

Kitchen Equipment News

Vol. 14 2013



Inside This Flyer ...

ENERGY STAR® Facts 

Tips for an *Equipment Management Program*

Saving Energy *in the Kitchen*

Equipment from the Top Manufacturers in the Industry

And more...

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Bar Maid

Electric Glass Washers & Accessories

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

Fury™ Blender



Unleash the FURY! Powerful 3 HP motor offers superior blending performance at a competitive price. Includes a 2-year/20,000 cycle full replacement warranty with ExpressCare. Wave-Action® System provides super-smooth drink profile, every time. Timer and two speeds with pulse option is indispensable for busy bars. Two speeds offer precision blending for a wide variety of mixtures. Stainless steel blades are made to last and get the job done fast. Stackable 64 oz. break-resistant polycarbonate container with easy-to-read measurement marks stacks up for storage. Paddle switches make





ArcticFox™ **Kolpak**

Total Cooling Control with Tru-Dmnd™ defrost — pays for itself in less than 2 years!



Custom designed for use with Kolpak walk-in coolers and freezers, ArcticFox™ provides maximum energy efficiency through the use of electronic expansions valves and Tru-Dmnd™ defrost technology. Tru-Dmnd™ initiates defrost cycles only when needed, avoiding up to 93% of standard system defrost cycles and up to 12% fewer cycles than a "smart defrost" control. Self-adjusting defrost cycles means no need for seasonal adjustments. The 120° ambient refrigeration design maximizes performance range on the hottest days. Other energy savings features include programmable light control and door ajar alarm.



Kolpak

Air Shield

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



Helios Knife Sterilizer Cabinet

New Knife Sterilizer Cabinet provides superior sterilization compared to those using magnetic bars or metal racks. Exclusive PETG non-filtering slotted knife holder and mirrored walls eliminate shadows ensuring 100% sterilization. NSF and IP certified. 18-gauge, 430 stainless steel construction. Heavy-duty locking handle provides extra security. Holds up to 12 knives (not included). LED indicator light shows when cycle is complete.



ARC!™ Fruit & Vegetable Slicers

ARC!™— the first slicer that can cut through an onion or potato with ease, and slice a very ripe tomato even better. Plus, with the exclusive patent-pending design, you never have to place the product directly on the blades. The unique pusher/hopper allows safe and perfect positioning of the product to be sliced, as well as for loading smaller soft products like strawberries for faster bulk slicing. The quick change blade cartridge with wash guard ensures safe handling and the all stainless steel construction of the ARC! will weather any storm.





Blender Container Rinser

Clean jars in seconds—no more manual rinsing.



Comes with base, nozzle and hose. No electricity needed. Save time. Conserve water. Reduce costs. Rinses containers up to 64 oz. Compact, low-profile design is easy to operate; push down to activate. Stainless steel spray nozzle with 2 1/2 ft. flexible, 3/8" reinforced tubing with swivel garden hose (GHT) fitting. Flow rate: 2.25 gpm (@ 60 psi). Break-resistant polycarbonate base with 4 suction cups. 1-year parts and labor warranty.



4400 Series Front Breathing Refrigerators

Delfield's 4400 Series can save you as much as \$400 per year in energy costs. Versatile, high performance units designed to work in the real world. 4400 series prep tables provide an integrated design solution to your salad, sandwich and other meal preparation needs. Designed to be easy to work from, they provide a compact area where storage and assembly areas are combined to create an efficient production system. Labor productivity is high. Operational costs are low. Food is kept at safe, consistent temperatures, keeping your meal quality high and your food waste costs low. 3-year parts and labor warranty. Model 4472N-18 shown.



Coolers & Freezers

Multiple manufacturing locations = maximum freight savings!

Indoor and outdoor units are designed for maximum cold holding performance with minimum environmental impact, all while saving you money on energy costs, operating costs and overall cost of ownership. Available with 3 types of panel construction shipping from 1 of 4 manufacturing facilities:

Soft Nose: Parsons, TN

High Density Rail: Fort Worth, TX, Goodyear, AZ and Piney Flats, TN

Wood Rail: Fort Worth, TX, Goodyear, AZ and Piney Flats, TN

NSF and UL approved and meets or exceeds federal insulation requirements.



6000XL Series Reach-In Refrigerators/Freezers

6000XL is an investment in your business that pays for itself through lower cost of ownership. The 6000XL series uses a top mount refrigeration system and Delfield's patented ABS liner to improve insulation and decrease thermal leakage. Design improvements include oversized evaporators and condensers, a unique tri-seal door gasket and high-efficiency fans. Stay-open doors for easier loading and seamless liners for easy cleaning. Holds 18"x26" pans. Field reversible doors. Available in 1, 2 or 3-door configurations. 3-year part and labor warranty.



N8600 Series Hot and Cold Combination Pans

At the flip of a switch, it's two units in one! The N8600 Hot and Cold Combination models provide the needed functionality of both hot and cold operations without having to add additional space to your operation. May be utilized in different operations throughout the day or week as the menu dictates. When flexibility is a concern, this is the unit for the job.



Low Profile Refrigerated Equipment Stands

Designed by the standard lengths of cooktop equipment. Shipped in as fast as 24 hours. Models with "C" suffix come standard on casters. Feature Delfield's Full Extension Plus Drawer System, an incredibly smooth system with no metal-to-metal contact backed by a 10-year drawer track warranty. Other features include front marine edge, mullion style coils between every drawer and stainless steel top, front, sides and interior bottom and back. 31"D, 26"H. Available self-contained and remote.



TRS Vegetable Cutters

The new and improved TRS vegetable cutter has an increased hopper for more input and quicker output of processed vegetables; can process up to 850 lbs. per hour. The large selection of 32 cutting blades makes it possible to realize more than 80 different types of cuts without being an expert chef. Stainless steel lever arm and hopper, and plastic components in contact with food are dishwasher friendly. Self-braking motor stops automatically when hopper and lever arm are raised. Smooth surfaces and rounded corners make cleaning easy. Model 603800 shown.



Cast Iron Panini Grills

Turn any available space into a profit area. Electrolux offers 10", 15" and 20" models in their line of Panini Grills. Stainless steel chassis. High-quality, durable cast iron plates treated to guarantee hygienic cooking conditions and resistance to acids, salts and oxidation processes. Available as smooth, ribbed or a mixed surface smooth/ribbed combination. Adjustable up to 570°F; the 15" and 20" models feature built-in timer. ETL. 2-years parts, 1-year labor warranty.



Prodigy® Nugget Modular Ice Machines

Soft, chewable nugget ice is the #1 choice among consumers! Refresh the entire beverage experience with a unique option that gets consumers excited and coming back for more. Scotsman Prodigy® Nugget ice machines use less water and electricity than standard cube ice machines. The self-monitoring system and AutoAlert™ external indicator lights constantly communicate the machines operating status and signals when it's time to perform maintenance before there is an issue. UL, ARI, NSF approved. Bins sold separately. Model N0422 shown on B322S bin.



