

Food Prep

CanPRO® Compact Can Opener

URNS THE OLD CHORE OF OPENING CANS COMPLETELY AROUND!

- Unlike conventional can openers, NEMCO's new CanPRO cuts from the side along the lid's outer seam – leaves the circumference and lip of the lid intact so the lid doesn't fall into the can
- The cutter never makes contact with the inside of the can
- No metal shavings fall into the food
- Lid comes off clean without jagged edges
- Entire unit is dishwasher safe
- Easy-to-replace, precision ground stainless steel cutter – cuts up to 5,000 lids



- 56050-1** CanPRO Compact, Permanent Mount
Screws into countertop
- 56050-2** CanPRO Compact, Temporary Mount
Clamps securely to any counter up to 2¾" thick
- 56050-3** CanPRO Compact, Security Mount
Screws into countertop and includes a locking capability
- 56022** Cutter Housing Assembly
- 56029** Cutter

Easy Chopper II™

- Chops and slices big veggies with less effort
- Tough, lightweight aluminum construction
- Stainless steel blades
- Large cutting area, 4" square



- N56500-1** ¼" square chop
- N56500-2** ⅜" square chop
- N56500-3** ½" square chop
- N56500-5** ¼" thick slice
- N56500-6** ⅜" thick slice
- N56500-7** ½" thick slice

Easy Tomato Slicer II™

NEW! ACCOMMODATES A LARGER TOMATO THAN THE ORIGINAL

- Pretensioned for trouble-free performance
- Compact, efficient, fast and simple to use
- The changeable cartridge blade set stays properly aligned and tightened without the need to adjust it
- Blades are razor-sharp stainless steel, while the frame and handles are constructed of commercial grade aluminum
- Slide board is high density polyethylene, treated with Microban® to prevent microbial growth
- 15" w. x 8" l. x 8" h.

- N55600-1** ⅜" Cut Size
- N55600-2** ¼" Cut Size

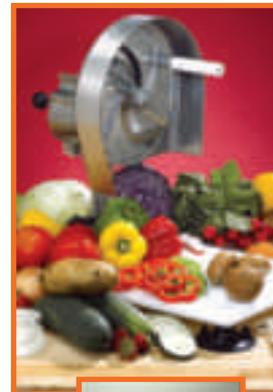


A SHARP BLADE IS SAFER AND MORE EFFICIENT. ASK YOUR SALES REPRESENTATIVE ABOUT REPLACEMENT BLADES. IT'S A GOOD IDEA TO REVIEW SAFE OPERATING PROCEDURES FOR ALL FOOD PREP EQUIPMENT LOCATED IN YOUR ESTABLISHMENT ON A REGULAR BASIS, ESPECIALLY WITH ALL NEW EMPLOYEES. PREVENTATIVE SAFETY MEANS FEWER WORKER'S COMPENSATION CLAIMS.

Easy Slicer™

SLICES TO PERFECTION...FAST AND EASY TO OPERATE!

- In seconds, produce mounds of uniformly sliced fresh vegetables, fruits and more with minimal training and big savings in time and labor!
- Stainless steel blades stay razor sharp
- Add the optional suction cup mounting base (sold separately) for portability – attaches easily to countertops or other flat surfaces – machine removes in seconds for cleaning/storage – no bolts in the table
- Adjustable slicing thickness – ⅛" increments to a maximum of ½" by simply turning a thumbscrew control



- N55200AN** 21" l. x 10¼" w. x 16" h.
- 55816** Suction Cup Mounting Base



Easy FryKutter™

THE FASTEST, EASIEST WAY TO CUT POTATOES FOR FRENCH FRIES!

- One smooth, easy motion cuts potatoes for french fries
- Short throw handle travels half the distance of competitors' machines, reducing fatigue and increasing production
- Linkage engineered with superior thrust ratio so one smooth, easy pull delivers plenty of pressure to cut potatoes and other vegetables
- Cuts, chops and wedges
- Wall or countertop operation
- 20" l. x 9" w. x 10" h.



- N55450-1** ¼" cutting grid
- N55450-2** ⅜" cutting grid
- N55450-3** ½" cutting grid



Easy LettuceKutter™

PROCESS A WHOLE HEAD OF CORED LETTUCE AT A TIME

- Cut mounds of crisp, fresh lettuce in seconds
- Scalloped blades and clean slicing action cut one inch squares without crushing or bruising
- Interlocked blades avoid flexing
- Replaceable blades for long life, no tensioning required
- Easy cleanup, pull one pin to remove the pusher block
- Clip-on blade assembly lifts out easily
- Angled, cast aluminum legs with no slip feet provide stable cutting base
- Manual locking pin keeps pusher block safely in place until operator releases for cutting



- N55650** 1" x 1" Square



Hot Dog Roller Grills

- 360° roller rotation prevents residue buildup
- Individual roller heating elements ensure heating consistency
- Removable drip pan makes for easy cleaning
- Silverstone® rollers are non-stick
- Electric power requires no ventilation system
- Seven heat settings offer versatile temperature control
- 120V



ROLLER GRILL - 7" h.

STANDARD ROLLERS WATTAGE	SILVERSTONE® ROLLERS	PRODUCTION	WIDTH X DEPTH	
8010	8010S	10-200 Franks/hr.	15¼" w. x 10" d.	330W
8018	8018S	18-360 Franks/hr.	18¾" w. x 16¼" d.	950W
8027	8027S	27-540 Franks/hr.	22¼" w. x 16¼" d.	950W
8036	8036S	36-720 Franks/hr.	30" w. x 16¼" d.	1500W
8045W	8045SW	45-900 Franks/hr.	36" w. x 16¼" d.	1800W
8045N	8045SN	45-900 Franks/hr.	22¼" w. x 25¾" d.	1520W
8075	8075S	75-1500 Franks/hr.	36" w. x 25¾" d.	2880W

ROLLER GRILL W/BUN WARMER - 21" h.

8010V	8010VS	10-200 Franks/hr.	15¼" w. x 10" d.	330W
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220 VOLT MODELS ARE ALSO AVAILABLE. CALL FOR DETAILS.

Slanted Roller Grills

- Special tiered roller design brings the grilled hot dogs into better view for your customers



SLANTED ROLLER GRILL - 10¼" h.

STANDARD ROLLERS	SILVERSTONE® ROLLERS	PRODUCTION	WIDTH X DEPTH	WATTAGE
8027-SLT	8027S-SLT	27-540 Franks/hr.	22¼" w. x 16¼" d.	950W
8036-SLT	8036S-SLT	36-720 Franks/hr.	30" w. x 16¼" d.	1500W
8045W-SLT	8045SW-SLT	45-900 Franks/hr.	36" w. x 16¼" d.	1800W

Heated Snack Merchandiser

- Ideal for all kinds of sandwiches, donuts, baked goods, concession-type snack items
- Incredibly space-efficient
- Complete with stainless steel frame, tempered glass and impact resistant polycarbonate door
- Heating elements made of Incoloy nickel-based metal for high-temperature corrosion resistance
- One year parts and labor warranty



6457
14" w. x 14" d. x 22" h.
120V

Heat Lamps

- Adjustable height (10" to 21")
- 250 watts per bulb
- White infrared bulb(s) included
- Pans not included
- 120V



6000A-1	1 Bulb
6000A-2	2 Bulbs
6000A-3	3 Bulbs

Pizza Merchandisers

- Rotating tiered units showcase your fresh pizza and other hot foods
- Holds controlled temperatures for better flavor and appearance
- Stainless steel, tempered glass construction
- Lighted interior and attractive signage give added impact
- Water reservoir keeps foods moist
- Other rack styles available
- 120V, 1480 watts



COMPACT - 19½" w. x 19½" d. x 32¾" h.

6450 Rotating, 3-Tier Case w/12" Racks

STANDARD - 23½" w. x 23½" d. x 32¾" h.

6451 Rotating, 3-Tier Case w/18" Racks

6452 Rotating, 4-Tier Case w/18" Racks

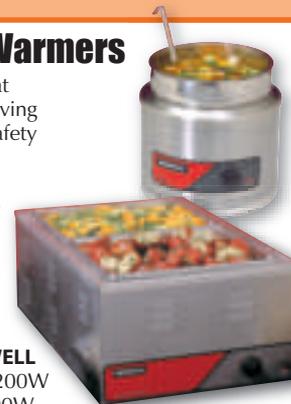
SELF-SERVE CASES

6451-2 Rotating, 3-Tier Case w/18" Racks

6452-2 Rotating, 4-Tier, Case w/18" Racks

Countertop Cooker/Warmers

- Reliable infinite control thermostat helps ensure that food held in serving lines is always within your food safety temperature guidelines
- Unique heating element design provides even heat distribution to prevent hot spots
- 120V



HEAVY-DUTY STAINLESS STEEL WELL

6055A Full Size Warmer, 1200W

6055A-43 ¼ Size Warmer, 1500W

6055A-CW Full Size Cooker/Warmer, 1500W

STAINLESS STEEL CONSTRUCTION

6100A 7 qt. Round Warmer, 550W

6101A 11 qt. Round Warmer, 750W

6102A 7 qt. Round Cooker/Warmer, 1050W

6103A 11 qt. Round Cooker/Warmer, 1250W

6110A 4 qt. Warmer, Single Well, 350W

6120A 4 qt. Warmer, Double Well, 700W

6120A-CW 4 qt. Cooker/Warmer, Double Well, 1000W



Hot Plates

- Powerful, oversized burners
- Six heat settings
- Solid-top, cast-iron French burners heat up quickly & evenly
- Right burner on the horizontal is a 1500-watt cooker, while the 500-watt left burner is perfect for warming
- Vertical units have the cooker in the front
- Durable, stainless steel construction
- Adjustable feet



SINGLE BURNERS - 12" w. x 12" d.

6310-1 120V 1500 watt, 4½" h.

6310-1-240 208/240V 1500/2000 watt, 4½" h.

DOUBLE BURNERS - HORIZONTAL - 24" w. x 12" d.

6310-2 120V 2000 watt, 4½" h.

6310-2-240 208/240V 2250/3000 watt, 4½" h.

DOUBLE BURNERS - VERTICAL - 12" w. x 24" d.

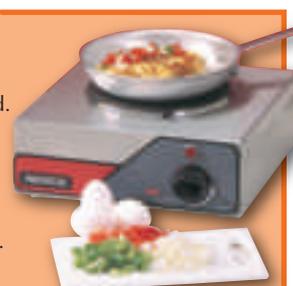
6310-3 120V 2000 watt, 4½" h.

6310-3-240 208/240V 2250/3000 watt, 4½" h.

6311-1-240 208/240V 2250/3000 watt, 14½" h.

FOUR BURNERS - VERTICAL - 24" w. x 24" d.

6311-2-240 208/240V 5250/7000 watt, 14½" h.



