 7" drain nipple

**Economy Tube Fired Gas Fryers**
- Welded tank with an extra smooth peened finish ensures easy cleaning
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion
- Standing pilot light design provides a ready flame when heat is required
- Stainless steel tank, front and door
- Thermostat maintains selected temperature automatically between 200°F and 400°F
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit
- Front 1/4" NPT drain valve, for quick draining

**P14**
55 lb., 24"H x 30"D x 17"W, 300 sq." Filter Area, 120V, 1/ea.

**S14R**
22 kW Input, 40-50 lb., 100 lb. Fries/hr.
1/ea.

**S18R**
22 kW Input, 70-90 lb., 155 lb. Fries/hr.
1/ea.

**Solstice™ Series Electric Fryers**
- Will allow you to cook more product, more efficiently and provide an improved operating environment
- Each model is the same depth front to back, making it easy to order and build a standard battery of fryers to meet your unique needs
- The heating elements are fixed-in-place to eliminate oil migration

**E14R**
22 kW Input, 40-50 lb., 100 lb. Fries/hr.
1/ea.

**E18R**
22 kW Input, 70-90 lb., 155 lb. Fries/hr.
1/ea.
**SOLSTICE™ STAND ALONE TUBE FIRED GAS FRYERS**

• Solstice burner/baffle design increases cooking production
• Lowers flue temperature, improves working environment and generates more production per BTU than previous models
• Millivolt thermostat maintains selected temperature automatically between 200°F and 400°F
• Deep cool zone traps food and debris prolonging oil life and reducing taste transfer
• Standard with stainless steel fry tank, front, door and sides
• Includes 9” adjustable legs
• Also available as a twin tank providing two 7” fryer tanks in a 14” cabinet

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Capacity</th>
<th>BTU</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SG14S</td>
<td>40-50 lb., 70,000 BTU</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SG14RS</td>
<td>40-50 lb., 95,000 BTU</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SG18S</td>
<td>70-90 lb., 110,000 BTU</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**SOLSTICE™ FILTER DRAWER SYSTEM**

• Basket Lifts reduce labor and improve cooking consistency while filtration can add 40 to 50% to your oil life
• Choose between twin tank or full size models or even a large 18” tank fryer
• Filter drawer is designed to fit under the fryers so no extra floor space is required
• The filtration system consists of an extra large 3” round drain line, 8 gallon per minute oil pump and 1/2” dia. return lines for fast, easy to use, two step oil filtration

**SOLSTICEDRAWER**

Requires Separate Power Connection On All Gas Fryers & Electric Fryers of 400 or 440 volt

**BLACK DIAMOND GAS FRYERS**

• Welded 16 gauge stainless steel tank with a super smooth machine finish
• Long lasting baffles are mounted in the heat exchange tubes
• Standing pilot light design provides a ready flame when heat is required
• Cabinet is constructed with a stainless steel front & door with galvanized sides & back
• Thermostat maintains temperature between 200° (93°C) and 400°F (204°C)
• Integrated gas control valve
• Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C)

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Capacity</th>
<th>BTU</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BDGF-90/NG</td>
<td>35-40 lb., Natural Gas</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BDGF-120/LPG</td>
<td>45-50 lb., Liquid Propane</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BDGF-120/NG</td>
<td>45-50 lb., Natural Gas</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BDGF-150/NG</td>
<td>65-70 lb., Natural Gas</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
MASTER JET SERIES PERFORMANCE GAS FRYERS

- World-Recognized Masters of Open-Pot Frying
- Open-pot gas line-up unmatched in the industry
- Master Jet burner ensures even heat distribution
- MJ burners require no burner cleaning or air shutter adjustment
- Simple to operate - just set the desired frying temperature and start cooking
- Built-in filtration, multiple frypot batteries and controller options available (MJ50 only)

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Capacity</th>
<th>BTU</th>
</tr>
</thead>
<tbody>
<tr>
<td>MJ140</td>
<td>40 lb. Oil, 12” x 15” x 4 3/4” Frying Area, 110,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>MJ150</td>
<td>50 lb. Oil, 14” x 15” x 5” Frying Area, 122,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>MJCF</td>
<td>Designed for Chicken/Fish, 80 lb. Oil, 18” x 19” x 4 3/4” Frying Area, 150,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

SUPER RUNNER GAS FRYERS

- Outpace the competition in performance and value
- Super Runner fryers achieve dependability through simplicity of design, durable s/s baffles and rugged cast iron burners
- Thermo-tube design heating tubes provide a large oil contact surface
- Flow-tube baffles control the transfer of heat into the oil
- A wide cold zone frypot protects oil integrity by trapping debris under the cooking area
- Prevents carbonization of particles and wasteful oil deterioration
- Durable temperature probe assures prompt recovery time

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Capacity</th>
<th>BTU</th>
</tr>
</thead>
<tbody>
<tr>
<td>SR42G</td>
<td>35-43 lb., 105,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>SRS2G</td>
<td>35-50 lb., 120,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>SR62G</td>
<td>60-75 lb., 150,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

FRYMASTER’S BUILT-IN FILTRATION SYSTEM

- Built-in filtration preserves oil life and ensures consistent, great-tasting food
- Eliminates the need for additional floor space
- Sequential, so one fryer may be filtered while the others are still in use
- Powerful pump to maximize filtering efficiency and minimize clogging
- Filter pan is lightweight for easy removal
- Sloped drain pan leaves minimal oil in the pan after filtering
- Large round drain allows oil to drain freely
- Quick - entire filtering process occurs within a matter of minutes

<table>
<thead>
<tr>
<th>Filtration Options</th>
<th>Capacity</th>
<th>BTU/hr</th>
</tr>
</thead>
<tbody>
<tr>
<td>FILTRATION Offers Built-In Filtration on Many Models</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

HIGH EFFICIENCY OPEN-POT GAS FRYER

- Combine state-of-the-art combustion technology with decades of frying experience
- Meets Energy Star guidelines - qualifying for energy-saving rebates
- CM3.5 controller for precise heat responses, safeguards oil life and produces uniformly-cooked products
- Renowned burner and blower system that delivers ultra-refined air-gas mixture so the fryer operates well in any gas application
- Unmatched 7-year warranty covers the entire combustion chamber
- Shown with optional casters

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Capacity</th>
<th>BTU/hr</th>
</tr>
</thead>
<tbody>
<tr>
<td>H55</td>
<td>50 lb., 80,000 BTU/hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
ECONOMY GAS FRYERS
- Free-standing gas fryer • Millivolt thermostat controls
- Features drain valve, twin baskets, shut-off valve and manual pilot ignition
- Stainless steel fry tank, front top and door, and adjustable legs

LG300 35-40 lb., 15½"W x 30¼"D x 47½"H 1/ea.
LG400 45-50 lb., 15½"W x 30¼"D x 47½"H 1/ea.
LG500 65-70 lb., 21"W x 30¼"D x 47½"H 1/ea.

KLEENSCREEN PLUS® FILTRATION SYSTEM
- Filter system accommodates maximum of four fryer cabinets
- Drain valve interlock switch - turns off gas burners automatically when draining oil
- 6" casters adjustable - 2 locking, 2 non-locking
- Drawn (seamless) 18 gauge stainless steel filter pan. 70 lbs. frying compound capacity on 45 lb. fryers, 110 lbs. capacity on 65 and 85 lb fryers
- Stainless steel mesh filter screen filters from 2 sides; filter area = 270 square inches
- 1/3 hp motor and pump circulates frying compound at a rate of 8.0 gallons per minute
- One touch push button switch to engage pump and motor
- One year limited parts and labor warranty
- 10 year fry tank limited warranty • 6’ High Temperature Discard Hose

KLEENSSCREEN 120V, 60 Hz, 1 Phase 1/ea.

ELECTRIC COUNTERTOP GRIDDLES
- Extra-tall, steel splash guards with tapered front ends
- Brushed stainless steel construction
- Heat resistant handles
- 11", and 21" removable grease tray
- Splash guard protects surrounding walls and equipment
- Thermostatic temperature control adjustable to 570°F

WGR140 14" x 16" grill 17", 120V, 1800W 1/ea.
WGR240 24" x 16" grill, 28", 240V, 3300W 1/ea.

BLACK DIAMOND THERMOSTATIC GAS GRIDDLES
- 30,000 BTU/hr. U-shaped burners
- Comes standard with adjustable heavy duty legs and a drip tray
- Adjustable thermostat from 200° to 450° F for precise control while cooking

BDCTG-24T 24"W, 60,000 BTU 1/ea.
BDCTG-36T 36"W, 90,000 BTU 1/ea.
BDCTG-48T 48"W, 120,000 BTU 1/ea.
BDCTG-60T 60"W, 150,000 BTU 1/ea.

GAS COUNTERTOP GRIDDLES
- 1" thick highly polished griddle plate fully welded to stainless steel frame
- Individual adjustable pilot for each, high-performance 30,000 BTU burner
- Stainless steel U-style burners provide flame every 6"
- 2 year parts and labor warranty

GG24TG Thermostatic, 24"W, 60,000 BTU 1/ea.
GG36G Manual, 36"W, 90,000 BTU 1/ea.
GG36TG Thermostatic, 36"W, 90,000 BTU 1/ea.
GG48TG Thermostatic, 48"W, 120,000 BTU 1/ea.
GG60TG Thermostatic, 60"W, 150,000 BTU 1/ea.
GLOBE® ELECTRIC COUNTERTOP ECONOMY GRIDDLES

- Designed for smaller service of limited menu items, these electric economy griddles are great for adding a little something extra to breakfast, lunch or dinner.
- Units feature a highly polished griddle plate fully welded to stainless steel frame (3/8" plate thickness), a stainless steel, cool-to-touch front edge.
- Units have a seamlessly welded 3/4" splash guard, a removable, easy-to-clean, stainless steel catch tray and an ON/OFF switch for each element.
- Two thermostatic controls with a range of 70°F to 575°F.
- Warranty: One-year parts and labor.

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (W)</th>
<th>Cooking Area</th>
<th>Heat Output</th>
<th>Voltage</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>PG24E</td>
<td>24&quot;</td>
<td>231/2&quot; x 13&quot;</td>
<td>2.7/3.6 kW</td>
<td>208/240V</td>
<td>1/ea.</td>
</tr>
<tr>
<td>PG36E</td>
<td>36&quot;</td>
<td>351/2&quot; x 13&quot;</td>
<td>4.05/5.4 kW</td>
<td>208/240V</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

MEDIUM DUTY ELECTRIC COUNTERTOP GRIDDLES

- 1/2" thick highly polished griddle plate fully welded to stainless steel frame.
- Seamlessly welded 31/2" splash guard on three sides.
- 208-240V, hard wire.
- 217/8"D x 129/10"H.
- Warranty: One-year parts and labor.

<table>
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<th>Width (W)</th>
<th>Cooking Area</th>
<th>Heat Output</th>
<th>Voltage</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GEG24</td>
<td>24&quot;</td>
<td>4290/5600</td>
<td>2.7/3.6 kW</td>
<td>208/240V</td>
<td>1/ea.</td>
</tr>
<tr>
<td>GEG36</td>
<td>36&quot;</td>
<td>6300/6400</td>
<td>4.05/5.4 kW</td>
<td>208/240V</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

CHEFMATE BY GLOBE® GAS GRIDDLES

- Stainless steel construction and extended cool-to-touch front edge.
- 3/4" polished steel griddle plate provides uniform heat distribution.
- Durable steel U-style burner provides heat control every 12" and flame every 6".
- High performance 30,000 BTUs per burner.
- Manual controls.
- Adjustable pilots with front access.
- 3/4"H back and side splash; spatula wide 3/4" trough.
- Stainless steel legs with adjustable feet.
- Unit ships Natural Gas with LP conversion kit included.
- CSA Sanitation, CSA design certified.
- Warranty: One-year parts and labor

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (W)</th>
<th>Model</th>
<th>Quantity</th>
</tr>
</thead>
</table>
ACCU-STEAM™ GRIDDLES
- Near instant recovery
- Easy to clean
- Even surface temperature
- Edge-to-edge cooking capability
- Space saving design
- Energy efficient
- Lifetime service & support guarantee
- Available in electric, natural gas, or propane

ACCU-STEAM™ ELECTRIC GRIDDLES
- EGF24-TT Electric, 24'' Table Top Griddle 1/ea.
- EGF24-S2 Electric, 24'' Stand Mounted Griddle 1/ea.
- EGF36-TT Electric, 36'' Table Top Griddle 1/ea.
- EGF36-S2 Electric, 36'' Stand Mounted Griddle 1/ea.
- EGF48-TT Electric, 48'' Table Top Griddle 1/ea.
- EGF48-S2 Electric, 48'' Stand Mounted Griddle 1/ea.

Available in 24'' and 30'' depths

HEAVY-DUTY GRIDDLE
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

HEAVY-DUTY GRIDDLE
- Aeration baffles between burners spreads heat across griddle for more even heating
- Full width rear flue aids uniform heat distribution across griddle surface
- 4'' tapered stainless steel splash guard
- Top grates feature anti-clogging pilot shield
- 30,000 BTU/hr. U type burner located every 12''
- Each burner has an adjustable gas valve and continuous pilot for instant ignition
- Stainless steel front, ledge and sides
- Highly polished steel griddle plate for a wide variety of cooking applications
- Full 24'' depth plate for more cooking surface
- Stainless steel grease trough, one piece rolled front
- Large capacity, removable grease can
- One year parts and labor warranty

IMGA-3628 3 Burners, 36''W, 3/4'' Plate, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledger
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
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ITG-36 36''W, 90,000 BTU 1/ea.

IMPEX™ NATURAL GAS/PROPANE GRIDDLES
- Thermostatically controlled griddle maintains selected griddle temperature during peak cooking periods
- Thick 1'' highly polished steel griddle plate
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless steel grease gutter
- Stainless steel front, sides and one piece rolled ledge
- 4'' chrome-plated legs included
- Large 1 gal. capacity grease can with weep hole to indicate when full

ITG-36 36''W, 90,000 BTU 1/ea.
**REDHOTS® CHEF’S LINE® GRIDDLES**
- Polished 3/4” thick steel griddle plate assembly, stainless steel 4” high splash guard on rear and both sides
- Stainless steel front and aluminumized double wall constructed sides
- Full length front grease trough complete with stainless steel grease drawer and 4” adjustable feet

**ELECTRIC GRIDDLES**
- Recessed thermostatic controls, adjustable from 100° to 450°F
- Tubular designed heating elements provide uniform distribution of heat over entire griddle surface

**GAS GRIDDLES**
- Available with manual control valves or thermostatic controls
- Burner assemblies are "U"-shaped aluminum steel for even heat distribution
- Griddles are complete with an internal airflow design which prevents flame lift off

---

<table>
<thead>
<tr>
<th>GAS</th>
<th>Thermostatic Controls, 24”W, 62,500 BTU</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLAGGH-36-NG</td>
<td>36”L, 664 sq. in. Cooking Surface, 94,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CLAGGH-48-NG</td>
<td>48”L, 885 sq. in. Cooking Surface, 125,000 BTU</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>ELECTRIC</th>
<th>Thermostatic Controls, 24”L, 443 sq. in. Cooking Surface</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLEGH-24-240</td>
<td>24”L, 443 sq. in. Cooking Surface</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CLEGH-36-240</td>
<td>36”L, 664 sq. in. Cooking Surface</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CLEGH-48-240</td>
<td>48”L, 885 sq. in. Cooking Surface</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

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**BLACK DIAMOND STANDARD SERIES GAS COUNTERTOP GRIDDLES**
- Constructed of stainless steel front with sides that are fully welded
- Each burner puts out 30,000 BTU/hour with one U-shaped stainless steel burner for every 12” of griddle width
- 3” wide grease trough for easy clean up and comes standard with 4-5” adjustable legs
- Set up for use with Natural Gas (NG) and field convertible to Liquid Propane (LPG)
- One year warranty on parts and labor

| BDECTG-16/NG | 1 Burner, 16”W, 30,000 BTU | 1/ea. |
| BDECTG-24/NG | 2 Burners, 24”W, 60,000 BTU | 1/ea. |
| BDECTG-36/NG | 3 Burners, 36”W, 90,000 BTU | 1/ea. |
| BDECTG-48/NG | 4 Burners, 48”W, 120,000 BTU | 1/ea. |
HEAVY DUTY GAS GRIDDLES
• AS Models: Atmospheric Type “U” shaped aluminized steel burners
• IS Models: IRX™ Infrared Technology
• Every 12” is independently zoned with embedded solid state temperature control from 150-550°F on steel and chrome plates and 150-450°F on Rapid Recovery™ plate
• Electronic ignition and pilot protection system
• Cool bull nose design keeps the front rail cool to the touch at all times
• Select models are ENERGY STAR® qualified

VCCG24-IS
2 Burners, 24”W x 333/4”D x 183/4”H, 48,000 BTU/hr.
1/ea.

VCCG24-AS
2 Burners, 24”W x 333/4”D x 183/4”H, 60,000 BTU/hr.
1/ea.

VCCG36-IS
3 Burners, 36”W x 333/4”D x 183/4”H, 72,000 BTU/hr.
1/ea.

VCCG36-AS
3 Burners, 36”W x 333/4”D x 183/4”H, 90,000 BTU/hr.
1/ea.

VCCG48-IS
4 Burners, 48”W x 333/4”D x 183/4”H, 96,000 BTU/hr.
1/ea.

VCCG48-AS
4 Burners, 48”W x 333/4”D x 183/4”H, 120,000 BTU/hr.
1/ea.

VCCG60-IS
5 Burners, 60”W x 333/4”D x 183/4”H, 120,000 BTU/hr.
1/ea.

VCCG60-AS
5 Burners, 60”W x 333/4”D x 183/4”H, 150,000 BTU/hr.
1/ea.

VCCG72-IS
6 Burners, 72”W x 333/4”D x 183/4”H, 144,000 BTU/hr.
1/ea.

VCCG72-AS
6 Burners, 72”W x 333/4”D x 183/4”H, 180,000 BTU/hr.
1/ea.

CAVENNE® MEDIUM-DUTY GAS GRIDDLE
• Flat top griddles provide a simple and effective way to prepare food
• Shipped set up for natural gas, includes kit for conversion to propane
• Includes regulator and gas valve • Polished surface 3/4” thick top plate
• Welded seams eliminate grease and dirt traps
• 12” wide heating zone per control • 19” cooking surface depth
• CSA Design, CSA Sanitation, CSA Group Certified • Gas Fired
40720 Manually Controlled, 24”W, 56,000 BTU
1/ea.

GAS GRIDDLE
• Stainless steel construction and finish with a polished steel cooking surface
• Manually controlled, independent cooking zones with large, robust dial controls
• Stainless steel burners
• Burner safety valves • Removable waste tray
• Heavy-duty adjustable feet • 3/4” male rear gas connection
• All units are supplied with a Natural and LP gas regulator
G24 2 Burners, 24”W, 60,000 BTU
1/ea.

GAS GRIDDLES
• Snap-action thermostat maintains temperature between 200° and 450°F
• Standard with piezo spark ignition system
• Side skirting fully welded around plate perimeter
• Grease chute is fully welded to stop grease migration
• Large 3/4 gal. grease box with quick lift handle
• Tapered splash back • 31/2”D x 231/2”H

MKG24 24”W, 2 Controls, 60,000 BTU
1/ea.

MKG36 36”W, 3 Controls, 90,000 BTU
1/ea.

MKG48 48”W, 4 Controls, 120,000 BTU
1/ea.

MKG60 60”W, 5 Controls, 150,000 BTU
1/ea.

UNIVERSAL GRIDDLE RAIL
• Versatile - fits most griddle manufacturers and models
• Conveniently stores toppings and garnishes, squeeze bottles, shakers, breads and rolls, and cooking utensils
• Sturdy stainless steel construction
• Works with ninth-, sixth-, and third-size pans
• Includes Allen wrench
280-2203 36”W x 2”H, Minimum 7” Depth - Adjustable from 8” to 13”
1/ea.
ULTRA-MAX® GAS & ELECTRIC GRIDLES
• Ultra-thick 1" griddle plate offers optimal heat distribution, retention and energy efficient cooking consistency
• Cool-to-the-touch technology for comfort and safety. Designed to keep heat away from hands and protect the controls
• Mechanical snap-action thermostat option means no power required
• Variety of temperature control options, available in gas or electric
• Available in 24", 36", 48", 60" and 72" widths
• Ultra-smooth chrome option
• 2 Year parts and labor warranty
• Made in the USA
• Gas models: 8xx-series
• Electric models: 7xx-series

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>BTUs</th>
</tr>
</thead>
<tbody>
<tr>
<td>824TA</td>
<td>24&quot;W x 34.2&quot;D x 18&quot;H</td>
<td>60,000</td>
</tr>
<tr>
<td>8148RCBB</td>
<td>48&quot;W x 35.2&quot;D x 18&quot;H</td>
<td>160,000</td>
</tr>
</tbody>
</table>

ULTRA-MAX® RADIANT & LAVA ROCK GAS CHARBROILERS
• Maximum grill space - high-capacity design allows for 30% more cooking space than competitive models, thanks to the extra-deep cooking surface
• Heavy-duty adjustable cast iron grates can be individually positioned (flat or slanted) to accommodate a variety of broiling needs
• Choose from steel radiants or natural lava rock briquettes
• Cool-to-the-touch technology for comfort and safety
• Available in 24", 36", 48", 60" and 72" widths
• 2 Year parts and labor warranty
• Made in the USA
• Radiant models: 81xxRCBB; Lava Rock models: 80xxCBB

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<tbody>
<tr>
<td>8148RCBB</td>
<td>48&quot;W x 35.2&quot;D x 18&quot;H</td>
<td>160,000</td>
</tr>
</tbody>
</table>

BLACK DIAMOND STANDARD SERIES GAS CHARBROILERS
• Constructed of stainless steel front with fully welded sides
• Cast iron grill grates are reversible and height adjustable
• 3/4" rear NPT gas inlet
• Adjustable legs (4" to 5")

<table>
<thead>
<tr>
<th>Model</th>
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</tr>
</thead>
<tbody>
<tr>
<td>BDECTC-16/NG</td>
<td>16&quot;W, 30,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>BDECTC-24/NG</td>
<td>24&quot;W, 60,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>BDECTC-36/NG</td>
<td>36&quot;W, 90,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>BDECTC-48/NG</td>
<td>48&quot;W, 120,000 BTU</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

REDHOTS® CHEF’S LINE® CHARBROILERS
• Radiant Charbroilers feature cast iron burners with stainless steel removable shields
• Lava Rock Charbroilers feature “U” shaped burner combined with heavy-duty stainless steel radiant to allow even heat distribution

<table>
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<tbody>
<tr>
<td>CLCHRBL-24-NG</td>
<td>24&quot;W, 64,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CLCHRBL-36-NG</td>
<td>36&quot;, 96,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CLCHRBL-48-NG</td>
<td>48&quot;, 128,000 BTU</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

STEAKHOUSE BROILER
• Stainless steel burners with cast-iron radiants or stainless steel radiants provide maximum heat retention
• Three position grate creates three heat zones
• 3" wide removable stainless steel grease can for easy cleaning
• Full width drip pan
• Easy tilt handle adjusts cooking grate easily even when fully loaded with product

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>BTUs</th>
</tr>
</thead>
<tbody>
<tr>
<td>IABR-36</td>
<td>Cast-Iron Radiant, 36&quot;, 120,000 BTU</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
GAS COUNTERTOP CHARBROILERS
• Radiant or Char-Rock heating
• Individual adjustable pilot for each high-performance 40,000 BTU burner
• Stainless steel U-style burners provide flame every 6”
• Heavy duty, reversible cast iron grates with drip flavor edge
• Field convertible to radiant, char rock or combination
• 2 years parts and labor warranty

VST4B 45½”W x 34½”D x 56½”H, w/Griddle Plate 1/ea.

RADIANT CHAR-BROILER
• Stainless steel front and sides
• Removable reinforced cast iron radiants
• Heavy-duty cast iron top grates provide attractive char-broiler markings
• 3” x 22” sections remove easily and safely for cleaning
• Slanted cooking surface provides a range of cooking temperatures
• Full width grease gutter and large capacity removable drip pan
• Includes 4” adjustable stainless steel legs • Insulated throughout to conserve energy
• Stainless steel stands and casters are available • One year parts and labor warranty

GCB15G-RK 15”W, Char Rock 1/ea.
GCB24G-RK 24”W, Char Rock 1/ea.
GCB36G-RK 36”W, Char Rock 1/ea.
GCB48G-RK 48”W, Char Rock 1/ea.

IRB-36 6 Burners, 36”W, 90,000 BTU 1/ea.

GAS COUNTERTOP BROILERS
• Radiant or Char-Rock heating
• Individual adjustable pilot for each 45,000 BTU/hr. burner
• Heavy duty, reversible cast iron grates with drip flavor edge
• Slanted cooking surface provides a range of cooking temperatures
• Full width grease gutter and large capacity removable drip pan
• Includes 4” adjustable stainless steel legs • Insulated throughout to conserve energy
• Stainless steel stands and casters are available • One year parts and labor warranty

VACB36 36”W, 6 Grates, 102,000 BTU 1/ea.
VACB60 62½”W, 11 Grates, 187,000 BTU 1/ea.

IRX™ INFRARED CHARBROILERS
• Energy-efficient independent burner sections every 12” with high range gas controls
• 11” x 20” stainless steel grids provide approx. 2 sq. ft. of cooking area with each burner
• Rotary piezo provides direct spark ignition to burners
• Cool bull nose design keeps the front rail cool-to-the-touch at all times
• Stainless steel sides, control panel, top trim and removable heat shield
• Full width, stainless steel front crumb tray • 4” heavy-duty adjustable legs

VTEC14 14”W, 1 Burner, 22,000 BTU 1/ea.
VTEC25 25”W, 2 Burners, 44,000 BTU 1/ea.
VTEC36 36”W, 3 Burners, 66,000 BTU 1/ea.
VTEC48 48”W, 4 Burners, 88,000 BTU 1/ea.
VTEC60 60”W, 5 Burners, 110,000 BTU 1/ea.
**GAS RADIANT CHAR-BROILER COUNTER MODELS**

- Stainless steel exterior and burners
- Free floating top grid, 1/2" steel rods
- Fully insulated double walled outer cabinet
- E-Z Tilt top grid drains grease into front trough
- 6" stainless steel front service shelf
- 1 year limited parts and labor warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CM624 RMB</td>
<td>4 Burners, 1 Top Grid, 24&quot;W, 60,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CM636 RMB</td>
<td>7 Burners, 1 Top Grid, 36&quot;W, 105,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CM648 RMB</td>
<td>10 Burners, 2 Top Grills, 48&quot;W, 150,000 BTU</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**GAS RADIANT CHAR-BROILER FLOOR MODELS**

- Stainless steel exterior and burners
- Free floating top grid, 1/2" steel rods
- Fully insulated double walled outer cabinet
- E-Z Tilt top grid drains grease into front trough
- 6" stainless steel front service shelf
- 1 Year limited parts and labor warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FM624 RMB</td>
<td>4 Burners, 1 Top Grid, 24&quot;W, 60,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>FM636 RMB</td>
<td>7 Burners, 1 Top Grid, 36&quot;W, 105,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>FM648 RMB</td>
<td>10 Burners, 2 Top Grills, 48&quot;W, 150,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>FM660 RMB</td>
<td>13 Burners, 3 Top Grills, 60&quot;W, 195,000 BTU</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**CHEFMATE BY GLOBE® GAS CHARBROIERS**

- Radiant heating
- Stainless steel radiants
- High performance 35,000 BTU per burner
- Stainless steel U-style burners provide flame every 6"
- Stainless steel construction and extended cool-to-touch front edge
- Heavy duty, reversible cast iron grates
- Individual adjustable pilot for each burner with easy front panel access
- Heavy-duty cast iron grates adjust to 3 grilling positions
- Removable cook top for easy cleaning and service
- Warranty: One-year parts and labor
- Unit ships Natural Gas with LP conversion kit included
- CSA Sanitation, CSA design certified

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>C24CB-SR</td>
<td>24&quot; Radiant Gas Charbroiler</td>
<td>1/ea.</td>
</tr>
<tr>
<td>C36CB-SR</td>
<td>36&quot; Radiant Gas Charbroiler</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**CHAR BROILERS**

- Designed for high volume broiling without charcoal
- Equipped with cast iron top grates which are 5 1/4" wide
- The operator can manually and independently adjust one or all top grates to any one of three positions located in the rear of the broiler
- Stainless steel heat deflectors located directly above each burner allow for even transfer of radiant heat to the broiling surface
- All broilers have 24" long aluminized steel burners rated 18,000 BTU
- All broilers have a stainless steel grease pan and is easily removable for cleaning
- Constructed of extra heavy duty 1/2" & 1/4" hand welded steel plate
- LP regulator not required for Canada

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CH-8</td>
<td>Radiant - 8 Grates, 8 Burners, 144,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CH-10</td>
<td>Radiant - 10 Grates, 10 Burners, 180,000 BTU</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
MAGICATER TRANSPORTABLE GRILLS
- Aluminized steel construction standard; modular design
- Heavy-duty chrome top grid
- 8" stainless steel front service shelf
- Snap-in leg systems
- 6" heavy-duty casters
- Stainless steel radiants
- Separate burner/control every 7"
- Regulator/hoses + Stay-lit pilot system
- Water tanks + Removable tank cart system
- Two 40 lb. horizontal propane tanks + Tank safety system
- Spark igniter system + Available in all stainless steel

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>BTU</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GLTS-30</td>
<td>30 gal.</td>
<td>80,000 BTU</td>
<td>1/ea.</td>
</tr>
<tr>
<td>GLTS-40</td>
<td>40 gal.</td>
<td>100,000 BTU</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

COUNTER CONVECTION STEAMERS, BOILERLESS - ELECTRIC
- 304 stainless steel exterior, 316 stainless steel cooking chamber with coved corners
- Manual fill/manual drain has add water indicator light
- Heavy gauge stainless steel door with full perimeter gasket
- Positive lock & seal mechanism with spring-release door
- Selectable timed or constant steam cooking mode
- 60-minute electromechanical timer with alarm
- Removable stainless steel supports, removable steam diffuser plate
- Deliming port

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>kW</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>EPX-3</td>
<td>3-Pan Model</td>
<td>9.0kW</td>
<td>1/ea.</td>
</tr>
<tr>
<td>EPX-5</td>
<td>5-Pan Model</td>
<td>15.0kW</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
2/3 STEAM JACKETED TABLETOP KETTLES

- Manual tilting, balanced design
- Steam jacket filled with treated water, venting and/or refilling is not required
- Accurate, consistent solid state temperature controls
- Operating temperature range from 145° to 260°F (63°C to 127°C)
- Control Panel includes: LED indicator for heat cycle and low water, on/off switch and adjustable temperature control dial
- Water resistant controls, splash-proof construction
- Large pouring lip for high capacity and chunky products
- 50 PSI steam jacket rating

**ELECTRIC**

- Self-contained, needs only an electrical hook-up
- KET3T 3 gal. 1/ea.
- KET-6T 6 gal. 1/ea.
- KET12-T 12 gal. 1/ea.
- KET-20T 20 gal., 6” Adjustable Legs 1/ea.

**GAS**

- Only needs a gas connection and a 115V Outlet
- KGT-12T 12 gal., 53,000 BTU 1/ea.

POWER-PAN™ TILTING SKILLETS

- Low 35” rim height for easy operation and cleaning
- Adjustable, electronic thermostat accurately controls temperature from 100° to 450°F
- Open frame design for full capacity to bottom of pouring lip
- High efficiency heating system with even heat distribution
- 5/8” stainless steel cooking surface
- Durable 12 gauge, 304 stainless steel pan construction
- Splash-proof controls and construction
- Lift unit up to 10° without the power being turned off

**ELECTRIC**

- SEL-30-T1 30 gal., 12 kW 1/ea.
- SEL-40-T1 40 gal., 18 kW 1/ea.

**GAS**

- SGL-30-T1 30 gal., 125,000 BTU 1/ea.
- SGL-40-T1 40 gal., 200,000 BTU 1/ea.

V-SERIES TILTING BRAISING PANS

- Stainless steel front, back, sides and 12” legs with adjustable flanged feet
- Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate
- Full width 4” return flange with formed pouring lip and removable strainer
- Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip
- Solid state temperature controls with water tight enclosures

VE30 30 gal., 9.0 kW, 208/240/60, 1/3 Phase 1/ea.
VG30 30 gal., 90,000 BTU, 120/60/1, 3.0A 1/ea.
VE40 40 gal., 12.0 kW, 208/240/60, 1/3 Phase 1/ea.
VG40 40 gal., 120,000 BTU, 120/60/1, 3.0A 1/ea.

ABC SERIES BOILERLESS COMBI OVEN STEAMERS

- All stainless steel interior cooking compartment, top, sides and fully insulated
- Just three knobs, no modes, only temperature, time and humidity
- Humidity level control automatically adjusts after setting temperature
- Boilerless steam generation
- Visual recall display of actual temperature and humidity LEDs
- Flashing door light and audible alarm system alert user when cooking cycle is finished
- Standard with four unique grab-and-go stainless steel wire racks with cutout design for easy access to pans
- Machine diagnostics through controls or via USB

ABC7E-208 Electric, 208V 1/ea.
ABC7E-240 Electric, 240V 1/ea.
ABC7E-480 Electric, 480V 1/ea.
ABC7G-NAT Gas, 80,000 BTU, Natural Gas 1/ea.

ELECTRIC COUNTER CONNECTIONLESS STEAMER

- No water lines or drains required
- Features stainless steel exterior, interior compartment with coved corners, heavy gauge stainless steel slammable door
- 3-position control switch and 60-minute timer
- Atmospheric steam with pressureless free venting
- Ships 208/60-50/3 - field convertible to 208/1, 240/3 or 240/1

C24E03 3 Pans, 21”W x 25”D x 25”H 1/ea.
PRESSURELESS CONVECTION STEAMERS

- Six and ten pan convection steamers
- Available in gas and electric models
- Stainless steel exterior, frame and flanged feet
- Stainless steel cooking compartments with coved interior corners
- Manual control with 60-minute timer, buzzer
- Heavy-duty door and door latch mechanisms
- Split water line connection, single drain connection and deliming port
- Professional Series (PS) with PowerSteam 235ºF superheated steam feature, staged water fill available
- Gas Natural or Propane
- Electric shipped 208/60-50/3 - Field convertible to 208/1, 240/3 or 240/1

<table>
<thead>
<tr>
<th>Model</th>
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<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>C24EA6</td>
<td>6 Pan, 24&quot;W x 35'/4&quot;D x 63'/4&quot;H, Electric</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>C24GA6</td>
<td>6 Pan, 24&quot;W x 35'/4&quot;D x 63'/4&quot;H, Gas</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>C24EA10</td>
<td>10 Pan, 24&quot;W x 35'/4&quot;D x 73'/4&quot;H, Electric</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>C24GA10</td>
<td>10 Pan, 24&quot;W x 35'/4&quot;D x 73'/4&quot;H, Gas</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

STAINLESS STEEL LINER

KE SERIES ELECTRIC COUNTER TILTING KETTLES

- 2/3 jacketed self-contained electric counter tilting steam kettle
- Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with 1/4 x 5/8 inch bar rim with butterfly shaped pouring lip and embossed gallon/liter markings, designed to operate at a maximum of 50 psi
- Jacket contains water, rust inhibitor and antifreeze mixed to protect to 30º below zero
- Removable electric elements are field serviceable
- Stainless steel tilt handle can be mounted on either the right or left
- Two position tilt lock, upright, 100º for emptying and cleaning
- Stainless steel water tight control housing located on the right
- Controls include a power switch, indicator light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off, and faucet bracket.
- Ships 208/60-50/3 - Field convertible to 208/1, 240/3 or 240/1

<table>
<thead>
<tr>
<th>Model</th>
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<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>K6ETT</td>
<td>6 gal., 21'/4&quot;W x 15'/2&quot;D x 30'/2&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>K12ETT</td>
<td>12 gal., 25'/2&quot;W x 19'/2&quot;D x 33&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

ELECTRIC COUNTER CONVECTION STEAMERS

- Stainless steel exterior and cooking compartment with coved interior corners
- Leveling feet
- Professional control include Superheated Steam System with staged fill
- Auto drain with Smart Drain System (timed) with PowerFlush
- 60 minute timer with constant steam setting
- Heavy duty door and latch mechanisms with gasket guard
- Shipped 208/60-50/3 - Field convertible to 208/1, 240/3 or 240/1
- Split water line connection, 1'/2" NPT drain connection

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>C24EA3</td>
<td>3 Pan, 24&quot;W x 33'/4&quot;D x 19'/2&quot;H, 9.25 kW input</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>C24EA5</td>
<td>5 Pan, 24&quot;W x 33&quot;D x 26&quot;H, 15.75 kW input</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

ELECTRIC LOW WATER ENERGY CONVECTION STEAMERS

- Reduce water usage by 90% (versus traditional models)
- Save up to 50% less energy (versus traditional models)
- ENERGY STAR® Qualified

<table>
<thead>
<tr>
<th>Model</th>
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<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>C24EA3-LWE</td>
<td>3 Pans (12&quot; x 20&quot; x 2'/2&quot;)</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>C24EA5-LWE</td>
<td>5 Pans (12&quot; x 20&quot; x 2'/2&quot;)</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

AMSO MICROWAVE STEAMERS

- Available in 2200 or 3500 Watts
- Vegetables, seafood, rice and more
- Cooks large batches perfectly
- Saves time and money over traditional steamers

<table>
<thead>
<tr>
<th>Model</th>
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<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AMSO22</td>
<td>1.6 cu. ft., 2200W</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>AMSO35</td>
<td>1.6 cu. ft., 3500W</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
**EVOLUTION™ STEAMERS**

- Available as connected or connectionless
- No deliming or water filtration needed
- No pumps, motors, or fans
- Doubles as a certified holding unit
- Lifetime service & support guarantee
- Available in electric, natural gas, or propane

**EVOLUTION™ ELECTRIC STEAMERS**

<table>
<thead>
<tr>
<th>CONNECTIONLESS</th>
<th>CONNECTIONED</th>
</tr>
</thead>
<tbody>
<tr>
<td>E6D TT</td>
<td>Electric, 6 Pan Table Top Steamer</td>
</tr>
<tr>
<td>E6D SGL</td>
<td>Electric, 6 Pan Stand Mounted Steamer on Stand</td>
</tr>
<tr>
<td>E6D DBL</td>
<td>Electric, (2) 6 Pan Steamers, Double Stacked</td>
</tr>
</tbody>
</table>

**EVOLUTION™ NATURAL GAS/PROPANE STEAMERS**

<table>
<thead>
<tr>
<th>CONNECTIONLESS</th>
<th>CONNECTIONED</th>
</tr>
</thead>
<tbody>
<tr>
<td>N6/P6D TT</td>
<td>Gas, 6 Pan Table Top Steamer</td>
</tr>
<tr>
<td>N6/P6D SGL</td>
<td>Gas, 6 Pan Stand Mounted Steamer on Stand</td>
</tr>
<tr>
<td>N6/P6D DBL</td>
<td>Gas, (2) 6 Pan Steamers, Double Stacked</td>
</tr>
</tbody>
</table>

Single and Double Stack Stands Available with Casters, Bullet Feet, or Flanged Feet.
XPRESS IQ ARX HIGH SPEED OVENS
- Best 7” True-Touch™ HD Touchscreen display
- Fits a 12” pizza with room to spare
- Pre-installed liners for easy cleaning
- Exclusive drop-down door for safer operation
- Superior toasting keeps up even during peak periods
- Wifi, Ethernet, Smart USB Standard

ARX1
1000 W - Single Mag, 3000 W Impingement 1/ea.

ARX2
2000 W - Dual Mag, 3000 W Impingement 1/ea.

XPRESS IQ XP HIGH SPEED OVEN
- 4 cooking energies for the fastest cook times - best results
- Large Best 7” True-Touch™ HD Touchscreen
- Smart-phone easy to use - 28 languages standard
- Wifi, Ethernet, Smart USB Standard
- Pre-installed non-stick liners standard
- Certified ventless
- 2200W microwave, 3000W Infrared, 2000W Impingement

AXP22
1000 W - Single Mag 1/ea.
SONIC STEAMER® CONNECTIONLESS STEAMERS
• Four magnetrons (heating elements)
• Top and bottom energy feed. Large oven capacity
• Holds two 4” tall, full-size steam table pans with covers • 1.6 cu. ft. capacity
• Eight programmable memory pads • 16 memory capability
• Shift key (AM-PM) • Programmable or dial timer
• Three stage cooking • Five power levels
• Drop down counter style door • Self-diagnostics
• Digital display • Program list/cycle counter
• Removable center shelf • Tone control • No water line needed to operate
• Stainless steel cabinet and cavity • Easy to change in interior oven light

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Voltage</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>NE-3280</td>
<td>25½”W x 20”D x 18½”H, 30A, Single Phase, 3200 Watts, 208/230-240V/60/1, NEMA 6-30R</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>NE-2180</td>
<td>25½”W x 20”D x 18½”H, Single Phase, 2100 Watts, 208/230-240V/60/1, NEMA 6-30R</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

VISION™ COMBI STEAMERS
• User-friendly, easy-to-operate controls
• Triple-pane, curved glass door with two step safety handle
• Automatic cool down and cleaning system
• Built to last with 304 stainless steel
• Lifetime service & support guarantee
• Energy efficient
• 12 full size sheet pan combi oven in ergonomic height available

VISION TOUCH™ COMBI STEAMERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>T623</td>
<td>5 Hotel Pans (2½”D)</td>
<td>1/ea.</td>
</tr>
<tr>
<td>T611</td>
<td>6 Hotel Pans (2½”D), 6 Half Size Sheet Pans</td>
<td>1/ea.</td>
</tr>
<tr>
<td>T1011</td>
<td>10 Hotel Pans (2½”D), 10 Half Size Sheet Pans</td>
<td>1/ea.</td>
</tr>
<tr>
<td>T621</td>
<td>12 Hotel Pans (2½”D), 6 Full Size Sheet Pans</td>
<td>1/ea.</td>
</tr>
<tr>
<td>T2011</td>
<td>20 Hotel Pans (2½”D), 20 Half Size Sheet Pans</td>
<td>1/ea.</td>
</tr>
<tr>
<td>T1221</td>
<td>24 Hotel Pans (2½”D), 12 Full Size Sheet Pans</td>
<td>1/ea.</td>
</tr>
<tr>
<td>T2021</td>
<td>40 Hotel Pans (2½”D), 20 Full Size Sheet Pans</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

Full line of stands, roll-in racks, and accessories available.
CONVOTHERM 4 EASYTOUCH ELECTRIC COMBI OVENS
• The easyTouch complete package gives you a full range of impressive and practical features including a high-resolution 9” full-touch screen and customization options for your every need.
• The operating concept is incredibly easy, incorporating both established and new functions.
• UL listed – Ventless (electric 6 and 10 shelf models only) – for use without a hood (local codes apply).

C4ET6.10 Half Size, 15 Plates, 7-13" x 21" Wire Shelves 1/ea.
C4ET10.10 Half Size, 26 Plates, 11-13" x 21" Wire Shelves 1/ea.
C4ET6.20 Full Size, 27 Plates, 7-21" x 251/2" Wire Shelves 1/ea.
C4ET10.20 Full Size, 48 Plates, 14-21" x 251/4" Wire Shelves 1/ea.
C4ET12.20 Full Size, 59 Plates, 24-21" x 251/4" Wire Shelves 1/ea.
C4ET20.20 Full Size, 98 Plates, 40-21" x 251/2" Wire Shelves 1/ea.

CONVOTHERM MINI EASYTOUCH ELECTRIC COMBI OVEN STEAMERS
• Full combi steamer with a minimum width of only 201/4”
• Cooking types: steam, hot steam, hot air
• Boilerless injection system for steam
• Press & Go - Perfect results at the touch of single button
• easyTouch™ touchscreen control panel
• Exclusive Crisp & Tasty De-Humidifier feature
• Tray Timer (time-delayed loading for each level)
• Advanced Programmable Start Time for recipes
• Save recipes using a USB Memory Stick
• UL listed - Ventless requiring no hood (local codes apply)

OES-6.10 MINI 8 Plates, 6-13" x 21" Wire Shelves 1/ea.
OES-10.10 MINI 12 Plates, 10-13" x 21" Wire Shelves 1/ea.

QUARTER-SIZE CONVECTION OVEN
• Convection bake, roast, bake & broil functions
• Double-pane tempered glass door
• Advanced airflow design
• Heavy-duty stainless steel construction
• Heat settings from 150° - 500°F
• Handles up to (3) 1/4-size sheet pans (not included)
• 2 baking racks & 1 sheet pan included

WC0250X 120V, 1700W, 14A 1/ea.

HALF-SIZE CONVECTION OVEN
• Convection bake, roast, bake & broil functions
• Double-pane tempered glass door
• Advanced airflow design
• Heavy-duty stainless steel construction
• Heat settings from 150° - 500°F
• Handles up to 4 half-size sheet pans (not included)
• 3 baking racks & 1 sheet pan included

WC0500X 120V, 1700W, 14A 1/ea.
**Eikon® E3 High Speed Oven**
- Ideal for crispy, tempting baguettes, croissants, snacks and toasted sandwiches
- With its particularly compact design and up to 5 x faster preparation times, its three different cooking levels make it the ideal solution for power saving yet fast cooking and baking

**Eikon® E4S Rapid Cook Oven**
- Rapid Cooking Technology® combines three heat technologies: Convection, Impingement, with Microwave assist
- 15Xs faster than a convection oven
- Quiet operation
- Ventless operation
- Stainless steel construction
- USB memory stick, data transfer of up to 1024 cooking programs
- Built-in diagnostic testing
- Cool to touch door exterior
- Energy consumption ~0.724kWh (Standby)

**1100 Series Impinger® II ConveyORIZED Ovens**
- Temperature is adjustable from 250°F (121°C) to 575°F (302°C)
- Stainless steel top, front, and sides
- Faster bake times improve time of service
- Advanced Air Impingement Technology enhances bake quality and uniformity
- Front removable conveyor for improved cleaning in tight spaces
- Improved product flow during cooking reduces operation costs
- Stackable up to three ovens high
- 18” wide, 56” long conveyor belt with product stop
- 28” baking chamber
- Conveyor speed is adjustable from one 1 to 30 minutes
- Ventless models available

**2500 Series Impinger® Digital Countertop ConveyORIZED Electric Ovens**
- Small enough to fit on most commercial countertops
- Temperature is adjustable from 90°F (32°C) to 600°F (315°C)
- Large enough to replace half-sized convection oven or 5 microwave ovens
- Can be stacked up to two high
- New updated CTI controls; reversible conveyor direction
- Built to last with exterior of No. 4 finish stainless steel
- Offers uniform rapid baking at a variety of temperatures
- Ventless models available

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**Specifications:**
- **Eikon® E3**
  - Dimensions: 23¼” x 21¼” x 21¼/16”
  - 1/ea.
- **Eikon® E4S**
  - Dimensions: 23” x 25⅛” D x 23½/16” H, 208/60, 30A
  - 1/ea.
- **1116-000-U**
  - Dimensions: 56” L x 39” D x 42” H, Natural Gas, 120/60/1, 7A, 40,000 BTU
  - 1/ea.
- **1117-000-U**
  - Dimensions: 56” L x 39” D x 42” H, LP Gas, 120/60/1, 7A, 40,000 BTU
  - 1/ea.
- **1130-000-U**
  - Dimensions: 56” L x 39” D x 42” H, Electric, 120/208/60/1, 48A, 10 kW
  - 1/ea.
- **2501/1346**
  - Dimensions: 50” L x 31½/16” D x 18” H, 208/60/1, 27A, 6 kW
  - 1/ea.
- **2502/1346**
  - Dimensions: 50” L x 31½/16” D x 18” H, 240/60/1, 24A, 6 kW
  - 1/ea.
HEAVY DUTY INFRARED GAS CHEESEMELTER
• Perfect for quickly melting cheese, heating up chips, browning the tops of casseroles and finishing sandwiches
• This three burner gas powered infrared unit has adjustable gas valves and standing pilot lights for instant ignition
• Constructed of heavy duty stainless steel both inside and out
• The one piece broiler rack easily and safely slides in and out of the four slot racking system
• A stainless steel removable crumb tray makes for easy clean-up
• 1 year warranty on parts and labor
• Optional 4" high stainless steel legs available
BDCHM-36/NG 21"D x 35"W x 23"H, 36,000 BTU 1/ea.

SALAMANDER GAS BROILERS
• Black Diamond's heavy duty infrared gas salamander/broiler is ideal for quickly melting cheese, browning the tops of casseroles and finishing steaks and other meats
• This three burner gas powered infrared unit has adjustable gas valves and standing pilot lights for instant ignition
• Constructed of heavy duty stainless steel both inside and out
• The broiler grid is spring assisted that raises and lowers with multi-locking positions
• The grid also slides out for easy loading, unloading, and cleaning
• A stainless steel removable crumb tray makes for easy clean-up
• Broiling chamber dimensions are 17"D x 26 h/2"W x 10"H
• 36,000 total BTUs
• 1 year warranty on parts and labor
• Optional wall mounting and range mounting kits sold separately
BSAL-36/NG 3 Burners, 21"D x 35"W x 23"H, 36,000 BTU 1/ea.
BSAL-RMK Range Mount Kit for SAL-36'S 1/ea.
BSAL-WMK Wall Mounting Kit for SAL-36'S 1/ea.

SALAMANDER BROILERS
• Protective screen over infra-red burner for splatter protection
• Individual left / right gas controls "ISB-36" model
• Adjustable gas valve
• Continuous pilot for instant ignition. Gas rethermalizer
ISB-24 24"W, 20,000 BTU, (6KW) 1/ea.
ISB-36 36"W, 40,000 BTU, (12KW) 1/ea.

RESTAURANT SERIES SALAMANDERS
• Features a stainless steel front and sides, cool to the touch knobs and one-piece broiler grid
• Salamanders are chrome-plated and made of heavy bar stock
• Rack assembly rolls out adequately for loading and unloading and for easy cleaning
• Salamanders can be mounted to any Bakers Pride Restaurant Series Range, on a wall or used as a counter top model
BPSBI-24 24"W, 20,000 BTU 1/ea.
BPSBI-36 36"W, 35,000 BTU 1/ea.
HALF-SIZE ELECTRIC CONVECTION OVENS
- Coved oven cavity corners clean easily and quickly
- Large window for viewing product at a glance
- Four oven racks included with 8 rack guide positions for maximum versatility
- Stainless steel exterior, except back
- Stainless steel legs
- One year parts and labor warranty
- Available in 208 and 240 volts specify 5.0 or 7.5 kw

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>HSICVE-1</td>
<td>30&quot;W x 30&quot;D x 58&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>HSICVE-2</td>
<td>30&quot;W x 30&quot;D x 62&quot;H, Double Deck</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

TURBO-FLOW™ ELECTRIC CONVECTION OVENS
- Stainless steel exterior; doors, sides, legs and top
- Rugged 1/2 hp two speed motor per oven
- Porcelainized oven interior for easy cleaning and better browning
- Five oven racks with 12 rack positions
- 2-speed fan switch controls bake or roast
- Solid state temperature control 150°F to 500°F
- 60 minute manual timer
- Audible buzzer lets you know when the cooking cycle is complete

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICVE-2</td>
<td>38&quot;W x 74&quot;H x 41½&quot;D, Double Deck</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

TURBO-FLOW™ GAS CONVECTION OVENS
- Turbo-Flow™ system simultaneously heats the inner and outer surfaces of the oven cavity
- Recirculates hot air to maximize efficiency for energy savings
- 2-speed 1/2 hp motor for high production cooking and delicate baking
- Large window for viewing product at a glance
- Manual controls are standard; programmable controls optional
- Thermostat controls oven temperatures 150°F to 500°F
- 60 minute electric timer has audible buzzer

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICVG-1</td>
<td>Single Deck, Standard Depth, 70,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>ICVDG-1</td>
<td>Single Deck, Bakery Depth, 80,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

BLACK DIAMOND GAS CONVECTION OVENS
- Constructed of stainless steel, this oven operates with a forced air, two speed fan motor system with a cool down feature
- The interior of the oven has a 10-position rack guide and fits full size sheet pans
- Electronic controls featuring a 60-minute timer and manual temperature knob with a range from 150°F to 550°F
- The double pane glass doors have an interlock switch that automatically turns the fan and burners off when they are opened
- Includes steel legs with a powder black finish and adjustable bolt feet
- One year warranty on parts and labor

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>BDCOF-54/NG</td>
<td>Single Deck, 41&quot;D x 39&quot;W x 60&quot;H, 54,000 BTU, Natural Gas</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>BDCOF-SK</td>
<td>Stacking Kit for All COF-54’s</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

PROVECTION CONVECTION OVEN
- Two-speed motor
- Five rack positions
- Can be stacked up to three units high
- Highly sensitive Ametek thermostat control system
- Tempered glass doors
- Full porcelain interior
- Three double nickel-plated oven racks with removable guide assembly
- Two HID oven interior lights with momentary switch
- Stainless steel oven door handles and a convenient cool down mode

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>PVG-1</td>
<td>Gas Model, 36&quot;</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
**GAS CONVECTION OVENS**

- Solid state temperature controls adjust from 150° to 500°F
- 60 minute timer with audible alarm
- Stainless steel front, sides and top
- Stainless steel doors with double pane windows
- 1/2 hp 2-speed oven blower motor; 115/60/1 with 6’ cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- 60 minute timer with audible alarm
- Stainless steel front, sides and top
- Stainless steel doors with double pane windows
- 1/2 hp 2-speed oven blower motor; 115/60/1 with 6’ cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Electronic spark ignition
- Internal combination gas pressure regulator and safety solenoid system

**VC44GD**
- 50,000 BTU/hr. Burner, 50,000 BTU/hr.
- 40” W x 41” D, 8” Legs
- 1/ea.

**VC55GD**
- 50,000 BTU/hr. Burner, 40” W x 40” D
- 1/ea.

**COUNTER TOP PIZZA/PRETZEL OVENS HEARTHBAKE SERIES**

- This oven the perfect choice when menus include a combination of pizza, bakery and/or roasted entrees
- 26W” x 28” D x 28” H
- Each baking compartment is independently operator controlled
- Upper oven is designed for pizza, pretzels and flat breads and a thermostat range of 300°-650°F
- Lower oven is designed for baking and roasting and features a thermostat range of 150°-550°F

**P44S**
- 7200W, 208V or 220/240V
- 1/ea.

**P46S**
- 5750W, 208V or 220/240V
- 1/ea.

**P48S**
- 4300W, 208V or 220/240V
- 1/ea.

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**FOOD SAFETY BASICS**

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>TYPE</th>
<th>MINIMUM INTERNAL TEMPERATURE &amp; REST TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef, Pork, Veal &amp; Lamb</td>
<td>Ground</td>
<td>160 °F</td>
</tr>
<tr>
<td></td>
<td>Steak, Chops, and Roasts</td>
<td>145 °F and allow to rest for at least 3 minutes</td>
</tr>
<tr>
<td>Ham</td>
<td>Fresh or smoked (uncooked)</td>
<td>145 °F &amp; allow to rest for at least 3 minutes</td>
</tr>
<tr>
<td>Chicken &amp; Turkey</td>
<td>Breasts</td>
<td>165 °F</td>
</tr>
<tr>
<td></td>
<td>Ground, Stuffing, and Casseroles</td>
<td>165 °F</td>
</tr>
<tr>
<td></td>
<td>Whole bird, legs, thighs, and wings</td>
<td>165 °F</td>
</tr>
<tr>
<td>Eggs</td>
<td>Any type</td>
<td>160 °F</td>
</tr>
<tr>
<td>Fish &amp; Shellfish</td>
<td>Any type</td>
<td>145 °F</td>
</tr>
</tbody>
</table>
TRUVECTION LOW PROFILE CONVECTION OVENS
- Fast cold starts and rapid cavity temperature recovery, resulting in superior uniform baking performance achieved via oven baffle technology
- Patented, high efficiency, in shot burners
- Dependent doors with energy saving high efficiency windows
- Oven “ready” indicator light
- Stay cool heavy-duty door handle
- Heat keeping dual door seal system
- 1/2 hp two-speed fan motor; Cool down fan mode
- 5-position rack guides & 3 chrome plated oven racks
- Electronic ignition
- Single deck oven is 27 3/4" in height
- Can stack up to 3 units

**GAS MODELS**
- TVGS/12SC Single Deck, 52,000 BTU 1/ea.
- TVGS/22SC Double Deck, 104,000 BTU 1/ea.
- TVGS/32SC Triple Deck, 156,000 BTU 1/ea.

**ELECTRIC MODELS**
- TVES/10SC Single Deck, 7.5 kW 1/ea.
- TVES/20SC Double Deck, 15 kW 1/ea.
- TVES/30SC Triple Deck, 122.5 kW 1/ea.

SILVER STAR “S-SERIES” CONVECTION OVENS
- Silver Star convection ovens are available in standard or bakery depth, single or double deck, with standard, cook and hold, or programmable controls
- Silver Star standard depth electric units are ENERGY STAR® qualified
- Silver Star standard depth gas units are ENERGY STAR® qualified with optional “NRG” system

**GAS MODELS**
- SLGS/12SC Single Deck, 72,000 BTU 1/ea.
- SLGB/12SC Single Deck, 72,000 BTU 1/ea.
- SLGS/12CCH Single Deck, 72,000 BTU 1/ea.
- SLGB/12CCH Single Deck, 72,000 BTU 1/ea.
- SLGS/22SC Double Deck, 144,000 BTU 1/ea.
- SLGB/22SC Double Deck, 144,000 BTU 1/ea.
- SLGS/22CCH Double Deck, 144,000 BTU 1/ea.
- SLGB/22CCH Double Deck, 144,000 BTU 1/ea.