FX Sushi Prep Unit



FX Series with FlexiCold technology provides individual units with 100% cooling within each insulated insert. Temperatures remain consistent and energy is conserved no matter how many times a drawer is opened and closed. Because the cold remains in the insert, food remains refrigerated and safe from dangerous bacteria and cross contamination. The new FX sushi preparation unit is designed for sushi prep with an elevated work surface at 40" high. Unit comes standard with a scrap bin, plastic wrap storage, chilled rail area for fractional pans and built-in chilled display area.



Prodigy® Modular Cube Ice Machines

Uses less energy and water than traditional ice machines exceeding federal energy efficiency regulations by up to 22%. AutoAlert™ indicator lights communicate operating status and signals when it's time to perform normal maintenance or time for service before there is an emergency. Patented WaterSense adaptive purge control reduces scale buildup by detecting hard water conditions and purging mineral laden water. Stainless steel finish. Produces small or medium cube ice. *Bins sold separately. Air-cooled models are ENERGY STAR® qualified and save an estimated \$493 annually.*



TQ Quiet Tray Delivery Carts

The quiet alternative to meal delivery. TQ Quiet Carts offer you a cart that has a notable sound dampening construction where quiet is a needed commodity. Comes with 6" Performa casters with noise suppression bearing covers (2 rigid, 2 swivel with brakes). Standard features include a 5 1/4" minimum tray height spacing, heat release vented side panels, corner bumpers, vertical push handles and gravity locking doors with door stop. Interchangeable rack system adjusts to fit different size trays. TQ Double Tray Slide Carts hold 12"x19", 12"x20", 12"x22", 14"x18", 13"x21", 15"x20", 1089RS03, 1089RS11 and 1089RS152003 trays. TQ Single Tray Slide Carts hold 16"x22" in addition to tray sizes listed above. Model DXTQ1T2D20 shown.



Panasonic



Rice Cookers

Easy-to-use and clean. With its large capacity, these NSF and UL commercial-listed rice cookers are engineered with a push-button operation. Features a built-in thermostat for precision control and a direct heating system—resulting in rice that is cooked easily, safely and effectively. Its “new” dent resistant pan is easy to clean. 20, 23 and 40-cup capacities available. Model SR-42HZP shown.

Panasonic



Light Duty Commercial Microwave Ovens

Panasonic's Light Duty Commercial Microwave Ovens are constructed with a stainless steel door, and can come with durable stainless steel inside and out, all to meet NSF standards. Door hinges are tested up to 400,000 times; 150,000 more than required. All models have 1000 Watts of cooking power and feature a unique “Bottom Energy Feed” system that gets the cooking power right to the food. Three models to choose from:

NE-1022F: 6-minute dial timer

NE-1054F (shown): 10 programmable memory pads

NE-1064F: All Stainless (cabinet/body) programmable



STM Series Spec Series Top Mount Refrigerators/Freezers

New Top Mount Series has been designed to handle the fast-paced demands of a commercial kitchen, utilizing next generation, energy efficient refrigeration systems. Built rugged, the interior design comes standard with 3 wire shelves per full door section for optimized interior capacity. The STM Series is ideal for, but not limited to, restaurants, hotels, hospitals, schools, stadiums, commissaries.



Undercounter Refrigerators/Freezers



An exceptional combination of refrigeration units that either slide easily under work counters for space efficiency or provide a functional work surface for easy preparation. Stainless fronts, tops and sides and self-closing doors. Environmentally friendly air refrigeration system. Two adjustable vinyl coated shelves per door. High density foamed-in insulation, CFC free. 5" swivel casters. Interior white aluminum sides, top, coved corners and stainless steel floor. UL, NSF approved. Height does not include 6 1/4" for casters.



Traditional Reach-Ins

Highest quality materials and oversized refrigeration system provides you with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's foodservice marketplace.

Refrigerators feature bottom mount compressor, stainless front, self-contained system, anodized aluminum end, 4" swivel casters, high density insulation (CFC free). Holds 33°F to 38°F.

Freezers feature -10°F temperature (model T19FZ maintains 0°F), large evaporator and coil heater permit short defrost cycle, defrost system time initiated and temperature terminated. Height does not include 5" for casters or 6" for optional legs. Model T49 shown.



Commercial Food Processors



Slice, shred and julienne directly in the batch bowl! Pulse controls, clear bowls and covers. Super large feed tube, including large food pusher for large foods and horizontal cuts and small food pusher for small foods and vertical cuts. Easy-access controls, safety interlock and safety reset button. Two sizes—2 1/2 qt. includes S-blade, slicing, shredding and julienne disc.; 4 qt. includes S-blade, slicing and shredding disc. UL, NSF, CUL. 5-year motor; 2-year parts and labor warranty.



SHO Convection Ovens

Blodgett full size ovens feature the quality construction and dependability you can rely on. Accepts (5) 18"x26" pans with 11 rack positions. Triple mounted dependent doors. Dual pane thermal glass window and solid right hand door. Stainless steel front, top, sides and legs. 2-speed fan motor. Electro-mechanical thermostat, 60-minute timer. Temperature ranges from 200°F to 500°F. Features all add up to a low cost of ownership for you, while helping your kitchen produce high volume, great tasting cuisine for your customers. A real value!



Hydrovection™

Move your product from the kitchen to the table quickly with the Hydrovection™ by Blodgett. The Hydrovection™ oven unites hot air cooking with moisture to produce a quality product faster than standard convection ovens. Its innovative air distribution system combines a multi-speed, bi-directional/bi-functional blower wheel designed to form a unique air flow pattern. The results...a high quality bake, with increased product yields that generate savings for you. Electric and gas models now available! Model HV-100E double shown with optional casters.



BCP/BCM Combi Ovens

Reward your staff, customers and owners with a Blodgett Combi Oven and see for yourself how it will improve product quality and increase yield while reducing labor, energy and cleaning costs. When it comes to automatic cleaning, no need for proprietary chemicals! With the push of a button, the CombiWash® feature ensures a spotlessly clean oven chamber with no soap residue. CombiWash® uses a minimum amount of water and chemicals, saving you money. Choose manual (BCM) or programmable (BCP) controls. BCP CombiOptima automatically measures and controls the humidity in the oven, resulting in greater moisture and flavor retention for better tasting foods. *Electric Mini Combi now available. Model BCP-101E shown.*



900 Series Bake & Roast Deck Ovens

Versatile 900 series gas ovens can be stacked in any combination and come in 4 basic sections. Separate heat controls for each section permit cooking and baking at different temperatures, at the same time, in one oven!

Stainless steel front, top, sides and back with a 42"Wx32"D baking compartment. Counter balanced doors with heavy chrome-plated tubular steel door handle. Angle iron frame with an aluminized steel combustion chamber and baking compartment. Mechanical thermostat and steel deck. Upgrade to a pizza oven (961-P) by adding stone deck, etc., for an upcharge.



Food Processor

Prepare 1200 plus servings in 3 hours or less. All metal continuous feed unit is designed for quality slicing, dicing, shredding, grating, julienne and French fry cuts. Generous selection of 43 discs available for a variety of cuts and product processing. Control panel with "on/off" switch and magnetic safety switch for user safety. Feed unit removes for optimum sanitation. Round and kidney shaped feed openings. Includes 2 cutting discs. 120V, 60 Hz, 12 amps, single phase, 1.5 HP motor. 1-year parts and labor warranty. Model CL50E.





