Gravity-Feed Slicers

**CRB-53C**
- 4509 9” Blade 1/4 hp
- Drop-In
- 6'L, 4-Compt. 12” Drainboards

**CRB-64C**
- 6'L, 3-Compt. 18” Drainboards

**CRB-63C**
- Challenger Bar Sinks
- 115/60/1, CSA, NSF, UL

**Bowl Cutters**
- Cutlery grade, twin stainless steel knives
- BC16 features a built-in #12 PTO hub and removable, reversible cutting board
- BC14: 18”W x 27”L x 16”H; BC18: 23”/W x 34”/L x 20”H
- 115/60/1, NSF, UL

**Floor Model Mixer**
- Power efficient, variable speed transmission
- Standard equipment includes a two-piece, stainless steel removable Swing Ring Safety Guard, a heavy, drawn stainless steel bowl, a #12 PTO (Power Take-Off), a 15 minute timer and three mixing agitators

**JetStar® 6 oz. Popcorn Popper**
- 135 one oz. servings/hour
- Eye level switches, wire cage protected display lamp, and a 6” lead-in cord and plug are all standard

**Ultra-Max® Gas Griddle**
- Highly polished 1” thick steel plate
- Custom designed 30,000 BTU steel burner for every 12” of cooking surface provides superior cooking performance
- Heavy-duty all-welded body construction with stainless steel front, side panels, bullnose and splash guard
- Stand up pilot light for consistent performance
- Large 6” stainless steel grease drawer
- Extra heavy-duty adjustable legs
- Pictured with optional floor stand

**Grill Express**
- Heavy-duty cast iron platters, smooth or grooved
- Accurate cooking temperature with an adjustable thermostat from 175°F (79°C) to 550°F (302°C)
- Versatile grilling height to accommodate the flattest tortilla to a 3” sandwich

There's No Business Like Snow Business

Shovel up these deals by March 31, 2010

Prepsaver® Manual Gravity-Feed Slicers
- Compact light to medium duty, belt-driven, manual gravity-feed slicer
- German hollow-ground hardened steel high carbon chrome plated blade

**CRB-53C**
- 4509 9” Blade 1/4 hp $875.00
- 4510 10” Blade 1/4 hp $925.00
- 4512 12” Blade 1/3 hp $1,025.00

**CRB-64C**
- 6'L, 3-Compt. 18” Drainboards
- 115/60/1, CSA, NSF, UL

**CRB-63C**
- Challenger Bar Sinks
- 115/60/1, CSA, NSF, UL

**Duro™ Manual Gravity-Feed Slicers**
- Heavy-duty, Belt driven, manual, gravity-feed slicer
- German, hollow ground hardened steel, high carbon chrome plated blade

**CRB-53C**
- 4509 9” Blade 1/4 hp $1,875
- 4510 10” Blade 1/4 hp $1,975
- 4512 12” Blade 1/3 hp $2,025

**CRB-64C**
- 6'L, 3-Compt. 18” Drainboards
- 115/60/1, CSA, NSF, UL

**CRB-63C**
- Challenger Bar Sinks
- 115/60/1, CSA, NSF, UL

**Floor Model Mixer**
- 30 qt. stainless steel bowl, batter beater, wire whip, ingredient chute
- 115/60/1, CSA, NSF, UL

**JetStar® 6 oz. Popcorn Popper**
- 135 one oz. servings/hour
- Eye level switches, wire cage protected display lamp, and a 6” lead-in cord and plug are all standard

**Ultra-Max® Radiant Gas Char-Broiler**
- Exclusive heavy-duty, high strength steel radiants
- 20,000 BTU straight tubular burner every 6” of width
- Thermocircal control
- 165,000 BTU, NSF, UL

**Grill Express**
- Heavy-duty cast iron platters, smooth or grooved
- Accurate cooking temperature with an adjustable thermostat from 175°F (79°C) to 550°F (302°C)
- Versatile grilling height to accommodate the flattest tortilla to a 3” sandwich

All advertised items may not be available from all dealers. Some items require special order. Freight charges and set-up extra. Not responsible for any typographical errors and/or graphic misrepresentation.
$2,549

Mega Top Food Prep Table
- Features 8 1/16" deep full length removable cutting board
- Standard (1/6 size) 6'/L x 6'/W x 4"/D clear polycarbonate insert pans included
- Removable backboard and lid
- Oversized and balanced, environmentally friendly (134A), refrigeration system
- Holds 33°F to 38°F product temperature in pans
- All stainless steel front, top and sides, aluminum finished back
- Interior - attractive, NSF approved, white aluminum sides and top, coved corners and 300 series stainless steel floor
- 5" diameter casters standard (legs available)
- Foam-in-place polyurethane high density cell insulation (CFC free)
- Front breathing
- 1/3 hp, 7.8A, CE, NSF, cULus

TSSU-60-24MB-ST 2 Doors, 4 Shelves 15.5 cu ft. 60'/L x 34'/D x 40'/H* 1/3 hp $2,049
*T高度 does not include 6'/ for casters

$3,575

Pizza Prep Table
- Oversized and balanced (R134A) environmentally friendly refrigeration system, with airflow directed at pans to hold 33° to 41°F temperatures
- Includes stainless steel front, top and sides, aluminum finished back
- Extra-deep 19'/W full length removable cutting board included
- Front breathing
- Clear polycarbonate pans included in condiment rail
- 5" diameter casters standard equipment
- C/UL/US, NSF, CE

TPP-67 2 Doors/4 Shelves 67'/L x 32'/D x 35'/H* 1/3 hp $2,549
*Theight does not include 6'/ for casters

$1,349

Sandwich/Salad Units
- Oversized and balanced, environmentally friendly (134A) refrigeration system with airflow directed at pans for colder temperatures
- Stainless steel patented foam insulated cover keeps pans cooler to lock in freshness
- All stainless steel front, top and sides, aluminum finished back
- Interior - attractive, NSF approved, white aluminum sides and top, coved corners and 300 series stainless steel floor
- Extra deep 11'/D full length removable cutting board included, 5" casters standard
- C/UL/US, NSF, CE

TSSU-27-8 1 Door/8 Pans 27'/L x 30'/D x 36'/H* 1/3 hp $1,399
TSSU-48-12 2 Doors/12 Pans 48'/L x 30'/D x 36'/H* 1/3 hp $2,149

$2,599

Direct Draw Draft Beer Dispenser
- Attractive, wear resistant laminated heavy-duty black vinyl exterior
- All stainless steel countertop
- Interior, 300 series stainless steel floor with 1/2" lip and heavy galvanized steel walls
- Forced-air refrigeration system
- Temperature range: 33°F to 38°F
- Foam-in-place, high density polyurethane insulation
- Two 3" diameter insulated stainless steel beer columns
- Door locks are included
- NSF, UL, CSA

TDD-4 3 Doors 4 Half Barrels 90'/L x 27'/W x 37" 1/3 hp $2,549

$2,399

Horizontal Bottle Cooler
- Provides ice cold product—33° to 38°F
- All stainless steel countertop and lid
- Attractive wear resistant heavy-duty laminated black vinyl exterior
- Heavy-duty galvanized steel interior
- Foam-in-place high density cell insulation, polyurethane (CFC free)
- Rugged, removable, bottle cap opener and cap catcher
- Capacity: 16 / cases - bottles, 24 / cases - cans
- CSA, NSF, UL, CE

TD-50-18 49'/L x 28'/W x 33'/H* 1/3 hp $1,349

$3,949

Slide Glass Door Merchandiser
- Interior is attractive white aluminum with 300 series stainless steel floor with convenient clean-out drain
- Positive seal self-closing doors
- Foam-in-place polyurethane high density cell insulation (CFC Free)
- Bottom mount compressor; energy efficient
- Two slide doors, eight shelves
- UL, CSA, NSF

GDM-45 45 cu. ft. 51" x 29'/W x 78'/H 1//2 hp $3,575

Solid Door Reach-In Refrigerators & Freezer
- Oversized refrigeration, 300 series stainless steel front and high visibility dial thermometers
- Maintains a temperature of 33°F to 38°F
- 4" diameter swivel casters standard
- Anodized quality aluminum finished ends, back and top
- C/UL US, NSF, CE

Refrigerator
T-23 1 Swing Door 23 cu. ft. 27'/L x 29'/D x 78'/H* 1/3 hp $2,049
T-49 2 Swing Doors 49 cu. ft. 54'/L x 29'/D x 78'/H* 1/2 hp $2,699

Freezer
T-23F 1 Swing Door 23 cu. ft. 27'/L x 29'/D x 78'/H* 1/3 hp $2,549
Silverline™ 14 Economy Gas Fryer
- Stainless steel hypot, front, door, back splash and removable basket hanger
- 6" adjustable legs
- Twin baskets
- Two elliptical shaped tubes allow easy access to cold zone and are equipped with radiants that efficiently utilize the 90,000 BTU input for high production
- 11/4" full port ball type drain valve
- Milivolt controls
- Hi-limit shut off
- 14" x 14" fry area, NSF, ETL
- $1,349

GoldenFry™ High Performance Gas Fryer
- Stainless steel fry pot with lifetime warranty
- Stainless steel door and back splash; painted sides
- Spark igniter, open pot design
- Twin baskets, stainless steel lift off basket hanger
- 6" adjustable legs
- One burner per foot: 30,000 BTU per burner
- Stainless steel front, sides, grease trough and splash guards; back aluminum steel
- Snap action thermostats
- $2,989

London Glassware
- Priced per dozen
- 0380 Rocks 11 oz.
- 0381 Beverage 12 oz.
- 0383 Cooler 16 oz.
- $759.00

GoldenFry™ High Efficiency Gas Fryers & Filter System
- Stainless steel fry pot 2nd and front, open pot design
- Lifetime warranty on fry pot
- Special copper flashed heat exchangers
- Rack type basket support
- Spark igniter, clean out rod
- Stainless steel lift off basket hanger
- 6" adjustable legs
- Drain pipe extension
- Included FM14 under fryer filter system
- $9,649

Glassware
- Priced per dozen
- Other items available
- 4640 Champagne flute 6 oz.
- 4240 White wine 8 oz.
- 5414 Vino Tinto 12 oz.
- $23.75

Wave Flatware
- 18/0 flatware
- Priced per dozen
- WAV111 Teaspoon
- WAV221 Dinner Fork
- WAV331 Dinner Knife
- $9.50

Newport Dinnerware
- Irregular edge, embossed pattern, glazed foot
- American White
- Priced per dozen
- NP7 Petal Cup 6 oz.
- NP2 Saucer 6""""""""""""
- NP4 Bullion 7 1/2 oz.
- NP7 Plate 7 1/2""""""""""
- NP16 Plate 10 1/4"""""""""
- $24.75

Bristol Dinnerware
- Fine porcelain
- Priced per dozen
- Other items available
- BL23 Cup 9 oz.
- BL21 Saucer 5 1/2"""""""""
- BL11 Fruit 5 oz.
- BL15 Plate 6 1/2"""""""""
- BL16 Plate 10 1/2"""""""""
- $20.50