**ELECTRIC MODELS**
- SLES/10CCH Single Deck, 11 kW 1/ea.
- SLEB/10CCH Single Deck, 11 kW 1/ea.
- SLES/20SC Double Deck, 22 kW 1/ea.
- SLEB/20SC Double Deck, 22 kW 1/ea.
- SLES/20CCH Double Deck, 22 kW 1/ea.
- SLEB/20CCH Double Deck, 22 kW 1/ea.
### STONE HEARTH PIZZA DOME OVENS
- Handmade firebrick pizza oven
- Round internal cooking chamber
- Insulated and ready to be connected to smoke stack
- Gas burner guarantees identical results to those of a traditional wood burning oven
- Available in different shapes and exterior finishes

<table>
<thead>
<tr>
<th>Dome Size</th>
<th>Internal Dia.</th>
<th>Quantity/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dome39</td>
<td>39”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Dome47</td>
<td>47”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Dome51</td>
<td>51”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Dome55</td>
<td>55”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Dome59</td>
<td>59”</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### ROTATING SINGLE RACK BAKERY OVENS
- All Univex Ovens are built in accordance with the highest possible standards for materials, technical components, and manufacturing procedures
- Thoughtful, ergonomic design makes for easy, intuitive use, while durability, reliability, and efficiency protect and maximize your investment in excellence

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>BTU</th>
<th>Quantity/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>RSRE</td>
<td>Electric, Holds (16) 18” x 26” Trays</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>RSRG</td>
<td>Gas, Holds (16) 18” x 26” Trays</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### RESTAURANT RANGES
- Anti-clogging pilot shield is designed into top grate
- Chef’s depth (26”D) oven standard
- Stainless steel front, ledge, sides, backguard, and shelf
- Heavy-duty cast iron top grates remove easily and safely
- Top grate design allows pots to easily slide from section to section
- Oven door is removable for easy access, no tools are required
- One year parts and labor warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>BTU</th>
<th>Quantity/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>IR-6-G24</td>
<td>6 Burners, 60”W, 24” Griddle Top, 278,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>IR-4-G36</td>
<td>4 Burners, 60”W, 36” Griddle Top, 258,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### RESTAURANT GAS RANGES
- Quad Burner options
- 32,000 BTU lift-off burner heads
- Anti-clogging pilot shield is designed into top grate
- Chef’s depth (26”D) standard oven
- Stainless steel front, ledge, sides, backguard and shelf
- 11” x 12”, 13” x 12” heavy-duty cast iron grates remove easily & safely
- Top grate design allows pots to easily slide from section to section
- 5”W stainless steel landing ledge provides a functional working area
- Oven door is removable for easy access, no tools are required
- One year parts and labor warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>BTU</th>
<th>Quantity/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>IR-6</td>
<td>36”W, 6 Burners, 227,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>IR-10</td>
<td>60”W, 10 Burners, 390,000 BTU</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
ELECTRIC RANGE
• Fully MIG welded aluminized steel frame
• Stainless steel front, sides, back riser and lift-off high shelf
• 6" stainless steel adjustable legs
• 2KW French Plates with infinite heat controls
• Cool-to-the-touch controls and oven handle
• Extra deep pull-out crumb tray with welded corners to contain liquids
• 5kW bakers depth oven with top browning controls allows full size sheet pans to fit side to side and front to back
• Oven thermostat adjusts from 250°F to 500°F with low setting
• Oven controls mounted in insulated side compartment on all models (except 24" range) to keep controls out of the heat zone
• Requires 208, 240 or 480 volt, 1 or 3 phase power supply. (Shipped 3 phase and field convertible to single phase)

EV36S-6FP 36''W, 1 Oversized Oven, 6 French Plates 1/ea.

ENDURANCE™ GAS RANGE
• Fully MIG welded frame
• Stainless steel front, sides, backriser, lift-off high shelf
• 30,000 BTU/hr open top burners with lift-off heads
• Shrouded flashtube pilot system, one pilot per every two open burners
• Heavy-duty cast grates, easy lift-off
• Extra deep grates in back
• Extra deep stainless steel pull-out crumb tray with welded corners
• 35,000 BTU/hr bakers depth standard oven
• Oven thermostat adjusts from 250°F to 500°F
• Oven controls mounted in insulated side compartment
• Two racks and four rack positions
• One-year limited parts and labor warranty

36S-6B 36''W, 6 Burners, 1 Standard Oven, Natural Gas or LP 1/ea.

ECONOMY GAS RANGES
• For price-conscious kitchens like restaurants, senior living centers, schools
• Constructed with heavy duty stainless steel
• 28,000 BTU open top burners with lift off heads and grates with integrated aeration bowl
• Flash tube pilot system on open top burners
• 30,000 BTU standard oven

SX36-6B 36''W, Standard Oven, 6 Open Top Burners, Natural Gas or Propane Models 1/ea.
SX60F-6B24G 60''W, 2 Standard Ovens, 6 Open Top Burners & 24'' Griddle, Natural Gas or Propane Models 1/ea.
SX60-10B 60''W, 2 Standard Ovens, 10 Open Top Burners, Natural Gas or Propane Models 1/ea.
VCS 2000 SYSTEM COOKING SERIES
• Wells Ventless Cooking Systems (VCS) offer the opportunity to "set up shop" in any well-ventilated room, with a wide variety of equipment to match any menu
• Quick & Easy—because it's all included in one complete package
• Filtration and fire suppression included
• Single point connection - all 3 phase models include cord & plug

WV02HFG Griddle w/2 French Hot Plate Elements 1/ea.
WV04HF 4 French Hot Plate Elements 1/ea.
WVG136 Griddle Large Cooktop 1/ea.

DRAWER WARMER BASE
WV2HGRW Griddle w/2 French Hot Plate Elements 1/ea.
WVFGRW Griddle w/Fryer Cooktop 1/ea.
WVG136RW Griddle Large Cooktop 1/ea.
WVF886RW Twin Fryer Cooktop 1/ea.
WV4HFRW 4 French Hot Plate Elements 1/ea.

CABINET BASE
WV2HG Griddle w/2 French Hot Plate Elements 1/ea.
WVF Griddle w/Fryer Cooktop 1/ea.
WVG136 Griddle Large Cooktop 1/ea.
WVF886 Twin Fryer Cooktop 1/ea.
WV4F 4 French Hot Plate Elements 1/ea.

COUNTERTOP UNIVERSAL VENTLESS HOOD
• Universal systems are movable, making them ideal for leased properties
• Completely self-contained, 4-stage filtration system
• Knock-out holes in rear wall & side walls provided for equipment electrical connections
• Designed to set on a countertop, equipment stand or refrigerated chef base
WVU-31CT Canopy 1/ea.

UNIVERSAL VENTLESS HOODS
• Feature completely self-contained air filtration systems, installed electronic fire detectors and plumbing to install self-contained ANSUL® R-102 fire suppression system
• Does not require venting outside making it possible to cook in non-traditional locations or when traditional Type-1 hoods and duct-work are impractical, restricted or too expensive
• Floor-mount & ceiling-mount options available

GK-48 48" Cooking Zone 1/ea.
GK-72 72" Cooking Zone 1/ea.
GK-96 96" Cooking Zone 1/ea.

WVU-26 26" 1/ea.
WVU-48 48" 1/ea.
WVU-72 72" 1/ea.
WVU-96 96" 1/ea.

STAINLESS STEEL CONSTRUCTED FRYPOT
• Frypot is robotically welded for durability
• Automatic Oil Temperature Control ensures precise temperatures to provide consistent high quality products while minimizing energy consumption
• Oil filtration system included
WVAE55F 55 lb. Capacity 1/ea.
**UPBLAST & SIDEWALL EXHAUST FANS**
- The industry’s best durability and performance for restaurant exhaust
- Roof-mounted exhaust for general clean air, high grease and contaminant applications
- Single-piece windband is continuously welded to the curb cap for leak-proof construction and a welded drain for grease applications
- Balancing flexibility with electrically commutated VariGreen motors and adjustable drive assembly options

**MAKE-UP AIR UNITS - PACKAGED DX COOLING OPTIONS**
- The package DX system effectively conditions outside air to create a comfortable work environment without significant increase in equipment costs
- Packaged DX Cooling options on models XDGX, XIGX and XMSX. Designed with a low profile to meet local code requirements
- VAV Airflow Turndown - 50% airflow reduction available
- Draw-thru arrangement of airflow over the coil for even laminar flow across the entire coil without freezing over a broad airflow range
- Single-point power reducing number of costly installation connections from other trades

**GREASE TRAPPER ESP POLLUTION CONTROL UNIT**
- Removes grease, smoke and odors from the kitchen exhaust airstream
- Automated washdown system allows cells to be easily cleaned daily
- UL-1978 Listed to withstand the rigors of grease effluent to the same standard as kitchen grease duct
- Flexible mounting for indoor or outdoor installations with multiple fan configurations and quality construction
- Integrated fire suppression system to meet UL 300 and NFPA 96 requirements

**VARI-FLOW AIR MANAGEMENT SYSTEM DEMAND CONTROL KITCHEN VENTILATION**
- Effectively monitor cooking operation for quick airflow adjustment
- Heat sensors automatically reduce energy consumption by reducing fan speeds which decreases electrical, heating, and cooling loads.
- Capable of up to 50% turndown when controlling Accurex exhaust fans and make-up air units complying with ASHRAE 90.1, ASHRAE 109.1, IECC 2015, and California Title 24
- Exceptional value with cost savings from reduced maintenance and energy consumptions

**COMMERICAL KITCHEN EXHAUST HOODS**
- Comfortable kitchens, low exhaust rates and excellent performance
- PEL technology redirects airflow improving capture and performance, reducing exhaust and supply airflow
- Superior manufacturing provides a consistent quality finish
- Industry leading grease removal with Grease X-Tractor™ or Grease Grabber™ filters

**FIRE READY RANGE HOOD - SAFETY IN SECONDS**
- Designed for use above residential-style appliances in not-for-profit commercial settings, the Fire Ready Range Hood includes a self-contained fire suppression system and integrated controls for all safety interlocks
- Plug and play cables provided for all field mounted electrical components eliminating time consuming field wiring
- Flexible fan offering with EC motors provides flexibility for various installation configurations
- Quiet, energy efficient fans with adjustable airflows for optimum ventilation

**VARI-FLOW**
- Digital Display 1/ea.

**XRUB/XRUD**
- Available in Various Mounts 1/ea.

**XRRS**
- Available in Several Arrangements 1/ea.

**XEPS**
- 3 Stage Mechanical Filter Arrangement 1/ea.

**XGEW**
- Available in Serveral Arrangements 1/ea.
FLAME GARD® UL CERTIFIED TYPE VI SERIES STAINLESS STEEL BAFFLE GREASE FILTERS

- High efficiency, low volume baffle grease filter for commercial kitchen exhaust canopy hoods
- Stainless steel construction for durability, corrosion resistance
- Self-balancing air flow throughout the entire length of the hood
- Low static pressure ensures quiet operation
- Smooth surfaces permit constant grease run-off into hood collection trough
- Safe, dependable flame barrier protection
- Bail handles standard for easy installation, removal

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>FR51-1620</td>
<td>16” x 20”</td>
<td>6/ea.</td>
</tr>
<tr>
<td>FR51-1625</td>
<td>16” x 25”</td>
<td>6/ea.</td>
</tr>
<tr>
<td>FR51-2016</td>
<td>20” x 16”</td>
<td>6/ea.</td>
</tr>
<tr>
<td>FR51-2020</td>
<td>20” x 20”</td>
<td>6/ea.</td>
</tr>
<tr>
<td>FR51-2025</td>
<td>20” x 25”</td>
<td>6/ea.</td>
</tr>
</tbody>
</table>

FLAME GARD® LED LIGHT W/GLOBE FOR EXHAUST CANOPY HOODS

- UL Listed, Edison-base, LED replacement bulb for Edison-style screw-in light fixtures
- Specifically designed for harsh environments above cooking surfaces (rated up to 185°F)
- Fits any A19/E26/E27 fixture (existing globe must be re-installed to comply with UL listing)
- Unbreakable polycarbonate enclosure
- 120° beam angle floods the workspace with light
- 50,000 hour life rating VS incandescent

<table>
<thead>
<tr>
<th>Model</th>
<th>Specifications</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>LED-40001N</td>
<td>85-227VAC, 50/60Hz, 12 Watts, 960 Lumens, Natural White</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

CARBON CURE™ NON-CAUSTIC FOAMING CLEANER

- Safely removes carbon and grease build-up from metal surfaces and cooking equipment with its unique, fast-acting, non-abrasive formula
- Rinses clean in as little as 5 minutes or items can be soaked for up to 24 hours to remove heavy carbon build-up
- Produces minimal odor and is safer to use than traditional caustic degreasers
- Will not foam without foaming spray head

<table>
<thead>
<tr>
<th>Model</th>
<th>Specifications</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>143-1173</td>
<td>32 oz. Bottle, w/foam spray head</td>
<td>1/ea.</td>
</tr>
<tr>
<td>143-1172</td>
<td>1 gal. Bottle Refill</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

CASTER POSITIONING CHOCKS

- Creates a home position for caster-mounted kitchen equipment
- Stainless steel construction
- Fits all caster sizes
- Satisfies requirements of NFPA Codes 17A (5.6.4) and 96 (12.1.2.3)
- Contents include (2) chocks and mounting hardware

<table>
<thead>
<tr>
<th>Model</th>
<th>Specifications</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>28-200</td>
<td>(2) Caster Positioning Chocks</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

GAS CONNECTOR COMPLETE KITS

- Includes Gas Connector, Quick Disconnect, Gas Valve, Restraining Kit, and two 90° Elbows
- Ends rotate for simple installation and durability
- Heavy duty stainless steel corrugated tubing flexibility for easy installation
- Heavy duty stainless steel radial wrap prevents hose from stretching
- PVC protective coating with anti-microbial agent for easy cleaning
- Welded construction for added durability

<table>
<thead>
<tr>
<th>Model</th>
<th>Specifications</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>M5036K</td>
<td>1/2” x 36” Long</td>
<td>1/ea.</td>
</tr>
<tr>
<td>M5048K</td>
<td>1/2” x 48” Long</td>
<td>1/ea.</td>
</tr>
<tr>
<td>M7536K</td>
<td>3/4” x 36” Long</td>
<td>1/ea.</td>
</tr>
<tr>
<td>M7548K</td>
<td>3/4” x 48” Long</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

SWIVELKING™ GAS SWIVEL

- Fits 3/4” gas connector
- Both ends rotate a full 360°
- Heavy duty stainless steel construction
- Substantially reduces stress on gas hose
- No reduction in gas flow
- Extends life of hose/saves space

<table>
<thead>
<tr>
<th>Model</th>
<th>Specifications</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SW75</td>
<td>Fits 3/4” Gas Connector</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
Blue Hose® Gas Connector Kits include the Dormont Blue Hose®, elbows and full-port valve as needed, a restraining device and, depending on the selected kit, one or more safety-based fittings — SnapFast®, the only Push-to-Connect quick disconnect, Safety Quik® quick-disconnect valve, Swivel MAX® rotational fitting. Dormont’s add-on, the Safety-Set® Positioning System, ensures that caster-mounted cooking equipment is returned to its exact pre-determined position.

**BLUE HOSE® GAS CONNECTOR KIT W/ SAFETY-SET®**

1675KIT2448PS  3/4"ID x 48", Double Swivel  1/ea.
- Dormont Blue Hose® gas connector with SnapFast®, the only Push-to-Connect quick disconnect coupling, two Swivel MAX® end fittings, full port gas ball valve and coiled restraining device with mounting hardware.
- Use of Safety-Set® will ensure the maximum efficiency of the fire suppression system, in that specific cooking equipment is returned to the approved design location after removal for cleaning.

1675KIT48PS  48" x 3/4" Connector Kit w/Safety-Set®  1/ea.
- Gas connection kit for caster-mounted equipment.
- Kit Contains: Blue Hose® gas connector; SnapFast®, the only Push-to-Connect Quick-Disconnect; coiled restraining device with installation mounting hardware; full port gas ball valve; and two 90 degree street elbows.

### SAFETY-SET®
- Unbreakable
- Allows equipment to be returned to its desired or design specified location after every cleaning or maintenance
- Certified to NSF/ANSI Standard 169 – Special Purpose Food Equipment & Devices
- Use with all caster-mounted equipment: salad carts, refrigerators
- Includes two individual Safety-Set units, one thumb screw hardware pack, one moveable equipment warning sticker to be applied to the equipment and a detailed installation instruction booklet.

PS  9¾" x 4¼" x 1", Flame Retardant  1/pr.
Injection Molded Thermoplastic Polyurethane

This ordering code example – 1675KITS48 – is one of the most commonly ordered systems from Dormont. It refers to a Gas Connector kit that includes a 3/4" dia., 48" long Blue Hose, SnapFast disconnect, restraining device, elbows, full port valve, and Swivel MAX. To include Safety-Set, add PS to the end of the kit part number.

**NOTICE:** Gas Connectors are not for use in temperatures lower than 32°F (0° C) and are for indoor use only.

### PART NUMBER EXPLANATIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1650</td>
<td>1/2&quot; dia. Blue Hose</td>
</tr>
<tr>
<td>1675</td>
<td>3/4&quot; dia. Blue Hose</td>
</tr>
<tr>
<td>16100</td>
<td>1&quot; dia. Blue Hose</td>
</tr>
<tr>
<td>16125</td>
<td>1-1/4&quot; dia. Blue Hose</td>
</tr>
<tr>
<td>KIT</td>
<td>Kits listed on pages 6-9 show components included.</td>
</tr>
<tr>
<td>CF</td>
<td>Safety Quik Quick- Disconnect Valve</td>
</tr>
<tr>
<td>B</td>
<td>Standard Snap™ Two-Handed Quick Disconnect</td>
</tr>
<tr>
<td>S</td>
<td>Swivel MAX</td>
</tr>
<tr>
<td>2S</td>
<td>Double Swivel MAX</td>
</tr>
<tr>
<td>24</td>
<td>24&quot; Connector Length</td>
</tr>
<tr>
<td>36</td>
<td>36&quot; Length</td>
</tr>
<tr>
<td>48</td>
<td>48&quot; Length</td>
</tr>
<tr>
<td>60</td>
<td>60&quot; Length</td>
</tr>
<tr>
<td>72</td>
<td>72&quot; Length</td>
</tr>
<tr>
<td>PS</td>
<td>Placement System (Safety-Set)</td>
</tr>
<tr>
<td>SNS</td>
<td>Snap’N Go® Blue Hose Hose Holstering System</td>
</tr>
</tbody>
</table>

The **Part Number Explanations chart** at the left will help you understand the ordering code for Dormont gas connector systems and components.

**Gas connectors are commonly ordered as kits,** which Dormont engineers have configured over the years as solutions for typical or most common kitchen applications. On the following pages, you can identify the kit configuration you need to meet your gas flow, size and need requirements.

**NOTE:** Gas Connectors are not for use in temperatures lower than 32°F (0° C) and are for indoor use only.
### Portable Griddle Tops
- Covers two burners
- Heavy gauge 3/16" steel
- Heat resistant handles

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>133-1008</td>
<td>10(\frac{1}{4})&quot; x 22(\frac{1}{4})&quot; x 1&quot; Lip</td>
<td>1/ea.</td>
</tr>
<tr>
<td>133-1009</td>
<td>22(\frac{1}{4})&quot; x 22(\frac{1}{4})&quot; x 1&quot; Lip</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Reversible Griddle
- Offers two different grilling surfaces: flat and ribbed
- Ideal for both indoor and outdoor cooking
- Cast iron construction
- Not for use on electric equipment

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>243-1015</td>
<td>21&quot;L x 11&quot;W x 5/8&quot;D</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Gas Valve Handle
- Will fit most valves and mounts with set screw
- Will fit .350" diameter D stem

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Material</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>130-1044</td>
<td>Chrome Plated Metal</td>
<td>1/ea.</td>
</tr>
<tr>
<td>158-1004</td>
<td>Bakelite Plastic</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Gas Valve Knob
- Heat resistant plastic
- Fits .35" dia. D stem
- Commonly used on Wolf products

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Color</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>220-1212</td>
<td>2(\frac{1}{4})&quot;, Red</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### Baffle Boss® Hood Filter Lifting Tool
- The ultimate tool for hood filter removal
- It makes the cumbersome job of reaching and removing filters a simple operation and eliminates unsafe removal procedures
- Designed to be used with most major brand hood filters
- Lifting prongs adjust from 9\(\frac{3}{4}\)" to 15" across to accommodate most filter brands and sizes
- 10\(\frac{1}{4}\)" x 14\(\frac{3}{4}\)" fork ensures stable handling
- 5' pole
- Fork can be adjusted to five different positions to conform to any hood angle
- Lightweight for ease of handling
- Folds flat for easy storage

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>129-1090</td>
<td>Hood Filter Lifting Tool</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
**UNDERCOUNTERS & WORKTOPS REFRIGERATION**

- Environmentally friendly R290 Hydrocarbon refrigeration system
- Holds 33°F to 38°F temperature
- 360° circular airflow for uniform product cooling
- Stainless steel front, top and sides
- Interior - attractive, NSF approved, clear coated aluminum liner and top, coved corners and stainless steel floor
- Energy efficient Low-E, thermal glass on glass door models
- Adjustable, heavy-duty, PVC coated wire shelves
- Doors swing within cabinet dimensions
- 5" diameter casters standard equipment (legs available)

<table>
<thead>
<tr>
<th>UNDERCOUNTER REFRIGERATORS</th>
<th>30&quot;/&quot;D x 29&quot;/&quot;H</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUC-27-HC</td>
<td>1 Door, 2 Shelves, 27&quot;/&quot;L, 1/6 hp</td>
</tr>
<tr>
<td>TUC-36</td>
<td>2 Doors, 4 Shelves, 36&quot;/&quot;L, 1/6 hp</td>
</tr>
<tr>
<td>TUC-48-HC</td>
<td>2 Doors, 4 Shelves, 48&quot;/&quot;L, 1/5 hp</td>
</tr>
<tr>
<td>TUC-60-HC</td>
<td>2 Doors, 4 Shelves, 60&quot;/&quot;L, 1/4 hp</td>
</tr>
<tr>
<td>TUC-72-HC</td>
<td>3 Doors, 6 Shelves, 72&quot;/&quot;L, 1/4 hp</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>UNDERCOUNTER FREEZERS</th>
<th>30&quot;/&quot;D x 29&quot;/&quot;H</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUC-27F-HC</td>
<td>1 Door, 2 Shelves, 27&quot;/&quot;L, 1/3 hp</td>
</tr>
<tr>
<td>TUC-48F-HC</td>
<td>2 Doors, 4 Shelves, 48&quot;/&quot;L, 1/2 hp</td>
</tr>
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<table>
<thead>
<tr>
<th>GLASS DOOR UNDERCOUNTER REFRIGERATORS</th>
<th>30&quot;/&quot;D x 29&quot;/&quot;H</th>
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</thead>
<tbody>
<tr>
<td>TUC-27G-HC--FGD01</td>
<td>1 Door, 2 Shelves, 27&quot;/&quot;L, 1/6 hp</td>
</tr>
<tr>
<td>TUC-48G-HC--FGD01</td>
<td>2 Doors, 4 Shelves, 48&quot;/&quot;L, 1/5 hp</td>
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</table>

<table>
<thead>
<tr>
<th>DRAWERED UNDERCOUNTER REFRIGERATORS</th>
<th>30&quot;/&quot;D x 29&quot;/&quot;H</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUC-27D-2-HC</td>
<td>2 Drawers, 27&quot;/&quot;L, 1/6 hp</td>
</tr>
<tr>
<td>TUC-48D-2-HC</td>
<td>2 Doors, 4 Shelves, 48&quot;/&quot;L, 1/5 hp</td>
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<table>
<thead>
<tr>
<th>DRAWERED UNDERCOUNTER FREEZERS</th>
<th>30&quot;/&quot;D x 29&quot;/&quot;H</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUC-27F-D-2-HC</td>
<td>2 Drawers, 27&quot;/&quot;L, 1/3 hp</td>
</tr>
<tr>
<td>TUC-48F-D-4-HC</td>
<td>4 Drawers, 48&quot;/&quot;L, 1/2 hp</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DEEP UNDERCOUNTER REFRIGERATORS</th>
<th>32&quot;/&quot;D x 29&quot;/&quot;H</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUC-44</td>
<td>1 Door, 2 Shelves, 44&quot;/&quot;L, 1/5 hp</td>
</tr>
<tr>
<td>TUC-60-32</td>
<td>2 Doors, 4 Shelves, 60&quot;/&quot;L, 1/5 hp</td>
</tr>
<tr>
<td>TUC-67</td>
<td>2 Doors, 4 Shelves, 67&quot;/&quot;L, 1/5 hp</td>
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<tr>
<td>TUC-93</td>
<td>3 Doors, 6 Shelves, 93&quot;/&quot;L, 1/3 hp</td>
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<table>
<thead>
<tr>
<th>DEEP UNDERCOUNTER FREEZERS</th>
<th>32&quot;/&quot;D x 29&quot;/&quot;H</th>
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</thead>
<tbody>
<tr>
<td>TUC-44F</td>
<td>1 Door, 2 Shelves, 44&quot;/&quot;L, 1/5 hp</td>
</tr>
<tr>
<td>TUC-67F</td>
<td>2 Doors, 4 Shelves, 67&quot;/&quot;L, 1/2 hp</td>
</tr>
<tr>
<td>TUC-60-32F</td>
<td>2 Doors, 4 Shelves, 60&quot;/&quot;L, 1/2 hp</td>
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<table>
<thead>
<tr>
<th>DRAWERED DEEP WORKTOP REFRIGERATORS</th>
<th>32&quot;/&quot;D x 33&quot;/&quot;H</th>
</tr>
</thead>
<tbody>
<tr>
<td>TWT-44D-2</td>
<td>2 Drawers, 44&quot;/&quot;L, 1/5 hp</td>
</tr>
<tr>
<td>TWT-60-32D-2</td>
<td>1 Door, 2 Drawers, 2 Shelves, 60&quot;/&quot;L, 1/5 hp</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WORKTOP REFRIGERATORS</th>
<th>30&quot;/&quot;D x 33&quot;/&quot;H</th>
</tr>
</thead>
<tbody>
<tr>
<td>TWT-27-HC</td>
<td>1 Door, 2 Shelves, 27&quot;/&quot;L, 1/6 hp</td>
</tr>
<tr>
<td>TWT-36</td>
<td>2 Doors, 4 Shelves, 36&quot;/&quot;L, 1/6 hp</td>
</tr>
<tr>
<td>TWT-48-HC</td>
<td>2 Doors, 4 Shelves, 48&quot;/&quot;L, 1/5 hp</td>
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<tbody>
<tr>
<td>TWT-44F</td>
<td>1 Door, 2 Shelves, 44&quot;/&quot;L, 1/2 hp</td>
</tr>
<tr>
<td>TWT-60-32F</td>
<td>2 Doors, 4 Shelves, 60&quot;/&quot;L, 1/2 hp</td>
</tr>
<tr>
<td>TWT-67F</td>
<td>2 Doors, 4 Shelves, 67&quot;/&quot;L, 1/2 hp</td>
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<td>TWT-27F-HC</td>
<td>1 Door, 2 Shelves, 27&quot;/&quot;L, 1/3 hp</td>
</tr>
<tr>
<td>TWT-48F-HC</td>
<td>2 Doors, 4 Shelves, 48&quot;/&quot;L, 1/2 hp</td>
</tr>
<tr>
<td>TWT-60F</td>
<td>2 Doors, 4 Shelves, 60&quot;/&quot;L, 1/3 hp</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DRAWERED WORKTOP REFRIGERATORS</th>
<th>32&quot;/&quot;D x 33&quot;/&quot;H</th>
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</thead>
<tbody>
<tr>
<td>TWT-44D-2</td>
<td>2 Drawers, 44&quot;/&quot;L, 1/5 hp</td>
</tr>
<tr>
<td>TWT-60-32D-2</td>
<td>1 Door, 2 Drawers, 2 Shelves, 60&quot;/&quot;L, 1/5 hp</td>
</tr>
</tbody>
</table>

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<tr>
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<tbody>
<tr>
<td>TWT-27D-2-HC</td>
<td>2 Drawers, 27&quot;/&quot;L, 1/6 hp</td>
</tr>
<tr>
<td>TWT-48D-2</td>
<td>1 Door, 2 Drawers, 2 Shelves, 48&quot;/&quot;L, 1/5 hp</td>
</tr>
<tr>
<td>TWT-60D-2-HC</td>
<td>1 Door, 2 Drawers, 2 Shelves, 60&quot;/&quot;L, 1/4 hp</td>
</tr>
<tr>
<td>TWT-60D-4-HC</td>
<td>4 Drawers, 48&quot;/&quot;L, 1/5 hp</td>
</tr>
</tbody>
</table>

* Interior - attractive, NSF approved, clear coated aluminum liner and top, coved corners and stainless steel floor
### UNDERCOUNTER REFRIGERATORS & FREEZERS

- **R290 Refrigerant** is CFC and HCFC-free for full compliance with environmental concerns
- **Features** 1/2" thick sub top
- **Stainless steel exterior front, top and sides**
- **Aluminum interior to prevent corrosion**
- **120° stay-open door feature**
- **Field reversible doors**
- **Snap-in door and drawer gaskets**
- **6” heavy duty casters standard**
- **Freezer models temperature is held at 0°F and below**
- **Refrigerator models temperature is held at 35° to 38° range**

#### REFRIGERATORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>HP</th>
<th>Price/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>UCR20HC</td>
<td>20&quot; Shallow Depth, 1 Door, 2 Shelves, 2.34 cu. ft.</td>
<td>1/6 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>UCR27HC</td>
<td>27&quot; Shallow Depth, 1 Door, 2 Shelves, 5.25 cu. ft.</td>
<td>1/6 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>UCR34HC</td>
<td>34&quot; Shallow Depth, 2 Doors, 2 Shelves, 7.2 cu. ft.</td>
<td>1/6 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>UCR24AHC</td>
<td>1 Door, 2 Shelves, 4.48 cu. ft., 24&quot;W, 1/6 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCR27AHC</td>
<td>1 Door, 2 Shelves, 6.13 cu. ft., 27&quot;W, 1/6 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCR32AHC</td>
<td>1 Door, 2 Shelves, 7.2 cu. ft., 32&quot;W, 1/6 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### FREEZERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>HP</th>
<th>Price/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>UCF20HC</td>
<td>20&quot; Shallow Depth, 1 Door, 2 Shelves, 2.34 cu. ft.</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCF24HC</td>
<td>24&quot; Shallow Depth, 1 Door, 2 Shelves, 4.48 cu. ft.</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCF27HC</td>
<td>27&quot; Shallow Depth, 1 Door, 2 Shelves, 5.25 cu. ft.</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCF24AHC</td>
<td>1 Door, 2 Shelves, 4.48 cu. ft., 24&quot;W, 1/4 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCF27AHC</td>
<td>1 Door, 2 Shelves, 6.13 cu. ft., 27&quot;W, 1/4 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCF32AHC</td>
<td>1 Door, 2 Shelves, 7.2 cu. ft., 32&quot;W, 1/3 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCF36AHC</td>
<td>2 Doors, 4 Shelves, 6.69 cu. Ft., 36&quot;W, 1/2 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCF48AHC</td>
<td>2 Doors, 4 Shelves, 11.04 cu. ft., 48&quot;W, 1/2 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCF60AHC</td>
<td>2 Doors, 4 Shelves, 14.39 cu. ft., 60&quot;W, 1/2 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UCF67AHC</td>
<td>2 Doors, 4 Shelves, 20.08 cu. ft., 67&quot;W, 3/4 hp, 115/60/1</td>
<td>1/ea.</td>
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<td></td>
</tr>
</tbody>
</table>

### SUPER DELUXE UNDERCOUNTER REFRIGERATORS & FREEZERS

- **Self-contained system with high density polyurethane insulation**
- **Self-closing door and recessed handle**
- **Self-cleaning condenser**
- **Digital temperature control and monitor system**
- **LED interior lighting and fan control**
- **3 Year parts and labor and 5 Year compressor warranty**
- **4” dia. casters**
- **30"D x 30 5/8"H**
- **Freezers - Hold -10°F to 0°F**
- **Refrigerators - Hold 33° to 38°F**
### Food Prep Tables

- **TPP-AT-44-HC**: 1 Door, 2 Shelves, 12 Pans, 32/4''L x 31 1/2''D x 45 3/4''H, 1/5 hp
- **TPP-AT-60-HC**: 2 Doors, 4 Shelves, 18 Pans, 48/4''L x 31 1/2''D x 45 3/4''H, 1/5 hp
- **TPP-AT-67-HC**: 2 Doors, 4 Shelves, 24 Pans, 64/4''L x 31 1/2''D x 45 3/4''H, 1/3 hp
- **TPP-AT-72-30M**: 3 Doors, 6 Shelves, 30 Pans, 72/4''L x 31 1/2''D x 45 3/4''H, 1/3 hp
- **TPP-AT-67D-2-HC**: 1 Door, 2 Drawers, 12 Pans, 32/4''L x 31 1/2''D x 45 3/4''H, 1/5 hp
- **TPP-AT-67D-4-HC**: 4 Drawers, 9 Pans, 67/4''L x 31 1/2''D x 45 3/4''H, 1/3 hp
- **TPP-AT-93D-2-HC**: 2 Doors, 2 Drawers, 12 Pans, 93 1/2''L x 31 1/2''D x 45 3/4''H, 1/3 hp
- **TPP-AT-93D-6-HC**: 6 Drawers, 30 Pans, 93 1/2''L x 31 1/2''D x 45 3/4''H, 1/3 hp

### Pizza Prep Tables

- **Environmentally friendly R290 Hydrocarbon refrigeration system**
- **Holds 33°F to 41°F product temperature in pans**
- **All stainless steel front, top and sides**
- **6'' dia. casters (legs available)**
- **Adjustable, heavy-duty, PVC coated wire shelves (not in drawered models)**
- **Standard full set of (1/3 size) 12''L x 20''W x 8''D pans** (per drawer)
- **All models: 33 5/8''D x 38 7/8''H**
SANDWICH/SALAD PREP TABLES
- Environmentally friendly R290 Hydrocarbon refrigeration system
- All stainless steel front, top and ends
- Stainless steel, patented, foam insulated lid(s) and hood
- Interior - attractive, NSF approved, clear aluminum sides and top, coved corners and stainless steel floor
- 5” diameter casters standard (legs available)
- Adjustable, heavy-duty, PVC coated wire shelves (not available in drawered models)
- Foam-in-place Ecomate
- HC designates use of environmentally friendly R290 hydrocarbon refrigerant

SANDWICH/SALAD UNITS
- 11⅛”D, full length removable cutting board
- Standard full set (1/6 size) 6½”L x 6½”W x 4”D clear polycarbonate insert pans included (positioned in countertop)
- Also accommodates 6” & 8”D pans (drawered models will not accommodate 8”D condiment pans)

DUAL SIDED UNITS
- Access from both sides
- Standard with 11⅛”D polyethylene cutting board

DRAWERED UNITS
- Space to accommodate one 12”L x 20”W x 6”D pan per drawer (drawer pans are not included)
- 48” models accommodate one 12”L x 18”W x 6”D food storage box or one 1/3 size and one 1/2 size pan per drawer (not included)

TSSU-36-08-HC

TSSU-60-16-DST-ST

MEGA-TOPS
- 8½”D full length removable cutting board
- Standard (1/6 size) 6½”L x 6½”W x 4”D clear polycarbonate insert pans included (positioned in countertop)
- Also accommodates 6”D pans (except M-C model)
- TSSU-27-12M-B-HC standard with nine 1/6 size pans; TSSU-27-12M-C-HC standard with twelve 1/6 size pans (positioned in countertop)
- Removable back hood and lid

DUAL SIDED UNITS
- Access from both sides
- Standard with 11⅛”D polyethylene cutting board

DRAWERED UNITS
- Space to accommodate one 12”L x 20”W x 6”D pan per drawer (drawer pans are not included)
- 48” models accommodate one 12”L x 18”W x 6”D food storage box or one 1/3 size and one 1/2 size pan per drawer (not included)

TSSU-60-24M-B-DS-ST-HC

TSSU-36-08-HC
**ELITE SERIES™ MEGA TOP & SANDWICH REFRIGERATED PREP TABLES**

- Stainless steel front, sides, top, door & grille (galvanized back & bottom)
- Interior liner is made of corrosion resistant aluminum
- Removable hoods and insulated lid assemblies are made of matching stainless steel
- Self-closing door with 120° Stay-open feature, on cartridge style hinges
- Easy door removal for service and cleaning
- Field-reversible door with snap-in door gaskets & painted aluminum door handle
- 10"W cutting board constructed of white polyethylene plastic is removable for cleaning
- Epoxy-coated steel wire shelves standard
- 4" Casters, 2 with brakes standard
- Field-reversible door with snap-in door gaskets & painted aluminum door handle
- Easy door removal for service and cleaning
- Self-closing door with 120° Stay-open feature, on cartridge style hinges
- Removable hoods and insulated lid assemblies are made of matching stainless steel
- Interior liner is made of corrosion resistant aluminum
- Stainless steel front, sides, top, door & grille (galvanized back & bottom)
- Enhanced airflow maintains temperature between 36º - 38ºF
- Refrigeration system uses R290 refrigerant to comply with all environmental concerns

**MEGA TOP PREP TABLES**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPE27HC-12M</td>
<td>1 Door, 2 Shelves, (12) 1/6 Pans, 6.91 cu. ft., 27&quot;W, 1/6 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SPE32HC-12M</td>
<td>1 Door, 2 Shelves, (12) 1/6 Pans, 8.91 cu. ft., 22&quot;W, 1/6 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SPE36HC-15M</td>
<td>2 Doors, 4 Shelves, (15) 1/6 Pans, 10.2 cu. ft., 36&quot;W, 1/6 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SPE48HC-18M</td>
<td>2 Doors, 4 Shelves, (18) 1/6 Pans, 13.01 cu. ft., 48&quot;W, 1/6 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SPE60HC-24M</td>
<td>2 Doors, 4 Shelves, (24) 1/6 Pans, 16.02 cu. ft., 60&quot;W, 1/3 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SPE72HC-30M</td>
<td>3 Doors, 6 Shelves, (30) 1/6 Pans, 20.02 cu. ft., 72&quot;W, 1/3 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**SANDWICH PREP TABLES**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPE2HC-08</td>
<td>1 Door, 2 Shelves, (8) 1/6 Pans, 8.01 cu. ft., 32&quot;W x 32&quot;D x 33 1/4&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SPE2HC-12</td>
<td>1 Door, 2 Shelves, (8) 1/6 Pans, 10.1 cu. ft., 36&quot;W, 1/6 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SPE36HC-10</td>
<td>2 Doors, 4 Shelves, (10) 1/6 Pans, 13.01 cu. ft., 48&quot;W, 1/6 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SPE48HC-12</td>
<td>2 Doors, 4 Shelves, (12) 1/6 Pans, 16.02 cu. ft., 60&quot;W, 1/3 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SPE60HC-16</td>
<td>2 Doors, 4 Shelves, (16) 1/6 Pans, 19.02 cu. ft., 60&quot;W, 1/3 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SPE72HC-18</td>
<td>3 Doors, 6 Shelves, (18) 1/6 Pans, 20.02 cu. ft., 72&quot;W, 1/3 hp, 115/60/1</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

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**ADVANCEDGE™ PIZZA & SANDWICH PREP TABLES**

- Air cooled condensing unit with automatic condensate vaporizer & defrost
- R290 refrigerant
- Temperature range: +34°F to +38°F for storage area, +33°F to +41°F for refrigerated pan or rail
- Cabinet & doors are foamed-in-place with polyurethane insulation
- Self-closing doors with magnetic gasket
- Stainless steel interior & exterior with aluminum back & galvanized bottom
- Reversible cutting board
- Warranties: three year parts and labor, five year compressor

**PIZZA PREP TABLES**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>NLPT44</td>
<td>1 Door, 2 Shelves, 9.7 cu. ft., 441/4&quot;W x 361/4&quot;D x 421/4&quot;H, 3/8 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NLPT67</td>
<td>2 Doors, 4 Shelves, 17.8 cu. ft., 67&quot;W x 361/4&quot;D x 421/4&quot;H, 3/8 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NLPT93</td>
<td>3 Doors, 6 Shelves, 27.2 cu. ft., 361/4&quot;W x 271/2&quot;D x 421/4&quot;H, 1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**SANDWICH PREP TABLES**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>NLSP27-8A</td>
<td>1 Door, 1 Shelf, 7 cu. ft., 271/2&quot;W x 431/4&quot;H x 30&quot;D, 1/5 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NLSP36-10A</td>
<td>2 Doors, 2 Shelves, 10 cu. ft., 36&quot;W x 431/4&quot;H x 30&quot;D, 1/5 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NLSP48-12A</td>
<td>2 Doors, 2 Shelves, 13 cu. ft., 48&quot;W x 431/4&quot;H x 30&quot;D, 3/8 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>NLSP60-16A</td>
<td>2 Doors, 2 Shelves, 16 cu. ft., 60&quot;W x 431/4&quot;H x 30&quot;D, 3/8 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

*Casters not included*
4400 SERIES REFRIGERATED PREP TABLE
- Durable, rugged stainless steel sides, top and front
- Patented air screen ensures product stays cold without drying it out
- 100% front breathing, which allows the unit to be pushed against wall or built into a cabinet or an existing line up
- Features Delfield’s exclusive ABS interior (on sides) and is backed by a limited lifetime warranty
- 1/6 size pans and adapter bars for top opening included
- Salad top refrigerators are standard with 10” wide, dishwasher safe polyethylene cutting board treated with antimicrobial agent
- One epoxy coated wire shelf standard, installed per door section
- ACT solid state electronic control
- 404A refrigerant
- 3 Year parts and labor standard warranty

4400 NSF, cULus 1/ea.

18PTB SERIES REFRIGERATED PIZZA PREP TABLE
- Top, sides and ends are constructed of 18-gauge stainless steel
- Stainless steel removable hinged covers
- Units are mechanically cooled with die-stamped openings to accommodate 12” x 20” hotel pans or fractional pans
- Pans are recessed 2” to provide proper cooling
- High density polyurethane foam throughout unit
- On/Off switch and rail on/off is located behind the louver
- Environmentally friendly R290 refrigerant
- 3 Year parts and labor standard warranty

18PTB NSF, cULus 1/ea.

UPT SERIES COMPACT SANDWICH PREP TABLES
- High quality stainless steel exterior top, sides & door(s)
- Durable, corrosion resistant anodized aluminum interior
- Provides NSF Standard 7 Performance, even when using 6” deep pans – A Traulsen Exclusive
- Front breathing self-contained refrigeration system

UPT SERIES PIZZA/SALAD/SANDWICH PREP TABLES
- Up to 15 hours of NSF 7-Certified temperature performance
- TempAssure® airflow system surrounds food with a cool blanket of air
- Holds both high-fat and high-water-content foods equally well
- Accommodates standard full-, half- or third-size pans without adapter bars
- Front-breathing design for zero-clearance installation + Three year warranty

UPTTSN NSF, cULus 1/ea.

UPT276 27”W, 6 Pans 1/ea.
UPT279 27”W, 9 Pans 1/ea.
UPT328 32”W, 8 Pans 1/ea.
UPT3212 32”W, 12 Pans 1/ea.
UPT488 48”W, 8 Pans 1/ea.
UPT4812 48”W, 12 Pans 1/ea.
UPT4818 48”W, 18 Pans 1/ea.
UPT6012 60”W, 12 Pans 1/ea.
UPT6024 60”W, 24 Pans 1/ea.
UPT7212 72”W, 12 Pans 1/ea.
UPT7218 72”W, 18 Pans 1/ea.
UPT7224 72”W, 24 Pans 1/ea.
UPT7230 72”W, 30 Pans 1/ea.

TS048HT (6) 1/3 Pans, 2 Shelves, 9.5 cu. ft., 48”W 1/ea.
TS066HT (9) 1/3 Pans, 4 Shelves, 15.7 cu. ft., 66”W 1/ea.
TS072HT (10) 1/3 Pans, 4 Shelves, 17.9 cu. ft., 72”W 1/ea.
TS090HT (12) 1/3 Pans, 6 Shelves, 24.4 cu. ft., 90”W 1/ea.
**Chef Bases**
- Chef bases are beautifully designed in smooth stainless steel
- Features include high output fan motors, electronic thermostat with external digital display for accurate control and easy reading
- Drawers are full stainless inside and out with removable gaskets for easy cleaning and replacement
- Casters are standard with each unit

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>ARCB36</td>
<td>2 Drawers, 38&quot;W x 32&quot;D x 26&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>ARCB48</td>
<td>2 Drawers, 50&quot;W x 32&quot;D x 26&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>ARCB60</td>
<td>2 Drawers, 62&quot;W x 32&quot;D x 26&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>ARCB72</td>
<td>4 Drawers, 74&quot;W x 32&quot;D x 26&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**Refrigerated Countertop Prep Units**
- Includes stainless cover for refrigerated area
- Interior cabinet consists of full stainless steel liner
- Exterior cabinet consists of full stainless steel shell
- Self-contained capillary tube system • Environmentally friendly HC refrigerant (R290)
- Includes 1/6 size stainless pans and covers • Stainless pan supports included
- Electronic thermostat with external digital LED display
- Tested to NSF Standard 7 requirements for open food storage
- Plastic non-scratch feet included • Full one year parts and labor

<table>
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<tr>
<th>Model</th>
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</tr>
</thead>
<tbody>
<tr>
<td>ACP40</td>
<td>6 Pans, 39 1/4&quot;W x 15 1/4&quot;D x 11&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>ACP48</td>
<td>8 Pans, 47 1/4&quot;W x 15 1/4&quot;D x 11&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>ACP55</td>
<td>10 Pans, 55&quot;W x 15 1/4&quot;D x 11&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>ACP63</td>
<td>14 Pans, 63&quot;W x 15 1/4&quot;D x 11&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**Compact Countertop Prep Units**
- Tested to NSF Standard 7 levels and must pass numerous quality control inspections throughout manufacturing process
- All products are operated and monitored for a minimum of 13 hours prior to packaging and shipping
- Beautifully designed in smooth stainless steel for a look that you would be proud to put in any commercial application

<table>
<thead>
<tr>
<th>Model</th>
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<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACP4SQ</td>
<td>4 Pans, 15&quot;W x 25 3/4&quot;D x 9 1/8&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>ACP6SQ</td>
<td>8 Pans, 27&quot;W x 25 3/4&quot;D x 9 1/8&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**Super Deluxe Sandwich Salad Mega Top Units**
- Super Deluxe sandwich/salad unit with self-cleaning condenser
- Digital temperature control & monitor system
- Cold bunker system
- Stainless steel top with refrigeration pan rail
- LED interior lighting & fan control
- 9/16" deep removable HDPE cutting board
- Stainless steel interior and exterior
- ABS door liner, insulated pan cover
- 4" casters
- Anti-corrosion coated evaporator
- Self-contained
  - 115v/60/1
  - NEMA 5-15P

<table>
<thead>
<tr>
<th>Model</th>
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<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>TST-28SD-12-N</td>
<td>1 Section, 12 Condiment Pans, 1 Door w/Recessed Handles, 8 cu. ft., 1/5 hp, 2.8A</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TST-36SD-15-N6</td>
<td>2 Section, 15 Condiment Pans, 2 Doors w/Recessed Handles, 11 cu. ft., 1/5 hp, 2.9A</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TST-48SD-18-N</td>
<td>2 Section, 18 Condiment Pans, 2 Doors w/Recessed Handles, 15 cu. ft., 1/4 hp, 4.4A</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TST-48SD-18-N-GL</td>
<td>2 Section (Glass Lid), 18 Condiment Pans, 2 Doors w/Recessed Handles, 15 cu. ft., 1/5 hp, 6.5A</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TST-60SD-24-N</td>
<td>2 Section, 24 Condiment Pans, 2 Doors w/Recessed Handles, 19 cu. ft., 1/4 hp, 4.4A</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TST-60SD-24-N-GL</td>
<td>2 Section (Glass Lid), 24 Condiment Pans, 2 Doors w/Recessed Handles, 19 cu. ft., 1/5 hp, 8.9A</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TST-72SD-30-N</td>
<td>3 Section, 30 Condiment Pans, 3 Doors w/Recessed Handles, 23 cu. ft., 1/3 hp, 5.7A</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TST-72SD-30-N-GL</td>
<td>3 Section (Glass Lid), 30 Condiment Pans, 3 Doors w/Recessed Handles, 23 cu. ft., 3/8 hp, 9.9A</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
ULTRASPEC™ SERIES WORKTOP REFRIGERATORS & FREEZERS

- Full electronic control
- Self-closing door(s) with 120° hold-open feature
- Drawer models: Heavy duty pan supports provided hold pans in place. Top & bottom drawers accommodate 6” deep pans
- One piece, snap-in, magnetic door gasket(s) includes a 2 year warranty
- Cartridge style hinges • 6” casters
- (2) epoxy coated shelves per door section (models with doors)
- Heavy duty construction (CFC and HCFC-free foamed-in-place polyurethane insulation)
- Refrigeration system: Utilizes environmentally friendly R290 refrigerant. Refrigerator units maintain 36-38°F. Freezer units maintain -5°F

REFRIGERATORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Capacity</th>
<th>HP</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>VWR27HC</td>
<td>27&quot; W, 5.8 cu. ft., 1/6 hp, 1 Section, 1 Door, 2 Shelves</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VWR36HC</td>
<td>36&quot; W, 8.5 cu. ft., 1/6 hp, 1 Section, 1 Door, 2 Shelves</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VWR48HC</td>
<td>48&quot; W, 11.8 cu. ft., 1/6 hp, 2 Sections, 4 Shelves</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VWR60HC</td>
<td>60&quot; W, 14.7 cu. ft., 1/4 hp, 2 Sections, 4 Shelves</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VWR72HC</td>
<td>72&quot; W, 17.88 cu. ft., 1/5 hp, 3 Sections, 3 Doors, 6 Shelves</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

FREEZERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Capacity</th>
<th>HP</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>VWF27HC</td>
<td>27&quot; W, 5.8 cu. ft., 1/2 hp, 1 Section, 1 Door, 2 Shelves</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VWF36HC</td>
<td>36&quot; W, 8.5 cu. ft., 1/2 hp, 1 Section, 1 Door, 2 Shelves</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VWF48HC</td>
<td>48&quot; W, 11.8 cu. ft., 1/2 hp, 2 Sections, 4 Shelves</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VWF60HC</td>
<td>60&quot; W, 14.7 cu. ft., 1/2 hp, 2 Sections, 4 Shelves</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

GRISTA SALAD/SANDWICH & PIZZA PREP TABLES

- 430 series stainless steel exterior
- Painted aluminum interior
- Environmentally-friendly R290 refrigerant
- Precise digital temperature controller with LED display
- Foamed-in-place polyurethane high density cell insulation throughout the entire cabinet
- Hinged insulated lid
- Removable door gasket
- Recessed door handles
- (3/4”) thick removable polyethylene cutting board
- (4) 4” casters (2 locking, 2 non-locking)

SALAD/SANDWICH

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Capacity</th>
<th>HP</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRSL-1D</td>
<td>1 Door, 1 Shelf, 6 cu. ft., 1/5 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GRSL-2D</td>
<td>2 Doors, 2 Shelves, 12 cu. ft., 1/4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GRSL-2D/60</td>
<td>2 Doors, 2 Shelves, 15 cu. ft., 1/4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GRPZ-2D</td>
<td>2 Doors, 2 Shelves, 17 cu. ft., 1/5 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GRPZ-3D</td>
<td>3 Doors, 3 Shelves, 24 cu. ft., 1/4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

LOW PROFILE REFRIGERATED EQUIPMENT STAND

- Heavy duty stainless steel top with perimeter marine edge
- Stainless steel ends and exterior drawer fronts
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP Ozone Depletion Potential, Non GWP (Global Warming Potential) polyurethane foam insulation throughout unit
- Base interior cabinet is cooled with mullion style coated blower coil(s) mounted between each door/drawer section for even air and temperature control
- Interior refrigerated base cabinet section to maintain 36° to 40°F
- Digital thermometer
- Full Extension Plus Drawer system holds 12” x 20” x 4” deep hotel pans
- When ordering, specify make, model and depth of cooking equipment sitting on the equipment stand
- Height of surface for setting equipment is 25⅝”
- Environmentally friendly R290 refrigerant
- 3 Year parts and labor compressor warranty
- Available in Remote and Self-Contained

LOWPROFILEEQUISTANDS 1/ea.
CHEF BASES

- Environmentally friendly forced-air refrigeration system holds 33°F to 38°F
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP)
- All stainless steel front, top and sides
- Accommodates two 12"L x 20"W x 4"D pans per drawer (TRCB-52 & left side drawers of TRCB-82 accommodate three 12"L x 20"W x 4"D pans) not included
- TRCB-79-86 feature extended heavy-duty top for additional equipment space

TRCB-52
2 Drawers, 51 5/8"L x 32 1/4"D x 20 1/4"H, 1/3 hp, Supports 717 lbs. 1/ea.
TRCB-79
4 Drawers, 79 1/2"L x 30 1/2"D x 20 3/8"H, 1/3 hp, Supports 1084 lbs. 1/ea.
TRCB-79-86
4 Drawers, 86 7/8"L x 30 1/2"D x 20 3/8"H, 1/3 hp, Supports 1084 lbs. 1/ea.
TRCB-82
4 Drawers, 82 1/4"L x 32 3/8"D x 20 3/8"H, 1/3 hp, Supports 1084 lbs. 1/ea.
TRCB-82-86
TRCB-110
6 Drawers, 110"L x 30 1/2"D x 20 3/8"H, 1/3 hp, Supports 2000 lbs. 1/ea.

WHITE ALUMINUM INTERIOR/WHITE VINYL & STAINLESS STEEL EXTERIOR

TMC-34-HC
2 Doors, 2 Floor Racks, 8 Crates, 49"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
TMC-49-HC
2 Doors, 3 Floor Racks, 12 Crates, 49"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
TMC-58-HC
2 Doors, 3 Floor Racks, 16 Crates, 58"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
DUAL SIDED
TMC-49-DS-HC
4 Doors, 3 Floor Racks, 12 Crates, 49"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
TMC-58-DS-HC
4 Doors, 3 Floor Racks, 16 Crates, 58"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.

WHITE ALUMINUM INTERIOR/STAINLESS STEEL EXTERIOR

TMC-34-S-HC
2 Doors, 2 Floor Racks, 8 Crates, 49"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
TMC-49-S-HC
2 Doors, 3 Floor Racks, 12 Crates, 49"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
TMC-58-S-HC
2 Doors, 3 Floor Racks, 16 Crates, 58"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
DUAL SIDED
TMC-49-S-DS-HC
4 Doors, 3 Floor Racks, 12 Crates, 49"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
TMC-58-S-DS-HC
4 Doors, 3 Floor Racks, 16 Crates, 58"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.

STAINLESS STEEL INTERIOR/WHITE VINYL & STAINLESS STEEL EXTERIOR

TMC-34-SS-HC
2 Doors, 2 Floor Racks, 8 Crates, 49"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
TMC-49-SS-HC
2 Doors, 3 Floor Racks, 12 Crates, 49"L x 33"D x 41 1/4"H, 1/3 hp. 1/ea.
TMC-58-SS-HC
2 Doors, 3 Floor Racks, 16 Crates, 58"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
DUAL SIDED
TMC-49-SS-DS-HC
4 Doors, 3 Floor Racks, 12 Crates, 49"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.
TMC-58-SS-DS-HC
4 Doors, 3 Floor Racks, 16 Crates, 58"L x 33"D x 41 1/4"H, 1/5 hp. 1/ea.

MILK COOLERS

- Forced-air refrigeration system holds milk 33° to 38°F
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP)
- Stainless steel or combination stainless/white vinyl exterior
- Reinforced, stainless steel interior floor
- Interior - NSF approved, clear aluminum or stainless steel
- 4" diameter swivel castors (front castors lock)
- Heavy duty floor rack
- Self-service doors feature convenient drop front and flip-up top
- Self-contained system
REFRIGERATION

REACH-IN MUG FROSTERS
- Self-contained high capacity refrigeration system
- Digital thermostat control with automatic defrost is easily visible
- All stainless steel interior
- Bottom rack and two adjustable shelves per door
- Includes LED interior lights with on/off switch
- Stainless steel finished top
- Foamed-in-place insulation
- Stainless steel die cast handle with lock

F1SB24-L-BS 1 Door, 24", Black Door 1/ea.
F1SB24G-L-GS 1 Door, 24", Glass Door 1/ea.
F1SB24-L-SS 1 Door, 24", Stainless Door 1/ea.
F1SB24G-L-XS 1 Door, 24", Stainless Glass Door 1/ea.

F1SB48-L-BS 2 Doors, 48", Black Doors 1/ea.
F1SB48G-L-GS 2 Doors, 48", Glass Doors 1/ea.
F1SB48-L-SS 2 Doors, 48", Stainless Doors 1/ea.

F1SB48G-L-BS 2 Doors, 60", Black Door 1/ea.
F1SB48G-L-GS 2 Doors, 60", Glass Door 1/ea.
F1SB48G-L-SS 2 Doors, 60", Stainless Door 1/ea.
F1SB48G-L-XS 2 Doors, 60", Stainless Glass Door 1/ea.

F1SB72G-L-BS 3 Doors, 84", Black Door 1/ea.
F1SB72G-L-GS 3 Doors, 84", Glass Door 1/ea.
F1SB72G-L-SS 3 Doors, 84", Stainless Door 1/ea.
F1SB72G-L-XS 3 Doors, 84", Stainless Glass Door 1/ea.

BACK BAR COOLERS
- All stainless steel interior
- Locking doors
- LED interior lighting
- Heated mullion to minimize condensation
- Evaporator above compressor compartment to maximize storage capacity
- Stainless steel finished top

C1FB60-L-BS 2 Doors, 60"L, Black Doors 1/ea.
C1FB60G-L-GS 2 Doors, 60"L, Glass Doors 1/ea.
C1FB60-L-SS 2 Doors, 60"L, Stainless Doors 1/ea.
C1FB60G-L-XS 2 Doors, 60"L, Stainless Glass Doors 1/ea.

C1FB60G-L-BS 2 Doors, 60", Black Doors 1/ea.
C1FB60G-L-GS 2 Doors, 60", Glass Doors 1/ea.
C1FB60G-L-SS 2 Doors, 60", Stainless Doors 1/ea.
C1FB60G-L-XS 2 Doors, 60", Stainless Glass Doors 1/ea.