Enclosed Tray Delivery Carts by Alluserv

Stainless steel cart accommodates 14"x18" or 15"x20" trays. Doors are equipped with full length handles and swing 270° for unobstructed access. Ergonomic U-shaped push bars are recessed to protect hands while allowing the cart to easily be pushed or pulled. Wheel-ahead offset mounted casters for smoother ride into elevators and over thresholds.

TC1T—1 tray per slide cart. The 2-door model has 6" casters (2 fixed and 2 swivel) and the 3-door model has 8" casters (2 fixed and 4 swivel).

TC2T—2 tray per slide cart. 1 or 2-door models with 6" casters (2 fixed and 2 swivel).

Model TC21-14 shown.



Express Heat™ Mobile Self-Leveling Cabinets

Heat plates evenly and faster with greater efficiency. Double-wall stainless steel cabinet and forced air heating system provide quicker and more even heating of plates. Heats plates to 150°F in about 90-minutes. Dispensers adjust for plate weight spring tension in a few seconds, without tools. Ideal for banquets and on-demand meals. Each dispenser accommodates a 25" stack of plates. Stainless steel covers included. Units are 120 VAC, 60 Hz, 6.5 amp and include a 7' SOOW power supply cord with L5-15P NEMA plug. UL. NSF.



Dual Zone Wine Centers

Perlick's new line of dual-zone wine centers can be tailored to fit your exact wine serving and storage needs. Now you can properly store and dispense wine at two separate temperatures in the same cabinet—White Wine (40°F-55°F) or Red Wine (55°F-70°F). Customize your dual zone wine center with options to suit your specific needs:

Stainless solid or glass doors with full-extension wine shelves, wine drawers, 1, 2, 3, 4 or 5-faucet wine tapping. Customize the 2-door (60") self-contained model.

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

Fine Dining



Idol™ Collection

Walco Idol™ collection features the latest modern clamshell-style chafers with self-closing, vented glass-top lids allowing covers to be closed but food visible keeping it from drying out. Magnetic, steel clad bottoms insure excellent heating. Chafers and soup station are induction ready! New urns make Walco Idol™ a complete collection for hotel and club banquet. Electric heating units also available for purchase, which removes the use of open flame. Model WI9LGL shown.



This low profile design means less metal and more visible glass, making this the sleekest Food Shield yet.



Cayenne® Countertop Equipment

These units offer everything an operation needs to stay on top of constantly changing menus and trends. Lava Rock Charbroilers, Flat Top Griddles and Gas Hot Plates offer ultimate versatility all in one unit. Includes regulator and heavy-duty gas valve. Fully-welded construction eliminates grease and dirt traps. Constructed of stainless and aluminized steel. Lava Rock Charbroilers now have more BTUs and include a kit for conversion to a Radiant Grill. CSA approved. Electric models also available.



Sleek Shields™



Introducing Sleek Shields™ with Chamber Lock™ technology making rotating Food Shields easier than ever. Say goodbye to the days of loosening and tightening bolts on both sides. Simply release the chamber and turn, from only one side. Front glass easily rotates to any position. Chamber Lock™ lets you position front glass at 15° intervals. Choose from a variety of self-service or cafeteria models available with glass or stainless steel top. NSF.

ENERGY STAR® FACT

Steam cookers provide an effective way to batch-cook food but generating steam is an energy-intensive process. ENERGY STAR® qualified steamers have a sealed cooking cavity that consumes a fraction of the energy and water required by traditional open systems. In many cases the dollar savings are so great that it makes sense to replace an existing steamer with an ENERGY STAR® qualified one. **ENERGY STAR® qualified steamers can save \$1,000 for water and sewer costs annually and \$1,100 to \$1,200 in gas or electricity annually.**

Lincoln



(Digital) 2500 Series Countertop Impinger® Conveyor Ovens

Now UL710B approved for ventless operation! Small enough to fit on most countertops, but large enough to replace a half-size convection oven or up to 5 microwave ovens. Menu flexibility is enhanced due to improved adjustable conveyor speed that ranges from 30 seconds to 15 minutes and a wider temperature range of 90°F to 600°F. Optional FastBake™ technology and quiet/slower bake models available. *Lincoln's new models add a catalytic converter for ventless applications, saving money and time during installation.* Because no venting hood is required, operators have more flexibility as to where the oven can be installed. Local codes do prevail.

SteamChef™ Boilerless Steamers

Finally, a boilerless convection steamer that cooks fast, stays clean and is easy to maintain. Patented KleanShield™ cooking compartment eliminates foaming, contamination of water reservoir and flavor transfer. High speed convection steam for fast cooking. Easy to operate SureCook™ timer automatically compensates for the volume of food being cooked. Easy to clean—simple vinegar cleanup. **New design saves water and energy.** Ideal for heavy batch cooking and medium volume à la carte style cooking. ENERGY STAR® rated energy-saving performance. Model 22CET6.1.

Cleveland



CONVO THERM

Convothem



It's a convection oven or convection steamer. Better yet, it's a convection oven and steamer (Combi) at the same time! The Advanced Closed System +3 takes the guesswork out of cooking. Prepare menu items faster and efficiently increasing overall yield and eye appeal. Even browning eliminates need to rotate pans during cooking. Crisp & Tasty feature removes moisture for crisp, golden results without deep frying. Press & Go buttons offer foolproof one-touch cooking. Disappearing door frees up aisle space. ConvoClean feature cleans and sterilizes the interior automatically. Choose with or without a boiler. UL NSF. Models OEB2020 and OES1020 shown. *Try our Electric Mini Combi!*

Lincoln Conveyor Ovens Approved For Ventless Operation

Lincoln



1100 Series Impinger®II Express Conveyor Ovens

The most versatile Conveyor Pizza Oven on the market is now UL710B approved for ventless operation! Advanced Air Impingement technology enhances bake quality and uniformity—Faster bake times improve time of service. Front-loading removable conveyor for improved cleaning in tight spaces. 18"W, 56"L conveyor belt with product stop 28" baking chamber. Adjustable temperature range to 575°F with up to 30-minute cook time. Stackable up to 3 high. Available with optional FastBake™ technology.

Frymaster

Large Vat Gas Fryers



Keep the kitchen cool and production capacity high. The LHD65 large vat fryers have flue temps less than 550° and an **ENERGY STAR® efficiency rating of 57%**. These stainless steel fryers make quick work of frying heavy loads of bone-in chicken, fish, wings and much more. NSF. CSA. Proprietary thermo-tube design with controlled flow diffusers. 6" diameter thermo-tubes provide a 36% larger surface for oil contact and reduce the heat load per square inch by 22%—oil lasts longer. Control food and oil quality with the SMART4U® 3000 controller, which has programmable cook buttons and segmented cook feature, when needed for frying bone-in chicken. Batteries have built-in filter with 8 GPM pump, which quickly removes crumbs and sediment.



