

PRODUCT SPOTLIGHT

Check out these products to dress up your buffet and catering setups, plate and serve with flair, and offer comfort and style to kitchen staff. They're sure to set you apart from your competition!

Fold-Away Chafing Dish Frames



Creative buffet displays

PAGE 5



Serve up culinary creations with flair

**Minski™
Dinnerware**



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ChefWorks® Mojave Chef Coat



Show off style in the kitchen

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TABLE TO TABLE

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From the back of house to the dining room and bar, our products will help your restaurant thrive.



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ESSENTIAL ITEMS

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Whether it's for cooking, refrigeration or cleaning, we have the **essential items** to make your operation a success.



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Lucaris Serene Barware

Made using the most cutting-edge drinkware technology for lead-free crystal glass that is reliable while remaining aesthetically striking. Featuring long stems, a wide foot, and carefully crafted bowls with sheer rims, each glass will enhance your beverage program. Packed 24 ea.

		Sale/CS
1LS17CP07	Champagne, 6 oz	\$192.99
1LS17CD13	Chardonnay, 12½ oz	\$192.99
1LS17CB17	Cabaret, 16 oz	\$192.99
1LS17BD22	Bordeaux, 21 oz	\$192.99



Tango Barware

Named for the smooth lines of a Spanish dance, Tango is known for its iconic bend. Smooth, sleek, and hourglass-silhouetted, it's versatile without blending into the background, modern without losing character, and subtle while staying refined. Packed 48 ea.

		Sale/CS
1B13309	Rocks, 10 oz	\$205.99
1B13312	Double Rocks, 12 oz	\$205.99
1B13315	Beverage, 15 oz	\$205.99
1B13311	Hi Ball, 11 oz	\$205.99



Minski™ Textured Dinnerware

Featuring a beloved and timeless pattern of textured concentric circles on wide rims with a porcelain-like glaze, Minski's soothing presentation draws guests' eyes to the food and makes your culinary creations the hero. Heavyweight construction blends the benefits of the best of porcelain with the cost-saving durability of melamine. **Additional items available.**

		Sale/DZ
PT-7-MN-W	Plate, 7½", 4 dz	\$324.99
PT-10-MN-W	Plate, 10½", 1 dz	\$161.99
PT-129-MN-W	Oval Platter, 12" x 9", 1 dz	\$181.99
B-10-MN-W	Bowl, 8 oz, 4½", 1 dz	\$72.99
B-12-MN-W	Bowl, 12 oz, 9¼", 1 dz	\$177.99



Revo™ Drinkware

Revo stackable drinkware brings a sleek, sophisticated style to your bar drinks with understated design in operationally durable and friendly SAN plastic. **Additional items available.** Packed 2 dz.



		Sale/DZ
S-5-CL	Juice, 5 oz	\$29.99
S-9-CL	Rocks, 9 oz	\$40.99
S-11-CL	Rocks, 12 oz	\$44.99
S-14-CL	Rocks, 14 oz	\$54.99
S-17-CL	Pint, 16 oz	\$61.99
S-18-CL	Beverage, 20 oz	\$70.99





DECADES OF INNOVATION

For more than four generations, this iconic American company has pioneered the development and production of portable food-warming products for nearly every moment of the American experience.



WindGuard™ Fold-Away Chafing Dish Frames & Dome Lid

The perfect outdoor catering solution. Dress up your full-size chafing dishes (sold separately) using folding frames and an easy-access dome lid. Choose frames in on-trend metallics, or in a chalkboard finish to let your creativity shine. Keep food protected and hot by topping it off with a clear dome lid featuring convenient, dual self-serve openings.

Chafers sold separately



FOLD-AWAY FRAMES

70108
Silver Vein Finish
\$172.99

70110
Stainless Steel
\$419.99

70106
Copper Vein Finish
\$185.99

70266
Chalkboard Finish
\$185.99

DOME LID

70174
Clear, Pk 3
\$175.99/CS



Chafers sold separately

Touchless Hand Sanitizer Dispensers

Encourage increased hand hygiene in all high-traffic areas with tabletop and portable hand sanitizer dispensing stations.

WITH FLOOR STAND

70427
White & Black
\$116.99

TABLETOP

70432
Silver/Clear, Pk 12
\$342.99/CS



5600 Series Professional Cutlery

Mundial's professional cutlery is crafted from high-carbon stainless steel in order to combine the highest edge retention with easy resharpener. Each knife features an ergonomically designed handle that provides a secure, non-slip grip even when wet. Mundial carefully matches each blade and handle so that they're perfectly balanced. Additional colors available for paring knives, use color prefix: Blue (B), Green (G), Purple (P), Red (R), White (W) and Yellow (Y).