C1FB72G-L-BS 3 Doors, 72"L, Black Door 1/ea.
C1FB72G-L-GS 3 Doors, 72"L, Glass Door 1/ea.
C1FB72G-L-SS 3 Doors, 72"L, Stainless Door 1/ea.
C1FB72G-L-XS 3 Doors, 72"L, Stainless Glass Door 1/ea.

MUG FROSTERS
- All stainless steel interior construction
- Two defrost cycles
- Automatic which occurs every six hours without affecting normal operation
- Manual which is user selected for complete six-hour defrost with automatic restart
- 12°F to 35°F operating range
- Includes bottom rack & two additional layers of shelves
- Includes LED interior lights with on/off switch

MF24-S2 24" x 24", Stainless Steel 1/ea.
MF36-B2 36" x 24", Black Vinyl-Clad 1/ea.
MF36-S2 36" x 24", Stainless Steel 1/ea.
MF48-S2 48" x 24", Stainless Steel 1/ea.

BACK BAR REFRIGERATORS
- Designed to bring you real, commercial foodservice grade performance at a truly incredible value
- Tested to NSF Standard 7 levels and must pass numerous quality control inspections throughout manufacturing process
- Beautifully designed in smooth black steel
- Features include electronic thermostat with external digital display, LED lighting, and bright stainless interior
- Temperature range 33°F to 41°F

ABB48 2 Doors, 48"W x 24"D x 39 1/2"H 1/ea.
ABB48G 2 Glass Doors, 48"W x 24"D x 39 1/2"H 1/ea.
ABB60 2 Doors, 60"W x 24"D x 39 1/2"H 1/ea.
ABB60G 2 Glass Doors, 60"W x 24"D x 39 1/2"H 1/ea.
ABB72 3 Doors, 72"W x 24"D x 39 1/2"H 1/ea.
ABB72G 3 Glass Doors, 72"W x 24"D x 39 1/2"H 1/ea.

ABB60G 2 Doors, 60"W x 24"D x 39 1/2"H 1/ea.
ABB60G 2 Glass Doors, 60"W x 24"D x 39 1/2"H 1/ea.
ABB72 3 Doors, 72"W x 24"D x 39 1/2"H 1/ea.
ABB72G 3 Glass Doors, 72"W x 24"D x 39 1/2"H 1/ea.
24” BACK BAR COOLERS

• Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP)
• All stainless steel countertop
• Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential and three (3) global warming potential (GWP)
• Heavy-duty, black PVC coated wire shelving – 2 per door
• Extruded, aluminum door frames on glass doors & LED lighting
• Self-contained system
• Energy efficient, “Low-E” double pane thermal insulated glass doors
• Extruded, aluminum door frames on glass doors & LED lighting
• Depending on tapping kit used 1/2 barrels may not fit in the "GAL" models
• NSF approved for pre-packaged and bottled goods
• Foamed-in-place using Ecomate, a high density polyurethane insulation
• Heavy-duty, black PVC coated wire shelving - 2 per door
• Energy efficient, “Low-E” double pane thermal insulated glass doors
• Self-contained system
• Energy efficient, “Low-E” double pane thermal insulated glass doors
• Foamed-in-place using Ecomate, a high density polyurethane insulation

**LAMINATED BLACK VINYL FRONT & SIDES W/MATCHING BLACK ALUMINUM BACK W/SIDE DOORS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Dimensions</th>
<th>HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>TBB-24-48S-HC-LD</td>
<td>48 Packs</td>
<td>24” x 23” x 34”</td>
<td>1/5 hp</td>
</tr>
<tr>
<td>TBB-24-60S-HC-LD</td>
<td>60 Packs</td>
<td>24” x 24” x 35”</td>
<td>1/6 hp</td>
</tr>
<tr>
<td>TBB-24-72S-HC-LD</td>
<td>72 Packs</td>
<td>24” x 25” x 36”</td>
<td>2/4 hp</td>
</tr>
</tbody>
</table>

**STAINLESS STEEL FRONT & SIDES W/MATCHING ALUMINUM BACK W/SLIDE DOORS**

<table>
<thead>
<tr>
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<th>HP</th>
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<tr>
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<td>48 Packs</td>
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<td>TBB-24-60S-HC-LD</td>
<td>60 Packs</td>
<td>24” x 24” x 35”</td>
<td>1/6 hp</td>
</tr>
<tr>
<td>TBB-24-72S-HC-LD</td>
<td>72 Packs</td>
<td>24” x 25” x 36”</td>
<td>1/8 hp</td>
</tr>
</tbody>
</table>

**LAMINATED BLACK VINYL FRONT & SIDES W/MATCHING BLACK ALUMINUM BACK W/SOLID SWING DOORS**

<table>
<thead>
<tr>
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<th>Dimensions</th>
<th>HP</th>
</tr>
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<tbody>
<tr>
<td>TBB-24-48S-HC</td>
<td>48 Packs</td>
<td>24” x 23” x 34”</td>
<td>1/4 hp</td>
</tr>
<tr>
<td>TBB-24-60S-HC</td>
<td>60 Packs</td>
<td>24” x 24” x 35”</td>
<td>1/6 hp</td>
</tr>
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<td>72 Packs</td>
<td>24” x 25” x 36”</td>
<td>1/8 hp</td>
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</tbody>
</table>

**STAINLESS STEEL FRONT & SIDES W/MATCHING ALUMINUM BACK W/SOLID SWING DOORS**

<table>
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<tr>
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<tr>
<td>TBB-24-48S-HC</td>
<td>48 Packs</td>
<td>24” x 23” x 34”</td>
<td>1/4 hp</td>
</tr>
<tr>
<td>TBB-24-60S-HC</td>
<td>60 Packs</td>
<td>24” x 24” x 35”</td>
<td>1/6 hp</td>
</tr>
<tr>
<td>TBB-24-72S-HC</td>
<td>72 Packs</td>
<td>24” x 25” x 36”</td>
<td>1/8 hp</td>
</tr>
</tbody>
</table>

**LAMINATED BLACK VINYL FRONT & SIDES W/MATCHING BLACK ALUMINUM BACK W/SWING GLASS DOORS**

<table>
<thead>
<tr>
<th>Model</th>
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<th>Dimensions</th>
<th>HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>TBB-24-48S-HC-LD</td>
<td>48 Packs</td>
<td>24” x 23” x 34”</td>
<td>1/5 hp</td>
</tr>
<tr>
<td>TBB-24-60S-HC-LD</td>
<td>60 Packs</td>
<td>24” x 24” x 35”</td>
<td>1/6 hp</td>
</tr>
<tr>
<td>TBB-24-72S-HC-LD</td>
<td>72 Packs</td>
<td>24” x 25” x 36”</td>
<td>1/8 hp</td>
</tr>
</tbody>
</table>

**STAINLESS STEEL FRONT & SIDES W/MATCHING ALUMINUM BACK W/SWING GLASS DOORS**

<table>
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<tr>
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<td>60 Packs</td>
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<td>TBB-24-72S-HC</td>
<td>72 Packs</td>
<td>24” x 25” x 36”</td>
<td>1/8 hp</td>
</tr>
</tbody>
</table>
### BACK BAR COOLERS

- Environmentally friendly R290 Hydrocarbon refrigeration system
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F
- All stainless steel counter top
- Heavy-duty, wear-resistant laminated black vinyl front and sides (except stainless steel models)
- Interior - stainless steel floor with 1/2" reinforced lip and heavy gauge galvanized steel walls
- NSF-7 approved for packaged and bottled product
- Heavy-duty, black PVC coated wire shelving - 2 per door
- Foamed-in-place using Ecomate, a high density polyurethane insulation that has zero ozone depletion and zero global warming potential
- Self-contained system

<table>
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<th>Model</th>
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<th>Dimensions</th>
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</tr>
</thead>
<tbody>
<tr>
<td>TBB-2-HC</td>
<td>2 Doors, 4 Shelves, 88 6-Packs,</td>
<td>58 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
<td>1/4</td>
</tr>
<tr>
<td>TBB-3-HC</td>
<td>2 Doors, 4 Shelves, 112 6-Packs,</td>
<td>69 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
<td>1/4</td>
</tr>
<tr>
<td>TBB-4-HC</td>
<td>3 Doors, 6 Shelves, 152 6-Packs,</td>
<td>90 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
<td>1/4</td>
</tr>
<tr>
<td>TBB-2G-HC-LD</td>
<td>2 Doors, 4 Shelves, 88 6-Packs,</td>
<td>58 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
<td>1/3</td>
</tr>
<tr>
<td>TBB-3G-HC-LD</td>
<td>2 Doors, 4 Shelves, 112 6-Packs,</td>
<td>69 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
<td>1/3</td>
</tr>
<tr>
<td>TBB-4G-HC-LD</td>
<td>3 Doors, 6 Shelves, 152 6-Packs,</td>
<td>90 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
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<tr>
<td>TBB-2-S-HC</td>
<td>2 Doors, 4 Shelves, 88 6-Packs,</td>
<td>58 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
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</tr>
<tr>
<td>TBB-3-S-HC</td>
<td>2 Doors, 4 Shelves, 112 6-Packs,</td>
<td>69 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
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<td>3 Doors, 6 Shelves, 152 6-Packs,</td>
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<tr>
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<td>2 Doors, 4 Shelves, 88 6-Packs,</td>
<td>58 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
<td>1/3</td>
</tr>
<tr>
<td>TBB-3G-S-HC-LD</td>
<td>2 Doors, 4 Shelves, 112 6-Packs,</td>
<td>69 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
<td>1/3</td>
</tr>
<tr>
<td>TBB-4G-S-HC-LD</td>
<td>3 Doors, 6 Shelves, 152 6-Packs,</td>
<td>90 1/4&quot;W x 27 1/4&quot;D x 37 5/8&quot;H</td>
<td>1/3</td>
</tr>
</tbody>
</table>

### 24" BACK BAR/DIRECT DRAW BEER DISPENSERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>TDB-24-48-HC</td>
<td>2 Solid Doors, 2 Shelves, 1 1/2 Barrel, 144 12 oz. Cans</td>
<td>49 1/4&quot;W x 24 1/2&quot;D x 35 5/8&quot;H</td>
<td>1/3</td>
</tr>
<tr>
<td>TDB-24-48G-HC-LD</td>
<td>2 Glass Doors, 2 Shelves, 1 1/2 Barrel, 144 12 oz. Cans</td>
<td>49 1/4&quot;W x 24 1/2&quot;D x 35 5/8&quot;H</td>
<td>1/5</td>
</tr>
<tr>
<td>TDB-24-48-1-G-1-HC-LD</td>
<td>1 Solid/1 Glass Door, 2 Shelves, 1 1/2 Barrel, 144 12 oz. Cans</td>
<td>49 1/4&quot;W x 24 1/2&quot;D x 35 5/8&quot;H</td>
<td>1/5</td>
</tr>
</tbody>
</table>
DIRECT DRAW BEER DISPENSERS

- Environmentally friendly R290 Hydrocarbon refrigeration system
- Provides ice cold products 33°F to 38°F
- Attractive, wear-resistant laminated heavy-duty black vinyl exterior (except stainless steel models)
- Interior - stainless steel floor with 1/2" lip and heavy galvanized steel walls
- Foamed-in-place, high density polyurethane insulation (CFC Free)
- 3" diameter stainless steel insulated beer columns
- Door locks - standard
- Recessed handles
- Each cabinet designed to accommodate all types of beer kegs
- Simple plug-in installation

DIRECT DRAW

TDD-1-HC One 1/2 Barrel, 1 Door, 23 1/2"L x 31 1/4"D x 39 1/4"H, 1/10 hp 1/ea.
TDD-2-HC Two 1/2 Barrels, 2 Doors, 58 1/4"L x 27 1/4"D x 37"H, 1/3 hp 1/ea.
TDD-3-HC Three 1/2 Barrels, 2 Doors, 69 1/8"L x 27 1/8"D x 37"H, 1/4 hp 1/ea.
TDD-4-HC Four 1/2 Barrels, 3 Doors, 90 1/4"L x 27 1/4"D x 37"H, 1/3 hp 1/ea.

STAINLESS STEEL

TDD-1-S-HC One 1/2 Barrel, 1 Door, 23 1/2"L x 31 1/4"D x 39 1/4"H, 1/4 hp 1/ea.
TDD-2-S-HC Two 1/2 Barrels, 2 Doors, 58 1/4"L x 27 1/4"D x 37"H, 1/4 hp 1/ea.
TDD-3-S-HC Three 1/2 Barrels, 2 Doors, 69 1/8"L x 27 1/8"D x 37"H, 1/4 hp 1/ea.
TDD-4-S-HC Four 1/2 Barrels, 3 Doors, 90 1/4"L x 27 1/4"D x 37"H, 1/4 hp 1/ea.

CLUB TOP DIRECT DRAW

TDD-2CT-HC Two 1/2 Barrels, 2 Doors, 58 1/4"L x 27 1/4"D x 38 1/2"H, 1/4 hp 1/ea.
TDD-3CT-HC Three 1/2 Barrels, 2 Doors, 69 1/8"L x 27 1/8"D x 38 1/2"H, 1/3 hp 1/ea.
TDD-4CT-HC Four 1/2 Barrels, 3 Doors, 90 1/4"L x 27 1/4"D x 38 1/2"H, 1/3 hp 1/ea.

STAINLESS STEEL

TDD-2CT-S-HC Two 1/2 Barrels, 2 Doors, 58 1/4"L x 27 1/4"D x 38 1/2"H, 1/3 hp 1/ea.
TDD-3CT-S-HC Three 1/2 Barrels, 2 Doors, 69 1/8"L x 27 1/8"D x 38 1/2"H, 1/3 hp 1/ea.
TDD-4CT-S-HC Four 1/2 Barrels, 3 Doors, 90 1/4"L x 27 1/4"D x 38 1/2"H, 1/3 hp 1/ea.

GLASS & PLATE CHILLERS/FROSTERS

- Foamed-in-place high density polyurethane insulation (CFC free)
- Environmentally friendly R290 Hydrocarbon refrigeration system
- Automatic defrost system
- Slide out compressor can be serviced easily and accessed by a single repairman
- Self-contained system

BLACK

T-24-GC-HC 2 Shelves, 90 Mugs, 24 1/4"L x 26 1/4"D x 33"H, 1/5 hp 1/ea.
T-36-GC-HC 3 Shelves, 180 Mugs, 36 1/4"L x 26 1/4"D x 33"H, 1/3 hp 1/ea.
T-50-GC-HC 5 Shelves, 250 Mugs, 49 1/4"L x 26 1/4"D x 33"H, 1/3 hp 1/ea.

STAINLESS STEEL

T-24-GC-S-HC 2 Shelves, 90 Mugs, 24 1/4"L x 26 1/4"D x 33"H, 1/5 hp 1/ea.
T-36-GC-S-HC 3 Shelves, 180 Mugs, 36 1/4"L x 26 1/4"D x 33"H, 1/3 hp 1/ea.
T-50-GC-S-HC 5 Shelves, 250 Mugs, 49 1/4"L x 26 1/4"D x 33"H, 1/3 hp 1/ea.
HORIZONTAL BOTTLE COOLERS

- Environmentally friendly R290 Hydrocarbon refrigeration system
- Provides ice cold products 33ºF to 38ºF
- All stainless steel countertop and lids
- Exterior - heavy-duty, wear-resistant laminated black vinyl front and sides (except stainless steel models)

- Heavy-duty galvanized steel interior
- Foamed-in-place, high density polyurethane insulation
- Rugged, removable bottle cap opener and cap catcher

**BLACK**

<table>
<thead>
<tr>
<th>Model</th>
<th>Configuration</th>
<th>Dimensions</th>
<th>HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>TD-24-7-HC</td>
<td>1 Lid, 4 case bottles, 6 cases cans</td>
<td>247/8&quot;L x 267/8&quot;D x 333/8&quot;H</td>
<td>1/6</td>
</tr>
<tr>
<td>TD-36-12-HC</td>
<td>1 Lid, 11 cases bottles, 14 cases cans</td>
<td>367/8&quot;L x 267/8&quot;D x 333/8&quot;H</td>
<td>1/5</td>
</tr>
<tr>
<td>TD-50-18-HC</td>
<td>2 Lids, 16 cases bottles, 24 cases cans</td>
<td>497/8&quot;L x 267/8&quot;D x 333/8&quot;H</td>
<td>1/3</td>
</tr>
<tr>
<td>TD-80-30-HC</td>
<td>3 Lids, 30 cases bottles, 42 cases cans</td>
<td>807/8&quot;L x 267/8&quot;D x 333/8&quot;H</td>
<td>1/3</td>
</tr>
<tr>
<td>TD-95-38-HC</td>
<td>3 Lids, 37 cases bottles, 55 cases cans</td>
<td>957/8&quot;L x 267/8&quot;D x 333/8&quot;H</td>
<td>1/2</td>
</tr>
</tbody>
</table>

**STAINLESS STEEL**

<table>
<thead>
<tr>
<th>Model</th>
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<th>Dimensions</th>
<th>HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>TD-24-7-S-HC</td>
<td>1 Lid, 4 case bottles, 6 cases cans</td>
<td>247/8&quot;L x 267/8&quot;D x 333/8&quot;H</td>
<td>1/6</td>
</tr>
<tr>
<td>TD-36-12-S-HC</td>
<td>1 Lid, 11 cases bottles, 14 cases cans</td>
<td>367/8&quot;L x 267/8&quot;D x 333/8&quot;H</td>
<td>1/5</td>
</tr>
<tr>
<td>TD-50-18-S-HC</td>
<td>2 Lids, 16 cases bottles, 24 cases cans</td>
<td>497/8&quot;L x 267/8&quot;D x 333/8&quot;H</td>
<td>1/3</td>
</tr>
<tr>
<td>TD-80-30-S-HC</td>
<td>3 Lids, 30 cases bottles, 42 cases cans</td>
<td>807/8&quot;L x 267/8&quot;D x 333/8&quot;H</td>
<td>1/3</td>
</tr>
<tr>
<td>TD-95-38-S-HC</td>
<td>3 Lids, 37 cases bottles, 55 cases cans</td>
<td>957/8&quot;L x 267/8&quot;D x 333/8&quot;H</td>
<td>1/2</td>
</tr>
</tbody>
</table>

**Specifications**

- Heavy-duty galvanized steel interior
- Foamed-in-place, high density polyurethane insulation
- Rugged, removable bottle cap opener and cap catcher
- Environmentally friendly R290 Hydrocarbon refrigeration system
- Provides ice cold products 33ºF to 38ºF
- All stainless steel countertop and lids
- Exterior - heavy-duty, wear-resistant laminated black vinyl front and sides (except stainless steel models)
**REFRIGERATION**

**SLIDE TOP BOTTLE COOLERS**
- Tested to NSF Standard 7 levels and must pass numerous quality control inspections throughout manufacturing process
- Beautifully designed in smooth black steel for a look that you would be proud to put in any commercial application
- Features include electronic thermostat, bright stainless interior, stainless bottle cap catcher, locking casters, and locking lids

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>AUB36R</td>
<td>1 Door, 36&quot;W x 27&quot;D x 36 1/2&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>AUB50R</td>
<td>2 Door, 50&quot;W x 27&quot;D x 36 1/2&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>AUB65R</td>
<td>2 Door, 65&quot;W x 27&quot;D x 36 1/2&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**DIRECT DRAW KEG COOLERS**
- Stainless design offering stellar performance and superior value
- All units come standard with two towers and two faucets per tower
- Exterior cabinet construction consists of black powder coated steel front and sides
- Reinforced stainless steel floor
- Electronic thermostat with digital LED display
- Each door is equipped with locks and magnetic gaskets removable for cleaning
- Easy to mount 3 1/4" casters (two lockable) are standard with all units
- Tested to NSF Standard 7
- Full two year parts and labor warranty and a five year compressor warranty
- All models include internal air and liquid hoses (keg couplers, gauges and CO2 tanks supplied by others)

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>DBD-1E</td>
<td>1 Dispenser, 1 Tower, 1 Keg</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-2E</td>
<td>2 Dispensers, 1 Tower, 1 Keg</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-3E</td>
<td>2 Dispensers, 2 Towers, 2 Kegs</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-3E2</td>
<td>4 Dispensers, 2 Towers, 2 Kegs</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-4E4</td>
<td>4 Dispensers, 2 Towers, 4 Kegs</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**BEER DISPENSERS**
- 24" deep stainless steel top • Pre-painted black steel exterior
- Stainless steel interior floor • Self-closing glass doors with safety stop at 120°
- Heavy-duty lift off chrome plated hinges
- Foamed in place high density CFC free polyurethane foam insulation
- Self-contained heavy-duty 134A condensing unit • UL Classified to ANSI/NSF 7

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<td>DBD-2E</td>
<td>2 Dispensers, 1 Tower, 1 Keg</td>
<td>1/ea.</td>
<td></td>
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<td>DBD-3E</td>
<td>2 Dispensers, 2 Towers, 2 Kegs</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-4E4</td>
<td>4 Dispensers, 2 Towers, 4 Kegs</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**BOTTLE COOLERS**
- Sturdy stainless steel top, slides and lids • Bottle opener and cap catcher
- Foamed in place high density CFC free polyurethane foam insulation
- Interior lining made of acrylic coated galvanized steel
- Pre-painted black steel exterior • Reinforced adjustable heavy-duty dividers
- Fully sealed reinforced 16 gauge galvanized steel base
- Forced air evaporator for rapid temperature "Pull Down"
- Self-contained, heavy-duty 134A condensing unit • UL Classified to ANSI/NSF 7

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>AUB36R</td>
<td>1 Door, 36&quot;W x 27&quot;D x 36 1/2&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>AUB50R</td>
<td>2 Door, 50&quot;W x 27&quot;D x 36 1/2&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>AUB65R</td>
<td>2 Door, 65&quot;W x 27&quot;D x 36 1/2&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**Fogel**

- 24" deep stainless steel top • Pre-painted black steel exterior
- Stainless steel interior floor • Self-closing glass doors with safety stop at 120°
- Heavy-duty lift off chrome plated hinges
- Foamed in place high density CFC free polyurethane foam insulation
- Self-contained heavy-duty 134A condensing unit • UL Classified to ANSI/NSF 7

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<th>Unit</th>
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<tbody>
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<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-2E</td>
<td>2 Dispensers, 1 Tower, 1 Keg</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-3E</td>
<td>2 Dispensers, 2 Towers, 2 Kegs</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-3E2</td>
<td>4 Dispensers, 2 Towers, 2 Kegs</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-4E4</td>
<td>4 Dispensers, 2 Towers, 4 Kegs</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**Sanitation**

- 24" deep stainless steel top • Pre-painted black steel exterior
- Stainless steel interior floor • Self-closing glass doors with safety stop at 120°
- Heavy-duty lift off chrome plated hinges
- Foamed in place high density CFC free polyurethane foam insulation
- Self-contained heavy-duty 134A condensing unit • UL Classified to ANSI/NSF 7

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<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-2E</td>
<td>2 Dispensers, 1 Tower, 1 Keg</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-3E</td>
<td>2 Dispensers, 2 Towers, 2 Kegs</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DBD-4E4</td>
<td>4 Dispensers, 2 Towers, 4 Kegs</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**Bottle Coolers**
- Sturdy stainless steel top, slides and lids • Bottle opener and cap catcher
- Foamed in place high density CFC free polyurethane foam insulation
- Interior lining made of acrylic coated galvanized steel
- Pre-painted black steel exterior • Reinforced adjustable heavy-duty dividers
- Fully sealed reinforced 16 gauge galvanized steel base
- Forced air evaporator for rapid temperature "Pull Down"
- Self-contained, heavy-duty 134A condensing unit • UL Classified to ANSI/NSF 7

<table>
<thead>
<tr>
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<th>Quantity</th>
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</tr>
</thead>
</table>
REFRIGERATION

**DELI CASES**
- LED lit cases standard
- Designer white, black or stainless steel exterior
- Designer white or stainless steel interior
- Heavy-duty bright stainless steel top
- Standard 1" bumper
- Gravity coil system
- Thermal efficient front glass
- UL Classified to ANSI/NSF7
- Mezzanine shelf (Deli cases)
- Fish pans (Fish and Poultry cases)
- Extra humidity coil (Red meat cases)
- Remote unit available

**Also available in 4’, 8’, 10’, 12’ Lengths and Remote Style Units**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions (D x L x H)</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SC-CDS32E-6C-LED</td>
<td>30 1/2&quot;D x 74&quot;L x 50 1/2&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SC-CDS34E-6-LED</td>
<td>34 1/2&quot;D x 76 1/2&quot;L x 53 1/2&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SC-CDS34N-6-LED</td>
<td>34 1/4&quot;D x 72&quot;L x 55&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SC-CDS40E-6-LED</td>
<td>40&quot;D x 76 1/2&quot;L x 53 1/2&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>SC-CDS40E-6C-LED</td>
<td>40&quot;D x 75&quot;L x 53&quot;H</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
### DELI CASES
- Environmentally friendly (134A) refrigeration system
- Refrigerator holds ideal 38° to 40°F
- Interior - NSF approved, white aluminum sides and top, and stainless steel floor with coved corners (TCGG-S has stainless steel interior)
- Exterior - durable and permanent non-peel or chip white laminated vinyl with stainless steel top and trim (stainless steel exterior and interior available for additional charge)
- Exclusive top and shelf positioned interior lighting
- Adjustable, white heavy duty wire shelves PVC coating
- Insulated, double pane curved glass front is tempered for safety
- Low-E thermal glass
- LED lights are low UV emitting
- Self-contained system
- Available with optional legs or 2½" or 4" dia. casters

### WHITE VINYL W/STAINLESS STEEL TOP & TRIM
<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions (L x W x H)</th>
<th>HP</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>TCGG-48-LD</td>
<td>2 Doors, 2 Shelves, 48½&quot;L x 35½&quot;W x 47½&quot;H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TCGG-72-LD</td>
<td>2 Doors, 2 Shelves, 72½&quot;L x 35½&quot;W x 47½&quot;H, 3/4 hp</td>
<td>1/ea.</td>
<td></td>
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</tr>
</tbody>
</table>

### STAINLESS STEEL INTERIOR & EXTERIOR
<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions (L x W x H)</th>
<th>HP</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>TCGG-48-S-LD</td>
<td>2 Doors, 2 Shelves, 48½&quot;L x 35½&quot;W x 47½&quot;H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ITALIAN GLASS REFRIGERATED BAKERY CASES
- Choice of six standard laminates on base, other finishes optional
- Tempered glass top, end doors
- Adjustable glass shelves, 26” models - 2 tiers, 34” models - 3 tiers
- Removable sliding rear doors, shelf lights, shelf supports and shelves
- Stainless steel interior
- Shielded 3500K LED top and shelf lights
- Average case temperature of 38°F to 40°F
- Also available in non-refrigerated

**ITR3626-B18** 36”L x 30”D x 44”H 1/ea.
**ITR3634-B18** 36”L x 30”D x 52”H 1/ea.
**ITR4826-B18** 48”L x 30”D x 44”H 1/ea.
**ITR4834-B18** 48”L x 30”D x 52”H 1/ea.
**ITR6026-B18** 60”L x 30”D x 44”H 1/ea.
**ITR6034-B18** 60”L x 30”D x 52”H 1/ea.

**NON-REFRIGERATED**

**ITD3626-B18** 36”L x 30”D x 44”H 1/ea.
**ITD3634-B18** 36”L x 30”D x 52”H 1/ea.
**ITD4826-B18** 48”L x 30”D x 44”H 1/ea.
**ITD4834-B18** 48”L x 30”D x 52”H 1/ea.
**ITD6026-B18** 60”L x 30”D x 44”H 1/ea.
**ITD6034-B18** 60”L x 30”D x 52”H 1/ea.

**ITALIAN GLASS BAKERY COUNTERTOP CASES**
- Tempered glass top, ends and doors
- Stainless steel interior
- Adjustable glass shelves, 26” models - 2 tiers, 34” models - 3 tiers
- Removable sliding rear doors, shelf lights, shelf supports and shelves
- Average case temperature of 38°F to 40°F (refrigerated models only)
- Shielded 3500K LED top and shelf lights

**REFRIGERATED DROP-INS**

**ITR3626** 36”L x 30”D x 26”H 1/ea.
**ITR3634** 36”L x 30”D x 34”H 1/ea.
**ITR4826** 48”L x 30”D x 26”H 1/ea.
**ITR4834** 48”L x 30”D x 34”H 1/ea.
**ITR6026** 60”L x 30”D x 26”H 1/ea.
**ITR6034** 60”L x 30”D x 34”H 1/ea.

**NON-REFRIGERATED**

**ITD3626** 36”L x 30”D x 26” 1/ea.
**ITD3634** 36”L x 30”D x 34”H 1/ea.
**ITD4826** 48”L x 30”D x 26”H 1/ea.
**ITD4834** 48”L x 30”D x 34”H 1/ea.
**ITD6026** 60”L x 30”D x 26”H 1/ea.
**ITD6034** 60”L x 30”D x 34”H 1/ea.

**HEATED MERCHANDISERS**
- Matches design/style of the RSM “curved” sided refrigerated merchandiser
- Independently controlled heated shelves for different menu items
- Stainless steel heated display deck, stainless steel interior sides and back panel
- Individual LED shelf lights for maximum merchandising appeal and long life
- Choice of six standard laminates on exterior
- Powder coated painted base frame
- Black trim
- Easy front access microprocessor digital temperature controls
- Individually heated shelves are easily adjusted or replaced
- Three heated tiers of adjustable stainless-steel shelves with price tag rails on 1/2” centers
- Shelves can be flat or slanted downwards at 10°
- Holds an average temperature of 160°F
- One removable heated deck below bottom shelf

**HSSM360**

**HSSM260** 24”L x 35”W x 60”H 1/ea.
**HSSM360** 36”L x 35”W x 60”H 1/ea.
**HSSM460** 48”L x 35”W x 60”H 1/ea.

**HIGH PROFILE REFRIGERATED SELF-SERVE MERCHANDISERS**
- Designed with impulse sales in mind
- Two tiers of shelves
- Top mounted octron shielded light
- Shelf lights optional
- Choice of six standard laminates on exterior, other color laminates are optional
- Black metal front grill and galvanized steel back, silver trim, gold tone optional
- Stainless steel display deck, glass and solid white interior ends, black interior back panel
- Condensate evaporator provided for a totally self-contained system
- Insulated with high-density urethane foam
- Continuous line-ups are available for remote applications
- Refrigeration controls maintain 40°F

**RSM360SC**

**RSM360SC** 36”L x 35”W x 60”H, Self-contained 1/2 hp, 10A 1/ea.
**RSM460SC** 47”L x 35”W x 60”H, 2 Shelves, 3/4 hp, 13A 1/ea.
**RSM560SC** 59”L x 35”W x 60”H, 2 Shelves, 1 hp, 10A 1/ea.
**RSM660SC** 71”L x 35”W x 60”H, 4 Shelves, 1 hp, 10A 1/ea.
REFRIGERATED DISPLAY MERCHANDISERS

- Elegant curved glass front with side glass panels
- Environmentally friendly R290 hydrocarbon refrigerant
- Maintains 33°F to 41°F temperature range
- Cabinet is NSF-7 certified to hold open food product
- Rear sliding glass doors
  - TDM – Front glass swings up for easy cleaning access
  - TGM – Fixed glass front
- Exterior is powder coated
- LED interior lighting
- Uses Environmentally Friendly R290 Hydrocarbon Refrigerant
- TDM-R-59-GE/GE-S-W

AIR CURTAIN MERCHANDISERS

- Environmentally friendly (R404A) refrigeration - holds 35° to 40°F
- Exterior - non-peel or chip black laminated vinyl, durable and permanent
- Interior - NSF approved, white aluminum with white shelves, stainless steel floor and deck pans (also available in black)
- LED interior lighting
- Adjustable PVC coated wire shelves
- Entire cabinet structure is foamed-in-place using Ecomate, a high density polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)
- Leg levelers standard
- Self-contained system, no plumbing required
- Illuminated sign panel

SOLID SIDES

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>HP</th>
<th>A</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>TAC-30-LD</td>
<td>4 Shelves</td>
<td>30&quot;L x 29'/4&quot;D x 30'/4&quot;H</td>
<td>1/2 hp</td>
<td>1</td>
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<tr>
<td>TAC-36-LD</td>
<td>4 Shelves</td>
<td>36&quot;L x 29'/4&quot;D x 30'/4&quot;H</td>
<td>1 hp</td>
<td>1</td>
<td>ea.</td>
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<tr>
<td>TAC-48-LD</td>
<td>4 Shelves</td>
<td>48&quot;L x 29'/4&quot;D x 30'/4&quot;H</td>
<td>1 hp</td>
<td>1</td>
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GLASS SIDES

<table>
<thead>
<tr>
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<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOAM-30GS-HC-TSL01</td>
<td>4 Shelves, 30&quot;L x 29'/4&quot;D x 78'/4&quot;H</td>
<td>3/4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Uses Environmentally Friendly R290 Hydrocarbon Refrigerant</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>TAC-14GS-LD</td>
<td>3 Shelves, 30'/4&quot;L x 32'/4&quot;D x 56'/4&quot;H</td>
<td>3/4 hp</td>
<td>1/ea.</td>
<td></td>
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<tr>
<td>TAC-72-LD</td>
<td>8 Shelves, 72&quot;L x 29'/4&quot;D x 81'/4&quot;H</td>
<td>3/4 hp</td>
<td>1/ea.</td>
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</tbody>
</table>
BAKERY SERVICE CASES

- CoolFast technology with forced-air technology for quick refrigeration
- Thermoformed sides with window to enhance product exhibition
- Rear sliding glass doors
- Electronic control with three different temperature range settings
- Heavy-duty condensing unit for R134A, with easy access for service
- CFC-free polyurethane insulation
- UL Classified to ANSI/NSF 7

<table>
<thead>
<tr>
<th>Model</th>
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<th>HP</th>
<th>Color</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elite-4-PF-B</td>
<td>2 Doors, 4', 19 cu. ft., 1/4 hp, Black</td>
<td>39''W x 34 1/2''D x 44''H</td>
<td>1/ea.</td>
<td></td>
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</tr>
<tr>
<td>Elite-4-PF-G</td>
<td>2 Doors, 4', 19 cu. ft., 1/4 hp, Gray/Silver</td>
<td>39''W x 34 1/2''D x 44''H</td>
<td>1/ea.</td>
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</tr>
<tr>
<td>Elite-6-PF-B</td>
<td>2 Doors, 6', 24 cu. ft., 1/3 hp, Black</td>
<td>51''W x 34 1/2''D x 44''H</td>
<td>1/ea.</td>
<td></td>
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<tr>
<td>Elite-6-PF-G</td>
<td>2 Doors, 6', 24 cu. ft., 1/3 hp, Gray/Silver</td>
<td>51''W x 34 1/2''D x 44''H</td>
<td>1/ea.</td>
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</tbody>
</table>

OVATION SERIES CURVED OPEN MERCHANDISERS

- Self-contained refrigeration
- Removable ends for continuous line-up
- Choice of 2 end panel designs
- Available in white, black or stainless steel
- UL listed, UL classified ANSI/NSF7

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>SC-OS30E-3C</td>
<td>Step Shelf 3 Levels, 39''W x 30''D x 44''H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OS30E-4C</td>
<td>Step Shelf 3 Levels, 51''W x 30''D x 44''H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OS30E-5C</td>
<td>Step Shelf 3 Levels, 63''W x 30''D x 44''H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OS30E-6C</td>
<td>Step Shelf 3 Levels, 75''W x 30''D x 44''H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OS30E-3C-LED</td>
<td>Step Shelf 3 Levels, Lit Top, 39''W x 30''D x 44''H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OS30E-4C-LED</td>
<td>Step Shelf 3 Levels, Lit Top, 51''W x 30''D x 44''H</td>
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<td>Step Shelf 3 Levels, Lit Top, 39''W x 34 1/2''D x 44''H</td>
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<td>Step Shelf 3 Levels, Lit Top, 51''W x 34 1/2''D x 44''H</td>
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<td>SC-OS35E-5C-LED</td>
<td>Step Shelf 3 Levels, Lit Top, 63''W x 34 1/2''D x 44''H</td>
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<tr>
<td>SC-OS35E-6C-LED</td>
<td>Step Shelf 3 Levels, Lit Top, 75''W x 34 1/2''D x 44''H</td>
<td>1/ea.</td>
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</tbody>
</table>
EVO GELATO/ICE CREAM REFRIGERATED DISPLAY CASE

- Self-contained, air-cooled condensing unit
- LED lighting
- Steel chassis construction
- Standard creme front and side panels (RAL-9001)
- Unique fan assisted airflow design
- Insulated with dense non-CFC ecologic polyurethane foam
- Back and inside structure made of high gloss 304 stainless steel
- Heated front and side glass
- Hydraulic lift up front glass (EVO & LaRossa)
- Stainless steel work surface
- Digital diagnostic control system with programmable defrosting
- Temperature range: -10° to +10°
- Optional features: Casters, RAL custom color options
- Available in 47”, 66” & 86” Widths for 5 and 12 L pans

LA ROSSA GELATO/ICE CREAM REFRIGERATED DISPLAY

- Fully refrigerated for ice cream service
- Available in 39”, 59” & 79” widths, 46” & 53” heights for 4 liter and 5 liter pans
- Also available for pastry, deli and chocolate displays

ITALIANA GELATO/ICE CREAM REFRIGERATED DISPLAY

- Fully refrigerated for ice cream service
- Available in 41”, 61” & 80” widths for 4 liter and 5 liter pans
- Also available for pastry, deli and chocolate displays
### OPEN MERCHANDISERS

- Available in 60”L x 72”H x 30”D & 60”L x 78½”H x 34”D
- Models: Produce, Dairy, Multi-Purpose, Package Meats
- Endless design allows for line-ups
- Stylish 1½” end panels with choice of 3 different styles
- Available in remote
- High-efficiency air screen technology with electronic control system to maintain balanced temperatures
- Automatic defrost, drain is required
- 15” product reflecting mirror in produce cases
- Choice of colors - Black, White or Stainless
- UL listed, UL classified ANSI/NSF7

<table>
<thead>
<tr>
<th>Model</th>
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<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SC-OD30E-3-LED</td>
<td>Dairy, 3 Rows of Lit Shelves, 39”L x 30”D x 78½”H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OD30E-4-LED</td>
<td>Dairy, 3 Rows of Lit Shelves, 51”L x 30”D x 78½”H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OD30E-5-LED</td>
<td>Dairy, 3 Rows of Lit Shelves, 63”L x 30”D x 78½”H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OD30E-6-LED</td>
<td>Dairy, 3 Rows of Lit Shelves, 75”L x 30”D x 78½”H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OD35E-3S-LED</td>
<td>Produce, 3 Lit Shelves, 39”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OD35E-4S-LED</td>
<td>Produce, 4 Shelves, 39”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OD35E-5S-LED</td>
<td>Produce, 4 Shelves, 51”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
<td></td>
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<tr>
<td>SC-OD35E-6S-LED</td>
<td>Produce, 4 Shelves, 63”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OD35E-7S-LED</td>
<td>Produce, 4 Shelves, 75”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
<td></td>
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<tr>
<td>SC-OM35E-3S-LED</td>
<td>Packaged Meats/Deli, 4 Shelves, 39”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
<td></td>
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<tr>
<td>SC-OM35E-4S-LED</td>
<td>Packaged Meats/Deli, 4 Shelves, 51”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
<td></td>
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<tr>
<td>SC-OM35E-5S-LED</td>
<td>Packaged Meats/Deli, 4 Shelves, 63”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
<td></td>
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<tr>
<td>SC-OM35E-6S-LED</td>
<td>Packaged Meats/Deli, 4 Shelves, 75”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OP35E-3S-LED</td>
<td>Produce, 3 Lit Shelves, 39”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
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<tr>
<td>SC-OP35E-4S-LED</td>
<td>Produce, 3 Lit Shelves, 51”L x 34½”D x 78½”H</td>
<td>1/ea.</td>
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<td>SC-OP35E-5S-LED</td>
<td>Produce, 3 Lit Shelves, 63”L x 34½”D x 78½”H</td>
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<tr>
<td>SC-OP35E-6S-LED</td>
<td>Produce, 3 Lit Shelves, 75”L x 34½”D x 78½”H</td>
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</table>

**Howard McCray**
**SPECIALTY GLASS DOOR MERCHANDISERS**
- Environmentally friendly R290 Hydrocarbon refrigeration system
- Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor
- Energy efficient, "Low-E", thermal glass doors
- LED interior lighting
- Adjustable, heavy duty, PVC coated wire shelves
- See your sales representative for the latest color and sign offerings

**CONVENIENCE STORE COOLERS**
- Exterior - durable and permanent non-peel or chip laminated vinyl
- Available with optional legs or 2½" diameter castors (legs not available for GDM-10-HC-LD, GDM-10-PT-HC-LD)

**COUNTERTOP COOLERS**
- Exterior - non-peel or chip laminated vinyl, durable and permanent; or gleaming stainless steel on the food service models
- Illuminated sign panel - "True Stripe" standard (decal on GDM-07-LD/-07-S-LD)
- GDM-07-LD and GDM-07-S-LD are standard with 2½" legs; leg levelers standard for all other models shown

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**CONVENIENCE STORE COOLERS**
(Lower Height & Narrow Depth)
- **GDM-33SSL-54-LD**
  - 2 Slide, 3 Shelves, 36"L x 18"D x 54½"H, 1/5 hp
  - 1/ea.
- **GDM-41SL-54-HC-LD**
  - 2 Slide, 6 Shelves, 47½"L x 21"D x 54½"H, 1/4 hp
  - 1/ea.
- **GDM-41SL-60-HC-LD**
  - 2 Slide, 6 Shelves, 47½"L x 21"D x 59¾"H, 1/4 hp
  - 1/ea.

(Lower Height & Narrow Depth, Fast Lane, Pass-Thru)
- **GDM-33CPT-54-LD**
  - 2 Front/2 Back, 3 Shelves, 39½"L x 24½"D x 54½"H, 1/3 hp
  - 1/ea.
- **GDM-33CPT-LD**
  - 2 Front/2 Back, 3 Shelves, 39½"L x 24½"D x 59¾"H, 1/3 hp
  - 1/ea.

(Lower Height - End of Aisle Merchandisers)
- **GDM-10PT-HC-LD**
  - 1 Front/1 Back, 3 Shelves, 24½"L x 25½"D x 53½"H, 1/5 hp
  - 1/ea.
- **GDM-10-HC-LD**
  - 1 Swing, 3 Shelves, 24½"L x 23½"D x 53½"H, 1/6 hp
  - 1/ea.

**COUNTERTOP COOLERS**
**BLACK OR WHITE VINYL EXTERIOR**
- **GDM-05-LD**
  - 1 Door, 2 Shelves, 24"L x 23½"D x 37½"H, 1/6 hp
  - 1/ea.
- **GDM-05PT-HC-LD**
  - 1 Front/1 Back, 2 Shelves, 24"L x 23½"D x 37½"H, 1/5 hp
  - 1/ea.
- **GDM-07-HC-TSL01**
  - 1 Door, 3 Shelves, 24½"L x 24½"D x 39½"H, 1/6 hp
  - 1/ea.

**STAINLESS STEEL EXTERIOR**
- **GDM-05PT-S-HC-LD**
  - 1 Front/1 Back, 2 Shelves, 24"L x 23½"D x 37½"H, 1/5 hp
  - 1/ea.
- **GDM-05-S-HC-LD**
  - 1 Door, 2 Shelves, 24"L x 23½"D x 37½"H, 1/5 hp
  - 1/ea.
- **GDM-07-S-HC-TSL01**
  - 1 Door, 3 Shelves, 24½"L x 24½"D x 39½"H, 1/6 hp
  - 1/ea.

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SPECIALTY GLASS DOOR MERCHANDISERS
- Environmentally friendly R290 Hydrocarbon refrigeration system
- Energy efficient, "Low-E" thermal glass
- Self-contained system, no plumbing required
- Bottom mount compressor
- Positive seal self-closing doors
- Interior LED lighting
- See your sales representative for the latest color and sign offerings

GLASS END CASES
- Maintains 33° to 38°F
- Exterior - durable and permanent non-peel or chip black powder coated cold rolled steel
- Interior - NSF approved, white aluminum interior liner with stainless steel floor
- Adjustable, heavy duty, PVC coated wire shelves
- Illuminated exterior sign panel

FLORAL GLASS DOOR MERCHANDISERS
- Maintains 35°F
- Exterior - durable and permanent non-peel or chip black laminated vinyl
- Interior - NSF approved, black aluminum liner, stainless steel floor
- Baffled airflow - blossom supporting, correct temperature and humidity for longer shelf life of fresh flowers
- Illuminated sign panel (decal on 12FC-HC-LD)
- Mirrored interior backs available
- Adjustable, heavy duty, black PVC coated wire shelves

FOUR SIDED GLASS DOOR CASES
- Exterior - high luster bronze powder coated finish
- Maintains 33° to 38°F
- Interior - NSF approved, white aluminum liner with stainless steel floor
- Adjustable, heavy duty, PVC coated wire shelves (excluding RGS series)
- RGS series has 6 non-adjustable revolving glass shelves - 5 tempered glass and 1 tempered mirrored glass for use on bottom level

GLASS END CASES
(Standard in Black Vinyl)
GEM-23-HC~TSL01 1 Swing, 4 Shelves, 27½"L x 29½"D x 78½"H, 1/3 hp 1/ea.

FLORAL CASES
GDM-12FC-HC-TSL01 1 Swing, 2 Shelves, 24½"L x 23½"D x 62½"H, 1/6 hp 1/ea.
GDM-23FC-HC-TSL01 1 Swing, 2 Shelves, 27"L x 29½"D x 78½"H, 1/3 hp 1/ea.
GDM-47FC-HC-LD 2 Slide, 4 Shelves, 54½"L x 29½"D x 78½"H, 1/2 hp 1/ea.
GDM-49FC-HC-TSL01 2 Swing, 4 Shelves, 54½"L x 29½"D x 78½"H, 1/2 hp 1/ea.
GDM-69FC-HC-LD 3 Slide, 6 Shelves, 78½"L x 29½"D x 78½"H, 1/2 hp 1/ea.
GDM-72FC-HC-TSL01 3 Swing, 6 Shelves, 78½"L x 29½"D x 78½"H, 1/2 hp 1/ea.

GLASS END FLORAL CASE
G4SM-23FC-HC-TSL01 1 Swing, 2 Shelves, 27½"L x 30½"D x 78½"H, 1/3 hp 1/ea.

FOUR SIDED GLASS END DOOR CASES
(Standard in Bronze Powder Coated Finish)
G4SM-23-HC-TSL01 1 Swing, 4 Shelves, 27½"L x 30½"D x 78½"H, 1/3 hp 1/ea.
G4SM-23PT-HC-TSL01 1 Frt/1 Bk, 4 Shelves, 27½"L x 32½"D x 78½"H, 1/3 hp 1/ea.
G4SM-23RGS~TSL01 1 Swing, 6 Shelves, 27½"L x 30½"D x 78½"H, 1/3 hp 1/ea.
GLASS DOOR REFRIGERATOR MERCHANDISERS

- Factory engineered, self-contained, capillary tube system using environmentally friendly hydrocarbon refrigerant that has zero ozone depletion
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor
- Energy efficient, "Low-E", thermal glass doors
- LED Interior lighting
- Adjustable, heavy duty, PVC coated wire shelves
- Exterior - durable and permanent non-peel or chip laminated vinyl
- Available with optional legs or 2½” diameter castors

GLASS SWING DOOR(S)

<table>
<thead>
<tr>
<th>Model</th>
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<tbody>
<tr>
<td>GDM-12-HC–TSL01</td>
<td>1 Door, 3 Shelves, 24½”L x 23½”D x 62½”H, 1/6 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GDM-19T-HC–TSL01</td>
<td>1 Door, 4 Shelves, 27”L x 24¼”D x 78½”H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GDM-23-HC–TSL01</td>
<td>1 Door, 4 Shelves, 27”L x 29½”D x 78¼”H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GDM-26-HC–TSL01</td>
<td>1 Door, 5 Shelves, 30”L x 29½”D x 78³⁄₄”H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GDM-35-HC–TSL01</td>
<td>2 Doors, 8 Shelves, 39½”L x 29½”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
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<tr>
<td>GDM-43-HC–TSL01</td>
<td>2 Doors, 8 Shelves, 47½”L x 29½”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
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</tr>
<tr>
<td>GDM-49-HC–TSL01</td>
<td>2 Doors, 8 Shelves, 54½”L x 29½”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GDM-72-HC–TSL01</td>
<td>3 Doors, 12 Shelves, 78½”L x 29½”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

GLASS SLIDE DOOR(S)

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>HP</th>
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</thead>
<tbody>
<tr>
<td>GDM-33-HC-LD</td>
<td>2 Doors, 8 Shelves, 39½”L x 29½”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GDM-37-HC-LD</td>
<td>2 Doors, 8 Shelves, 43½”L x 29½”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>GDM-41-HC-LD</td>
<td>2 Doors, 8 Shelves, 47½”L x 29½”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
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<tr>
<td>GDM-47-HC-LD</td>
<td>2 Doors, 8 Shelves, 54½”L x 29½”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
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</tr>
<tr>
<td>GDM-41SL-HC-LD</td>
<td>2 Doors, 8 Shelves, 47½”L x 24¼”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
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<tr>
<td>GDM-45-HC-LD</td>
<td>2 Doors, 8 Shelves, 51½”L x 29½”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
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<tr>
<td>GDM-69-HC-LD</td>
<td>3 Doors, 12 Shelves, 78½”L x 29½”D x 78½”H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
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</tbody>
</table>

WINE MERCHANDISER

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>GDM-23W-HC–TSL01</td>
<td>1 Door, 1 Wire/4 Wine Racks, 27”L x 29½”D x 78½”H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

ASK YOUR SALES REPRESENTATIVE FOR THE LATEST COLOR & SIGN OFFERINGS AVAILABLE.
GLASS DOOR MERCHANDISERS
• Exterior - durable and permanent non-peel or chip black or white laminated vinyl
• Interior - NSF approved, white aluminum liner with stainless steel floor
• Safety shielded LED interior lighting
• Adjustable, PVC coated wire shelves (not available with Ice Merchandisers)
• Self-contained system, no plumbing required

FREEZERS
• Environmentally friendly R290 hydrocarbon refrigerant
• Safety shielded LED interior lighting
• -10°F temperature
• Adjustable, PVC coated wire shelves
• Triple pane thermal glass door assembly with mitered plastic channel frame
• Illuminated sign panel included (decal on GDM-07F-HC-TSL01, GDM10F-HC-LD & GDM-12F-LD)

ICE MERCHANDISERS
• Environmentally friendly R290 Hydrocarbon refrigeration system
• Holds 20°F to 25°F
• Heated, triple pane thermal insulated glass door assembly with extruded aluminum frames
• GDM-26NT holds (54) 8 lb. bags; GDM-49NT holds (117) 8 lb. bags
• LED interior lighting

FREEZERS
GDM-07F-HC-TSL01 1 Door, 3 Shelves, 24½”L x 24½”D x 39½”H, 1/4 hp 1/ea.
GDM-10F-HC-TSL01 1 Door, 3 Shelves, 24½”L x 53½”D x 23½”H, 1/2 hp 1/ea.
GDM-12F-HC-TSL01 1 Door, 2 Shelves, 24½”L x 23½”D x 62½”H, 1/2 hp 1/ea.
GDM-23F-HC-TSL01 1 Door, 4 Shelves, 27”L x 29½”D x 78½”H, 1 hp 1/ea.
GDM-26F-HC-TSL01 1 Door, 4 Shelves, 30”L x 29½”D x 78½”H, 1 hp 1/ea.
GDM-49F-HC-TSL01 2 Doors, 8 Shelves, 54½”L x 29½”D x 78½”H, 3/4 hp 1/ea.
GDM-35F-TSL01 2 Doors, 8 Shelves, 39½”L x 29½”D x 78½”H, 1¼ hp 1/ea.
GDM-43F-HC-TSL01 2 Doors, 8 Shelves, 47½”L x 29½”D x 78½”H, 1/2 hp 1/ea.
GDM-72F-HC-TSL01 3 Doors, 12 Shelves, 78½”L x 29½”D x 78½”H, 1 hp 1/ea.

ICE MERCHANDISERS
GDM-26NT-HC-TSL01 1 Door, 1 Floor Rack, 30”L x 29½”D x 78½”H, 1/3 hp 1/ea.
GDM-49NT-HC-TSL01 2 Doors, 2 Floor Racks, 54½”L x 29½”D x 78½”H, 1/2 hp 1/ea.
### Display Cases
- European straight-front refrigerated display case
- Self-cleaning condenser equipped
- Safety shielded LED lighting
- Solar powered digital thermometer
- Digital electronic thermostat with defrost control
- Tempered Low-E coated double pane glass
- Stainless steel floor
- Anti-corrosion coated evaporator
- Two color option: black(B) & white(W)
- 115/60/1
- NEMA 5-15P

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Voltage</th>
<th>HP</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>TCGB-36UF-W(B)-N</td>
<td>11.8 cu. ft., 7.5A, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TCGB-48UF-W(B)-N</td>
<td>15.6 cu. ft., 7.5A, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TCGB-72UF-W(B)-N</td>
<td>23.2 cu. ft., 8.6A, 3/4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Island Display Cases
- Self-cleaning condenser equipped
- LED lighting on top panel and canopy
- Black coated solid tiers
- Digital electronic thermostat with defrost control
- ABS bump guard liners
- 5mm thick durable clear polycarbonate stopper
- Price tag rails
- Anti-corrosion coated evaporator
- 220/60/1
- Black color

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Voltage</th>
<th>HP</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TCGB-36UF-W(B)-N</td>
<td>11.8 cu. ft., 7.5A, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TCGB-48UF-W(B)-N</td>
<td>15.6 cu. ft., 7.5A, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TCGB-72UF-W(B)-N</td>
<td>23.2 cu. ft., 8.6A, 3/4 hp</td>
<td>1/ea.</td>
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<td></td>
</tr>
</tbody>
</table>

### Vertical Open Display Merchandisers
- Self-cleaning condenser device
- Open front with tempered glass front shield and side walls, solid side panel (-SP)
- Stainless steel front shelves (-SF)
- 300 stainless steel interior/black coated interior (-A)
- Self-contained
- Hydrocarbon refrigerant (R-290)
- Front air intake and rear air discharge
- Three adjustable stainless steel shelves in 1" increments
- LED interior lighting
- Energy saving night curtain standard
- NEMA 5-20P, 15.5A
- All units are 28"D x 60"H

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Voltage</th>
<th>HP</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOM-40MW-N</td>
<td>8.3 cu. ft., 39&quot; W, 3/4 x 2 hp</td>
<td>1/ea.</td>
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</tr>
<tr>
<td>TOM-40MB-SF-N</td>
<td>8.3 cu. ft., 39&quot; W, 3/4 x 2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TOM-40MB-SP-N</td>
<td>8.3 cu. ft., 39&quot; W, 3/4 x 2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TOM-50MB-SP-N</td>
<td>11.1 cu. ft., 50/&quot;W, 3/4 x 2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
GLASS DOOR MERCHANDISERS
• Self-cleaning condenser
• Digital temperature control & monitor system
• LED interior lighting
• Shadow free LED AD panel (except 5/7/10/12 models)
• Double pane glass doors with Low-E glass
• Adjustable, heavy-duty PE coated shelves
• Anti-corrosion coated evaporator
• 115/60/1

REFRIGERATORS
TGM-10SD*-N6 1 Door, 3 Shelves, 8.12 cu. ft., 1.9A, 1/5 hp 1/ea.
TGM-12SD*-N6 1 Door, 3 Shelves, 10.19 cu. ft., 1.9A, 1/5 hp 1/ea.
TGM-15SD*-N6 1 Door, 4 Shelves, 14.43 cu. ft., 2.1A, 1/5 hp 1/ea.
TGM-20SD*-N6 1 Door, 4 Shelves, 16.01 cu. ft., 2.4A, 1/5 hp 1/ea.
TGM-23SDH*-N6 1 Door, 4 Shelves, 19.02 cu. ft., 2.2A, 1/5 hp 1/ea.
TGM-23SD*-N6 1 Door, 4 Shelves, 19.40 cu. ft., 2.7A, 1/5 hp 1/ea.
TGM-35SD*-N 2 Doors, 8 Shelves, 29.06 cu. ft., 3.3A, 1/3 hp 1/ea.
TGM-35SDH*-N 2 Doors, 8 Shelves, 31.70 cu. ft., 3.3A, 1/3 hp 1/ea.
TGM-47SD*-N 2 Doors, 8 Shelves, 41.71 cu. ft., 3.4A, 1/3 hp 1/ea.
TGM-47SDH*-N 2 Doors, 8 Shelves, 44.22 cu. ft., 6.6A, 1/2 hp 1/ea.
TGM-72SD*-N 3 Doors, 12 Shelves, 67.98 cu. ft., 7.9A, 1/2 hp 1/ea.

FREEZERS
TGF-10SD*-N 1 Door, 3 Shelves, 7.92 cu. ft., 2.6A, 1/3 hp 1/ea.
TGF-15SD*-N 1 Door, 4 Shelves, 13.2 cu. ft., 5.6A, 1/2 hp 1/ea.
TGF-23SDH*-N 1 Door, 4 Shelves, 17.94 cu. ft., 5.8A, 2/3 hp 1/ea.
TGF-23SD*-N 1 Door, 4 Shelves, 17.99 cu. ft., 6.0A, 2/3 hp 1/ea.
TGF-35SD*-N 2 Doors, 8 Shelves, 28.44 cu. ft., 8.1A, 3/4 hp 1/ea.
TGF-47SDH*-N 2 Doors, 8 Shelves, 42.12 cu. ft., 9.1A, 1 hp 1/ea.
TGF-47SD*-N 2 Doors, 8 Shelves, 39 cu. ft., 10.4A, 1 hp 1/ea.
TGF-72SD*-N 3 Doors, 12 Shelves, 60.43 cu. ft., 15.7A, 2/3 hp x 2 1/ea.