Master Series Convection Ovens

The Master Series Convection Ovens deliver consistently better baking results throughout the entire cavity than ever thought possible. Gone are the days where you need to turn pans halfway through the cook cycle. The innovative air-baffling system and the industry's largest blower wheel maximize airflow and evenly channels it throughout the entire oven cavity resulting in very precise cooking results throughout. Master Series Convection Ovens manage energy and efficiency no matter what the fuel source – gas or electric. cUL, NSF. Stainless steel front, sides and top, porcelain cavity. **Gas models are ENERGY STAR® certified with an efficiency rating of 42.1%.** Model MCO-GS-10-ESS shown.



Garland



Manitowoc

Indigo™ Ice Machines

Award-winning Indigo uses technology to simplify everything about the ice making process. State-of-the-art diagnostics provide constant and reliable monitoring of refrigeration systems. In turn, that information is used to improve energy management, set proper ice production levels, streamline cleaning processes, ease food safety concerns, maintain ice quality, and quickly display up-to-date service information. Several models are ENERGY STAR® qualified.

B-style bins feature DuraTech™ stainless finish exterior and a soft trim around the opening to help silence bin door closing. Convenient stay-open design keeps bin door out of the way while scooping ice. Internal scoop holder stays above the ice line for easy access and better sanitation. Model IY0504A shown on B570 bin. *Bins sold separately.*

Manitowoc

NEO™ Ice Machines



NEO™ provides a new level of performance, intelligence and convenience. Depending on model, it can deliver up to 40 lbs. more ice over a 24-hour period as previous models but keeps the same compact footprint. **Saves at least 10% on energy consumption and a minimum of 25% on water usage.** Smart control panel with recognizable display icons provide on-the-spot feedback. Easy access, angled door with larger opening makes ice more visible and easier to scoop. Features removable, forward-sliding storage bin for easy access to refrigeration components. Pop-out air filter protects against lint, grease and dust. Model UD0140A shown.



Manitowoc

Flake Ice Machines



When it comes to food preservation, a cool presentation can lead to cold, hard profits. Not only does your product need to look good and stay fresh, the ice needs to look good too. Manitowoc flake ice machines offer quick cooling, moldable flakes. Ideal ice to water ratio of 73% allows small, soft pieces of ice to gently form around objects without bruising or damage. Perfect for food and beverage presentation and hand scooping into drinks. ENERGY STAR® certified model RFS0650A shown on a B420 bin. *Bins sold separately.*



Frymaster



1814 Gas Fryers



Frymaster's 1814 gas high-production tube fryers have been field tested and are proven to deliver flexible, high-production performance that conserves your resources. They offer a trio of savings—conserving oil, energy and space. Less oil, reducing operating costs and environmental impact. Upwards of 50% less energy than standard 3-fryer systems. 11-14% less hood and floor space than standard fryer systems. SMART4U® Lane controller has programmable cook buttons. Deliver flexible, high-production cooking with one or two 18"x14"x3³/₄" cooking area(s) that can cook baskets of food in each frypot at the same time. Comes with electronic ignition, rack-type basket supports, basket hangers, filter starter kit, built-in filter, stainless steel frypot, door and cabinet sides.

ENERGY STAR®. NSF.

Watch the video about Frymaster's 1814 high production fryer





Oasis® Open Air Screen Merchandisers

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

ENERGY STAR® FACT

Energy-efficient fryers that have earned the ENERGY STAR® rating offer shorter cook times, faster temperature recovery times, and ultimately higher pound-per-hour production rates through advanced burner and heat exchanger designs. Some models also offer an insulated fry pot, which reduces standby losses, giving the fryer a lower idle energy rate. **ENERGY STAR® qualified fryers can save \$100 on electricity annually (electric fryer), or \$470 on gas annually (gas fryer).**



Flav-R-Savor® Holding Cabinets



Energy efficient holding cabinets keep prepared foods at optimum serving temperatures for hours. Thermostatically controlled heat and humidity allows food to be prepared in advance of peak serving periods. Electronic control with digital read out temperature range of 80°F to 200°F and humidity controller. Type 304 stainless steel interior. No element contact with water makes the unit easier to clean. Accommodates Gastronorm pans. Available in stainless steel or designer colors (black is standard). Model FSHC-7W1-EE shown in designer black, with optional bumper kit and right-hand hinged door.



Eclipse™ Ergonomic Tilting Braising Pans

The Groen Eclipse Ergonomic Tilting Braising Pan line of products and accessories is expanding to include a new 15-gallon version in both gas and electric. The 15-gallon model will fit into most configurations and provide the same performance as the larger units. Features include a 5/8" clad plate cooking surface, heating to 350°F in just 4 minutes, a 100-grit hand-ground finish to reduce sticking and hinged cover with torsion spring-assisted hinges. Model BPM-15 shown.

Watch an Eclipse demo by Chef Steve on the Chef Steve show



Ice-O-Matic®

Ice. Pure and Simple



Self-Contained Cube Ice Machines, ICEU Series™

The perfect ice maker for small-space applications such as bars, coffee shops and wait stations. These small self-contained machines comes in several cube configurations and offer the highest level of production and storage of any self-contained model in the industry.



Ice-O-Matic®

Ice. Pure and Simple

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



Ice-O-Matic offers their exclusive top-air discharge as an optional free feature on 30"W air-cooled modular cubers up to 600 lbs. Requires 30" of total clearance, compared to 42" required by other 30" modular ice machines. The result: a space savings of close to 30%. Top air discharge units eliminate the need for side air clearance by venting hot air out the top of the machine and not at the customer. It can even be directed towards air return ducts or tied into the HVAC to eliminate hot air completely. Also available in half (HT) or full (FT) cube. Model ICE0400 shown on B55 Bin. Bins sold separately.



Back Bar Coolers



High-quality Back Bar Cooler built for performance and durability. All stainless steel covered corner interior. Heavy-duty self-closing doors with built-in locks. NSF epoxy coated durable shelves; 1 bottom and 2 adjustable shelves per door. 5-year compressor; 1-year parts and labor warranty. Choice of 60" or 84" in various door styles and finishes. Optional stainless steel top available. Model BS60L-KSS-LR shown.



Energy Saver Banquet Carts



The only banquet carts to meet the new ENERGY STAR® standard! New energy saver Banquet Carts are 65% more energy efficient than standard models! With more insulation on top, bottom and in the walls, these carts will maintain food temperatures with less energy. **Save up to 3,900 kWh annually, and reduce your electric bill by as much as \$370 per year...per cart!** Superior performance at an attractive price! Canned fuel drawers - take your banquets anywhere! Two models (BB96ES and BB120ES) in the most popular capacities. **Qualifies for utility rebates up to \$600! Average rebate is \$310.** Model BB96ES shown.



TRUSTED.



Compact Undercounter Refrigerators, Freezers & Prep Tables

Door and drawer models now available on select models! Stainless steel exterior sides and top offer durability with an attractive appearance. Anodized aluminum interior stands up to kitchen wear. Stainless steel door with anodized aluminum liner. Self-contained, front-breathing design allows "zero clearance" installation. Meets NSF 7 requirement. Refrigerator models are ENERGY STAR® listed. Prep Tables come standard with pans, adapter bars and cutting boards. 35 1/2"H, 30 7/8"D and available in convenient 27", 32", 48" and 60" widths.