Food Prep

Commercial Food Processor with Variable Speed Drive

- Combination vegetable prep and vertical cutter-mixer
- Use lower speeds for soft products; medium speeds for high volume; medium high speeds to chop, mix, knead; and highest speeds for pureeing, homogenizing and emulsification
- 7 qt. stock-pot shaped stainless steel bowl with handle and see-thru lid
- Patented stainless steel "S" blade provides great vortex for increased mixing, chopping, pureeing, blending and kneading performance
- Comes with all metal continuous feed vegetable prep attachment with two deep feed openings and attached large feed pusher
- Accommodates 39 different processing discs
- Efficient, reliable discharge plate
- Comes with one slicing and one grating disc
- 3 hp., (370-3450 RPM), 120V



R6VN Prepares 2000 plus servings in less than 3 hours

Commercial Food Processor

- Induction motor – magnetic start and motor brake
- Includes 2½ qt. mixing bowl, 2 slicing discs and a stainless steel edge "S" blade
- Accommodates 21 different discs
- 120V, ¾ hp., 1725 RPM



R100 Prepares 400 servings in 3 hours

PROPER CLEANING AND SANITIZING PROCESSES REQUIRE THAT WORK AREAS SHOULD ALWAYS BE CLEANED BETWEEN THE PREPARATION OF COOKED AND RAW FOODS. IF AN AREA OR PIECE OF EQUIPMENT IS USED CONTINUOUSLY (WITH NO CHANGE IN FOOD TYPE), IT SHOULD BE CLEANED EVERY FOUR HOURS. THIS IS THE AMOUNT OF TIME DURING WHICH THE NUMBER OF MICROORGANISMS CAN GROW LARGE ENOUGH TO CAUSE A MAJOR OUTBREAK.

Food Processor

- Combination vegetable prep and vertical cutter mixer
- Accommodates 21 different discs
- Includes base unit, 3½ qt. stainless steel cutter bowl, continuous feed attachment with discharge plate, one medium grating disc and one slicing disc
- 1½ hp. motor, 120V, 1725 RPM

R301 ULTRA D Prepares 600 to 800 servings in 2½ hours



Commercial Food Processors

- Single motor base unit with 3 quart "stock-pot" shaped cutter bowl with handle
- Comes with stainless steel blade and continuous feed attachment which accommodates 21 different processing discs
- Incorporates advanced control panel with pulse switch
- Comes with one slicing and one grating disc
- 1 hp., 120V, 1725 RPM



R2N CLEAR

- R2N CLR** w/ Clear cutter bowl
- R2N** w/ Gray cutter bowl
- R2N ULTRA** w/ Stainless steel cutter bowl

Commercial Food Processor

Commercial Food Processor

- Recommended for 20-300 meals and more
- ABS polycarbonate motor base - all metal vegetable preparation attachment
- Includes 2 discs - 1/8" slicing, 1/8" grating
- Accommodates 39 different discs
- 1 speed, 1 1/2 hp., 120V



- Induction motor: magnetic safety system and motor brake
- Includes 3 qt. gray cutter bowl in ABS polycarbonate and stainless steel "S" blade
- Vegetable preparation attachment with external ejection
- 2 disc and dicing kit included: 27577 (2mm) 5/64" grating disc and 27566 (4mm) 5/32" slicing disc plus 27265 dicing kit (10mm) 3/8"
- 120V, 1 speed, 2 hp.

R2DICE

CL 50D



Vertical Cutter-Mixers

- 3-blade assembly, 3-phase, 2-speed motor
- Pulse control and power indication lights
- Self-centering cutter bowl with locking knob
- Designed for vertical cutting and mixing: chops, purees, blends, mixes and kneads dough
- 208-240V



COUNTER MODELS

- R8** 8 quart stainless steel bowl, 3 hp.
- R10** 10 quart stainless steel bowl, 4 1/2 hp.
- R10ULTRA** 10 quart and 3 1/2 quart stainless steel bowls, 4 1/2 hp.

FLOOR MODELS

- R23T** 24 quart stainless steel bowl, 6 hp.
- R30T** 31 quart stainless steel bowl, 7 hp.
- R45T** 47 quart stainless steel bowl, 13 1/2 hp.
- R60T** 63 quart stainless steel bowl, 16 hp.



R10



R30T



Power Mixers®

- Self regulation speed system
- All stainless steel knife, bell and shaft
- Removable foot and blade, a Robot Coupe exclusive patented system
- Watertight sealed foot with a removable 3 blade configuration
- Delivered with 1 stainless steel wall support
- 120V, single phase

TURBO - 12,000 RPM

- MP350TURBO** 14" shaft, 660 Watts, 1 hp. Maximum pan capacity: 50 qts.
- MP450TURBO** 18" shaft, 840 Watts, 1.1 hp. Maximum pan capacity: 100 qts.
- MP550TURBO** 21" shaft, 840 Watts, 1.2 hp. Maximum pan capacity: 200 qts.





3600P

Precision Slicers

THE ULTIMATE IN SLICING PRECISION, CONSISTENCY AND RELIABILITY!

- Durable stainless steel construction
- 13" hollow ground knife blade
- Gear driven
- EZ-Glide™ slicing table
- Open space base design
- Knife cover interlock
- Built-in antimicrobial protection
- Permanently attached knife ring guard and metal sharpener
- ½ hp., 7 amp motor, 115V
- 2 year parts, 1 year labor warranty
- 22" w. x 26.2" l.

- 3600P** Manual Slicer, 21.1" h.
3850P Automatic Two Speed Slicer, 25.2" h.
3975P Automatic Nine Speed Slicer, 25.2" h.



Compact Slicer

COMPACT IN SIZE BUT RUGGED IN PERFORMANCE!

- Anodized aluminum construction with seamless edges and radiused corners
- 12" hollow ground knife blade
- Knife cover interlock
- Top mounted all metal knife sharpener
- 1 year parts and labor warranty
- ⅓ hp.



GC12B Manual Slicer, 19¼" w. x 24" l. x 17" h.



GC10

Chefmate™ Manual Slicers

- Durable anodized aluminum construction
- Top mounted sharpener
- Knife blade is hollow ground to sharpen easily
- 1 year parts and labor warranty
- 115V



DIMENSIONS (WXLXH) HP

LIGHT DUTY - HARD CHROME KNIFE - UL

Model	Knife	Dimensions (WXLXH)	HP
GC9*	9" Knife	15" x 18" x 15"	¼
GC10*	10" Knife	17¾" x 20¾" x 15"	⅓
GC12	12" Knife	18¾" x 23½" x 17⅞"	⅓
GC12D	12" Knife	21½" x 27¼" x 16⅞"	½

MEDIUM DUTY - S/S KNIFE - ETL

GC510	10" Knife	16¼" x 23½" x 14⅞"	¼
GC512	12" Knife	19¾" x 25" x 19½"	⅓

*Not recommended for slicing cheese.

Planetary Mixers

THE PERFECT MIX OF PERFORMANCE, DEPENDABILITY AND PRICE!

- Gear driven, high torque transmission • Three fixed speeds • Custom built motor
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission • Thermal overload protection
- Rigid cast iron body • Stainless steel bowl guard (SP8 is polycarbonate)
- Front mounted controls • 15 Minute digital timer
- Includes stainless steel bowl, flat beater, wire whip and dough hook

COUNTERTOP MODELS

Model	CAPACITY	DIMENSIONS (WXLXH)	HP
SP8	8 qt.	11.8" x 15.8" x 22.9"	¼
SP10	10 qt.	16.1" x 21.2" x 24.6"	⅓
SP20	20 qt.	22.4" x 21.9" x 34.5"	½

FLOOR MODELS

SP25	25 qt.	22.5" x 21.9" x 35.9"	¾
SP30	30 qt.	22.4" x 26.2" x 48.5"	1
SP30P*	30 qt.	22.4" x 26.2" x 48.5"	1½
SP40P	40 qt.	25" x 28.4" x 51"	2
SP60P	60 qt.	25" x 28.4" x 51"	3
SP80PL†	80 qt.	30" x 48" x 62"	3

* PIZZA MIXER † W/POWER LIFT BOWL



SP20



CC12

Chefmate™ Meat Choppers

SPECIFICALLY DESIGNED FOR COMMERCIAL FOOD OPERATIONS!

- Standard accessories: knife, stainless steel product tray, ¼" and ⅝" plates and plastic food pusher
- Direct gear driven transmission • Manual reset motor overload protection
- Forward/reverse switch • Compact size and seamless construction
- Top mounted handle • Rubber feet
- 7' cord and plug • 115V
- 1 year parts and labor warranty



Model	CAPACITY	HP	Dimensions (WXLXH)
CC12	250 lb. of meat per hr.	1	9¼" w. x 16½" l. x 16⅓" h.
CC22	450 lb. of meat per hr.	1½	9⅓" w. x 18¼" l. x 20¾" h.

Food Prep, Blenders & Toasters

Xtreme Blenders

- Great for soups, salsas, sauces, desserts, dressings and beverages
- 64 oz. (half gallon) Polycarbonate container included
- Heavy-duty 3.5 hp. motor (peak input), 45,000 RPM's (bare motor speed)
- One piece dishwasher-safe removable jar
- Limited 3 year motor, two year parts and labor warranty
- 120V

MX1000XT



MX1000XT Paddle Switches
MX1050XT Electronic Membrane Keypad
ASK ABOUT OTHER AVAILABLE MODELS

Bar Blenders

- Die-cast zinc baked enamel base
- 2-speed, ½ hp. quiet motor
- Rugged, one-piece stainless steel cutting blade
- Removable blade assembly
- Exclusive metal-reinforced rubber coupling, easily replaced on site
- 120V



BB150 Polycarbonate Container, 48 oz.
BB150S Stainless Steel Container, 32 oz.

Margarita Madness® Blender

- High-powered, high-speed blender prepares today's favorite drinks with fast, high-demand results
- Metal reinforced drive couplings can be replaced on site without a service call
- Features a 1½ hp., 2 speed commercial motor, one piece stainless steel cutting blade, free extra drive coupling and a 48 oz. clear, unbreakable polycarbonate container
- 120V



MMB142

Quik Stik™ Immersion Blender

- 2 speed control, high efficiency motor
- Lightweight and compact
- All purpose stainless steel blade with NSF approved stainless steel guard
- 120V



WSB33



Big Stik™ Immersion Blenders

- Variable speed, 1 hp. heavy duty motor, 750 watts, 18,000 RPMs processing speed on high
- Lightweight and ergonomic - rubberized comfort grip and 2nd handle allow for safe and controlled operation
- Completely sealed shafts - stainless steel shafts are easily removable and dishwasher safe
- 1 year limited warranty



WSB50 12" l. Shaft
WSB55 14" l. Shaft
WSB60 16" l. Shaft
WSB65 18" l. Shaft
WSB70 21" l. Shaft

Commercial Toasters

- Chrome-plated steel construction • Full 1½" wide slots
- Convenient touch controls
- Extra-high lift, toasting, defrost, reheat and cancel buttons (WCT702 & WCT704 only)
- Self centering bread rack • Pull out crumb tray
- 120V • One year limited warranty



WCT702 2 Slice Toaster, Chrome Plated Steel
WCT704 4 Slice Toaster, Chrome Plated Steel
WCT708 4 Slice Toaster, Brushed Stainless Steel

Food Processors

- Slice, shred, grate and julienne directly in the batch bowl
- On/off and pulse controls
- Commercial high performance motor
- High impact, clear Lexan® bowl
- **FP25** & **FP25C** includes serrated S-blade, ½" slicing disc, ¾" shredding disc, ¼" julienne disc
- **FP40** & **FP40C** includes S-blade, ⅜" slicing disc and ¾" shredding disc
- 5 year motor, 2 year parts limited warranty



FP25 2½" qt., w/ Batch Bowl, 1 hp.
FP25C 2½" qt., w/ Batch Bowl & Continuous Feed, 1 hp.
FP40 4 qt., w/ Batch Bowl, 1½ hp.
FP40C 4 qt., w/ Batch Bowl & Continuous Feed, 1½ hp.