MUNDIAL



3 1/4" PARING KNIFE

5601-3 1/4S
Black
\$7.19

6" CURVED, SEMI-STIFF BONING KNIFE

5607-6
Black
\$16.49

W5607-6
White
\$16.49

8" CHEF KNIFE

5610-8
Black
\$28.99

W5610-8
White
\$28.99

7" OFFSET SERRATED BLADE SANDWICH KNIFE

5620-7E
Black
\$20.79

W5620-7E
White
\$20.79

Bron Coucke Stainless Steel Mandoline

Fruits and vegetables, no matter how hard or delicate, are sliced with precision into slices, sticks, and waffled slices with ease. A guard protects your fingers from getting too close to the steel blade while you work. The patented table edge support gives you more stability, security and efficiency. **Additional models available.**



LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN



38/39
"Original", Includes One Flat Blade & One Reversible Julienne Blade (10.2, 3.2 mm)
\$157.99

Food Mills

Robust commercial appliances with a fast output rate for preparing purees, stewed fruit, fish soup, etc. Use to strain out seeds and skins. **Additional models available.**

S3
Tin-Plated, 3.3 lb/min, Includes 1 1/2 mm, 2 1/2 mm & 4 mm Discs
\$97.99

X3
Stainless Steel, 3.3 lb/min, Includes 1 1/2 mm, 2 1/2 mm & 4 mm Discs
\$126.99

Upright Vegetable Peelers

Easily and quickly peel small carrots, large carrots, or cucumbers with these upright peelers. Durable painted steel base and stainless steel blades are easy to clean.

EP001
Carrots, 1.8" dia Opening
\$275.99



EP002
Big Carrots, 2.4" dia Opening
\$275.99

EP003
Cucumbers, 2.4" dia Opening
\$275.99



M5
Tin-Plated, 11 lb/min, Includes Choice of One Grid: 1, 1.5, 2, 3 or 4 mm
\$218.99





TIME-TESTED DEPENDABILITY

Since 1911, businesses have relied on Hamilton Beach Commercial® for top-performing, durable equipment. They design products with the end user in mind, focusing on quality, durability, and innovation.

BigRig™ Immersion Blenders

The BigRig™ family of immersion blenders offers portability and versatility to create large batches of your favorite recipes without sacrificing time or quality. With an 800W motor—the most powerful in its class—these blenders power through soups, sauces, salsas, and salad dressings with ease. 2-year ExpressCare replacement warranty.



HMI012
12" long Shaft
\$471.00

HMI018
18" long Shaft
\$790.00

HMI014
14" long Shaft
\$565.00

HMI021
21" long Shaft
\$924.00

HMI016
16" long Shaft
\$673.00

HMI02W
Optional 10" Whisk
Attachment
\$320.00



908® Bar Blender

Blend margaritas and other bar drinks quickly and consistently in this affordable, dependable blender. The powerful 1 hp motor delivers smooth results, and the durable high/low/off toggle switch is easy to reach and control. 1 year warranty.

HBB908R
44 oz Stackable
Polycarbonate Container
\$110.00



Tango® Bar Blender

Get extra help behind the bar: An adjustable timer automatically stops the blender so you can focus on other tasks. The powerful, 2.4 peak hp motor combines with a Wave-Action® jar and blade to deliver ultra-smooth results, every time. Durable, easy-to-use high/lo/pulse switches are sealed to ensure long life and stand up to the demands of commercial use.

HBH455
48 oz Stackable
Co-Polyester Container
\$395.00





THUNDER GROUP INC.[®]

LET'S GET COOKING

Thunder Group is dedicated to quality, innovation and above all, safety. Shop from this full line of NSF-certified cookware to find everything you need to cook top-notch dishes.

Professional Stainless Steel Cookware

Gas, electric, halogen and induction-ready stainless steel cookware with a brushed & polished mirror-finish and heavy-duty handles. Dishwasher and oven safe. Additional sizes available.



FRY PANS

SLSFP4008
8" dia
\$16.49



SLSFP4009
9½" dia
\$22.19

SLSFP4011
11" dia
\$27.99

SAUTÉ PANS W/LID

SLSAP4030
3 qt
\$50.99



SLSAP4050
5 qt
\$73.99

SLSAP4070
7 qt
\$87.99



3-PC DOUBLE BOILER SETS

SLDB4008
8 qt
\$84.99



SLDB4012
12 qt
\$98.99

SAUCE PANS W/LID

SLSSP4020
2 qt
\$24.99



SLSSP4035
3½ qt
\$31.99

SLSSP4045
4½ qt
\$36.99

BRAZIERIS W/LID

SLSBP4015
15 qt
\$100.99



SLSBP4020
20 qt
\$147.99

SLSBP4025
25 qt
\$201.99



3-PC PASTA COOKER SETS

SLSPC4012
12 qt
\$100.99

SLSPC4020
20 qt
\$146.99



STOCK POTS W/LID

SLSPS4008
8 qt
\$50.99

SLSPS4012
12 qt
\$65.99

SLSPS4016
16 qt
\$61.99





LOOKIN' SHARP

Mercer Culinary is obsessed with the foodservice industry, and uses their collective decades of experience behind the line to create innovative solutions. Designed for today's hard working kitchen crew, the Millennia® apparel line is built with quality and the durability to stand up to the toughest kitchens.

Millennia® Unisex Cook Pants

Classic pants designed with an elastic waist band with a draw cord and belt loops, a zipper fly, and finished cuffs. Made in comfortable poly cotton and finished with two side pockets and a rear patch pocket. Available in sizes XS-1X. **Additional sizes available.**

M60030HT
Houndstooth
\$25.99

M60050BK
Black
\$25.99



Millennia Air® Unisex Cook Shirts

Keep your crew comfortable. The moisture wicking mesh back and vented sides keep your staff cool in the hottest kitchens. Lightweight poly cotton poplin fabric is easy to care for and minimizes shrinking. A chest pocket, side slits, and traditional buttons finish off the look. Available in sizes XS-1X. **Additional sizes available.**

M60200BK
Black
\$15.19

M60200WH
White
\$14.59



Millennia® Unisex Cook Jackets

Traditional double-breasted styling with fold-back cuffs and a shoulder pocket. Made from durable poly cotton twill fabric. Available in sizes XS-1X. **Additional sizes available.**

M60010BK
Black
\$23.39

M60010WH
White
\$21.59



Aprons

Pre-tested for strength and durability, these aprons have got you covered. Patch pockets are large enough to hold a tablet device. Black.