Full Size Convection Ovens, VC Series

The versatile performance you need for preparing a varied menu with consistently great results. With gentle air circulation and even heat distribution, these all-purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods. They also save on operating costs with an energy-efficient heat recovery system.

Electric—12.5 kW input burner per oven section, 208 or 240 V, 60 Hz, 1 or 3-Phase.

Gas—44,000 BTU/hr burner per oven section. Gas models ENERGY STAR® qualified.

1-year limited parts and labor warranty. Model VC44GD shown.



Boilerless Connectionless Steamers

Single compartment electric connectionless steamer features stainless steel exterior and steel cooking compartments with coved interior corners. Efficient steam generating system requires no water or drain connection. Solid sheathed tubular elements embedded in 1" thick cast aluminum sealed to pan bottom for even heat distribution. Manual controls with 60-minute timer, buzzer and constant steam feature, cook/ready light and power switch. Low water light and audible signal. Heavy-duty doors and door latch mechanisms. ENERGY STAR® qualified. Model C24EO3 shown on optional stand.



TR Series Fryers

TR series fryers offer faster recovery with Vulcan's ThreePass™ heat transfer technology. This patented system produces shorter cook times, better tasting food and saves money with less oil top off. **ENERGY STAR® qualified means low cost of ownership.** Sealed combustion system extends the tank life. Comes standard with electronic ignition—power button starts the fryer instantly. Available with solid state analog knob (A), solid state digital (D) or programmable computer (C) controls. 10-year limited tank, 1 year parts and labor warranty. NSF. CSA.



ENERGY STAR® FACT

Compared to standard models, ENERGY STAR® qualified commercial refrigerators and freezers (glass and solid door) can lead to an average energy savings of 30%. Features that could potentially save energy include improved insulation and components such as high-efficiency compressors and motors. **ENERGY STAR® qualified commercial refrigerators and freezers can annually save on electricity:**

- Solid Door — \$55 (Refrigerator)**
\$175 (Freezer)
- Glass Door — \$70 (Refrigerator)**
\$320 (Freezer)



Chefmate™ Gas Countertop Equipment

For economy-minded consumers, Chefmate™ gas equipment offers quality and a great price. Constructed of stainless steel, Chefmate™ gas charbroilers, griddles and hot plates are equipped with high performance BTUs and come in 2 widths. Units ship natural gas and include a LP conversion kit. Offering durability and performance, this line comes with operator-desired features including extended cool-to-touch front edge, stainless steel legs with adjustable non-skid feet and adjustable pilots with front access. Models C24CB-SR, C24GG and C24HT shown.



RCS10DSE Microwave

New medium duty microwave from Amana is great for concessions, coffee shops and breakfast diners. 1000 Watts of power. Four power levels. Illuminated 10-minute dial timer. Timer automatically resets to zero if door is opened during heating. User option allows manual reset to zero. See-through door and lighted interior for monitoring without opening the door. 1.2 cubic ft. cap. accommodates a 14" platter. Stackable to save valuable counter space. All stainless steel for easy cleaning. Non-removable air filter protects oven components.



Self-Serve Refrigerated Prepared Food Merchandisers

Quick, on-the-go sales are made easy and accessible with new Self-Serve Refrigerated Prepared Food Merchandisers. Perfect for airport concession, convenience store and any facility that requires a self-service case. Standard features include:

- Curved glass with EZ view glass ends.
- Vacuum formed plastic evaporator coil tub.
- On-demand PTC condensate evaporator.
- Clear coil refrigeration system.
- Optional rear access doors.
- 3-tier adjustable metal shelves.
- Horizontal top LED light and under shelf light.
- DOE 2012 compliant.



Hot/Cold Drop-Ins

Two units in one for the ultimate in convenient serving. Versatile hot/cold drop-ins provide the ultimate in convenient serving options. Allow you to change from a cold salad bar to hot dinner buffet with the flip of a switch. NSF 4 and NSF 7 certified for open top hot food holding and refrigerated buffet units. A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display. Top and seamless well are 18-gauge, 300 series stainless steel. 1-year parts and labor warranty; 4-year compressor warranty.



Fusion Series Reach-In Refrigerators/Freezers



Efficiency fused with reliability. Versatility fused with value. Equipment fused with environment. Solid door reach-ins feature stainless steel interior and exterior. Top, bottom and back constructed of galvanized steel. Equipped with an electronically controlled monitoring system with door alarm function. Self-contained bottom mount refrigeration system—freezer R404A and refrigerator R134a. Temperature range 32°F to 40°F for refrigerators and -22°F to 8°F for freezers. Limited 3-year parts and labor warranty; 2-year compressor warranty. UL and ETL listed. **ENERGY STAR® qualified.**



Stem Casters

Turn your shelving unit into a mobile solution with heavy-duty polyurethane non-marking or thermoplastic rubber (TPR) stem casters. Each 5" caster has a load rating of 300 lbs. Rotating rubber bumper included. Choose swivel and swivel with brake stem casters for all your mobile needs.





SilverStar Convection Ovens

Patented soft heat mixing zone and patented in-shot burners give operators perfect baking every time. With 72,000 BTU per deck, SilverStar is available in several sizes to accommodate various kitchen needs. Ovens are available in standard or bakery depth, single or double deck, standard or cook and hold controls and with a variety of interchangeable control panels. ENERGY STAR® qualified for standard depth convection oven. Model SLGS/22SC shown.



Safety System Kits

Designed for the commercial kitchen, Dormont Safety System Kits feature the renowned Blue Hose® flexible stainless steel gas connector with Stress-Guard® technology and anti-microbial PVC coating, SnapFast® one-handed quick disconnect with thermal shut-off, SwivelMAX® 360-degree rotating end fitting and restraining cable with hardware, full-port valve and elbow. Select kits include Safety-Set™ wheel placement system (designated with PS in product code). CSA and NSF design certified, limited lifetime warranty.



Ultimate 400 Series Restaurant Ranges

Heavy-duty, versatile solution for commercial foodservice applications. Meet the needs of any operation with 24", 36", 48" and 60" widths. Hundreds of combinations, including the only 5-burner configuration in the industry, stainless steel construction, snap action oven thermostat, 45K BTU standard oven, 32K BTU convection oven, heavy-duty counter balance oven door. Choice of cast iron non-clog (33K BTU) burners, Star/Saute burners (33K BTU) or Pyromax (40K BTU) burners. Available with wavy or standard grates, metal knobs with manual gas shut off valve. Standard battery spark ignition for oven and optional for charbroiler, griddle, open top and hot top. New charbroiler configurations available in 24" and 36" (32K BTU). Model 4365A shown.



R-Series Counter Steamers

Reduce energy consumption in your kitchen with compact steamers from Southbend. Remarkably efficient and reliable—cooks 30% faster than conventional methods. With split water connections for simple hook up, this series is ideal for demanding operations from concessions to cafeterias. Stainless steel construction and covered corners for easy cleaning. Full-perimeter gasket seal on door. Illuminated power switch and cooking indicator light. 60-minute timer with audible alarm. Removable stainless steel pan supports. Model R24-3 shown with optional stainless steel stand.

Save Money.
Reduce Fan Energy.
Increase Kitchen Comfort.