FP25



FP40

Table Top Food Mixer

- Comes equipped with all stainless steel accessories including bowl screen, bowl, wire whip, dough hook, flat beater, ingredient chute and a plastic bowl cover
- Aluminum frame for strength and rigidity
- .4 hp. direct drive with proven 5 speed transmission
- Very efficient agitators to quickly produce quality food products
- Rotary knobs on the sides can be used both for speed adjustment and as an opening/closing function
- Wide agitator speed range from 70 rpm to 400 rpm
- 115V



W5A 5 qt. bowl, 9½" w. x 21¼" d., 15¾" h.

 **Varimixer**

MIXERS AVAILABLE IN A RANGE OF SIZES: FROM 5 - 150 QT.



Planetary Mixers

- Bowl raises and locks-in-position manually (except 20 quart mixers)
- Variable speed drive system
- Start and stop push buttons
- Stainless steel bowl screen, bowl, wire whip, dough hook and aluminum beater
- **W20J** comes equipped with a stainless steel bowl, stainless steel wire whip and an alloy flat beater
- Automatic stop of mixer when the bowl is lowered
- Sanitary and easy to clean
- 15 minute electrical timer with hold feature

TABLETOP OR FLOOR

MODEL	CAPACITY	DIMENSIONS (WXDXH)	HP	VOLTAGE
W20J	21 qt.	17½" x 26½" x 34¾"	1	115V
FLOOR MODELS				
W40A	42 qt.	21" x 36" x 47½"	2	208/240V
W60A	63 qt.	25½" x 40½" x 55½"	3	208/240V

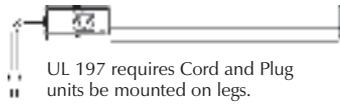
Heat Lamps



Setting the Standard™

STEP 1 CHOOSE HEATER STRIP STYLE ①

CORD AND PLUG STYLE ②



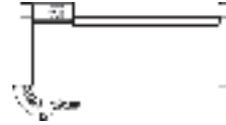
UL 197 requires Cord and Plug units be mounted on legs.

HARD WIRED STYLE



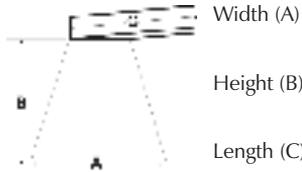
Supplied with 42" leads encased in 36" conduit with exception of on-board toggle which is supplied with 6" leads from control box.

FLANGE MOUNT STYLE ③

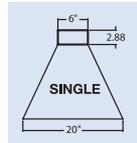


Supplied with lead wires and conduit though legs and an additional 18" lead wire encased in 12" of conduit at bottom of leg.

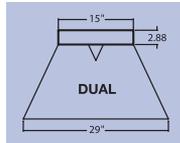
STEP 2 DETERMINE DIMENSIONS



(A) What is the width of the surface you want to cover?



Less than 20"



20" through 29"

(B) What is the operating height (distance from Cayenne Heat Strip) to food?

(C) What is the length?

STEP 3 CHOOSE BASE MODEL NUMBER

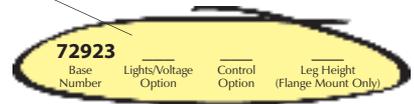
What is the length? What is your style? Will you need a single unit? Or dual?

Note: Wattage recommendations are based on enclosed pass throughs as required by UL. Individual performance may vary based on environmental conditions.

LENGTH	STYLE	LOW WATTAGE			MEDIUM WATTAGE			HIGH WATTAGE		
		LOW WATTAGE BASE #	CALROD WATTAGE SINGLE	CALROD WATTAGE DUAL	MEDIUM WATTAGE BASE #	CALROD WATTAGE SINGLE	CALROD WATTAGE DUAL	HIGH WATTAGE BASE #	CALROD WATTAGE SINGLE	CALROD WATTAGE DUAL
		Operating Heights	Min. Height ④	Max. Height	Min. Height ④	Max. Height	Min. Height ④	Max. Height		
18"	Cord and Plug	72671	300	n/a	72672	415	n/a	N/A		
	Hard Wired	72701	300	600	72702	415	830	72703	540	1080
	Flange Mount	72901	300	600	72902	415	830	72903	540	1080
24"	Cord and Plug	72674	400	n/a	72675	550	n/a	N/A		
	Hard Wired	72704	400	800	72705	550	1100	72706	720	1440
	Flange Mount	72904	400	800	72905	550	1100	72906	720	1440
30"	Cord and Plug	72677	510	n/a	72678	690	n/a	N/A		
	Hard Wired	72707	510	1020	72708	690	1380	72709	900	1800
	Flange Mount	72907	510	1020	72908	690	1380	72909	900	1800
36"	Cord and Plug	72680	610	n/a	72681	825	n/a	N/A		
	Hard Wired	72710	610	1220	72711	825	1650	72712	1080	2160
	Flange Mount	72910	610	1220	72911	825	1650	72912	1080	2160
42"	Cord and Plug	72683	720	n/a	72684	965	n/a	N/A		
	Hard Wired	72713	720	1440	72714	965	1930	72715	1260	2520
	Flange Mount	72913	720	1440	72914	965	1930	72915	1260	2520
48"	Cord and Plug	72686	820	n/a	72687	1100	n/a	N/A		
	Hard Wired	72716	820	1640	72717	1100	2200	72718	1435	2870
	Flange Mount	72916	820	1640	72917	1100	2200	72918	1435	2870
54"	Cord and Plug	72689	925	n/a	72690	1240	n/a	N/A		
	Hard Wired	72719	925	1850	72720	1240	2480	72721	1615	3230
	Flange Mount	72919	925	1850	72920	1240	2480	72921	1615	3230
60"	Cord and Plug	72692	1025	n/a	72693	1380	n/a	N/A		
	Hard Wired	72722	1025	2050	72723	1380	2760	72724	1800	3600
	Flange Mount	72922	1025	2050	72923	1380	2760	72924	1800	3600

Continues on next page. →

- ① All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.
- ② Cord and Plug units are available up to 60" lengths. Cord and Plug units must be mounted on legs—order separately.
- ③ Flange Mount units are only available up to 72" lengths. Flange Mount dual units are provided with two sets of legs.
- ④ Minimum height is UL required minimum distance over a non-combustible surface.



STEP 3 CONTINUED...

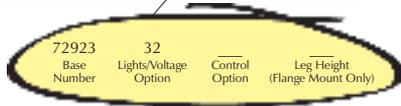
LENGTH	STYLE	LOW WATTAGE			MEDIUM WATTAGE			HIGH WATTAGE		
		Min. Height	↔	Max. Height	Min. Height	↔	Max. Height	Min. Height	↔	Max. Height
		Operating Heights								
⑤	Singles	8	↔	11	11	↔	16	16	↔	22
	Duals	13	↔	18	18	↔	25	24	↔	33
LENGTH	STYLE	LOW WATTAGE BASE #	CALROD WATTAGE SINGLE	CALROD WATTAGE DUAL	MEDIUM WATTAGE BASE #	CALROD WATTAGE SINGLE	CALROD WATTAGE DUAL	HIGH WATTAGE BASE #	CALROD WATTAGE SINGLE	CALROD WATTAGE DUAL
66"	Hard Wired	72725	1120	n/a	72726	1515	n/a	n/a	n/a	n/a
	Flange Mount	72925	1120	2240	72926	1515	3030	n/a	n/a	n/a
72"	Hard Wired	72728	1230	2460	72729	1660	3320	n/a	n/a	n/a
	Flange Mount	72928	1230	2460	72929	1660	3320	n/a	n/a	n/a
84"	Hard Wired	72731	1440	2880	72732	1930	3860	72733	2520	5040
96"	Hard Wired	72734	1640	3280	72735	2200	4400	72736	2870	5740
108"	Hard Wired	72737	1850	3700	72738	2480	4960	72739	3230	6460
120"	Hard Wired	72740	2050	4100	72741	2760	5520	72742	3600	7200
132"	Hard Wired	72743	2240	4480	72744	3030	6060	72745	3960	7920
144"	Hard Wired	72746	2460	4920	72747	3320	6640	72748	4320	8640

5 66"-144" length units not available in 120V high watt option.

STEP 4 CHOOSE SINGLE OR DUAL, WITH OR W/OUT LIGHTS AND VOLTAGE. ADD SUFFIX TO BASE NUMBER.

	SINGLE	SINGLE WITH LIGHTS	DUAL	DUAL WITH LIGHTS
120V	01	11	21	31
208V	02	—	22	—
208/120V	—	12	—	32
240V	03	—	23	—
240/120V	—	13	—	33

Only available options for Cord & Plug units.



LIGHTED UNITS ONLY

UNIT LENGTH	NUMBER OF 40 WATT SHATTERPROOF BULBS	TOTAL AMP OF LIGHTED SECTION (120V)
18" - 30"	2	.7
36" - 48"	4	1.4
54" - 72"	6	2.1
84" - 108"	8	2.8
120" - 144"	12	4.2



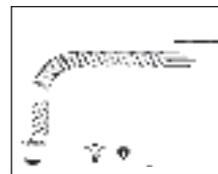
Note: Replacement Bulbs - Item 23236 Case Lot 4

STEP 5 CHOOSE YOUR CONTROL OPTION SUFFIX.

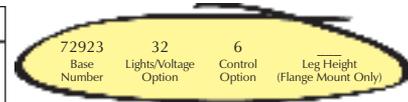
Controls cannot be retro fitted.

CONTROL OPTIONS	OPTION SUFFIX
On board toggle①	9
Only option for Cord and Plug (series 726XX)②	
On board toggles are not available for high wattage units	
Remote Toggle Switch	6
Remote Infinite Switch	7
No Control (OEM applications)③	5

- ① Not available on High Wattage units
- ② Must specify: 10 amp or lower
10.1-20 amp (includes 2 relay switches)
20 amp or higher (includes 2 relay switches)
- ③ Not available on Flange Mount units



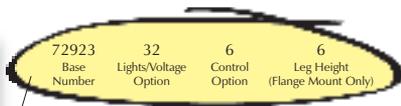
Remote Installation



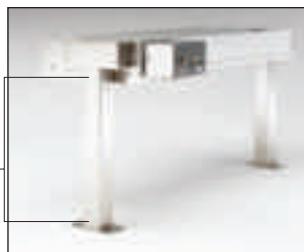
CORD AND PLUG AND HARD WIRED CATALOG NUMBERS ARE COMPLETE AFTER STEP 5.

STEP 6 FLANGE MOUNT UNITS ONLY. THIS ADDITIONAL SUFFIX DESIGNATES LEG HEIGHT.

LEG HEIGHT	SUFFIX
8"	0
10"	1
12"	2
14"	3
16"	4
18"	5
20"	6
22"	7
24"	8
26"	9



Leg Height represents the distance from the bottom of the heat strip to the work surface.



COMPLETE ORDERING CATALOG NUMBER EXAMPLE

72923	32	6	6
60" Medium Wattage Flange Mount	208V Dual with lights	Remote Toggle	20" Direct Mount Legs

DON'T FORGET YOUR MOUNTING OPTIONS AND KOOL-TOUCH TRIM.