F9
Waist Apron, 12"l x 23"w
\$10.99

F24
Bistro Apron, 32"l x 28"w
\$14.99

F28
Half Bistro Apron, 19"l x 27½"w
\$12.99



Lightweight Slim Fit Chef Pants

Comfortable elastic waistband with a drawstring and reinforced stress points for durability. Available in Charcoal (CHR) and Black (BLK). 31" inseam, available in XS-XL. **Additional sizes available.**



PBN01W
Women's
\$41.99

Shown in Charcoal

PBN01
Men's
\$41.99

Shown in Black

Mojave Chef Coats

Color-coordinating camouflage Cool Vent™ stretch-knit mesh on the back, sides, and top of the sleeves to keep you cool during the rush. This unique design also features a split hem with the back slightly longer than the front, for extra coverage and movement. Available in Olive (OLI) and White (WHT), in sizes XS-XL. **Additional sizes available.**

CBN01
Men's
\$69.99

CBN01W
Women's
\$69.99



Shown in Olive

Table Bases

Sturdy cast iron bases, available in three styles and two heights. Each comes complete with a 3" diameter black powder-coated steel column, cast iron spider, and floor glides. **Additional sizes available.**



DINING HEIGHT
ROY RTB 17 R
17" dia, for 24"-30" Round/Square Tops
\$80.99

ROY RTB 22 R
22" dia, for 36" Round to 24" x 42" Tops
\$107.99

ROY RTB 30 R
30" dia, for 42"-60" Round or 30" x 42" Tops
\$204.99



ROY RTB 2222
22" x 22", for 24"-30" Round/Square Tops
\$52.99

ROY RTB 2230
22" x 30", for 24" x 42" to 30" x 48" Rectangular Tops
\$56.99

ROY RTB 3030
30" x 30", for 36"-42" Round/Square Tops
\$66.99



ROY RTB 5222
5" x 22", for Rectangular Tops
\$41.99



STAND-UP HEIGHT
ROY RTB 142
22" x 22", for 17"-30" Round or 22"-30" Square Tops
\$81.99

ROY RTB 143
22" dia, for 17"-30" Round or 22"-30" Square Tops
\$132.99



THE BEST SEAT IN TOWN

Grosfillex has built its outstanding brand reputation on the design, development, production and marketing of commercial resin products. Grosfillex sets a standard for excellence throughout the industry with its strict criteria for quality at every level.

Cannes Seating

These timeless designs are reinforced with fiberglass for added durability and longevity. Proudly made in the US, these attractive outdoor chairs are UV protected, weather resistant, and easy to clean. They will stay cool in the sun and provide long lasting comfort. ASTM class B rated for commercial use. Available in Charcoal (002), Sage Green (721), Yellow (737), Terra Cotta (814), French Taupe (181) and Mineral Blue (784).

SIDE CHAIRS

UT110
Pk 18
\$77.50/EA



Charcoal



Sage Green



Yellow

ARMCHAIRS

UT115
Pk 16
\$99.50/EA



Terra Cotta



French Taupe



Mineral Blue



SCAN ME
TO LEARN
MORE!





**SIMPLE
MISTAKES,**

**BIG
BILLS**



Kitchen equipment service is often compared to auto maintenance. It's not something anyone enjoys getting done, but it's important and basically unavoidable. You've got to change the oil in both a car and a fryer. Get that rattling sound checked out, or you could have more expensive repairs in your future.

This is all true, but only to a point. Sometimes service calls happen — and sometimes equipment breaks down — because of user error. Just like it's a bad idea to floor it at every green light and slam on the brakes at every red light, it's a bad idea to run hot side equipment on max all day or fill every square inch of refrigerator space with food.

THE LESSONS



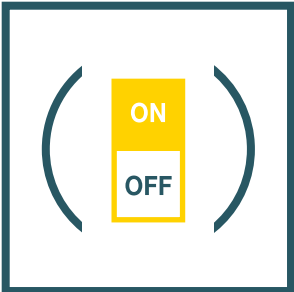
Know Your Utilities

When purchasing, talk to a service agent about gas and electric specifications. This includes voltage, gas pressure and gas volume, among other factors. Buy equipment to match.



Understand Application and Capacity Needs

Know what and how much the operation will cook with the equipment. Talk to a dealer or manufacturers' rep about the capabilities of the equipment.



Look for Simple Solutions First

If a unit won't turn on, check electrical plugs and gas hoses. These are often unhooked by cleaning crews.

If a refrigerator is running warm, check the temperature, keep the door shut for 30 minutes, then check the temperature again. If it has dropped, the door may just have been left open for too long.



Invest in the Install

Have kitchen equipment professionals install and start up new equipment. A bad install can damage or even destroy a new unit and void the warranty in the process.