Energy Management System Plus™

The EMS Plus™ Ventilation System is designed to automatically reduce exhaust and supply airflow quantities, while ensuring hood performance is maintained. EMS Plus uses variable frequency drives (VFD) and temperature sensors in the exhaust ducts to modulate the fans speed during cooking operation and maximize energy savings. With the EMS Plus, you now have the ability to monitor and control the entire system with the touch of a finger—touch screen interface provides fan(s) control, system configuration, programming of schedule and diagnostic information.



Cyclone Series Convection Ovens

No more fryers! No added fat! Bakes like a combi but at a third of the price! ENERGY STAR® rated full and half size, single and double convection ovens with 60,000 BTU per oven or 11 Kw electric power. Two-speed, high-low fan with cool-down setting and 4-second cycle hot surface ignition system. Stainless steel front, top, sides and doors. Fully insulated doors feature "cool touch" handles, stainless door seals and double-pane thermal glass windows. Lighted porcelain enamel interiors have 11-position, removable rack guide and 5 racks. Model BCOE-1 shown with optional casters.



Restaurant Series & Vantage Series Ranges

Restaurant Series Ranges come standard with many "best in the industry" features. Ranges available in multiple configurations to meet every kitchen specification. Features 40,000 BTU burners, 1" thick griddle option, 7" landing ledge, 5 rack positions. A variety of cooking chamber sizes include 30"W and 15"H ovens. Model 60-BP-6B-G24-S26 shown with optional casters and salamander.

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



Economy Fryers

Pitco quality at value price. The Economy fryers are free standing, stand-alone fryers with a welded tank. Smooth machine peened finish ensures easy cleaning. Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency. Standing pilot light design provides a ready flame when heat is required. Cabinet is constructed of stainless steel front and door with galvanized sides and back. Model 35C+S shown. And, don't forget to inquire about the first ever **ENERGY STAR® Value-Priced Fryer (VF35)**—uses **35% less gas and has the same production rate as a 35C+S.**



NOVA™ Milk Coolers

New design incorporates a 50% reduction in energy consumption. Powerful refrigeration system enables unit to maintain product temperature for longer periods of time with the door open. Storage for 8, 12 or 16 cases of milk cartons. Drop lid provides self-serve milk with easy access. Exterior self-service doors are stainless steel. Casters. Heavy-duty floor racks and key locking feature. Dual Access Milk Cooler enables 1 unit to serve 2 serving lines. 3-year parts and labor warranty; 5-year compressor warranty. Model AR124 shown.



Top of Cold Plate

Drain

Underbar Insulated Ice Bin with Cold Plate

Serve up cocktails with ease with the new Underbar Insulated Ice Bin with Cold Plate from John Boos.

Cold Plate features stainless steel circuits in solid aluminum plate. Available in 7-circuit and 10-circuit cold plate.

Underbar Ice Bin is constructed of 18-gauge, 300 series stainless steel and features a 12" deep insulated ice bin with drain and galvanized legs with adjustable bullet feet.

Hot/Cold Convertible Drop-Ins



Have the option of switching your unit from hot to cold, and back! These stainless steel units are insulated on all 4 sides and the bottom, with a 1" brass drain, and adjustable, removable adapter bars and brackets. The efficient electric immersion heaters meet NSF standard 4, and the self-contained system meets NSF standard 7 operation, with one control switch to change from hot to cold operation.



An advocate for the environment and a real thirst quencher. This innovative product is very popular on college campuses.



EZH²O[®] Bottle Filling Stations

ELKAY
foodservice
products

Hydration is essential for good health. Elkay's new EZH²O[®] bottle filling station provides a rapid fill of filtered water to quench thirst and minimize plastic bottle waste in the environment! One-handed operation allows for a quick fill between activities; 3 times faster than a traditional drinking fountain. Minimize the spread of germs with hands-free operation. New WaterSentry[®] Plus filter with enhanced sediment capabilities. Silver Agion anti-microbial protects against mold and mildew growth. Innovative Green Ticker[™] tracks the bottles saved from landfills.



ADCRAFT

Induction Cookers

New induction cookers are a perfect addition to your front-of-house workstations. These induction cookers combine high efficiency cooking with instant heat. Only drawing heat when a pan is placed on the cooking plate, they provide a more economical way of cooking and have a safer and cooler working environment by using flameless cooking. Offering fast and easy cleanup, units are available in popular sizes and voltages.

CAMBRO
TRUSTED FOR GENERATIONS[™]

Combo Cart[™] Plus

Maximize your storage capacity and options with portable and dependable food transporters. Electric or non-electric transporters hold food pans, sheet pans, trays and pizza boxes all in one! Durable, rust-free, dent-free, one-piece molded polyethylene body filled with polyurethane foam insulation easily holds food at safe temperatures.

Non-Electric Transporters—hold hot or cold for 4 hours or more. Features adjustable stainless steel universal rails.

Electric Transporters—ENERGY STAR[®] compliant. Separate, dual compartments with heaters on one or both doors maximize food quality and menu flexibility. **Energy-saving heater is over 50% more energy efficient compared to leading metal carts.** Available in energy-efficient 110V and 220V models.



Ultra Camcarts[®] & Pan Carriers[®]

Maintaining proper food temperature is the critical challenge for holding and transporting food safely. Tough, one-piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break. Thick polyurethane foam insulation and air tight gaskets provide top temperature holding performance. Door opens a full 270° for easy loading and unloading. May be used with Cambro H-Pans—food pans that can go from prep to cooler to oven to steam table, handling extreme temperatures of -40°F to 375°F.

CAMBRO
TRUSTED FOR GENERATIONS[™]



ADCRAFT



Hot Dog Steamer & Bun Warmer

Constructed of stainless steel, this hot dog steamer will steam your dogs to perfection! The HDS-1200W features all day steaming with a 6 quart capacity water pan and adjustable thermostat. Convenient humidity control system in bun compartment keeps buns fresh while your hot dogs steam. Tempered glass on both sides provides excellent merchandising. Steams 100 standard hot dogs and 36-48 buns.

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



Lang®

Micro Combi® Ovens

Big results with a small footprint. Combine the qualities and capabilities of both steam and convection into one unit with countertop Micro Combi® Ovens from Lang. Accommodates 12"x20" pans and uses pressureless steam, hot air or a combination of steam and hot air. Reversible fan ensures perfect roasting and baking. Ventilated heat-reflecting glass door, cool-touch

door and self-emptying integrated drip tray ensure safe operation. Models available with manual or programmable controls. 2-year parts and labor warranty. Model CSCPE1.06 shown.



Jet Air Plus Ovens

The most economical and reliable oven on the market. New Jet Air Plus is an all-in-one cooking oven that will cook, bake, roast and rethermalize. Use it with convection heat alone or with convection heat and humidity combined. Shot steam (one injection) or pulse steam (constant steam injection) is accurate and will provide the results expected. Comes standard with a drain. Patented reversing fan system will guarantee uniform cooking and baking without turning pans, allowing the operators to save on energy costs and labor time. Model JA5P2618 shown on optional stand.