China Accessories
- Priced per dozen
- RAM25EW 2 1/4 oz. Plain European White $9.95
- RMPCP 8 oz. Caramel $18.25
- SEG175 7 1/4"""" American White $30.50
- SOFO65EW 6 oz. Round 4 1/4"""" American White $27.25
- SOFS8EW 8 oz. Caramel 6 1/2 oz. European White $22.75

Dover Dinnerware
- Rolled edge porcelain
- Priced per dozen
- DO1 Tall Cup, 7 oz. $13.25
- DO2 Double Well Saucer 6 oz. $11.75
- DO3 Fruit, 4 oz. 3 1/2 oz. $12.75
- DO11 Plate 6 1/4"""" 10 1/4"""" $43.75
- DO12 Flatter 10 1/2"""" $56.95

Quad Dinnerware
- Square fine porcelain
- Priced per dozen
- gp25 Square Cup 8 oz. $21.95
- gp22 Square Saucer 6 oz. $17.95
- gp15 Square Bowl 12 oz. 8 oz. $55.95
- gp7 Square Plate 7 oz. $28.25
- gp20 Square Plate 11 oz. $74.50

Boston Plus Glassware
- Priced per dozen
- 0490 Rocks 12 oz.
- 0491 Beverage 12 oz.
- 0492 Cooler 16 oz.
- $13.25

Wave Flatware
- Priced per dozen
- WAV221 Dinner Fork
- WAV331 Dinner Knife
- $13.75

Dover Dinnerware
- Rolled edge porcelain
- Priced per dozen
- DO1 Tall Cup, 7 oz. $13.25
- DO2 Double Well Saucer 6 oz. $11.75
- DO3 Fruit, 4 oz. 3 1/2 oz. $12.75
- DO11 Plate 6 1/4"""" 10 1/4"""" $43.75
- DO12 Flatter 10 1/2"""" $56.95

Quad Dinnerware
- Square fine porcelain
- Priced per dozen
- gp25 Square Cup 8 oz. $21.95
- gp22 Square Saucer 6 oz. $17.95
- gp15 Square Bowl 12 oz. 8 oz. $55.95
- gp7 Square Plate 7 oz. $28.25
- gp20 Square Plate 11 oz. $74.50

GoldenGrill™ Standard Gas Griddle
- 90,000 BTU, ETL, CETL, NSF
- 4" adjustable chrome plated legs
- No electrical connection required
- 100% gas safety valve shut-off
- 111,000 BTU, ETL, CETL, NSF
- $1,349

Iti® Glassware
- Priced per dozen
- 0280 Rocks 11 oz.
- 0281 Beverage 12 oz.
- 0283 Cooler 16 oz.
- $22.25

China Accessories
- Priced per dozen
- RAM25EW 2 1/4 oz. Plain European White $9.95
- RMPCP 8 oz. Caramel $18.25
- SEG175 7 1/4"""" American White $30.50
- SOFO65EW 6 oz. Round 4 1/4"""" American White $27.25
- SOFS8EW 8 oz. Caramel 6 1/2 oz. European White $22.75

Dover Dinnerware
- Rolled edge porcelain
- Priced per dozen
- DO1 Tall Cup, 7 oz. $13.25
- DO2 Double Well Saucer 6 oz. $11.75
- DO3 Fruit, 4 oz. 3 1/2 oz. $12.75
- DO11 Plate 6 1/4"""" 10 1/4"""" $43.75
- DO12 Flatter 10 1/2"""" $56.95

Quad Dinnerware
- Square fine porcelain
- Priced per dozen
- gp25 Square Cup 8 oz. $21.95
- gp22 Square Saucer 6 oz. $17.95
- gp15 Square Bowl 12 oz. 8 oz. $55.95
- gp7 Square Plate 7 oz. $28.25
- gp20 Square Plate 11 oz. $74.50

Wave Flatware
- 18/0 flatware
- Priced per dozen
- WAV111 Teaspoon
- WAV221 Dinner Fork
- WAV331 Dinner Knife
- $22.25

Newport Dinnerware
- Irregular edge, embossed pattern, glazed foot
- American White
- Priced per dozen
- NP7 Petal Cup 6 oz.
- NP2 Saucer 6 oz.
- NP4 Bullion 7 1/2 oz.
- NP7 Plate 7 1/2 oz.
- NP16 Plate 10 1/4 oz.
- $24.75

Bristol Dinnerware
- Fine porcelain
- Priced per dozen
- Other items available
- BL23 Cup 9 oz.
- BL21 Saucer 5 1/2 oz.
- BL11 Fruit 5 oz.
- BL15 Plate 6 1/2 oz.
- BL16 Plate 10 1/2 oz.
- $20.50
**V-Lo® Cutlery**
- Patented, state-of-the-art handle design
- Distinctive Dex-Tex™ Armadillo texture
- Soft comfort with solid handle control
- Stain-free, high-carbon steel blade, ultimate, long lasting sharp edges
- NSF Certified

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Product Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>29473</td>
<td>3 1/2” Paring Knife</td>
<td>$6.75</td>
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<tr>
<td>29483</td>
<td>3 1/2” Scalloped Paring Knife</td>
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<tr>
<td>29013</td>
<td>6” Narrow Baring Knife</td>
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<tr>
<td>29243</td>
<td>8” Cook’s Knife</td>
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<td>29253</td>
<td>10” Cook’s Knife</td>
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<tr>
<td>29273</td>
<td>7” Duo-Edge Santoku</td>
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<tr>
<td>29283</td>
<td>9” Duo-Edge Santoku</td>
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<tr>
<td>29323</td>
<td>9” Scalloped Offset Sandwich Knife</td>
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<tr>
<td>29373</td>
<td>6” Scalloped Utility Knife</td>
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<td>29383</td>
<td>8” Scalloped Utility Slicer</td>
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<tr>
<td>29343</td>
<td>12” Duo-Edge Roast Slicer</td>
<td>$30.75</td>
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<tr>
<td>29123</td>
<td>12” Diamond Sharpener</td>
<td>$32.75</td>
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**Double Jet Air Electric Oven w/Steam**
- The air moves in one direction for 2.5 minutes, stops for 20 seconds then moves the other way for 2.5 minutes resulting in a gentle velocity air flow for exceptional baking results
- This system will help you bake faster and more evenly without having to turn your pans at half of the baking time
- Two separate ovens with separate controls
- Stainless steel inside and outside
- Single Phase: 120/240V, 60 Hz, 90A, 21.5 kW, three wires; Three Phase: 120/208V, 60 Hz, 66A, 21.5 kW, four wires
- 3/4 hp motor
- Fits (12) 18” x 26” sheet pans
- NSF, ETL, NAFEM

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>JA12SL</td>
<td>38 7/8”W x 34 1/4”H x 40 1/2”D</td>
<td>$12,179</td>
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</tbody>
</table>

**Countertop Pizza Dough Sheeter**
- Sanitary, heavy-duty, all stainless steel welded construction
- Sanitary plastic precision ground rollers
- 1” sanitary legs with rubber boots
- Will sheet up to 17” diameter
- Fully adjustable
- One operator can make up to 250 pieces per hour
- For pie crusts, pizzas, tortillas, coffee cakes, wraps, etc.
- One year parts and labor limited warranty
- 22”W x 10”D x 13”H
- 1/2 hp motor, 120/60/1, 370W, CE, cETLus

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Width x Depth x Height</th>
<th>Price</th>
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<tbody>
<tr>
<td>DL18SP</td>
<td>2” x 18” Rollers 1 oz. - 28 oz. Dough</td>
<td>$2,479</td>
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</table>

**Jet Air Pizza Oven**
- Preheats in 15 to 20 minutes or less at the start of the day and will bake your pizzas in 5 to 6 minutes at 460°F
- No cold spots you get from traditional deck ovens
- Produces up to 180 pizzas per hour, oven fits up to (15) 9” pizzas
- Stainless steel finish: 1 or 3 Phase, 3/4 hp motor
- NSF, cETL, NAFEM

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>P123</td>
<td>35”/W x 34”H x 40”D</td>
<td>$6,949</td>
</tr>
</tbody>
</table>

**Planetary Mixer**
- Cast iron frame with long lasting lead-free enamel coating
- Stainless steel bowl
- Features: manual bowl lift, gear driven transmission, bowl guard, emergency stop
- Mixing hook, whipping ball, flat beater included
- Three positive speeds, 120V, 12A, 1/2 hp motor
- NEMA 5-15P, CE, CSA and NAFEM

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Width x Depth x Height</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SM200</td>
<td>21”W x 21”D x 31 1/2”H</td>
<td>$2,289</td>
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</table>

**Glass Filler**
- 8” pedestal

<table>
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<tr>
<th>Item Code</th>
<th>Dimensions</th>
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<tbody>
<tr>
<td>1007</td>
<td>3/8” M</td>
<td>$75.00</td>
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</tbody>
</table>

**Pre-Rinse Unit**
- Deck mount spring style pre-rinse unit with single deck dual control valve
- Includes wall bracket

<table>
<thead>
<tr>
<th>Item Code</th>
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</thead>
<tbody>
<tr>
<td>2110WB</td>
<td>11/2”F x 2”M</td>
<td>$215.00</td>
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</tbody>
</table>

**Drain King Waste Valve**
- Flat strainer with overflow

<table>
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</thead>
<tbody>
<tr>
<td>22306</td>
<td>1”L x 1”M</td>
<td>$139.00</td>
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</tbody>
</table>

**Ultra Spray Valve**
- 1.60 GPM @80 p.s.i. water saver
- Fits all brands of pre-rinse
- Bronze handle

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Dimensions</th>
<th>Price</th>
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<tbody>
<tr>
<td>2949</td>
<td>ea.</td>
<td>$49.00</td>
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</tbody>
</table>

**Pre-Rinse Unit**
- Single deck dual control valve
- Water saving ultra spray valve
- Add-on faucet 12” spout
- Adjustable wall bracket

<table>
<thead>
<tr>
<th>Item Code</th>
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<th>Price</th>
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<tbody>
<tr>
<td>34193</td>
<td>12” Swing Spout</td>
<td>$269.00</td>
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</table>

**Backsplash Faucet**
- 8” c/c backsplash faucet
- For mounting on stainless steel sinks
- Includes EZ install adapter
- 64769 w/12” Swing Spout | 1/2” ea. | $199.00 |

**Jet Air Pizza Oven**
- Preheats in 15 to 20 minutes or less at the start of the day and will bake your pizzas in 5 to 6 minutes at 460°F
- No cold spots you get from traditional deck ovens
- Produces up to 180 pizzas per hour, oven fits up to (15) 9” pizzas
- Stainless steel finish; 1 or 3 Phase, 3/4 hp motor
- NSF, cETL, NAFEM

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</thead>
<tbody>
<tr>
<td>JA12SL</td>
<td>38 7/8”W x 73”H x 37 1/2”D</td>
<td>$12,179</td>
</tr>
</tbody>
</table>
Argyle Dinnerware
- Wide rim, rolled edge
- Vitrefied porcelain hotelware
- Microwave and dishwasher safe
- Lead free
- Priced per dozen, sold by case