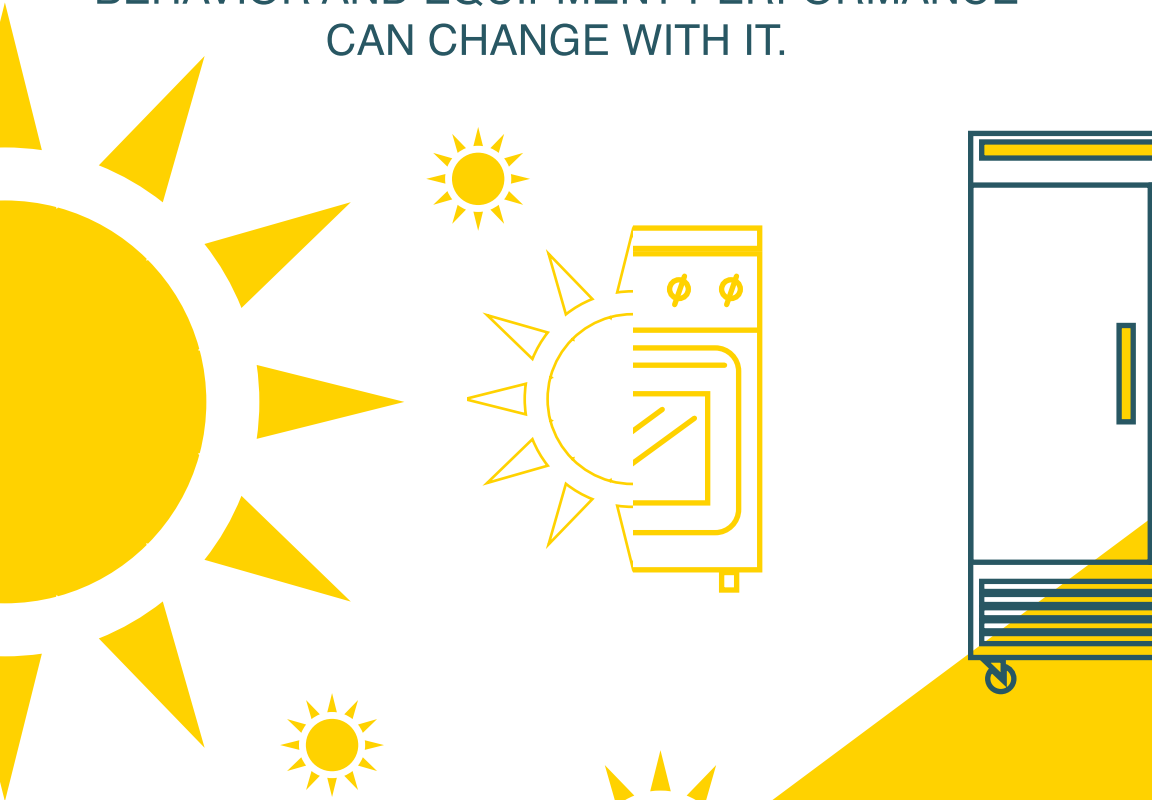
Scan to learn more
about Simple Mistakes,
Big Bills



Foodservice
equipment & supplies

How Changing **SEASONS** Impacts Equipment

AS TEMPERATURES CHANGE, OPERATOR
BEHAVIOR AND EQUIPMENT PERFORMANCE
CAN CHANGE WITH IT.



For foodservice operators, the change of season can mean more than switching on the heater or swapping in new limited-time offers on the menu. As the weather goes from warm to cold (and vice versa), kitchen equipment performance can change too.

This is most clearly visible on the cold side. Coolers, freezers and ice makers remove heat from the air or water. The higher the ambient temperature, the harder these units have to work, says Jeff Martin, director of service operations southeast for Lancaster, PA based Clark Service Group.

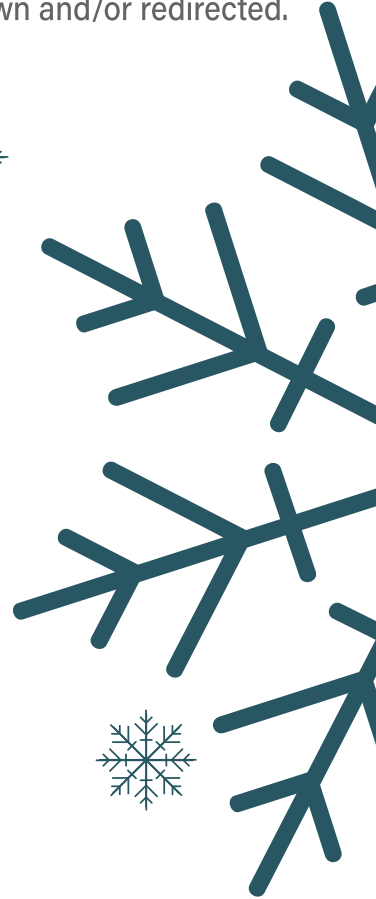
This can cause operators to think a unit is failing when it's not performing as expected. "Come summertime, it's super hot in the kitchen. We have people calling for service asking, 'Why is my ice machine not performing like it does in the winter?' The heat will affect that every time," says Martin.

Similarly, the high humidity in the summer can cause condensation on coolers with glass doors. They'll sweat and drip water in the unit and on the floor. This doesn't mean the unit is failing; it simply means that some towels and maybe a caution sign are necessary.



Understanding these facts of cold side performance can help eliminate unneeded service calls, but a planned maintenance call at the start of summer can help avoid actual breakdown, Martin adds. Some attention from a trained service agent can help refrigeration units run their best when they're working their hardest. "Have the coils cleaned, check if the condenser fans are running properly. Make sure the unit is in peak operating condition when it has to work as hard as it can," Martin says.