Warmers & Toasters

Free Standing Bulb Warmer

- Aluminum alloy construction
- Ventilated aluminum reflector: heavy-duty electrical sockets
- Six-foot cordset with in-line or AC only



B2A 2 Bulb, 500 Watts



Freestanding Thermal Shelves

- Heavy-duty aluminum alloy construction
- Infinitely-adjustable heat control
- Non-slip rubber feet • Pilot light
- Six-foot cordset • 120V, 208V, or 240V



TS-24	24" l., 300 Watts	TS-60	60" l., 750 Watts
TS-36	36" l., 500 Watts	TS-72	72" l., 750 Watts
TS-48	48" l., 500 Watts		

Contempo® Warmer Lamps

- Offer graceful, dramatic styling to match any decor
- Made to exacting tolerances from heavy-duty, solid, mandrel-spun aluminum for durability
- Available in a rainbow array of high-gloss colors including polished nickel and polished brass (traditional anodized satin-clear and satin-brass also available)
- Durable long-life finishes unaffected by heat and grease vapors
- Electrical components are heavy-duty – on/off switches standard
- Available with either "direct" wire-in or "Trac-Heat®" track mounting system

SHADE STYLE ADD SUFFIX: R, S, C OR F FOR MOUNTING TYPE



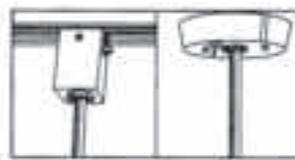
400	500	600	700	725	750	775
6" x 7½" dia. x h.	6" x 7½" dia. x h.	6.2" x 7.3" dia. x h.	6.4" x 7.3" dia. x h.	9.5" x 8" dia. x h.	11" x 7.3" dia. x h.	10.3" x 7.6" dia. x h.

MOUNTING TYPE *SEE OPTIONS FOR WHITE CORD



TYPE R RETRACTABLE CORD MOUNT Adjustable, 30"- 65½" l., black standard.	TYPE S* STEM MOUNT Up to 71" stem length.	TYPE C* CORD MOUNT Available in any length. Black cord standard.	TYPE F* FIXED MOUNT Up to 71" stem length.
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CONNECTION



(T) TRAC-HEAT® STANDARD DIRECT



Merco Savory

Enodis



Mini Horizontal Conveyor Toaster



- Big conveyor volume in a small space
- Reduce up to 75% in power consumption
- Front or rear delivery capability
- Forced air cooling keeps exterior cooler
- Toasts or warms: sliced breads, bagels, English muffins
- 1 year "on-site" parts and labor warranty
- 14" h. x 14" w. x 17½" d.
- Entry opening: 2" x 10"

ST-1

VOLTAGES	MAXIMUM PRODUCTION	CORD/PLUG
120	150-390 slices per hour	3'/NEMA 5-15P
208	435-585 slices per hour	3'/NEMA 6-15P
240	435-585 slices per hour	3'/NEMA 6-15P

EZ-Insert® Overhead Food Warmers

- Heavy-duty stainless steel and aluminum alloy construction
- Merco's Patented EZ-Insert Heat Tubes
- Metal Sheath heat tubes available at no additional charge
- On/off switch
- Basic mounting brackets

SINGLE OVERHEAD FOOD WARMERS - 8"

EZFW-18X	18" l., 550 Watts
EZFW-24X	24" l., 680 Watts
EZFW-30X	30" l., 750 Watts
EZFW-36X	36" l., 825 Watts
EZFW-42X	42" l., 950 Watts
EZFW-48X	48" l., 1100 Watts
EZFW-60X	60" l., 1500 Watts
EZFW-72X	72" l., 1650 Watts
EZFW-84X	84" l., 1925 Watts
EZFW-96X	96" l., 2200 Watts

ASK ABOUT OTHER AVAILABLE MODELS



Horizontal Conveyor Toasters

- Toasts or warms: breads, bagels, English muffins
- One or two-sided toasting capability
- Front or rear delivery capability
- 1 year "on-site" parts & labor warranty
- 15¼" w. x 24" d. x 16½" h.
- Entry opening: 3" x 11" • 208V or 240V



	PRODUCTION PER HOUR*
RT-2VSE	Energy Saver, 450-750 slices/ 1,000-1,200 Bun Halves
RT-2VSHO	High Output, 450-950 slices/ 1,200-1,600 Bun Halves

***DEPENDING ON VOLTAGE AND DRYNESS OF BREADS**



Euro® Series Hot Food Merchandisers

- Patented EZ-Insert® type heat tubes in top and middle shelves with insulated heat cable base unit
- Individual, infinitely-adjustable heat controls and pilot lights for all three levels
- Bright incandescent illumination in top and middle shelves with on/off switch
- Stainless steel work surfaces • Adjustable 4" NSF legs
- Removable, sliding glass doors on cook side • One-piece curved front glass
- Pan racks (pans optional) • Six-foot cordset
- All models are available in 120V, 120/208V, or 120/240V, single phase AC only, model ES1-1P available in 120V only • 26" d. x 33¼" h.

ES-1-1P	16½" l., 1460 Watts
ES-2-2P	33" l., 1620 Watts
ES-3-3P	44" l., 1980 Watts



Pizza Display Hold Cabinets

THE FIRST AND ONLY ROUNDED DISPLAY FOR THE ULTIMATE PRODUCT MERCHANDISING

- Innovative heating system provides gentle heat consistently on each pizza throughout the cabinet for optimal holding performance
- Large back lit merchandiser encourages impulse sales
- Temperature range of 140°-175° F
- Temperature display for accurate control of the cabinet temperature
- Rotating 4-shelf pizza rack • Heavy duty aluminum construction
- Sandwich and pretzel cabinets available • 24" w. x 24" d. x 36" h. • 120V

DHC-24	Standard w/Pizza Graphic, 1175 Watts
DHC-24H	Humidified w/Pizza Graphic, 1500 Watts
DHC-24D	Front Door w/Pizza Graphic, 1175 Watts
DHC-24HD	Humidified & Front Door w/Pizza Graphics, 1500 Watts



DHC-24



PDC3-2123

Pizza Dispensing Cabinets

THE PERFECT CHOICE FOR SELF-SERVE

- Specifically designed to hold and dispense boxed pizza products
- The cabinets feature insulated heat cables on each level to hold pizza at peak temperature without continued cooking
- Three spacious levels with a forward-slant design keep pizza boxes to the front, where a stop bar allows easy self-service access
- Utilizes bright incandescent illumination, enhancing merchandising benefits and product appearance
- 120V

PDC2-2123	21½" w. x 23⅞" d. x 30⅞" h., 995 Watts
PDC2-2723	27⅞" w. x 23⅞" d. x 30⅞" h., 1187 Watts
PDC2-3623	36⅞" w. x 23⅞" d. x 30⅞" h., 1597 Watts
PDC3-2123	21½" w. x 23⅞" d. x 39" h., 1485 Watts
PDC3-2723	27⅞" w. x 23⅞" d. x 42" h., 1772 Watts
PDC3-3623	36⅞" w. x 23⅞" d. x 42" h., 2387 Watts

Newly Designed Fried Food Holding Stations

REDUCE WASTE AND IMPROVE PROFITS BY EXTENDING THE LIFE OF YOUR FRIED FOODS!

- Heavy-duty stainless steel construction
- Removable product dividers, product tray and grease tray
- Internally controlled air temperature of 230°F directed over and through fried foods to maintain optimum product temperature and crispness
- Lighted on/off switch
- 1 year warranty on parts and labor

FFHS-16	15.8" w. x 24.6" d. x 13" h., 120V
FFHS-27	27" w. x 24.6" d. x 13" h., 208V or 240V



Merco Savory

Enodis



FFHS-16

Counter Cooking



GAS GRIDDLES

THERMOSTATIC CONTROLS

CLAGGHT-24-NG

CLAGGHT-36-NG

CLAGGHT-48-NG

MANUAL CONTROLS

CLAGGH-24-NG

CLAGGH-36-NG

CLAGGH-48-NG

LENGTH

24"

36"

48"

Redhots® Countertop Griddles

- Polished 3/4" thick steel griddle plate assembly, stainless steel 2 1/4" high splash guard on rear and both sides
- Stainless steel front and aluminized double wall constructed sides
- Full length front grease trough complete with stainless steel grease drawer and 4" adjustable feet
- Front panels are recessed, providing safe access to controls

ELECTRIC GRIDDLES

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

GAS GRIDDLES

- Models available with manual control valves or thermostatic controls
- Burner assemblies are "U"-shaped aluminized steel for even heat distribution
- Complete with an internal airflow design which prevents flame liftoff
- Units field convertible to LP gas

ELECTRIC GRIDDLES

CLEGH-24-240

CLEGH-36-240

CLEGH-48-240

LENGTH

24"

36"

48"



Redhots® Countertop Char-Broiler

- Adjustable manual control valves, adjustable heavy duty cast iron grates, aluminized double wall constructed sides, wraparound splash guard on rear and sides
- Full length grease trough with grease drawer and adjustable feet
- Recessed front panels provide safe access to controls
- Natural gas (NG) models feature a conversion pressure regulator that allows easy conversion to LP, using kit provided

RADIANT CHAR-BROILERS

- Cast iron burners with stainless steel removable shields

LAVA ROCK CHAR-BROILERS

- "U" shaped burner combined with heavy duty stainless steel radiant to allow even heat distribution

LENGTH

24"

36"

48"

RADIANT

CLCHRB-24-NG

CLCHRB-36-NG

CLCHRB-48-NG

BTU'S

80,000

120,000

160,000

LAVA ROCK

CLCHRBL-24-NG

CLCHRBL-36-NG

CLCHRBL-48-NG

BTU'S

64,000

96,000

128,000



Redhots® Heated Drawers

- Heavy duty stainless steel construction with 1 1/2" fiberglass insulation
- All drawer liners are 12" front-to-back by 20" side-to-side by 6 1/2" deep
- Individual recessed thermostatic control and indicator lamp for each drawer
- Heating element configuration heats quickly and evenly from 100° to 200°F.
- Adjustable louvers on each drawer retain ideal product moisture levels
- Interchangeable drawers include stainless steel liners that accept standard full-size and fractional steam table pans up to 6" deep
- 4" adjustable non-marking feet

21" NARROW WIDTH

DWN-1-120

DWN-1-240

DWN-2-120

DWN-2-240

DWN-3-120

DWN-3-240

DESCRIPTION

1 drawer, 120 volt

1 drawer, 240 volt

2 drawer, 120 volt

2 drawer, 240 volt

3 drawer, 120 volt

3 drawer, 240 volt

29" WIDE WIDTH

DWW-1-120

DWW-1-240

DWW-2-120

DWW-2-240

DWW-3-120

DWW-3-240

DESCRIPTION

1 drawer, 120 volt

1 drawer, 240 volt

2 drawer, 120 volt

2 drawer, 240 volt

3 drawer, 120 volt

3 drawer, 240 volt





Redhots® Heat Lamps

- Incandescent lights have dedicated switch
- Units with lights feature 60-watt incandescent bulbs with shatter-proof Teflon coating
- Exterior extrusion constructed of #6063 aluminum
- Interior with aluminized reflector plate to focus heat
- Each element controlled individually
- Red-lighted rocker switch indicates unit is on
- Can be attached with stainless steel brackets or hung from the ceiling using hanging tabs
- Removable wire guards constructed of 10 gauge chrome-plated wire
- Dual and tandem-mount units available
- Made in the U.S.A. Specify 120V, 208V, or 240V

REDHOTS® W/O INCANDESCENT LIGHTS

RHHL-18	18" Standard Watt Unit
RHHL-24	18" Standard Watt Unit
RHHL-30	30" Standard Watt Unit
RHHL-36	36" Standard Watt Unit
RHHL-42	42" Standard Watt Unit
RHHL-48	48" Standard Watt Unit
RHHL-54	54" Standard Watt Unit
RHHL-60	60" Standard Watt Unit
RHHL-66	66" Standard Watt Unit
RHHL-72	72" Standard Watt Unit
RHHL-84	84" Standard Watt Unit
RHHL-96	96" Standard Watt Unit
RHHL-108	108" Standard Watt Unit
RHHL-120	120" Standard Watt Unit
RHHL-132	132" Standard Watt Unit
RHHL-144	144" Standard Watt Unit

ALSO AVAILABLE IN HIGH WATT UNITS AND UNITS WITH INCANDESCENT LIGHTS. ASK YOUR SALES REP!