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>ARG1</td>
<td>Tall Cup</td>
<td>7 oz., 3¼&quot;</td>
<td>$14.00</td>
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<tr>
<td>ARG52</td>
<td>Stackable Cup</td>
<td>8 oz., 3¼&quot;</td>
<td>$15.00</td>
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<tr>
<td>ARG56</td>
<td>Cappuccino Cup</td>
<td>14 oz., 4½&quot;/</td>
<td>$23.00</td>
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<tr>
<td>ARG2</td>
<td>Saucer</td>
<td>6&quot;</td>
<td>$12.00</td>
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<tr>
<td>ARG57</td>
<td>Saucer</td>
<td>6½&quot;</td>
<td>$15.00</td>
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<tr>
<td>ARG11</td>
<td>Fruit Bowl</td>
<td>5½ oz., 4½&quot;</td>
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<tr>
<td>ARG6</td>
<td>Plate</td>
<td>6½&quot;</td>
<td>$18.00</td>
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<tr>
<td>ARG7</td>
<td>Plate</td>
<td>7½&quot;</td>
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<tr>
<td>ARG8</td>
<td>Plate</td>
<td>9&quot;</td>
<td>$28.00</td>
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<tr>
<td>ARG16</td>
<td>Plate</td>
<td>10½&quot;</td>
<td>$35.00</td>
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<tr>
<td>ARG21</td>
<td>Plate</td>
<td>12&quot;</td>
<td>$75.00</td>
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<tr>
<td>ARG14</td>
<td>Platter</td>
<td>12½&quot;</td>
<td>$65.00</td>
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<tr>
<td>ARG122</td>
<td>Miniature Lion Head Tureen</td>
<td>3 oz., 2½&quot;/</td>
<td>$23.00</td>
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</tbody>
</table>

Signature Collection Dinnerware
- Designed to add excitement to table décor, especially effective as a complement to Vertex European White dinnerware
- Frame your food art on these new, stykil shapes
- Microwave safe, FDA approved
- Priced per dozen, sold by case

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ARG-SB6</td>
<td>Square Bowl</td>
<td>6&quot;</td>
<td>$65.00</td>
</tr>
<tr>
<td>ARG-SB7</td>
<td>Square Bowl</td>
<td>8&quot;</td>
<td>$85.00</td>
</tr>
<tr>
<td>ARG-26</td>
<td>Deep Bowl</td>
<td>10&quot;</td>
<td>$59.00</td>
</tr>
<tr>
<td>ARG-S6</td>
<td>Embossed Square Plate</td>
<td>6&quot;</td>
<td>$45.00</td>
</tr>
<tr>
<td>ARG-S8</td>
<td>Embossed Square Plate</td>
<td>9&quot;</td>
<td>$85.00</td>
</tr>
<tr>
<td>ARG-S21</td>
<td>Embossed Square Plate</td>
<td>12&quot;</td>
<td>$150.00</td>
</tr>
<tr>
<td>ARG-S8P</td>
<td>Square Plate</td>
<td>9&quot;</td>
<td>$85.00</td>
</tr>
<tr>
<td>ARG-S21P</td>
<td>Square Plate</td>
<td>12&quot;</td>
<td>$150.00</td>
</tr>
<tr>
<td>ARG-RRD</td>
<td>Deep Rectangle Dish</td>
<td>9½&quot;</td>
<td>$80.00</td>
</tr>
<tr>
<td>ARG-R7</td>
<td>Embossed Rectangle</td>
<td>7½&quot; x 5½&quot;</td>
<td>$65.00</td>
</tr>
<tr>
<td>ARG-R20P</td>
<td>Rectangle</td>
<td>11½&quot; x 7½&quot;</td>
<td>$109.00</td>
</tr>
</tbody>
</table>

Ventana Dinnerware
- Ventana embodies everything that is new and innovative in contemporary dining
- Offers unique and unusual shapes in both place settings and serving accessories
- The lustrous white color and smooth glossy finish accents any table setting perfectly
- Priced per dozen, sold by case

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AV1</td>
<td>Cup</td>
<td>8 oz., 3½&quot;</td>
<td>$35.00</td>
</tr>
<tr>
<td>AV2</td>
<td>Square</td>
<td>6&quot;</td>
<td>$35.00</td>
</tr>
<tr>
<td>AVB16</td>
<td>Oval Bowl</td>
<td>40 oz., 10&quot;</td>
<td>$133.00</td>
</tr>
<tr>
<td>AVBS16</td>
<td>Square Bowl</td>
<td>10½&quot;</td>
<td>$133.00</td>
</tr>
<tr>
<td>AV3</td>
<td>Blaque Bowl</td>
<td>5 oz., 7½&quot;</td>
<td>$50.00</td>
</tr>
<tr>
<td>AVT77</td>
<td>Tempo Bowl</td>
<td>7½&quot;</td>
<td>$59.00</td>
</tr>
<tr>
<td>AVT26</td>
<td>Tempo Bowl</td>
<td>11½ oz., 10&quot;</td>
<td>$175.00</td>
</tr>
<tr>
<td>AVE5</td>
<td>Eclipse Bowl</td>
<td>4½ x 1½ cm</td>
<td>$40.00</td>
</tr>
<tr>
<td>AVE6</td>
<td>Eclipse Bowl</td>
<td>14 oz., 5½&quot; x 2½&quot;</td>
<td>$65.00</td>
</tr>
<tr>
<td>AV7</td>
<td>Square Coupe Plate</td>
<td>7½&quot;</td>
<td>$65.00</td>
</tr>
<tr>
<td>AV9</td>
<td>Square Coupe Plate</td>
<td>9½&quot;</td>
<td>$85.00</td>
</tr>
<tr>
<td>AVS95</td>
<td>Square Plate</td>
<td>5&quot;</td>
<td>$47.00</td>
</tr>
<tr>
<td>AVS16</td>
<td>Square Plate</td>
<td>10½&quot;</td>
<td>$150.00</td>
</tr>
<tr>
<td>AV14</td>
<td>Rectangle Plate</td>
<td>14&quot; x 10&quot;</td>
<td>$133.00</td>
</tr>
</tbody>
</table>

Waring Commercial Blenders
- Nublend® Commercial Blenders
  - 3/4 hp motor
  - Removable two-piece jar lids
  - 4 cables with three-prong plugs
  - Choose a simple high/low off and pulse toggle switch or an electronic membrane keypad
  - 120V, 50/60 Hz, NSF, UL, CUL, limited two year warranty
  - ETL, NSF

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Shaft</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BB150</td>
<td>48 oz. Poly Container</td>
<td>16&quot; 14&quot; 10&quot;</td>
<td>$135.00</td>
</tr>
<tr>
<td>BB150S</td>
<td>32 oz. S/S Container</td>
<td>12&quot; 10&quot; 9&quot;</td>
<td>$105.00</td>
</tr>
</tbody>
</table>

Big Stix® Immersion Blenders
- 1 hp motor, 760 watts, 18,000 RPM
- Variable speed heavy-duty motor
- Rubberized comfort grip
- All purpose removable stainless steel blade
- Limited one year warranty
- ETL, NSF

<table>
<thead>
<tr>
<th>SKU</th>
<th>_description</th>
<th>Shaft</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WSB50</td>
<td>12&quot; Shaft</td>
<td>12&quot;</td>
<td>$395.00</td>
</tr>
<tr>
<td>WSB55</td>
<td>14&quot; Shaft</td>
<td>14&quot;</td>
<td>$425.00</td>
</tr>
<tr>
<td>WSB60</td>
<td>16&quot; Shaft</td>
<td>16&quot;</td>
<td>$489.00</td>
</tr>
<tr>
<td>WSB65</td>
<td>18&quot; Shaft</td>
<td>18&quot;</td>
<td>$559.00</td>
</tr>
<tr>
<td>WSB70</td>
<td>21&quot; Shaft</td>
<td>21&quot;</td>
<td>$679.00</td>
</tr>
</tbody>
</table>

Quik Stik™ Plus Medium-Duty Immersion Blender
- High speeds assure desired results
- Accomplishes tasks with ease from light mixtures that require low speed to pureeing, emulsifying and whipping at high speed
- Lightweight, compact and comfortable to operate
- All purpose removable stainless steel blade
- Includes 6 cord with three-prong plug
- Limited one year warranty

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Shaft</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WSB40</td>
<td>6 gal. ETL, NSF</td>
<td>6 gal. 6 gal.</td>
<td>$199.00</td>
</tr>
</tbody>
</table>
### Coffee Makers/Urns
- Made for heavy-duty service
- Features a non-drip faucet, stay-cool phenolic handles and a signal light that indicates when coffee is finished brewing
- Made in the USA, cULus and NSF approved

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Capacity</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLPA8194</td>
<td>Ninth Size Solid Cover ea.</td>
<td>50 Cups</td>
<td>$119.99</td>
</tr>
<tr>
<td>PLPA8192</td>
<td>Ninth Size x 2 1/2''D ea.</td>
<td></td>
<td>$129.99</td>
</tr>
<tr>
<td>PLPA8190</td>
<td>Ninth Size x 4''D ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PLPA8188</td>
<td>Ninth Size x 6''D ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PLPA8184</td>
<td>Ninth Size x 8''D ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PLPA8180</td>
<td>Ninth Size x 10''D ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Commercial Urn
- Highly polished aluminum with black accents
- Lock-on cover helps prevent accidental spills
- Non-drip faucet, stay-cool phenolic handles and a signal light that indicates when coffee is brewed
- Fits 10-30 cups
- Made in the USA, cULus and NSF approved

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Capacity</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLPC0012B</td>
<td>Commercial Urn</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PLPC0013B</td>
<td>Commercial Urn</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Shelving
- Heavy-duty commercial shelving available in green epoxy coating for use in wet environments
- Solid wire construction
- NSF Listed
- Posts are chrome plated with leveling foot
- Chrome plated for durability and use in all general applications
- Easily adjustable post feet

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Dimensions</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>CMEP1824</td>
<td>Shelf</td>
<td>18' x 24'</td>
<td>$15.50</td>
</tr>
<tr>
<td>CMEP1830</td>
<td>Shelf</td>
<td>18' x 30'</td>
<td>$18.50</td>
</tr>
<tr>
<td>CMEP1848</td>
<td>Shelf</td>
<td>18' x 48'</td>
<td>$22.50</td>
</tr>
<tr>
<td>CMEP1850</td>
<td>Shelf</td>
<td>18' x 60'</td>
<td>$29.95</td>
</tr>
<tr>
<td>CMEP1872</td>
<td>Shelf</td>
<td>18' x 72'</td>
<td>$33.95</td>
</tr>
<tr>
<td>CMEP1899</td>
<td>Shelf</td>
<td>18' x 99'</td>
<td>$99.95</td>
</tr>
</tbody>
</table>

### Wire Shelves
- Heavy-duty commercial shelving
- Chrome plated for durability and use in all general applications
- Posts are chrome plated with leveling foot
- NSF Listed