Naturally, high heat doesn't impact cooking equipment nearly as much. Cooking equipment problems related to summer weather usually come about due to operator error. For example, understandably, line cooks want to stay cool, says Martin. Often, they'll turn on fans in the kitchen. This can cause flames to blow around and go out and even extinguish pilot lights. If an operator notices these problems when the fans go on, the fans should probably go off, or at least be turned down and/or redirected.



Scan to learn more about How Changing Seasons Impacts Equipment



Foodservice
equipment & supplies



QUALITY. DURABILITY. LONGEVITY.

Univex products are well known for rugged engineering that keeps them running for decades. Solid innovation includes critical safety features that have become the industry standard, and ideal solutions for working more efficiently.



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. Heavy-duty ceramic-coated cast iron plates are easy to clean. Models with Ribbed top & bottom plates listed; **all Flat or combo Flat & Ribbed models also available.**

PPRESS1R
Single, 9.8" x 10"
Cooking Surface
\$633.60

PPRESS1.5R
Single, 13.98" x 10.04"
Cooking Surface
\$728.40

PPRESS2R
Double, 19.5" x 10"
Cooking Surface
\$1053.60



Vacuum Packer

Features intuitive electronic controls and a thick, transparent Plexiglass lid with an automatic lift system. Includes eight different savable settings with a pump meter, oil pre-heat, and cleaning cycle. The full control vacuum packer is also fully equipped with gas injection and multiple thermal label printing options. 19½" w x 23"d x 14½"h.

VP40N21
15¾" Removable Seal Bar &
15.2 oz Oil Tank Capacity
\$5359.20



Meat Tenderizer/Strip Cutter

Designed to enhance texture and tenderness and/or strip-cut to perfection based on which blade is chosen. Stainless steel construction features a removable cradle assembly for thorough sanitation.

MT975
9¾" x 1¼" Feed Opening
\$3885.60



nemco® | FOOD EQUIPMENT

GET THE NEMCO ADVANTAGE

Expand your menu, widen your margins, and make more money with Nemco equipment. Their innovations are about bringing your signature menu ideas to life, maximizing your operation's efficiency and boosting your sales and profits.

Hot Hold® Dry/Moist Food Warmers

Keep your cooked foods in perfect serving condition and optimize your order-fulfillment speed without sacrificing food quality. Ideal for busy kitchens looking to take some of the time crunch out of their plate-prep assembly. Hold moist cooked foods, like steak, hamburger and chicken breast without drying them out. Dry cooked foods like bacon, hash browns and chicken tenders stay perfectly crispy with patented ThermalBreeze™ technology.

6070-TT
Warmer, Fits (4) 2½"d,
Third-Size Translucent Amber
Single Handle Pans
\$2483.80

6070-TF
Warmer, Fits (2) 2½"d and (2) 4"d,
Third-Size Translucent Amber
Single Handle Pans
\$2760.45



Pans sold separately



Nemco Halldé Food Processors

The ideal combination of torque and speed for higher quality yields and better performance. The cast-aluminum cutting chamber processes 5 lb per minute. Contains internal metal-to-metal contact points as well as dishwasher-safe components. Includes ⅝" slicer and ⅝" grater/shredder discs.



VEGETABLE PREP MACHINE

RG-50
1 Speed, w/Dicing
\$1658.80



nemco® powered by HALLDÉ®

COMBI CUTTER - VEGETABLE PREP & BLENDING

CC-34
4 Speed, w/Dicing
\$2167.00





Countertop Heated Display Cases

Premium stainless steel provides an elegant, modern appearance to these three-shelf cases. Each is powered by a heavy-duty, energy-efficient compressor and includes a removable water pan for the option to add humidity. Bright, long-lasting LED lights provide attractive, maximum visibility to the display area. NSF-approved magnetic door gaskets for an energy-efficient seal that is convenient to maintain. 1-year parts and labor warranty with option to purchase up to a 5-year warranty.



Square Glass models available

CURVED GLASS

CHDC-44
27³/₈"w, 4.4 cu ft
\$1285.00

CHDC-56
35³/₈"w, 5.6 cu ft
\$1503.00

Countertop Convection Ovens

Features heavy-duty exterior/interior stainless steel construction with a reinforced door with double-pane tempered, cool-to-touch glass. Advanced air flow design enables even baking. Manual controls with temperature settings from 100° to 500°F and a 120-minute timer allow for a variety of foods. 1-year parts and labor warranty with option to purchase up to a 5-year warranty.



CTCO-25
3 Shelves,
13⁷/₈" x 11" Interior, 1440W
\$569.00

CTCO-50
4 Shelves,
18" x 12¹/₂" Interior, 1550W
\$883.00

Automatic Filter Envelopes

Remove impurities and help prolong the life of your oil. Packed 100 ea.



D1500E4
14" x 15¹/₂", 1 1/2" Hole
\$80.99/cs

D1718E4
17¹/₂" x 18¹/₂", 1 1/2" Hole
\$107.99/cs



Smart-Tabs® Fryer Cleaner

Traditional fryer boil-out products clean the inside surface of the fryer so that it appears "clean" to the naked eye. Stainless steel fry tanks are not perfectly smooth—microscopic grooves trap shortening and other debris, even after a traditional boil-out. When heated, this residue combines with fresh shortening and can shorten its life. Smart-Tabs® nano-particles are small enough to deliver the cleaning agent into the microscopic grooves, ensuring a fully cleaned surface.