Redhots® Bulb Warmers

Comes with adjustable frame of heavy-gauge chrome-plated steel; two 250-watt infrared white bulbs; a 6' three-conductor cord; lamp shields constructed of polished aluminum; and stainless steel bottom plate. 120V



BW-2-120 120V/500 Watts
BW-2-120I 120V/500 Watts, with drain insert & pan

Redhots® Chef's Line Electric Hot Plates

- Top and front are constructed of highly polished stainless steel
- Exterior wrapper is aluminized steel
- High speed swing-up elements with individual drip pans, removable for easy cleaning
- Infinite controls for accurate heat setting and an off-on light
- 60 cycle single phase
- 2 burners • 12" x 24¹/₁₆"



CLCW-120-2 1625 Watts, 120V
CLCW-208-2 3156 Watts, 208V
CLCW-240-2 4200 Watts, 240V



Redhots® Food Warmers

- All stainless steel exterior for beauty and durability
- Deep-drawn stainless steel heat well openings ensure wet or dry operation
- Full size have 12" x 20" opening
- 208 or 240V are also available

1220FWE-120 Full Size Economy, 750 Watts, 120V
1220FWD-120 Full Size Deluxe, 1200 Watts, 120V
1220FW2-120* Full Size Double, 1800 Watts, 120V
7QFW-120 Round 7 Quart, 550 Watts, 120V
11QFW-120 Round 11 Quart, 550 Watts, 120V
*** FULL SIZE DOUBLE IS 29³/₁₆"w. x 22²/₁₆"l.**



Redhots® Electric Countertop Fryers

- Stainless steel construction; 10" x 14" deep-drawn one-piece fry tanks, removable for easy cleaning or filtering, and Robertshaw snap action thermostat with indicator light
- Front mounted controls for easier and safer operation



CLEF10-120 Single Fryer, 6 lb. French Fries/hr., 120V/1800W
CLEF10-240 Single Fryer, 20 lb. French Fries/hr., 208V/240V
CLEF102-240 Double Fryer, 40-60 lb. French Fries/hr., 208V/240V

Concession Equipment

ChefSeries™ Convection Oven

- Heavy duty 430 series stainless steel exterior
- Cooking compartment is porcelainized steel
- Heavy-duty 180° doors with single cool-touch handle open simultaneously
- Up to 525°F operating temperature
- 60,000 BTU/hr power input
- EnviroStar™ control package with soft-touch knob controls, knob-set timer with large LED, Pulse steam, Cook/Hold touch pad, Hi/Low fan speed and Power-On touch pads

GCSF-ES1 12 Rack Capacity



Classic Steamro, Jr. Hot Dog Steamer

- Hold 130 dogs and 30-40 buns
- Features top loading lid design for easy access to hot dogs, buns and more
- Side by side design provides more control of heat and humidity
- Bun compartment features a humidity control system and a bun rack to keep buns warm and fresh
- 120V

35SSC 18" w. x 15" d. x 15 1/2" h.



POPCORN'S POPULARITY MEANS PROFITS FOR YOUR ESTABLISHMENT WITH UP TO A 70 TO 85% PROFIT MARGIN. IT ALSO STIMULATES BEVERAGE SALES AND REQUIRES MINIMAL LABOR COST.

Mini JetStar Popcorn Popper

- Popper cabinet has a one-piece clear polycarbonate wrap body and a 3/16" thick polycarbonate door with a one-piece hinge
- Outfitted with a 1000 watt, 4 oz. capacity, aluminum popping kettle with stainless steel exterior shell
- 50 watt flood light supplied with unit
- 50 watt heated corn pan
- Popper is complete with a 6' cord
- 15 1/8" w. x 14 1/8" d. x 23 1/4" h.

J4R



Pro-Max® Sandwich Grills

- Heavy duty grooved aluminum platens provide superior performance and long life
- 18 gauge stainless steel body
- Unique counter-balanced h
- Thermostat with range 175°F to 550°F
- Front grease trough and drawer
- 6 ft. lead-in cord
- 1800 watt., 120V or 208/240V
- 19 1/8" w. x 24 1/4" d. x 32 1/4" h.

CG14



JetStar™ Popcorn Poppers

INCREASE SALES & PROFITS

- 6 oz. popper pops 135 one oz. servings an hour
- 2 minute popping cycle
- Clear drop down panel
- 2 year warranty
- 120V

- 39-A Yellow Top
- 39R-A Antique
- 39D-A Woodgrain Top
- 39S-A Stainless Top



Grill Express™ Two Sided Grills

- Heavy-duty, grooved cast iron platens
- Thermostat rated from 175° to 550° and provides accurate sensing of temperature
- Reliable hinge system provides effortless operation
- Removable grease trough
- Large heat resistant handle for safe operation
- 1 year warranty
- 120 or 230V

GX14IG 14" x 10" Cooking Surface



Ultra-Max® Gas Hot Plates

- Available in 2, 4, 6 and 8 burner styles
- Sizes available in 12", 24", 36" and 48" widths to fit almost anywhere and suitable for many size pot/pans
- High performance 30,000 BTU 2-piece burner provides superior performance and sectional control
- Heavy-duty cast iron grates stand up to constant use and non-tilt top design makes it easy to slide pots from section to section
- Standing pilot with anti-clogging shield for each burner for easy ignition
- Manual control valve has ¼ turn and gas regulator for temperature control
- Cool to the touch stainless steel front panel and bull nose front
- Heavy-duty 4" adjustable legs • Removable crumb tray for easy cleaning
- Floor models available with custom equipment stands



36" W. GAS HOT PLATE SHOWN

Ultra-Max® Gas & Electric Griddles

- Thermostatic control with throttling thermostat adjusts from 150° to 450°F
- Available in 24", 36", 48", 60" and 72" widths
- Highly polished 1" thick steel plate for superior heat distribution, fast recovery and energy efficient operation
- Heavy-duty all weld body construction with stainless steel front, side panels, bull nose and splash guard
- "Euro-style" design with stylishly curved, ergonomically advanced front panel providing easy access and viewing of controls
- Spatula wide 3½" front grease trough and grease chute for easier cleaning
- Large 6 quart stainless steel grease drawer
- Extra-heavy 4" adjustable legs
- Floor model stands available for free standing unit
- Optional casters available



36" W. GAS GRIDDLE SHOWN

Ultra-Max® Gas Radiant & Lava Rock Char-Broilers



- Exclusive steel radiant with flavor enhancing grooves delivers more heat than traditional cast iron radiants and will not bend or crack due to thermal shock
- Available in 24", 36", 48", 60" and 72" widths to fit any foodservice operation's space requirements
- High performance 20,000 BTU straight tubular steel burners every 6" of width
- Heavy-duty cast iron grates can be individually positioned (flat or slanted) to accommodate a variety of broiling needs
- Grates are reversible with a thin side for searing and a thick side for more delicate menu items
- Large capacity S/S water pan for easy clean up
- S/S, 5" high, tapered splash guard maintains cleanliness
- Cool to the touch stainless steel bull nose front
- Heavy-duty 4" adjustable legs
- Floor models available with custom equipment stands



36" W. GAS CHAR-BROILER SHOWN

Holman Ultra-Max® Countertop Conveyor Ovens

LABOR SAVING AND REDUCED EQUIPMENT COST ARE JUST A FEW BENEFITS OF THE ULTRA-MAX HIGH-VOLUME IMPINGEMENT OVEN

- Designed for high-volume commercial food service operations with limited space
- Compact design
- Constructed of stainless and aluminized steel
- Air impingement seals in moisture and flavor plus the airflow design bakes more than traditional ovens
- Ovens use hot air under pressure to deliver unmatched performance and speed
- Electronic controls with large LED display



GAS OVEN

UM-1854

- 40,000 BTU stainless steel burner
- 18" wide stainless steel conveyor belt and 28" baking chamber provide maximum performance
- Extra large 3½" opening will accommodate a variety of products
- 54" belt is designed for "First-In First-Out" handling of product

ELECTRIC OVEN

UM-1850

- 6000 watt metal sheathed element
- Industry leading 18" conveyor belt, 24" baking chamber and 4" product opening accommodate a variety of products
- 50" stainless steel conveyor belt



UM-1850

Counter Cooking

Star Max® Electric Fryer

- Produces 28 lbs. of french fries per hour
- Lift-out 15 lb. fat capacity nickel plated kettle
- One piece all stainless steel cabinet with polycarbonate trim and nickel plated die cast 4" legs
- Adjustable high-limit safety thermostat
- Only 4½ minutes to preheat to 350°F
- 18" w. x 20" d. x 17" h.
- 208/240V



301HLD



Star Max® Electric Twin Pot Fryer

- Fry up even more of your favorites in this heavy-duty stainless steel electric fryer
- Has twin, lift-out, 30 lb. fat capacity, nickel-plated kettles with single baskets
- Snap action thermostat and 4½ minute to pre-heat to 350°F
- 24" w. x 24" d. x 16¾"
- 208/240V



530TD



Star Max® Gas & Electric Griddles

- Manual (gas only) or thermostatic controls
- Available in 15", 24", 36" and 48" widths
- Highly polished ¾" thick polished steel plate for superior heat distribution, fast recovery and energy efficient operation
- Heavy-duty body construction with stainless steel front, bull nose and 4½" high tapered splash guard
- Spatula wide ¾" front grease trough and grease chute for easy cleaning
- Large 4½ quart stainless steel grease drawer
- Heavy-duty 4" adjustable legs to fit your countertop line-up requirements



636TD

Thermostat Gas, 36" w.

636MD

Manual Gas, 36" w.

536TGD

Thermostat Electric, 36" w.