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Dimensions</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>CMSV1830</td>
<td>Shelf</td>
<td>18' x 30'</td>
<td>$17.95</td>
</tr>
<tr>
<td>CMSV1836</td>
<td>Shelf</td>
<td>18' x 36'</td>
<td>$20.75</td>
</tr>
<tr>
<td>CMSV1848</td>
<td>Shelf</td>
<td>18' x 48'</td>
<td>$26.50</td>
</tr>
<tr>
<td>CMSV1850</td>
<td>Shelf</td>
<td>18' x 60'</td>
<td>$29.95</td>
</tr>
<tr>
<td>CMSV1872</td>
<td>Shelf</td>
<td>18' x 72'</td>
<td>$34.95</td>
</tr>
</tbody>
</table>

### Polycarbonate Food Pans
- Anti-jam pans
- For catering applications

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Dimensions</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLPA8002</td>
<td>Full Size x 2 1/4''D</td>
<td>ea.</td>
<td>$8.95</td>
</tr>
<tr>
<td>PLPA8004</td>
<td>Full Size x 4''D</td>
<td>ea.</td>
<td>$11.25</td>
</tr>
<tr>
<td>PLPA8006</td>
<td>Full Size x 6''D</td>
<td>ea.</td>
<td>$13.90</td>
</tr>
<tr>
<td>PLPA8008</td>
<td>Full Size x 8''D</td>
<td>ea.</td>
<td>$17.50</td>
</tr>
<tr>
<td>PLPA7000C</td>
<td>Full Size Solid Cover</td>
<td>ea.</td>
<td>$6.95</td>
</tr>
<tr>
<td>PLPA7000C8</td>
<td>Full Size Slotted Cover</td>
<td>ea.</td>
<td>$6.95</td>
</tr>
<tr>
<td>PLPA7001B</td>
<td>Half Size Drain Shelf</td>
<td>ea.</td>
<td>$9.95</td>
</tr>
<tr>
<td>PLPA1252</td>
<td>Half Size x 2 1/4''D</td>
<td>ea.</td>
<td>$5.50</td>
</tr>
<tr>
<td>PLPA1214</td>
<td>Half Size x 4''D</td>
<td>ea.</td>
<td>$6.50</td>
</tr>
<tr>
<td>PLPA1226</td>
<td>Half Size x 6''D</td>
<td>ea.</td>
<td>$7.75</td>
</tr>
<tr>
<td>PLPA128</td>
<td>Half Size x 8''D</td>
<td>ea.</td>
<td>$9.95</td>
</tr>
<tr>
<td>PLPA1250</td>
<td>Half Size Solid Cover</td>
<td>ea.</td>
<td>$3.75</td>
</tr>
<tr>
<td>PLPA7120C8</td>
<td>Half Size Slotted Cover</td>
<td>ea.</td>
<td>$3.75</td>
</tr>
<tr>
<td>PLPA7120DB</td>
<td>Half Size Drain Shelf</td>
<td>ea.</td>
<td>$2.75</td>
</tr>
<tr>
<td>PLPA8132</td>
<td>Third Size x 2 1/4''D</td>
<td>ea.</td>
<td>$3.75</td>
</tr>
<tr>
<td>PLPA81432</td>
<td>Third Size x 4''D</td>
<td>ea.</td>
<td>$4.75</td>
</tr>
<tr>
<td>PLPA8136</td>
<td>Third Size x 6''D</td>
<td>ea.</td>
<td>$5.95</td>
</tr>
<tr>
<td>PLPA8138</td>
<td>Third Size x 8''D</td>
<td>ea.</td>
<td>$7.50</td>
</tr>
<tr>
<td>PLPA8140</td>
<td>Third Size x 10''D</td>
<td>ea.</td>
<td>$9.95</td>
</tr>
</tbody>
</table>

### Steambatable Pans
- Anti-jam pans
- For catering applications
- NSF Listed

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Dimensions</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>STPA6006</td>
<td>Full Size x 6''D</td>
<td>ea.</td>
<td>$24.75</td>
</tr>
<tr>
<td>STPA6126</td>
<td>Half Size x 6''D</td>
<td>ea.</td>
<td>$16.25</td>
</tr>
<tr>
<td>STPA6136</td>
<td>Third Size x 6''D</td>
<td>ea.</td>
<td>$15.00</td>
</tr>
<tr>
<td>STPA6146</td>
<td>Fourth Size x 6''D</td>
<td>ea.</td>
<td>$13.00</td>
</tr>
<tr>
<td>STPA6166</td>
<td>Sixth Size x 6''D</td>
<td>ea.</td>
<td>$9.75</td>
</tr>
</tbody>
</table>

### Trash Can
- Lid sold separately
- Made in the USA, cULus and NSF approved

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Capacity</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLTC023G</td>
<td>20 gal.</td>
<td>ea.</td>
<td>$29.00</td>
</tr>
<tr>
<td>PLTC023GL</td>
<td>20 gal.</td>
<td>ea.</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

### Trash Can Dolly
- Made for heavy-duty service
- Lock-on cover helps prevent accidental spills
- Non-drip faucet, stay-cool phenolic handles and a signal light that indicates when coffee is brewed
- Fits 10-30 cups
- Made in the USA, cULus and NSF approved

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Capacity</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLTC0000S</td>
<td>Trash Can Dolly</td>
<td>ea.</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

### 3-Tier Bus Carts
- Ships knocked-down

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Dimensions</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLBC3316G</td>
<td>33'' x 16'' x 37''</td>
<td>ea.</td>
<td>$75.00</td>
</tr>
<tr>
<td>PLBC4019G</td>
<td>40'' x 19'' x 37''/4''</td>
<td>ea.</td>
<td>$95.00</td>
</tr>
</tbody>
</table>

### Cart Accessories
- Fits PLBC3316G and PLBC4019G

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Capacity</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLBC0012B</td>
<td>Silverware Bin</td>
<td>ea.</td>
<td>$6.95</td>
</tr>
<tr>
<td>PLBC0013B</td>
<td>Refuse Bin</td>
<td>ea.</td>
<td>$18.95</td>
</tr>
</tbody>
</table>

### Trash Cans
- Made in the USA, cULus and NSF approved

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Capacity</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLTC0000S</td>
<td>Trash Can</td>
<td>ea.</td>
<td>$9.75</td>
</tr>
</tbody>
</table>
1800 Series Cocktail Units
- Type 304 stainless ice chest, stainless steel top, front and sides
- Fully insulated: 18” front to back
- NSF
- B2CT-18 2/60 lb. Cap. $535.00
- B36IC-18 3/125 lb. Cap. $845.00
- w/Circuit Cold Plate B2CT-18-7 2/60 lb. Cap. $1,155.00

1800 Series Underbar Sinks
- All stainless steel top, front and ends
- Type 304 stainless 10” x 14” x 10” bowls, complete with 5” backsplash, 1/2” drains, faucets included
- 1800 Series measures 18” front to back
- BSC-18 5’, 3 Bowls, 13” Drainboards $489.00
- B6C-18 6’, 3 Bowls, 19” Drainboards $895.00

414 Series 3-Compt. Coved Corner Sinks
- Heavy gauge stainless steel construction
- Deep-drawn seamless coved corner 19” x 16” bowls
- 10” standard backsplash includes: 1” upturn and tile edge for easy installation and feathering to wall/splash surface
- Adjustable non-corrosive bullet feet
- 414163 w/o Drainboards 26”W x 57”L NSF $1,529
- 41416318L One 18” Drainboard (Left) 26”W x 73 1/2”L NSF $1,939
- 41416318R One 18” Drainboard (Right) 26”W x 73”L NSF $1,939
- 414163 2” Two 18” Drainboards 26”W x 90”L NSF $1,989

RedHots® Chef’s Line™ Countertop Griddles
- Heavy-duty adjustable appliance legs with flanged feet
- Smooth polished 3/4” thick steel griddle plate
- Sides and rear splashes sloped front-to-back
- Complete with convertible pressure regulators and orifices for field conversion to liquid propane (LP)
- CLAGGH-24-NG 24” 60,000 BTU $799.00
- CLAGGH-36-NG 36” 90,000 BTU $989.00
- CLAGGH-48-NG 48” 120,000 BTU $1,329.00

B Series Worktables
- Roll top quality-built
- Exclusive patented uni-lok® system for superior strength
- Features all 430 stainless steel tops with galvanized legs and undershelf
- All worktables 60” and longer come standard with three hat channels
- All tables prepunched including attachment bolts for installing drawer assemblies
- T3048B 30”W x 48”L NSF $449.00
- T3060B 30”W x 60”L NSF $459.00
- T3072B 30”W x 72”L NSF $499.00

B Series Butane Fuel
- Burns up to 2 hours (high heat) and up to 4 hours (simmer)
- UL Listed to include any Hollowick or BBQ1000 Series stove
- BF008 8 oz. 12/cs.

Professional Chef’s Torch
- Burns up to 3 hours per 8 oz. canister
- Push button automatic ignition
- Anti-flare device
- Heats to 2,012°F
- CT100-SNGL 1/ea. $29.00
- CT100 12/cs. $299.00

B Series Butane Stove
- High performance 10,000 BTU output
- Adjustable heat control
- Patented high pressure safety stop
- Automatic piezo electronic ignition
- Solid brass burner
- High impact carrying case
- BST10 CSA

B Series Easy Heat® Chafing Fuel
- Adjustable wick liquid chafing fuel
- The can does not get hot, making it safer for your employees to handle
- Each with three-heat option wick
- EZ 6-3-8 6-3-8 Burning Hours 9.5 oz. 2 3/8”H x 3 5/8” dia. 24/cs. $49.00
- EZ 4-2-5 4-2-5 Burning Hours 6.1 oz. 1 3/4”H x 3 5/8” dia. 24/cs. $39.00
- EZ 2-1-3 2-1-3 Burning Hours 3.6 oz. 1 3/8”H x 2 1/8” dia. 48/cs. $69.00

Hollowick Hollo® Butane Fuel
- Burns 2,800 BTU’s per 8 oz. canister
- Each can includes 2 nozzles
- BF008 8 oz. 12/cs.

Butane Fuel
- Burns up to 2 hours (high heat) and up to 4 hours (simmer)
- BF008 8 oz. 12/cs.

Professional Chef’s Torch
- Burns up to 3 hours per 8 oz. canister
- Push button automatic ignition
- Anti-flare device
- Heats to 2,012°F
- CT100-SNGL 1/ea. $29.00
- CT100 12/cs. $299.00

Easy Heat® Chafing Fuel
- Adjustable wick liquid chafing fuel
- The can does not get hot, making it safer for your employees to handle
- Each with three-heat option wick
- EZ 6-3-8 6-3-8 Burning Hours 9.5 oz. 2 3/8”H x 3 5/8” dia. 24/cs. $49.00
- EZ 4-2-5 4-2-5 Burning Hours 6.1 oz. 1 3/4”H x 3 5/8” dia. 24/cs. $39.00
- EZ 2-1-3 2-1-3 Burning Hours 3.6 oz. 1 3/8”H x 2 1/8” dia. 48/cs. $69.00

RedHots® Chef’s Line™ Countertop Griddles
- Heavy-duty adjustable appliance legs with flanged feet
- Smooth polished 3/4” thick steel griddle plate
- Sides and rear splashes sloped front-to-back
- Complete with convertible pressure regulators and orifices for field conversion to liquid propane (LP)
- CLAGGH-24-NG 24” 60,000 BTU $799.00
- CLAGGH-36-NG 36” 90,000 BTU $989.00
- CLAGGH-48-NG 48” 120,000 BTU $1,329.00

Hollowick Hollo® Butane Fuel
- Burns 2,800 BTU’s per 8 oz. canister
- Each can includes 2 nozzles
- BF008 8 oz. 12/cs.