* Two color options: white (W), black (B)

GLASS DOOR COUNTERTOP REFRIGERATOR & FREEZER MERCHANDISERS
• Self-contained
• 1 double pane Low-E hinged glass door
• Adjustable PE coated wire shelves
• LED interior lighting • White interior
• 115/60/1

REFRIGERATORS
TGM-5SD*-N6 2 Shelves, 4.45 cu. ft., 1.4A, 1/8 hp 1/ea.
TGM-7SD*-N6 3 Shelves, 6.2 cu. ft., 1.4A, 1/8 hp 1/ea.
FREEZER
TGF-5SD*-N 2 Shelves, 4.26 cu. ft., 2.3A, 1/3 hp 1/ea.

* Two exterior color options: white (W), black (B)

OUTDOOR ICE MERCHANDISERS
• Exterior cabinet made of white vinyl clad steel
  - black available by special order
• Custom front trim enhances cabinet appearance
• Hinged door with chrome plated hardware seals magnetically
• Reinforced 16 gauge galvanized steel base
• Foamed in place high density CFC free polyurethane foam insulation
• Heavy-duty galvanized steel interior with air distribution channels
• High capacity blower cooled refrigeration system with automatic defrost
• Self-contained, heavy-duty 134a condensing unit
• Graphics are visible on three sides for maximum merchandising effect
• UL Classified to ANSI/NSF 7

ICB-1 1 Solid Door, 55”/”L x 36”/”D x 75”/”H, 1/3 hp 1/ea.
ICB-1-Slant 1 Solid Door, 47”/”L x 34”/”D x 74”/”H, 1/3 hp 1/ea.
ICB-2 2 Solid Doors, 76”/”L x 36”/”D x 75”/”H, 1/2 hp 1/ea.
ICB-100 2 Solid Doors, 96”/”L x 36”/”D x 75”/”H, 1/2 hp 1/ea.
ICB-2-Slant 2 Solid Doors, 76”/”L x 36”/”D x 75”/”H, 1/2 hp 1/ea.
REFRIGERATED COUNTERTOP DISPLAY CASES

- LED lighting at the top of each unit will brilliantly illuminate all of your desserts
- Built to safely display food in open containers, pans or platters
- Features glass on all sides to maximize product visibility from all angles
- The sliding glass doors allow easy access
- These units use eco-friendly R290 refrigerant and can consistently maintain temperatures from 32° to 53.6°F

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>BDRCTD-120</td>
<td>28&quot;W x 22&quot;D x 27&quot;H</td>
<td></td>
</tr>
<tr>
<td>BDRCTD-160</td>
<td>35&quot;W x 22&quot;D x 27&quot;H</td>
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</tbody>
</table>

NORLAKE

BLACK DIAMOND REFRIGERATED COUNTERTOP & FLOOR STANDING CAKE DISPLAYS

- Showcase pastries, cakes and more in this curved glass, contemporary case
- Keep contents sanitary while beautifully displaying food on adjustable, rotatable shelves
- Impulse sales will surely increase once customers see your baked goods illuminated by LED lights on 2 sides
- This display case uses eco-friendly R290 refrigerant and has a stainless steel base that is durable and easy to clean
- Temperature range of 35.6° to 46.4°F

<table>
<thead>
<tr>
<th>Model</th>
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<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>BDRCK-100/CT</td>
<td>19&quot;W x 19&quot;D x 40½&quot;H</td>
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</tr>
<tr>
<td>BDRCK-400</td>
<td>26½&quot;W x 26½&quot;D x 69&quot;H</td>
<td></td>
</tr>
</tbody>
</table>

NORLAKE

ADVANCEDGE™ REACH-IN REFRIGERATORS & FREEZERS

- Exterior front sides, door trim, interior liner & interior door panel are stainless steel
- Exterior top, bottom & back are galvanized steel
- R290 refrigerant • Automatic condensate vaporizer
- Four vinyl coated shelves per door • Operating temperature range: 34°F to 38°F
- All units are 33"D x 83½"H
- Warranties: three year parts and labor, five year compressor

SOLID DOOR REFRIGERATORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>NLR23-S</td>
<td>1 Door, 4 Shelves, 23 cu. ft., 27½&quot;W, 3/8 hp</td>
<td></td>
</tr>
<tr>
<td>NLR49-S</td>
<td>2 Doors, 8 Shelves, 49 cu. ft., 55½&quot;W, 3/8 hp</td>
<td></td>
</tr>
<tr>
<td>NLR72-S</td>
<td>3 Doors, 12 Shelves, 70 cu. ft., 78&quot;W, 3/8 hp</td>
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</tbody>
</table>

GLASS DOOR REFRIGERATORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
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</thead>
<tbody>
<tr>
<td>NLR23-G</td>
<td>1 Door, 4 Shelves, 23 cu. ft., 27½&quot;W, 3/8 hp</td>
<td></td>
</tr>
<tr>
<td>NLR49-G</td>
<td>2 Doors, 8 Shelves, 49 cu. ft., 55½&quot;W, 3/8 hp</td>
<td></td>
</tr>
<tr>
<td>NLR72-G</td>
<td>3 Doors, 12 Shelves, 70 cu. ft., 78&quot;W, 3/8 hp</td>
<td></td>
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</tbody>
</table>

SOLID DOOR FREEZERS

<table>
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<tr>
<th>Model</th>
<th>Dimensions</th>
<th>1/ea.</th>
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<tbody>
<tr>
<td>NLF23-S</td>
<td>1 Door, 4 Shelves, 23 cu. ft., 27½&quot;W, 3/5 hp</td>
<td></td>
</tr>
<tr>
<td>NLF49-S</td>
<td>2 Doors, 8 Shelves, 49 cu. ft., 55½&quot;W, 3/4 hp</td>
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</tr>
<tr>
<td>NLF72-S</td>
<td>3 Doors, 12 Shelves, 70 cu. ft., 78&quot;W, 1 hp</td>
<td></td>
</tr>
</tbody>
</table>

NORLAKE

SWING GLASS DOOR REFRIGERATOR & FREEZER MERCHANDISERS

- Two LED light strips per door
- LED backlit top panel
- Factory installed casters
- Magnetic door gaskets
- R290 refrigerant
- All units are 32"D x 81½"H
- Electronic adjustable temp control with digital display

REFRIGERATORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>NLRGM23HB</td>
<td>1 Swing Door, 4 Shelves, 27½&quot;W</td>
<td></td>
</tr>
<tr>
<td>NLRGM48HB</td>
<td>2 Swing Doors, 8 Shelves, 54&quot;W</td>
<td></td>
</tr>
<tr>
<td>NLRGM72HB</td>
<td>3 Swing Doors, 12 Shelves, 81&quot;W</td>
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</table>

FREEZERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>NLFGM23HB</td>
<td>1 Swing Door, 4 Shelves, 27½&quot;W</td>
<td></td>
</tr>
<tr>
<td>NLFGM48HB</td>
<td>2 Swing Doors, 8 Shelves, 54&quot;W</td>
<td></td>
</tr>
<tr>
<td>NLFGM72HB</td>
<td>3 Swing Doors, 12 Shelves, 81&quot;W</td>
<td></td>
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</tbody>
</table>

NORLAKE

SLIDE GLASS DOOR REFRIGERATOR MERCHANDISERS

- LED backlit top panel
- Two rows of LED lighting per door
- Factory-installed heavy-duty casters
- R290 refrigerant
- All units are 31"D x 81½"H
- Self-closing doors with hold open feature

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>NLRGM48SB</td>
<td>2 Slide Doors, 8 Shelves, 54&quot;W, 4.5A, 115/60/1</td>
<td></td>
</tr>
<tr>
<td>NLRGM72SB</td>
<td>3 Slide Doors, 12 Shelves, 81&quot;W, 7.5A, 115/60/1</td>
<td></td>
</tr>
</tbody>
</table>
G-SERIES "DEALER'S CHOICE" HINGED & SOLID DOOR REACH-IN REFRIGERATORS

- Self-contained
- High quality stainless steel exterior front and door
- Corrosion resistant anodized aluminum one-piece sides
- Durable anodized aluminum interior
- Microprocessor control with LED temperature display
- Top-mounted, balanced, self-contained refrigeration system
- Large high humidity evaporator coil outside the food zone
- Adjustable epoxy coated shelves supported on factory installed shelf pins
- Thermostatic expansion valve metering device provides quick refrigeration
- 9' cord and plug attached
- Set of four 6'' high casters with locks
- Three year parts and labor warranty and a five year compressor warranty
- Hinged glass doors available

G10000 1-Section, Half Door, Hinged Right, 3 Shelves  1/ea.
G10001 1-Section, Half Door, Hinged Left, 3 Shelves  1/ea.
G10010 1-Section, Full Door, Hinged Right, 3 Shelves  1/ea.
G10011 1-Section, Full Door, Hinged Left, 3 Shelves  1/ea.
G20000 2-Section, Half Door, Hinged Left/Right, 6 Shelves  1/ea.
G20001 2-Section, Half Door, Hinged Right/Left, 6 Shelves  1/ea.
G20002 2-Section, Half Door, Hinged Right/Right, 6 Shelves  1/ea.
G20003 2-Section, Full Door, Hinged Left/Right, 6 Shelves  1/ea.
G20010 2-Section, Full Door, Hinged Left/Right, 6 Shelves  1/ea.
G20011 2-Section, Full Door, Hinged Right/Left, 6 Shelves  1/ea.
G20012 2-Section, Full Door, Hinged Right/Right, 6 Shelves  1/ea.
G20013 2-Section, Full Door, Hinged Left/Left, 6 Shelves  1/ea.
G30000 3-Section, Half Door, Hinged Left/Right/Right, 9 Shelves  1/ea.
G30001 3-Section, Half Door, Hinged Left/Left/Right, 9 Shelves  1/ea.
G30002 3-Section, Half Door, Hinged Right/Right/Right, 9 Shelves  1/ea.
G30003 3-Section, Half Door, Hinged Left/Left/Left, 9 Shelves  1/ea.
G30010 3-Section, Full Door, Hinged Left/Right/Right, 9 Shelves  1/ea.
G30011 3-Section, Full Door, Hinged Left/Left/Right, 9 Shelves  1/ea.
G30012 3-Section, Full Door, Hinged Right/Right/Right, 9 Shelves  1/ea.
G30013 3-Section, Full Door, Hinged Left/Left/Left, 9 Shelves  1/ea.

G-SERIES "DEALER'S CHOICE" SOLID DOOR REACH-IN FREEZERS

- High quality stainless steel exterior
- Corrosion resistant anodized aluminum one-piece sides
- Microprocessor control with LED temperature display
- Top-mounted, balanced, self-contained refrigeration system (-10ºF capable)
- Stainless steel doors with locks
- Anti-condensate door perimeter heaters
- Gasket protecting anodized aluminum door liner
- Guaranteed for life cam-lift hinges
- Guaranteed for life horizontal work flow door handle
- Energy saving automatic non-electric condensate evaporator
- Self-closing doors with stay open feature at 120º
- Energy saving automatic non-electric condensate evaporator
- Self-closing doors with stay open feature at 120º
- Guaranteed for life cam-lift hinges
- Guaranteed for life horizontal work flow door handle
- Energy saving automatic non-electric condensate evaporator
- Three year parts and labor warranty and a five year compressor warranty
- Set of four 6'' high casters with locks

G12000 1-Section, Half Door, Hinged Right, 3 Shelves  1/ea.
G12001 1-Section, Half Door, Hinged Left, 3 Shelves  1/ea.
G12010 1-Section, Full Door, Hinged Right, 3 Shelves  1/ea.
G12011 1-Section, Full Door, Hinged Left, 3 Shelves  1/ea.
G22000 2-Section, Half Door, Hinged Left/Right, 6 Shelves  1/ea.
G22001 2-Section, Half Door, Hinged Right/Left, 6 Shelves  1/ea.
G22002 2-Section, Half Door, Hinged Right/Right, 6 Shelves  1/ea.
G22003 2-Section, Full Door, Hinged Left/Right, 6 Shelves  1/ea.
G22010 2-Section, Full Door, Hinged Left/Right, 6 Shelves  1/ea.
G22011 2-Section, Full Door, Hinged Right/Left, 6 Shelves  1/ea.
G22012 2-Section, Full Door, Hinged Right/Right, 6 Shelves  1/ea.
G22013 2-Section, Full Door, Hinged Left/Left, 6 Shelves  1/ea.
G33000 3-Section, Half Door, Hinged Left/Right/Right, 9 Shelves  1/ea.
G33001 3-Section, Half Door, Hinged Left/Left/Right, 9 Shelves  1/ea.
G33002 3-Section, Half Door, Hinged Right/Right/Right, 9 Shelves  1/ea.
G33003 3-Section, Half Door, Hinged Left/Left/Left, 9 Shelves  1/ea.
G33010 3-Section, Full Door, Hinged Left/Right/Right, 9 Shelves  1/ea.
G33011 3-Section, Full Door, Hinged Left/Left/Right, 9 Shelves  1/ea.
G33012 3-Section, Full Door, Hinged Right/Right/Right, 9 Shelves  1/ea.
G33013 3-Section, Full Door, Hinged Left/Left/Left, 9 Shelves  1/ea.
### VISTA SERIES BOTTOM MOUNT REACH-IN REFRIGERATORS

- Stainless steel front and door, continuous coil coated sides
- Corrosion resistant aluminum interior
- Full electronic control
- LED lighting standard
- Anti-microbial door handle and door lock are standard
- Self-closing door with 120° Stay-open feature, on spring-loaded hinges
- Door locks (solid doors only)
- One-piece grille allow easy removal/installation for preventative maintenance
- Heavy duty epoxy coated wire shelves standard
- 6" Casters standard with (2) brakes
- Maintains product temperatures between 36° - 38° F
- Refrigeration system uses R290 refrigerant to comply with all environmental concerns

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Capacity</th>
<th>HP</th>
<th>Unit Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RB23HC-1S</td>
<td>1 Door, 3 Shelves, 23.1 cu. ft., 27&quot;W, 1/4 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>RB27HC-1S</td>
<td>1 Door, 3 Shelves, 25.88 cu. ft., 30&quot;W, 1/4 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
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</tr>
<tr>
<td>RB49HC-1S</td>
<td>2 Doors, 6 Shelves, 46.15 cu. ft., 52&quot;W, 1/3 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>RB72HC-1S</td>
<td>3 Doors, 9 Shelves, 68.93 cu. ft., 75&quot;W, 1/2 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### R SERIES REACH-IN REFRIGERATORS

- Stainless steel exterior, stainless steel interior, self-closing doors with stay open feature at 120°
- StayClear™ condenser (most models)
- Automatically activated LED lights, stainless steel breaker caps, three plated adjustable shelves supported on shelf studs per section, automatic non-electric condensate evaporator
- Magnetic snap-in door gaskets, cord and plug attached, 6" adjustable stainless steel legs
- Three year parts and labor warranty and a five year compressor warranty
- Smart control with three digit display, smart sensors, critical alarms, °F - °C capability

<table>
<thead>
<tr>
<th>Model</th>
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</tr>
</thead>
<tbody>
<tr>
<td>RHT126WUT</td>
<td>1-Section, 19.1 cu. ft.</td>
<td>1/ea.</td>
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<td></td>
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<tr>
<td>RHT132WUT</td>
<td>1-Section, 24.2 cu. ft.</td>
<td>1/ea.</td>
<td>1/ea.</td>
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<tr>
<td>RHT226WUT</td>
<td>2-Section, 40.8 cu. ft.</td>
<td>1/ea.</td>
<td>1/ea.</td>
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</tr>
<tr>
<td>RHT232NUT</td>
<td>2-Section, 46.0 cu. ft.</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>RHT332NUT</td>
<td>3-Section, 69.5 cu. ft.</td>
<td>1/ea.</td>
<td>1/ea.</td>
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<td></td>
</tr>
</tbody>
</table>

### R SERIES ROLL-IN REFRIGERATORS

- Energy Star® listed (most models)
- StayClear™ condenser (most models)
- L-Height roll-in refrigerator models are designed to offer convenient interior storage for 66" high racks
- Stainless steel exterior and interior
- Smart control with three digit display, smart sensors, critical alarms, °F - °C capability
- Balanced, self-contained R-450A refrigeration system
- Scroll blower type evaporator fan • Biased return air duct
- Full length stainless steel doors with locks
- Self-closing doors with stay-open feature at 120°
- Cam-lift hinges and horizontal work flow door handle(s) guaranteed for life
- Stainless steel one-piece louver assembly
- Stainless steel interior rack guides and threshold ramp(s) • 9' cord and plug attached
- Three year parts and labor warranty and a five year compressor warranty
- Stainless steel one-piece louver assembly
- Stainless steel interior rack guides and threshold ramp(s) • 9' cord and plug attached
- Three year parts and labor warranty and a five year compressor warranty

<table>
<thead>
<tr>
<th>Model</th>
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<th>Capacity</th>
<th>HP</th>
<th>Unit Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIF132LUTFHS</td>
<td>1 Rack, 36.0 cu. ft.</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>RIF232LUTFHS</td>
<td>2 Rack, 74.3 cu. ft.</td>
<td>1/ea.</td>
<td>1/ea.</td>
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<td></td>
</tr>
</tbody>
</table>

### R SERIES REACH-IN FREEZERS

- The R & A Series freezers deliver superior temperature maintenance and reliability
- The "W-Width" reach-in freezer models are all designed to offer maximum interior storage capacity
- Each is supplied standard with such high quality features as balanced refrigeration systems, smart controls, magnetic Snap-In EZ-Clean gaskets and stainless steel exteriors
- Smart control with three digit display, smart sensors, critical alarms, °F - °C capability

<table>
<thead>
<tr>
<th>Model</th>
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<th>Dimensions</th>
<th>Capacity</th>
<th>HP</th>
<th>Unit Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RLT132WUTFHS</td>
<td>1-Section Full Length Door Model, 32&quot;D</td>
<td>1/ea.</td>
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<tr>
<td>RLT132WUTHHS</td>
<td>1-Section Half Length Door Model, 32&quot;D</td>
<td>1/ea.</td>
<td>1/ea.</td>
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<tr>
<td>RLT232WUTFHS</td>
<td>2-Section Full Length Door Model, 32&quot;D</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>RLT232WUTHHS</td>
<td>2-Section Half Length Door Model, 32&quot;D</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
CROSS-TEMP™ CONVERTIBLE REFRIGERATORS/FREEZERS

- Solid & glass door variable speed freezer/refrigerator
- Top-mounted self-contained refrigeration
- Exterior is stainless steel front and sides with continuous coil coated sides
- Interior liner is made of corrosion resistant aluminum
- Door locks standard (solid door only)
- Configurable to all menu initiatives, range of -15° to 40°F
- Modulates coil temp to achieve desired set point
- Intuitive compressor
- Variable speed compressor technology achieve 30% more energy efficiency
- Quicker pull-down
- 6" casters
- Uses R290 refrigerant to comply with all environmental concerns
- Automatic, electric defrost
- Epoxy coated evaporator coil

CT1HC-1S 1 Door, 3 Shelves, 23.1 cu. ft. 1/ea.
CT12-12HC-1HS 2 Doors, 4 Shelves, 9 cu. ft. per cabinet (18 cu. ft. total)

REACH-IN BLAST CHILLER/SHOCK FREEZERS

- LED control panel
- LCD illuminated display with real time clock
- (1) core temp probe, timed or probe controlled blast, chilling or shock freezing
- Blast Chiller: 194°F to 37°F in 90 min
- Shock Freezing: 194°F to 0°F in 240 min
- Stainless steel construction
- Electronic control with LCD temperature display
- HACCP monitoring, printer, safety micro-switch
- HACCP alarm display button
- Programmable controls
- Timed manual defrost button
- RS-485 connection port
- Bottom mount refrigeration, adjustable feet
- 2.56" shelf spacing

VBCF-5-45U (5) 18" x 26" x 1" Sheet Pans 33'/L x 30"D x 33'/H, 1 HP 1/ea.
VBCF-8-70U (8) 18" x 26" Pans 33'/L x 33'/D x 52'/H, 1 HP 1/ea.
VBCF-20-175 (20) 18" x 26" x 1" Sheet Pans 47'/L x 45'/D x 88'/H, 1 HP 1/ea.
VBCF-12-100U (12) 18" x 26" Pans, 100 Chilling/70 Freezing*, 33'/L x 33'/D x 71'/H, 2-3/4 HP 1/ea.
VBCF-13-140U (13) 18" x 26" Pans, 140 Chilling/100 Freezing*, 43'/L x 34'/D x 88'/H, 4 HP 1/ea.

ULTRASPEC™ AIR CURTAIN REFRIGERATOR

- Exclusive Secure-Temp™ Temperature Monitoring Solution
- Dial thermometer
- LED light(s)
- Adjustable stainless steel Type A pan slides fit one 18 x 26, or two 14 x 18 pans, per slide
- Automatic, electric condensate evaporator
- Anti-corrosion, coated evaporator coil, located out of the food zone
- One piece, snap-in, magnetic door gasket(s) with a 2 year warranty
- Flushed recessed side hand grips
- Full 270° door swing with stay-open locking device
- Stainless steel rear mounted push bar handle with rubber bumpers
- 6" heavy duty casters with locks
- 10" cord and plug standard
- Heavy duty construction (CFC and HCFC-free foamed-in place polyurethane insulation)
- Environmentally friendly R134a refrigerant-CFC and HCFC free. Units maintain 36° to 38°F

ACRS-1D-S1-STS 32'/L x 31/2"D x 84'/H, 1/2 hp, Solid Door 1/ea.

ULTRASPEC™ SERIES ROLL-IN REFRIGERATORS

- Exclusive Secure-Temp™ Temperature Monitoring Solution
- Full electronic control with touchpoint interface
- LED light(s)
- Self-contained hot gas condensate evaporator
- Anti-corrosion, coated evaporator coil, located out of the food zone
- One piece, snap-in, magnetic door gasket(s) with a 2 year warranty
- Heavy duty cam lift hinges with 120° stay-open feature
- Magnetic door switch automatically activates interior light and triggers dual-speed fan for increased refrigeration capacity
- Standard model accepts 27"W x 29"D x 65"H racks (not included)
- Environmentally friendly, energy efficient R290 refrigerant. Units maintain 36° to 38°F

RIS-1D-S11 Door, 33.6 cu. ft., 1/3 hp, 36'/L x 36'/D x 71'/H 1/ea.
RIS-2D-S12 Doors, 67.2 cu. ft., 1/2 hp, 68'/L x 36'/D x 84'/H 1/ea.

VICTORY
### SUPER DELUXE SERIES REACH-IN REFRIGERATORS & FREEZERS

- Self-cleaning condenser keeps the condenser clean & prevents system failure by automatically brushing daily
- Digital temperature control & monitor system • Keep food products safe by maintaining constant temperatures
- Alarms that sound when doors are not sealed shut • Early warning alarm program detects issues before malfunction occurs
- Digital display allows for easy monitoring • Programs interpret the condition of refrigeration systems by self-diagnosis
- Smart defrost system will defrost as needed • Hydrocarbon refrigerants
- Stainless steel cabinet construction • Sturdy, clean stainless steel shelving
- Door pressure release device allows easy, instant door opening
- High-density polyurethane insulation • LED interior lighting

#### REFRIGERATORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Features</th>
<th>Specifications</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TSR-23SD-N6</td>
<td>1 Door, 3 Shelves, 19.3 cu. ft., 27³/₄&quot;L x 30³/₄&quot;D x 78³/₄&quot;H, 115/60/1, 1.5A, 1/8 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TSR-35SD-N</td>
<td>2 Doors, 6 Shelves, 28.9 cu. ft., 39³/₄&quot;L x 30³/₄&quot;D x 79³/₄&quot;H, 115/60/1, 2.8A, 1/4 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
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<tr>
<td>TSR-49SD-N6</td>
<td>2 Doors, 6 Shelves, 42.69 cu. ft., 54³/₄&quot;L x 30³/₄&quot;D x 78³/₄&quot;H, 115/60/1, 2.3A, 1/5 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TSR-72SD-N</td>
<td>3 Doors, 9 Shelves, 64.1 cu. ft., 81³/₄&quot;L x 30³/₄&quot;D x 78³/₄&quot;H, 115/60/1, 5.7A, 1/2 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
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</table>

#### FREEZERS

<table>
<thead>
<tr>
<th>Model</th>
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<th>Quantity</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>TSF-23SD-N</td>
<td>1 Door, 3 Shelves, 19 cu. ft., 1/2 hp, 4.8A</td>
<td>1/ea.</td>
<td>1/ea.</td>
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<tr>
<td>TSF-35SD-N</td>
<td>2 Doors, 6 Shelves, 29 cu. ft., 1/2 hp, 6.1A</td>
<td>1/ea.</td>
<td>1/ea.</td>
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<tr>
<td>TSF-49SD-N</td>
<td>2 Doors, 6 Shelves, 39.9 cu. ft., 2/3 hp, 5.5A</td>
<td>1/ea.</td>
<td>1/ea.</td>
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</tr>
<tr>
<td>TSF-72SD-N</td>
<td>3 Doors, 9 Shelves, 63.8 cu. ft., 3/4 hp, 6.5A</td>
<td>1/ea.</td>
<td>1/ea.</td>
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</tbody>
</table>

### PRO SERIES REACH-IN REFRIGERATORS & FREEZERS

- Self-cleaning condenser
- Digital temperature control & monitor
- Door-open alarm beeps
- Automatic fan motor delays
- LED interior lighting
- Stainless steel wire shelves
- 4" dia. swivel casters
- NEMA 5-15P

#### REFRIGERATORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Features</th>
<th>Specifications</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRO-35SD-N</td>
<td>2 Doors, 6 Shelves, 48.70 cu. ft., 8.0A, 1/2 hp</td>
<td>1/ea.</td>
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</tr>
<tr>
<td>PRO-49SD-N</td>
<td>3 Doors, 9 Shelves, 47.57 cu. ft., 8.0A, 1/2 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
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<tr>
<td>PRO-72SD-N</td>
<td>3 Doors, 9 Shelves, 47.57 cu. ft., 8.0A, 1/2 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
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#### FREEZERS

<table>
<thead>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRO-26F-N</td>
<td>1 Hinged Solid Door, 3 Shelves, 25.35 cu. ft., 28³/₄&quot;L x 33³/₄&quot;D x 78&quot;H, 1/2 hp, 115/60/1, 7.0A</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>PRO-50F-N</td>
<td>2 Hinged Solid Doors, 6 Shelves, 48.36 cu. ft., 115/60/1, 9.0A, 1 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
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<tr>
<td>PRO-50-4F-N</td>
<td>4 Hinged Solid Doors, 6 Shelves, 48.06 cu. ft., 115/60/1, 9.0A, 1 hp</td>
<td>1/ea.</td>
<td>1/ea.</td>
<td></td>
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</tbody>
</table>
### PRO SERIES REFRIGERATORS
- Self-cleaning condenser
- Digital temperature control & monitor
- Door-open alarm beeps
- Automatic fan motor delays
- LED interior lighting
- Recessed door handles
- Stainless steel wire shelves
- 4” dia. swivel casters
- NEMA 5-15P

#### PASS-THRU

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
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</table>

#### REACH-IN, PASS-THRU

<table>
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<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
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</thead>
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#### REACH-IN, ROLL-IN

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRO-50R-PT-N</td>
<td>4 Hinged Solid Doors (Pass Thru), 6 Shelves, 50.64 cu. ft., 115/60/1, 8.0A, 1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### ECONOMY REFRIGERATOR & FREEZER
- Electronic thermostat with external digital LED display for accurate control and easy reading
- Interior cabinet is bright white aluminum liner
- Three adjustable, heavy-duty epoxy coated wire shelves
- Self-contained capillary tube system uses environmentally friendly, CFC-free refrigerant
- Exterior cabinet construction consists of white painted steel front and sides
- Bottom mounted compressor for efficient operation in coolest area of the kitchen
- Easy to mount casters (two lockable) are standard with all units
- Magnetic door gasket is removable and replaceable without tools
- Field reversible, lockable door with foamed-in-place recessed handle
- Tested to NSF Standard 7 requirements for open food storage
- Full one year parts and labor warranty and a five year compressor warranty

#### REFRIGERATOR

<table>
<thead>
<tr>
<th>Model</th>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AWF25</td>
<td>1 Door, 25 cu. ft., 30 3/4”W x 29”D x 78”H, White</td>
<td>1/ea.</td>
</tr>
<tr>
<td>FREEZER</td>
<td></td>
<td></td>
</tr>
<tr>
<td>AWR25</td>
<td>1 Door, 25 cu. ft., 30 3/4”W x 29”D x 78”H, White</td>
<td>1/ea.</td>
</tr>
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#### FREEZER

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGR23</td>
<td>1 Door, 3 Shelves, 27”W x 31”D x 83”H, 1/3 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>AGR49</td>
<td>2 Doors, 6 Shelves, 54”W x 31”D x 83”H, 1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### GLASS DOOR REACH-IN REFRIGERATORS
- Exterior cabinet construction consists of full stainless steel front and side
- Electronic thermostat with external digital LED display for accurate control and easy reading
- Interior cabinet is bright stainless liner with full stainless steel floor with covered corners
- Adjustable, heavy-duty epoxy coated wire shelves
- Bottom mounted compressor for more efficient operation in coolest area of the kitchen
- Self-closing lockable doors. Easy to mount casters (two lockable) are standard with all units
- Tested to NSF Standard 7 requirements for open food storage
- Full two year parts and labor warranty and a five year compressor warranty

#### REFRIGERATOR

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<tr>
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</tr>
<tr>
<td>AGR49</td>
<td>2 Doors, 6 Shelves, 54”W x 31”D x 83”H, 1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
HORIZON SERIES TOP MOUNTED REACH-IN REFRIGERATORS & FREEZERS

- Digital display
- Stainless steel front, gray painted sides, aluminum interior
- Full electronic control
- LED lighting standard
- Top-mounted self-contained refrigeration
- R290 refrigerant

REFRIGERATORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Power</th>
<th>Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>HR1HC-1S</td>
<td>1 Solid Door, 3 Shelves, 21.17 cu. ft., 26&quot;W x 32&quot;D x 78½&quot;H, 1/4 hp</td>
<td>1/ea.</td>
<td>115V, 7.2A</td>
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</tr>
<tr>
<td>HR2HC-1S</td>
<td>2 Solid Doors, 6 Shelves, 46.88 cu. ft., 52&quot;W x 32&quot;D x 78½&quot;H, 1/3 hp</td>
<td>1/ea.</td>
<td>115V, 7.2A</td>
<td></td>
</tr>
<tr>
<td>HR3HC-1S</td>
<td>3 Solid Doors, 9 Shelves 71.5 cu. ft., 78&quot;W x 32&quot;D x 78½&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td>115V, 7.2A</td>
<td></td>
</tr>
</tbody>
</table>

FREEZERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Power</th>
<th>Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>HF1HC-1S</td>
<td>1 Solid Door, 3 Shelves, 21.06 cu. ft., 26&quot;W x 32&quot;D x 78½&quot;H, 3/4 hp</td>
<td>1/ea.</td>
<td>115V, 7.2A</td>
<td></td>
</tr>
<tr>
<td>HF2HC-1S</td>
<td>2 Solid Doors, 6 Shelves 49 cu. ft., 52&quot;W x 32&quot;D x 78½&quot;H, 3/4 hp</td>
<td>1/ea.</td>
<td>115V, 7.2A</td>
<td></td>
</tr>
<tr>
<td>HF3HC-1S</td>
<td>3 Solid Doors, 9 Shelves, 74 cu. ft., 78&quot;W x 32&quot;D x 78½&quot;H, 1 hp</td>
<td>1/ea.</td>
<td>115V, 7.2A</td>
<td></td>
</tr>
</tbody>
</table>

FUSION™ SERIES KITCHEN EQUIPMENT

- The Fusion™ Series is a versatile line of equipment that fits work space and budget needs while delivering on high quality
- Reach-in refrigerators and freezers feature durable stainless steel construction inside and out with both solid and glass door models
- Countertop merchandisers are ideal for point of purchase display for beverages and frozen novelties. Models are designed for low energy usage and feature shelving that adjusts to display needs
- Sandwich and salad prep units are available in standard or mega top models with insulated top lids and generously-sized refrigeration systems for dependable storage
- Pizza prep units feature a 19"D reversible cutting board and standard 1/3 size pans. Enclosed drop-in sections also keep pans consistently cold
- Undercounter/worktables feature a wide variety of sizes in refrigerator and freezer models. All models feature zero-clearance installation so they may be integrated into existing counters as well as a standard condenser filter screen, removable without tools, for easy condenser coil cleaning
- Chef bases are designed with durable drawers and a 3/4"W drip guard to prevent spills from going over the edge
- Bar equipment covers your backbar area - A wide variety of models are available including bottle coolers, solid and glass door backbar refrigerators, and direct draw coolers

FULL SOLID DOOR REFRIGERATORS • 34 TO 38°F OPERATING TEMPERATURE

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Power</th>
<th>Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>MBR23-S</td>
<td>(1) Door, (4) Shelves, 23 cu. ft.</td>
<td>1/ea.</td>
<td>115V, 7.5A</td>
<td></td>
</tr>
<tr>
<td>MBR49-S</td>
<td>(2) Doors, (8) Shelves, 49 cu. ft.</td>
<td>1/ea.</td>
<td>115V, 7.5A</td>
<td></td>
</tr>
<tr>
<td>MBR72-S</td>
<td>(3) Doors, (12) Shelves, 72 cu. ft.</td>
<td>1/ea.</td>
<td>115V, 7.5A</td>
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</table>

FULL SOLID DOOR FREEZERS • -5 TO 0°F OPERATING TEMPERATURE

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Power</th>
<th>Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>MBF23-S</td>
<td>(1) Door, (4) Shelves, 23 cu. ft.</td>
<td>1/ea.</td>
<td>115V, 7.5A</td>
<td></td>
</tr>
<tr>
<td>MBF49-S</td>
<td>(2) Doors, (8) Shelves, 49 cu. ft.</td>
<td>1/ea.</td>
<td>115V, 7.5A</td>
<td></td>
</tr>
<tr>
<td>MBF72-S</td>
<td>(3) Doors, (12) Shelves, 72 cu. ft.</td>
<td>1/ea.</td>
<td>115V, 14.0A</td>
<td></td>
</tr>
</tbody>
</table>
### T SERIES REACH-INS
- Stainless steel front
- Foamed-in-place using high density polyurethane
- Energy efficient, "Low-E", double pane thermal glass door (for glass door models)
- Interior - attractive, NSF approved, clear coated aluminum liner and stainless steel floor

### REFRIGERATORS
- Environmentally friendly R290 Hydrocarbon refrigeration system
- HOLDS 33°F TO 38°F

### FREEZERS
- Environmentally friendly R290 Hydrocarbon refrigeration system
- -10°F temperature holds frozen food and ice cream (T-19FZ maintains 0°F)

#### REFRIGERATORS
**SOLID DOOR(S)**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
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<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>T-12-HC</td>
<td>1 Door, 3 Shelves, 24 1/4&quot;L x 23 1/4&quot;W x 63 1/4&quot;H, 1/6 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-19-HC</td>
<td>1 Door, 3 Shelves, 27&quot;L x 24&quot;W x 75&quot;H, 1/10 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-23-HC</td>
<td>1 Door, 3 Shelves, 27&quot;L x 29&quot;W x 78 1/2&quot;H, 1/4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-35-HC</td>
<td>2 Doors, 6 Shelves, 39 1/2&quot;L x 29 1/2&quot;W x 78 1/2&quot;H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-43-HC</td>
<td>2 Doors, 6 Shelves, 47&quot;L x 29 1/4&quot;W x 78 1/4&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-49-HC</td>
<td>2 Doors, 6 Shelves, 54 1/8&quot;L x 29 1/4&quot;W x 78 1/2&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-72-HC</td>
<td>3 Doors, 9 Shelves, 78 1/4&quot;L x 29 1/2&quot;W x 78 1/2&quot;H, 3/4 hp</td>
<td>1/ea.</td>
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#### GLASS DOOR(S)

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
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<th>HP</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-12G-HC-FGD01</td>
<td>1 Door, 3 Shelves, 24 1/4&quot;L x 23 1/4&quot;W x 63 1/4&quot;H, 1/6 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-19G-HC-FGD01</td>
<td>1 Door, 3 Shelves, 27&quot;L x 24&quot;W x 75&quot;H, 1/10 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-23G-HC-FGD01</td>
<td>1 Door, 3 Shelves, 27&quot;L x 29&quot;W x 78 1/2&quot;H, 1/4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-35G-HC-FGD01</td>
<td>2 Doors, 6 Shelves, 39 1/2&quot;L x 29 1/2&quot;W x 78 1/2&quot;H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-49G-HC-FGD01</td>
<td>2 Doors, 6 Shelves, 47&quot;L x 29 1/4&quot;W x 78 1/4&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-72G-HC-FGD01</td>
<td>3 Doors, 9 Shelves, 78 1/4&quot;L x 29 1/2&quot;W x 78 1/2&quot;H, 3/4 hp</td>
<td>1/ea.</td>
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</tbody>
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#### SOLID HALF DOORS

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<tr>
<th>Model</th>
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<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-23-2-HC</td>
<td>2 Doors, 3 Shelves, 27&quot;L x 29&quot;W x 78 1/4&quot;H, 1/4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-49-4-HC</td>
<td>4 Doors, 6 Shelves, 54 1/8&quot;L x 29 1/4&quot;W x 78 1/2&quot;H, 1/2 hp</td>
<td>1/ea.</td>
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</tbody>
</table>

#### COMBINATION HALF DOORS

<table>
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<tr>
<th>Model</th>
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</tr>
</thead>
<tbody>
<tr>
<td>T-23-1-G-1-HC-FGD01</td>
<td>2 Doors, 3 Shelves, 27&quot;L x 29&quot;W x 78 1/4&quot;H, 1/4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-49-2-G-2-HC-FGD01</td>
<td>4 Doors, 6 Shelves, 54 1/8&quot;L x 29 1/4&quot;W x 78 1/2&quot;H, 1/3 hp</td>
<td>1/ea.</td>
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</table>

#### GLASS HALF DOORS

<table>
<thead>
<tr>
<th>Model</th>
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<th>HP</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>T-23G-2-HC-FGD01</td>
<td>2 Doors, 3 Shelves, 27&quot;L x 29&quot;W x 78 1/4&quot;H, 1/4 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-49G-4-HC-FGD01</td>
<td>4 Doors, 6 Shelves, 54 1/8&quot;L x 29 1/4&quot;W x 78 1/2&quot;H, 1/2 hp</td>
<td>1/ea.</td>
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</tr>
</tbody>
</table>

#### FREEZERS

- **-10°F SOLID DOOR(S)**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>HP</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-12F-HC</td>
<td>1 Door, 3 Shelves, 24 1/4&quot;L x 23 1/4&quot;W x 63 1/4&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-19F-HC</td>
<td>1 Door, 3 Shelves, 27&quot;L x 24&quot;W x 75&quot;H, 1/10 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-23F-HC</td>
<td>27&quot;L x 24 1/4&quot;W x 75 1/4&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-35F-HC</td>
<td>27&quot;L x 29 1/4&quot;W x 78 1/4&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-43F-HC</td>
<td>47&quot;L x 29 1/4&quot;W x 78 1/4&quot;H, 1 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-49F-HC</td>
<td>54 1/8&quot;L x 29 1/4&quot;W x 78 1/4&quot;H, 1 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-72F-HC</td>
<td>78 1/4&quot;L x 29 1/4&quot;W x 78 1/4&quot;H, 3/4 hp</td>
<td>1/ea.</td>
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<td></td>
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</tbody>
</table>

- **-10°F SOLID HALF DOORS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>HP</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-23F-2-HC</td>
<td>2 Doors, 3 Shelves, 27&quot;L x 29&quot;W x 78 1/4&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-49F-4-HC</td>
<td>4 Doors, 6 Shelves, 54 1/8&quot;L x 29 1/4&quot;W x 78 1/2&quot;H, 1/2 hp</td>
<td>1/ea.</td>
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<td></td>
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</tbody>
</table>

- **-10°F GLASS DOOR(S)**

<table>
<thead>
<tr>
<th>Model</th>
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<th>HP</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-12FG-HC-FGD01</td>
<td>1 Door, 3 Shelves, 24 1/4&quot;L x 23 1/4&quot;W x 63 1/4&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-23FG-HC-FGD01</td>
<td>1 Door, 3 Shelves, 27&quot;L x 24&quot;W x 75&quot;H, 1/10 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-49FG-HC-FGD01</td>
<td>2 Doors, 6 Shelves, 54 1/8&quot;L x 29 1/4&quot;W x 78 1/4&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-72FG-HC-FGD01</td>
<td>3 Doors, 9 Shelves, 78 1/4&quot;L x 29 1/4&quot;W x 78 1/2&quot;H, 3/4 hp</td>
<td>1/ea.</td>
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<td></td>
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</tbody>
</table>

- **0°F SOLID DOOR**

<table>
<thead>
<tr>
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<th>Dimensions</th>
<th>HP</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>T-19FZ-HC</td>
<td>1 Door, 3 Shelves, 27&quot;L x 24 1/4&quot;W x 75 1/4&quot;H, 1/2 hp</td>
<td>1/ea.</td>
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</tbody>
</table>
### REFRIGERATORS - HOLDS 33° TO 38°F

#### SOLID DOOR(S)

<table>
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<tr>
<th>Model</th>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td>TS-23-HC</td>
<td>1 Door, 3 Shelves, 27&quot;L x 29½&quot;W x 78½&quot;H, 1/5 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-35-HC</td>
<td>2 Doors, 6 Shelves, 39½&quot;L x 29½&quot;W x 78½&quot;H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-43-HC</td>
<td>2 Doors, 6 Shelves, 47&quot;L x 29½&quot;W x 78½&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-49-HC</td>
<td>2 Doors, 6 Shelves, 54&quot;L x 29½&quot;W x 78½&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-72-HC</td>
<td>3 Doors, 9 Shelves, 78½&quot;L x 29½&quot;W x 78½&quot;H, 3/4 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
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#### SOLID HALF DOORS

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<tbody>
<tr>
<td>TS-23-2-HC</td>
<td>2 Doors, 3 Shelves, 27&quot;L x 29½&quot;W x 78½&quot;H, 1/5 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-49-4-HC</td>
<td>4 Doors, 6 Shelves, 54&quot;L x 29½&quot;W x 78½&quot;H, 1/2 hp</td>
<td>1/ea.</td>
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</tbody>
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#### COMBINATION HALF DOORS

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</tr>
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<tbody>
<tr>
<td>TS-23-1-G-1-HC~FGD01</td>
<td>1 Glass/1 Solid Door, 3 Shelves, 27&quot;L x 29½&quot;W x 78½&quot;H, 1/4 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-49-2-G-2-HC~FGD01</td>
<td>2 Glass/2 Solid Doors, 6 Shelves, 54&quot;L x 29½&quot;W x 78½&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
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#### GLASS DOOR(S)

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<tbody>
<tr>
<td>TS-23G-HC~FGD01</td>
<td>1 Door, 3 Shelves, 27&quot;L x 29½&quot;W x 78½&quot;H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-49G-HC~FGD01</td>
<td>2 Doors, 6 Shelves, 54&quot;L x 29½&quot;W x 78½&quot;H, 1/3 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-72G-HC~FGD01</td>
<td>3 Doors, 9 Shelves, 78½&quot;L x 29½&quot;W x 78½&quot;H, 3/4 hp</td>
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<td>2 Doors, 3 Shelves, 27&quot;L x 29½&quot;W x 78½&quot;H, 1/4 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-49G-4-HC~FGD01</td>
<td>4 Doors, 6 Shelves, 54&quot;L x 29½&quot;W x 78½&quot;H, 1/2 hp</td>
<td>1/ea.</td>
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</tbody>
</table>

### FREEZERS - HOLDS -10°F

#### SOLID DOOR(S)

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<tr>
<th>Model</th>
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</tr>
</thead>
<tbody>
<tr>
<td>TS-23F-HC</td>
<td>1 Door, 3 Shelves, 27&quot;L x 29½&quot;W x 78½&quot;H, 1/5 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-35F-HC</td>
<td>2 Doors, 6 Shelves, 39½&quot;L x 29½&quot;W x 78½&quot;H, 1 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-49F-HC</td>
<td>2 Doors, 6 Shelves, 54&quot;L x 29½&quot;W x 78½&quot;H, 1 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-72F-HC</td>
<td>3 Doors, 9 Shelves, 78½&quot;L x 29½&quot;W x 78½&quot;H, 3/4 hp</td>
<td>1/ea.</td>
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<tr>
<td>TS-23F-2-HC</td>
<td>2 Doors, 3 Shelves, 27&quot;L x 29½&quot;W x 78½&quot;H, 1/5 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-49F-4-HC</td>
<td>4 Doors, 6 Shelves, 54&quot;L x 29½&quot;W x 78½&quot;H, 1 hp</td>
<td>1/ea.</td>
<td></td>
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#### GLASS DOOR(S)

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<tbody>
<tr>
<td>TS-23FG-HC~FGD01</td>
<td>1 Glass/1 Solid Door, 3 Shelves, 27&quot;L x 29½&quot;W x 78½&quot;H, 1/4 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-49FG-HC~FGD01</td>
<td>2 Glass/2 Solid Doors, 6 Shelves, 54&quot;L x 29½&quot;W x 78½&quot;H, 1/2 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TS-72FG-HC~FGD01</td>
<td>3 Glass/3 Solid Doors, 9 Shelves, 78½&quot;L x 29½&quot;W x 78½&quot;H, 3/4 hp</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### Specifications

- Stainless steel interior and exterior front and sides, with aluminum back
- Environmentally friendly R290 Hydrocarbon refrigeration system
- Solar, digital thermometer standard for easy visibility
- Energy efficient "Low-E" double pane thermal glass on glass door models
- Adjustable, heavy-duty, PVC coated gray shelves
- Positive seal self-closing doors with factory tested (over one million times)
- Lifetime guaranteed door hinges and torsion type closure system
- Foamed-in-place polyurethane high density cell insulation (CFC Free)
- Door locks standard
- 4" diameter swivel casters standard equipment
- Bottom mount condensing unit
- Self-contained Capillary tube system
TSD & DT SERIES REACH-INS

- Adjustable, heavy-duty PVC coated shelves
- LED lighting standard on all models
- Interior - attractive, NSF approved, clear aluminum, coved corners and stainless floor
- Energy efficient, "Low-E", thermal glass on glass door models
- 4" dia. swivel casters standard equipment (DT Series); 6" legs standard equipment (TSD Series), casters optional for TSD Series, 6" legs optional for DT Series

TSD SERIES

- Oversized and balanced, environmentally friendly (134A), refrigeration system, factory sealed and pre-lubricated for long life - holds 33°F to 38°F
- HC designates use of environmentally friendly R290 hydrocarbon refrigerant

DUAL TEMPERATURE

- True's dual temperature models are equipped with two, self-contained, independent refrigeration systems (CFC free) in a bottom mount design
- Refrigerator holds 33°F to 38°F; freezer holds -10°F

TSD SERIES - SOLID SLIDE DOORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Number of Doors</th>
<th>Shelves</th>
<th>Dimensions (L x D x H)</th>
<th>Horsepower</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>TSD-33-HC</td>
<td>2</td>
<td>6</td>
<td>39 1/2&quot; x 29 7/8&quot; x 78 3/8&quot;</td>
<td>1/2 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TSD-47-HC</td>
<td>2</td>
<td>6</td>
<td>54 1/4&quot; x 29 7/8&quot; x 78 3/8&quot;</td>
<td>1/2 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TSD-69</td>
<td>3</td>
<td>9</td>
<td>78 1/8&quot; x 29 7/8&quot; x 78 3/8&quot;</td>
<td>1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

TSD SERIES - GLASS SLIDE DOORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Number of Doors</th>
<th>Shelves</th>
<th>Dimensions (L x D x H)</th>
<th>Horsepower</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>TSD-33G-HC-LD</td>
<td>2</td>
<td>6</td>
<td>39 1/2&quot; x 29 7/8&quot; x 78 3/8&quot;</td>
<td>1/3 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TSD-47G-HC-LD</td>
<td>2</td>
<td>6</td>
<td>54 1/4&quot; x 29 7/8&quot; x 78 3/8&quot;</td>
<td>1/2 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TSD-69G-LD</td>
<td>3</td>
<td>9</td>
<td>78 1/8&quot; x 29 7/8&quot; x 78 3/8&quot;</td>
<td>1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

DUAL TEMPERATURE - DT SERIES

SOLID DOORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Number of Doors</th>
<th>Shelves</th>
<th>Dimensions (L x D x H)</th>
<th>Horsepower</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-23DT-HC</td>
<td>2</td>
<td>3</td>
<td>27&quot; x 29 7/8&quot; x 78 3/8&quot;</td>
<td>1/10 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>T-49DT-HC</td>
<td>2</td>
<td>6</td>
<td>54 1/4&quot; x 29 7/8&quot; x 78 3/8&quot;</td>
<td>1/3 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>T-49DT-4-HC</td>
<td>4</td>
<td>2/1</td>
<td>54 1/4&quot; x 29 7/8&quot; x 78 3/8&quot;</td>
<td>1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

GLASS DOORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Number of Doors</th>
<th>Shelves</th>
<th>Dimensions (L x D x H)</th>
<th>Horsepower</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-23DT-G</td>
<td>2</td>
<td>3</td>
<td>27&quot; x 29 7/8&quot; x 78 3/8&quot;</td>
<td>1/5, 1/2 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
### REFRIGERATION

#### STA & STG SPEC SERIES REACH-INS
- Foamed-in-place polyurethane high density cell insulation
- HC models use R290 refrigerant
- Energy efficient, "Low-E", thermal glass on glass door models
- Exterior mounted digital thermometer
- Positive seal self-closing doors with 120° stay open feature
- LED interior lighting (STA models standard; STG optional)
- 5" diameter castors standard, 6" legs available
- Self-contained system

**STA SERIES**
- Exterior - Stainless steel door, front and sides
- Interior - Aluminum sides walls and back, Stainless steel floor and ceiling

**STG SERIES**
- Exterior - Stainless steel door, front and aluminum sides
- Interior - Aluminum side walls and back

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#### REFRIGERATORS

<table>
<thead>
<tr>
<th>SOLID DOOR(S)</th>
<th>1 Door, 1/4 hp, 27 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>ST( )1R-1S-HC</td>
<td>1 Door, 1/4 hp, 27 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ST( )2R-2S-HC</td>
<td>2 Doors, 1/2 hp, 52 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ST( )3R-3S</td>
<td>3 Doors, 1/2 hp, 77 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**COMBINATION HALF DOORS**

<table>
<thead>
<tr>
<th>GLASS DOOR(S)</th>
<th>1 Door, 1/4 hp, 27 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>ST( )1R-1HG/1HS-HC</td>
<td>2 Doors, 1/4 hp, 27 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ST( )2R-2HG/2HS-HC</td>
<td>4 Doors, 1/2 hp, 52 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ST( )3R-3G</td>
<td>3 Doors, 1/2 hp, 77 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**GLASS DOORS**

<table>
<thead>
<tr>
<th>SOLID DOOR(S)</th>
<th>1 Door, 1/4 hp, 27 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>ST( )1R-2HG-HC</td>
<td>2 Doors, 1/4 hp, 27 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ST( )2R-4HG-HC</td>
<td>4 Doors, 1/2 hp, 52 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ST( )3R-6HS</td>
<td>6 Doors, 1/2 hp, 77 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**DUAL TEMPERATURE SOLID DOOR CABINETS**

<table>
<thead>
<tr>
<th>SOLID HALF DOORS</th>
<th>Half Doors, 1 1/10 - 1 3/10 hp, 27 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>ST( )1DT-2HS-HC</td>
<td>2 Half Doors, 1/2 hp, 52 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ST( )2DT-2S</td>
<td>2 Doors, 1/2 hp, 52 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

---

### REACH-IN DUAL TEMPERATURE CABINET

- Equipped with two, self-contained, independent refrigeration systems (CFC free)
- Left side refrigerator holds 33° to 38°F; Right side freezer holds -10°F

#### FREEZERS

- Environmentally friendly (R404A), refrigerant
- Freezer holds -10°F (air off evaporator coil, -20°F)

<table>
<thead>
<tr>
<th>SOLID DOOR(S)</th>
<th>1 Door, 1/2 hp, 27 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>ST( )1F-1S-HC</td>
<td>1 Door, 1/2 hp, 27 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ST( )2F-2S-HC</td>
<td>2 Doors, 1/2 hp, 52 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ST( )3F-3S</td>
<td>3 Doors, 1/2 hp, 77 1/4&quot;L x 33 3/4&quot;W x 77 3/4&quot;H</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

---

### SUMMARY

- Environmentally friendly (134A), refrigeration system, factory sealed and pre-lubricated for long life - holds 33° to 38°F
- HC Models use R290 hydrocarbon refrigerant
**REFRIGERATION**

**STR SPEC SERIES REACH-INS**
- Foamed-in-place polyurethane high density cell insulation
- HC models use R290 refrigerant
- Energy efficient, "Low-E", thermal glass on glass door models
- Exterior mounted digital thermometer
- Positive seal self-closing doors with 120° stay open feature
- Lifetime guaranteed door hinges
- LED interior lighting
- 5” diameter castors standard, 6” legs available
- Self-contained system
- Exterior - Stainless steel door, front and sides
- Interior - Stainless steel side walls, back, floor, ceiling and door liner

**REFRIGERATORS**

**SOLID DOOR(S)**
- STR1R-1S-HC 1 Door, 1/4 hp, 27"/L x 33½/"D x 77¾/"H 1/ea.
- STR2R-2S 2 Doors, 1/2 hp, 52¼/"L x 33½/"D x 77¾/"H 1/ea.
- STR3R-3S 3 Doors, 1/2 hp, 77¾/"L x 33½/"D x 77¾/"H 1/ea.

**GLASS DOOR(S)**
- STR1R-1G-HC 1 Door, 1/4 hp, 27½/"L x 33½/"D x 77¾/"H 1/ea.
- STR2R-2G-HC 2 Doors, 1/2 hp, 52¼/"L x 33½/"D x 77¾/"H 1/ea.
- STR3R-3G 3 Doors, 1/2 hp, 77¾/"L x 33½/"D x 77¾/"H 1/ea.

**SOLID HALF DOORS**
- STR1R-2HS-HC 2 Doors, 1/4 hp, 27½/"L x 33½/"D x 77¾/"H 1/ea.
- STR2R-4HS-HC 4 Doors, 1/2 hp, 52¼/"L x 33½/"D x 77¾/"H 1/ea.
- STR3R-6HS 6 Doors, 1/2 hp, 77¾/"L x 33½/"D x 77¾/"H 1/ea.

**GLASS HALF DOORS**
- STR1R-2HG-HC 2 Doors, 1/4 hp, 27½/"L x 33½/"D x 77¾/"H 1/ea.
- STR2R-4HG-HC 4 Doors, 1/2 hp, 52¼/"L x 33½/"D x 77¾/"H 1/ea.

**COMBINATION HALF DOORS**
- STR1R-1HG/1HS-HC 2 Doors, 1/4 hp, 27½/"L x 33½/"D x 77¾/"H 1/ea.
- STR2R-2HG/2HS 4 Doors, 1/2 hp, 52¼/"L x 33½/"D x 77¾/"H 1/ea.

**REACH-IN DUAL TEMPERATURE CABINETS**
- STR1DT-2HS 2 Half Doors, 1/10 - 1/3 hp, 27½/"L x 33½/"D x 77¾/"H 1/ea.
- STR2DT-2S 2 Doors, 1/3 - 1/2 hp, 52¼/"L x 33½/"D x 77¾/"H 1/ea.

**FREEZERS**

**SOLID DOOR(S)**
- STR1F-1S-HC 1 Door, 3/4 hp, 27½/"L x 33½/"D x 77¾/"H 1/ea.
- STR2F-2S-HC 2 Doors, 1¼ hp, 52¼/"L x 33½/"D x 77¾/"H 1/ea.

**GLASS DOOR**
- STR1F-1G-HC 1 Door, 1 hp, 27½/"L x 33½/"D x 77¾/"H 1/ea.

**FREEZER**
- STR1F-2HI-HC 2 Doors, 1¼ hp, 52¼/"L x 33½/"D x 77¾/"H 1/ea.

- Environmentally friendly (134A), refrigeration system, factory sealed and pre-lubricated for long life - holds 33° to 38°F
- HC Models use R290 hydrocarbon refrigerant
- Equipped with two, self-contained, independent refrigeration systems
- Left side refrigerator holds 33° to 38°F; Right side freezer holds -10°F
- R-290 refrigerant
- Freezer holds -10°F
STA SERIES PASS-THRU, ROLL-INS & ROLL-THRU

• Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC) 134a refrigerant; HC models use R290 hydrocarbon refrigerant that has zero ozone depletion
• Exterior - Stainless steel doors, front and sides
• Interior - NSF approved, aluminum sides, back, stainless floor and ceiling
• LED interior lighting, safety shielded

PASS-THRU REFRIGERATORS

• Shelving - 3 heavy duty, chrome plated wire shelves per section, 4 different interior kits available
• Food safe refrigerators hold 33° to 38°F
• The utility of the "STA" series pass-thru is in its ability to be a server station for cold dishes
• Designed to become a central station, rear-loaded from the kitchen prep area to be front-accessed by servers
• Door locks standard
• 5" diameter plate castors standard equipment, 6" legs available

PASS-THRU REFRIGERATORS

COMBO FRONT HALF DOOR/GLASS REAR DOORS
STA1RPT-1HG/1HS-1G-1HC 3 Doors, 1/4 hp, 27"L x 36"D x 77¼"H 1/ea.
STA2RPT-2HG/2HS-2G-1HC 6 Doors, 1/2 hp, 52½"L x 36¼"D x 77¼"H 1/ea.

COMBO FRONT HALF DOOR/SOLID REAR DOORS
STA1RPT-1HG/1HS-1S-1HC 3 Doors, 1/4 hp, 27"L x 36"D x 77¼"H 1/ea.
STA2RPT-2HG/2HS-2S-1HC 6 Doors, 1/2 hp, 52½"L x 36¼"D x 77¼"H 1/ea.

GLASS FRONT/GLASS REAR DOORS
STA1RPT-1G-1G-1HC 2 Doors, 1/4 hp, 27½"L x 36¼"D x 77¼"H 1/ea.
STA2RPT-2G-2G-1HC 4 Doors, 1/2 hp, 52½"L x 36¼"D x 77¼"H 1/ea.