Star Max® Gas Lava Rock & Radiant Char-Broilers

- Available in 15", 24", 36" and 48" widths
- Designed with high performance 40,000 BTU H-style cast iron burners every 12" of width
- Cast iron burners provide excellent broiling performance
- Heavy-duty cast iron grates can be individually positioned (flat or slanted) to accommodate a variety of broiling needs
- Grates are reversible with a thin side for searing and a thick side for more delicate menu items
- Large capacity S/S water pan for easy clean up
- Stainless steel, 4½" high tapered splash guard
- Cool to the touch S/S bull nose front
- Heavy-duty 4" adjustable legs



6048CBD

48" w. Lava Rock

6148RCBD

48" w. Radiant



QCS®

Conveyor Toasters

- Constructed of corrosion resistant stainless steel
- Forced convection keeps the toaster cool to the touch and extends the life of critical components
- Quartz infrared heaters provide faster, more consistent heating
- Variable speed and top/bottom heat control
- Heated holding area to keep toast at the perfect temperature



QCS1-350



QCS3-1300



QCS2-1200B



QCS1-350

350 Slices/Hour, 14¼" w. x 18¾" d. x 13¼" h.

QCS3-1300

1300 Slices/Hour, 18½" w. x 22¾" d. x 15¾" h.

QCS2-1200B

1200 Bagel Halves/Hour, 14½" w. x 22¾" d. x 15¾" h.



Countertop Steamers

- Patented convection steam distribution system
- Requires no fan or blower
- Boilerless design
- Preheat time - less than 5 minutes
- Configurable
- Low maintenance
- 3 year warranty on electric units
- 24/7 warranty



Heavy Duty Counterline

GRIDDLE

- 1" thick smooth polished plate
- Stainless steel front and sides
- 30,000 BTU every 12"
- Hidden grease drawers
- Exclusive NO COLD Zone
- Imbedded load sensing thermostat
- "Insta-on" thermostatic controls
- 24/7 warranty



CHAR-BROILERS

- Field convertible from radiant to briquette
- Stainless steel burner and cast iron grates
- 40,000 BTU every 12"
- Hidden grease drawers
- Two position, two-sided cooking grates
- Built-in splash guard
- Universal gas regulator in rear
- 24/7 warranty



OPEN TOP

- 33,000 BTU non-clogging burners
- Flush top grate design for pan mobility
- Full width crumb tray
- Stainless steel front and sides
- Available with 2, 4, or 6 burners and step-ups or with a 6 burner step up WOK (33,000 BTU)
- 24/7 warranty

Counter Cooking



Gas Char-Broiler & Griddle

- Stainless and aluminized steel with fully welded construction
- Cast iron griddle grates - char-broiler only
- Flat tops have 3/4" thick plate
- Natural gas - includes a kit for conversion to LP
- Also available in 12", 16" and 36" wide

CBL9024 24" x 27" x 16" Lava Rock Char Broiler
FTG9024 24" x 27" x 16" Flat Top Griddle

10 Quart Mixer with Guard

- Heavy duty construction
- Powerful air cooled motor
- Standard with mixing bowl, wire whisk, dough hook and spatula
- Direct drive 100% gear driven transmission
- 14" x 18" x 22"
- 110V

MIX7110



Twin Countertop Fryer

- 10 lb. oil/17 lb. of fries per hour
- Create a delicious variety of crisp fried food w/minimum fuss
- Hinged element box and removable stainless steel tank for easy cleaning
- Compact design
- Automatic cut-out at 410°F. prevents fire
- 11" x 19" x 11"
- 110V

FFA7110



Adjustable Salamander

- All stainless steel construction
- Adjustable warming height
- Heavy duty counter balance system
- Ideal for grilling, melting, roasting, & browning
- Even distribution of heat for consistent results with variable heat control
- Can be used as a plate warmer
- 23 1/2" x 20" x 21"
- Also available in 18" wide

SAA8024



Hot Food Merchandiser

- Illuminated display
- Convenient accessible front & rear sliding doors
- Humidified
- Excellent point-of-sale
- Sliding doors can be locked
- 26" x 17 1/2" x 25"
- Also available in 36" or 48" widths

FMA7026

MagiKitch'n



Series 600 Gas Char-Broilers

- Runner tube pilot system
- Top grid with free-floating round rods and standard spacing
- Stainless steel water tubs
- 6" stainless steel front service shelf
- Utility bar conveniently stores cooking utensils close at hand



MODEL	24	30	36	48	60	72
WIDTH	24"	30"	36"	48"	60"	72"
BTU	60,000	90,000	105,000	150,000	195,000	240,000
# BURNERS	4	6	7	10	13	16
COOKING AREA	513"	662"	810"	1,107"	1,404"	1,704"

HEAVY CAST-IRON REVERSIBLE TOP GRIDS

The new cast iron top grid option is available in standard spacing ($\frac{3}{16}$ ") and fish spacing ($\frac{1}{16}$ "). Both sizes are reversible to provide a standard or thin brand by simply flipping over.



Gas Griddles

EXTERIOR CONSTRUCTION:

- Heavy 1" thick griddle plate
- Double walled and reinforced stainless steel cabinet
- No exposed fasteners allowing easy cleanup

STANDARD ACCESSORIES:

- Snap action thermostat
- 15,000 BTU burner for every 6" of griddle
- Thermostatically controlled every 12" of griddle
- Front grease trough
- Large 3.75 gal. grease container (two on 72" model)



MODEL	MKG24	MKG36	MKG48	MKG60	MKG72
WIDTH	24"	36"	48"	60"	72"
OVERALL HEIGHT	23 $\frac{3}{32}$ "				
WORKING HEIGHT	16 $\frac{5}{32}$ "				
GREASE BOX CAP.	3.75 gal.	3.75 gal.	3.75 gal.	3.75 gal.	3.75 gal. x 2
# OF CONTROLS	2	3	4	5	6
BTU	60,000	90,000	120,000	150,000	180,000

Merchandisers & Toaster



Racer Counter Top Display Merchandisers

NEW, GREAT LOOKING DISPLAY MERCHANDISER THAT KEEPS A VARIETY OF PACKAGED FOODS HOT...AND PROVIDES FAST AND EASY ACCESSIBILITY TO THE CONSUMER

- Available in one or two shelf versions, either in a flat shelf or slanted design
- Racer Merchandisers keep wrapped product at NSF safe temperatures through a system of infrared overhead heat and a thermostatically controlled heated base
- The Racer line is the most durable and sturdy merchandiser on the market... infrastructure and support is made of solid stainless steel
- Unit will not sway from side to side or sag in the middle
- Heated base is designed with special coated aluminum that transfers heat efficiently, plus allows boxes and wrapped products to smoothly slide down toward the front
- Tempered glass end panels allow maximum visibility, while shatter resistant incandescent lights enhance the overall presentation

HORIZONTAL MERCHANDISERS

DMXS-30H	Single Shelf	30" w. x 27¼" d. x 18" h.
DMXD-30H	Double Shelf	30" w. x 27¼" d. x 27½" h.

SLANTED MERCHANDISERS

DMXS-30S	Single Shelf	30" w. x 27" d. x 23" h.
DMXD-30S	Double Shelf	30" w. x 27" d. x 32¾" h.

Overhead Warmers

DELIVERS 22% MORE HEAT

- These Overhead Warmers are made with special "mirror finished" stainless steel reflectors that generate over 22% more heat
- Pilot lights, toggle switch and mounting brackets come standard
- Infinite control available for maximum temperature management
- Single units are 6" wide and 2½" high
- 120V, 208V, or 240V



FD-24H-T	24" l., 575 Watts
FD-36H-T	36" l., 920 Watts
FD-48H-T	48" l., 1265 Watts

AT Express™ Toaster

- Produces over 300 slices per hour
- Outperforms any 120V pop-up toaster
- Front loading variable speed control, superfeeder and 1½" high product opening
- Extended superfeeder and warming area to allow for high volume production
- Stainless steel construction
- 10" wide conveyor belt
- Protects your employees with "Cool Touch" exteriors
- Requires 35% less space than traditional conveyor toasters
- One year limited warranty
- 120V or 230V

AT-Express 15¾" w. x 17¾" d. x 13¼" h., 1725 Watts





Gas Char-Broilers

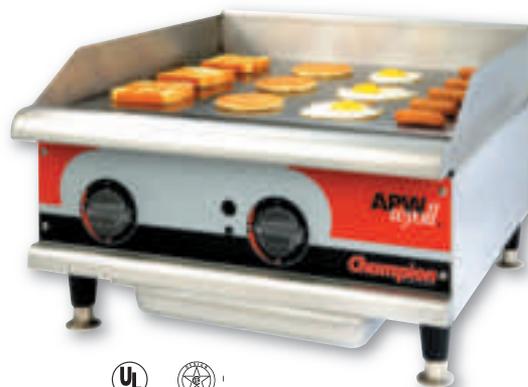
- Char-Rock broilers feature thin-line meat searing grates, installed regulator and shut-off valves
- S/S construction with cast-iron rock holder under grates
- Bull nose front protects from burns
- All stainless and aluminized steel construction

CHAR-ROCK

GCRB-24H	24" w., 2 Burners, 80,000 BTU
GCRB-36H	36" w., 2 Burners, 120,000 BTU
RADIANT	
GCB-24H	24" w., 2 Burners, 80,000 BTU
GCB-36H	36" w., 2 Burners, 120,000 BTU

Gas Griddles

- Stainless and aluminized steel construction
- 4" adjustable legs
- Units shipped Natural gas and field convertible to LP



MANUAL CONTROLS

GGM-24H	24" w., 2 Burners, 50,000 BTU
GGM-36H	36" w., 2 Burners, 75,000 BTU

THERMOSTATIC CONTROLS

GGT-24H	24" w., 2 Burners, 50,000 BTU
GGT-36H	36" w., 2 Burners, 75,000 BTU

Gas Hot Plates

- Heavy duty S/S construction with cast iron grates and burners
- 30,000 BTU/hr. burners
- Stainless steel drip pan
- Units shipped Natural gas and field convertible to LP



GHP-2H	12" w., 2 Burners, 60,000 BTU
GHPW-2H	24" w., 2 Burners, 60,000 BTU
GHP-4H	24" w., 4 Burners, 120,000 BTU

X*WAV™ Radiant Pass-Through Conveyor Oven

- Cutting edge controls and infrared heat systems deliver an "extreme" level of heat energy to your sandwiches, pizzas or breads
- Will broil, toast, bake or warm. Heat penetrates deeper into thick products
- Conveyor speed can be set between speeds that are slow (12 minutes) to a maximum speed of 30 seconds
- 8" long crumb trays are provided on either end of the toaster
- Extended conveyor shelves are available for both "entrance or exit" areas
- Fully insulated top and sides provide "Cool to the touch" exteriors
- 4" heavy duty legs are included
- Units can stack three high
- 1 year limited warranty
- Specify voltage: 208V or 240V

XWAV1417A	4100 Watts, 38¼" w. x 24" d. x 18" h., UL and UL Sanitation
XWAV1422	5400 Watts, 43" w. x 24½" d. x 18" h., UL, EPH & CE
XWAV1829	7200 Watts, 50½" w. x 28" d. x 18" h., UL, EPH & CE



COMES WITH EXTENDED SHELVES FOR EASY PRODUCT HANDLING.

Warmers & Fryer

Countertop Food Warmers

- Round countertop warmers with spun aluminum pot and band heating element
- Fully insulated
- Positive-off thermostat is adjustable from 90° to 190°F.
- 120V

LLW-4	4 qt.	8 ⁷ / ₈ " dia. x 8 ⁵ / ₈ " h.
LLW-7	7 qt.	10 ³ / ₄ " dia. x 8 ⁵ / ₈ " h.
LLW-11	11 qt.	12 ⁵ / ₈ " dia. x 8 ⁵ / ₈ " h.
SOUP WARMER/COOKER		
LLSC-7	7 qt.	10 ³ / ₄ " w. x 10 ³ / ₄ " d.
LLSC-11	11 qt.	12 ⁵ / ₈ " w. x 12 ⁵ / ₈ " d.



LLW-7

LLSC-11



Food Warmer

- Hold food at correct serving temperature
- Accepts all adapter pans for 12" x 20"
- Stainless steel warming pan
- Positive-off thermostat
- Wet or dry operation
- 120, 208 or 240V



SMPT 14¹/₄" w. x 30¹/₂" d. x 12³/₈" h. w/4" legs

Round Corners Cook 'N Hold

- Molded high impact plastic exterior – will not dent, scratch resistant, cooler to the touch
- Feet molded in place
- Stacks for transport
- Performance tested to achieve consistent heat-up and recovery
- Bulb and capillary thermostatAA
- 120V



SHW-1220 12¹/₂" w. x 9¹/₂" h. x 22¹/₂" d.