Butane Fuel
- Burns up to 2 hours (high heat) and up to 4 hours (simmer)
- BF008 8 oz. 12/cs.

Professional Chef’s Torch
- Burns up to 3 hours per 8 oz. canister
- Push button automatic ignition
- Anti-flare device
- Heats to 2,012°F
- CT100-SNGL 1/ea. $29.00
- CT100 12/cs. $299.00

Easy Heat® Chafing Fuel
- Adjustable wick liquid chafing fuel
- The can does not get hot, making it safer for your employees to handle
- Each with three-heat option wick
- EZ 6-3-8 6-3-8 Burning Hours 9.5 oz. 2 3/8”H x 3 5/8” dia. 24/cs. $49.00
- EZ 4-2-5 4-2-5 Burning Hours 6.1 oz. 1 3/4”H x 3 5/8” dia. 24/cs. $39.00
- EZ 2-1-3 2-1-3 Burning Hours 3.6 oz. 1 3/8”H x 2 1/8” dia. 48/cs. $69.00
QuadTruss® Wire Shelving
- Patented QuadTruss design makes shelves up to 25% stronger
- Valu-Gard green epoxy shelving carries a five-year limited warranty, NSF listed for wet or dry storage environments

StorPlus® Food Storage Boxes
- Reinforced top and bottom corners
- Easy-Grip handles, dishwasher safe
- Non-slip textured finish on corners, sides and bottom
- Smooth interior surface makes cleaning easy
- Non-slip textured finish on corners, sides and bottom
- Easy-Grip handles, dishwasher safe
- Reinforced top and bottom corners

Snap-N-Slide™ Wall Shelves
- Brackets can be mounted to studs, no wall backing required
- Heavy gauge stainless steel construction
- 1/16” lip on rear and ends of shelf
- No tools required to attach shelf to wall brackets

Flo-Pac® Cut-End Wet Mop
- Four-ply cotton mops provide good absorption and liquid retention and are great for general cleaning
- Narrow band

Beer/Serving Tray
- Made of heavy-duty, break-resistant melamine
- Dishwasher safe
- Offers a unique Aztec rim design for added style
- NSF listed

Sparta Spectrum® Utility Scrub Brushes
- Versatile design for a wide variety of applications
- Multiple trim angles on bristles give you better surface contact for better cleaning
- Plastic handle and crimped polyester bristles are rugged and will not absorb oils or moisture
- Handle is ergonomically shaped with smooth edges for superior comfort

Louis™ Tumblers
- Designed to look like glass, but made of durable SAN
- Extra thick base that mimics the look of glass, and a faceted body shape that makes the tumblers easier to hold
- The exterior design doubles as a stacking lug, eliminating the need for interior lugs
- Tumblers are chip-, shatter-, and break-resistant
- Dishwasher safe
- NSF listed

Aztec Design Round Serving Trays
- Made of heavy-duty, break-resistant melamine
- Great alternative to traditional fast-food trays
- Securely holds soup bowls, sandwiches, and salad plates too
- Made of a break-resistant polypropylene and available in both contemporary solids and translucent colors
- Handwashing recommended
- Available in: Opaque: Black(03), Pumpkin(24), Cobalt Blue(60) or Dark Brown(69); Translucent: Harvest Yellow(22), Clear(30) or Kiwi(48)
- NSF listed
**Camshelving® Security Cage**
- Unique modular design provides the flexibility to retrofit one shelf at a time or an entire shelving unit
- Fits on US Standard Camshelving Units 24W, 48L and longer (pictured on Camshelving Unit - not included)

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Dimensions</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CSSC2448</td>
<td>73 1/4”W x 37 1/2”D x 18”H</td>
<td>Camshelving® Security Cage</td>
<td>$399.00</td>
</tr>
</tbody>
</table>

**Olive Oil Bottle Sets**
- Each set has two bottles and a black powder coated rack to place them in
- Priced with optional accessories

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>H918NBK</td>
<td>8 oz.</td>
<td>$22.69</td>
</tr>
<tr>
<td>H918NBK</td>
<td>8 oz.</td>
<td>$23.99</td>
</tr>
<tr>
<td>H9085NBK</td>
<td>8 oz.</td>
<td>$23.99</td>
</tr>
</tbody>
</table>

**Camshelving® Wall Shelf Kits**
- Features virtually indestructible I-beam shelf supports with tough, reinforced polypropylene shelves that snap on and off for easy cleaning
- The unique design allows flexible placement of the supports making installation into wall studs easy
- All shelves feature a 2” molded backsplash and marine front edge to control spills and reduce cross-contamination
- The shelves support up to 150 lbs. per shelf
- Withstands temperatures from -36ºF to 190ºF
- Commercial dishwasher safe, can be steam cleaned

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CSWS1436VK</td>
<td>Vented 36” x 14” x 13 1/2” NSF ea.</td>
<td>$89.00</td>
</tr>
<tr>
<td>CSWS1448VK</td>
<td>Vented 48” x 14” x 13 1/2” NSF ea.</td>
<td>$99.00</td>
</tr>
<tr>
<td>CSWS1436SK</td>
<td>Solid 36” x 14” x 13 1/2” NSF ea.</td>
<td>$89.00</td>
</tr>
<tr>
<td>CSWS1448SK</td>
<td>Solid 48” x 14” x 13 1/2” NSF ea.</td>
<td>$99.00</td>
</tr>
</tbody>
</table>

**Salt & Pepper Shakers**
- Stainless steel

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>161 1 oz. Set</td>
<td>Stainless steel</td>
<td>$9.89</td>
</tr>
</tbody>
</table>

**Artisan Series Baskets**
- Black powder coated metal
- BK17512 and BK17212 have handles

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BK17505 Round</td>
<td>8” x 2”</td>
<td>$4.69</td>
</tr>
<tr>
<td>BK17510 Round</td>
<td>10” x 3”</td>
<td>$5.99</td>
</tr>
<tr>
<td>BK17512 Round</td>
<td>12” x 3 1/2”</td>
<td>$6.59</td>
</tr>
<tr>
<td>BK17409 Oval</td>
<td>9” x 6” x 2” 1/4”</td>
<td>$4.29</td>
</tr>
<tr>
<td>BK17410 Oval</td>
<td>10” x 7” x 3 1/4”</td>
<td>$5.79</td>
</tr>
<tr>
<td>BK11709 Oblong</td>
<td>9” x 4” x 2”</td>
<td>$3.69</td>
</tr>
<tr>
<td>BK17209 Oblong</td>
<td>9” x 6” x 2” 1/4”</td>
<td>$5.29</td>
</tr>
<tr>
<td>BK17212 Rectangular</td>
<td>12” x 9” x 3”</td>
<td>$7.29</td>
</tr>
</tbody>
</table>

**Drum Carts**
- Ships knocked down, easy to assemble
- Three polypropylene shelves
- Marine rails around each shelf keep contents in place
- Includes aluminum uprights and two ergonomic handles
- Four 4” swivel powder coated steel casters are rust resistant, quiet and non-marring, no brake

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BC331KD 300 lb. Capacity 31”L x 16”D x 36”H</td>
<td>$129.00</td>
<td></td>
</tr>
<tr>
<td>BC340KD 400 lb. Capacity 40”L x 21” 1/2”D x 37” 1/2”H</td>
<td>$189.00</td>
<td></td>
</tr>
</tbody>
</table>

**Scrubber Carts**
- Priced with optional accessories

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>H918NBK 8 1/2 oz.</td>
<td>$22.69</td>
<td></td>
</tr>
<tr>
<td>H9085NBK 8 1/2 oz.</td>
<td>$23.99</td>
<td></td>
</tr>
<tr>
<td>H916NBK 16 oz.</td>
<td>$25.99</td>
<td></td>
</tr>
</tbody>
</table>

**S-Series Dunnage Racks**
- Helps prevent contamination from dirt, cleaning solutions, pests and rodents
- Keeps products 12” off the floor, double the required 6” height by most regional food safety laws and/or HACCP programs
- Made of heavy-duty, molded polypropylene that will not rust or corrode and is easy to clean
- Commercial dishwasher safe, can be steam cleaned

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DR830 Solid 1500 lb. 12” x 21” x 30” NSF</td>
<td>$129.00</td>
<td></td>
</tr>
<tr>
<td>DR8300 Slotted 1500 lb. 12” x 21” x 30” NSF</td>
<td>$139.00</td>
<td></td>
</tr>
<tr>
<td>DR836 Solid 1500 lb. 12” x 21” x 36” NSF</td>
<td>$139.00</td>
<td></td>
</tr>
<tr>
<td>DR8360 Slotted 1500 lb. 12” x 21” x 36” NSF</td>
<td>$169.00</td>
<td></td>
</tr>
<tr>
<td>DR848 Solid 3000 lb. 12” x 21” x 48” NSF</td>
<td>$169.00</td>
<td></td>
</tr>
<tr>
<td>DR8480 Slotted 3000 lb. 12” x 21” x 48” NSF</td>
<td>$195.00</td>
<td></td>
</tr>
<tr>
<td>DR860 Solid 3000 lb. 12” x 21” x 60” NSF</td>
<td>$195.00</td>
<td></td>
</tr>
<tr>
<td>DR8600 Slotted 3000 lb. 12” x 21” x 60” NSF</td>
<td>$195.00</td>
<td></td>
</tr>
</tbody>
</table>

**Camshelving® Starter Units**
- Camshelving is weldless and rust-proof and is ideal for coolers and freezers
- Easy to clean, use in any environment, guaranteed for life against rust and corrosion
- Strong and durable with steel core in posts and traverses
- Each unit comes with vented shelves and four posts
- NSF listed components, lifetime limited guarantee

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CSU48367 4 Shelves 18” x 36” NSF</td>
<td>$329.00</td>
<td></td>
</tr>
<tr>
<td>CSU48487 4 Shelves 18” x 48” NSF</td>
<td>$379.00</td>
<td></td>
</tr>
<tr>
<td>CSU44487 4 Shelves 24” x 48” NSF</td>
<td>$429.00</td>
<td></td>
</tr>
</tbody>
</table>
Vita-Mix

**T&G™ 2 Blending Station**
- Approximately 2 peak hp motor
- 34 optimized programs
- Automatic shut-off
- Compact sound cover to minimize noise
- 120V, 60 Hz, 11.5A
- Made in the USA

**Barbosa® Advance Blender**
- Simple to operate
- Six blender programs with three-stage ramping
- Turns off automatically
- The NEW Advance container creates faster, smarter pouring without the mess
- Easy-to-use pulse control quickly refreshes drinks
- Flexible two-piece lid allows you to add ingredients while blending

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Phase</th>
<th>kW</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>VE30</td>
<td>30 gal</td>
<td>36'' x 35'' x 40''</td>
<td>208/240V, 60 Hz</td>
<td>3/4 Phase</td>
<td>9.0 kW</td>
<td>$8,995</td>
</tr>
<tr>
<td>VE40</td>
<td>40 gal</td>
<td>46'' x 35'' x 40''</td>
<td>208/240V, 60 Hz</td>
<td>3/4 Phase</td>
<td>12.0 kW</td>
<td>$9,995</td>
</tr>
<tr>
<td>VG30</td>
<td>30 gal</td>
<td>36'' x 35'' x 40''</td>
<td>120V/208V, 1.5A</td>
<td>4/3 Phase</td>
<td>90,000 BTU</td>
<td>$10,995</td>
</tr>
<tr>
<td>VG40</td>
<td>40 gal</td>
<td>46'' x 35'' x 40''</td>
<td>120V/208V, 1.5A</td>
<td>4/3 Phase</td>
<td>120,000 BTU</td>
<td>$11,995</td>
</tr>
</tbody>
</table>

**Drink Machine Advance**
- Has six programs using just the dial switch
- Each program combines the right speed and timing to eliminate the guesswork
- The NEW Advance container creates faster, smarter pouring without the mess
- Add frozen fruit and candy treats to jazz up your product offerings, and add to your profits as well
- Simple to operate
- 120V, 60 Hz, 11.5A, approximately 2 peak hp.