GLASS FRONT/SOLID REAR DOORS
STA1RPT-1G-1S-1HC 2 Doors, 1/4 hp, 27½"L x 36¼"D x 77¼"H 1/ea.
STA2RPT-2G-2S-1HC 4 Doors, 1/2 hp, 52½"L x 36¼"D x 77¼"H 1/ea.

GLASS FRONT HALF/GLASS REAR DOORS
STA1RPT-2HG-1G-1HC 3 Doors, 1/4 hp, 27½"L x 36¼"D x 77¼"H 1/ea.
STA2RPT-4HG-2G-1HC 6 Doors, 1/2 hp, 52½"L x 36¼"D x 77¼"H 1/ea.

GLASS FRONT HALF/SOLID REAR DOORS
STA1RPT-2HG-1S-1HC 3 Doors, 1/4 hp, 27½"L x 36¼"D x 77¼"H 1/ea.
STA2RPT-4HG-2S-1HC 6 Doors, 1/2 hp, 52½"L x 36¼"D x 77¼"H 1/ea.

SOLID FRONT/GLASS REAR DOORS
STA1RPT-1S-1G-1HC 2 Doors, 1/4 hp, 27½"L x 36¼"D x 77¼"H 1/ea.
STA2RPT-2S-2G-1HC 4 Doors, 1/2 hp, 52½"L x 36¼"D x 77¼"H 1/ea.

SOLID FRONT/SOLID REAR DOORS
STA1RPT-1S-1S-1HC 2 Doors, 1/4 hp, 27½"L x 36¼"D x 77¼"H 1/ea.
STA2RPT-2S-2S-1HC 4 Doors, 1/2 hp, 52½"L x 36¼"D x 77¼"H 1/ea.

SOLID FRONT HALF/GLASS REAR DOORS
STA1RPT-2HS-1G-1HC 3 Doors, 1/4 hp, 27½"L x 36¼"D x 77¼"H 1/ea.
STA2RPT-4HS-2G-1HC 6 Doors, 1/2 hp, 52½"L x 36¼"D x 77¼"H 1/ea.

SOLID FRONT HALF/SOLID REAR DOORS
STA1RPT-2HS-1S-1HC 3 Doors, 1/4 hp, 27½"L x 36¼"D x 77¼"H 1/ea.
STA2RPT-4HS-2S-1HC 6 Doors, 1/2 hp, 52½"L x 36¼"D x 77¼"H 1/ea.

ROLL-IN & ROLL-THRU REFRIGERATORS

• Accepts roll-in rack (inboard castor) with maximum dimensions of 27"W x 29"D x 72"H
• The 89 cabinets accept roll-in/thru rack (inboard castor) with maximum dimensions of 27"W x 29"D x 72"H
• Heavy gauge doors

Freezers

• Freezer holds -10°F (air off evaporator coil, -20°F)
• Automatic defrost system time-initiated, temperature-terminated

ROLL-IN REFRIGERATORS

STA1RRI-1S 1 Door, 1/3 hp, 35½"L x 34¼"D x 83¼"H 1/ea.
STA1RR189-1S 1 Door, 1/3 hp, 35½"L x 34¼"D x 88¼"H 1/ea.
STA2RRI-2S 2 Doors, 1/2 hp, 68½"L x 34¼"D x 83¼"H 1/ea.
STA2RR189-2S 2 Doors, 1/2 hp, 68½"L x 34¼"D x 88¼"H 1/ea.

ROLL-THRU REFRIGERATORS

STA1RRT-1S-1S 2 Doors, 1/3 hp, 35½"L x 37¼"D x 83¼"H 1/ea.
STA1RRT89-1S-1S 2 Doors, 1/3 hp, 35½"L x 37¼"D x 88¼"H 1/ea.
STA2RRT-2S-2S 4 Doors, 1/2 hp, 68½"L x 37¼"D x 83¼"H 1/ea.
STA2RRT189-2S-2S 4 Doors, 1/2 hp, 68½"L x 37¼"D x 88¼"H 1/ea.

ROLL-IN FREEZER

STA1FRI-1S 1 Door, 3/4 hp, 35½"L x 34¼"D x 83¼"H 1/ea.
404A Refrigerant
STG SERIES PASS-THRU S, ROLL-INS & ROLL-THRU S

- Oversized and balanced, environmentally friendly, refrigeration system, factory sealed and pre-lubricated for long life
- HC Models use R290 Hydrocarbon refrigerant
- Interior - attractive, NSF approved, aluminum sides and back
- Stainless floor and ceiling

PASS-THRU REFRIGERATORS

- Food safe refrigerators hold 33° to 38°F
- Shelving - 3 heavy duty, PVC wire shelves per section (heated cabinets are standard with chrome shelves)
- The utility of the "STG" series pass-thru is in its ability to be a server station for cold dishes
- Positive seal self-closing doors with 120° stay open feature
- LED interior lighting, safety shielded
- 5" diameter plate castors standard equipment; 6" legs available
- Self-contained system

GAL FRT/GLS REAR DOORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>HP</th>
<th>L x D x H</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>STG1RPT-1G-1G-HC</td>
<td>2</td>
<td>1/4</td>
<td>27 1/2' x 36 1/4' x 77 3/4'</td>
<td>1/ea.</td>
</tr>
<tr>
<td>STG2RPT-2G-2G-HC</td>
<td>4</td>
<td>1/2</td>
<td>52 1/4' x 36 1/4' x 77 3/4'</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

GAL FRT/SOL REAR DOORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>HP</th>
<th>L x D x H</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>STG1RPT-1G-1S-HC</td>
<td>2</td>
<td>1/4</td>
<td>27 1/2' x 36 1/4' x 77 3/4'</td>
<td>1/ea.</td>
</tr>
<tr>
<td>STG2RPT-2G-2S-HC</td>
<td>4</td>
<td>1/2</td>
<td>52 1/4' x 36 1/4' x 77 3/4'</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

COMBO FR HT/DGL REAR DOORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>HP</th>
<th>L x D x H</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>STG1RPT-1G/1S-1G-HC</td>
<td>3</td>
<td>1/4</td>
<td>27 1/2' x 36 1/4' x 77 3/4'</td>
<td>1/ea.</td>
</tr>
<tr>
<td>STG2RPT-2G/2S-2G-HC</td>
<td>6</td>
<td>1/2</td>
<td>52 1/4' x 36 1/4' x 77 3/4'</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

GLASS FR/HALF SOL REAR DOORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>HP</th>
<th>L x D x H</th>
<th>QTY</th>
</tr>
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<tbody>
<tr>
<td>STG1RPT-1G-HC</td>
<td>3</td>
<td>1/4</td>
<td>27 1/2' x 36 1/4' x 77 3/4'</td>
<td>1/ea.</td>
</tr>
<tr>
<td>STG2RPT-2G-HC</td>
<td>6</td>
<td>1/2</td>
<td>52 1/4' x 36 1/4' x 77 3/4'</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

ROLL & ROLL-THRU REFRIGERATORS

- Designed for easy product access with a full 180° open capability and stay open feature at 120°
- Heavy gauge stainless steel ramp standard for each door
- The 83 1/4" high cabinets accept roll-in racks (inboard caster) with maximum dimensions of 27''W x 29''D x 66''H
- "89" cabinets accept roll-in racks (inboard caster) with maximum dimensions of 27''W x 29''D x 72''H

ROLL-IN FREEZER

- Freezer holds -10°F (air off evaporator coil, -20°F) for the best in food preservation

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>HP</th>
<th>L x D x H</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>STG1RRI-1S</td>
<td>1</td>
<td>1/3</td>
<td>35''L x 34 1/4''D x 83 3/4''H</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

ROLL-THRU REFRIGERATORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>HP</th>
<th>L x D x H</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>STG1RRT-1S-1S</td>
<td>2</td>
<td>1/3</td>
<td>35''L x 37 1/4''D x 83 3/4''H</td>
<td>1/ea.</td>
</tr>
<tr>
<td>STG1RRT-1S-1S</td>
<td>1</td>
<td>1/3</td>
<td>35''L x 37 1/4''D x 88 1/4''H</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

ROLL-IN FREEZER

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>HP</th>
<th>L x D x H</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>STG1FRI-1S</td>
<td>1</td>
<td>3/4</td>
<td>35''L x 34 1/4''D x 83 3/4''H</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
**STR SERIES PASS-THRU, ROLL-INS & ROLL-THRU**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R134a refrigerant; HC models use R290 hydrocarbon refrigerant that has zero ozone depletion
- Exterior - Stainless steel doors, front and sides
- Interior - NSF approved, aluminum sides, back, stainless floor and ceiling

### PASS-THRU REFRIGERATORS

- Shelving - 1 interior kit option included per full section at no charge
- 4 different interior kits available
- Designed to become a central station, rear-loaded from the kitchen prep area to be front-accessed by servers
- Foamed-in-place using Ecomate, a high density polyurethane insulation that has zero ozone depletion and zero global warming potential
- Positive seal self-closing doors with 120 degree stay open feature
- 5" diameter plate casters standard equipment, 6" legs available
- Exterior - Stainless steel doors, front and sides
- Shelving - 1 interior kit option included per full section at no charge
- Factory engineered, self-contained, capillary tube system using environmentally friendly R134a refrigerant; HC models use R290 hydrocarbon refrigerant that has zero ozone depletion

### PASS-THRU REFRIGERATORS

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Configuration</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>STR1RPT-1G-1G-HC</td>
<td>2 Doors, 1/4 hp, 27'/1&quot;L x 36'/3&quot;D x 77'/4&quot;H</td>
<td>1 ea.</td>
<td></td>
</tr>
<tr>
<td>STR1RPT-2G-1G-HC</td>
<td>4 Doors, 1/2 hp, 52'/4&quot;L x 36'/3&quot;D x 77'/4&quot;H</td>
<td>1 ea.</td>
<td></td>
</tr>
</tbody>
</table>

### GLASS FRONT/GLASS REAR DOORS

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Configuration</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>STR1RPT-1G-1G-HC</td>
<td>2 Doors, 1/4 hp, 27'/1&quot;L x 36'/3&quot;D x 77'/4&quot;H</td>
<td>1 ea.</td>
<td></td>
</tr>
<tr>
<td>STR2RPT-2G-1G-HC</td>
<td>4 Doors, 1/2 hp, 52'/4&quot;L x 36'/3&quot;D x 77'/4&quot;H</td>
<td>1 ea.</td>
<td></td>
</tr>
</tbody>
</table>

### SOLID FRONT/GLASS REAR DOORS

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Configuration</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>STR1RPT-1G-1G-HC</td>
<td>2 Doors, 1/4 hp, 27'/1&quot;L x 36'/3&quot;D x 77'/4&quot;H</td>
<td>1 ea.</td>
<td></td>
</tr>
<tr>
<td>STR2RPT-2G-1G-HC</td>
<td>4 Doors, 1/2 hp, 52'/4&quot;L x 36'/3&quot;D x 77'/4&quot;H</td>
<td>1 ea.</td>
<td></td>
</tr>
</tbody>
</table>

# ROLL-IN & ROLL-THRU REFRIGERATORS

- Accepts roll-in rack (inboard castor) with maximum dimensions of 27"W x 29"D x 66"H
- The 89 cabinets accept roll-in/thru rack (inboard castor) with maximum dimensions of 27"W x 29"D x 72"H (supplied by others)

### ROLL-IN FREEZER

- Holds -10°F (air off evaporator coil, -20°F)
- Ideal for roll-in racks supporting frozen food and ice cream
- Automatic defrost system time-initiated, temperature-terminated
DROP-IN ICE CREAM FREEZERS

- Operating range -5°F to 10°F
- Stainless steel work surface, lid and interior liner
- Foamed-in-place insulation
- Available sizes for one or two three gallon container capacity
- Includes special angle brackets, U-channels, and mounting bolts for easy installation

DI-FR-DW-FL 6 gal., Flip Lid 1/ea.
DI-FR-DW 3 gal., Flip Lid 1/ea.
DI-FR36 6 gal. 1/ea.
DI-FR36-FL 6 gal., Flip Lid 1/ea.
DI-FR36-DW 6 gal., Dipper Well 1/ea.

REGAL RIDE™ CARTER PACKS

- Regal Ride™ casters are durable and virtually maintenance free
- Available in 4-paks of (2) locking and (2) non-locking models
- Wheels are easy rolling and resist most oils, grease, solvents, acids, and other chemicals
- They require no bearings, eliminating costly bearing replacement
- Perfect for the rigors of a foodservice environment, the operating temperature range is -20°F to 180°F (-29ºC to 82ºC)

CSTPK-5PES-1 1" Expanding Stem, 5", Black, Polyolefin 1/ea.
CSTPK-1PUP-4B 1", 3/16" x 3 1/2" Plate, Low Profile, Black, Polyolefin 4/pk.
CSTPK-3PES-3 1 1/4" Expanding Stem, 3", Blue, Polyurethane 1/ea.
CSTPK-5PES-2 1 1/4" Expanding Stem, 5", Black, Polyolefin 1/ea.
CSTPK-3PES 1 1/4" Expanding Stem, 3", Black, Polyolefin 1/ea.
CSTPK-5PES 1 1/4" Expanding Stem, 5", Black, Polyolefin 1/ea.
CSTPK-3PTS 1/2" - 13 Threaded Stem, 3", Black, Polyolefin 1/ea.
CSTPK-3BTS 1/2" - 13 Threaded Stem, 5", Black, Polyolefin 1/ea.
CSTPK-2PUP-4B 2", 3/16" x 3 1/2" Plate, Low Profile, Black, Polyolefin 4/pk.
CSTPK-3SP 2 1/4" x 3 1/4" Swivel Plate, 3", Black, Polyolefin 1/ea.
CSTPK-4SP 2 1/4" x 3 1/4" Swivel Plate, 4", Black, Polyolefin 1/ea.
CSTPK-5SP 2 1/4" x 3 1/4" Swivel Plate, 5", Black, Polyolefin 1/ea.
CSTPK-3PAL-1 3/4" Square Plate w/Adjustable Stem, 5", Black, Polyolefin 1/ea.
CSTPK-5PUUP 3 1/4" x 3 1/4" Universal Plate, 5", Blue, Polyurethane 1/ea.
CSTPK-5PU 4" x 4" Universal Plate, 5", Black, Polyolefin 1/ea.
CSTPK-5PTS 3/4" x 1" Threaded Stem, 5", Black, Polyolefin 1/ea.

HEAVY-DUTY

CSTPK-5PUSP-5 Triangular Plate, 5", Blue, Polyurethane 1/ea.

ICE CREAM DISHERS

- One piece plastic triangle handle
- Made with 18/8 stainless steel to prevent corrosion
- Color coded for no guess size

SLDS206P #6, 5 1/2 oz., White 36/cs.
SLDS208P #8, 4 oz., Gray 36/cs.
SLDS210P #10, 3 1/4 oz., Ivory 36/cs.
SLDS212P #12, 2 1/2 oz., Green 36/cs.
SLDS216P #16, 2 oz., Blue 36/cs.
SLDS220P #20, 1 3/4 oz., Yellow 36/cs.
SLDS224P #24, 1 1/2 oz., Red 36/cs.
SLDS230P #30, 1 oz., Black 36/cs.
SLDS240P #40, 3/4 oz., Orchid 36/cs.

ACCESSORIES & PARTS FOR YOUR FOODSERVICE EQUIPMENT

LED COOLER/FREEZER LIGHTS

- Unmatched 7500 lumens
- LED surface mount vapor-tight light fixture for cooler/freezer applications
- Designed for use with removable LED lamps
- Resilient, one-piece silicone gasket rated IP-65 for damp and wet locations
- Superior highly-polished aluminum reflector improves light output
- Low profile design
- Corrosion-free, high impact polycarbonate housing
- Clear, high impact polycarbonate lens with ribs for maximum light dispersion
- Supplied with NEC-approved luminaire disconnects
- 120-240VAC
- Operating temperature range -13°F to 104°F (-25ºC to 40ºC)

INDIGO® NXT ICE CUBE MACHINES

- Showcasing lower energy consumption, a reduction in potable water usage and also in condenser water usage
- easyTouch® icon based touch screen
- Programmable ice production
- Selected components are made with AlphaSan® antimicrobial
- Intelligent diagnostics provide 24 hour preventative maintenance and diagnostic feedback
- DuraTech® exterior provides superior corrosion resistance above stainless steel

NEO® UNDERCOUNTER ICE MACHINES

- NEO produces more ice than ever before while using less water & energy
- The storage bin provides industry leading capacity
- NEO provides feedback with full bin & service indicators
- Delay function allows you to pause machine for slow periods
- A forward-sliding storage bin for easy access to refrigeration components
- Smooth, sealed food-zone with removable water trough, distribution tube and damper door for faster cleaning
- AlphaSan added to key internal components
- Available Luminec® Growth Inhibitor extends cleaning intervals

NUGGET ICE MACHINES

- Bite sized nugget with 90% ice content offers one of the best ice to water ratios for maximum cooling & minimal drink dilution
- Perfect for beverage applications, dispensing, smoothies, & cold therapy
- Can be paired with any Multiplex beverage dispenser for an unbeatable soft drink experience
- High load maintenance free bearings for enhanced reliability
- Evoaporator is designed for maximum quality & operating life
- NEO produces more ice
- Undercooop
- Growth Inhibitor extends cleaning intervals

ARCTIC PURE™ WATER FILTERS

- Built-in de-scaler
- Reduces chlorine taste
- Change without turning off water

ICE SCOOP

- NSF approved aluminum ice scoop
- Molded rubber grip and knuckle guard
- Hangs inside the D-bins or external scoop holder
- Limited lifetime guarantee

<table>
<thead>
<tr>
<th>Models</th>
<th>Description</th>
<th>Capacity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RNF0320A</td>
<td>Air-Cooled, 22&quot;W, 315 lb. per 24 Hours, 115/60/1</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>RNF0620A</td>
<td>Air-Cooled, 22&quot;W, 591 lb. per 24 Hours, 115/60/1</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>RNF1100A</td>
<td>Air-Cooled, 30&quot;W, 1078 lb. per 24 Hours, 208-230/60/1</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
### Flake Ice Machines

- **Flake ice** is small hard bits of ice ideally suited for presentation applications.
- **High load maintenance free bearing** for enhanced reliability.
- **Service updates** facilitate installation and make cleaning easier.
- **Flake ice** is perfect for food display & cold therapy/healthcare.
- **Ice forms around object without bruising and holds object in place**.
- **Heavy duty stainless steel cabinet** resists corrosion.

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Capacity</th>
<th>Voltage</th>
</tr>
</thead>
<tbody>
<tr>
<td>RFF0320A</td>
<td>Air-Cooled, 22”W, 370 lb. per 24 Hours, 115/60/1</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>RFF1300A</td>
<td>Air-Cooled, 30”W, 1264 lb. per 24 Hours, 208-230/60/1</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>RFF2500A</td>
<td>Air-Cooled, 37”W, 2460 lb. per 24 Hours, 208-230/60/3</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### Indigo NXT Ice Storage Bins

- Duratech metal finish exterior has better corrosion resistance than stainless steel, is smudge resistant & easy to keep clean.
- Ergonomic door design is angled 53° to allow for easier access to the ice in the bin especially when scooping from the bottom.
- Foamed insulated door insulates the ice bin, reduces sweat on the door & helps keep ice lasting longer.
- Polyurethane arctic blue bin liner accentuates the crisp clear ice.
- Clever built in side grips allow you to lift the bin door from anywhere.
- Ergonomic NSF approved sanitary ice scoop included with each bin.
- Unique molded retaining lip allows maximum scooping every time.
- Built-in scoop holder, keeps the ice scoop handle above the ice.
- Unique cammed bin door self-latch keeps the door in the open position.

<table>
<thead>
<tr>
<th>Model</th>
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<th>Capacity</th>
<th>Voltage</th>
</tr>
</thead>
<tbody>
<tr>
<td>D320</td>
<td>210 lb., 22”W x 34”D x 38”H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>D400</td>
<td>290 lb., 30”W x 34”D x 38”H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>D420</td>
<td>310 lb., 22”W x 34”D x 50”H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>D570</td>
<td>430 lb., 30”W x 34”D x 50”H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>D970</td>
<td>710 lb., 48”W x 34”D x 50”H</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### Dispensers

- Designed for ice bucket filling in hotels, motels and resorts.
- Automatic-fill, floor-standing ice dispensers.
- Meet the strict sanitary needs of the lodging, foodservice and healthcare industries.
- Patented “push for ice” dispense mechanism and paddlewheel ice delivery technology.
- Duratech exterior provides superior corrosion resistance.
- Stainless finish with innovation clear-coat resists fingerprints and dirt.
- Efficient built-in agitator assures 100% dispensing.
- Oversized drain pan collects larger quantity of ice overflow.

<table>
<thead>
<tr>
<th>Model</th>
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<th>Capacity</th>
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</tr>
</thead>
<tbody>
<tr>
<td>SPA160</td>
<td>22”W, 120 lb.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>SPA310</td>
<td>30”W, 180 lb.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>SPA291</td>
<td>30”W, 180 lb.</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### Ice Dispenser

- Designed for large container ice filling.
- Automatic-fill, floor-standing ice dispensers.
- Meet the strict sanitary needs of the lodging, foodservice and healthcare industries.
- Patented “push for ice” dispense mechanism and paddlewheel ice delivery technology.
- Duratech exterior provides superior corrosion resistance.
- Stainless finish with innovation clear-coat resists fingerprints and dirt.
- Efficient built-in agitator assures 100% dispensing.
- Oversized drain pan collects larger quantity of ice overflow.
- Accepts up to 10 1/2” high container.

<table>
<thead>
<tr>
<th>Model</th>
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<th>Capacity</th>
<th>Voltage</th>
</tr>
</thead>
<tbody>
<tr>
<td>SFA191</td>
<td>22”W, 120 lb.</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
ESSENTIAL ICE™ UNDERCOUNTER CUBE ICE MACHINES

- Slide back door allows easy access to ice in the bin
- Intuitive control panel allows for quick and easy operation
- Ice scoop included

CU0415MA-1 Makes 58 lbs. per day, 36 lb. Storage 1/ea.
CU0715MA-1 Makes 80 lbs. per day, 36 lb. Storage 1/ea.
CU0920MA-1 Makes 100 lbs. per day, 57 lb. Storage 1/ea.

CU0415

ICEVALET® HOTEL ICE DISPENSERS

- Simple push chute for easy ice dispensing
- Modern, stylish design in a corrosion resistant metallic cabinet
- Removeable top panel allows access to the bin for easy cleaning
- Improved sink depth that will accommodate almost every size hotel ice bucket
- Equipped with an 11” power cord

HD22B-1 120 lb. Storage 1/ea.
HD30B-1 180 lb. Storage 1/ea.

HD22

MERIDIAN™ ICE & WATER DISPENSERS

- Combines legendary reliability, time-saving serviceability and convenient cleaning innovations all in one
- Developed with space, production and installation in mind
- Delivers the softest, most satisfying ice on the market today

HID312A-1 Makes 260 lbs. per day, 12 lb. Storage 1/ea.
HID525A-1 Makes 500 lbs. per day, 25 lb. Storage 1/ea.
HID540A-1 Makes 500 lbs. per day, 40 lb. Storage 1/ea.

HST16-A For HID312 1/ea.
HST21-A For HID525 & HID540 1/ea.

PRODIGY PLUS® MODULAR CUBE ICE MACHINES

- Self-monitoring cuber
- Advanced ice level control
- Optional feature board for quick diagnostics
- Intuitive technology like AutoAlert™ indicator lights
- Reduced operational footprint and easy-access service from the front panel

C0322SA-1 Makes 356 lbs. per day, 22”W x 24”D x 23”H 1/ea.
C0330SA-1 Makes 400 lbs. per day, 30”W x 24”D x 23”H 1/ea.
C0522SA-1 Makes 475 lbs. per day, 22”W x 24”D x 23”H 1/ea.
C0530SA-1 Makes 525 lbs. per day, 30”W x 24”D x 23”H 1/ea.
C0630SA-32 Makes 640 lbs. per day, 30”W x 24”D x 23”H 1/ea.
C0722SA-32 Makes 758 lbs. per day, 22”W x 24”D x 29”H 1/ea.
C0830SA-32 Makes 905 lbs. per day, 30”W x 24”D x 29”H 1/ea.
C1030SA-32 Makes 1077 lbs. per day, 30”W x 24”D x 29”H 1/ea.
C1448SA-32 Makes 1553 lbs. per day, 48”W x 24”D x 29”H 1/ea.

C0322MA-1 Makes 356 lbs. per day, 22”W x 24”D x 23”H 1/ea.
C0330MA-1 Makes 400 lbs. per day, 30”W x 24”D x 23”H 1/ea.
C0522MA-1 Makes 475 lbs. per day, 22”W x 24”D x 23”H 1/ea.
C0530MA-1 Makes 525 lbs. per day, 30”W x 24”D x 23”H 1/ea.
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C0830MA-32 Makes 905 lbs. per day, 30”W x 24”D x 29”H 1/ea.
C1030MA-32 Makes 1077 lbs. per day, 30”W x 24”D x 29”H 1/ea.
C1448MA-32 Makes 1553 lbs. per day, 48”W x 24”D x 29”H 1/ea.

ID SERIES ICE DISPENSER

- Can be combined with cube or nugget ice machines
- Easy-to-clean stainless steel exterior resists corrosion and withstands everyday use
- Storage bin is made of rust-free plastic
- Dispensing mechanism is comprised of heavy-duty components for long life

ID150B-1 150 lb. Storage 1/ea.

Scotsman® PRODUCES CRYSTAL CLEAR CUBES

THE CLASSIC ICE FORM PERFECT FOR ANY BEVERAGE

C0330 on a B530S

HST16-A on a B530S
PRODIGY® UNDERCOUNTER CUBE ICE MACHINES
- Uses significantly less energy and water than other cube ice machines
- AutoAlert™ control panel can communicate operating status and signal when it’s time to descale, sanitize and more
- Front removable air filter

**SMALL CUBES**
- CU1526
  - Makes 150 lbs. per day, 80 lb. Storage
  - 1/ea.
- CU2026SA-1
  - Makes 218 lbs. per day, 80 lb. Storage
  - 1/ea.
- CU3030SA-1
  - Makes 313 lbs. per day, 110 lb. Storage
  - 1/ea.

**MEDIUM CUBES**
- CU1526MA-1
  - Makes 150 lbs. per day, 80 lb. Storage
  - 1/ea.
- CU2026MA-1
  - Makes 218 lbs. per day, 80 lb. Storage
  - 1/ea.
- CU3030MA-1
  - Makes 313 lbs. per day, 110 lb. Storage
  - 1/ea.

PRODIGY PLUS® MODULAR NUGGET ICE MACHINES
- Soft, chewable nugget ice
- AutoAlert™ indicator lights
- Advanced ice level control
- Small operational footprint and easy-access service from the front panel

**SMALL SOFT FLAKES OF ICE**
- N0422
  - Makes 420 lbs. per day, 22"W x 24"D x 23"H
  - 1/ea.
- N0622A-1
  - Makes 643 lbs. per day, 22"W x 24"D x 23"H
  - 1/ea.
- N0922A-32
  - Makes 956 lbs. per day, 22"W x 24"D x 27"H
  - 1/ea.

ESSENTIAL ICE™ UNDERCOUNTER FLAKE & NUGGET ICE MACHINES
- Ideal for use in healthcare, foodservice and school applications
- Only 24" wide, these ice makers can be placed in the tightest locations
- Energy efficiency: Exceeds 2018 DOE requirements

**SELF-CONTAINED GOURMET CUBE ICE MACHINES**
- Uniquely-shaped, crystal-clear, slow-melting, taste-free, odorless ice
- User friendly control panel informs whether power is on, alerts a no-water condition and a time to clean reminder

**ESSENTIAL ICE™**
- UN324A-1
  - Nugget, 340 lbs. Per Day, 80 lb. Storage
  - 1/ea.
- UF424A-1
  - Flake, 440 lbs. Per Day, 80 lb. Storage
  - 1/ea.

**B330P**
- Fits Prodigy Plus® Modular Cubes, Nugget or Flake Ice Makers

**MODULAR ICE STORAGE BINS**
- B330P
  - 344 lb. Storage, 30"W x 34"D x 31"H*, Poly Finish
  - 1/ea.
- B322S
  - 370 lb. Storage, 22"W x 34"D x 44"H*, Stainless Finish
  - 1/ea.
- B530P
  - 536 lb. Storage, 30"W x 34"D x 44"H*, Poly Finish
  - 1/ea.
- B530S
  - 536 lb. Storage, 30"W x 34"D x 44"H*, Stainless Finish
  - 1/ea.
- B842S
  - 778 lb. Storage, 42"W x 34"D x 44"H*, Stainless Finish
  - 1/ea.
- B948S
  - 893 lb. Storage, 48"W x 34"D x 44"H*, Stainless Finish
  - 1/ea.

*Add 6" Height for Bin Legs
### THE ELEVATION SERIES™ MODULAR CUBE ICE MAKERS

- **22” & 30” Modular Cube Ice Maker w/Wide Space-Saving Design**
- One-touch sanitizing and descaling ensures the ultimate in food safety
- Unique Food Zone made from BPA-free dishwasher-safe plastic components
- Available in half cube (H), full cube (F), grande cube (G), air cooled (A), water cooled (W) and remote cooled (R)

The Elevation CIM Series comes in a variety of production options ranging from 300 lbs. to 2,000 lbs.

<table>
<thead>
<tr>
<th>Model</th>
<th>Width</th>
<th>Production (lbs./24 hr.)</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>CIM0320</td>
<td>22”W, Up to 330 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM0520</td>
<td>22”W, Up to 555 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM0826</td>
<td>22”W, Up to 906 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM1126</td>
<td>22”W, Up to 968 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM0330</td>
<td>30”W, Up to 316 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM0430</td>
<td>30”W, Up to 500 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM0530</td>
<td>30”W, Up to 586 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM0636</td>
<td>30”W, Up to 615 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM0836</td>
<td>30”W, Up to 906 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM1136</td>
<td>30”W, Up to 968 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM1137</td>
<td>30”W, Up to 994 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM1446</td>
<td>48”W, Up to 1560 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>CIM2046</td>
<td>48”W, Up to 1860 lbs./24 hr.</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### THE GEM SERIES: “THE CONSUMER FAVORITE PEARL ICE”

You could call this “The People’s Ice.” A great addition to any fountain drink, smoothie or beverage, our proprietary Pearl Ice is soft, longer-lasting and chewable. Is it any wonder people love it? Pearl Ice dispenses smoothly, blends quickly and displaces liquid better than any other ice.

Available in productions ranging from 450 lbs. to 2000 lbs. in modular machine heads, and 90 lbs. to 270 lbs. in self contained under counter ice machines.

<table>
<thead>
<tr>
<th>Model</th>
<th>Production (lbs./24 hr.)</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>GEM0450</td>
<td>21”W, Up to 508 lbs./24 hr.</td>
<td>1/ea.</td>
</tr>
<tr>
<td>GEM0650</td>
<td>30”W, Up to 770 lbs./24 hr.</td>
<td>1/ea.</td>
</tr>
<tr>
<td>GEM0956</td>
<td>30”W, Up to 1053 lbs./24 hr.</td>
<td>1/ea.</td>
</tr>
<tr>
<td>GEM1306</td>
<td>30”W, Up to 1350 lbs./24 hr.</td>
<td>1/ea.</td>
</tr>
<tr>
<td>GEM2006</td>
<td>30”W, Up to 1906 lbs./24 hr.</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
BREMA® ICE MAKER
- Stainless steel 304 interior and exterior, never rusts or corrodes
- Stainless steel evaporator, reduces mineral build-up
- Fixed and non-rotating evaporators ensure longevity
- Individual ice cubes, longer lasting, better displacement and production
- Thermostat bin production cycle can be increased or decreased

CB-425A
Air-Cooled, 102 lbs./day,
19"W x 22"D x 311/2"H, 55 lbs. Storage,
120V, 60 Hz, 4A, 500W

SAF-T-ICE® ICE TOTES
- Dedicated container for safe ice transport
- HACCP hanger attaches tote to ice machine for easy filling
- Tri-grip™ design for easier, more controlled pouring
- Dishwasher safe

Si6100 5 gal. Shorty™, Clear
Si6000 6 gal., Clear
Si6500 Saf-T-Ice® Lid (Fits both Si6000 & Si6100)

SAF-T-ICE® BOTTLE GUARDIAN
- Chill wine bottles safely inside of ice bins
- Dishwasher safe

Si7000BG 3/4" dia.

SAF-T-ICE® CARTS
- Can transport up to two Saf-T-Ice® Totes (carrying 50 lbs. of ice) safely and securely
- Folds for easy storage

SiCART60 Holds (2) Si6000 Saf-T-Ice® Totes 1/ea.
SiCART61 Holds (2) Si6100 Saf-T-Ice® Totes 1/ea.

SAF-T-SCOOP® & GUARDIAN™ SYSTEMS
- Guardian™ System mounts inside or outside of ice bins
- Germ-Guards™ protect ice from contact with hands
- Dishwasher safe

Si5000 Scoop Guardian™ System, 6-10 oz. 1/ea.
Si5500 6-10 oz., Scoop Only 1/ea.
Si7000 Scoop Guardian™ System, 12-16 oz. 1/ea.
Si7500 12-16 oz., Scoop Only 1/ea.
Si9000 Scoop Guardian™ System, 64-86 oz. 1/ea.
Si9500 64-86 oz., Scoop Only 1/ea.

ICE CUBE SELECTION GUIDE

CUBED (HALF OR FULL)
Universal use. Perfect for ice bagging & displays.

FLAKED
Ideal for merchandising presentation, blended drinks and in healthcare settings.

NUGGET
Ideal for beverage dispensers, cocktails, foodservice & healthcare settings.
ARCHITECTURAL RECESSED 12 AIR CURTAINS

• Mounts flush with the ceiling
• White aluminum exterior
• Built-in Intelliswitch digital controller
• Used at entrances to save energy and maintain comfortable interiors
• Simple to install, operate, and maintain
ARD12-2060A 2 Motors, 60" 1/ea.  ARD12-3120A 3 Motors, 120" 1/ea.
ARD12-2072A 2 Motors, 72" 1/ea.  ARD12-3132A 3 Motors, 132" 1/ea.
ARD12-2084A 2 Motors, 84" 1/ea.  ARD12-4144A 4 Motors, 144" 1/ea.

SANITATION CERTIFIED HIGH PERFORMANCE 7 AIR CURTAINS

• For door heights to 7’ • Single-speed, white or black powder-coated exterior
• Custom colors or stainless steel available • 14” high x 15” deep • 3/4 hp single speed motor(s)
• Activation switch (i.e. door switch) sold separately • Tested and approved per NSF 37
• 120/208/240/1 power supplies • Made in USA - 5 Year parts warranty
SHD07-1036A 36", 1 Motor 1/ea.
SHD07-1042A 42", 1 Motor 1/ea.
SHD07-1048A 48", 1 Motor 1/ea.
SHD07-2060A 60", 2 Motors 1/ea.
SHD07-2072A 72", 2 Motors 1/ea.
SHD07-2084A 84", 2 Motors 1/ea.
SHD07-2096A 96", 2 Motors 1/ea.
SHD07-3120A 120", 3 Motors 1/ea.

COMMERCIAL LOW PROFILE 8 AIR CURTAINS

• Ideal for walk-in coolers
• For door heights to 8’
• Low profile air curtain with white or black powder coated exterior
• Custom colors or stainless steel available • 8/1/2”H x 13/1/2”D
• Factory installed fan speed switch • Made in USA - 5 year parts warranty
CLC08-1030A 30", 1 Motor 1/ea.
CLC08-1036A 36", 1 Motor 1/ea.
CLC08-1042A 42", 1 Motor 1/ea.
CLC08-1048A 48", 1 Motor 1/ea.
CLC08-1060A 60", 1 Motor 1/ea.
CLC08-1072A 72", 1 Motor 1/ea.
CLC08-2084A 84", 2 Motors 1/ea.
CLC08-2096A 96", 2 Motors 1/ea.
CLC08-2108A 108", 2 Motors 1/ea.
CLC08-2120A 120", 2 Motors 1/ea.

DRIVE-THRU UNIT 3 AIR CURTAINS

• Keep dangerous car fumes and insects outside of open drive-thru windows
• Protect employee comfort
• 6’ plug-in type power cord
• Made in USA • One year parts warranty • Width 18", 26”
DTU03-1018A Unheated, 18” 1/ea.
DTU03-2026A Unheated, 26” 1/ea.
DTU03-1018EA Electric Heated, 18” 1/ea.
DTU03-2026EA Electric Heated, 26” 1/ea.
AIR-PRO™ SERIES AIR CURTAINS
• Curtron’s most economical air curtain model protects openings up to 84” high from hot or cold air, insects, dust and contaminants
• All Air-Pro units, regardless of size, come fully-assembled and ready to install

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>AP-2-36-1-SS</td>
<td>Stainless, 36”W Opening, 110/60/1</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>AP-2-42-1-SS</td>
<td>Stainless, 42”W Opening, 110/60/1</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>AP-2-60-1-SS</td>
<td>Stainless, 60”W Opening, 110/60/1</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>AP-2-72-4-SS</td>
<td>Stainless, 72”W Opening, 110/60/1</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

M-SERIES STRIP DOOR
• M-Series doors are an economical solution that separates work environments, cuts heating and energy costs, and creates a more comfortable work environment
• Made with Low Temp Polar Reinforced strips that remain flexible down to -20°F, the M-Series is a perfect choice as a secondary barrier for walk-in coolers and freezers

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>M-108-PR-4080</td>
<td>Polar, 8” Strips, 40”W x 80”H</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

SERVICE-PRO® TRAFFIC DOORS
• Service-Pro traffic doors come in a range of attractive finishes
• Each door is custom-built from a selection of materials and options to meet the unique demands of the installation

<table>
<thead>
<tr>
<th>Series</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Series 20</td>
<td>Aluminum Sheet, Light Duty</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Series 30</td>
<td>Medium-Heavy Duty, Wood Core</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Series 50</td>
<td>Insulated Door</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Series 80</td>
<td>Polymer Core Door</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
Bally's unique Speed-Lok® System provides an internal cage/skeleton of reinforcement throughout the entire panel system. This interconnection results in unparalleled strength and allows Bally to outperform the competition for decades. Simply put... Nothing Beats A Bally!
FAST-TRAK® WALK-IN
• Unlimited lengths in 1' increments
• Five heights: 6'7'', 7'7'' & 8'7'' with floor; 7'4'' & 8'4'' floorless
• LED light fixture
• FRP threshold
• Remote Refrigeration Systems in stock for 5 day shipment
• Cooler, freezer or combination cooler/freezer models
• CFC Free HFC-245fa polyurethane insulation
• Installation is fast and easy
• Indoor or outdoor models
• 26'', 30'' or 36'' wide self-closing doors available on most models

FASTTRAK Available in widths of 6', 7', 8', 9', 10', 11' and 12' 1/ea.

FINELINE™ CUSTOM WALK-IN
• Designed to your specifications
• Coolers, freezers and combination cooler/freezers
• Modular panel construction for easy installation, expansion and relocation
• 26 gauge corrosion resistant stucco embossed coated steel
• .100 smooth aluminum interior floor (on models with floor)
• Full 4” thick panels foamed-in-place with HFC-245fa polyurethane insulation
  which is CFC & HCFC Free
• Deadbolt locking handle
• LED light fixture
• 15 Year panel warranty

FINELINE Steel 1/ea.

KOLD-LOCKER™ WALK-IN COOLER & FREEZER
• Cooler or freezer models
• CFC Free HFC-245fa polyurethane insulation
• Exclusive Capsule Pak™ refrigeration system
• Flush Coil, 100% usable interior space
• LED light fixture
• Three heights: 6'7'' & 7'7'' with floor, 7'4'' floorless
• Indoor or outdoor models
• Installation is fast and easy
• Sizes from 3'6'' x 6' to 10' x 14'
• Three temperatures: 35°, -10°F, -20°F
• Exterior finish: corrosion resistant stucco embossed coated steel
• 26'', 30'' and 36'' wide self-closing doors available on most models
• Contact your sales representative for further details

KOLDLOCKER Capacity from 77 to 1,000 cu. ft. 1/ea.
PORTABLE BUFFET TABLES

- Clear sneeze guard
- 4” swivel casters, two with brake
- Stainless steel top with black vinyl on steel wrapper and black vinyl base

HOT PAN

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>BTU</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>BPDHT2-120</td>
<td>Stainless steel top and wrapper</td>
<td>33”L x 22”W x 52”H</td>
<td>120</td>
<td>1/ea</td>
</tr>
<tr>
<td>BPDHT3-120</td>
<td>Stainless steel top and wrapper</td>
<td>48”L x 22”W x 52”H</td>
<td>120</td>
<td>1/ea</td>
</tr>
<tr>
<td>BPDHT4-120</td>
<td>Stainless steel top and wrapper</td>
<td>63 1/2”L x 22”W x 52”H</td>
<td>240</td>
<td>1/ea</td>
</tr>
<tr>
<td>BPDHT2-240</td>
<td>Stainless steel top and wrapper</td>
<td>33”L x 22”W x 52”H</td>
<td>120</td>
<td>1/ea</td>
</tr>
<tr>
<td>BPDHT3-240</td>
<td>Stainless steel top and wrapper</td>
<td>48”L x 22”W x 52”H</td>
<td>120</td>
<td>1/ea</td>
</tr>
<tr>
<td>BPDHT4-240</td>
<td>Stainless steel top and wrapper</td>
<td>63 1/2”L x 22”W x 52”H</td>
<td>240</td>
<td>1/ea</td>
</tr>
</tbody>
</table>

COLD PAN

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>BPCP-2</td>
<td>Stainless steel top and wrapper</td>
<td>33”L x 22”W x 52”H</td>
<td>1/ea</td>
</tr>
<tr>
<td>BPCP-3</td>
<td>Stainless steel top and wrapper</td>
<td>48”L x 22”W x 52”H</td>
<td>1/ea</td>
</tr>
<tr>
<td>BPCP-4</td>
<td>Stainless steel top and wrapper</td>
<td>63 1/2”L x 22”W x 52”H</td>
<td>1/ea</td>
</tr>
</tbody>
</table>

INFRARED LAMPS

- Infrared bullet lamp, with separate cord
- Not wired to base unit

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>IL-2</td>
<td>For 33”L Units</td>
<td></td>
<td>1/ea</td>
</tr>
<tr>
<td>IL-3</td>
<td>For 48”L Units</td>
<td></td>
<td>1/ea</td>
</tr>
<tr>
<td>IL-4</td>
<td>For 63 1/2”L Units</td>
<td></td>
<td>1/ea</td>
</tr>
</tbody>
</table>

FLUORESCENT LIGHTS

- Fluorescent lights with plastic shields
- Factory installation required

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>FL-2</td>
<td>For 33”L Units</td>
<td></td>
<td>1/ea</td>
</tr>
<tr>
<td>FL-3</td>
<td>For 48”L Units</td>
<td></td>
<td>1/ea</td>
</tr>
<tr>
<td>FL-4</td>
<td>For 63 1/2”L Units</td>
<td></td>
<td>1/ea</td>
</tr>
</tbody>
</table>

OPEN BASE HOT FOOD TABLES

- Stainless steel top and stainless steel wrapper, galvanized legs and adjustable undershelf
- Standard 12” cutting board is mounted on stainless steel brackets located on control side of unit
- FLEX-MASTER® Overshelf comes with four 30” stainless steel posts and two 10” stainless steel overshelves adjustable on 1” increments, optional heat lamp feature

GAS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>BTU</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>AWT2-NG OR LP</td>
<td>Stainless steel top and wrapper</td>
<td>33”, 2 Openings, 15,000 BTU Burner, LP or Natural Gas</td>
<td>1/ea</td>
<td></td>
</tr>
<tr>
<td>AWT3-NG-FM</td>
<td>Stainless steel top and wrapper</td>
<td>48”, 3 Openings, 15,000 BTU Burner, Natural Gas</td>
<td>1/ea</td>
<td></td>
</tr>
<tr>
<td>AWT3-NG OR LP</td>
<td>Stainless steel top and wrapper</td>
<td>48”, 3 Openings, 15,000 BTU Burner, LP or Natural Gas</td>
<td>1/ea</td>
<td></td>
</tr>
<tr>
<td>AWT4-NG-FM</td>
<td>Stainless steel top and wrapper</td>
<td>63 1/2”, 4 Openings, 30,000 BTU Burner, Natural Gas</td>
<td>1/ea</td>
<td></td>
</tr>
<tr>
<td>AWT4-NG OR LP</td>
<td>Stainless steel top and wrapper</td>
<td>63 1/2”, 4 Openings, 30,000 BTU Burner, LP or Natural Gas</td>
<td>1/ea</td>
<td></td>
</tr>
<tr>
<td>HT2-NG OR LP</td>
<td>Stainless steel top and wrapper</td>
<td>33”, 2 Openings, 7,000 BTU, LP or Natural Gas</td>
<td>1/ea</td>
<td></td>
</tr>
<tr>
<td>HT3-NG OR LP</td>
<td>Stainless steel top and wrapper</td>
<td>48”, 3 Openings, 10,500 BTU, LP or Natural Gas</td>
<td>1/ea</td>
<td></td>
</tr>
<tr>
<td>HT3-NG-FM</td>
<td>Stainless steel top and wrapper</td>
<td>48”, 3 Openings, 10,500 BTU, Natural Gas</td>
<td>1/ea</td>
<td></td>
</tr>
<tr>
<td>HT4-NG OR LP</td>
<td>Stainless steel top and wrapper</td>
<td>63 1/2”, 4 Openings, 14,000 BTU, LP or Natural Gas</td>
<td>1/ea</td>
<td></td>
</tr>
<tr>
<td>HT4-NG-FM</td>
<td>Stainless steel top and wrapper</td>
<td>63 1/2”, 4 Openings, 14,000 BTU, Natural Gas</td>
<td>1/ea</td>
<td></td>
</tr>
</tbody>
</table>

ELECTRIC

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>DHT2-120</td>
<td>Stainless steel top and wrapper</td>
<td>2 Openings, 33”, 120V</td>
<td>1/ea</td>
</tr>
<tr>
<td>DHT3-120</td>
<td>Stainless steel top and wrapper</td>
<td>3 Openings, 48”, 120V</td>
<td>1/ea</td>
</tr>
<tr>
<td>DHT4-240</td>
<td>Stainless steel top and wrapper</td>
<td>4 Openings, 63 1/2”, 240V</td>
<td>1/ea</td>
</tr>
<tr>
<td>DHT2-120-FM</td>
<td>Stainless steel top and wrapper</td>
<td>2 Openings, 33”, 120V</td>
<td>1/ea</td>
</tr>
<tr>
<td>DHT3-120-FM</td>
<td>Stainless steel top and wrapper</td>
<td>3 Openings, 48”, 120V</td>
<td>1/ea</td>
</tr>
<tr>
<td>SHT3-120-FM</td>
<td>Stainless steel top and wrapper</td>
<td>Sealed Well, 4 Openings, 63 1/2”, 240V</td>
<td>1/ea</td>
</tr>
<tr>
<td>SHT4-240-FM</td>
<td>Stainless steel top and wrapper</td>
<td>Sealed Well, 4 Openings, 63 1/2”, 240V</td>
<td>1/ea</td>
</tr>
</tbody>
</table>
HOLDING & TRANSPORT

SERVEWELL HOT FOOD STATIONS
• Dome elements transfer energy directly into water bath
• 4 guide holes per side for Breath Guard attachment
• Each well is equipped with a brass drain valve
• Plate shelf and 8"W cutting board standard on hot food unit
• Automatic thermostatic controls

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>38002</td>
<td>2-Well, 480W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38102</td>
<td>2-Well, 700W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38116</td>
<td>2-Well, 800W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38003</td>
<td>3-Well, 480W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38103</td>
<td>3-Well, 700W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38117</td>
<td>3-Well, 800W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38004</td>
<td>4-Well, 480W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38104</td>
<td>4-Well, 700W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38118</td>
<td>4-Well, 800W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38005</td>
<td>5-Well, 480W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38105</td>
<td>5-Well, 700W per Well</td>
<td>1/ea.</td>
</tr>
<tr>
<td>38119</td>
<td>5-Well, 800W per Well</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

GUIDE TO STEAMTABLE PANS

Complete flexibility for steamtable service is sold through a wide range of sectional pans which includes: Full Size, 2/3 Size, 1/2 Size, 1/2 Size Long, 1/3 Size, 1/4 Size, 1/6 Size & 1/9 Size.

All are made to fit both 19 3/4" x 11 1/4" or 20" x 12" openings. This extensive line makes countless combinations to meet specific individual requirements. All pans are seamless with smooth, rounded corners for easy cleaning and quick serving.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>WIDTH (L to R)</th>
<th>LENGTH (F to B)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full</td>
<td>12 3/4&quot;</td>
<td>20 1/2&quot;</td>
</tr>
<tr>
<td>1/2</td>
<td>12 3/4&quot;</td>
<td>10 1/2&quot;</td>
</tr>
<tr>
<td>1/4</td>
<td>6 1/2&quot;</td>
<td>10 1/2&quot;</td>
</tr>
<tr>
<td>2/3</td>
<td>12 3/4&quot;</td>
<td>13 1/2&quot;</td>
</tr>
<tr>
<td>1/3</td>
<td>12&quot;</td>
<td>6 1/2&quot;</td>
</tr>
<tr>
<td>1/6</td>
<td>6&quot;</td>
<td>6 1/2&quot;</td>
</tr>
<tr>
<td>1/9</td>
<td>4&quot;</td>
<td>6 1/2&quot;</td>
</tr>
</tbody>
</table>

Standard depths are 2 1/2", 4" & 6". Adapter bars in 12" or 20" lengths are needed when your arrangement gives unsupported corners. A variety of lid sizes and types are sold.
ENCLOSED BASE HOT FOOD TABLES

- EAGLE’s top-of-the-line SPEC-MASTER® features all stainless steel construction
- Adaptable for wet application using optional spillage pans

**GAS**

- HT20B-NG 2 Openings, 30 1/2"W x 34"H x 33"L, 7,000 BTU, Natural Gas 1/ea.
- HT30B-NG 3 Openings, 30 1/2"W x 34"H x 48"L, 10,500 BTU, Natural Gas 1/ea.
- HT40B-NG 4 Openings, 30 1/2"W x 34"H x 63 1/2"L, 14,000 BTU, Natural Gas 1/ea.

**ELECTRIC**

- HT20B-120 2 Openings, 30 1/2"W x 34"H x 33"L, 120V 1/ea.
- HT30B-120 3 Openings, 30 1/2"W x 34"H x 48"L, 120V 1/ea.
- HT40B-120 4 Openings, 30 1/2"W x 34"H x 63 1/2"L, 120V 1/ea.

**SPILLAGE PANS**

- For wet applications
  - 502808 Aluminum 1/ea.
  - 502809 Stainless Steel 1/ea.

**PANCO® TRANSPORT CABINETS®**

- Aluminum exterior and interior
- Doors are standard single, non-insulated
- Bottom mounted heating system removable for cleaning or servicing
- Adjustable thermostatic temperature control with digital temperature indicator
- Full 270° open swing door with magnetic door latch
- Heavy duty 5" swivel casters - two with brake (extended undercounter cabinets feature 3" casters)
- Full perimeter bumper
- 120V

**GAS**

- EUHPC-B Heating/Proofing, Tuffak® Door, Undercounter, 30 1/8"H, Extended - 32 1/4", 3" 1/ea.
STA, STG & STR SPEC SERIES REACH-IN HEATED CABINETS

- Foamed-in-place polyurethane high density cell insulation (CFC free)
- Energy efficient, "Low-E", thermal glass on glass door models
- Exterior mounted digital thermometer
- Positive seal self-closing doors with 120° stay open feature
- Lifetime guaranteed door hinges
- LED interior lighting (STR/STA models standard; STG optional)
- 5" diameter castors standard, 6" legs available
- Self-contained system
- Holding temperatures of 140° to 180°F with manual humidity control

**STA SERIES**

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>Type</th>
<th>Watts</th>
</tr>
</thead>
<tbody>
<tr>
<td>STA1H-1S</td>
<td>1 Door</td>
<td>Solid Doors</td>
<td>1500W</td>
</tr>
<tr>
<td>STA2H-2S</td>
<td>2 Doors</td>
<td>Solid Doors</td>
<td>3000W</td>
</tr>
</tbody>
</table>

**STG SERIES**

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>Type</th>
<th>Watts</th>
</tr>
</thead>
<tbody>
<tr>
<td>STG1H-1S</td>
<td>1 Door</td>
<td>Solid Doors</td>
<td>1500W</td>
</tr>
<tr>
<td>STG2H-2S</td>
<td>2 Doors</td>
<td>Solid Doors</td>
<td>3000W</td>
</tr>
</tbody>
</table>

**STR SERIES**

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>Type</th>
<th>Watts</th>
</tr>
</thead>
<tbody>
<tr>
<td>STR1H-1S</td>
<td>1 Door</td>
<td>Solid Doors</td>
<td>1500W</td>
</tr>
<tr>
<td>STR2H-2S</td>
<td>2 Doors</td>
<td>Solid Doors</td>
<td>3000W</td>
</tr>
</tbody>
</table>

**TH SERIES HEATED CABINETS**

- Features fluorescent interior lighting
- Triple pane thermal insulated glass doors on glass door model
- Stainless steel doors, front and interior
- Anodized aluminum ends
- Holding temperature 80°F to 200°F throughout the cabinet for uniform, forced air, convection heating
- Heater sheathed for corrosion resistance
- 12" x 20" pan standard for cabinet contents requiring high humidity
- Adjustable dial control standard feature for low humidity application
- Adjustable chrome plated shelves
- Exterior mounted, color coded, temperature monitor
- Incandescent interior lighting
- Foamed-in-place polyurethane high density cell insulation
- Positive seal self-closing system
- Door locks standard

**TH-23**

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>Type</th>
<th>Dimensions</th>
<th>Watts</th>
<th>Amps</th>
</tr>
</thead>
<tbody>
<tr>
<td>TH-23G-FGD01</td>
<td>1 Door, 3 Shelves</td>
<td>Glass Door</td>
<td>27&quot;L x 29¼&quot;D x 78¼&quot;H, 850W, 7.8A</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>TH-Z3</td>
<td>1 Door, 3 Shelves</td>
<td>Solid Door</td>
<td>27&quot;L x 29¼&quot;D x 78¼&quot;H, 850W, 7.8A</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
STA SERIES ROLL-THRU & ROLL-IN HEATED CABINETS

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC) 134a refrigerant; HC models use R290 hydrocarbon refrigerant that has zero ozone depletion
- Exterior - Stainless steel doors, front and sides
- Interior - NSF approved, aluminum sides, back, stainless floor and ceiling
- Incandescent interior lighting
- Heater - stainless steel for corrosion resistance
- Provides holding temperatures of 140° to 180°F throughout the cabinet for uniform, forced-air heating

**ROLL-THRU**

<table>
<thead>
<tr>
<th>Model</th>
<th>Configuration</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>STA1HRT-1S-1S</td>
<td>2 Doors, 2000W, 35&quot;L x 37&quot;H/D x 83/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STA1HRT89-1S-1S</td>
<td>2 Doors, 2000W, 35&quot;L x 37&quot;H/D x 88/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STA2HRT-2S-2S</td>
<td>4 Doors, 4000W, 68&quot;L x 37&quot;H/D x 83/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**ROLL-INS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Configuration</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>STA1HRI-1S</td>
<td>1 Door, 2000W, 35&quot;L x 34/4&quot;H/D x 83/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STA1HRI89-1S</td>
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<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

STG SERIES ROLL-IN & ROLL-THRU HEATED CABINETS

- Exterior - Stainless steel doors and front with aluminum sides
- Interior - attractive, NSF approved, aluminum sides and back, stainless floor and ceiling
- Heater - stainless steel for corrosion resistance
- Provides holding temperatures of 140° to 180°F throughout the cabinet for uniform, forced-air heating

**ROLL-INS & ROLL-THRU**

**PASS-THRU**

- The 83½" high cabinets accept roll-in racks (inboard caster) with maximum dimensions of 27½"W x 29/4"D x 66"H
- The 89 cabinets accept roll-in racks (inboard caster) with maximum dimensions of 27½"W x 29/4"D x 72"H

<table>
<thead>
<tr>
<th>Model</th>
<th>Configuration</th>
<th>Dimensions</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>STG1HRI-1S</td>
<td>Roll-In, 1 Door, 2000W, 35&quot;L x 34/4&quot;H/D x 83/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STG1HRI89-1S</td>
<td>Roll-In, 1 Door, 2000W, 35&quot;L x 34/4&quot;H/D x 88/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STG2HRI-2S</td>
<td>Roll-In, 2 Doors, 4000W, 68&quot;L x 34/4&quot;H/D x 83/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STG1HRT-1S-1S</td>
<td>Roll-Thru, 2 Doors, 2000W, 35&quot;L x 37/4&quot;H/D x 83/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STG1HRT89-1S-1S</td>
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</tr>
<tr>
<td>STG2HRT-2S-2S</td>
<td>Roll-Thru, 4 Doors, 4000W, 68&quot;L x 37/4&quot;H/D x 83/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STG1HPT-1S-1S</td>
<td>Pass-Thru, 2 Solid Doors, 1500W, 27/4&quot;L x 36/4&quot;D x 77/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STG2HPT-2S-2S</td>
<td>Pass-Thru, 4 Solid Doors, 3000W, 52/4&quot;L x 36/4&quot;D x 77/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

STR SERIES ROLL-THRU, ROLL-IN & PASS-THRU HEATED CABINETS

- Exterior - stainless steel door, front and sides
- Interior - stainless steel walls, floor, door liner and ceiling
- Powerfully provides holding temperatures of 140° to 180°F throughout the cabinet for uniform, forced-air heating

**ROLL-INS & ROLL-THRU**

- Accepts roll-in rack (inboard caster) with maximum dimensions of 27½"W x 29/4"D x 66"H
- The 89 cabinets accept roll-in/thru rack (inboard caster) with maximum dimensions of 27½"W x 29/4"D x 72"H

**PASS-THRU**

- Shelving - 1 interior kit option included per full section at no charge
- 4 different interior kits available
- 5" diameter plate castors standard equipment, 6" legs available

<table>
<thead>
<tr>
<th>Model</th>
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<tbody>
<tr>
<td>STR1HRT-1S-1S</td>
<td>Roll-Thru, 2 Doors, 2000W, 35&quot;L x 37/4&quot;H/D x 83/4&quot;H</td>
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<tr>
<td>STR1HRT89-1S-1S</td>
<td>Roll-Thru, 2 Doors, 2000W, 35&quot;L x 37/4&quot;H/D x 88/4&quot;H</td>
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<tr>
<td>STR2HRT-2S-2S</td>
<td>Roll-Thru, 4 Doors, 4000W, 68&quot;L x 37/4&quot;H/D x 83/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STR1HRI-1S</td>
<td>Roll-In, 1 Door, 2000W, 35&quot;L x 34/4&quot;H/D x 83/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STR1HRI89-1S</td>
<td>Roll-In, 1 Door, 2000W, 35&quot;L x 34/4&quot;H/D x 88/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>STR2HRI-2S</td>
<td>Roll-In, 2 Doors, 4000W, 68&quot;L x 34/4&quot;H/D x 83/4&quot;H</td>
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<td>STR1HPT-1S-1S</td>
<td>Pass-Thru, 2 Solid Doors, 1500W, 27/4&quot;L x 36/4&quot;D x 77/4&quot;H</td>
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<td>Pass-Thru, 4 Solid Doors, 3000W, 52/4&quot;L x 36/4&quot;D x 77/4&quot;H</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
HOLDING & TRANSPORT CABINETS

- Accepts 18'' x 26'' pans or 12'' x 20'' pans; pans may be up to 2 1/4'' tall
- Heavy-duty 20 gauge polished stainless steel cabinet
- Set of 5'' casters, two swivel with brakes and two rigid
- Full size glass door with field reversible heavy-duty hinges, door latch mechanism, and gaskets
- Fixed interior pan supports are designed to accommodate pan covers for transporting, and are removable for easy cleaning
- Top mounted, recessed control panel includes power "on" and heater "on" indicator lights, dial thermostat adjustable from ambient to 190°F, and temperature read-out dial
- Top mounted control panel is easy to use and out of the way of brooms, mops, and feet when transporting
- Fan and air tunnel provide even heat distribution

<table>
<thead>
<tr>
<th>Model</th>
<th>Levels</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VHFA9</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>VHFA18</td>
<td>18</td>
<td></td>
</tr>
</tbody>
</table>

VRH RESTAURANT SERIES LOW TEMPERATURE COOK & HOLD OVENS

- All stainless steel construction
- Interior pan supports removable for easy cleaning
- Mechanical temperature controls
- Wire cooking shelves
- Set of four 5'' casters (field installed)
- 250°F roast thermostat allows for roasting and rethermalization
- Gentle air movement browns and caramelizes with reduced shrinkage
- 208/240V dual voltage, 50/60 Hz, 1 Phase
- 1920W, 10A
- 6' power cord(s) with plug

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VRH8</td>
<td>(8) 18'' x 26'', (16) 12'' x 20'', 25 1/2''W x 33''D x 42 1/4''H</td>
<td></td>
</tr>
<tr>
<td>VRH88</td>
<td>(16) 18'' x 26'', (32) 12'' x 20'', 25 1/2''W x 33''D x 79''H</td>
<td></td>
</tr>
</tbody>
</table>

VBP HOLDING & TRANSPORT CABINETS

- Structural components are 100% stainless steel
- Field reversible doors
- Proofing and warming cabinet with removable interior pan supports
- Accepts 18'' x 26'' or 12'' x 20'' pans
- Blower provides superior heat distribution and recovery
- (4) 5'' casters, 2 swivel with locks and 2 rigid - (3'' casters with VBP5)

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VBP5</td>
<td>(5) 18'' x 26'' Sheet Pans, 22 7/4''W x 33 1/4''D x 30 1/4''H</td>
<td></td>
</tr>
<tr>
<td>VBP7</td>
<td>(7) 18'' x 26'' Sheet Pans, 27 1/4''W x 33 1/4''D x 40''H</td>
<td></td>
</tr>
<tr>
<td>VBP13</td>
<td>(13) 18'' x 26'' Sheet Pans, 27 1/4''W x 33 1/4''D x 59 1/4''H</td>
<td></td>
</tr>
<tr>
<td>VBP15</td>
<td>(15) 18'' x 26'' Sheet Pans, 27 1/4''W x 33 1/4''D x 65 1/4''H</td>
<td></td>
</tr>
<tr>
<td>VBP18</td>
<td>(16) 18'' x 26'' Pans, 27 1/4''W x 33''D x 73 1/4''H</td>
<td></td>
</tr>
</tbody>
</table>

EPP INSULATED CARRIER

- Full Size EPP (expanded polypropylene) insulated carrier with lid for 6'' deep food pans
- Lightweight yet durable material
- Ideal for carrying full-size food pans – up to 6'' deep
- 100 percent recyclable
- Optional set of HACCP color tags for quick identification - white, red, green, yellow, and blue (Item IDEPP-5)
- Dishwasher safe
- Made in USA

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VEPP106</td>
<td>23 3/4''L x 15 1/2''W x 10''H</td>
<td></td>
</tr>
</tbody>
</table>
**INSULATED HEATER PROOFER**

- 100% Pre-Tested Electrical Assembly- Plug into any standard 110 outlet
- "Proof/humidity" mode: Up to 95% RH at 110°F (43°C)
- "Heat" mode: Maximum Temperatures up to 180°F (82°C)
- Clear door, extruded, anodized aluminum frame will not dull
- A tight fit gasket is installed on the inside door frame

**ENCLOSED MOBILE CABINET**

- Aluminum construction, stores and transports goods
- Pan capacity: (40) 18" x 26"
- EC-1840-C 21"W x 27"L x 68"H 1/ea.