Countertop Electric Fryer

- Up to 14 lb. oil capacity
- Includes two half-size, rear-hanging, interchangeable fry baskets
- Heavy-duty stainless steel element swings up and locks for easy cleaning
- Single, removable frypot is made of nickel-plated steel
- 275°F. to 375°F. temperature range
- 11" w. x 21⁷/₈" d. x 13¹/₈" h. overall
- Cord and plug included
- 120V



LLF-14 Single Kettle, 14 lb. Fat, 11" w. x 21⁷/₈" d. x 1



Ventless Gas Fryer

- 30 lb. oil capacity
- Twin 15 lb. steel fry pots
- 2 basket lift mechanisms
- Positive-off thermostats
- Unique, totally self-contained hood system exceeds EPA emission standards
- Ansul® R-102™ Fire Suppression System meets NFPA 96 requirements to provide the ultimate protection
- Swing-up element, located below the baskets, allows easy removal of the fry pot for cleaning
- Element is heavy-duty stainless steel with low watt density for longer oil life



VVF-886

Produces 600 - 2 oz. servings of fries/hr. or 40 lb. of chicken/hr.
42 $\frac{3}{8}$ " w. x 35 $\frac{3}{8}$ " d. x 77 $\frac{3}{16}$ " h.
(w/6" Legs)

Gas Hot Plates

- Two burners per section with individual controls
- Heavy cast iron burners - 26,000 BTU each
- Cast iron grates
- 30 $\frac{3}{8}$ " d. x 15" h.



HDHP-3630G

HDHP-1230G	2 Burners	12" w., 52,000 BTU/hr.
HDHP-2430G	3 Burners	23 $\frac{3}{8}$ " w., 64,000 BTU/hr.
HDHP-3630G	4 Burners	35 $\frac{3}{8}$ " w., 156,000 BTU/hr.

Heavy Duty Drawer Warmer

- Deep drawers accept all standard 12" x 20" pans up to 6" deep
- Individual controls on each drawer for temperature and humidity
- 120V



RW-2HD

2 Drawers
29 $\frac{1}{4}$ " w. x 21 $\frac{1}{2}$ " d.

Gas Counter Griddles

- Heavy duty
- $\frac{3}{4}$ " thick griddle plate
- Cast iron burners - 30,000 BTU each
- 300 series stainless steel housing
- Manual controls
- 33 $\frac{1}{4}$ " d. x 17" h.



HDG-2430G

HDG-2430G	2 Burners	24 $\frac{1}{8}$ " w., 60,000 BTU/hr.
HDG-3630G	3 Burners	36 $\frac{1}{8}$ " w., 90,000 BTU/hr.
HDG-4830G	4 Burners	48 $\frac{1}{8}$ " w., 120,000 BTU/hr.



HDCB-2430G

Heavy Duty Gas Char Broilers

- Char-broiled flavor, aroma and branded appearance for meat
- Heavy cast iron burners are individually controllable
- Removable radiants and two-position cast iron grates for easy cleaning
- Legs, grease pan and scraper/brush provided
- 30 $\frac{1}{2}$ " d. x 18 $\frac{1}{2}$ " h. with 4" legs



HDCB-1230G	2 Burners	12" w., 40,000 BTU/hr.
HDCB-2430G	4 Burners	24" w., 80,000 BTU/hr.
HDCB-3630G	6 Burners	36" w., 120,000 BTU/hr.
HDCB-4830G	8 Burners	48" w., 160,000 BTU/hr.

Food Warmers

Decorative Heat Lamps

- Fashionable designs to hold food warm and enhance restaurant décor
- These warmers are available in different stylish shades and a variety of colors to match any interior design
- Offers great flexibility
- Mix and match the eight lamp shade styles with any of the eight different mounting arrangements (R, RT, C, CT, S, ST, P, A), four switch location options
- Choose from **Designer** powdercoated colors of warm red, navy blue, white granite, gray granite, hunter green, black, or gloss colors of gleaming gold, classic chrome, bold black, smooth white, radiant red, brilliant blue, bright nickel and bright brass
- Available in 120V or 240V
- Bulb available in 250 watt (standard) or 375 watt

	SHADE DIMENSIONS
DL-400	6 1/8" dia. x 8 1/2" h.
DL-500	6 1/8" dia. x 8 1/2" h.
DL-700	6 1/2" dia. x 8 1/2" h.
DL-725	9 1/2" dia. x 8 1/2" h.
DL-750	11" dia. x 8 1/2" h.
DL-760	12 1/2" dia. x 8 1/2" h.
DL-775	10 1/2" dia. x 8 1/2" h.
DL-800	11" dia. x 8 1/2" h.



Glo-Ray® Infrared Food Warmers

- Available in lengths from 18" to 12'
- Sturdy continuous aluminum housings eliminate sagging
- Pre-focused heat maintains serving temperatures longer without continuing to cook the food
- All models feature a two year element guarantee
- 120V, 208V or 240V



36" WITHOUT LEGS

GRA & GRAH MODELS

Glo-Ray® Portable Food Warmers

- Keep food hot at kitchen work areas, waitress pickup stations or customer serving points
- Available with or without a heated base
- All units are factory pre-wired with 6' cord and plug, ready to use
- Optional accessories include infinite control, shatterproof lights and food holding pans
- 120V



GRFFBL
SHOWN WITH OPTIONAL
FOOD HOLDING PANS
AND TRIVETS



Ultra-Glo® Portable Food Warmers

- Perfect for fry stations Model UGFFL is designed with a greater distance between the heating element and the holding pan than those with metal sheathed elements
- This distance, combined with the compact element housing, makes it more convenient to dump a basket of fried food into the holding pan while maintaining proper food temperatures
- The special ceramic element emits radiant heat that blankets the target surface and food product
- The ceramic portable food warmer comes with a 6' cord and plug attached



UGFFL
SHOWN WITH OPTIONAL TRANSLUCENT GLOSS
FINISH WITH ACCESSORY FRY RIBBON AND FOOD PAN

Drawer Warmers

- Hold everything from meat to vegetables to rolls
- Available in 1-, 2-, 3- and 4-drawer, free standing models and 1-, 2- and 3-drawer, built-in units
- Rugged stainless steel construction
- Each drawer features adjustable sliding vents and individual thermostatic controls
- Insulated top and sides provide maximum energy efficiency
- 120V, 208V or 240V



HDW-2
SHOWN WITH OPTIONAL
STAINLESS STEEL LEGS



Glo-Ray® Heated Stone Shelves

- Ideal for use on buffet lines and hors d'oeuvre displays
- Adjustable thermostat controls allow surface temperature to range from 100° to 200°F.
- 4 Decorative colors: Gray Granite, Bermuda Sand, Night Sky and Sawgrass
- 120V



GRSS-3618



Glo-Ray® Designer Heated Shelves

- Portable warmer available in heated surface lengths from 23¾" to 71¾"
- Features a thermostatically-controlled heated base
- 6' cord and plug included
- **Designer** color & **Designer** inset panel color available in: Navy Blue, White Granite, Hunter Green, Gray Granite, Black or Warm Red



GR2S-30
SHOWN WITH HUNTER GREEN INSET PANELS
AND ACCESSORY PIZZA PANS



Glo-Ray® Designer Buffet Warmers

- Ideal for holding hot food safely on buffet lines or temporary serving areas
- Featuring infrared heat above and thermostatically-controlled heat below
- Shatter-resistant incandescent lights enhance food appeal
- Breath protectors provide safe serving environment
- **Designer** color & **Designer** inset panel color available in: Navy Blue, White Granite, Hunter Green, Gray Granite, Black or Warm Red

GR2BW-30
SHOWN WITH WARM RED INSET PANELS
AND ACCESSORY FOOD PANS



Glo-Ray® Designer Merchandising Warmers

- Ideal for marketing hot wrapped or boxed product
- Available in one- or two-tier models
- Slant or horizontal hardcoated shelves
- Features controlled top and bottom heat
- Offers the convenience of self-serve and the efficiency of kitchen-to-serve holding
- Incandescent lighting showcases hot food
- **Designer** color & **Designer** inset panel color available in: Navy Blue, White Granite, Hunter Green, Gray Granite, Black or Warm Red



GR2SDS-30D
SHOWN WITH
NAVY BLUE
INSET PANELS



GRCDH-3PD
SHOWN WITH PAN SKIRT,
OPTIONAL DESIGNER COLOR &
ACCESSORY FOOD PANS

Glo-Ray® Designer Heated Display Cases

THESE WARMERS PLACE THE FOCUS ON THE PRODUCT WHILE HOLDING HOT FOOD SAFELY AT PROPER SERVING TEMPERATURES

- Curved tempered glass design with rollerless sliding doors
- Available in one- or two-tier models
- Available with or without humidity
- Available with flip-up doors
- Cool-base stainless steel construction
- Hinged front glass panel tilts forward for easy cleaning
- Shatter-resistant incandescent lights enhance product display while safe-guarding food products from bulb breakage
- 2-year heating element warranty
- Available in 6 **Designer** powder coated colors: Navy Blue, White Granite, Hunter Green, Gray Granite, Black or Warm Red



Food Warming

Display Warmers



GLO-RAY® HEATED DISPLAY CASES

- Designed for "show and sell" areas
- Made of sturdy stainless steel and aluminum, they feature tempered glass sides and rollerless sliding doors
- A metal element directs heat from above while the thermostatically controlled base conducts heat from below
- 120V

GRHDH-2P
SHOWN WITH OPTIONAL
DESIGNER COLOR AND
ACCESSORY FOOD PANS



GLO-RAY® BUFFET AND DISPLAY WARMERS

- Ideal for holding hot food on buffet lines or at temporary serving areas
- These food warmers feature infrared heat above and thermo-controlled heat below
- All models include incandescent lights, breath protectors and cord and plug set
- 120V

GRHW-2P
SHOWN WITH
ACCESSORY PANS



GLO-RAY® SANDWICH DISPLAY WARMER

- The perfect way to merchandise hot, fast foods
- Designed specifically for wrapped or boxed product only
- It offers the convenience of self-serve and the efficiency of kitchen-to-server holding
- Available with slant or horizontal shelves and in single or dual models
- Made of extruded aluminum and stainless steel with tempered glass end panels and hardcoat shelves
- 120V

GRSDS-30D
SHOWN
WITH DUAL
SLANT SHELF
& OPTIONAL
SIGNHOLDERS
AND SIGNS



Built-In Heated Wells

- Keep hot food at safe serving temperatures
- Full sized wells, grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment
- Choose from 1 to 5 well configurations, as well as voltage, fill, drain, and mounting options
- Each well has its own individual control to regulate the temperature of each separate food offering.
- Longer holding times with more accurate temperatures.
- EZ locking hardware for quick installation
- Thicker stainless steel construction and solid braised joints for durability



HWBI-3MA
SHOWN WITH ACCESSORY PANS



Flav-R-Savor® Large Capacity Merchandising Cabinets

- These eye-catching countertop cabinets are designed for convenience and quick sales
- Available in either black or clear anodized aluminum finish
- Have convenient French-style doors with tempered glass sides
- 6' cord with plug
- Incandescent display lights showcase your product
- Custom graphic decals available
- 32½" w. x 25" d. x 32½" h.
- 120V



**WFST-1X
SHOWN W/
ACCESSORY
SHEET PANS
AND DECALS**



Flav-R-Savor® Holding and Display Cabinet

- Build your daily sales volume with the Flav-R-Savor cabinets that keep food at optimum serving temperatures longer using controlled moisturized heat
- Contemporary-styled merchandiser features tempered glass sides and fluorescent lighting to heighten product awareness
- 22½" w. x 24" d. x 32½" h.
- Options include **Designer** colors and accessory rotating or stationary display racks, food decals and double doors



FSDT-1X



Flav-R-Fresh® Impulse Display Cabinets

- Perfect for convenience foods
- Controlled moisture heat holds foods longer using minimum counter space
- All models have stainless steel cabinet with tempered glass sides and incandescent lights
- A variety of display racks, food decals and door configurations are available
- 18" w. x 19½" d. x 27½" h.
- 120V



FDW-1X



GLASS DOOR MERCHANDISERS HELP KEEP PRODUCTS AND MAJOR BRANDS WITHIN EASY REACH OF THE CUSTOMER, GIVING THE OPTION OF SELF SERVICE WHICH PROMOTES IMPULSE BUYING AND ... INCREASES SALES VOLUME.