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>VE30</td>
<td>30 gal</td>
<td>36'' x 35'' x 40''</td>
<td>$8,995</td>
</tr>
<tr>
<td>VE40</td>
<td>40 gal</td>
<td>46'' x 35'' x 40''</td>
<td>$9,895</td>
</tr>
</tbody>
</table>

**XL™ Food Prep Blender**
- Blend up to 24 (6 oz) servings at once
- Engineered to reduce prep-time, improve staff efficiency, and expand your menu capabilities
- Powerful 4.2 peak motor hp
- Safety blends both hot and cold ingredients
- Pulse function and variable speed control
- 120V, 60 Hz, 15 amps

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SE30</td>
<td>30 gal</td>
<td>36'' x 35'' x 40''</td>
<td>$1,649</td>
</tr>
</tbody>
</table>

**Low Profile Heavy-Duty Gas Griddles**
- Stainless steel front, sides and 4'' front top ledge
- Fully welded stainless and aluminized steel body frame
- 11'' low profile cooking height on 4'' adjustable legs
- 1'' thick polished steel griddle plate, 6'' back splash with tapered side splashes
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width
- One mechanical snap action thermostat per burner
- One pilot safety valve for every two burners
- 3/4'' rear gas connection and gas pressure regulator

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>924RX</td>
<td>24''W x 33''D x 11''H</td>
<td>120V, 50/60 Hz, 1 Phase</td>
<td>$3,050</td>
</tr>
<tr>
<td>936RX</td>
<td>36''W x 33''D x 11''H</td>
<td>120V, 50/60 Hz, 1 Phase</td>
<td>$3,695</td>
</tr>
<tr>
<td>948RX</td>
<td>48''W x 33''D x 11''H</td>
<td>120V, 50/60 Hz, 1 Phase</td>
<td>$4,450</td>
</tr>
<tr>
<td>960RX</td>
<td>60''W x 33''D x 11''H</td>
<td>120V, 50/60 Hz, 1 Phase</td>
<td>$5,095</td>
</tr>
</tbody>
</table>

**SG Series Convection Ovens**
- Stainless steel front, sides, top rear enclosure panel (and legs on SG4D)
- Stainless steel doors with windows
- Porcelain enamel on steel oven interior measures: 29''W x 22''D x 20''H
- 11 position nickel plated rack guides and five oven racks
- Interior oven lights
- Two 30,000 BTU/hr. burners, 60,000 BTU/hr. total input
- Electronic spark igniters
- 1/2 hp, two speed oven blower motor
- 115/60/1 with 6' cord and plug
- Solid state temperature controls
- 3/4 rear gas connection with gas pressure regulator and manual shut-off valve

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SG4D</td>
<td>Single Deck</td>
<td>NSF</td>
<td>$5,795</td>
</tr>
<tr>
<td>SG4D</td>
<td>Double Deck</td>
<td>NSF</td>
<td>$10,550</td>
</tr>
</tbody>
</table>

**V-Series Modular Tilting Braising Pans**
- Elements shut off when pan is tilted 90°
- Stainless steel front, sides and 12'' legs with adjustable flanged feet
- Stainless steel finishing back, pan body, and cooking surface
- Manually operated pan lifting mechanism with folding swing-away handle
- Pan can be fully tilted to empty completely
- Solid state temperature controls

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>VE30</td>
<td>30 gal</td>
<td>36'' x 35'' x 40''</td>
<td>208/240V, 60 Hz</td>
</tr>
<tr>
<td>VE40</td>
<td>40 gal</td>
<td>46'' x 35'' x 40''</td>
<td>208/240V, 60 Hz</td>
</tr>
<tr>
<td>VG30</td>
<td>30 gal</td>
<td>36'' x 35'' x 40''</td>
<td>120V/208V, 3.0A</td>
</tr>
<tr>
<td>VG40</td>
<td>40 gal</td>
<td>46'' x 35'' x 40''</td>
<td>120V/208V, 3.0A</td>
</tr>
</tbody>
</table>

**NISSCO Elite™ #1 Style Can Opener**
- Rust resistant stainless steel knife
- Extra knife in each retail package
- Extra-hard gear
- Nickel plated bar
- Added bar breathing for extended life and durability
- Includes Base

<table>
<thead>
<tr>
<th>Model</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>99</td>
<td>$65.00</td>
</tr>
</tbody>
</table>
Kold Locker™ Walk-Ins

- Three heights available
- Automatic condensate vaporizer
- 15 year panel warranty
- From 3’6” x 6’ to 8’ x 20’
- 26” self-closing door
- Exterior is 26 gauge corrosion resistant stucco embossed coated steel
- Cooler, freezer or combination cooler/freezer models
- Installation that is fast and easy
- Full 4” thick panels foamed-in-place with HFC-134a polyurethane insulation which is CFC and HCFC free

Ask your dealer for pricing on the size you need.

Air-Pro™ Air Doors

- Stainless steel at door with two-speed motor, automatic door switch, and three-prong plug
- Lightweight and easy to install
- NSF approved for openings up to 7’ high
- 115 volt

<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AP-2-36-1-SS</td>
<td>36”W</td>
<td>$629.00</td>
</tr>
<tr>
<td>AP-2-42-1-SS</td>
<td>42”W</td>
<td>$669.00</td>
</tr>
<tr>
<td>AP-2-48-1-SS</td>
<td>48”W</td>
<td>$749.00</td>
</tr>
</tbody>
</table>

Polar-Pro™ Swinging Doors

- All hardware is constructed of stainless steel with a lifetime warranty against corrosion
- Available in standard clear or USDA low temperature material in .080” and .120” thickness
- Universal mount
- FDA, USDA

<table>
<thead>
<tr>
<th>Model</th>
<th>Opening</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PPC0803678</td>
<td>36”W x 78”H</td>
<td>$489.00</td>
</tr>
</tbody>
</table>

M-Series Strip Doors

- USDA/FDA approved strip doors for walk-in coolers and freezers
- Decrease energy loss and increase compressor life
- Quick and easy to install
- PAYS FOR ITSELF AS QUICKLY AS THREE MONTHS

<table>
<thead>
<tr>
<th>Model</th>
<th>Opening</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>M106-PR-4080</td>
<td>36”W x 78”H</td>
<td>$189.00</td>
</tr>
<tr>
<td>M106-PR-4086</td>
<td>36”W x 84”H</td>
<td>$199.00</td>
</tr>
</tbody>
</table>

Protecto Rack Covers

- Standard size rack cover (20”W x 28”D x 62”H)
- Universal load
- Clear viewing window, into pocket, and hanger loop

<table>
<thead>
<tr>
<th>Model</th>
<th>Opening</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supro-14-EC</td>
<td>Medium Duty</td>
<td>$49.00</td>
</tr>
<tr>
<td>Supro-18-TW</td>
<td>Medium Duty</td>
<td>$99.00</td>
</tr>
<tr>
<td>Supro-20-TW</td>
<td>Heavy-Duty</td>
<td>$119.00</td>
</tr>
</tbody>
</table>

Compact Fluorescent Lamps

- Plastic-coated, shatter-resistant/shatterproof compact fluorescent lamps
- High color rendering, high efficacy, long life with integral ballast
- Medium base for retrofit into incandescent application

<table>
<thead>
<tr>
<th>Model</th>
<th>Lumens</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>85613</td>
<td>1100</td>
<td>$11.95</td>
</tr>
<tr>
<td>85615</td>
<td>1400</td>
<td>$17.95</td>
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</tbody>
</table>

Safety Coated Incandescent Light Bulb

- The safety coating forms a protective envelope which is designed to protect people, property and products from broken glass and a high amount of infrared radiation

<table>
<thead>
<tr>
<th>Model</th>
<th>Watts</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>01814S</td>
<td>60</td>
<td>$17.95</td>
</tr>
</tbody>
</table>

Safety Coated Heat Lamp Bulbs

- R-40 bulb provides a built-in reflector for energy control
- Highly efficient heat generators produce a minimum of light rays

<table>
<thead>
<tr>
<th>Model</th>
<th>Watts</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>01725H</td>
<td>120</td>
<td>$10.95</td>
</tr>
<tr>
<td>01713H</td>
<td>120</td>
<td>$14.95</td>
</tr>
</tbody>
</table>

Your Choice! $4.95
Standard Line Reach-In Refrigerators & Freezers

- Stainless steel front, aluminum ends and interior
- Top mounted performance rated refrigeration system utilizing environmentally safe refrigerant
- 3” non-CFC polyurethane foam insulation
- 9” casters
- Self-closing doors
- Automatic interior lighting
- Heavy-duty, epoxy coated steel shelves
- External dial thermostats
- NSF, UL, CUL, CE
- Energy Star Rated

Refrigerators

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Dimensions</th>
<th>HP</th>
<th>Voltage</th>
<th>Section</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1R</td>
<td>20 cu. ft.</td>
<td>26” x 35 1/2” x 82 1/4”</td>
<td>1/4</td>
<td>115V</td>
<td>1</td>
<td>$2,150</td>
</tr>
<tr>
<td>2R</td>
<td>48 cu. ft.</td>
<td>52” x 35 1/2” x 82 1/4”</td>
<td>1/3</td>
<td>115V</td>
<td>2</td>
<td>$2,850</td>
</tr>
<tr>
<td>3R</td>
<td>70 cu. ft.</td>
<td>78” x 35 1/2” x 82 1/4”</td>
<td>1/2</td>
<td>115V</td>
<td>3</td>
<td>$3,850</td>
</tr>
</tbody>
</table>