**HEATER/PROOFER CABINETS**

- Non-insulated, heavy duty aluminum construction
- Forced air design provides even heat distribution
- Easy dual proof/heat control
- "Proof/humidity" mode: up to 95% humidity at 110°F (43°C)
- "Heat" mode: maximum temperatures up to 180°F (82°C)
- 5" polyurethane plate casters standard with two brakes
- 1440W

**Food Temperatures & The Danger Zone**

Cook fish, shellfish, lamb and beef at least 145°F; Hot Holding Temperature for all hot food 140°F or above.

**Room Temperature**

Pork (145°F)
Ground Beef (155°F)
Final Cook for Poultry (165°F)
Reheating temperature for all foods

Keep foods colder than 41°F and hotter than 140°F

**Preparing Food**

- Wash your hands.
- No barehand contact. Use barriers such as tongs, paper, spoons or gloves to prepare and serve ready-to-eat foods.
- Get the food to be fixed from storage, the stove, the cooler or freezer. Take a little food out at a time, and keep the rest hot or cold until you are ready to work with it. Prepare potentially hazardous foods just before you need them.
- Don't let the temperature of the food stay in the "Danger Zone."

**Cooking Food**

Use a metal stem or digital thermometer to check temperatures while cooking food to make sure that it gets done all the way inside. Different foods have to reach different degrees to be done or safe. All foods need to be cooked for a minimum of 15 seconds at the required temperatures and roasts need to be held at 130°F for 112 minutes before serving. The metal stem thermometer measures the inside, or internal, temperature of the food. A thermometer that works the best shows a range of 0°F to 220°F. The only way you can be sure that the food is cooked enough is to use a metal stem thermometer placed in the center of the food, even if you also use a thermostat to control the temperature in the oven.

**When Is The Food Cooked Safe?**

Here are a few examples of potentially hazardous food and how hot they must be to be safe. They can be hotter, but they must be at least this hot to kill germs:

- Poultry and Stuffing: 165°F
- Pork: 145°F
- Beef, Lamb and Seafood: 145°F
- Rare Beef: 130°F
- Hamburger (Ground Beef): 155°F
**C5™ 1 SERIES NON-INSULATED HEATED HOLDING & PROOFING CABINETS**

- Switch change from heated holding mode to proofing mode
- Individual analog controls for temperature and humidity levels
- Thermostatically controlled, forced air heating system
- Clear polycarbonate, full length doors provide visibility of the contents of the cabinet
- All modules are removable, without tools, for easy cleaning of the cabinet interior
- 80°F to 190°F operating temperature range

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CS19-CFC-U</td>
<td>Full Height, Combination Module, Universal Slides</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CS19-CFC-4</td>
<td>Full Height, Combination Module, Fixed Slides</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**MIGHTYLITE™ TOP-LOADING INSULATED FOOD PAN CARRIERS**

- Ultra-light with 4 convenient handles, facilitates lifting, carrying, and moving in any situation
- Multi-purpose carrier with 63% more storage
- Use as a top loader, cooler or server
- Sized to fit pans, plates, cans, bottles and containers

<table>
<thead>
<tr>
<th>Model</th>
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</tr>
</thead>
<tbody>
<tr>
<td>ML180</td>
<td>22.07” x 12.95” x 8.5”, Red/Black</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ML180XL</td>
<td>22.07” x 12.95” x 13.25”, Red/Black</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**MIGHTYLITE™ ACCESSORIES**

- MLD1  Dolly, w/Strap, 20”L x 8”W x 9”H, Gray
- MLH1  Heater, 20½”W x 12½”D x 17¾”H, 120V, NEMA 5-15R, Stainless Steel
- MLH2  Heater, 20½”W x 12½”D x 240V, NEMA 6-15R, Stainless Steel
- MLP1  Thermal Partition, 13” x 21” x 1½”, Black
- MLW1  Serving Ring, 21”L x 12¼”D x 7½”H, 3.7 lbs.
- MLC1  Wire Caddy, 13” x 21” x 1”, Silver

**MIGHTYLITE™ INSULATED FOOD PAN CARRIERS**

- Ultra light design using advanced polymer foam construction (EPP) which also provides effective thermal insulation
- Built-in “gasketless” door seal and large 5¼” x 8¼” label holder/white board
- These stackable units come with 8 convenient handles
- 270° swing door for easy loading and storage

<table>
<thead>
<tr>
<th>Model</th>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ML300</td>
<td>Up To 4 Full Size Pans, Red/Black</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ML400</td>
<td>Up To 6 Full Size Pans, Red/Black</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**MYCART™ POLYMER UTILITY CARTS**

- Smooth surfaces easily wipe clean and won’t stain
- Easy-grip handle and roomy utility tray
- Cart comes with two personalization labels for easy identification
- Has 50% more legroom than conventional carts
- Corrosion proof, impact resistant shelves are designed to withstand daily abuse

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MY1627-24BL</td>
<td>2-Shelf, 18½” x 31½” x 35½”, 300 lb., Black</td>
<td>1/ea.</td>
</tr>
<tr>
<td>MY2030-24BL</td>
<td>2-Shelf, 23½” x 34¼” x 39½”, 300 lb., Black</td>
<td>1/ea.</td>
</tr>
<tr>
<td>MY1627-34BL</td>
<td>3-Shelf, 18½” x 31½” x 35½”, 400 lb., Black</td>
<td>1/ea.</td>
</tr>
<tr>
<td>MY2030-34BL</td>
<td>3-Shelf, 23½” x 34¼” x 39½”, 400 lb., Black</td>
<td>1/ea.</td>
</tr>
<tr>
<td>MY1627-34BL</td>
<td>3-Shelf, 18½” x 31½” x 40”, 400 lb., Black</td>
<td>1/ea.</td>
</tr>
<tr>
<td>MY2030-34BL</td>
<td>3-Shelf, 23½” x 34½” x 40”, 400 lb., Black</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**C5™ 3 SERIES INSULATION ARMOUR™ HEATED HOLDING & PROOFING CABINETS**

- Insulation Armour™ technology retains heat, saves energy, and provides a cool-to-touch exterior
- Durable polymer construction is dent, impact and stain resistant
- Thermostatically controlled, forced convection system
- All units feature an easy-to-read digital thermometer, recessed control dial, a master on/off switch, and power indicator lights
- Universal wire
- Available in Red, Blue or Gray (standard colors)

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CS35-CFS-U</td>
<td>1/2 Height, Combination, Full Length Solid</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CS39-CDC-U</td>
<td>Full Height, Combination, Dutch Clear</td>
<td>1/ea.</td>
</tr>
<tr>
<td>CS39-HDS-U</td>
<td>Full Height, Heated Holding, Dutch Solid</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
ULTRA CAMCARTS®
• Double-compartment, high-capacity carts hold and transport hot or cold food
• Tough, polyethylene shell and thick foam insulation
• Airtight removable gaskets maintain safe food temperatures for hours
• Easy to maintain and won’t dent, crack, rust, chip or break
• Durable nylon door latches open easily and close securely
• Full-swing doors open to the side of the cart for easy loading and unloading
• Molded-in handles ensure easy maneuvering
• Molded-in bumpers minimize damage to walls, furniture and other equipment
• 6” casters, 2 rear fixed and 2 front swivel (one with brake)

UPC1600 Full Size Food Pan Capacity: (24) 2 1/2” Deep, 1/ea.
(16) 4” Deep, (12) 6” Deep, (8) 8” Deep, Base Model

UPC800 (12) 2 1/2” Full Size, 20” x 27” x 54”, 1/ea.
Base Model

ULTRA CAMCART® H-SERIES HEATED

PRO CART ULTRA™ TRANSPORT CARTS
• Customize the cart to support any menu with a choice of active hot (150°-165°F), active cold (32.5°-40°F) or passive holding in each compartment
• Energy efficient, active modules draw less than 5 amps each
• Cold module uses environmentally friendly, thermoelectric technology
• Active (electric) and passive (non-electric) modules are also sold separately to quickly adapt to menu or operational changes
• Holds GN food pans, sheet pans, trays and pizza boxes in two separate, insulated cabinets
• Comes standard with upgraded, 6” (15 cm) heavy duty casters
• Available in 110V and 220V

PCUCC Top Cold/Bottom Cold 1/ea.
PCUCH615 Top Cold/Bottom Hot 1/ea.
PCUHC Top Hot/Bottom Cold 1/ea.
PCUPC615 Top Passive/Bottom Cold 1/ea.
PCUPHC615 Top Passive/Bottom Hot 1/ea.
PCUPP Top Passive/Bottom Passive 1/ea.
Holding & Transport

Ultra Pan Camcarriers®
- Retain internal temperature and withstand external tough treatment
- Interlock stacking during transport and storage
- Easy to carry with molded handles on all four sides
- Easy to clean, load and unload
- Holds full size 12" x 20" or fractional size pans with divider bars

<table>
<thead>
<tr>
<th>UPC</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>40 qt., 267/8&quot; x 18&quot; x 157/8&quot;; Uses Camdolly® CD100, CD100HB</td>
<td>1/ea.</td>
</tr>
<tr>
<td>140</td>
<td>12.3 qt., 177/8&quot; x 245/8&quot; x 81/4&quot;; Uses Camdolly® CD160</td>
<td>1/ea.</td>
</tr>
<tr>
<td>160</td>
<td>20 qt., 177/8&quot; x 245/8&quot; x 103/16&quot;; Uses Camdolly® CD160</td>
<td>1/ea.</td>
</tr>
<tr>
<td>180</td>
<td>24.5 qt., 177/8&quot; x 245/8&quot; x 12&quot;; Uses Camdolly® CD160</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

S-Series Ultra Pan Carriers®
- Durable polypropylene construction with built-in seal and wide nylon latches
- Contemporary appearance and superior holding performance at an economical price
- Use Camdolly® CD160

<table>
<thead>
<tr>
<th>UPC</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>S140</td>
<td>Holds 1 Full Size Pan, 4&quot;D, Use 4&quot;D Food Pans</td>
<td>1/ea.</td>
</tr>
<tr>
<td>S160</td>
<td>Holds 1 Full Size Pan, 6&quot;D, Use 6&quot;D Food Pans</td>
<td>1/ea.</td>
</tr>
<tr>
<td>S180</td>
<td>Holds 1 Full Size Pan, 8&quot;D, Use 8&quot;D Food Pans</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

Ultra Pan Carrier®
- Holds hot or cold food for 4+ hours without electricity
- Holds 3 full-size 4" deep food pans
- Features a self-venting, fully removable door
- Labeling area on the door for adhering content or routing info
- Colors: Black (110), Dark Brown (131), Hot Red (158), Navy Blue (186), Slate Blue (401), Charcoal Gray (615)

<table>
<thead>
<tr>
<th>UPC</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>S400</td>
<td>267/8&quot;D x 18&quot;W x 251/2&quot;H Exterior</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

Compact Footprint

CAMCHILLER®
- Slide the Camchiller on the top rails of the food pan cabinet
- Load pre-chilled food in food pans on the cabinet rails below the Camchiller
- Extends cold holding time and enhances safe holding below 41°F

<table>
<thead>
<tr>
<th>UPC</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>220</td>
<td>Full Size, 205/16&quot; x 125/16&quot; x 11/4&quot;</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

CAMWARMER® Portable Warming Plate
- Designed to keep hot prepared foods at higher safe food temperatures while stored in Cambro non-electric insulated food pan carriers and carts
- Helps hold food temperatures higher by as much as 10°F
- Works with Camcarriers® and Camcarts®

<table>
<thead>
<tr>
<th>UPC</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1210PW</td>
<td>133/4&quot; x 103/16&quot; x 13/16&quot;, Granite Gray</td>
<td>1/ea.</td>
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</table>

Thermobarriers®
- Separate hot and cold food within the same compartment of most front loading Cambro food pan carriers and carts

<table>
<thead>
<tr>
<th>UPC</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1600DIV</td>
<td>2 per Compt., 207/16&quot; x 133/16&quot; x 11/8&quot;, Fits into UPC1600, CamKiosk</td>
<td>1/ea.</td>
</tr>
<tr>
<td>400DIV</td>
<td>1 per Compt., 211/16&quot; x 133/16&quot; x 11/2&quot;, Fits into UPC400, UPC400W, UPC800</td>
<td>1/ea.</td>
</tr>
<tr>
<td>300DIV</td>
<td>1 per Compt., 203/16&quot; x 123/16&quot; x 1&quot;, Fits into UPC300</td>
<td>1/ea.</td>
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</tbody>
</table>
CATERAIDÉ™ INSULATED END LOADER
- Individual track for each food pan
- Holds 6”, 4” and 2 1/2” deep food pans
- Keeps food hot/cold for 4 - 6 hours

PC300N
16 1/4”W x 24”D x 25”H, Brown
1/ea.

FOLD ’N GO™ CATERING CARTS
- Cart folds and unfolds in a single, quick and easy motion
- SBC152123 collapses to 9”W, SBC203123 collapses to 10 1/2”W
- Store easily behind doors, in between counters, or in the back of your delivery van for off-site functions
- Durable 3/4” solid aluminum legs and lock-tight belts
- Cart holds up to 350 lbs. (approximately 116 lbs. per shelf) sturdy polyethylene shelves have molded-in solid aluminum rods

SBC152123
350 lb., 15” x 21”
1/ea.

SBC203123
350 lb., 20” x 31”
1/ea.

CATERAIDÉ™ INSULATED DOUBLE END LOADER
- Insulated to maintain correct serving temperatures
- Individual track for each food pan
- Nylex™ Latches eliminate sharp edges; won’t rust, bend, or dent
- Holds ten 2 1/2” deep pans
- Separate compartments enable you to put hot food in one; cold in the other

PC600N
17”W x 24”/4” x 49”/4”H
1/ea.

SBC1521 shelf measures 20 1/4”L x 15”W; SBC2031 shelf measures 31 1/2”L x 18 1/2”W
- 4” heavy-duty non-marking swivel casters

BUSSING & TRANSPORT CARTS & ACCESSORIES
- Use for front of house serving, bussing or even room service application
- Durable construction will stand up to the toughest use
- Convenient knockdown design is easy to assemble
- Includes 4” heavy-duty, non-marking swivel casters
- Side panels hide clutter
- BPA-free

CC2036
300 lb., 36 1/4”L x 19 3/4”W x 38”H, Black
1/ea.

CC2243
42”L x 20 1/4”W x 37”/4”H, Black
1/ea.

CC115H
Silverware Bin
1/ea.

CC111TH
Trash Bin
1/ea.

STAINLESS STEEL UTILITY CARTS
- Constructed of heavy gauge stainless steel for superior strength
- Easy-to-clean tig welded construction provides added durability as compared to other, spot welded utility carts
- Non-marking soft rubber bumpers prevent scratches and scuffs on walls

UC3031827
3 Shelf, 300 lb., 27”L x 18”W x 34”H
1/ea.

UC3031524
3 Shelf, 300 lb., 32”L x 20”W x 36”H
1/ea.

UC5031524
3 Shelf, 500 lb., 24”L x 15”/4”W x 36”H
1/ea.

UC5031827
3 Shelf, 500 lb., 27”L x 18”W x 36”H
1/ea.

UC5032135
3 Shelf, 500 lb., 35”L x 21”W x 36”H
1/ea.
FIT THE PRODUCT TO THE JOB, NOT THE JOB TO THE PRODUCT

Every operation is different and with that comes unique opportunities for mobility and logistics. Ease-of-use, efficiency, and presentation can be tailored to your desired experience. Allow Lakeside and your dealer expert to design a solution that is the right fit for your operation.

Modify & Customize
Don’t just settle for what is available; engage your trusted dealership team to get your Lakeside project started today. The process is easy and support will be with you each step of the way, guiding decisions and confirming all the details of your project. Think of Lakeside as your mobile operations easy button!

- Confined Spaces
- Pop-up Venues
- Menu Changes
- Rough Terrain
- Special Catering
- Capacity Surge

Expertise
Lakeside has invested heavily in our talent and cellular manufacturing capability, allowing for quick turn custom fabrication. Lakeside will collaborate with you to create the optimal system for any challenge. Expect our team of design engineers, caster experts, and cart architects to work with you and offer multiple solutions to consider when facing a tough challenge.

- Kiosks
- Condiment Counters
- Dispensers
- Tray Delivery Carts
- Custom Prep Tables
- Food Counters
- Mobile Handwashing
- Powered Assistance

MADE IN THE USA - ISO 9001:2015 CERTIFIED
No minimum orders required!
**FULL SIZE ALUMINUM SHEET PAN TRUCK**

- With four 5” swivel casters
- Holds (54) 18” x 26” pans or (108) 18” x 13” pans
- Ships knocked down

ALSC1826  Aluminum  1 set

**PANCO® ALL WELDED PAN RACKS**

- High strength extruded aluminum sections
- Rack slides are designed to fit most popular tray sizes and configured to accommodate a variety of products
- 5” casters  69”H
- Holds 18” x 26” pans

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>OUR-1820-3/W</td>
<td>Front Load, 20 Pans, 201/2”W x 26”D, 3” Spacing</td>
<td>1/ea.</td>
</tr>
<tr>
<td>OUR-1830-2/W</td>
<td>Front Load, 30 Pans, 201/2”W x 26”D, 2” Spacing</td>
<td>1/ea.</td>
</tr>
<tr>
<td>OUR-2620-3/W</td>
<td>Side Load, 20 Pans, 281/2”W x 19”D, 3” Spacing</td>
<td>1/ea.</td>
</tr>
<tr>
<td>OUR-2630-2/W</td>
<td>Side Load, 30 Pans, 281/2”W x 19”D, 2” Spacing</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**ALUMINUM SHEET PAN RACKS & COVERS**

- Heavy-duty welded aluminum rack
- Casters with brakes come standard

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>AWRK-10</td>
<td>10-Tier, Ships Welded</td>
<td>1/ea.</td>
</tr>
<tr>
<td>AWRK-20</td>
<td>20-Tier, Ships Welded</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ALRK-30BK</td>
<td>30-Tier, Ships Knocked Down</td>
<td>1/ea.</td>
</tr>
<tr>
<td>ALRK-10-CV</td>
<td>Fits AWRK-10</td>
<td>12/ea.</td>
</tr>
<tr>
<td>ALRK-20-CV</td>
<td>Fits AWRK-20 and ALRK-30BK</td>
<td>12/ea.</td>
</tr>
</tbody>
</table>

**PANCO® ALUMINUM PAN RACKS**

- Narrow opening no wider than 181/2”
- Accommodates 18” x 26” sheet pans
- 5” swivel casters
- Aluminum frame and cross support are joined with extruded aluminum junction

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>OUR-1811-5</td>
<td>201/2” x 261/2” x 69”, 5” Spacing, 11 Pans</td>
<td>1/ea.</td>
</tr>
<tr>
<td>OUR-1818-3</td>
<td>201/2” x 261/2” x 69”, 3” Spacing, 18 Pans</td>
<td>1/ea.</td>
</tr>
<tr>
<td>OUR-1820-3</td>
<td>201/2” x 261/2” x 69”, 3” Spacing, 20 Pans</td>
<td>1/ea.</td>
</tr>
<tr>
<td>OUR-1824-2</td>
<td>201/2” x 261/2” x 69”, 2” Spacing, 24 Pans</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
NESTING PAN RACK
- Racks nest to save freight, floor space and labor
- Heavy-duty aluminum all welded construction
- 3" Spacing between runners
- Lifetime guarantee against rust and corrosion
- Rolls easily on (4) 5" heavy-duty polyurethane swivel stem casters

AL-1820BN  (20) 18" x 26" Pans, 1/ea.
21"W x 26"L x 70"H

ECONOMY PAN RACK
- Proof, store and transport 18" x 26" bun pans
- Constructed of all welded 1" aluminum tubing with heavy-duty, all welded Angle Pan Supports
- Rolls easily on four 5" swivel casters
- Shipped knock-down for extra freight savings
- 3" between runners
- Lifetime guarantee against rust and corrosion
- Holds (20) 18" x 26" pans

ADE-1820B/KDA 21"W x 26"D x 69"H 1/ea.

NESTING KNOCK-DOWN PAN RACK
- Made from 1" aluminum extrusion tubing
- Spacing between runners is 3"
- 5" polyurethane stem casters, two with locks
- Unit holds up to 20 full size sheet pans
- Ships knocked-down, assembles in minutes

AL-1820BNKD/A  21"W x 26"L x 70"H 1/ea.

PAN RACK
- Heavy-duty aluminum frame with welded angle slides
- Rolls easily on heavy duty swivel stem casters

AL-1820B  End Loading, (20) 18" x 26" 1/ea.
Trays, 3" Spacing, 21"W x 26"D x 69'/4"H

SHEET/PAN RACK
- 20-tier, Z-frame nesting design for compact storage
- Sturdy aluminum structure
- Capacity: Up to 650 lbs. & 20 full-size (18" x 26") sheet pans
- Full-swivel casters; two (2) with brake
- 3" spacing between each tier
- NSF listed

ALZK-20BK  Knocked Down: 22"L x 27'/2"W x 70"H 1/ea.
AWZK-20  Fully Assembled: 22"L x 27'/2"W x 70"H 1/ea.
FULL SIZE CAN DISPENSING RACKS

- All welded aluminum vertical uprights and cross braces of 1 1/2'' tubing
- Self-feeding feature keeps stock rotated
- CR54 Holds 54 #10 cans or 72 #5 cans
- CR162 Holds 162 #10 cans or 216 #5 cans
- Lifetime warranty against rust
- Mobile units are easily maneuvered on two 5'' locking swivel and two 5'' rigid polyurethane plate casters

CR-54M 27 1/2''W x 35''L x 35''H, Aluminum, Mobile 1/ea.
CR-162M 25 1/4''W x 35''L x 76''H, Aluminum, Mobile 1/ea.

ECONOMY DUNNAGE RACKS

- Prolongs life of product by circulating air underneath
- 12'' height above floor meets all sanitary health codes
- All welded 1 1/2'' x 1 1/2'' heavy-duty, rustproof aluminum tube construction

DASQ-4-1220 1800 lb., 20''W x 12''H x 48''L 1/ea.
DASQ-4-1224 1800 lb., 24''W x 12''H x 48''L 1/ea.

STAINLESS STEEL POT & PAN RACKS

- Features 3 fully welded tubes to store pots out of the way, yet still in reach

FWMPR36SS 14'' x 36'', 4 Hooks 1/ea.
FWMPR48SS 14'' x 48'', 6 Hooks 1/ea.
FWMPR60SS 14'' x 60'', 8 Hooks 1/ea.

EZ-WALL™ FOOD PREP & DRYING STATION KIT

- Heavy-duty, commercial grade, green epoxy coated grid and components
- Kit includes (2) 24'' x 24'' wire grids, (8) direct wall mounts, (6) peg hooks, (6) J hooks, (2) different size wire baskets

FWMKIT1 EZ Wall Cash & Carry Kit 1/ea.

SHELVING KITS

- A complete shelving unit in a single box
- 4 shelves with split sleeves
- 4 (74'') stationary split posts

GREEN EPOXY
FK183674GN 18'' x 36'' Shelves 1/ea.
FK184874GN 18'' x 48'' Shelves 1/ea.
FK243674GN 24'' x 36'' Shelves 1/ea.
FK244874GN 24'' x 48'' Shelves 1/ea.

CHROMATE
FK183674CH 18'' x 36'' Shelves 1/ea.
FK184874CH 18'' x 48'' Shelves 1/ea.
FK243674CH 24'' x 36'' Shelves 1/ea.
FK244874CH 24'' x 48'' Shelves 1/ea.

FPS-PLUS™ POLYMER SHELVING

- Built-in Sanigard™ anti-microbial protection
- Shelving units assemble and disassemble quickly, no tools required
- Shelf panels have a lifetime warranty against rust and corrosion

FPS1836SOGN 18'' x 36'', Solid 1/ea.
FPS244850GN 24'' x 48'', Solid 1/ea.
FPS1836VNGN 18'' x 36'', Vented 1/ea.
FPS2448VNGN 24'' x 48'', Vented 1/ea.
QUADPLUS™ ANTIMICROBIAL POLYMER SHELF MATS

- Removable, green polymer shelf mats with choice of Valu-Gard epoxy-coated standard wire truss frames or Quad-Adjust® truss frames
- Mats lay securely on top of truss frame or standard wire shelf
- Mats feature MICROGARD® antimicrobial protection
- 800 lb. weight capacity for shelves up to 48”, 600 lb. 54” - 72”, evenly distributed
- Dishwasher safe
- Both style of truss frames can be fitted onto the same shelf unit
- Temperature rating: -20° to 125°F

**QUAD-ADJUST® TRUSS FRAME**

<table>
<thead>
<tr>
<th>Louvered #</th>
<th>Solid #</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>QPF-QA1836VG-GL</td>
<td>QPF-QA1836VG-GS</td>
<td>18” x 36”</td>
<td>1/ea.</td>
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<tr>
<td>QPF-QA1848VG-GL</td>
<td>QPF-QA1848VG-GS</td>
<td>18” x 48”</td>
<td>1/ea.</td>
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<tr>
<td>QPF-QA1854VG-GL</td>
<td>QPF-QA1854VG-GS</td>
<td>18” x 54”</td>
<td>1/ea.</td>
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<tr>
<td>QPF-QA1860VG-GL</td>
<td>QPF-QA1860VG-GS</td>
<td>18” x 60”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>QPF-QA1872VG-GL</td>
<td>QPF-QA1872VG-GS</td>
<td>18” x 72”</td>
<td>1/ea.</td>
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<tr>
<td>QPF-QA2436VG-GL</td>
<td>QPF-QA2436VG-GS</td>
<td>24” x 36”</td>
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<tr>
<td>QPF-QA2448VG-GL</td>
<td>QPF-QA2448VG-GS</td>
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<tr>
<td>QPF-QA2454VG-GL</td>
<td>QPF-QA2454VG-GS</td>
<td>24” x 54”</td>
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<tr>
<td>QPF-QA2460VG-GL</td>
<td>QPF-QA2460VG-GS</td>
<td>24” x 60”</td>
<td>1/ea.</td>
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<tr>
<td>QPF-QA2472VG-GL</td>
<td>QPF-QA2472VG-GS</td>
<td>24” x 72”</td>
<td>1/ea.</td>
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</tbody>
</table>

**STANDARD WIRE TRUSS FRAME**

<table>
<thead>
<tr>
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<th>Solid #</th>
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<th></th>
</tr>
</thead>
<tbody>
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<td>QPF-1836VG-GL</td>
<td>QPF-1836VG-GS</td>
<td>18” x 36”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>QPF-1848VG-GL</td>
<td>QPF-1848VG-GS</td>
<td>18” x 48”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>QPF-1854VG-GL</td>
<td>QPF-1854VG-GS</td>
<td>18” x 54”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>QPF-1860VG-GL</td>
<td>QPF-1860VG-GS</td>
<td>18” x 60”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>QPF-1872VG-GL</td>
<td>QPF-1872VG-GS</td>
<td>18” x 72”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>QPF-2436VG-GL</td>
<td>QPF-2436VG-GS</td>
<td>24” x 36”</td>
<td>1/ea.</td>
</tr>
<tr>
<td>QPF-2448VG-GL</td>
<td>QPF-2448VG-GS</td>
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<tr>
<td>QPF-2454VG-GL</td>
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<tr>
<td>QPF-2472VG-GL</td>
<td>QPF-2472VG-GS</td>
<td>24” x 72”</td>
<td>1/ea.</td>
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</tbody>
</table>

QUAD-ADJUST® ADJUSTABLE SHELVING

- Add or remove a shelf without disassembling the entire shelf unit
- Shelf features corners that interlock with post-mounted collars
- 1” diameter numerically grooved posts

**EAGLEbrite® Zinc #** | **EAGLEgard® #** | **VALUE-Gard® #** |  |
|-----------------|-----------------|-----------------|  |
| QA1836Z | QA1836E | QA1836VG | 18” x 36” | 1/ea. |
| QA1848Z | QA1848E | QA1848VG | 18” x 48” | 1/ea. |
| QA1860Z | QA1860E | QA1860VG | 18” x 60” | 1/ea. |
| QA1872Z | QA1872E | QA1872VG | 18” x 72” | 1/ea. |
| QA2436Z | QA2436E | QA2436VG | 24” x 36” | 1/ea. |
| QA2448Z | QA2448E | QA2448VG | 24” x 48” | 1/ea. |
| QA2460Z | QA2460E | QA2460VG | 24” x 60” | 1/ea. |
| QA2472Z | QA2472E | QA2472VG | 24” x 72” | 1/ea. |

**POSTS**

| EAGLEbrite® Zinc # | EAGLEgard® # | VALUE-Gard® # |  |
|-----------------|----------------|----------------|  |
| P7-Z | P7-E | P7-VG | 7” | 1/ea. |
| P14-Z | P14-E | P14-VG | 14” | 1/ea. |
| P18-Z | P18-E | P18-VG | 18” | 1/ea. |
| P33-Z | P33-E | P33-VG | 33” | 1/ea. |
| P54-Z | P54-E | P54-VG | 54” | 1/ea. |
| P63-Z | P63-E | P63-VG | 63” | 1/ea. |
| P74-Z | P74-E | P74-VG | 74” | 1/ea. |
| P86-Z | P86-E | P86-VG | 86” | 1/ea. |
QUADTRUSS® WIRE SHELVING

- Patented QuadTruss® design makes shelves up to 25% stronger and provides a retaining ledge for increased storage stability
- Posts are numbered on 1” increments for easy assembly and feature adjustable leveling feet
- Available in five finishes

<table>
<thead>
<tr>
<th>EAGLEbrite® #</th>
<th>Chrome #</th>
<th>EAGLEgard® #</th>
<th>VALUE-Gard® #</th>
<th>VALUE-Master® #</th>
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POSTS

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<tr>
<th>EAGLEbrite® #</th>
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<th>EAGLEgard® #</th>
<th>VALUE-Gard® #</th>
<th>VALUE-Master® #</th>
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SNAP-N-SLIDE® WALL SHELVES

- Brackets can be mounted to studs, no wall backing required
- Heavy gauge stainless steel construction
- 1 1/2" upturn on rear and ends of shelf
- Rolled front edge
- No tools required to attach shelf to wall brackets

SNAP-N-SLIDE® WALL SHELVES

| SWS1224-16/4 | 16 GA Type 430, 12" x 24", 90 lb. |
| SWS1236-16/4 | 16 GA Type 430, 12" x 36", 135 lb. |
| SWS1248-16/4 | 16 GA Type 430, 12" x 48", 180 lb. |
| SWS1260-16/4 | 16 GA Type 430, 12" x 60", 225 lb. |
| SWS1272-16/4 | 16 GA Type 430, 12" x 72", 270 lb. |
| SWS1224-16/3 | 16 GA Type 430, 12" x 24", 90 lb. |
| SWS1236-16/3 | 16 GA Type 430, 12" x 36", 135 lb. |
| SWS1248-16/3 | 16 GA Type 430, 12" x 48", 180 lb. |
| SWS1260-16/3 | 16 GA Type 430, 12" x 60", 225 lb. |
| SWS1272-16/3 | 16 GA Type 430, 12" x 72", 270 lb. |
**CHROME PLATED WIRE SHELVES**

- Heavy-duty wire construction
- Bright chrome finish to reduce dust and dirt accumulation
- Includes 4 sleeve clips per shelf

<table>
<thead>
<tr>
<th>VC</th>
<th>Size</th>
<th>Quantity</th>
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<td>VC-1424</td>
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<tr>
<td>VC-1436</td>
<td>14&quot; x 36&quot;</td>
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<tr>
<td>VC-1448</td>
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<td>VC-1460</td>
<td>14&quot; x 60&quot;</td>
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<td>18&quot; x 72&quot;</td>
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<tr>
<td>VC-2472</td>
<td>24&quot; x 72&quot;</td>
<td>2/ea.</td>
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**LOCKERS**

- Versatility of the unit makes it perfect for any environment
- Bases prevent dust from accumulating under the lockers
- Multi tier steel lockers offer 6 door, 16 door or 18 door compartments
- WL16/28 has 16 doors & garment bar

<table>
<thead>
<tr>
<th>WL</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>WL-66</td>
<td>6 Doors, 1 Column, 12&quot;W x 12&quot;D x 78&quot;H</td>
<td>1/ea.</td>
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<tr>
<td>WL16-CB</td>
<td>16 Doors, 2 Columns, Joined at Top, 72&quot;W x 18&quot;D x 78&quot;H</td>
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<tr>
<td>WL-618</td>
<td>18 Doors, 3 Columns, 36&quot;W x 12&quot;D x 78&quot;H</td>
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**PREPMATE™ PROKIT MULTISTATIONS**

- Perform a multitude of tasks in a space saving foot print with a multi-level work surface
- The PrepMate™ Multi-Rail maximizes your workspace by holding work surfaces above your containers
- (1) 18x24 White Polyethylene Cutting Board
- (2) Magic Rings for fractional pan sizes
- Multi-Height: Capable of 5 work surface heights
- Four locking casters provide a stable work surface
- Holds standard 18" cutting boards and food pans
- Easy to clean, wipe down and able to be taken apart without tools for sanitation
- Based on Metro Super Erecta® shelving systems with 1" adjustability & 800 lb. capacity

<table>
<thead>
<tr>
<th>MS1836-FGBR-PK1</th>
<th>Description</th>
<th>Quantity</th>
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<tbody>
<tr>
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<td>18&quot; x 36&quot; Shelf Size, (1) Solid Stainless &amp; (1) SuperErecta Pro® Hybrid Mat Shelves</td>
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**HEAVY-DUTY MACHINE STANDS**
- 14 gauge stainless steel top Type 300 with Marine edge
- Galvanized legs and adjustable undershelf

<table>
<thead>
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<th>Size</th>
<th>Notes</th>
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**MACHINE STANDS**
- 16 GA 300 series stainless steel
- Galvanized base and bracing
- 1/2" stallion edge on front and rear with side edges 90º bend down
- Bracing is adjustable to desired height
- Adjustable bullet feet
- Ships knocked down
- Easy to assemble

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Notes</th>
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**WORKTABLES W/FLEX-MASTER® OVERSHELF SYSTEM**
- Eagle worktables & Flex-Master® Overshelf System are packaged in convenient kits; ready for immediate shipment
- Table tops are predrilled for rear mounting of posts & shelves
- Overshelf posts are stainless steel with grooves on 1" increments for flexible shelf placement
- All tables feature exclusive patented uni-lok® design for superior strength
- Available in 2 styles: “FM” Style includes four 30" stainless steel posts and two 12" overshelves; “FM-PL” Style includes two 30" stainless steel posts, two 48" stainless steel posts, two 12" stainless steel overshelves and two pot racks

**Spec-Master® “SE” Series Worktables**
- 14 gauge type 304 stainless steel top, legs undershelf and feet
- 16/304 stainless steel overshelves

<table>
<thead>
<tr>
<th>Spec-Master® “SE” Series Worktables</th>
<th>FM Style #</th>
<th>FM-PL Style #</th>
<th>Notes</th>
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**“SB” Series Worktables**
- 16 gauge type 430 stainless steel top, stainless steel legs & undershelf, plastic feet

<table>
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<tr>
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<th>FM-PL Style #</th>
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**“B” Series Worktables**
- 16 gauge type 430 stainless steel top and overshelves, galvanized legs & adjustable galvanized undershelf, plastic feet

<table>
<thead>
<tr>
<th>“B” Series Worktables</th>
<th>FM Style #</th>
<th>FM-PL Style #</th>
<th>Notes</th>
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WAREWASHING

HSA-10-F  Basic Hand Sink w/Basket Drain  1/ea.
HSA-10-FA  Basic Hand Sink w/P’trap and Overflow  1/ea.
HSA-10-FDP  Basic Hand Sink w/Towel Dispenser and Soap Dispenser  1/ea.
HSA-10-FDPE  Basic Hand Sink w/Electronic Eye on Sink, Towel Dispenser and Soap Dispenser  1/ea.
HSA-10-FDPE-B  Basic Hand Sink w/Battery Powered Electronic Eye on Sink, Towel Dispenser and Soap Dispenser  1/ea.
HSA-10-FE  Basic Hand Sink w/Electronic Eye  1/ea.
HSA-10-FE-B  Basic Hand Sink w/Battery Powered Electronic Eye on Sink, Towel Dispenser and Soap Dispenser  1/ea.
HSA-10-FL  Basic Hand Sink w/Lever Drain  1/ea.
HSA-10-FLDP  Basic Hand Sink w/Lever Drain, Towel Dispenser and Soap Dispenser  1/ea.
HSA-10-FO  Basic Hand Sink w/Overflow  1/ea.

HAND SINKS
• Features a positive drain and deep drawn seamless stainless steel design
• Wall mounted
• Includes faucet

HAND SINK W/WASTE RECEPTACLE
• Includes splash mounted gooseneck faucet, towel and soap dispenser, waste skirt, waste receptacle and basket drain
• Wall mounted
• Waste receptacle slides onto bottom of waste skirt
HSA-10-FDPS-T  3/4" x 13½" x 6½" Bowl  1/ea.

SPACESAVER HAND SINK
• Features a positive drain and deep drawn seamless stainless steel design
• Wall mounted
• Includes faucet
HSAN-10-F  Narrow Hand Sink, 12" from Side to Side  1/ea.
WAREWASHING

INTELLI-FLO EZ-ELECTRONIC™ WASH STATION
- Marine edge
- Accommodates 4” wall mount faucet
- Mounting bracket included
- Includes 1/2” basket drain
- Deep drawn bowl construction
- Side splashes keep area around sink clean

KE28-B031-CA1 w/Side Splashes, Battery, .5 gpm 1/ea.

SINK SPLASH GUARDS
- Made from 304 stainless steel
- Fits hand sinks with a minimum 8”H backsplash & a minimum of 14”D from the wall
- Comes with adhesive tape, silicone, alcohol wipe and instructions

117-1472 Left Side, 10”H x 14”D 1/ea.
117-1473 Right Side, 10”H x 14”D 1/ea.
117-1474 Right & Left Set, 10”H x 14”D 1/ea.

MOBILE HAND SINK
- An efficient solution for areas with restricted/limited availability of plumbing facility, while ensuring appropriate levels of hygiene
- Constructed of 300 series stainless steel
- Faucet blends hot and cold water
- 6” boxed backsplash with stainless steel paper towel holder
- 5” x 1/4” swivel polyurethane casters with brakes
- 10” x 14” x 6” deep tub with 3 1/2” basket drain and 13 oz. soap dispenser
- UL listed Stiebel Eltron Mini water heater at 120V/15A
- UL listed Shurflo water pump at 115V
- 5-gallon clean water storage and 6-gallon waste water storage
- GFI outlet with 8’ power cord
- 110°F water supplied at 0.32 GPM
- Lifetime warranty against corrosion

STCT-BHD2436PUMP 26”/8”W x 24”L x 44”H, 153 lbs. 1/ea.

DROP-IN ICE BINS
- 25 1/4” x 18 1/4” Cutout
- Sliding cover
- Fully insulated
- 10”D liner
- Ice capacity: 73 lbs.
- 1” drain

D2712 27”W x 20”D x 12”H Overall 1/ea.
D2712-10 27”W x 20”D x 15”H Overall, Built-in 10 Circuit Cold Plate 1/ea.
**Glass Rack Guide**

**GLASS RACK SIZING GUIDE**

Instructions:

1. Place glass upside down on top of the middle circle of the sizing guide; center of the glass (or the stem on stemware) should be over the center of the guide.

2. Look down on the base of the glass.

3. Note the smallest square on the guide where the largest outside diameter of your glass lines up completely within the square without touching it - this is the number of compartments your rack needs to have.

4. Place lip of glass against the vertical guide, note where the base/foot of the glass lines up on the vertical guide - the next line above the base/foot on the guide indicate the number of extenders your rack will require.
314 SERIES COVE CORNER SINKS
• Features 9½” backsplash, deep drawn seamless coved corner bowls
• 14” water level
• Legs crossbraced front to back
• Features heavy gauge stainless steel construction, type 304 bowls, drainboards, and backsplash

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
<th>Unit Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>314-16-1</td>
<td>1-Compt., 27½”W x 23½”L, No Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-24-1</td>
<td>1-Compt., 31½”W x 31½”L, No Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-16-1-18R OR L</td>
<td>1-Compt., 27½”W x 38½”L, (1) 18” Drainboard on Right or Left</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-16-2-18R OR L</td>
<td>2-Compt., 27½”W x 56½”L, (1) 18” Drainboard on Right or Left</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-22-2-24</td>
<td>2-Compt., 29½”W x 96½”L, (2) 24” Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-16-2</td>
<td>2-Compt., 27½”W x 41”L, No Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-16-2-18</td>
<td>2-Compt., 27½”W x 72½”L, (2) 18” Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-16-3</td>
<td>3-Compt., 27½”W x 58½”L, No Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-16-3-18</td>
<td>3-Compt., 27½”W x 90”L, (2) 18” Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-22-3-24</td>
<td>3-Compt., 29½”W x 120½”L, (2) 24” Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-24-3-24</td>
<td>3-Compt., 31½”W x 126”L, (2) 24” Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-16-3-18R OR L</td>
<td>3-Compt., 27½”W x 74½”L, (1) 18” Drainboard on Right or Left</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>314-16-4-18R OR L</td>
<td>3-Compt., 27½”W x 73½”L, (1) 18” Drainboard on Right or Left</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

20" x 16" BOWL(S)

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
<th>Unit Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>414-16-3</td>
<td>3-Compt., 26”W x 57”L, No Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>414-16-3-18</td>
<td>3-Compt., 26”W x 90”L, (2) 18” Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>414-16-3-18R OR L</td>
<td>3-Compt., 26”W x 73½”L, (1) 18” Drainboard on Right or Left</td>
<td>1/ea.</td>
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</tbody>
</table>

22" x 22" BOWL

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
<th>Unit Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>414-22-2-24</td>
<td>2-Compt., 28½”W x 96”L, (2) 24” Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>414-22-3-24</td>
<td>3-Compt., 29”W x 120”L, (2) 24” Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

24" x 24" BOWL

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
<th>Unit Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>414-24-1</td>
<td>1-Compt., 31”W x 29”L, No Drainboards</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
ENCORE® DECK MOUNT FAUCETS
- Solid brass body
- 8" deck mount faucet
- Tubular swing spout design
- ADA-compliant lever handles
- 1/4 turn full on compression valves
- Built-in check valve to prevent cross-flow and back-flow
- Leak proof double O-ring spout design
- Stainless steel spout
- 2 year warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>B-0221</td>
<td>12&quot; Swing Nozzle (062X)</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KL61-8006-SE1</td>
<td>6&quot; Spout, Compression Valves</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KL61-8008-SE1</td>
<td>8&quot; Spout, Compression Valves</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KL61-8010-SE1</td>
<td>10&quot; Spout, Compression Valves</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KL61-8012-SE1</td>
<td>12&quot; Spout, Compression Valves</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KL61-8014-SE1</td>
<td>14&quot; Spout, Compression Valves</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

WALL MOUNT FAUCET
- Polished chrome plated brass commercial quality
- 4" deck mount faucet
- Lever handles
- 1/2" NPS male inlets with mounting hardware
- Leak proof double O-ring seal
- 2.2gpm aerator @ 60psi standard
- ADA Compliant
- 2 year part warranty

<table>
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<tr>
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<tr>
<td>WS-GSDM-10-WH</td>
<td>10&quot; Faucet</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

DECK MOUNT SWING FAUCET
- Polished chrome plated brass commercial quality
- 4" deck mount faucet
- Lever handles
- 1/2" NPS male inlets with mounting hardware
- Leak proof double O-ring seal
- 2.2gpm aerator @ 60psi standard
- ADA Compliant
- 2 year part warranty

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<td>1/ea.</td>
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ROYAL SERIES 4" CENTER WALL MOUNT FAUCETS
- 4" center wall mount faucet
- 1/4 turn ceramic cartridge valves with an integral check
- Heavy duty spout with double 0-ring construction
- 1/2" NPT male inlets
- Built for high volume applications

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<tr>
<th>Model</th>
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<tbody>
<tr>
<td>14-400L</td>
<td>3½&quot; Gooseneck Spout</td>
<td>1/ea.</td>
</tr>
<tr>
<td>14-410L</td>
<td>10&quot; Spout</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

TOP-LINE® WORKBOARD FAUCETS
- 8" Deck mount, horizontal stainless steel swing spout, 1/4 turn ceramic valves, lever handles, built-in check valves, lifetime guarantee on ceramic cartridges
- 2.2 gpm aerated stream aerator
- Low lead compliant
- 1 year warranty

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<tr>
<td>TLL11-8106-SE1Z</td>
<td>6&quot; Spout</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TLL11-8108-SE1Z</td>
<td>8&quot; Spout</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TLL11-8110-SE1Z</td>
<td>10&quot; Spout</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TLL11-8112-SE1Z</td>
<td>12&quot; Spout</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TLL11-8114-SE1Z</td>
<td>14&quot; Spout</td>
<td>1/ea.</td>
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DECK MIXING FAUCET
- Swivel base
- Lever handles
- 8" centers
- 1/2" NPT eccentric flanged female inlets

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WALL MIXING FAUCET
- Swivel base
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<td>B-0231</td>
<td>12&quot; Swing Nozzle (062X)</td>
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GOOSE NECK FAUCET
- Polished chrome plated brass commercial quality
- Swivel Gooseneck
- Knob handles
- Leak-proof double O-ring seal
- Gaskets and seals rated to 180°F
- 2.2gpm aerator @ 60psi standard
- 2 year part warranty
WS-G.NECK-WH 4" Faucet

ADD-ON SWING FAUCETS
- Polished chrome plated brass commercial quality
- Straight swing spout
- Lever handle
- 1/4" turn valve
- Leak-proof double O-ring seal
- 2.2gpm aerator @ 60psi standard
- 2 year part warranty
WS-SFSM-10ST-WH 10" Faucet 1/ea.
WS-SFSM-12ST-WH 12" Faucet 1/ea.
WS-SFSM-14ST-WH 14" Faucet 1/ea.

ADD-ON FAUCET
- Adds swinging nozzle to pre-rinse units
- Includes 3" nipple for installation on existing base faucets (000358-40)
- Quarter-turn handle
B-0156 12" Nozzle 1/ea.

WORKBOARD FAUCETS
- Lever handles
- 1" long shanks
- 1/2" NPT thread
B-1101 8" Swing Nozzle, 3/4" Center, Deck Mounted 1/ea.
B-1128 12" Swing Nozzle, 8" Center, Splash Back Mounted 1/ea.

TOP-LINE® ADD-ON FAUCETS
- Permits full spout swing without interference with riser pipe
- Separate valve controls spout flow
- Stainless steel spout
- Lever handle
- 1 year warranty
TLLS5-7108-SE1Z 8" (203mm) 1/ea.
TLLS5-7110-SE1Z 10" (254mm) 1/ea.
TLLS5-7112-SE1Z 12" (305mm) 1/ea.
TLLS5-7114-SE1Z 14" (356mm) 1/ea.

ENCORE® ADD-ON FAUCETS W/SWING SPOUT
- Solid brass body
- Add-on faucet extends flexibility of pre-rinse assemblies
- Permits full spout swing without interference with riser pipe
- Separate valve controls spout flow
- Stainless steel spout
- Two year warranty
KL55-7008-SE1 8" Spout 1/ea.
KL55-7010-SE1 10" Spout 1/ea.
KL55-7014-SE1 14" Spout 1/ea.
ROYAL SERIES 8” CENTER WALL MOUNT FAUCETS

• 8” center wall mount faucet
• 1/4 turn ceramic cartridge valves with an integral check
• Heavy duty spout with double O-ring construction
• 1/2” NPT male inlets
• Built for high volume applications

14-808L 8” Spout 1/ea.
14-810L 10” Spout 1/ea.
14-812L 12” Spout 1/ea.
14-814L 14” Spout 1/ea.

TOP-LINE® WALL MOUNT FAUCETS

• Wall mount, 8” OC, 1/4-turn ceramic valves, lever handles, horizontal stainless steel, swing spout, 2.2 gpm aerated stream aerator, built-in check valves, lifetime guarantee on ceramic cartridges
• Low lead compliant
• 1 year warranty

TLL13-8106-SE1Z 6” Spout 1/ea.
TLL13-8108-SE1Z 8” Spout 1/ea.
TLL13-8110-SE1Z 10” Spout 1/ea.
TLL13-8112-SE1Z 12” Spout 1/ea.
TLL13-8114-SE1Z 14” Spout 1/ea.

SILVER SERIES 8” CENTER WALL MOUNT FAUCETS

• 8” center wall mount faucet
• 1/4 turn ceramic valves
• 1/2” NPT female inlets

12-808L 8” Spout 1/ea.
12-810L 10” Spout 1/ea.
12-812L 12” Spout 1/ea.
12-814L 14” Spout 1/ea.

ENCORE® WALL MOUNT FAUCETS

• Solid brass body • Tubular swing spout design
• ADA-compliant lever handles • 1/4 turn full on compression valves
• Built-in check valve to prevent cross-flow and back-flow
• Leak proof double O-ring spout design • 2 year warranty

KL54-8006-SE1 6” Spout, Compression Valves 1/ea.
KL54-8008-SE1 8” Spout, Compression Valves 1/ea.
KL54-8010-SE1 10” Spout, Compression Valves 1/ea.
KL54-8012-SE1 12” Spout, Compression Valves 1/ea.
KL54-8014-SE1 14” Spout, Compression Valves 1/ea.

ROYAL SERIES SERVICE SINK FAUCET

• 6½” heavy cast spout with pail hook and hose thread
• 8” center wall mount
• Wall bracket included
• Built-in vacuum breaker
• 1/4 turn ceramic cartridge valves with an integral check

16-127 6½” Heavy Cast Spout w/Pail Hook & Hose Thread 1/ea.

SPLASH MOUNT SWING FAUCETS

• Polished chrome plated brass commercial quality
• Tubular swing spout design
• Lever handle
• 1/4” turn valve
• Leak proof double O-ring seal
• Gaskets and seals rated to 180°F
• 2.2gpm aerator @ 60psi standard
• ADA Compliant
• 2 year part warranty

WS-SF-8ST-WH 8” Faucet 1/ea.
WS-SF-12ST-WH 12” Faucet 1/ea.
WS-SF-14ST-WH 14” Faucet 1/ea.
WALL MOUNT PRE-RINSE SPRING TYPE WITH CHROME HOSE COVER

- Polished chrome plated brass commercial quality
- Spray Valve Features: Spray head hook holds spray head away from work area when not in use
- Heat resistant, non-marring, impact resistant bumper will not fatigue under extreme operating temperatures
- Hose Grip Features: Reduces heat transfer to the hand; stays up to 30 degrees cooler than competitors’ grips
- Ergonomic spray handle fits comfortably in even small hands and is easy to use


3-TUB SINK HARDWARE KIT


WS-3TKD-STD Hardware Kit for 3-Tub Sink 1/ea.

ROYAL SERIES DECK MOUNT PRE-RINSE

- Single hole deck mount for 1/4” opening
- 1/4 turn ceramic cartridge valves
- Wall bracket included
- Pre-assembled to cut installation time
- Built for high volume

17-202WL Deck Mount Pre-Rinse 1/ea.

ROYAL SERIES WALL MOUNT PRE-RINSE

- 8” center
- 1/4 turn ceramic cartridge valves
- Wall bracket included
- Pre-assembled to cut installation time
- Built for high volume

17-108WL Pre-Rinse Unit Only 1/ea.
17-109WL w/Add-on Faucet with 12” Spout 1/ea.

E-Z INSTALL FLEXIBLE WATER LINE KIT

- (2) 3/8” Stainless Steel Braided Flexible Supply Hoses
- Includes ½” NPT Close Elbows w/ Swivel Compression fittings on faucet side & 3/8” Swivel Compression fittings on water supply side
- No soldering or teflon tape required
- Interchangeable with most brands

21-443L (2) 22” Hoses 1/ea.