Filter Cone & Holder

Filter made from a high flow, non-woven material for efficient filtering, these cones remove more particles from the shortening than a china cap or cheesecloth for better food quality.

FC-10-3
Filter, 10" dia,
Pk 10/50
\$134.99/cs



FCH-10-1
Holder, for
Filter Cones
\$17.99/EA

DST32
2 1/4 oz Tabs, Pk 32
\$107.99/cs



Cecilware® PRO

PERFORMANCE. VALUE. STYLE.

Cecilware® Pro manufactures sleek, stainless steel gas-powered charbroilers, floor fryers, griddles, and hot plates that will give you incredible tasting food and an incredible looking kitchen.

Gas Counterline Equipment

Heavy-duty S/S construction for long life and easy maintenance. Manually controlled, independent cooking zones provide the space and flexibility you need. Griddles have a 1" thick griddle plate, bottom-welded for accurate heat distribution. Charbroiler grates are in individual sections and can be tilted for different level heating. Hot plates feature heavy-duty cast iron trivets for a sturdy work surface. Natural or LP gas (conversion kit included). 2 years parts and 1 year labor warranty.



HOT PLATES
HPCP212
12" w, 2 Burners,
44,000 BTU
\$649.55

HPCP424
24" w, 4 Burners,
88,000 BTU
\$1047.75

GRIDDLES

GCP24
24" w, 2 Burners,
60,000 BTU
\$1060.40

GCP36
36" w, 3 Burners,
90,000 BTU
\$1420.65



CHARBROILERS

CCP24
24" w, 2 Burners,
80,000 BTU
\$1085.70

CCP36
36" w, 3 Burners,
120,000 BTU
\$1681.90



Floor Model Gas Fryers

Heavy-duty stainless steel tank with a cool zone provides a long life and easy maintenance. Invensys® thermostat adjusts from 200° to 400°F, with an auto reset high limit. Includes two nickel chrome wire mesh fry baskets. Available for Natural (add NAT) or LP (add LP) gas. 2 years parts and 1 year labor warranty.

FMS403
40 lb Oil Cap.,
90,000 BTU
\$1276.00

FMS504
50 lb Oil Cap.,
120,000 BTU
\$1595.55

FMS705
70 lb Oil Cap.,
150,000 BTU
\$2036.10



Refrigerated Display Cases

Attractive, floor-model cases featuring durable stainless steel construction and LED interior lighting. Powered by heavy-duty, energy-efficient compressors and environmentally-friendly R290 refrigerant, each case will maintain temperatures between 33° to 38°F. Magnetic door gaskets maintain a positive seal for additional efficiency and ease of operation. Standard warranty 2 years parts & labor 5 year compressor and optional extended warranty up to 5 years.



RDCS-35
35½" w, ¼ hp
\$4240.00



RDCS-60
59" w, ½ hp
\$5781.00

RDCS-48
47½" w, ¼ hp
\$5010.00

PREPARED TO PERFECTION



Pizza Prep Tables

Made from the strongest materials on the market, and with seamless welds, these units aren't going to crack or bend at any given moment. Need product to stay cool for long hours at a time? The wrapped rail system is its own independent system apart from the base of the unit. It can hold temperature in the harshest environment with its thick frost line. The tank is entirely enclosed so there is no spillage below, making it easier to clean.



2562-PTB
62" long,
2 Doors/Shelves,
Holds (8) ½-Size Pans
\$7901.99

2586-PTB
86" long,
3 Doors/Shelves,
Holds (11) ½-Size Pans
\$9588.99

2510-PTB
112" long,
4 Doors/Shelves,
Holds (15) ½-Size Pans
\$12,900.99



Cutting board and pans sold separately

eurodib

QUALITY KITCHEN EQUIPMENT SINCE 1996

Since 1996 Eurodib has been dedicated to the distribution and manufacturing of the finest Foodservice Equipment & Supplies available. Their vast selection of exclusively distributed premium brands and proprietary manufactured designs offers a unique combination of quality, value and reliability.

Slush Machines

High chilling capacity will keep your beverages cold in the hottest weather. High-quality construction and easy cleaning make these machines indispensable. 2.6 gallon tank(s) for use with powder or syrup mixes, and may also be used with non-mixed alcohol like rum or vodka.



OASIS1
1 Tank, 8" w
\$1545.99



OASIS2
2 Tanks, 16" w
\$2448.99

OASIS3
3 Tanks, 24" w
\$3451.99



Brema Ice Machines

Perfect for bars, restaurants, hotels, and clubs for clients who require ice cubes with elegant form and a clear, crystalline finish. Only the purest of water forms ice as it's sprayed onto a horizontal evaporator, while the mineral-rich water returns to the internal tank and is subsequently removed at the end of each production cycle. Automatic Washing System completely descales and cleans the machine.



CB249A HC AWS
15½" w x 18" d x 27" h,
79 lb Ice Production*,
20 lb Ice Storage
\$1605.99

CB425A HC AWS
19½" w x 23" d x 31½" h,
108 lb Ice Production*,
55 lb Ice Storage
\$1768.99

CB674A HC AWS
29" w x 23½" d x 33½" h,
154 lb Ice Production*,
88 lb Ice Storage
\$2390.99
**Based on 70°F air and 50°F
water temperatures in a 24
hour period*





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PERFORMANCE MEETS VALUE

Since 2008, Maxx Ice and Maxx Cold have produced durable, reliable refrigerated equipment ideal for both commercial and residential applications. Choose Maxx products for maximum value and optimum performance.