Freezers

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Dimensions</th>
<th>HP</th>
<th>Voltage</th>
<th>Section</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1F</td>
<td>20 cu. ft.</td>
<td>26” x 35 1/2” x 82 1/4”</td>
<td>1/3</td>
<td>115V</td>
<td>1</td>
<td>$2,675</td>
</tr>
<tr>
<td>2F</td>
<td>48 cu. ft.</td>
<td>52” x 35 1/2” x 82 1/4”</td>
<td>1/2</td>
<td>115V</td>
<td>2</td>
<td>$3,675</td>
</tr>
<tr>
<td>3F</td>
<td>70 cu. ft.</td>
<td>78” x 35 1/2” x 85 3/4”</td>
<td>3/4</td>
<td>208/230V</td>
<td>3</td>
<td>$4,950</td>
</tr>
</tbody>
</table>

Self-Contained Cuber w/Built-In Storage Bin
- Undercounter design is less than 34” tall
- Durable stainless steel exterior
- UL approval for outdoor use
- Power switch accessible without panel removal
- Front in, front out airflow
- Swing style reversible door
- Produces 55 lbs./day; 22 lbs. storage
- 115V/60/1, ISO, NSF, cULus

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Power</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KM-61BAH</td>
<td>14”W x 22”D x 33”H</td>
<td>1 1/2 hp</td>
<td>$1,599</td>
</tr>
</tbody>
</table>

Self-Contained Flaker
- Up to 330 lbs. of ice production in 24 hours
- Up to 80 lbs. of built-in storage
- Convenient drop down door
- Protected by HoshiGuard anti-microbial agent
- 115V/60/1

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>F-330BAH</td>
<td>24”W x 26”D x 39”H</td>
<td>$3,339</td>
</tr>
</tbody>
</table>

Entry Level Slicers
- Gravity feed slicers with permanent knife guard and built-in sharpener
- ETL, NSF, CSA

<table>
<thead>
<tr>
<th>Model</th>
<th>Blade Size</th>
<th>HP</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>823E</td>
<td>9”</td>
<td>1/4</td>
<td>$695.00</td>
</tr>
<tr>
<td>825E</td>
<td>10”</td>
<td>1/4</td>
<td>$819.00</td>
</tr>
<tr>
<td>827E</td>
<td>12”</td>
<td>1/3</td>
<td>$1,119.00</td>
</tr>
</tbody>
</table>

Advanced Level Mid-Tier Slicer
- Manual gravity feed (45°) slicer
- Hollow ground chromium-plated, carbon steel knife
- Powerful 1/2 hp motor provides 3/4” slice thickness
- ETL, NSF, CSA

<table>
<thead>
<tr>
<th>Model</th>
<th>Blade Size</th>
<th>HP</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>828A</td>
<td>14” Blade</td>
<td>1/3</td>
<td>$2,069</td>
</tr>
</tbody>
</table>

Mid-Tier Manual Slicer
- Gravity feed slicer with permanent knife guard and built-in sharpener
- Constructed of heavy gauge anodized aluminum
- Slice thickness to 5/8”
- 115/60/1, ETL

<table>
<thead>
<tr>
<th>Model</th>
<th>Blade Size</th>
<th>HP</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>828E</td>
<td>14” Knife</td>
<td>1/2</td>
<td>$1,699</td>
</tr>
</tbody>
</table>

Compact Gravity Feed Slicers
- Manual feed slicer at 45°
- Anodized aluminum finish
- ETL, NSF, CSA

<table>
<thead>
<tr>
<th>Model</th>
<th>Blade Size</th>
<th>HP</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>825A</td>
<td>10” dia. Blade</td>
<td>1/3</td>
<td>$969.00</td>
</tr>
<tr>
<td>827A</td>
<td>12” dia. Blade</td>
<td>1/2</td>
<td>$1,329.00</td>
</tr>
</tbody>
</table>

Premium Slicers
- Manual: 13” stainless steel knife, one-piece base
- Slice thickness up to 1”
- Automatic:
- Supports the same features of the X13
- Automatic operation at 20, 40, or 60 slices per minute
- ETL, NSF

<table>
<thead>
<tr>
<th>Model</th>
<th>Blade Size</th>
<th>HP</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>X13 Manual</td>
<td>13”</td>
<td>1/3</td>
<td>$2,799</td>
</tr>
<tr>
<td>X13A Automatic</td>
<td>13”</td>
<td>1/2</td>
<td>$3,999</td>
</tr>
</tbody>
</table>

Combination Food Processor
- Stainless steel bowl, continuous feed attachment
- Four speeds with exclusive SureSense® speed setting
- 120/60/1, 9Amps, NSF, UL
- One year parts, labor and travel warranty

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>HP</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CC34/2</td>
<td>11”W x 13”D x 28”H</td>
<td>1/3</td>
<td>$1,439</td>
</tr>
</tbody>
</table>

Planetary Mixers
- Electronic speed controlled gear transmission
- Standard with a stainless steel bowl, bowl guard, spiral dough hook, batter beater, wire whip and ingredient chute
- 5-speed motor, 100-120/50/60/1, cULus, NSF

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>HP</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FMS10</td>
<td>10 qt.</td>
<td>1/2</td>
<td>$1,659</td>
</tr>
<tr>
<td>FMS20</td>
<td>20 qt.</td>
<td>1</td>
<td>$2,279</td>
</tr>
</tbody>
</table>
**Induction Cooker**
- Stainless steel body, ceramic top
- Push button
- Temperature range from 140° to 464°F
- Cooker remains cool
- 1800W

IC-1800W 15 1/2''W x 12''L x 4 1/4''H

**SuperSteel® Sauce Pans**
- Induction ready quality stainless steel sauce pans complete with cover
- Features a helper handle, NSF listed

SSP-2 2 qt. ea.  $17.95
SSP-3 3 qt. ea.  $22.95
SSP-4 4 qt. ea.  $25.95
SSP-6 6 qt. ea.  $29.95
SSP-7 7 qt. ea.  $37.95
SSP-10 10 qt. ea.  $45.95

**Prem-Air Servers**
- Stainless steel body, stainless steel lined
- Sight glass
- Zinc alloy lever top

LSG-308BK 3.0 L ea.  $59.00

**Pepper Mills**
- Mahogany finish wood pepper mills
- Carbon steel grinder

PMW-08 8 oz. ea.  $8.95
PMW-10 10 oz. ea.  $10.50
PMW-12 12 oz. ea.  $13.50
PMW-18 18 oz. ea.  $18.50

**Silicone Baking Mats**
- Non-stick surface is ideal for baking
- Reduces bottom burning of products
- Use in place of parchment or grease
- Reusable 2000 to 3000 times
- More consistency and less waste

SFBM-00 11/4'' x 24''/ea. Half Size ea.  $18.95
SFBM-50 16'' x 24'' Full Size ea.  $9.50

**Crowd Guidance System**
- Heavy-duty stanchions
- Includes 6 ft. retractable black belts
- 36'' tall with a 12'' base
- Will not tip or slide - stays in place
- Pans come complete with cover
- Each stanchion features four-way cassette
- Plastic bottom will not damage floor

RS-36BR Black  $62.50
RS-36SS Stainless Steel  $75.00

**PowerForce™ Commercial Ice Maker Installation Kit**
- Designed for use with all major commercial ice machines
- Includes: 1/2'' in-line brass check valve, 3/8'' x 60'' braided water connector (rated at 4.3 gal./min. at 50 psi), 3/8'' brass adapters and 250,000 BTU/hr. 1/2'' Pipe Size CSA ea.

PWSH-18 8'' Base ea.  $189.00
PWSH-12 12'' Add-On Faucet ea.  $225.00

**Grease Interceptors**
- Serves to help protect municipal sewer, drain and water treatment facilities from being obstructed, damaged or disabled from fat, oil, grease-laden wastewater discharged by commercial kitchens

WD20 20 gpm Flow Rate 40 lb. 24''L x 15''W x 12''H  $339.00
WD25 25 gpm Flow Rate 50 lb. 26''L x 16 1/2''W x 16''H  $449.00
WD35 35 gpm Flow Rate 70 lb. 30''L x 18''W x 19''H  $597.00
WD50 50 gpm Flow Rate 100 lb. 32''L x 22''W x 21''H  $699.00

**Gas Connectors**
- Gas connection kit for casserole-mounted or stationary equipment
- Stainless steel braided hose prevents elongation of the corrugations when equipment is moved

1675KIT48 3/4''ID x 48''L ea.  $179.00

250,000 BTU/hr. 1/2'' Pipe Size CSA ea.

**Gas Regulators**
- Designed for main burner and pilot applications where precise control of gas flow is an essential operating requirement
- Housings are high strength aluminum castings

R48N300063S5 250,000 BTU/hr. 1/2'' pressure, 3.0'' - 6.0'' w.c. outlet pressure  $25.00
R48N200063S5 200,000 BTU/hr. 1/2'' pressure, 3.0'' - 6.0'' w.c. outlet pressure  $25.00
R48N1800063S5 200,000 BTU/hr. 1/2'' pressure, 3.0'' - 6.0'' w.c. outlet pressure  $25.00

**Gas Regulators**
- Designed for main burner and pilot applications where precise control of gas flow is an essential operating requirement
- Housings are high strength aluminum castings

R48N200063S5 200,000 BTU/hr. 1/2'' pressure, 3.0'' - 6.0'' w.c. outlet pressure  $25.00
R48N1800063S5 200,000 BTU/hr. 1/2'' pressure, 3.0'' - 6.0'' w.c. outlet pressure  $25.00

**PowerForce™ Replacement Pre-Rinse Hose Assembly**
- Replacement pre-rinse hose assembly

PRH-G44 1/4'' Male Adapter 44''L ea.  $45.00

**PowerForce™ Replacement Pre-Rinse Hose Assembly**
- Replacement pre-rinse hose assembly

PRH-G44 1/4'' Male Adapter 44''L ea.  $45.00

**PowerForce™ Replacement Pre-Rinse Hose Assembly**
- Replacement pre-rinse hose assembly

PRH-G44 1/4'' Male Adapter 44''L ea.  $45.00

**Wanna date?**
**Hand Sink w/Side Splashes**
- Economy splash mount faucet
- 7/8" side splashes
- 1 1/2" stainless steel basket drain with 1 1/2" LPS,

**Drainboards**
- 24'' x 24''

**Bowls**
- 16''W 120V
- GRID-16

**Dimensions**
- 208V, 60 Hz 3000W
- GRID-208V

**Induction Cookers**
- Constructed of heavy-duty stainless steel and ceramic glass
- ETL, ETL sanitation, FCC
- INDA120V
- 13/"W x 15/"D x 2/"H, ETL, ETL sanitation, FCC

**Manual Control Induction Cookers**
- Constructed of heavy-duty stainless steel and ceramic glass
- Digital wattage reader, wall stopper included
- INDC120V
- 120V, 60 Hz 1800W

**Soup Kettle**
- The 11.4 quart insert and lid are constructed of heavy-duty stainless steel
- The soup kettle is constructed with a scratch and dent resistant high impact plastic exterior and an infinite switch

**Soup Kettles**
- 11 qt. capacity, heavy-duty construction
- Complete with hinged lid and insert
- UL Standard 197 Listed, UL EPH Sanitation Listed
- SK-600
- Stainless Steel

**Rice Cookers**
- Heavy-duty professional quality
- Includes stainless steel lid; aluminum interior
- Keep warm feature
- Complete with oversized plastic fork and clear plastic four cup measuring cup