PRE-RINSE REPLACEMENT PARTS

- Interchangeable with most brands
- 21-139L has 1/4 turn ceramic cartridge valves

21-139L Add-On Faucet w/ 12” Spout 1/ea.
21-133L 44” Hose with Grip 1/ea.
21-129L Spray Head 1.2 GPM @ 60 PSI 1/ea.
RETURN TO IMAGE
**POWERPULSE™ PRE-RINSE SPRAY VALVES**

- High-efficiency pre-rinse spray valve with grip
- The grip reduces heat transfer to stay up to 30° cooler than competitors’
- Features unique pulsing action and stainless steel non-clogging nozzles
- Uses less water than its closest competitor
- Low lead compliant
- Easy retrofit to most existing pre-rinses or available in complete kit
- 3 year warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Flow Rate</th>
<th>Finish</th>
<th>Notes</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>KLP50-0220-65</td>
<td>0.67 gpm</td>
<td>4 1/2 osf</td>
<td>1/ea.</td>
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<tr>
<td>KLP50-0220-74</td>
<td>.74 gpm</td>
<td>4 9/16 osf</td>
<td>1/ea.</td>
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<tr>
<td>KLP50-0220105</td>
<td>1.05 GPM</td>
<td></td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>KLP50-0220-12</td>
<td>1.2 gpm</td>
<td></td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>KLP50-0220152</td>
<td>1.52 gpm</td>
<td></td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**ENCORE® UNIVERSAL PRE-RINSE HOSES**

- Replaces all major manufacturers pre-rinse hoses
- Heavy duty, stainless steel, flexible protective hose shield
- Exclusive three-ply nylon reinforced high pressure Santoprene® hose
- All grips now come standard with SANIGUARD® product protection
- Kool Grip™ lowers surface temp of grip by 30°
- Embedded O rings for positive seal
- 2 year warranty

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</tr>
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<tbody>
<tr>
<td>KLP50-Y004-44U</td>
<td>Low Lead Model, 44”</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>KLP50-Y004-60U</td>
<td>Low Lead Model, 60”</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>KLP50-Y004-72U</td>
<td>Low Lead Model, 72”</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**ENCORE® PRE-RINSE W/POWERPULSE™ SPRAY VALVES**

- Solid brass body
- Wall mount unit - includes patented wall bracket w/compression fitting
- 1/4 turn full on compression valves
- Chrome plated spring
- Kool Grip™ hose grip reduces heat transfer to the hand
- Patented stainless steel strain relief spring
- 3 year warranty

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<tr>
<td>KLP50-10L4-BR</td>
<td>1.05 gpm</td>
<td>Cleans 43% Faster, Reduces Water Usage by 58%</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KLP53-10L4-BR</td>
<td>1.05 gpm</td>
<td>Cleans 43% Faster, Reduces Water Usage by 58%</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KLP50-0220-105</td>
<td>1.52 gpm</td>
<td>Cleans 37% Faster, Reduces Water Usage by 33%</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KLP50-0220-12</td>
<td>1.22 gpm</td>
<td>Cleans 25% Faster, Reduces Water Usage by 23%</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KLP50-0220105</td>
<td>1.05 gpm</td>
<td>Cleans 43% Faster, Reduces Water Usage by 58%</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KLP50-0220-74</td>
<td>.74 gpm</td>
<td>Cleans 33% Faster, Reduces Water Usage by 65%</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KLP50-0220-65</td>
<td>.67 gpm</td>
<td>Cleans 20% Faster, Reduces Water Usage by 17%</td>
<td>1/ea.</td>
</tr>
<tr>
<td>KLP50-0220-45</td>
<td>.45 gpm</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**TOP-LINE® PRE-RINSE ASSEMBLY**

- 1/4 turn ceramic valves w/lifetime guarantee
- Built-in check valves
- Patented PowerPulse™ 1.05 gpm spray nozzle
- Patented Kool Grip handle
- Patented wall bracket with compression fitting
- 1 year warranty with 3 year warranty on PowerPulse™ nozzle

<table>
<thead>
<tr>
<th>Model</th>
<th>Finish</th>
<th>Notes</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>TLP13-11L4-BRZ</td>
<td>Wall Mount</td>
<td></td>
<td>1/ea.</td>
</tr>
<tr>
<td>TLP50-11L4-BRZ</td>
<td>Deck Mount</td>
<td></td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

**ENCORE® PRE-RINSE w/POWERPULSE™**

- Solid brass body
- Wall mount unit - includes patented wall bracket w/compression fitting
- 1/4 turn full on compression valves
- Chrome plated spring
- Kool Grip™ hose grip reduces heat transfer to the hand
- Patented stainless steel strain relief spring
- 3 year warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Finish</th>
<th>Notes</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>KLP50-10L4-BR</td>
<td>1.05 gpm</td>
<td>Cleans 43% Faster, Reduces Water Usage by 58%</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
**WALL BRACKET**
- Wall bracket assembly with mounting hardware
- Recommended for use with all upright pre-rinse units

**MODULAR WASTE DRAIN**
- For 3 1/2" sink opening
- 1 1/2" NPT adapter

**LEVER WASTE VALVE**
- Waste drain valve with lever handle
- Removable snap-2" NPT male outlet
- 1 1/2" NPT male adapter

**TOP-LINE® UNIVERSAL LEVER HANDLE WASTE OUTLET**
- For 3 1/2" sink opening
- Snap-in stainless steel strainer
- Heavy-duty body
- Self-centering flange
- Stainless steel handle
- 1 year warranty

**PRE-RINSE BASKETS**
- Prevents garbage from going into the drain
- Saves money with less service calls for a clogged drain
- Allows dishwasher racks to slide over basket
- Fits standard 20" x 20" pre-rinse sink

**ENCORE® WASTE OUTLETS**
- For 3 1/2" sink opening
- Flat Strainer
- Trouble free fast drainage
- Positive sealing action
- Cast brass body
- Snap-in stainless steel strainers
- Self-centering face flanges and stainless steel handle
- 2 year warranty

---

**D15-7510** Capped Overflow 1/ea.
**D15-7515** w/Overflow Assembly 1/ea.
**D10-7410** Lever Handle, Capped Overflow, For 3 1/2" Sink Opening 1/ea.
**D10-7415** Lever Handle, w/Overflow Assembly, For 3 1/2" Sink Opening 1/ea.
**D50-7200** Twist Handle, For 3 1/2" Sink Opening, 2" NPT 1/ea.
**D50-7215** Twist Handle, w/Overflow Assembly, For 3 1/2" Sink Opening 1/ea.
WAREWASHING

FOOD WASTE DISPOSERS
- Housings are permanently molded from aluminum alloy
- All motors are totally enclosed and have built-in manual reset thermal overload protection
- Models 100 through 200 are water cooled only - drain accepts 2" piping
- Models 300 through 500 are fan and water cooled - drain accepts 2" or 3" piping
- Models 300 through 500 come with support leg
- Choose from a cone assembly (CA) or a sink assembly (SA)

<table>
<thead>
<tr>
<th>Model</th>
<th>Specification</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>1 hp, 8&quot; Shredder w/2 Cutter Bars</td>
<td>1/ea.</td>
</tr>
<tr>
<td>200</td>
<td>2 hp, 8&quot; Shredder w/4 Cutter Bars</td>
<td>1/ea.</td>
</tr>
<tr>
<td>300</td>
<td>3 hp, 9&quot; Shredder w/4 Cutter Bars</td>
<td>1/ea.</td>
</tr>
<tr>
<td>500</td>
<td>5 hp, 10&quot; Shredder w/4 Cutter Bars</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

TROUGH COLLECTOR™ FOOD WASTE COLLECTING SYSTEM
- Scrapping, pre-flushing & collecting system
- (widely accepted in areas where disposers are restricted)
- NEMA 4 HydroLogic® control panel
- Water saving mode (timed run)
- Salvage basin & silverware trap, scrap basket
- 3/4 hp corrosion-resistant pump, pump intake screen

<table>
<thead>
<tr>
<th>Model</th>
<th>Specification</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>S419</td>
<td>Stainless Steel Construction</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

SALVAJOR® SCRAP COLLECTOR™
- Washes soluble food waste harmlessly through the sewer, reducing bulk food waste by as much as 50% and weight by as much as 80%
- HydroLogic Control Panel saves water and energy
- Includes patented operator sensing technology with two water saving modes

<table>
<thead>
<tr>
<th>Model</th>
<th>Specification</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>P914</td>
<td>Pot/Pan Scrap Basin</td>
<td>1/ea.</td>
</tr>
<tr>
<td>S914</td>
<td>Standard Scrap Basin</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

TROUGHVEYOR® DISPOSING SYSTEMS
- Water trough conveyor and disposing system
- Recirculated water used by the system for scrapping reduces water and sewer costs
- Consumes only 7 gallons of fresh water per minute
- Trough water volume with the TroughVeyor® is 70 gallons per minute
- This volume swiftly propels food waste down the trough and into the disposer with no additional hand movement, leaving both hands free for high-volume scrapping
- Lets you keep up with large conveyor or flight dishmachines
- Design flexibility is offered by the TroughVeyor as troughs can turn corners
- High water volume allows the design of wider, longer troughs allowing you to soak problem dishes or add gusher heads to pre-rinse compartmental trays
- HydroLogic Water Saving Control has an adjustable timer with user-friendly LCD readout

<table>
<thead>
<tr>
<th>Model</th>
<th>Specification</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>TVL 300</td>
<td>Left-Hand, 3 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TVR 300</td>
<td>Right-Hand, 3 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TVL 500</td>
<td>Left-Hand, 5 hp</td>
<td>1/ea.</td>
</tr>
<tr>
<td>TVR 500</td>
<td>Right-Hand, 5 hp</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
OPTICLEAN™ 9-COMPARTMENT GLASS RACK
- Use with large brandys, Grande margaritas, carafes and other items with a wide diameter
- Accommodates glasses up to 5 5/16" in diameter
- Compartment size: 5 5/16" x 5 5/16"

<table>
<thead>
<tr>
<th>Rack Code</th>
<th>Extenders</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>RG9-3</td>
<td>Blue, w/3 Extenders</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

OPTICLEAN™ 16-COMPARTMENT GLASS RACKS
- Perfect for large cocktail glasses and delicate wine stems with oversize bowls
- Compartment size: 4 5/16" x 4 5/16"
- Accommodates glasses up to 4 1/2" in diameter

<table>
<thead>
<tr>
<th>Rack Code</th>
<th>Extenders</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>RG16-1</td>
<td>w/1 Extender</td>
<td>4/ea.</td>
</tr>
<tr>
<td>RG16-2</td>
<td>w/2 Extenders</td>
<td>3/ea.</td>
</tr>
<tr>
<td>RG16-3</td>
<td>w/3 Extenders</td>
<td>2/ea.</td>
</tr>
<tr>
<td>RG16-4</td>
<td>w/4 Extenders</td>
<td>2/ea.</td>
</tr>
</tbody>
</table>

OPTICLEAN™ 25-COMPARTMENT GLASS RACKS
- Use for large diameter beverage glasses, red wine stems, goblets, and most rocks glasses
- Compartment size: 3 1/8" x 3 1/8"
- Accommodates glasses up to 3 1/4" in diameter

<table>
<thead>
<tr>
<th>Rack Code</th>
<th>Extenders</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>RG25-1</td>
<td>w/1 Extender</td>
<td>4/ea.</td>
</tr>
<tr>
<td>RG25-2</td>
<td>w/2 Extenders</td>
<td>3/ea.</td>
</tr>
<tr>
<td>RG25-3</td>
<td>w/3 Extenders</td>
<td>2/ea.</td>
</tr>
<tr>
<td>RG25-4</td>
<td>w/4 Extenders</td>
<td>2/ea.</td>
</tr>
</tbody>
</table>

OPTICLEAN™ 36-COMPARTMENT GLASS RACKS
- Use with tumblers, white wine glasses and other narrow bowl stems
- Accommodates glasses up to 2 1/4" in diameter
- Compartment size: 2 1/4" x 2 1/4"

<table>
<thead>
<tr>
<th>Rack Code</th>
<th>Extenders</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>RG36-1</td>
<td>w/1 Extender</td>
<td>4/ea.</td>
</tr>
<tr>
<td>RG36-2</td>
<td>w/2 Extenders</td>
<td>3/ea.</td>
</tr>
<tr>
<td>RG36-3</td>
<td>w/3 Extenders</td>
<td>2/ea.</td>
</tr>
<tr>
<td>RG36-4</td>
<td>w/4 Extenders</td>
<td>2/ea.</td>
</tr>
</tbody>
</table>

OPTICLEAN™ COMBINATION/FLATWARE RACK
- Keeps flatware in place for thorough washing and drying
- Perfect for utensils, ramekins, and other small items

<table>
<thead>
<tr>
<th>Rack Code</th>
<th>Extenders</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>RF</td>
<td>Blue</td>
<td>6/ea.</td>
</tr>
</tbody>
</table>

OPTICLEAN™ DIVIDED GLASS RACK EXTENDERS
- For warewashing glass racks
- Compartment size: 4 5/16" x 4 5/16" Compt.

<table>
<thead>
<tr>
<th>Rack Code</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>RE16</td>
<td>16-Compt., 1 1/2&quot;H, 4 5/16&quot; x 4 5/16&quot; Compt.</td>
<td>6/ea.</td>
</tr>
<tr>
<td>RE25</td>
<td>25-Compt., 1 1/2&quot;H, 3 1/2&quot; x 3 1/2&quot; Compt.</td>
<td>6/ea.</td>
</tr>
<tr>
<td>RE36</td>
<td>36-Compt., 1 1/2&quot;H, 2 7/16&quot; x 2 7/16&quot; Compt.</td>
<td>6/ea.</td>
</tr>
</tbody>
</table>

OPTICLEAN™ OPEN GLASS RACK EXTENDER
- Perfect for large glasses and wine stems with oversize bowls
- Accommodates glasses up to 4 1/2" in diameter
- Compartment size: 4 5/16" x 4 5/16"

<table>
<thead>
<tr>
<th>Extender Code</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
</table>

OPTICLEAN™ NEWAVE™ GLASS RACKS
- Reduces storage space, labor, needed rack inventory, and chemical usage by up to 20%
- Rounded design holds glasses more securely in place
- Compartment sizes are designed to fit the most popular sizes of glasses and tumblers

<table>
<thead>
<tr>
<th>Rack Code</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
</table>
OPTICLEAN™ ALL PURPOSE PLATE & TRAY RACK
• Holds plates, smaller trays, and platters at the best angle to take full advantage of today’s multiple spray, high pressure dishwashers
• Plate locks hold dishes firmly in place to protect delicate rims, reduce chipping and breakage
• Rack contains 8 rows of Pegs with the distance between the pegs at 11/2”

Rack, Blue, 2/4” Pegs

PERMA-SAN™ FLATWARE WASHING BASKETS
• Open design for easy cleaning of vertically stored flatware
• Lightweight, yet tough and resilient
• Use with Flatware Rack or Open/Bowl Rack as part of a complete flatware sanitizing system
• Tough polypropylene material resists grease and detergents
• Available with or without handles

C32P1 8” x 11” x 4 1/2”, Blue, Without Handles 6/cs.
C32P2 8” x 11” x 4 1/2”, Blue, With Handles 6/cs.

OPTICLEAN™ TALL PEG PLATE & TRAY RACK
• Use with additional open extenders (RE) to create the perfect rack for irregular or oversize drinkware
• Plate locks keep oversized items from knocking together during washing
• Extra tall 2 1/4” Pegs

Rack, Blue

C2220A No Handle 1/ea.
C2222A With Handle 1/ea.

OPTICLEAN™ E-Z GLIDE™ RACK DOLLIES
• Hold and transport any 19 1/4” square stack of glass racks
• 4" non-marking rubber wheels roll easily, even on carpeted floors

WAREWASHING RACKS
• Voltrath full-size racks have four way tracking for fast loading in either direction
• Excellent strength to weight ratio and double wall construction for longer service life

WAREWASHING RACKS
• Gray plastic racks

82050 Cutlery Rack, Open Style, 19 1/4” x 19 1/4” x 4” 1/ea.
82065 Dish Rack, Open Style, 19 1/4” x 19 1/4” x 1 1/2” 1/ea.
82064 Dish Rack, Open Style, 19 1/4” x 19 1/4” x 4” 1/ea.
82026 Dish/Glass Rack, Open Extender, For 25-Compt., 19 1/4” x 19 1/4” x 1 1/2” 1/ea.
82037 Dish/Glass Rack Extender, For 36-Compt., 19 1/4” x 19 1/4” x 1 1/2” 1/ea.
82066 Dish Rack, Open Plate, 64-Compt. (Peg), 19 1/4” x 19 1/4” x 4” 1/ea.
82025 Dish/Glass Rack, 25-Compt., 19 1/4” x 19 1/4” x 4” 1/ea.
82036 Dish/Glass Rack, 36-Compt., 19 1/4” x 19 1/4” x 4” 1/ea.
82017 Dish/Glass Rack Extender, For 16-Compt., 19 1/4” x 19 1/4” x 1 1/4” 1/ea.
82026 Dish/Glass Rack Extender, For 25-Compt., 19 1/4” x 19 1/4” x 1 1/4” 1/ea.
82016 Dish/Glass Rack, Open Extender, 19 1/4” x 19 1/4” x 4” 1/ea.
82001 Dish/Glass Rack, 25-Compt., 19 1/4” x 19 1/4” x 4” 1/ea.
82036 Dish/Glass Rack, 36-Compt., 19 1/4” x 19 1/4” x 4” 1/ea.
82001 Dish/Glass Rack, 25-Compt., 19 1/4” x 19 1/4” x 4” 1/ea.
82017 Dish/Glass Rack Extender, For 16-Compt., 19 1/4” x 19 1/4” x 1 1/4” 1/ea.

WAREWASHING RACKS
• Gray plastic racks
CAMRACK® FULL SIZE GLASS RACKS
- Wash, store and safely transport stemware and tumblers
- Open inside compartments ensure thorough cleaning
- Closed external walls keep fingers and contaminants out
- Durable, long-lasting polypropylene will withstand chemicals and high temperatures up to 200°F
- Full size racks are standard size (19 3/4" x 19 3/4")

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Compartment</th>
<th>Max Dia</th>
<th>Max Height</th>
<th>Unit(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>25S800</td>
<td>25-Compt., 3 1/2&quot; Max dia., 8 1/4&quot; Max Height</td>
<td>2/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>30S434</td>
<td>30-Compt., 3 1/8&quot; Max dia., 5 1/4&quot; Max Height</td>
<td>4/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>30S800</td>
<td>30-Compt., 3 1/8&quot; Max dia., 8 1/2&quot; Max Height</td>
<td>2/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

CAMRACK® ICE EXPRESS WATER GLASS FILLER
- Fill 25 glasses with ice simultaneously, rather than one-at-a-time
- Minimize handling of glassware, reducing breakage and risk of contamination
- Made of lightweight, durable, FDA approved ABS plastic

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Color</th>
<th>Unit(s)</th>
</tr>
</thead>
</table>

CAMRACK® FULL SIZE STEMWARE RACKS
- Offers complete protection for all your delicate and valuable stemware through washing, handling, and storage, while also simplifying glassware inventory management

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Compartment</th>
<th>Max Dia</th>
<th>Max Height</th>
<th>Unit(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>9S434</td>
<td>9-Compt., 5 1/8&quot; Max dia., 5 1/4&quot; Max Height</td>
<td>4/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

CAMRACK® FULL SIZE FLATWARE RACK
- Use to effectively soak and wash and display silverware
- Made of durable, long-lasting polypropylene
- Built to withstand chemicals and high temperatures up to 200°F
- The smooth top rim of each rack ensures smooth and safe stacking

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Color</th>
<th>Unit(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FR258</td>
<td>19 3/4&quot; x 19 3/4&quot; x 4&quot;</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

CAMRACK® PEG RACKS
- For plates, bowls, trays and plate covers
- Durable polypropylene will withstand chemicals and high temperatures up to 200°F
- Smooth top rim ensures quick, stable stacking
- Inter-stacks with all other racks

<table>
<thead>
<tr>
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<th>Description</th>
<th>Dimensions</th>
<th>Color</th>
<th>Unit(s)</th>
</tr>
</thead>
</table>

CAMRACK® HALF SIZE FLATWARE BASKET W/HANDLES
- Fits into a full or half size base rack.
- Optional wire handles slide down for easy storage

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Color</th>
<th>Unit(s)</th>
</tr>
</thead>
</table>
### CAMBRO

**CAMRACK® 5 X 9 PEG RACK**
- This dual-purpose rack holds plates one direction and bowls the other
- Easy-to-grip, rounded handles on all four sides provide comfortable handling
- Durable, long-lasting polypropylene will withstand chemicals and high temperatures up to 200°F
- Full size racks are standard (19 3/4" x 19 3/4") size
- Available in black or soft gray

<table>
<thead>
<tr>
<th>Product</th>
<th>Specifications</th>
<th>Quantity</th>
</tr>
</thead>
</table>

**CAMRACK® FULL SIZE BASE RACK**
- For pots, pans, bowls and large prep, service and display items
- Durable polypropylene will withstand chemicals and temperatures up to 200°F
- Smooth top rim ensures quick, stable stacking
- Inter-stacks with other racks

<table>
<thead>
<tr>
<th>Product</th>
<th>Specifications</th>
<th>Quantity</th>
</tr>
</thead>
</table>

**CAMRACK® FULL RACK COVER**
- Securely enclose and seal individual racks for storage to complete the Camrack system
- Eliminate plastic bags that snap, tear or drag on the floor
- Designed with an integrated dome shape for added structural strength and sealing integrity
- Additional Camracks can be stacked on top

<table>
<thead>
<tr>
<th>Product</th>
<th>Specifications</th>
<th>Quantity</th>
</tr>
</thead>
</table>

**CAMDOLLY®**
- For transporting 20" x 20" dish racks
- Will also transport side by side stacks of half size dish racks
- Equipped with four (4") swivel casters, no brakes

<table>
<thead>
<tr>
<th>Product</th>
<th>Specifications</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>CDR2020H</td>
<td>350 lb. Capacity, w/Handle</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

### LAMBERT ELECTRONIC DELUXE UNDERCOUNTER DISHWASHER W/BOOSTER
- Wash cycle times: 2, 3, 4 and 15 minutes
- Soft touch electronic control panel
- Electronic display temperatures
- Stainless steel construction 18/10 AISI 304
- Stainless steel lower and upper rotating wash and rinse arms
- Automatic tank loading
- Includes: soap, rinse and drain pumps

<table>
<thead>
<tr>
<th>Product</th>
<th>Specifications</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>F92EKDP5</td>
<td>30 Racks/Hour, 23&quot;/40&quot;W x 33&quot;H x 25&quot;4&quot;L, 208-230/60/1, 29A, 8650W</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
WAREWASHING

RACKSTAR® CONVEYOR DISHMACHINES
- Low water consumption - only 0.35 gallons per rack
- Adjustable rinse - Econo or Turbo
- Exclusive Rainbow Rinse™ Arms provide superior rinse action
- Specialty designed self-cleaning wash arms with non-clogging nozzles
- Dual-pawl conveyor drive system - Adjustable vent cowl collars
- Optional onboard booster heater 40°F rise (12kW) or 70°F rise (18kW)
- Optional Energy Recovery System - Captures exhaust heat that is repurposed to heat incoming cold water

DishStar® HT
- 24 Racks/Hour, Electric, 44″W x 30″D x 64½”H
- 1/ea.

DishStar® HT-E
- 27 Racks/Hour, ENERGY STAR®, 44″W x 30″D x 80½”H
- 1/ea.

DishStar® LT LOW TEMP UNDERCOUNTER DISHMACHINES
- Fully automatic, including auto-fill
- Built-in booster heater with exclusive Sani-Sure™ technology
- Built-in chemical pumps and priming switches
- Automatic pumped drain for floor and wall drain installations

DishStar® LT
- 24 Racks/Hour, 24½”W x 25”D x 33½”h
- 115,60/1
- 1/ea.

DishStar® LTH
- w/Sustaining Heater
- 24 Racks/Hour
- 24½”W x 25”D x 33½”h
- 1/ea.

RackStar® 44
- 223 Racks/Hour, Electric, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44S
- 223 Racks/Hour, Steam, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44ER
- 223 Racks/Hour, w/Energy Recovery System, 44″W x 30″D x 80½”H
- 1/ea.

RackStar® 44CE/CEL
- 223 Racks/Hour, Electric, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44CS
- 223 Racks/Hour, Steam, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44ER
- 223 Racks/Hour, w/Energy Recovery System, 44″W x 30″D x 80½”H
- 1/ea.

RackStar® 44CE/CEL
- 223 Racks/Hour, Electric, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44CS
- 223 Racks/Hour, Steam, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44ER
- 223 Racks/Hour, w/Energy Recovery System, 44″W x 30″D x 80½”H
- 1/ea.

RackStar® 66
- 223 Racks/Hour, Electric, 66″W x 30″D x 64½”H
- 1/ea.

RackStar® 66S
- 223 Racks/Hour, Steam, 66″W x 30″D x 64½”H
- 1/ea.

RackStar® 66ER
- 223 Racks/Hour, w/Energy Recovery System, 66″W x 30″D x 82½”H
- 1/ea.

RackStar® 66CE/CEL
- 223 Racks/Hour, Electric, 66″W x 30″D x 64½”H
- 1/ea.

RackStar® 66CS
- 223 Racks/Hour, Steam, 66″W x 30″D x 64½”H
- 1/ea.

RackStar® 66ER
- 223 Racks/Hour, w/Energy Recovery System, 66″W x 30″D x 82½”H
- 1/ea.

RackStar® 66CE/CEL
- 223 Racks/Hour, Electric, 66″W x 30″D x 64½”H
- 1/ea.

RackStar® 66CS
- 223 Racks/Hour, Steam, 66″W x 30″D x 64½”H
- 1/ea.

RackStar® 66ER
- 223 Racks/Hour, w/Energy Recovery System, 66″W x 30″D x 82½”H
- 1/ea.

RackStar® 44
- 223 Racks/Hour, Electric, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44S
- 223 Racks/Hour, Steam, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44ER
- 223 Racks/Hour, w/Energy Recovery System, 44″W x 30″D x 80½”H
- 1/ea.

RackStar® 44CE/CEL
- 223 Racks/Hour, Electric, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44CS
- 223 Racks/Hour, Steam, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44ER
- 223 Racks/Hour, w/Energy Recovery System, 44″W x 30″D x 80½”H
- 1/ea.

RackStar® 44CE/CEL
- 223 Racks/Hour, Electric, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44CS
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RackStar® 44CS
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RackStar® 44ER
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- 1/ea.

RackStar® 44CE/CEL
- 223 Racks/Hour, Electric, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44CS
- 223 Racks/Hour, Steam, 44″W x 30″D x 64½”H
- 1/ea.

RackStar® 44ER
- 223 Racks/Hour, w/Energy Recovery System, 44″W x 30″D x 80½”H
- 1/ea.
**DYNASTAR® & DYNATEMP® HIGH TEMP DOOR-TYPE DISHWASHERS**

- Low water consumption - only 0.69 gallons per rack
- Sloped hood design moves heat and steam away from the operator
- Three selectable timed cycles for warewashing flexibility and performance
- DynaTemp only requires 10 PSI at the rinse arm for proper operation
- Triple wash arm for consistent and reliable performance
- Built-in booster heater with Sani-Sure™ technology ensures proper rinse temperature

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Power Source</th>
<th>Price 1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>DynaStar® CE</td>
<td>35 Racks/Hour, Electric</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DynaStar® W.O</td>
<td>35 Racks/Hour, No Booster</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>DynaTemp® VER</td>
<td>39 Racks/Hour, w/Ventless &amp; Energy Recovery</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**DELTA® SERIES**

**ROTARY-STYLE GLASSWASHERS**

- Rotary-type glasswasher w/electric tank heat
- Low temp / chemical sanitizing
- 12” clearance accommodates taller glassware
- Built-in chemical pumps and priming switches
- 24”/4”W x 25/4”D x 39”H

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Power Source</th>
<th>Price 1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Delta® 115</td>
<td>1200 Glasses/hr., Wash Pump: 1/10 hp, 115/60/1</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>Delta® 1200</td>
<td>1200 Glasses/hr., Wash Pump: 1/10 hp, 208-230/60/1</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

**DELTA® HT-E-SEER HIGH TEMPERATURE GLASSWASHERS**

- Features steam elimination with energy recovery
- Energy recovery system collects the hot water vapor inside the machine and uses it to preheat the incoming rinse water
- No chemical residue
- Soft Start helps protect glassware from chipping & breaking
- 12” clearance accommodates taller stemware, glasses & mugs
- Built-in booster heater with Sani-Sure™ final rinse system ensures proper rinse temperature
- Three selectable timed cycles for warewashing flexibility and performance
- Built-in chemical pumps and priming switches
- 208-230/60/1

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price 1/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Delta® HT-E-SEER-S</td>
<td>Short/Underbar, w/Stand, 20 Racks/hr., 720 Glasses/hr.</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Delta® HT-E-SEER-T</td>
<td>Tall/Freestanding, w/Stand, 20 Racks/hr., 720 Glasses/hr.</td>
<td>1/ea.</td>
</tr>
<tr>
<td>Delta® HT-E-SEER</td>
<td>No Stand, 20 Racks/hr., 720 Glasses/hr.</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
CHEMICAL SANITIZING LOW TEMPERATURE UNDERCOUNTER DISHWASHER

- Economical to operate, uses only 1.7 gallons of water per cycle
- All stainless steel construction assures long life and years of trouble free operation
- Unique spray arm system features upper and lower stainless steel wash arms
- Built-in chemical pumps and delining system assures proper chemical usage
- Pumped drain allows for flexible installation, requires no floor drain
- Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle
- Stainless steel pump impeller
- Built-in strainer in water inlet system to prevent water valve from clogging
- Two dishracks included

L-1X w/Heater 30 Racks/Hour, w/Heater 1/ea.

CMA-180 C B Upright Corner Design w/12 kW Booster, 60 Racks/Hour 1/ea.
CMA-180 S B Straight Design w/Booster, 60 Racks/Hour 1/ea.
CMA-180 C Upright Corner Design, No Booster, 60 Racks/Hour 1/ea.
CMA-180 S Straight Design, No Booster, 60 Racks/Hour 1/ea.

HIGH TEMPERATURE STRAIGHT OR CORNER DISH MACHINES

- 60 racks/240 covers per hour
- Uses only .82 gallons of water per cycle
- Automatic soil purging system
- Built-in chemical resistant industrial 7kW (240V) heater is proven to be more durable than commercial style heaters
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps
- Auto start/stop makes operation safe and easy

CMA 181 VL 33½"H x 24"W x 27"D 1/ea.

CMA LOW TEMPERATURE CHEMICAL SANITIZING UNDERCOUNTER GLASS WASHER

- Economical to operate
- Uses only 1.7 gal. of water per cycle
- All heavy-duty 304 stainless steel construction assures long life and years of trouble free operation
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps
- Built-in chemical pumps and delining system assures proper chemical usage
- Convenient to service "Works-in-a-drawer"
- All electrical components are attached to a sliding drawer for easy access and service
- Instant start for simple operation
- Built-in Hot Water Assurance System guarantees hot water every cycle
- Pumped drain allows for flexible installations
- No floor drain is required
- Wash tank sustainer heater
- Keeps water at proper temperature between loads

GL-X 30 Racks/Hour, 24½"D x 24"W x 40½"H, 1 hp, 115/60/1, 16A 1/ea.

CMA HIGH TEMPERATURE UNDERCOUNTER DISHWASHER

- Built-in detergent and rinse pumps
- Safety Temp feature assures 180°F sanitizing rinse every cycle
- Built-in 4kW booster heater
- 2kW wash tank heater
- One peg and one flat bottom rack supplied

UC65E 30 Racks/Hour, High Clearance (14½") 1/ea.

CMA ENERGY MIZER CONVEYOR DISHWASHERS

- Automatic water control system
- Economical to operate, uses only .49 gallons of water per rack of dishes
- Single control switch activation
- Power rinse heater system
- Unique 3-stage washing process provides wash, power rinse & final rinse all in a 44" machine
- Automatic soil purging system filters wash water & traps plate debris into an external tray
- All stainless steel construction offers durable performance and years of trouble-free operation
- Large 19" opening accommodates larger items & utensils
- Auto start/stop makes operation more energy efficient

EST-44/L-R 243 Racks/Hour, Left to Right 1/ea.
EST-44/R-L 243 Racks/Hour, Right to Left 1/ea.
SILICONE SEALANT
- Fits all standard caulking guns
- Furnished with removable tip
- UL recognized
- FDA approved
- Hi-Temp Red available

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>M90-1010</td>
<td>10.3 oz., Clear</td>
<td>1/ea.</td>
</tr>
<tr>
<td>M90-1012</td>
<td>10.3 oz., Aluminum</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

CARBON CURE™ NON-CAUSTIC FOAMING CLEANER
- Safely removes carbon and grease build-up from metal surfaces and cooking equipment with its unique, fast-acting, non-abrasive formula
- Rinses clean in as little as 5 minutes or items can be soaked for up to 24 hours to remove heavy carbon build-up
- Produces minimal odor and is safer to use than traditional caustic degreasers
- Will not foam without foaming spray head

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>143-1173</td>
<td>32 oz. Bottle, w/Foaming Spray Head</td>
<td>1/ea.</td>
</tr>
<tr>
<td>143-1172</td>
<td>1 gal. Bottle Refill</td>
<td>1/ea.</td>
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</tbody>
</table>

EXTRA LARGE SPONGE
- Perfect for use on dishes, floors, counters and vehicles
- Natural color, synthetic sponge

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>365501</td>
<td>8” x 4” x 2 1/2”, Yellow</td>
<td>24/ea.</td>
</tr>
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</table>

FOOD GRADE GREASE
- Ideal for foodservice equipment
- Odorless, tasteless, non-toxic
- Rated for -15°F to 210°F

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>143-1063</td>
<td>4 oz.</td>
<td>1/ea.</td>
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</tbody>
</table>

400 SERIES STAINLESS STEEL SCRUBBERS
- Manufactured from less expensive 400 series wire construction
- Ideal for the removal of baked-on deposits and other medium-duty jobs

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Weight</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>D204</td>
<td>35 g</td>
<td>6/12/cs.</td>
</tr>
<tr>
<td>D104</td>
<td>50 g</td>
<td>6/12/cs.</td>
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</tbody>
</table>

BRILLO ERASER PAD
- Reusable eraser pads

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>BE1210</td>
<td>1” x 3” x 5”, White</td>
<td>12/10/cs.</td>
</tr>
</tbody>
</table>

AUTOMATIC AIR FRESHENERS
- Fully programmable dispenser
- Spray intervals are 5, 10, 15 or 30 minutes
- Working time setting options are day, night or 24 hours
- Accommodates standard size 6.6 oz refill sprays (not included)

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Color</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>AFD-1K</td>
<td>Black</td>
<td>24/cs.</td>
</tr>
<tr>
<td>AFD-1</td>
<td>White</td>
<td>24/cs.</td>
</tr>
</tbody>
</table>
BRILLO® SOAP PADS
• Made of fine steel wool formed into a large soap impregnated pad
• Dissolves stubborn grease and lifts off sticky food particles
SP1210BRILLO 4” x 3” 12/10/cs.

LIQUI-GRILL™ LIQUID GRIDDLE CLEANING STARTER KIT
• (10) 3 oz. packets of griddle cleaning liquid
• Griddle pads
• Griddle pad holder
GCLG310 Complete Kit 1 kit
GCLG60 40 Packets, 3 oz. 40/cs.

GRIDDLE PADS & HOLDER
• Use alone on a warm grill for light cleaning
• Must be used when using the griddle screen holder
• Protects hands from grease and burns
• Holder is manufactured from high heat resistant plastic
GP46 Pads, 4” x 5¼” 6/10/cs.
GP46/20 Pads, 4” x 5¾” 20/cs.
GPH10HR Holder, Blue 10/cs.

GRIDDLE SCREENS & HOLDER
• Use when you do not need to clean a heavily charred griddle
• For more effective cleaning, use with a griddle pad
• Griddle should be 212°F or less
• Holder is designed with a metal textured bottom and plastic handle to protect hands from burns
GS1020 Screens, 4” x 5¼” 10/20/cs.
GSH482 Holder, Blue 10/cs.

GRIDDLE PAD HOLDER W/HANDLE
• Easily reaches the back of the griddle
• Head is made of heat resistant resin that is safe up to 400°F
• Head has hundreds of locking teeth to securely hold the pad
GCLPH 10”L 1/ea.

GRILBRK® GRILL BRICK
• Use safely on hot griddles without lifting griddle cure
• Easy to use and cost effective
• Film wrap acts as the holder
• Virtually odor-free
GB12 DISCO 8” x 4” x 3¼” 12/cs.

GRIDDLE SQUEEGEE
• Easily removes liquid and debris into the griddle’s grease trap
• Easily reaches the back of the griddle
• Heat-resistant 7¾” blade is replaceable
GCLS 18”L 1/ea.
GCLSR Replacement Blade Only, 7¾” 12/ea.

GRIDDLE SCRAPPERS
90220: Lightweight aluminum frame makes it easy to use
90002: Rust-resistant stainless steel blade
• 18” frame cuts down on fatigue, top handle keeps hands and fingers off hot surface, and splash guard protects against grease splatters
• Reversible blade has double-beveled edge
90018: Designed to maximize productivity and minimize operator fatigue
• 15¾” frame keeps hands away from hot griddle surface
90220 23.43”L, Black/Red Handle 6/cs.
90002 Complete w/5¼” Blade 4/cs.
90018 Complete w/5¼” Blade 6/cs.
90003HD Replacement Blades for Scrapers 6/cs.

BRUSHES
90043DH Grill Brush, 48”L Handle, 7¼”W Head 4/cs.
90042 Broiler Brush, 30” Handle, 8” Head 6/cs.
90051 Char-Broiler Brush, 17” 6/cs.
90023 Dual-Sided Broiler Brush 4/cs.
90041 Pizza Oven Brush, 40” Handle, 10” Head 6/cs.
90053 High Heat Fryer Brush w/Brass Bristles 12/cs.
90054 High Heat Fryer Brush w/Brass Bristles, 30”L 12/cs.
90058 Cast Iron Scrub Brush, 9.8”L 6/cs.
90052 Panini Brush w/Stainless Steel Bristles 12/cs.
SPARTA® BROILER MASTER OVEN/GRILL SCAPER & BRUSH
- Features a specially treated wooden head with two-sided bristles, a metal end scraper and a 30” handle
- Makes removal of heavy carbon deposits, rust and burned-on food buildup easy and quick
40290 30” Handle 6/ea.

BROILER MASTER OVEN/GRILL SCAPER & BRUSH
- Features a specially treated wooden head with two-sided bristles, a metal end scraper and a 30” handle
- Makes removal of heavy carbon deposits, rust and burned-on food buildup easy and quick
40026 Carbon Steel Bristles 6/ea.

SCRATCH BRUSH
- Compact profile for heavy scraping and cleaning in tight, narrow spaces
40027 11”, Nylon Bristles 12/ea.

SCRATCH BRUSHES
- Compact profile for heavy scraping and cleaning in tight, narrow spaces
- 400672 has a rugged metal scraper tip
40670 11”, Carbon Steel Bristles 12/ea.
40671 11 1/2”, Carbon Steel Bristles 12/ea.
40672 11”, Stainless Steel Bristles 12/ea.

BLOCK KITCHEN BRUSH
- Polypropylene block will not crack, chip or split; staple set secure bristles
- Lightweight construction allows brush to float
40546 1 1/4” Trim, 8”L x 3”W, Polyester Bristles 12/ea.

SPARTA® SPECTRUM® CUTTING BOARD BRUSH
- Ergonomically shaped handle and crimped Spartaset™ Polyester bristles
- Will not absorb food oils or moisture
- BPA free
- Made with FDA compliant block and bristles
40521 6”, White Block 12/ea.

HAND & NAIL BRUSH KIT
- For use where personal cleanliness is of the utmost importance
- Designed to promote vital cleansing of hands for foodservice personnel
- Long bristles along sides clean fingers top and bottom while short bristles in center clean under fingernails
- Stiff center bristles offer a more thorough cleaning
- Works better than soap and water alone for cleaning under fingernails where bacteria, dirt, and other contaminants can become trapped
40020 Brush Only 12/ea.
40023 Hook Only 12/ea.
**SPARTA® UTILITY SCRUB BRUSHES**
- Polypropylene block will not crack, chip or split
- Staple set secure medium nylon bristles
- Lightweight construction allows brush to float
- BPA free

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>40545</td>
<td>8&quot;</td>
<td>12/ea.</td>
</tr>
<tr>
<td>40500</td>
<td>20&quot;</td>
<td>12/ea.</td>
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</tbody>
</table>

**UTILITY SCRUB BRUSH**
- Utility scrub with medium stiff nylon bristles

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<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>40542</td>
<td>8&quot;</td>
<td>12/ea.</td>
</tr>
</tbody>
</table>

**LOOPED FRYER BASKET BRUSH**
- High temperature brushes save time since equipment can be cleaned while it is still hot
- Promotes more frequent cleaning to meet sanitation regulations and improve food flavor
- Plastic handles stay cool to the touch
- Looped brush cleans fryer bottoms easily
- Stiff, high heat bristles that withstand temperatures up to 500°F

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<thead>
<tr>
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<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>4011205</td>
<td>24&quot; w/2&quot; Bristles, Red</td>
<td>6/cs.</td>
</tr>
</tbody>
</table>

**SPARTA® STRAIGHT FRYER BRUSH**
- High temperature brushes save time since equipment can be cleaned while it is still hot
- Promotes more frequent cleaning to meet sanitation regulations & improve food flavor
- Plastic handles stay cool to the touch
- Stiff, high heat bristles that withstand temperatures up to 500°F

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<thead>
<tr>
<th>Part No.</th>
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<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>4011005</td>
<td>28&quot;, Red</td>
<td>12/cs.</td>
</tr>
</tbody>
</table>

**L-TIPPED HIGH HEAT FRYER BRUSH**
- Stiff, high heat bristles that withstand temperatures up to 500°F
- High temperature brushes save time since equipment can be cleaned while it is still hot
- Promotes more frequent cleaning to meet sanitation regulations and improve food flavor
- Plastic handles stay cool to the touch

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</thead>
<tbody>
<tr>
<td>4011105</td>
<td>23&quot;, Red</td>
<td>12/cs.</td>
</tr>
</tbody>
</table>

**SPARTA® UTILITY BRUSH W/HIGH HEAT BRISTLES**
- Utility brush with a 20" super tough plastic handle
- Perfect for cleaning of hot vats, utensils & other kitchen equipment
- Stiff, high heat bristles that withstand temperatures up to 500°F
- Promotes more frequent cleaning to meet sanitation regulations & improve food flavor

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<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>4011305</td>
<td>20&quot;, Red</td>
<td>12/cs.</td>
</tr>
</tbody>
</table>
**SPECTRUM® BOOT 'N SHOE BRUSH**
- Helps eliminate bacteria, refuse, dirt, and other contaminants from being tracked into food processing areas
- Chrome steel tube frame can be securely bolted to the floor for security and convenience
- Brushes flip up to expose a steel scraper for removing heavy debris
- Non-absorbent plastic block with long lasting polypropylene bristles
- BPA free
- Made with FDA compliant block and bristles

4042414  6" x 2 1/2" x 1"  1/ea.

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**DUO-SWEEP® LIGHT INDUSTRIAL BROOM**
- Two handle holes; one angled, one upright
- Flagged blue filament sweeps fine debris
- Use lobby brooms with dust pans (sold separately)

3686314  11"W, 53" Handle  12/cs.

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**DUO-SWEEP® WAREHOUSE BROOM**
- Two handle holes; one angled, one upright
- Flagged blue filament sweeps fine debris

3688314  13"W, 56" Handle  12/cs.

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**LOBBY DUST PAN**
- 30" two-piece handle – screws together for secure fit
- Handle features pivoting hang hole for easy storing
- 12" dust pan features serrated edge along the bail allowing you to "comb" the broom
- For use with Carlisle Lobby Dust Brooms (3686100, 3685914 and 3686003)
- Replaces Duo-Pan™ Lobby Pan (36141503)

36142003  2-Piece Handle, Black  1/ea.

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**SPARTA® HI-LO™ FLOOR SCRUB BRUSH**
- Crimped bristles wash easily and prevent gathering of mold and mildew
- Split shape is efficient for cleaning flat surfaces, under counters, around equipment and along baseboards
- Hi-Lo Floor Scrub provides maximum cleaning at 3 different angles
- Base resins used to produce blocks and bristles are made of FDA approved materials
- Handles sold separately
- BPA free

40423  10", Brown  12/cs.

---

**DUO-SWEEP® LOBBY BROOM**
- Two handle holes; upright hole for general purpose sweeping or angle hole for reaching into corners, along walls, or into hard to reach areas
- Stiff black synthetic filament for heavier sweeping
- Black synthetic filament that can be easily cleaned to extend broom life

36860  7 1/2"W x 30"L, Black  12/ea.

---

**DUO-SWEEP® ANGLE BROOM**
- No hood/shroud to break or gather soils leading to cross-contamination issues
- Two handle holes; one angled, one upright
- Use lobby brooms with dust pans (sold separately) for continuous cleaning of convention centers, malls, and theme parks
- BPA free

36865  48"  12/ea.

---

**DUO-SWEEP® LOBBY ANGLE BROOM**
- BPA free
- Two handle holes; upright hole for general purpose sweeping or angle hole for reaching into corners, along walls, or into hard to reach areas
- Flagged synthetic filament for fine debris; stiff black synthetic filament for heavier sweeping

36861  36"  12/ea.
## Janitorial

### Duo-Pan™ Upright Dust Pan
- Pivoting bucket locks open for hands-free disposal
- Designed for use on both hard or soft floor surfaces

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Dimensions</th>
<th>Color</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>361410</td>
<td>12&quot;W x 30&quot;L, Black</td>
<td></td>
<td>6/ea.</td>
</tr>
</tbody>
</table>

### Sparta® Spectrum® Omni Sweep
- Unique patent pending design combines features of fine, medium and heavy floor sweeps all in one convenient product
- Short, heavy bristles in front easily sweep up heavy debris
- Long, fine/medium bristles in back sweep fine dust and particles
- Handles not included

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Length</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>41880</td>
<td>18&quot;</td>
<td>12/ea.</td>
</tr>
<tr>
<td>41881</td>
<td>24&quot;</td>
<td>12/ea.</td>
</tr>
</tbody>
</table>

### Flo-Pac® Cut-End Wet Mops
- Rayon mop heads have quick absorption
- Mildew resistance and tensile strength
- Excellent for floor finish application
- Handles sold separately

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>369066B</td>
<td>#16, 4-Ply, Rayon</td>
<td>12/ea.</td>
</tr>
<tr>
<td>369074B</td>
<td>#24, Large, White</td>
<td>12/ea.</td>
</tr>
</tbody>
</table>

### Flo-Pac® Cut-End Wet Mops
- Cotton mop heads provide high absorbency and long wear
- Handles sold separately

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>369816B</td>
<td>#16, Natural</td>
<td>12/ea.</td>
</tr>
<tr>
<td>369824B</td>
<td>#24, Natural</td>
<td>12/ea.</td>
</tr>
<tr>
<td>369832</td>
<td>#32, Natural</td>
<td>12/ea.</td>
</tr>
</tbody>
</table>

### Looped End Mop Heads
- Looped end mop head

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Size</th>
<th>Color</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>MOP-24</td>
<td>Blue, 24 oz.</td>
<td>20/cs.</td>
<td></td>
</tr>
<tr>
<td>MOP-24W</td>
<td>White, 24 oz.</td>
<td>20/cs.</td>
<td></td>
</tr>
<tr>
<td>MOP-32</td>
<td>Blue, 32 oz.</td>
<td>20/cs.</td>
<td></td>
</tr>
<tr>
<td>MOP-32W</td>
<td>White, 32 oz.</td>
<td>20/cs.</td>
<td></td>
</tr>
</tbody>
</table>

### Sparta® Cut-End Wet Mop
- Economical cut-end mop is super absorbent for general mopping applications

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Size</th>
<th>Color</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>369082</td>
<td>32 oz., 4-Ply, Rayon</td>
<td>12/ea.</td>
<td></td>
</tr>
</tbody>
</table>

### Threaded Handles
- Lacquered hardwood handle

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>40267</td>
<td>60&quot; x 1/4&quot;</td>
<td>12/ea.</td>
</tr>
<tr>
<td>45267</td>
<td>With Metal Tip, 60&quot; x 15/16&quot;</td>
<td>12/ea.</td>
</tr>
</tbody>
</table>
FLO-PAC® LOOPED-END MOP
- Made with highly absorbent and durable blended synthetic/cotton, four-ply yarn
- Looped-end construction provides greater floor coverage
- Mops are not pre-shrunk
- Color-coded mops allow for assignment to specific work areas
369478B  Medium, Green w/Green Band  12/ea.
369484B  Large, Green w/Red Band  12/ea.

DUST MOP
- Handle, mop head and frame all included
DM-24  Complete, 24" x 5", Handle 60"  6/cs.
DM-24H  Replacement Head Only, 24" x 5"  24/cs.

QUICK CHANGE MOP HANDLE
- This mop handle is exceptionally durable and its quick release feature makes it simple to switch heads
- Withstands frequent use in busy hotels and restaurants
- Loop hole for easy hanging
MOPH-7M  57", Quick Change, Metal  6/cs.

SIDE RELEASE MOP HANDLE
- This mop handle is exceptionally durable and its side release feature makes it simple to switch heads
- Withstands frequent use in busy hotels and restaurants
- Loop hole for easy hanging

MOP HANDLE
- Traditional wood and metal clamp style handle
- Constructed of heavy-duty materials for use with banded style mops
- 7" wide wing nut head and cross bar
40340  63"  12/ea.

SPARTA SPECTRUM® QUIK-RELEASE™ WET MOP HANDLE
- Flexible plastic head with hinged gripper bites into any size mop band and secures it for maximum performance
41664  60"  12/ea.

BUCKETS W/SIDE PRESS WRINGERS
- Excellent for use in constrained environments
- Available in five colors to support HACCP and S0F programs: Yellow(04) Red(05) Green(09) Blue(14) Brown(69)
- Made of durable, corrosion resistant polyethylene
- Includes non-marking casters
36908  26 qt.  1/ea.
36904  35 qt.  1/ea.

MOP BUCKET/WRINGER COMBO
- Mop bucket w/side wringer combo
ROD MBKY 9  35 qt., Yellow  1/ea.
**SPARTA® SPECTRUM® HYGIENIC FLOOR SQUEEGEES**
- High quality double foam synthetic rubber
- All plastic construction will not rust or bend and is extremely durable
- Available in eight colors (blue, green, yellow, red, purple, brown, white & orange) supporting HACCP compliance
- Excellent for use on uneven surfaces

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Quantity/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>41567</td>
<td>18&quot;</td>
<td>6/ea.</td>
</tr>
<tr>
<td>41568</td>
<td>24&quot;</td>
<td>6/ea.</td>
</tr>
</tbody>
</table>

**CAUTION POP-UP CONE**
- Provides 360° visibility for increased safety
- Portable and lightweight designs are ideal for use in any environment
- Caution message appears in English, Spanish and French

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Quantity/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>36942</td>
<td>20&quot;</td>
<td>12/ea.</td>
</tr>
</tbody>
</table>

**WET FLOOR SIGN**
- Professional quality, two-sided sign opens and closes with one hand
- Once open the sign locks into place so it will not collapse when bumped
- English/Spanish caution message
- Specially contoured feet to minimize contact with floor finishes

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Quantity/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>36900</td>
<td>25&quot; x 11&quot;</td>
<td>6/ea.</td>
</tr>
</tbody>
</table>

**WET FLOOR CAUTION CONE**
- CAUTION WET FLOOR message & symbol
- Bilingual English/Spanish

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Quantity/Unit</th>
</tr>
</thead>
</table>

**WET FLOOR CAUTION SIGN**
- CAUTION WET FLOOR message & symbol
- Bilingual English/Spanish

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Quantity/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>WCS-25</td>
<td>25&quot; x 12&quot;</td>
<td>12/cs.</td>
</tr>
</tbody>
</table>

**CAUTION CONES**
- Provides 360° visibility for increased safety
- Caution message appears in English, Spanish and French
- Optional Flashing Hazard Light and Caution Top Card aid in achieving flexibility and visibility (sold separately)

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Quantity/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>36940</td>
<td>27&quot;</td>
<td>3/ea.</td>
</tr>
<tr>
<td>36941</td>
<td>36&quot;</td>
<td>3/ea.</td>
</tr>
</tbody>
</table>
KLEEN-PAIL® PRO™ FOODSERVICE PAILS
- Color-coded pails eliminate confusion between cleaning & sanitizing solution containers
- NSF approved pail is dishwasher safe & fits into any HACCP plan
- Curved shape for easy pouring
- Molded-in handles for more control
- Embossed lettering to meet health code
- Trilingual printing to aid in employee training
- Debris catching ribs catch excess dirt to keep it separated from the towel
- Removable wire handle with bail hook

<table>
<thead>
<tr>
<th>Code</th>
<th>Size</th>
<th>Color</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>KPP97RD</td>
<td>3 qt.</td>
<td>Red</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>KPP256RD</td>
<td>8 qt.</td>
<td>Red</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>KPP97GN</td>
<td>3 qt.</td>
<td>Green</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>KPP196GN</td>
<td>6 qt.</td>
<td>Green</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>KPP256GN</td>
<td>8 qt.</td>
<td>Green</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

KLEEN-PAIL® FOODSERVICE PAILS
- Meets HACCP guidelines as dedicated-use, labeled containers for cleaning and sanitizing solutions
- Color-coding helps minimize any potential confusion between cleaning and sanitizing solution containers
- Available in four different sizes for front and back of the house applications
- Trilingual “Sanitizer” and “Cleaner” printing and imprints to help meet health codes and reinforces employee training (English/Spanish on front panel and English/French on back panel)
- Durable handle design

<table>
<thead>
<tr>
<th>Code</th>
<th>Size</th>
<th>Color</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>KP97GN</td>
<td>3 qt.</td>
<td>Green</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>KP256GN</td>
<td>8 qt.</td>
<td>Green</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

KLEEN-PAIL® KLEEN-COLOR™ SYSTEMS
- This system lets you choose dedicated colors for different tasks
- Imprinted side includes an area where you can write your own label or important safety notes
- This helps you prevent dangerous chemicals from being misused and cross-contamination from food and nonfood cleaning tools

<table>
<thead>
<tr>
<th>Code</th>
<th>Size</th>
<th>Color</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>KP196KCYL</td>
<td>6 qt.</td>
<td>Yellow</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>

SLENDER TRASH CANS
- Slim profile trash container

<table>
<thead>
<tr>
<th>Code</th>
<th>Size</th>
<th>Color</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
</table>

SLENDER RECYCLING CAN & LIDS
- Lid sold separately

<table>
<thead>
<tr>
<th>Code</th>
<th>Size</th>
<th>Color/Label</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>PTC-23L</td>
<td>23 gal.</td>
<td>Blue w/Recycle Sign</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>PTCL-23L</td>
<td>Lid</td>
<td>for PTC23L</td>
<td>4/cs.</td>
<td></td>
</tr>
<tr>
<td>PTPB-23L</td>
<td>Can</td>
<td>Recycling</td>
<td>6/cs.</td>
<td></td>
</tr>
</tbody>
</table>

BRONCO™ SQUARE WASTE CONTAINERS, LIDS & DOLLY
- Containers feature heavy-duty construction with double-reinforced stress ribs and drag skids for ultimate durability
- Ergonomic Comfort Curve™ handles provide easy handling, even when full
- Deep hand holds on base for safe controlled tipping or overhead lifting
- Reinforced stacking lids have tab locks to snap lids down tight with a simple press and pull release system for easy removal

<table>
<thead>
<tr>
<th>Code</th>
<th>Size</th>
<th>Color/Label</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
</table>
BRONCO™ WASTE CONTAINERS, LIDS & DOLLY
• Feature heavy-duty construction with double-reinforced stress ribs and drag skids for ultimate durability
• Ergonomic Comfort Curve™ handles provide easy handling, even when full
• Containers and lids available in six Spectrum® colors for HACCP support
• All colors are NSF Std. 21 for food contact and cleanliness
• Blue(14) Green(09) Gray(23) Red(05) White(02) Yellow(04)

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>341010</td>
<td>10 gal.</td>
<td>6/ea.</td>
</tr>
<tr>
<td>341011</td>
<td>Lid Only, For 10 gal.</td>
<td>6/ea.</td>
</tr>
<tr>
<td>341020</td>
<td>20 gal.</td>
<td>6/ea.</td>
</tr>
<tr>
<td>341021</td>
<td>Lid Only, For 20 gal.</td>
<td>6/ea.</td>
</tr>
<tr>
<td>341032</td>
<td>32 gal.</td>
<td>4/ea.</td>
</tr>
<tr>
<td>341033</td>
<td>Lid Only, For 32 gal.</td>
<td>4/ea.</td>
</tr>
<tr>
<td>341044</td>
<td>44 gal.</td>
<td>3/ea.</td>
</tr>
<tr>
<td>341045</td>
<td>Lid Only, For 44 gal.</td>
<td>3/ea.</td>
</tr>
<tr>
<td>341055</td>
<td>55 gal.</td>
<td>2/ea.</td>
</tr>
<tr>
<td>341056</td>
<td>Lid Only, For 55 gal.</td>
<td>2/ea.</td>
</tr>
<tr>
<td>36911</td>
<td>Dolly, Fits 20 to 55 gal., Black</td>
<td>2/ea.</td>
</tr>
</tbody>
</table>

CENTURIAN™ WASTE CONTAINERS & LIDS
• The aesthetically pleasing yet functional Centurian™ waste containers reduce bag vacuum issues, allowing for easier removal
• The integrated liner cinches prevent liners from slipping into the container
• Ergonomic handles and bottom helper handles on base make lifting and dumping easier

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>343021REC14</td>
<td>21 gal., Recycle Blue</td>
<td>4/cs.</td>
</tr>
<tr>
<td>343122</td>
<td>22 gal., Tall Round</td>
<td>4/ea.</td>
</tr>
<tr>
<td>343123</td>
<td>Swing Top Lid Fits 22 gal.</td>
<td>4/ea.</td>
</tr>
<tr>
<td>343525</td>
<td>Swing Top Lid Fits 23 gal.</td>
<td>4/ea.</td>
</tr>
</tbody>
</table>

TRIMLINE™ WASTE CONTAINER, LIDS & DOLLY
• Corner tabs help keep trash bags secure
• Bottom helper handle makes lifting and dumping easier
• Optional swing lid conceals trash while providing easy touch-free access
• Handled lid also available for transport and odor control

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>342023</td>
<td>23 gal.</td>
<td>4/ea.</td>
</tr>
<tr>
<td>342025</td>
<td>Handled Lid, Fits 23 gal.</td>
<td>4/ea.</td>
</tr>
<tr>
<td>342024</td>
<td>Swing Top Lid, Fits 23 gal.</td>
<td>4/ea.</td>
</tr>
<tr>
<td>36921003</td>
<td>Dolly, 15 or 23 gal., Black</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

CENTURIAN™ HALF ROUND CONTAINER
• Aesthetically pleasing, yet functional design reduces bag vacuum issues allowing for easier removal
• Integrated liner cinches prevent liners from slipping into the container
• Ergonomic handles and bottom helper handles on base make lifting and dumping easier

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>343021REC14</td>
<td>21 gal., Recycle Blue</td>
<td>4/cs.</td>
</tr>
</tbody>
</table>

WASTE CONTAINER & LID
• Rugged construction for high volume applications both indoor and outdoor
• Integrated bag stays and venting channels allow for easy bag retention and removal
• Can be used in conjunction with two 23 gal Trimline Containers for further separation of debris
• Hooded lid with large openings allows for easy insertion of rubbish while sheltering contents from weather (available separately)

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>344056</td>
<td>56 gal., 22½” x 27½” x 31⅛”, Beige</td>
<td>1/ea.</td>
</tr>
<tr>
<td>344058</td>
<td>Hood Lid w/Flap Fits 56 gal., Red</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>
SOAP DISPENSERS
• Manual push soap dispenser
SD-100K 1 L, Black 24/cs.
SD-100 1 L, White 24/cs.