E Series & 613 Series Convection Ovens

Easy to clean, coved corners. Interior light. Snap action thermostat standard. Completely front serviceable. Stainless steel front. Porcelain interior standard. 50/50 independent stainless steel doors on E and 613Q Series. 63/35 dependent doors on 613 Series. Natural or LP gas. 40,000 BTU per standard depth oven. Electric spark ignition. 200°F to 500°F temperature range. 60-minute timer. 2-speed, 1/2 HP fan. 13 rack positions (includes 5 oven racks per oven). 1-year limited parts and labor warranty. NSF, ETL, AGA. **ENERGY STAR® gas models qualify for rebates ranging from \$200 to \$1,000 per oven!** 613Q-E1V shown.

Ventless Fryers, Griddles & Cooktops



GO VENTLESS—The impossible is possible with Wells ventless hoods. These appliances use an exhaust hood that is not directly connected to the outside. Self-contained ventilation system includes an integral fire suppression system that solves challenging traditional ventilation problems (high rises, historical locations, sports venues). Comes complete with convection oven, drawer warmer or cabinet base and with cooktops of fryers, griddles, hot plates or combinations to meet your needs. Universal WVU models allow you to pick and choose brand and type of electric cooking equipment to customize the cookline (cooking equipment sold separately). Model WVU-24 shown (fryer sold separately).



C5 Series Cabinets



9 Series-Controlled Temperature & Humidity Cabinets
Precise Temperature & Humidity Control with Digital Display



8 Series-Controlled Temperature Holding Cabinets
Precise Temperature Control with Digital Display



6 Series-Heated Holding Cabinets
Traditional Temperature Control with Analog Display



High performance, heavily insulated heated cabinets. Metro's C5 9, 8 and 6 Series line of heated cabinets meet the new, more stringent ENERGY STAR® requirements for heated holding cabinets—**newly re-designed to use 24% less energy**. Three levels of control give you options that put you in control of food quality. Available in stainless steel or aluminum, multiple heights, solid or clear doors, reach-in or pass-thru, and pan slides to accommodate both 12"x20" and 18"x26" pans. Metro offers virtually every configuration to fit varying operator needs.



Ultra-Max® Cooking Equipment

ULTRA-MAX POWER! Designed for the most demanding foodservice applications. Ultra-Max equipment features welded steel frame construction with heavy-duty, stainless steel front and side panels. Radiant or Lava Rock Charbroilers available in 5 sizes and feature 40,000 BTU burners every 12". Griddles available in 5 sizes, 2 griddle surfaces, 3 temperature control systems and 40,000 BTU every 12". Step-Up Hot Plates available in 4 sizes. 3-year parts and labor warranty. Models 806HA, 836MA and 8036CBA shown.

Saving Energy in the Kitchen

When it comes to saving energy in the kitchen, how you use your equipment can be just as important as what equipment you use. Buying and using an energy-efficient oven, for example, is undoubtedly a good starting point and could trim hundreds of dollars from your annual utility bills—but saving the most energy and money will require something more: good practices.

Cut idle time. Do you need all of your equipment on, all of the time? Probably not. Leaving equipment on standby costs you money; so implement a startup/shutdown plan to make sure you're using only the equipment that you need, when you need it. The savings can be substantial.

Cook wisely. Ovens tend to be more efficient than rotisseries; griddles tend to be more efficient than broilers. Examine your cooking methods and menu and find ways to rely on your more-efficient equipment.

Maintain and repair. Don't let everyday wear and tear drive up your energy bills. While a leaky gasket, clogged burner or loose oven-door hinge may not waste much energy, combine all three and suddenly the waste is significant. Stop waste by staying on top of repairs.

Recalibrate to stay efficient. It's likely that over time the performance of your kitchen equipment will degrade. Thermostats and control systems can fail or fall out of calibration. Take the time to do an occasional thermostat check and recalibrate as necessary to ensure that you're cooking at the right temperature.

Repair or replace broken control panels on ovens, steamers, and other equipment that feature control systems.

Check pilot lights. Older gas-burning equipment typically feature pilot lights, which require a constant stream of gas to stay lit. Check pilot flames occasionally to make sure you're using only as much gas as you need. How do you spot an over-fired pilot light? A tall yellow flame is the giveaway. Adjust flames so they are bullet shaped and mostly blue.

Buy energy-efficient equipment. Inefficient equipment make for an expensive double-whammy. In addition to having higher operating costs, inefficient kitchen equipment tend to emit more heat than their efficient counterparts resulting in a hotter kitchen and potentially forcing you to spend more to cool the air in your kitchen. Buy with capacity in mind.

Evaluate your food production needs and try to buy equipment that match your needs on a pounds-per-hour basis. Grossly oversized equipment can hit you in the pocketbook through both higher capital costs and operating costs. Overcapacity is particularly painful, as you pay to heat up the production capacity you will never use.

Visit energystar.gov for more information.



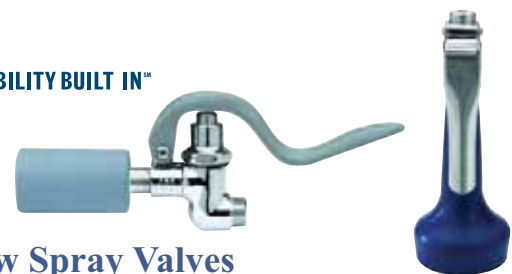
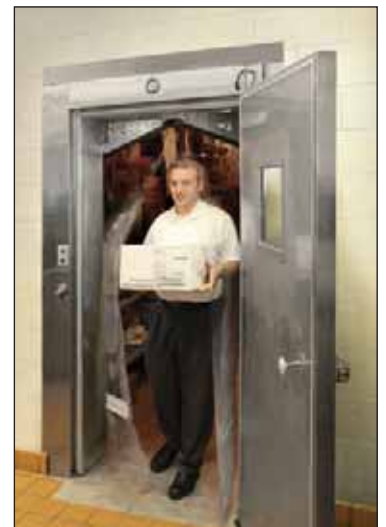
Walk-In Coolers & Freezers

Exceptional quality at a low life-cycle cost. These versatile and dependable walk-in coolers, freezers and combination cold rooms are custom designed to satisfy exacting job site conditions. Choose from a large selection of metal finishes, walk-in accessories and custom engineered refrigeration systems. Get a step closer to LEED certification with superior insulation, LED lighting, scroll compressors, hot gas defrost and many more options to maximize energy savings. Upgrade to a System 200 monitoring system and retrieve your unit's full HACCP records at the push of a button.



Polar-Pro™ Flexible PVC Doors

Curtron's Polar-Pro swinging door is the perfect solution for energy savings in walk-in cooler and freezer applications up to 60" wide and 108" high. The flexible PVC panels are USDA approved for incidental food contact and the stainless steel hardware and self-closing, even-plane hinges come with a limited lifetime warranty. Polar-Pro swinging doors are .080" or .120" thick clear PVC. Gray colored doors with a clear vision panel are also available.



Low Flow Spray Valves

Imagine a pre-rinse unit that uses less water, potentially saving up to 100,000 gallons every year versus spray valves rated at 1.6 gpm. T&S spray valves are designed to beat the strictest of standards while still delivering powerful performance. Models B-0107-C and B-0108-C shown.