Intelligent Series Ice Machines

Designed to consume up to 40% less water than similar competitor units and produce ice up to 20% faster. These air-cooled units have user-friendly, intelligent digital screen controls and a vertical evaporator for years of reliable ice production. Self-Contained units hold 75 lb of ice and feature a polyethylene storage bin liner with an antimicrobial agent for improved sanitation as well as an interior LED light to illuminate ice when bin door is open. **Additional models available.**



ICE MAKER ONLY

MIM360N
22" w x 24.6" d x 21" h,
361 lb Ice Production*
\$3076.99

MIM500N
30" w x 24.6" d x 21" h,
513 lb Ice Production*
\$3589.99

MIM650N
30" w x 24.6" d x 21" h,
645 lb Ice Production*
\$4506.99
**Based on 70°F air and 50°F water temperatures in a 24 hour period*



Full-Dice models listed, Half-Dice models available

SELF-CONTAINED UNITS

MIM150N
24" w x 24" d x 39" h,
152 lb Ice Production*
\$2422.99

MIM260N
24" w x 24" d x 39" h,
265 lb Ice Production*
\$2941.99

MIM320N
30" w x 28" d x 39" h,
328 lb Ice Production*
\$3576.99
**Based on 70°F air and 50°F water temperatures in 24 hour period*



Large Capacity Glass Door Refrigerators

Premium, state-of-the-art features include an integrated condensate pan, meaning no drain line connection is needed, for simple installation. Easy-to-use, programmable solid-state digital controls deliver accurate temperature regulation. Low-e double-pane glass door(s) are self-closing and feature magnetic gaskets that can be replaced without tools. Each section comes with adjustable heavy-duty PE-coated wire shelves and pricing strips. **Freezer models also available.**

MXGDM-30RBHC
27" w, 1 Door, 30 cu ft
\$3273.99

MXGDM-50RBHC
54" w, 2 Doors, 50 cu ft
\$4393.99

MXGDM-73RBHC
81" w, 3 Doors, 73 cu ft
\$6118.99



Narrow Width models available



Walk-in Coolers & Freezers

U.S. Cooler walk-ins are designed with the flexibility to meet your needs. We offer walk-in coolers and freezers, customized to your specifications using extruded polystyrene or foamed-in-place polyurethane.

Fastcooler Quick Ship

- Standard sized walk-in coolers and freezers
- Walk-ins are set up before shipment to assure quality control
- Full line of self-contained, remote, and pre-assembled refrigerations units
- Exceptional quality and customer service



CALL FOR PRICING!

Please contact your local sales representative



SPARKLE AND SHINE EVERY TIME

CMA is committed to the design, engineering, and manufacturing of high quality dishmachines for sparkling clean, sanitized dishes and glassware, with years of trouble-free operation.



Hi-Temp Undercounter Glasswasher

Perfect for underbar use, this model has features like a Soft Start to lower noise and reduce the chance of glass breakage, a Heat Recovery System for fast drying, and a large height clearance to accommodate tall glassware. With its self-contained booster heater, the only external connections necessary for hot water sanitizing are a power supply, cold water supply, drainpipe, and chemicals.

181-VL
 20 Racks/600 Glasses per Hour,
 Uses 0.73 gal Water per Rack
\$8401.00



Ventless Upright Dishwashers

A unique soil purging system filters wash water and plate debris into an external tray, and a large maximum dish clearance allows for easy loading and unloading. A heat recovery system captures water vapor from the wash and rinse cycles, and condenses it to heat the incoming cold water and evacuate the steam from the wash chamber. The Door Safety Interlock feature prevents this process from being interrupted. Three-door design for straight or corner use. Built-in "booster heater" assures proper wash and rinse temperatures.

180-VL
 High-Temp, 40 Racks per Hour,
 Uses 0.89 gal Water per Rack
\$13,909.00

EST-VL
 Low-Temp, 30 Racks per Hour,
 Uses 1.09 gal Water per Rack
\$12,887.00



UltraRinse™ Pre-Rinse Assembly & Faucet Assembly

Featuring the patented UltraRinse™ spray arm, designed for rinsing produce and thawing foods to promote food safety, reduce food damage, and reduce waste. Angled fan spray tips maximize surface area contact to clean and rinse more quickly, and to rinse away particulates and bacteria that regular faucets' spray patterns can leave behind. Hands-free operation allows for efficient, two-handed processing.

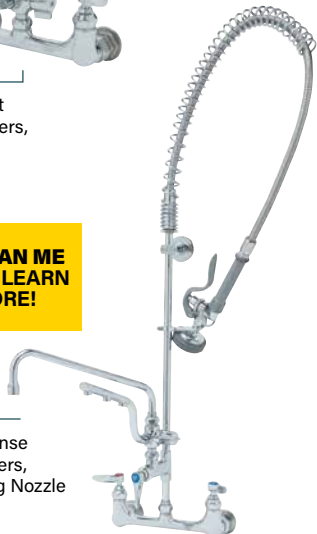


B-0231-U12
Wall Mount Faucet Assembly, 8" Centers, 12" Swing Nozzle
\$340.99



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B-0133-U12-B
Wall Mount Pre-Rinse Assembly, 8" Centers, 18" Riser, 12" Swing Nozzle
\$683.99



RELIABILITY BUILT IN™

EverSteel™ Pre-Rinse Assemblies

Building on a heritage of customer satisfaction, the EverSteel line presents T&S' time-proven designs in premium, superior-grade stainless steel. These lead-free pre-rinse units are built for commercial sinks, with a 5-year warranty and the heavy-duty quality and reliability that you expect. Surprisingly affordable and designed to meet SASO, WRAS, WaterMark, PUB, CSA, NSF, and DVGW global certifications, these units also feature a new patented design spray valve with more cleaning power and the highest possible durability.