TWIN 9" JUMBO BATH TISSUE DISPENSERS
• High capacity dispensing with a slim and compact size that makes it a perfect fit in any washroom.
• The Infinity System® provides continuous availability of tissue and prevents access to the spare roll until it is completely empty, eliminating stub roll waste.
• Dispenses any brand or quality of 9" jumbo bath tissue.
• Holds (2) 9" JBT rolls with min. 3/16" core dia.

SUMMIT STYLE
R4070BKSS Black Stainless Steel Look 1/ea.
R4070SS Stainless Steel Look 1/ea.
R4070WHCL White Clear Look 1/ea.

TEAR-N-DRY ELECTRONIC TOUCHLESS ROLL TOWEL DISPENSERS
• Consistently dispenses 10" length paper without a wait.
• Infinity System® automatic transfer system eliminates stub roll waste.
• Replaceable drive module.
• Affordable, low-maintenance dispenser with long lasting battery.
• Holds (1) 8" wide roll with a 1 1/2" core, and (1) stub roll up to 3 1/4" dia.

SUMMIT STYLE
T1370BKSS Black and Stainless Steel Look 1/ea.
T1370SS Stainless Steel Look 1/ea.
T1370WHCL White and Clear 1/ea.

MANI-KARE® BANDAGE DISPENSER & BANDAGES
• Pilferage-resistant with locked upper compartment.
• Simple one-handed operation for ease of use.
• One-at-a-time dispensing to reduce waste.
• Wall mounted to save space.
• Blue colored, metal detectable bandages to avoid serving contaminated food.

MKBD100BE Dispenser & Bandage Kit, 6.38" x 12" x 2" 1/ea.
MKBR903 Knuckle Bandages, 1 1/2" x 3" 10/cartridges/3/cs.
MKBR905 Large Patch Bandages, 2" x 3" 10/cartridges/3/cs.
MKBR901 Strip Bandages, 1" x 3" 15/cartridges/3/cs.

ROY DRY 2200 EA
ROY DRY 2200 ES

2200 SERIES HAND DRYERS
• Surface mount painted cast aluminum cover includes mounting screws, mounting template and wiring diagram.
• Drying cycle: 25-30 seconds.
• 1/8 hp, 3450 rpm, 159 CFM.
• 2200W Heater, 120V, 60Hz, 20A.

ROY DRY 2200 EA Automatic, 12 3/4"L x 8 3/8"W x 7"H 1/ea.

BLAST DRY™ & BLAST DRY 2™ HIGH-SPEED HAND DRYERS
• Brushed stainless steel • Surface mount.
• 120 volt • RoHS and ADA compliant • 1-year motor and body warranty.
• Features an easy-to-clean filter and touch-free infrared sensor activation.

556-1241 Blast Dry™, 12 1/4"H x 11"W x 6 1/4"D, 850 watt, 12.5 amp 1/ea.
556-1242 Blast Dry 2™, 9 1/4"H x 6 1/4"W x 5 1/4"D, 750 watt, 11.3 amp 1/ea.
SMOKING RECEPTACLE
- Sleek design with push button feature to easily remove the top and empty contents
- Weather resistant, commercial grade steel
- Self-extinguishing plate

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>90026</td>
<td>41&quot;H, Black</td>
<td>2/cs.</td>
</tr>
<tr>
<td>90221</td>
<td>Wall Mounted, Black</td>
<td>2/cs.</td>
</tr>
</tbody>
</table>

RUBBER FLOOR MATS
- Anti-fatigue floor mat with beveled edges

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>RBM-35K</td>
<td>3' x 5' x 1/2&quot;, Black</td>
<td>1/ea.</td>
</tr>
<tr>
<td>RBM-35R</td>
<td>3' x 5' x 1/2&quot;, Red, Grease Resistant</td>
<td>1/ea.</td>
</tr>
<tr>
<td>RBM-35K-R</td>
<td>3' x 5&quot;, Black, Rolled</td>
<td>1/ea.</td>
</tr>
<tr>
<td>RBM-35R-R</td>
<td>3' x 5&quot;, Red, Rolled</td>
<td>1/ea.</td>
</tr>
</tbody>
</table>

HOW MATS WORK FOR YOU

Protect Floors:
Stop dirt, sand, water and snow at the door. Stopping dirt at the door reduces wear and deterioration of interior floors. Reduce routine maintenance costs. Proper type and placement of matting can reduce your floor maintenance costs.

Promote Safety:
Outdoor mats help prevent dirt, snow and water from being tracked indoors. Indoor mats absorb moisture, keeping floor surfaces dry and slip resistant. Anti-fatigue matting has been proven to improve morale, reduce accidents and increase productivity.

First Impressions:
Attractive floor matting enhances any entrance. Logo mats with corporate names, slogans or safety reminders are a welcome addition to any place of business.

All stock mats are usually available for next day delivery. In addition to the mats that are stocked, there is a large variety of different styles, colors and special order and logo mats which are available on a special order basis.

Effective Mat Placement is Essential for Effective Dust Control

When planning a mat program, high traffic areas as well as specialized applications should be pinpointed. Strategic placement is essential for maximum effectiveness. Properly placed mats can stop 70-80% of dirt and grime that would otherwise be tracked into a building.

Entrance Mats
Absorbent carpet face removes dirt and moisture. These are made for indoor use and should be used along with scraper mats as part of a dirt and dust removal program.

Scraper Mats
Tough and abrasive, scraper mats are designed to aggressively remove dirt, mud, grime and snow. All scraper mat designs allow for easy removal of accumulated dirt and moisture. Can be used indoors or out and should be placed in front of a carpet mat to maximize its performance potential.

Anti-Fatigue/Protective Mats
Specially designed to promote safety and worker comfort. These mats are ideal near workstations, assembly areas and computer terminals.

Specialty Mats
These mats include kitchen, protective, message and logo mats. A broad range of benefits are provided by these categories including image enhancing, slip reduction and floor protection. Perfect for a large number of niche applications from industrial to retail.
### RIDGE-SCAPER SCRAPER MATS
- Raised rib surface provides positive traction in areas for extra safety
- Slip resistant surface
- Cleated backing helps prevent movement
- Raised edging creates a "dam effect" to contain spills

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Size</th>
<th>Color</th>
<th>Thickness</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1625</td>
<td>3' x 5', Black, 3/8&quot; Thickness</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1625-C35</td>
<td>3' x 5', Black, 3/8&quot; Thickness</td>
<td>1/ea.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### VIP TUFFDEK KITCHEN/INDUSTRIAL MATS
- Provides excellent comfort underfoot
- Anti-slip aggressive surface design provides security underfoot
- Anti-fatigue eases the strain of standing and improves worker productivity
- Excellent drainage of liquids and waste

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Size</th>
<th>Color</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>3525C</td>
<td>3' x 5', Black, General Purpose</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3525R</td>
<td>3' x 5', Red, Grease Resistant</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### VIP CLOUD ANTI-FATIGUE MATS
- Grease-proof nitrile formula
- Textured surface prevents slips
- Non-absorbent closed cell formula
- Tapered safety edge

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Size</th>
<th>Color</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2200-23</td>
<td>Solid Top, 2' x 3', Black</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2200-35</td>
<td>Solid Top, 3' x 5', Black</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2200</td>
<td>Solid Top, 3' x 5', Black</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5000</td>
<td>Drainage Holes, 3' x 5', Terra Cotta</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2200-35H</td>
<td>Drainage Holes, 3' x 5', Black</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### VIP TOPDEK JUNIOR KITCHEN/INDUSTRIAL MATS
- Molded bevel edge for easy cart access
- Anti-fatigue for worker comfort and improved productivity
- Excellent drainage of liquids and waste

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Size</th>
<th>Color</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2530C</td>
<td>General Purpose, Black, 3' x 5'</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2530R</td>
<td>Grease Resistant, Red, 3' x 5'</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### CATALINA CARPET MATS
- The long wearing 100% continuous filament olefin pile takes the punishment of heavy traffic without fuzzing or pilling
- Solution dyed fibers are long wearing and will not fade or discolor in sunlight
- Traps 1 1/2 gal. of water per square foot

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Size</th>
<th>Color</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1437</td>
<td>3' x 5', Brown</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1437</td>
<td>3' x 5', Charcoal</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1437</td>
<td>3' x 5', Red</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1437</td>
<td>4' x 6', Brown</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1437</td>
<td>4' x 6', Charcoal</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1437</td>
<td>4' x 6', Red</td>
<td>1/ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### PORTAMAT TRANSPORTER & WASH RACKS
- Speeds up the handling, cleaning, and drying of mats
- Holds up to ten large mats
- 5" swivel casters

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>6477</td>
<td>500 lb., 42&quot;L x 28&quot;W x 40&quot;H, Fully Assembled</td>
<td>1/ea.</td>
<td></td>
</tr>
<tr>
<td>6477-KD</td>
<td>500 lb., 42&quot;L x 28&quot;W x 40&quot;H, Knocked Down</td>
<td>1/ea.</td>
<td></td>
</tr>
</tbody>
</table>
## DINING GUIDE FOR 100 PEOPLE

### DINNERWARE

<table>
<thead>
<tr>
<th>DINNERWARE</th>
<th>HOTEL &amp; RESTAURANTS</th>
<th>COFFEE SHOPS</th>
<th>CAFETERIAS</th>
<th>CLUBS</th>
<th>CHURCHES &amp; NURSING HOMES</th>
<th>HOSPITALS &amp; NURSING HOMES</th>
<th>SCHOOLS &amp; COLLEGES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cups</td>
<td>15 doz.</td>
<td>15 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>3 doz.</td>
<td></td>
</tr>
<tr>
<td>Saucers</td>
<td>15 doz.</td>
<td>15 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>3 doz.</td>
<td></td>
</tr>
<tr>
<td>Bouillon</td>
<td>6-9 doz.</td>
<td>3-6 doz.</td>
<td>6 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>6-9 doz.</td>
<td>-</td>
</tr>
<tr>
<td>Plates (5½”)</td>
<td>12 doz.</td>
<td>-</td>
<td>-</td>
<td>12 doz.</td>
<td>18 doz.</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Plates (6½” - 7”)</td>
<td>12 doz.</td>
<td>18-24 doz.</td>
<td>15 doz.</td>
<td>12 doz.</td>
<td>-</td>
<td>12 doz.</td>
<td></td>
</tr>
<tr>
<td>Plates (8” - 9”)</td>
<td>6 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td></td>
</tr>
<tr>
<td>Plates (9½” - 10½”)</td>
<td>10 doz.</td>
<td>3 doz.</td>
<td>-</td>
<td>12 doz.</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Bowls (10 - 16 oz.)</td>
<td>3 doz.</td>
<td>6 doz.</td>
<td>6 doz.</td>
<td>-</td>
<td>6-9 doz.</td>
<td>9 doz.</td>
<td></td>
</tr>
<tr>
<td>Grapefruits</td>
<td>3 doz.</td>
<td>3 doz.</td>
<td>-</td>
<td>-</td>
<td>6-9 doz.</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Fruit</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td></td>
</tr>
</tbody>
</table>

### FLATWARE

<table>
<thead>
<tr>
<th>FLATWARE</th>
<th>HOTEL &amp; RESTAURANTS</th>
<th>COFFEE SHOPS</th>
<th>CAFETERIAS</th>
<th>CLUBS</th>
<th>CHURCHES &amp; NURSING HOMES</th>
<th>HOSPITALS &amp; NURSING HOMES</th>
<th>SCHOOLS &amp; COLLEGES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teaspoons</td>
<td>12 doz.</td>
<td>18 doz.</td>
<td>18 doz.</td>
<td>18 doz.</td>
<td>18 doz.</td>
<td>18 doz.</td>
<td></td>
</tr>
<tr>
<td>Soup/Dessert Spoons</td>
<td>6 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td></td>
</tr>
<tr>
<td>Tablespoons</td>
<td>3 doz.</td>
<td>-</td>
<td>-</td>
<td>3 doz.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Iced Teaspoons</td>
<td>3 doz.</td>
<td>6 doz.</td>
<td>6 doz.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Coffee Spoons (AD)</td>
<td>3 doz.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Bouillon Spoons</td>
<td>6 doz.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Forks</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>18 doz.</td>
<td>12 doz.</td>
<td>18 doz.</td>
<td>12 doz.</td>
<td></td>
</tr>
<tr>
<td>Salad Forks</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>-</td>
<td>12 doz.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Cocktail Forks</td>
<td>6 doz.</td>
<td>3 doz.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Dinner Knives</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td></td>
</tr>
<tr>
<td>B&amp;B Knives/Spreaders</td>
<td>3 doz.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

### GLASSWARE

<table>
<thead>
<tr>
<th>GLASSWARE</th>
<th>HOTEL &amp; RESTAURANTS</th>
<th>COFFEE SHOPS</th>
<th>CAFETERIAS</th>
<th>CLUBS</th>
<th>CHURCHES &amp; NURSING HOMES</th>
<th>HOSPITALS &amp; NURSING HOMES</th>
<th>SCHOOLS &amp; COLLEGES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>12 doz.</td>
<td>18 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Juice</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>6 doz.</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td>6 doz.</td>
<td></td>
</tr>
<tr>
<td>Iced Tea</td>
<td>6 doz.</td>
<td>6 doz.</td>
<td>6 doz.</td>
<td>12 doz.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Milk</td>
<td>6 doz.</td>
<td>12 doz.</td>
<td>6 doz.</td>
<td>-</td>
<td>12 doz.</td>
<td>12 doz.</td>
<td></td>
</tr>
<tr>
<td>Wine</td>
<td>6 doz.</td>
<td>-</td>
<td>6 doz.</td>
<td>12 doz.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>
**TABLE SETTING GUIDE**

**CHINA**
- **Breakfast**: Two Bread & Butter Plates, Cup, Saucer
- **Lunch**: Bread & Butter Plate, Luncheon Plate
- **Dinner**: Bread & Butter Plate, Salad Plate, Dinner Plate
- **Formal Dinner**: Bread & Butter Plate, Two Salad Plates, Service Plate, Cup, Saucer
- **European**: Bread & Butter Plate, Salad Plate, Service Plate
- **Banquet/Brunch**: Bread & Butter Plate, Salad Plate, Dinner Plate, Cup, Saucer

**GLASSWARE**
- **Breakfast**: Water Glass, Juice Glass
- **Lunch**: Water Glass, Wine
- **Dinner**: Water Goblet, Wine
- **Formal**: Water Goblet, Champagne Flute, Wine
- **European**: Water Goblet, Champagne Flute, Two Wines
- **Banquet/Brunch**: Water Glass or Water Goblet, Wine

**FLATWARE**
- **Breakfast**: Dinner Fork, Dinner Knife, Teaspoon
- **Lunch**: Salad Fork, Dinner Fork, Dessert or Dinner Knife, Teaspoon
- **Dinner**: Salad Fork, Dinner Fork, Dinner Knife, Teaspoon, Butter Knife
- **Formal Dinner**: Salad Fork, Dinner Fork, Dinner Knife, Oval Bowl/Dessert/Dinner Spoon, Teaspoon, Butter Knife
- **European**: Dinner Fork (European size), Dinner Fork, Dinner Knife (European size), Dessert Knife, Oval Bowl/Dessert/Dinner Spoon, Small Teaspoon (European size), Butter Knife, Fish Knife, Fish Fork
- **Banquet/Brunch**: Salad Fork, Dinner Fork, Dinner Knife, Teaspoon

**FLATWARE PIECES**

- Teaspoon
- Dessert/Oval Bowl Spoon
- Bouillon Spoon
- Iced Teaspoon
- Demitasse Spoon
- Tablespoon
- Dinner Fork
- Salad Fork
- Oyster Fork
- Dinner Knife, 1 PC.
- Dinner Knife, HH
- Steak Knife
- Butter Knife
## BAR SERVICE GUIDE

### FILL IN THE NUMBERS

<table>
<thead>
<tr>
<th>Your Needs</th>
<th>Hotels/ Cocktail Lounges</th>
<th>Restaurants</th>
<th>Caterers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bar Service</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chambéry (4½-6 oz.)</td>
<td>3 Doz.</td>
<td>3 Doz.</td>
<td>9 Doz.</td>
</tr>
<tr>
<td>Cocktails (2½-5 oz.)</td>
<td>9 Doz.</td>
<td>6 Doz.</td>
<td>12 Doz.</td>
</tr>
<tr>
<td>Wines (All purpose)</td>
<td>6 Doz.</td>
<td>6 Doz.</td>
<td>9 Doz.</td>
</tr>
<tr>
<td>White Wines (6½-9 oz.)</td>
<td>3 Doz.</td>
<td>---</td>
<td>---</td>
</tr>
<tr>
<td>Red Wines (6½-16 oz.)</td>
<td>3 Doz.</td>
<td>---</td>
<td>---</td>
</tr>
<tr>
<td>Sherries (2-4½ oz.)</td>
<td>3 Doz.</td>
<td>---</td>
<td>9 Doz.</td>
</tr>
<tr>
<td>Whiskey Sours</td>
<td>3 Doz.</td>
<td>---</td>
<td>---</td>
</tr>
<tr>
<td>Brandy/Cordials</td>
<td>3 Doz.</td>
<td>---</td>
<td>6 Doz.</td>
</tr>
<tr>
<td>Whiskey/Shot Glasses (3/4-3 oz.)</td>
<td>3 Doz.</td>
<td>3 Doz.</td>
<td>---</td>
</tr>
<tr>
<td>Old Fashioneds</td>
<td>9 Doz.</td>
<td>6 Doz.</td>
<td>12 Doz.</td>
</tr>
<tr>
<td>On-the-Rocks (6-9 oz.)</td>
<td>9 Doz.</td>
<td>6 Doz.</td>
<td>12 Doz.</td>
</tr>
<tr>
<td>Collins (9-12 oz.)</td>
<td>3 Doz.</td>
<td>3 Doz.</td>
<td>---</td>
</tr>
<tr>
<td>Hi-Balls (7-10 oz.)</td>
<td>9 Doz.</td>
<td>6 Doz.</td>
<td>12 Doz.</td>
</tr>
<tr>
<td>Beer Servers</td>
<td>3 Doz.</td>
<td>6 Doz.</td>
<td>---</td>
</tr>
<tr>
<td>Decanters (2½-6 oz.)</td>
<td>3 Doz.</td>
<td>3 Doz.</td>
<td>---</td>
</tr>
<tr>
<td>Water Pitchers (8-24 oz.)</td>
<td>1 Doz.</td>
<td>---</td>
<td>1/2 Doz.</td>
</tr>
<tr>
<td>Stirrers</td>
<td>1-5M</td>
<td>1-5M</td>
<td>10M</td>
</tr>
<tr>
<td>Champagne Buckets &amp; Stands</td>
<td>4 Each</td>
<td>2 Each</td>
<td>10 Each</td>
</tr>
<tr>
<td>Ice Buckets</td>
<td>6-12</td>
<td>6</td>
<td>10</td>
</tr>
<tr>
<td>Liquid Pourers</td>
<td>3-6 Doz.</td>
<td>2-4 Doz.</td>
<td>---</td>
</tr>
<tr>
<td>Bar Mixers</td>
<td>2</td>
<td>1</td>
<td>6</td>
</tr>
<tr>
<td>Fountain Scoop</td>
<td>2</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Cocktail Shakers</td>
<td>6</td>
<td>3</td>
<td>6</td>
</tr>
<tr>
<td>Jiggers (1½-2 oz.)</td>
<td>2-3</td>
<td>1-2</td>
<td>4</td>
</tr>
<tr>
<td>Lemon Boards</td>
<td>2</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Sponges</td>
<td>1 Doz.</td>
<td>1/2 Doz.</td>
<td>1/2 Doz.</td>
</tr>
<tr>
<td>Lemon Peeler</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Bar Strainer</td>
<td>2-3</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Ice Pick</td>
<td>2</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Twist Spoon</td>
<td>6</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Muddler</td>
<td>2</td>
<td>1</td>
<td>---</td>
</tr>
<tr>
<td>Towel Holder</td>
<td>3</td>
<td>1</td>
<td>---</td>
</tr>
<tr>
<td>Bar Caddies</td>
<td>3</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Corkscrews</td>
<td>4-6</td>
<td>2</td>
<td>10</td>
</tr>
<tr>
<td>Fruit Knife</td>
<td>3</td>
<td>1</td>
<td>2</td>
</tr>
</tbody>
</table>

### Paper Service

<p>| | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Coasters</td>
<td>50M</td>
<td>25M</td>
<td>100M</td>
</tr>
<tr>
<td>Beverage Napkins</td>
<td>50M</td>
<td>25M</td>
<td>100M</td>
</tr>
<tr>
<td>Picks</td>
<td>10M</td>
<td>5M</td>
<td>---</td>
</tr>
<tr>
<td>Cocktail Straws</td>
<td>5M</td>
<td>2M</td>
<td>---</td>
</tr>
</tbody>
</table>
Napkin Folding Guide

**Atrium Lily**
Fold napkin and bring bottom up to top (1). Fold corners to top (2). Fold bottom point up to 1” below top (3). Fold point back onto itself (4). Fold each of points at top down and tuck under edge of folded-up bottom, fold down one layer of top point and tuck under base fold (5). Turn napkin over and tuck left and right sides into each other (6). Open base and stand (7).

**Bird of Paradise**
Fold napkin in half and in half again (1). Then fold in half diagonally with points on the top and facing up (2). Fold left and right sides down along center line, turning their extended points under (3). Fold in half on long dimension with edges facing out (4). Pull up points and arrange (5).

**Bishop’s Mitre**
Fold napkin bringing top to bottom (1). Fold corners to center line (2). Turn napkin over and rotate 1/4 turn (3). Fold bottom edge up to top edge and flip point out from under top fold (4). Turn left end into pleat at left, forming a point on left side (5). Turn napkin over and turn right end into pleat forming a point on right side (6). Open base and stand upright (7).

**Candle**
Fold napkin in half diagonally (1). Fold down base 1/3 of the way (2). Turn napkin over and roll from bottom to top (3). Tuck corners inside cuff at base of fold and stand (4). Turn one layer of point down and set on base (5).

**Cardinal’s Hat**
Fold napkin in half diagonally (1). Fold corners to meet at top point (2). Turn napkin over with points to the top, fold lower corner 2/3 of the way up (3). Fold back onto itself (4). Bring corners together, tucking one into the other. Open base of fold and stand upright (5).

**Clown’s Hat**
Fold napkin in half, bringing bottom to top (1). Holding center of bottom with finger, take lower right corner and loosely roll around center (2) matching corners until cone is formed (3). Turn napkin upside down, then turn hem all around. Turn and stand on base (4).
Napkin Folding Guide

**Crown**
Fold napkin in half diagonally (1). Fold corners to meet at top point (2). Fold bottom point 2/3 of the way to top and fold back onto itself (3). Turn napkin over, bringing corners together, tucking one into the other (4). Peel two top corners to make crown. Open base of fold and stand upright (5).

**Goblet Fan**
Fold napkin in half (1). Pleat from bottom to top (2). Turn napkin back 1/3 of the way on right (folded) end and place into goblet (3). Spread out pleats at top (4).

**Rose**
Fold all 4 corners of open napkin to center (1). Fold new corners to center (2). Turn napkin over and fold all 4 corners to center (3). Holding center firmly, reach under each corner and pull up flaps to form petals. Reach between petals and pull flaps from underneath (4).

**Rosebud**
Fold napkin in half diagonally (1). Fold corners to meet at the top (2). Turn napkin over and fold bottom 2/3 of the way up (3). Turn napkin around and bring corners together, tucking one into the other (4). Turn napkin around (5).

**Lady Windermere’s Fan**
Fold napkin in half (1). Starting at the bottom, accordion pleat 2/3 of the way up (2). Fold in half with pleating on the outside (3). Fold upper right corner diagonally down to folded based of pleats and turn under edge (4). Place on table and release pleats to form fan (5).

**Oriental**
Fold outside edges together (1). Then fold in half again (2). Pleat the napkin accordion style (3). Pinching one end, allow the napkin to fan open (4). At the fanned out edge, separate layers of the napkin (5). Open the pleats into a fan and stand on the table (6).

**Pyramid**
Fold napkin in half diagonally (1). Fold corners to meet top point (2). Turn napkin over and fold in half (3). Pick up at center and stand on base of triangle (4).
### RECEIVING AREA
- Signage
- Shelving
- Door Matting
- Trash Can
- Hand Truck
- Box Openers

### STORAGE AREA
- Shelving
- Food Boxes
- Transport Cart
- Greens Keeper
- Trash Containers
- Thermometers

### PREP AREA
- Can Opener
- Boning Knife
- Butcher Knife
- Cleaver Knife
- Cook's Fork
- Paring Knife
- Cutting Boards
- Food Storage Boxes
- Funnels
- Graters
- Grinders
- Choppers
- Ladles
- Skimmers
- Saute Pans
- Shears, Kitchen
- Shears, Poultry
- Meat Tenderizer
- Measure Spoon Set
- Measures
- Cup Measures
- Mixing Bowls
- Muffin Tins
- Paddles
- Pastry Brushes
- Potato Masher
- Potato Peeler
- Sauce Pans
- Salt & Pepper Dredge
- Scale, Portion
- Bakers Scale
- Scrapper
- Scoops, Flour
- Sheet Pans
- Roasting Pans
- Skewers
- Kitchen Spoons
- Strainers
- China Caps
- Colanders
- Sifter

### BAKERY AREA
- Pastry Brushes
- Dough Cutters
- Marble Slab
- Cutting Boards
- Ingredient Bins
- Pastry Tips
- Measuring Cups
- Pastry Bags
- Roller Docker
- Rolling Pins
- Pie Plates
- Pie Markers
- Flour Scoops

### WAREWASHING AREA
- Anti-Slip Matting
- Dishracks
- Cup Racks
- Flatware Racks
- Silverware Sorting System
- Floor Squeegee
- Trash & Garbage Containers
- Pre-Soak System
- Tray Stand
- Aprons
- Faucet
- Clean Dish Storage
- Rack Dollies
- Scrap Block

### KITCHEN PRODUCTION AREA
- Bain Maries
- Breading Baskets
- Butter Spreader
- Brushes
- Can Opener
- Check Holder
- Condiment Server/Pumps
- Cook's Knife
- Roast Beef Slicer
- Cook's Fork
- Steel
- Spatula
- Turner
- Cutting Boards
- Double Broilers
- Egg Poacher
- Food Storage Boxes
- Spice Storage

### TABLETOP ITEMS
- Ashtrays
- Candle Lamp (Dining Room)
- Candle (Lounge)
- Placemats
- Linen - Tablecloth
- Linen - Napkin
- Vase
- Salt & Pepper
- Salt & Pepper Holder
- Syrup Dispenser
- Oil & Vinegar Jar
- Sugar & Creamer
- Bread Basket
- Menu Covers
- Coffee Servers
## Checklist (Cont.)

### Table Service Items
- Wine Bucket
- Wine Stand
- Bus Cart
- Tray Stands
- Tray (Dining Room)
- Tray (Lounge)
- Pastry Cart
- Tray Stands
- Tray (Dining Room)
- Tray (Lounge)
- Salad Bowl
- Espresso Cup & Saucer
- Creamers
- Sizzle Platter
- Chinese Tea Cup

### Salad Bar Items
- Salad Bowl
- Dressing Crock
- Bread Knife
- Ladies
- Pepper Mill
- Cutting Board
- Salad Plate/Bowl
- Sneeze Guard

### Bar
- Condiment Trays
- Cutting Board
- Salt & Pepper Shakers
- Glass Shakers
- Plastic Shakers
- Wooden Muddler
- Bar Spoon
- Cocktail Strainer
- Waitress Station
- Can Opener
- Corkscrew
- Liquor Pourers
- Bar Stirrers
- Matting - Floor
- Speed Rail
- Blenders
- Wine Rack
- Ice Pick
- Store 'N Pour Dispenser
- Waste Basket
- Shelf Matting
- Glass Washer
- Overflow Pipe

### China
- Dinner Plate
- Lunch Plate
- Dessert Plate
- Side Order Plate
- Platter
- Cup
- Saucer
- Bouillon
- Fruit
- Grapefruit
- Shirred Egg
- Ramekin
- Onion Soup
- Casserole
- Baker
- Welsh Rarebit
- Au Gratin
- Salad Bowl
- Espresso Cup & Saucer
- Creamers
- Sizzle Platter
- Chinese Tea Cup

### Glassware
- Water Goblet
- Wine
- Rocks, Plain/Footed
- Hi-Ball
- Beer Glass
- Brandy Snifter
- Collins
- Cocktail
- Sherry
- Decanters
- Whiskey Glass
- Specialty Stemware
- Iced Tea
- Milk
- Champagne
- Beer Mugs
- Sherbet
- Juice
- Pitchers
- Frosted Glasses
- Cordials
- Ashtrays
- Whiskey Sour

### Silverware
- Dinner Fork
- Salad Fork
- Oyster Fork
- Dinner Knife
- Bread & Butter Knife
- Teaspoon
- Dessert Spoon
- Bouillon Spoon
- Steak Knife
- Table Spoon
- Serving Spoon
- Serving Fork
- Nut Crackers
- Iced Tea Spoon

### Service Area
- Butter Dispenser
- Bussing Carts
- Coffee Warmer
- Coffee Server
- Condiment Server

### Signage
- Exterior - Delivery
- Exterior - Entrance
- Interior - Menu
- Interior - Rest Rooms
- Interior - Exit
- Interior - Wet Floor
- Interior - Directional
- Emergency Lights

### Entrance Area
- Sand Urn
- Matting
- Menu Board
Cutlery Guide

KNIFE TYPES & THEIR USES

PARING KNIFE
Ideal for smaller precision tasks like peeling, trimming and slicing small fruits and vegetables.

BONING KNIFE
Remove meat and poultry from the bone with precision and control thanks to the narrowness and curve of the blade.

UTILITY KNIFE
A versatile knife for everyday tasks, from cutting sandwiches to slicing vegetables and meat.

CHEF’S KNIFE
Among the most versatile knives, this is the knife for daily for chopping, slicing, dicing and mincing of all types of food.

CARVING KNIFE
Use to slice cooked meats, poultry and fish. The long, thin blade allows you to cut large pieces of meat into even, thin slices.

BREAD KNIFE
Delicately cuts bread without squashing or tearing. It’s also great for cutting tomatoes and some fruits.

FILLET KNIFE
The extra thin, flexible blade allows for filleting delicate meats like fish.

FORK
Provides a secure hold for any carving or slicing.
## Cookware Types

**Fry Pan**
- Curved side walls for easy stirring and sliding food out of the pan
- Ideal for frying, scrambling, sautéing or searing
- Sloped sides prevent steam from forming in the pan

**Sauté Pan**
- Wide bottom area for maximum heat conduction
- Ideal for sautéing, searing, deglazing, poaching, and stir frying
- Straight, high sides help contain food and expose all sides to heat

**Stir Fry Pan**
- Ideal for stir frying or wok applications
- Deep curved sides promote excellent food movement
- Flat bottom sits level on cooking surface

**Saucier**
- Hybrid sauce pan and fry pan
- Sauté, brown, poach, create a stir-fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients

**Straight Sided Sauce Pan**
- Wide bottom area for maximum heat conduction
- Ideal for creating and reducing sauces and cooking vegetables
- Use with a lid to control evaporation and accelerate cooking

**Tapered Sauce Pan**
- Small bottom diameter for less heat exposure
- Flared sides allows for good stirring action
- Ideal for cooking at lower temperatures for a longer time

**Brazier/Rondo**
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long, slow cooking which allows the liquid to add juices and flavor
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or blanching vegetables

**Sauce Pot**
- Wide bottom area for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement

**Stock Pot**
- Thick base for a good slow simmer
- Ideal for stocks, soups, pastas, bulk vegetables and seafood
- Smaller diameter and taller height of pot preserves liquids longer and forces the liquid to bubble up through the ingredients, maximizing flavor transfer

**Griddle**
- Wide flat bottom for maximum cooking area
- Designed to heat or brown foods
- Ideal for eggs, grilled cheese, quesadillas, sandwiches
Guide to Steamtable Pans

Complete flexibility for steamtable service is sold through a wide range of sectional pans which includes: Full Size, 2/3 Size, 1/2 Size, 1/2 Size Long, 1/3 Size, 1/4 Size, 1/6 Size & 1/9 Size.

All are made to fit both 19\(\frac{3}{4}\)" x 11\(\frac{3}{4}\)" or 20" x 12" openings. This extensive line makes countless combinations to meet specific individual requirements. All pans are seamless with smooth, rounded corners for easy cleaning and quick serving.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>WIDTH (L to R)</th>
<th>LENGTH (F to B)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full</td>
<td>12(\frac{3}{4})&quot;</td>
<td>20(\frac{3}{4})&quot;</td>
</tr>
<tr>
<td>1/2</td>
<td>12(\frac{3}{4})&quot;</td>
<td>10(\frac{3}{4})&quot;</td>
</tr>
<tr>
<td>1/4</td>
<td>6(\frac{3}{4})&quot;</td>
<td>10(\frac{3}{4})&quot;</td>
</tr>
<tr>
<td>2/3</td>
<td>12(\frac{3}{4})&quot;</td>
<td>13(\frac{3}{4})&quot;</td>
</tr>
<tr>
<td>1/3</td>
<td>12&quot;</td>
<td>6(\frac{3}{4})&quot;</td>
</tr>
<tr>
<td>1/6</td>
<td>6&quot;</td>
<td>6(\frac{3}{4})&quot;</td>
</tr>
<tr>
<td>1/9</td>
<td>4&quot;</td>
<td>6(\frac{3}{4})&quot;</td>
</tr>
</tbody>
</table>

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

SCOOP & LADLE EQUIVALENTS

<table>
<thead>
<tr>
<th>Soup - Sauce Ladies</th>
<th>Size</th>
<th>Equivalent</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 oz.</td>
<td>1/8 Cup</td>
<td></td>
</tr>
<tr>
<td>2 oz.</td>
<td>1/4 Cup</td>
<td></td>
</tr>
<tr>
<td>4 oz.</td>
<td>1/2 Cup</td>
<td></td>
</tr>
<tr>
<td>6 oz.</td>
<td>3/4 Cup</td>
<td></td>
</tr>
<tr>
<td>8 oz.</td>
<td>1 Cup</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ice Cream Scoops</th>
<th>Size</th>
<th>Equivalent</th>
<th>per Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>No. 6</td>
<td>2/3 Cup</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>No. 8</td>
<td>1/2 Cup</td>
<td>22</td>
<td></td>
</tr>
<tr>
<td>No. 10</td>
<td>5/8 Cup</td>
<td>24</td>
<td></td>
</tr>
<tr>
<td>No. 12</td>
<td>1/3 Cup</td>
<td>26</td>
<td></td>
</tr>
<tr>
<td>No. 16</td>
<td>1/4 Cup</td>
<td>35</td>
<td></td>
</tr>
<tr>
<td>No. 20</td>
<td>3 + TBSP</td>
<td>42</td>
<td></td>
</tr>
<tr>
<td>No. 24</td>
<td>2(\frac{1}{4}) + TBSP</td>
<td>51</td>
<td></td>
</tr>
<tr>
<td>No. 30</td>
<td>2 + TBSP</td>
<td>62</td>
<td></td>
</tr>
<tr>
<td>No. 40</td>
<td>2(\frac{1}{2}) + TBSP</td>
<td>70</td>
<td></td>
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</table>

CONTENTS OF STANDARD CANS

<table>
<thead>
<tr>
<th>Can Number</th>
<th>Weight</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>10-11 oz.</td>
<td>1(\frac{1}{4}) Cups</td>
</tr>
<tr>
<td>300</td>
<td>15 oz.</td>
<td>1(\frac{1}{4}) Cups</td>
</tr>
<tr>
<td>303</td>
<td>1 lb.</td>
<td>2 Cups</td>
</tr>
<tr>
<td>1 Tall</td>
<td>1 lb.</td>
<td>2 Cups</td>
</tr>
<tr>
<td>2</td>
<td>1 lb. 3 oz.</td>
<td>2(\frac{1}{2}) Cups</td>
</tr>
<tr>
<td>2(\frac{1}{2})</td>
<td>1 lb. 13 oz.</td>
<td>3(\frac{1}{2}) Cups</td>
</tr>
<tr>
<td>3</td>
<td>1 qt. 13 fl. oz.</td>
<td>3(\frac{1}{2}) Cups</td>
</tr>
<tr>
<td>5</td>
<td>3 lbs.</td>
<td>5(\frac{3}{4}) Cups</td>
</tr>
<tr>
<td>10</td>
<td>6 lbs. 8 oz.</td>
<td>12-13 Cups</td>
</tr>
</tbody>
</table>
FOOD SAFETY BASICS
FOR COOKING & SERVING

COOKING

<table>
<thead>
<tr>
<th>PRODUCT &amp; TYPE</th>
<th>MINIMUM INTERNAL TEMPERATURE &amp; REST TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef, Pork, Veal &amp; Lamb Ground</td>
<td>160 °F</td>
</tr>
<tr>
<td>Steak, Chops, and Roasts</td>
<td>145 °F and allow to rest for at least 3 minutes</td>
</tr>
<tr>
<td>Ham Fresh or smoked (uncooked)</td>
<td>145 °F &amp; allow to rest for at least 3 minutes</td>
</tr>
<tr>
<td>Chicken &amp; Turkey Breasts</td>
<td>165 °F</td>
</tr>
<tr>
<td>Ground, Stuffing, and Casseroles</td>
<td>165 °F</td>
</tr>
<tr>
<td>Whole bird, legs, thighs, and wings</td>
<td>165 °F</td>
</tr>
<tr>
<td>Eggs Any type</td>
<td>160 °F</td>
</tr>
<tr>
<td>Fish &amp; Shellfish Any type</td>
<td>145 °F</td>
</tr>
<tr>
<td>Leftovers Any type</td>
<td>165 °F</td>
</tr>
</tbody>
</table>

SERVING

Hot food should be held at 140 °F or warmer.
Cold food should be held at 40 °F or colder.
When serving food at a buffet, keep hot food hot with chafing dishes, slow cookers, and warming trays. Keep cold food cold by nesting dishes in bowls of ice or use small serving trays and replace them often.
Use a food thermometer to check hot and cold holding temperatures.
Perishable food should not be left out more than 2 hours at room temperature (1 hour when the temperature is above 90 °F).

PREPARATION

Always wash hands with soap and warm water for 20 seconds before and after handling food.
Don't cross-contaminate. Keep raw meat, poultry, fish, and their juices away from other food.
After cutting raw meats, wash cutting board, knife, and counter tops with hot, soapy water.
Marinate meat and poultry in a covered dish in the refrigerator.
Sanitize cutting boards by using a solution of 1 tablespoon of unscented, liquid chlorine bleach in 1 gallon of water.

INFO PROVIDED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE
### LIQUID CAPACITY

<table>
<thead>
<tr>
<th>Unit</th>
<th>Equivalent</th>
<th>Feet</th>
<th>L</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 gill</td>
<td>= 7.219 cu. in.</td>
<td>= 0.1183 L</td>
<td></td>
</tr>
<tr>
<td>4 gills</td>
<td>= 28.875 cu. in.</td>
<td>= 0.4732 L</td>
<td></td>
</tr>
<tr>
<td>2 pts</td>
<td>= 57.75 cu. in.</td>
<td>= 0.9463 L</td>
<td></td>
</tr>
<tr>
<td>4 qts</td>
<td>= 231 cu. in.</td>
<td>= 3.7853 L</td>
<td></td>
</tr>
<tr>
<td>315 gal</td>
<td>= 1 barrel liquid</td>
<td>= 119.24 L</td>
<td></td>
</tr>
<tr>
<td>42 gal</td>
<td>= 1 barrel petrol</td>
<td>= 158.98 L</td>
<td></td>
</tr>
</tbody>
</table>

### DRY CAPACITY

<table>
<thead>
<tr>
<th>Unit</th>
<th>Equivalent</th>
<th>Feet</th>
<th>L</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 pint</td>
<td>= 33.6 cu. in.</td>
<td>= 0.5506 L</td>
<td></td>
</tr>
<tr>
<td>2 pt</td>
<td>= 62.2 cu. in.</td>
<td>= 1.1012 L</td>
<td></td>
</tr>
<tr>
<td>8 pt</td>
<td>= 537.6 cu. in.</td>
<td>= 8.8096 L</td>
<td></td>
</tr>
<tr>
<td>4 pk</td>
<td>= 2150.4 cu. in.</td>
<td>= 35.238 L</td>
<td></td>
</tr>
<tr>
<td>1 bushel</td>
<td>= 7056 cu. in.</td>
<td>= 115.62 L</td>
<td></td>
</tr>
</tbody>
</table>

### LIQUID EQUIVALENTS

<table>
<thead>
<tr>
<th>Unit</th>
<th>Equivalent</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dash</td>
<td>= less than 1/8 teaspoon</td>
</tr>
<tr>
<td>3 tsp</td>
<td>= 1 TBSP</td>
</tr>
<tr>
<td>4 tsp</td>
<td>= 1/4 cup</td>
</tr>
<tr>
<td>5 1/3 TBSP</td>
<td>= 1/3 cup</td>
</tr>
<tr>
<td>8 TBSP</td>
<td>= 1/2 cup</td>
</tr>
<tr>
<td>10 2/3 TBSP</td>
<td>= 2/3 cup</td>
</tr>
<tr>
<td>12 TBSP</td>
<td>= 3/4 cup</td>
</tr>
<tr>
<td>14 TBSP</td>
<td>= 7/8 cup</td>
</tr>
<tr>
<td>16 TBSP</td>
<td>= 1 cup</td>
</tr>
<tr>
<td>1 cup</td>
<td>= 1/2 pint (8 fl. oz.)</td>
</tr>
<tr>
<td>2 cup</td>
<td>= 1 pint (16 fl. oz.)</td>
</tr>
<tr>
<td>2 pints</td>
<td>= 1 qt (32 fl. oz.)</td>
</tr>
<tr>
<td>4 qt</td>
<td>= 1 gallon (128 fl. oz.)</td>
</tr>
<tr>
<td>16 oz.</td>
<td>= 1 lb (dry weight)</td>
</tr>
</tbody>
</table>

### AVOIDUPOIS WEIGHT

<table>
<thead>
<tr>
<th>Unit</th>
<th>Equivalent</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 grain</td>
<td>= 0.0648 gm</td>
</tr>
<tr>
<td>27.343 g</td>
<td>= 1 gram</td>
</tr>
<tr>
<td>16 dr</td>
<td>= 1 ounce</td>
</tr>
<tr>
<td>16 oz.</td>
<td>= 1 pound</td>
</tr>
<tr>
<td>100 lb</td>
<td>= 1 hundredweight</td>
</tr>
<tr>
<td>2000 lb</td>
<td>= 1 short ton</td>
</tr>
</tbody>
</table>

### STEAM PRESSURES AT VARIOUS ALTITUDES & TEMPERATURES

<table>
<thead>
<tr>
<th>Temperatures</th>
<th>Sea Level</th>
<th>4,000 Feet</th>
<th>6,000 Feet</th>
<th>7,500 Feet</th>
</tr>
</thead>
<tbody>
<tr>
<td>228°F 109°C</td>
<td>5lb 7lb</td>
<td>8lb 9lb</td>
<td></td>
<td></td>
</tr>
<tr>
<td>240°F 115°C</td>
<td>10lb 12lb</td>
<td>13lb 14lb</td>
<td></td>
<td></td>
</tr>
<tr>
<td>250°F 121°C</td>
<td>15lb 17lb</td>
<td>18lb 19lb</td>
<td></td>
<td></td>
</tr>
<tr>
<td>259°F 126°C</td>
<td>20lb 23lb</td>
<td>23lb 24lb</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### BOILING TEMPERATURES OF WATER AT VARIOUS ALTITUDES

<table>
<thead>
<tr>
<th>Sea Level</th>
<th>212.0°F</th>
<th>100.0°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,000 ft.</td>
<td>208.4°F</td>
<td>98.4°C</td>
</tr>
<tr>
<td>5,000 ft.</td>
<td>203.0°F</td>
<td>95.0°C</td>
</tr>
<tr>
<td>7,500 ft.</td>
<td>198.4°F</td>
<td>92.4°C</td>
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</table>

### RECIPE ABBREVIATIONS

<table>
<thead>
<tr>
<th>Unit</th>
<th>Equivalent</th>
</tr>
</thead>
<tbody>
<tr>
<td>tsp</td>
<td>teaspoon</td>
</tr>
<tr>
<td>tbsp</td>
<td>tablespoon</td>
</tr>
<tr>
<td>c</td>
<td>cup</td>
</tr>
<tr>
<td>pt</td>
<td>pint</td>
</tr>
<tr>
<td>qt</td>
<td>quart</td>
</tr>
<tr>
<td>pk</td>
<td>peck</td>
</tr>
<tr>
<td>bu</td>
<td>bushel</td>
</tr>
<tr>
<td>oz</td>
<td>ounce or ounces</td>
</tr>
<tr>
<td>lb</td>
<td>pound or pounds</td>
</tr>
<tr>
<td>sq</td>
<td>square</td>
</tr>
<tr>
<td>min</td>
<td>minute or minutes</td>
</tr>
<tr>
<td>hr</td>
<td>hour or hours</td>
</tr>
<tr>
<td>mod</td>
<td>moderate</td>
</tr>
<tr>
<td>dz</td>
<td>dozen</td>
</tr>
<tr>
<td>EP</td>
<td>edible portion</td>
</tr>
<tr>
<td>AP</td>
<td>as purchased</td>
</tr>
</tbody>
</table>

### COUNTING

<table>
<thead>
<tr>
<th>Count</th>
<th>Equivalent</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 dozen</td>
<td>= 12 units</td>
</tr>
<tr>
<td>12 dozen</td>
<td>= 144 units</td>
</tr>
<tr>
<td>12 gr</td>
<td>= 1 great gross = 1728 units</td>
</tr>
</tbody>
</table>
### Fresh Vegetables

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Packing Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lettuce</td>
<td>24 heads per box</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>20 lb per flat, 40 to 80 lb per lug</td>
</tr>
<tr>
<td>String Beans</td>
<td>28 lb per bushel</td>
</tr>
<tr>
<td>Spinach</td>
<td>20 lb per bushel</td>
</tr>
<tr>
<td>Washed Spinach</td>
<td>8 oz. per bag, 16-20 bags per case</td>
</tr>
<tr>
<td>Broccoli</td>
<td>12 bunches per case</td>
</tr>
<tr>
<td>Artichokes</td>
<td>24 to 48 heads per box</td>
</tr>
<tr>
<td>Carrots</td>
<td>50 lb per bushel</td>
</tr>
<tr>
<td>Onions</td>
<td>50 lb per bushel</td>
</tr>
<tr>
<td>Potatoes</td>
<td>50 lb per bag</td>
</tr>
<tr>
<td>Peeled Onions</td>
<td>20-25 lb per box</td>
</tr>
<tr>
<td>Asparagus</td>
<td>30 lb per crate</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>50 lb per box</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>3 lb per basket</td>
</tr>
<tr>
<td>Leeks</td>
<td>1/2 bushel basket</td>
</tr>
<tr>
<td>Chicory, Escarole, Romaine</td>
<td>16-20 heads per case</td>
</tr>
<tr>
<td>Radishes</td>
<td>30 bunches per box</td>
</tr>
<tr>
<td>Watercress</td>
<td>25 bunches per box</td>
</tr>
<tr>
<td>Celery</td>
<td>24, 30, 36, or 48 heads per crate</td>
</tr>
<tr>
<td>Eggs</td>
<td>30 dozen per crate</td>
</tr>
</tbody>
</table>

### Household Capacity

- **1 teaspoon** = 1/8 fl. oz.
- **3 teaspoons** = 1 tablespoon = 1/2 fl. oz.
- **16 TBSP** = 1 cup = 8 fl. oz.
- **2 cups** = 1 pint = 16 fl. oz.
- **2 pints** = 1 quart = 32 fl. oz.
- **4 quarts** = 1 gallon = 128 fl. oz.

### Substitute for Liquid Eggs

<table>
<thead>
<tr>
<th>Liquid Egg Equivalent</th>
<th>Whole lb</th>
<th>Egg Blend oz</th>
<th>Plus lb</th>
<th>Water lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>4</td>
<td>12</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>8</td>
<td>18</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>12</td>
<td>24</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>24</td>
<td>36</td>
<td>24</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>36</td>
<td>48</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>48</td>
<td>54</td>
<td>48</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>54</td>
<td>60</td>
<td>54</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>60</td>
<td>66</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>66</td>
<td>72</td>
<td>66</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>72</td>
<td>78</td>
<td>72</td>
<td></td>
</tr>
</tbody>
</table>

### Substitute for Shell Eggs

<table>
<thead>
<tr>
<th>Shell Eggs</th>
<th>Whole Egg Blend</th>
<th>Plus Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1/8 cup</td>
<td>1/8 cup</td>
</tr>
<tr>
<td>2</td>
<td>1/3 cup</td>
<td>1/3 cup</td>
</tr>
<tr>
<td>3</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>4</td>
<td>2/3 cup</td>
<td>2/3 cup</td>
</tr>
<tr>
<td>5</td>
<td>5/8 cup</td>
<td>5/8 cup</td>
</tr>
<tr>
<td>6</td>
<td>1 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>7</td>
<td>1 1/4 cups</td>
<td>1 1/4 cups</td>
</tr>
<tr>
<td>8</td>
<td>1 1/2 cups</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>9</td>
<td>1 1/4 cups</td>
<td>1 1/4 cups</td>
</tr>
<tr>
<td>10</td>
<td>1 1/2 cups</td>
<td>1 1/2 cups</td>
</tr>
</tbody>
</table>

### Oven Temperatures

<table>
<thead>
<tr>
<th>Mode</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow</td>
<td>250 - 300°F</td>
</tr>
<tr>
<td>Slow-Moderate</td>
<td>325°F</td>
</tr>
<tr>
<td>Moderate</td>
<td>350-375°F</td>
</tr>
<tr>
<td>Moderate Hot</td>
<td>400°F</td>
</tr>
<tr>
<td>Hot</td>
<td>425-450°F</td>
</tr>
</tbody>
</table>
Where SUCCESSFUL RESTAURANTS use AIR CURTAINS to support a fabulous dining experience:

**Back of the House**

**Service Entries**
Health Departments recommend the chemical-free insect control provided by an EPH Listed per NSF 37 Certified Berner Air Curtain to maintain a healthier kitchen environment.

**Walk-in Coolers**
Kitchen managers know the benefits of using air curtains to maintain refrigeration temperatures: energy savings through decreased compressor run times, as well as the diminished threat, and associated costs, of food spoilage.

**Front of the House**

**Customer / Patio Entrance**
Maintain a comfortable, welcoming space for customers seated close to the door, waiting for a table, or sitting at the bar.

**Indoor / Outdoor Bar**
Leave the bar open, while keeping the restaurant cool. Berner Air Curtains help to keep hot air and flying insects out while those at the counter are served.

Air Curtains & Vestibules!
The 2015 IECC (International Energy Conservation Code) joins the 2012 IgCC (International Green Construction Code) in adding AMCA certified *air curtains as an exception to a vestibule.*
## TEMPERATURE & STORAGE GUIDES

### 32° - Back of Cooler is Ideal

<table>
<thead>
<tr>
<th>FRUIT</th>
<th>TEMP</th>
<th>STORAGE</th>
<th>VEGETABLES</th>
<th>TEMP</th>
<th>STORAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grapes</td>
<td>32-40</td>
<td>Store in original cartons.</td>
<td>Carrots</td>
<td>32-35</td>
<td>Do not wash until ready to serve.</td>
</tr>
<tr>
<td>Pears</td>
<td>32-35</td>
<td>Keep at 60-65. Do not store until ripened.</td>
<td>Corn</td>
<td>32-34</td>
<td>Keep covered and sprinkle with water.</td>
</tr>
<tr>
<td>Strawberries</td>
<td>32-35</td>
<td>Keep in original carton. Do not wash or trim before storing.</td>
<td>Lettuce</td>
<td>32-35</td>
<td>Store in original cartons and stack for air flow.</td>
</tr>
</tbody>
</table>

### 45 to 55° - Warmest Part of Cooler is Ideal

<table>
<thead>
<tr>
<th>ITEM</th>
<th>TEMP</th>
<th>STORAGE</th>
<th>ITEM</th>
<th>TEMP</th>
<th>STORAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avocados</td>
<td>40-50</td>
<td>Will ripen at room temperature.</td>
<td>Oranges (CA)</td>
<td>45-50</td>
<td>Rotate occasionally.</td>
</tr>
<tr>
<td>Cucumbers</td>
<td>45-50</td>
<td>Do not rinse before storing.</td>
<td>Peppers</td>
<td>45-50</td>
<td>Avoid getting too cold.</td>
</tr>
<tr>
<td>Lemons</td>
<td>45-50</td>
<td>Store covered.</td>
<td>Pineapple</td>
<td>45-50</td>
<td>Will not ripen during storage.</td>
</tr>
<tr>
<td>Onions</td>
<td>45-50</td>
<td>Keep dry and well ventilated.</td>
<td>Squash</td>
<td>40-50</td>
<td>Softer the shell, the cooler the storage.</td>
</tr>
</tbody>
</table>

### No Refrigeration Required

<table>
<thead>
<tr>
<th>ITEM</th>
<th>TEMP</th>
<th>STORAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potatoes</td>
<td>60-70</td>
<td>Store in a dry area. Avoid colder temps as it will cause their starch content to turn to sugar.</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>55-65</td>
<td>Keep in a dry area out of direct sunlight.</td>
</tr>
</tbody>
</table>

### Storage Locations in Cooler

<table>
<thead>
<tr>
<th></th>
<th>FRONT 40 TO 45°</th>
<th>MIDDLE 35 TO 40°</th>
<th>BACK 32 TO 35°</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avocados</td>
<td></td>
<td></td>
<td>Apples</td>
</tr>
<tr>
<td>Citrus</td>
<td></td>
<td></td>
<td>Broccoli</td>
</tr>
<tr>
<td>Cucumbers</td>
<td></td>
<td></td>
<td>Cabbage</td>
</tr>
<tr>
<td>Eggplant</td>
<td></td>
<td></td>
<td>Carrots</td>
</tr>
<tr>
<td>Green Beans</td>
<td></td>
<td></td>
<td>Cauliflower</td>
</tr>
<tr>
<td>Melons</td>
<td></td>
<td></td>
<td>Celery</td>
</tr>
<tr>
<td>Pineapple</td>
<td></td>
<td></td>
<td>Corn</td>
</tr>
<tr>
<td>Peppers</td>
<td></td>
<td></td>
<td>Grapes</td>
</tr>
<tr>
<td>Red Potatoes</td>
<td></td>
<td></td>
<td>Peaches</td>
</tr>
<tr>
<td>Zucchini</td>
<td></td>
<td></td>
<td>Radishes</td>
</tr>
<tr>
<td>Herbs</td>
<td></td>
<td></td>
<td>Lettuce</td>
</tr>
<tr>
<td>Pears</td>
<td></td>
<td></td>
<td>Mushrooms</td>
</tr>
<tr>
<td>Squash</td>
<td></td>
<td></td>
<td>Strawberries</td>
</tr>
</tbody>
</table>
**Glass Rack Guide**

**GLASS RACK SIZING GUIDE**

Instructions:
1. Place glass upside down on top of the middle circle of the sizing guide; center of the glass (or the stem on stemware) should be over the center of the guide.
2. Look down on the base of the glass.
3. Note the smallest square on the guide where the largest outside diameter of your glass lines up completely within the square without touching it - this is the number of compartments your rack needs to have.
4. Place lip of glass against the vertical guide, note where the base/foot of the glass lines up on the vertical guide - the next line above the base/foot on the guide indicates the number of extenders your rack will require.
## Product Finder

Use this chart to help you choose the right products for your establishment.

<table>
<thead>
<tr>
<th>Menu Application</th>
<th>Ranges</th>
<th>Ovens</th>
<th>Steam Equipment</th>
<th>Fryers</th>
<th>Griddles</th>
<th>Broilers</th>
<th>Cheesemelters</th>
<th>Char Broilers</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BREAKFAST</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pancakes</td>
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<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Biscuits</td>
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<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacon</td>
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<td>●</td>
<td>●</td>
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</tr>
<tr>
<td>Hash Browns</td>
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</tr>
<tr>
<td>Shrimp</td>
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</tr>
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<td>Fish</td>
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</tr>
<tr>
<td>Scallop Gratin</td>
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<tr>
<td>Potato Skins</td>
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<td>●</td>
<td>●</td>
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<td><strong>ENTREES</strong></td>
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<tr>
<td>Roast Beef</td>
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<td>●</td>
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<td>●</td>
<td>●</td>
<td>●</td>
<td></td>
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</tr>
<tr>
<td>Whole Chicken</td>
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<td>Meatloaf</td>
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</tr>
<tr>
<td>Lamb</td>
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<td>Burgers 4 oz.</td>
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</tr>
<tr>
<td>Ribs</td>
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<td>●</td>
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</tr>
<tr>
<td>Chicken Parts</td>
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<td>Shellfish</td>
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</tr>
<tr>
<td>Salmon</td>
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<td><strong>VEGETABLES</strong></td>
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