For a superior quality spray valve suited for most general applications, choose— B-0107 (1.42 gpm) or B-0108 (1.48 gpm, ergonomic)

For the lowest flow rate of any commercial brand, choose— B-0107-C (.65 gpm) or B-0108-C (.65 gpm ergonomic)

*When time, energy and water conservation is the foremost need, but you want to effectively clean stubborn residue, choose— B-0107-J (1.07 gpm ***New**)*



ChefSeries™ Convection Ovens

ENERGY STAR® certified with a 76% efficiency rating. Lang ChefSeries™ features an evolutionary convection technology combined with controls that have virtually eliminated the need to rotate pans...ever! High performance features include cook & hold, one shot or pulse steam injection, 6 wire racks with 12-position pan slides, simultaneously opening doors with large, double-pane glass windows and a porcelainized cooking compartment. Choice of 2 control options—EnviroStar™ (knob control) or EnviroZone™ (fully programmable, icon-driven control). Double stack for maximum capacity. 5-year parts and labor warranty; lifetime warranty on the doors.

ENERGY STAR® FACT

A high-efficiency, or low-flow, pre-rinse spray valve is one of the most cost-effective, energy-saving devices available to the foodservice operator. And, it is easy to install! Just unscrew your old spray valve and screw in your new, water-efficient one. In addition to minimizing hot water consumption, you can reduce both your water-heating and sewer expenditures per month. How? Typical spray valves can release hot water at a rate of 3 to 4 gallons of water per minute (gpm), while common high-efficiency units spray only 1.6 gpm or less without sacrificing cleaning power!



EZ-Install 8" c/c Backsplash Mount Faucets

Designed to meet the rigorous needs of today's commercial kitchens. All Fisher faucets have stainless steel seats guaranteed for life, with 2 part swivel stems for lower maintenance. EZ-Install adapters allow you to replace any major brand without removing the sink from the wall, replace a faucet within minutes. *Stainless steel models also available.* Model 64769 shown.

Ultra-Spray™ Valves

Reduce your water and energy costs! Discover what municipal water conservation managers all agree upon...that retrofitting your pre-rinse units with the efficient Fisher Ultra-Spray can save you thousands of dollars in water and energy costs each year! 1.16 gallons per minute, fits all brands of pre-rinse units. *Also available in stainless steel (model 71307).* Model 2949 shown.



Pre-Rinse Hoses

When you are in need of a replacement pre-rinse hose, trust Fisher to deliver the only 3-ply aircraft hydraulic hose. The stainless steel sheath and end fittings are barbed and compressed to eliminate leakage. Built to last—they'll provide years of durable service. Model 2918 shown.



Champion®

The Dishwashing Machine Specialists



CH Series Single Tank Rack Conveyors

According to ENERGY STAR®, the cost of replacing old equipment with a Champion ENERGY STAR® qualified unit will be paid back in energy savings in 3 years or less. When your dish room space is limited, rack conveyors facilitate high volume dishwashing. Now you can save over 55% on water and utilities with Champion's single tank rack conveyor systems. The technological advances make them the most energy efficient machines on the market. 219 racks/hr., 130 gal./hr., 0.59 gal./rack. Model CH44 shown.

Champion®

The Dishwashing Machine Specialists

Undercounter High-Temp Dishwashing Machines



Compact efficiency and versatile design make these ENERGY STAR® qualified machines perfect for small commercial kitchens, bars, nursing homes and churches. High-temperature units operate very quietly with the double wall construction. New Multi-Power allows for infield conversion to 208/240V and/or single to three phase with ease. Features 40°F booster, LED temperature display, rinse sentry, rinse aid and detergent pumps, flexible fill and drain hoses, stainless steel top and side panels. 1-year parts and labor warranty. Model 230B shown.





Completely Custom Fabrication

Full custom fabrication built with set design standards or built to consultant specifications. From the front of the house to the back of the house, Maverick produces a wide range of quality equipment that exceeds expectations of foodservice professionals and consultants.



Mop Sink Cabinet

Conceal mop equipment and supplies in service areas with Advance Tabco's Mop Sink Cabinets! Contains messes and provides storage for all your cleaning supplies. The 84"H stainless steel cabinet includes 16"x20"x12" floor mop sink with drain and strainer plate. Includes 2 mop/accessory holders, hinged door and a fixed stainless steel shelf for extra storage. The louvered side panels allows for ventilation. Double width includes 3 extra shelves on left and mop bucket storage. Model 9-OPC-84D shown.

ENERGY STAR® FACT

From an operational standpoint, dishwashers are one of the most expensive pieces of equipment in your kitchen. Commercial dishwashers that have earned the ENERGY STAR® rating are on average 25% more energy and water efficient than standard models. Run fully loaded dish racks through the dishwasher. Cutting wash cycles could save you hundreds of dollars annually. Pay attention to your dishwasher's pressure gauge—if it's showing pressure above 25 psi, there is a good chance you are using much more water than is necessary. Most dishwashers require only around 20 psi. If you have a conveyor-style dishwasher, make sure you are using it in auto mode, which saves electricity by running the conveyor motor only when needed. **ENERGY STAR® qualified commercial dishwashers can save \$720 on electricity annually and \$300 on water annually.**



Work Tables & Equipment Stands

This value line of Equipment Stands and Work Tables is constructed of 16-gauge, 304 stainless steel top and 18-gauge, 304 stainless steel welded-in-place undershelves. Come standard with stainless steel legs and adjustable bullet feet. Welded set-up design. NSF approved. Equipment Stands feature a 24" work height with 2" turn up on 3 sides. Work Tables available with or without a 5"H, 2" thick back splash.



TempStar® Series Door-Type Dishmachines



Clean up to 1,450 dishes per hour using just 0.89 gallons of water per rack with the ENERGY STAR® certified TempStar®. Whether you're washing a delicate wine glass, fine china or a greasy pot, TempStar® cleans them all! The perfect choice for value-conscious customers! A built-in 70°F rise booster with Sani-Sure™ ensures proper sanitation every cycle. Includes normal 57-second automatic cycle plus delimiting and extended wash cycles. Built-in PRV comes standard. Field convertible from straight-thru to corner, from 3-phase to single phase, and vice versa. Durable 304 stainless steel construction. NSF and c-ETL-us listed. HH model accommodates larger trays and sheet pans. TempStar model shown.



CREW® Series Conveyor Dishmachines



Jackson has set a new standard of excellence in warewashing from appearance to performance to cost of ownership! The ENERGY STAR® qualified CREW® is loaded with best-in-class energy-saving features built around the largest wash tank in the industry. The WISR® Cleaning System provides one-pass cleaning performance while reducing water consumption to an industry leading 0.35 gallons per rack. CREW® lowers water, chemical and energy costs while always getting wares "Clean the First Time®". NSF and c-ETL-us listed.



Please check with our Customer Service Department as some items may need to be special or factory ordered. Allow 2 weeks for delivery. In some instances, cases may not be broken or broken case charges may apply. Not responsible for typographical errors. ©2013 SEFA, Inc.

**More equipment inside along
with ways to cut costs with
Smart Energy Strategies**



*Call us for help in increasing your
Energy IQ!*