S-0113-A12-BJ
Deck Mount, Single Hole, 24" Riser, 12" Swing Nozzle
\$582.99

S-0133-A12-B
Wall Mount, 8" Centers, 18" Riser, 12" Swing Nozzle
\$604.99



SCAN ME TO LEARN MORE!



Air-Pro® Series Air Curtains

The Air-Pro helps to substantially reduce utility bills while blocking flying insects and airborne pollutants from entering controlled environments. A heavy-duty directional vane allows the air to be directed into the area where it can be used most effectively. Designed for interior mounting on doors up to seven feet high, with an attractive stainless steel finish for a clean look. **Additional sizes available from 24" to 72"!**

105-2361SS
For 36" w Doors
\$790.99

105-2421SS
For 42" w Doors
\$830.99



Curtron Products

A SENNECA COMPANY



Chase Doors

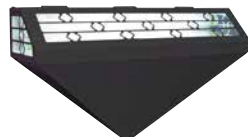
A SENNECA COMPANY

Pest Pro Bug Lights

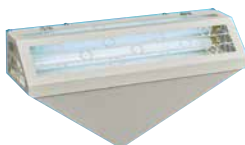
Silently captures flying insects without the mess and noise of traditional bug zappers. Pests are attracted by powerful ultraviolet (UV) light and trapped on a replaceable glue board. Mounts easily on the wall.



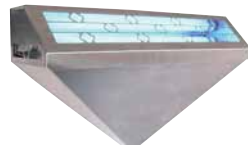
120-150GOLDCOMBO
Gold
\$259.99



120-150BLACKCOMBO
Black
\$259.99



120-150WHITECOMBO
White
\$219.99



120-150STAINLESSCOMBO
Stainless Steel
\$294.99

**Diamond Series
Wall Mount Pre-Rinse**

Dual spray technology: rotate the 1.15 GPM spray head to go between a fan-like spray Knife Pattern for large surface area rinsing, or tight, high-powered shower spray Cyclone Pattern for tough grime removal. The stainless steel hose is hyperflex reinforced and has dura-spring coils to extend lifespan. An ultra-polish satin finish maintains an aesthetically pleasing design. Includes 12" faucet, wall bracket and mounting kit with water lines.

DX-109
Pre-Rinse Assembly,
8" Center Wall Mount
\$675.00



Wall Mount Faucets



Krowne's Royal Series faucets, built for the most demanding environments, feature solid chrome-plated brass construction, include mounting hardware, and carry a 3-year warranty. Silver Series faucets feature chrome-plated construction for standard-duty applications, and a 1-year warranty. 8" on center.

ROYAL SERIES

14-808L
8" Swing Spout
\$137.50

14-812L
12" Swing Spout
\$139.50

SILVER SERIES

12-808L
8" Swing Spout
\$68.88

12-812L
12" Swing Spout
\$70.13

Wire Shelving Kits

Wire shelving allows for air circulation and minimal dust buildup. Each shelf is adjustable on 1" centers and has a load capacity of 300 lb when evenly distributed. Packed conveniently all in one box, for easy inventory control, shipping, and receiving. Each box includes: 4 posts, 4 shelves, and 4 packs of split sleeves for easy assembly with no tools required. Available in Chrome, Green, and Black Epoxy.



RWR72-1848LDBK
48" w x 18" d x 72" h,
Black Epoxy Finish
\$169.88

RWR72-2436LDP
36" w x 24" d x 72" h,
Green Epoxy Finish
\$178.32

RWR72-2448LDP
48" w x 24" d x 72" h,
Green Epoxy Finish
\$206.91



Ribbed Bottom Utility Boxes & Bussing Tub



Heavy-duty and built to last, these polypropylene containers are engineered for rigorous and continuous usage. Virgin grade materials afford lifetime protection against bacteria, mold, mildew, and product degradation. Easy to clean and dishwasher safe, with ergonomically designed built-in handles for easy handling. Available in Black (BK), Gray (GY), and Brown (BN); Airport-Style tubs also available in Blue (BL). Tub nest when empty. **Additional sizes available.**

FSB-20155R
Airport-Style,
15" w x 20" l x 5" h
\$6.87/EA



FSB-22177R
Airport-Style,
17" w x 21½" l x 7" h
\$9.10/EA

FSB-21157R
1-Compartment,
15" w x 21" l x 7" h
\$8.99/EA



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certifications at a 5% (or more!) discount.*

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- Gain in-depth knowledge of food safety, sanitization and the responsibilities of a Food Handler.
- Learn proper cleaning and safe operation of equipment, legal requirements, and preventing contamination.
- Gain the knowledge to protect customers from allergens, cross-contamination, proper storage techniques and more.

The following certifications are available through Cutting Edge:

- Food Handler (\$8)
- Food Protection Manager (\$120)
- Allergen Awareness (\$16)

Courses are available in both English and Spanish.



Cutting Edge Online Training offers video-based training for the Foodservice Equipment and Supply (FE&S) industry, and is open to all foodservice industry professionals.

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PRICES EFFECTIVE THRU JUNE 30, 2023