**Rice Cooker**
- Cooks and warms rice
- Parts include stainless steel lid with clear viewing top, aluminum insert with easy to read measurements, oversized plastic fork and clear plastic four cup measuring cup
- ETL listed, conforms to UL-197 and NSF-4

**Rice Kettles**
- 80ºF to 200ºF
- The soup kettle is constructed with a scratch and dent resistant high impact plastic exterior and an infinite switch
- 10PS to 200ºC

**Advances Making**

**Super Saver Economy Flat Top Workables**
- Galvanized steel legs and undershelf
- Top is furnished with 1" square edges on front, back and sides
- All edges are "hemmed" for added protection
- Two die formed hat channels are attached to underside of work table top to reinforce and maintain a level working surface
- Clamp at undershelf corner secures leg shelf to legs and is fully adjustable
- All TIG welded
- Exposed weld areas blended to match adjacent surfaces and to a satin finish
- Top is sound deadened
- Gussets welded to support hat channels

**FE Series Fabricated Sinks**
- Backsplash has tile edge for ease of installation
- Sink bowls are 3/4" coved corner and meet NSF requirements
- Rolled rim edge for added strength
- Sink bowls are 12" deep for greater capacity
- 9" backsplash
- All TIG welded
- Welded areas blended to match adjacent surfaces and to a satin finish
- Gussets welded to a die-embossed reinforced plate
- 1/2" IPS hot and cold supply
- Faucet holes on 8" centers
- Finish is 18-ga. 304 stainless steel
- Waste drains are 1 1/2" IPS stainless steel basket type, located in center of sink bowl
- Faucet no included
- Waste drains are 1 1/2" IPS stainless steel basket type, located in center of sink bowl
- Stainless steel basket drain 1 1/2" IPS
- Sink bowl is 10" x 14" x 5"
- Deep drawn sink bowl design
- Sink bowl is 10" x 14" x 5"
- Sink bowl has a large liberal radii with a minimum dimension of 2"
- and are rectangular in design for increased capacity
- Stainless steel basket drain 1 1/2" IPS
- 4" O.D. splash mounted gooseneck faucet, chrome-plated and
- equipped with aerator

**Induction Cookers**
- Constructed of heavy-duty stainless steel and ceramic glass
- ETL, ETL sanitation, FCC
- INDA120V

**Manual Control Induction Cookers**
- Constructed of heavy-duty stainless steel and ceramic glass
- Digital wattage reader, wall stopper included
- INDC120V

**Soup Kettle**
- The 11.4 quart insert and lid are constructed of heavy-duty stainless steel
- The soup kettle is constructed with a scratch and dent resistant high impact plastic exterior and an infinite switch

**Soup Kettles**
- 11 qt. capacity, heavy-duty construction
- Complete with hinged lid and insert
- UL Standard 197 Listed, UL EPH Sanitation Listed
- Black Powder Coated Steel

**Electric Griddles**
- Constructed of heavy-duty stainless steel
- 3" front and back splash for protection
- Backed by one year warranty

**Induction Cookers**
- Constructed of heavy-duty stainless steel and ceramic glass
- ETL, ETL sanitation, FCC
- INDA120V

**Manual Control Induction Cookers**
- Constructed of heavy-duty stainless steel and ceramic glass
- Digital wattage reader, wall stopper included
- INDC120V

**Soup Kettle**
- The 11.4 quart insert and lid are constructed of heavy-duty stainless steel
- The soup kettle is constructed with a scratch and dent resistant high impact plastic exterior and an infinite switch

**Soup Kettles**
- 11 qt. capacity, heavy-duty construction
- Complete with hinged lid and insert
- UL Standard 197 Listed, UL EPH Sanitation Listed
- Black Powder Coated Steel

**Worktables**
- Super Saver Economy Flat Top
- Gussets welded to support hat channels
- Entire top mechanically polished to a satin finish
- Exposed weld areas polished to match adjacent surfaces
- Clamp at undershelf corner secures leg shelf to legs and is fully adjustable
- Two die formed hat channels are attached to underside of work table top to reinforce and maintain a level working surface
- All TIG welded
- Exposed weld areas blended to match adjacent surfaces and to a satin finish
- Top is sound deadened
- Gussets welded to support hat channels

**Rice Cookers**
- Heavy-duty professional quality
- Includes stainless steel lid; aluminum interior
- Keep warm feature
- Complete with oversized plastic fork and clear plastic four cup measuring cup

**Rice Cooker**
- Cooks and warms rice
- Parts include stainless steel lid with clear viewing top, aluminum insert with easy to read measurements, oversized plastic fork and clear plastic four cup measuring cup
- ETL listed, conforms to UL-197 and NSF-4

**Soup Kettle**
- The 11.4 quart insert and lid are constructed of heavy-duty stainless steel
- The soup kettle is constructed with a scratch and dent resistant high impact plastic exterior and an infinite switch

**Soup Kettles**
- 11 qt. capacity, heavy-duty construction
- Complete with hinged lid and insert
- UL Standard 197 Listed, UL EPH Sanitation Listed
- Black Powder Coated Steel
### Waterproof Digital Thermometer
- Commercial dishwasher safe with thin tip for fast response
- Response time better than six seconds
- Accuracy of ±1°F (±5.5°C)
- Maximum temperature hold
- Field calibratable
- BioCote® antimicrobial protection
- NSF Listed

#### DT400
- -4°F to 400°F / -20° to 200°C

**Price:** $22.99

### BestGuard® Oven Mitts
- Fire-retardant oven mitt provides the ultimate in heat protection
- Protects to 425°F
- Wipes clean with a damp cloth
- One size fits all

#### 800FG15
- 15”L Tan Pair

**Price:** $8.50

#### 800FG17
- 17”L Tan Pair

**Price:** $8.95

#### 800FG15BK
- 15”L Black Pair

**Price:** $8.50

#### 800FG17BK
- 17”L Black Pair

**Price:** $9.95

### Stopwatch & Timer
- Digital display of minutes and seconds
- Memory that resets automatically on timer
- Loud clear beep
- 1/8” cord for wrist or neck
- Count-up facility for stopwatch and timer applications
- Measurement range: Up to 99 minutes and 99 seconds

**Price:** $9.99

### Sentry One-Size-Fits-All Cup Dispensers
- “Set it and forget it!” operation provides easy and exact adjustment (even with cups loaded), while attractive trim prevents customer tampering
- Adjustable lifetime Levers® prevents marring of cups, while providing smooth, one-at-a-time dispensing
- Innovative contamination guard prevents debris from entering dispenser and Food Safety Blue Transparent tube allows for fast cleanliness check

#### CS450C
- In-Counter Unit 23½”L, 3½” - 4½” Rem dia.

**Price:** $49.00

#### CS450SM
- Surface Mount 23½”L, 3½” - 4½” Rem dia.

**Price:** $75.00

### SAN JAMAR
- Sanitizing and Safety at the Source

### Saf-T-Grip® Bar Boards
- Withstands continual high temperature commercial washing and will not warp
- Non-slip grip corners and food safety hook provides sanitary handling and carrying
- NSF listed and dishwasher safe

#### CBG6938BK
- 6” x 9” x 3/8” Black ea.

**Price:** $6.00

#### CBG6938GN
- 6” x 9” x 3/8” Green ea.

**Price:** $6.00

#### CBG6938WH
- 6” x 9” x 3/8” White ea.

**Price:** $5.50

#### CBG6938YL
- 6” x 9” x 3/8” Yellow ea.

**Price:** $6.00

### Rapi-Kool® Plus Cold Paddles
- Unit helps rapidly chill food through the temperature danger zone
- FDA stipulates that cooked food must be taken to 70°F (21°C) in 2 hours, and from 70°F (21°C) to 41°F (5°C) or below within an additional 4 hours
- Integrated hanging hook, wide mouth refill
- Poly carbonate construction, dishwasher safe
- Innovative Hi-Rite® design eliminates looking for the fill line - simply fill Rapi-Kool® Plus with water, screw on the top and freeze
- Separate handle caps guarantee ice expansion areas, eliminating the stress caused by overfilling

#### RCU194V2
- 64 oz. 19½”L x 5½” dia.

**Price:** $25.00

#### RCU1218V2
- 128 oz. 23½”L x 5½” dia.

**Price:** $33.00

### SafetyWrap® Station
- Combines safe dispensing of film and foil with an integrated dating label dispenser, side caddies store pens, cutters and other tools
- Dispenses dating labels in multiple sizes and configurations
- Keeps film and foil protected from dangerous contamination
- Saves space - can hang on a wire shelf or wall
- Capacity: Date label rolls from 0.75’’ - 3’’ wide; 3.25’’ dia. Film/foil rolls from 12’’ - 18’’, 5.1’’ total dia., 1.2’’ min. core dia.

**Price:** $59.00

### Rapi-Kool® Plus Infrared Thermometer
- Infrared thermometer with flip-down probe and integral countdown timer
- Infrared range: -30°F to 525°F
- Probe range: -40°F to 400°F
- Distance to Spot size of 2.5:1
- NSF Listed

#### FPP
- -30°F to 525°F

**Price:** $114.99

### FoodPro Plus Infrared Thermometer
- Infrared thermometer with flip-down probe and integral countdown timer
- Infrared range: -30°F to 525°F
- Probe range: -40°F to 400°F
- Distance to Spot size of 2.5:1
- NSF Listed

#### FPP
- -30°F to 525°F

**Price:** $3.99

### Oven Thermometer
- Easy to read bold numbers
- Can hang or stand
- Colored zones for quick reference

#### DT02A
- 200°F to 550°F/100°C to 280°C

**Price:** $6.95

### Standard SafeHear® Oven Mitts
- Heat resistant, clear pearl buttons
- Thermometer pocket on left sleeve
- One left chest patch pocket
- Our most popular chef coat; heavy-duty, high-quality, durable, long-wearing and will not warp

#### J100S
- Small ea.

**Price:** $12.50

#### J100M
- Medium ea.

**Price:** $14.95

#### J100L
- Large ea.

**Price:** $19.95

#### J100XL
- X-Large ea.

**Price:** $24.95

### StopWatch & Timer
- Digital display of minutes and seconds
- Memory that resets automatically on timer
- Loud clear beep
- 1/8” cord for wrist or neck
- Count-up facility for stopwatch and timer applications
- Measurement range: Up to 99 minutes and 99 seconds

**Price:** $9.99

## Additional Products
- **Type K Thermocouple Kit w/ PK19M Probe**
  - Water-proof digital
  - Waterproof Digital Thermometer

**Price:** $162.99

- **BestGuard® Oven Mitts**
  - Fire-retardant oven mitt provides the ultimate in heat protection
  - Protects to 425°F
  - Wipes clean with a damp cloth
  - One size fits all

**Price:** $114.99

- **24/7® Chef Hat**
  - Keep your cool and show your style

**Price:** $24.50

- **Spectra® Cut Resistant Gloves**
  - Excellent dexterity and comfort
  - State of the art Spectra® combined with optical glass core offers 30% more cut-resistance than stainless steel fiber gloves
  - Fits either hand, machine washable

**Price:** $5.95