Flav-R-Savor® Portable Holding Cabinet

FSHC-7-1

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Allows preparation of food in advance of peak serving periods
- Electrical components, controls, and water reservoir are located at the top for easy access
- Adjustable humidity and temperature controls, digital temperature readout, insulated side walls, field reversible glass doors, 4" swivel casters with wheel locks and 6' recessed cord and plug are standard
- Convenient tray slides hold up to 7 food pans, easily removed for cleaning
- 22¾" w. x 29½" d. x 35½" h. • 120V



Toasters

Pop-up Toasters

- Evenly toasts a variety of bread products including bagels, Texas toast, waffles, and English muffins
- TPT-120 model toasts up to 220 slices per hour and has four self-centering 1½" wide slots
- TPT-208, -240 models toast up to 320 slices per hour and have four self-centering 1¾" wide slots
- Durable stainless steel construction
- Individual toasting controls
- Removable crumb tray for easy cleaning
- 6' cord with plug



TPT-120



TPT-208



TPT-120	220 Slices/Hour	13½" w. x 12¾" d. x 8¼" h.
TPT-208	320 Slices/Hour	13½" w. x 14¾" d. x 9¼" h.



TQ-400

Toast-Qwik® Conveyor Toasters

- Exclusive patented ColorGuard sensing system monitors cabinet temperature and adjusts conveyor speed during high usage periods to assure uniform toast
- State-of-the-art electronic controls precisely regulate both top and bottom heating elements for perfect golden toasting every time
- Power save mode with indicator light saves energy and money during slow periods
- Includes toast collector pan, toast feed ramp, removable crumb tray and 6' cord and plug



TQ-400	6 Slices/Minute	14½" w. x 17¾" d. x 14¾" h.	120V, 208V or 240V
TQ-800H	13 Slices/Minute	14½" w. x 22¾" d. x 16¾" h.	208V or 240V



TRH-60 10 Slices/Minute 17½" w. x 27¾" d. x 16¼" h.



Toast King® Conveyor Toaster

- Ideal for high volume, on demand toasting
- This conveyor toaster features speed control, manual advance and three basket access for fast loading
- Toasts up to 960 slices per hour
- Fully insulated for cooler operation
- 208V and 240V

TK-100 16 Slices/Minute 22" w. x 17¾" d. x 33" h.



Commercial Microwaves

- 1.2 cubic foot capacity
- Stainless steel interior and exterior
- 10-minute digital dial timer
- Timer automatically resets when the door is opened
- See-through door and lighted interior
- Durable construction for years of commercial foodservice use
- Limited 3 year warranty • 120V

ALD10D 1000 Watts, 1 Power Level

ALD10DT 1000 Watts, 5 Power Levels



Commercial Microwaves

- 1.2 cubic foot capacity
- 100 programmable menu items
- 5 power levels
- Four-stage cooking option
- x2 multiple quantity pad
- Time entry option for added flexibility
- Braille touch pads
- Durable stainless steel exterior and interior
- Full 3 year warranty

RFS12MPSA 1200 Watts

RFS18MPS 1800 Watts



Commercial Microwaves

- Durable construction and unsurpassed quality provide years of reliable foodservice use
- 1.2 cubic foot capacity
- See-through door and lighted interior
- Limited 3 year warranty

RCS10DA 1 Power Level, 6-Minute Dial Timer

RCS10MPA 5 Power Levels, 10 Programmable Timing Pads

RCS10MPSA 5 Power Levels, 100 Program Memory, 4 Cooking Stages & x2 Quantity Pad



Heavy Duty Commercial Microwave Ovens

- Unique method of energy distribution provides superior even-heating
- Stainless steel inside and out
- Multiple quantity pad automatically figures cook times for up to 8 portions
- 11 power levels
- Stores up to 100 program settings
- Full 3 year warranty

RC17S 1700 Watts

RC22S 2200 Watts

RC30S 3000 Watts



C-Max Heavy Duty Compact Microwave Ovens

- Unique method of energy distribution to provide superior even-heating - virtually eliminating hot and cold spots
- Durable, space saving stackable design
- Stainless steel interior and exterior
- 100 programmable menu items, 4-stage cooking and x2 quantity pad
- Full 3 year warranty

HDC12A 1200 Watts

HDC18 1800 Watts

HDC21 2100 Watts



Commercial Combination Oven

BAKES AND BROWNS FOUR TIMES FASTER THAN TRADITIONAL METHODS

- Combines up to 475° F of convection cooking with 1400 watts of microwave heating
- 1.2 cubic foot capacity
- 100 programmable menu items
- EZCard Menu Management System updates programming in seconds.
- Four stage cooking option
- 11 power levels
- Automatic voltage sensor automatically adjusts for 208V or 230V installation
- User-friendly controls require minimal user training
- Teflon-coated stainless steel interior
- Limited 3 year warranty

ACE14 2700 Watts (convection)/
1400 Watts (microwave)



High Speed Commercial Combination Oven

COOK FOODS UP TO 15 TIMES FASTER THAN TRADITIONAL COOKING METHODS

- Combination of radiant, convection and microwave to quickly toast and heat a variety of products
- Stores up to 360 menu programs to simplify cooking and ensure consistent results
- User-friendly controls require minimal user training
- Catalytic convertor filters grease and odors from air
- EZCard Menu Management System simplifies menu programming updates
- Durable stainless steel exterior and interior
- Limited 3 year warranty



AXP20 5000 Watts, 208V - 240V



Microwave Ovens & Rice Cooker

Commercial Microwave Ovens

- 1000 Watts
- "Grab and Go" door handle
- Unique bottom energy feed
- Holds 1 - half size, 6" d. pan w/cover
- Compact, 20 $\frac{1}{2}$ " w. x 12" h.
- 3-year on-site limited warranty
- 120V

NE-1024



NE-1024

- Stainless steel front
- 6 Minute dial timer, 16 $\frac{1}{16}$ " d.

NE-1054

- Stainless steel front
- Touch-control keypad with braille, 16 $\frac{1}{16}$ " d.
- 10 programmable memory pads



NE-1054

NE-1064

- All stainless steel interior and exterior
- 3 power levels, 16 $\frac{1}{16}$ " d.
- 10 programmable memory pads



NE-1064



Panasonic®

Commercial Microwave Ovens

- Two magnetrons provide top and bottom energy feed
- Large 0.6 cu. ft. oven capacity accommodates one 6" tall half pan
- Programmable memory pads, three power levels
- Stainless cabinet and cavity, see-through oven door with a patented safety seal system
- "Grab and Go" door handle
- 16 $\frac{1}{16}$ " w. x 20" d. x 13 $\frac{1}{16}$ " h.



- NE-1257** 1200 Watts, 120V
- NE-1757** 1700 Watts, 208 or 230-240V
- NE-2157** 2100 Watts, 208 or 230-240V

Commercial Electric Rice Cooker

- Large cooking capacity – cook up to 75 portions in approximately 30 minutes
- New dent resistant pan
- "Keep warm" feature
- Built in thermostat maintains heat at a precise and uniform level
- A specially sheathed element heats the pan from the bottom to minimize heat loss
- Built-in safety thermal fuse
- Auto shut-off
- Stainless steel lid
- 120V
- 16 $\frac{1}{16}$ " w. x 14 $\frac{1}{16}$ " d. x 11 $\frac{1}{16}$ " h.



SR-42HZP



Commercial Microwave Ovens

- Steamer alternative
- Holds two 4" tall, full-size steam table pans with covers
- 4 magnetrons (heating elements)
- Top and bottom energy feed
- Large oven capacity: 1.6 cu. ft.
- Chef technical support
- 8 programmable memory pads
- 16 memory capability
- Shift key (AM-PM)
- Programmable or dial timer
- 3-stage cooking
- 5 power levels
- Drop down counter-style door
- Self diagnostics
- Digital display
- Program list/Cycle counter
- Removable center shelf
- Tone control
- Stainless steel cabinet and cavity
- Easy to clean air filters
- See-through oven door with "Grab & Go" door handle
- Easy-to-change interior oven light
- 208/230-240V, 60 Hz, single phase (30A)
- 25 $\frac{1}{16}$ " w. x 20 $\frac{3}{4}$ " d. x 18 $\frac{3}{16}$ " h.



NE-3280

NE-3280 – 3200 Watts

NE-2180 – 2100 Watts

Panasonic

IDEAL FOR HEAVY VOLUME MICROWAVE AND STEAMING APPLICATIONS IN RESTAURANTS, SUPERMARKETS, DELICATESSENS, SCHOOL FOOD SERVICE, HEALTH CARE AND BANQUET CATERING.

SONIC STEAMER



NE-2180

USING A MICROWAVE?

- DO NOT COOK EGGS IN THE SHELL. PRESSURE WILL BUILD UP INSIDE THE SHELL AND IT WILL EXPLODE. DO NOT REHEAT COOKED EGGS UNLESS THEY ARE SCRAMBLED OR CHOPPED. PUNCTURE THE YOLK BEFORE COOKING EGGS.
- DO NOT HEAT OIL OR FAT FOR DEEP FRYING.
- PIERCE THE "SKIN" BEFORE COOKING POTATOES, WHOLE SQUASH, APPLES OR ANY FRUIT OR VEGETABLE WHICH HAS A SKIN COVERING.
- CASSEROLES AND SAUCED ITEMS SHOULD BE HEATED IN STRAIGHT SIDED CONTAINERS.
- PLASTIC, FOAM AND PAPER PLATES SHOULD NOT BE USED WHEN HEATING HIGH FAT OR SUGAR FOODS SUCH AS BARBECUE AS THE HEAT FROM THE FAT AND SUGAR MAY DISTORT THE PLATE.
- MOST FOODS HEAT BETTER IF THEY ARE COVERED. COVERING RETAINS THE HEAT THAT HAS BEEN CREATED, REDUCES DEHYDRATION AND HELPS KEEP THE OVEN CLEAN. THERE SHOULD BE AN OPENING FOR STEAM TO ESCAPE FROM THE FOOD.

Cooking / Warming

Food Warmer

FW-1200W

- Constructed of a heavy stainless steel housing for excellent durability
- Interior liner made of 20 gauge 18/8 stainless steel
- Steel "element support" stabilizes heating elements and reflects heat toward food, providing even heat distribution
- Maintains food temperatures in excess of 140° (the requirement for safe food service.)
- Easy to clean
- Exterior Dimensions: 22½" l. x 14½" w. x 9¼" h.
- Interior Dimensions: 20" l. x 12" w. x 6½" h.
- 120V 1200 watts



Rice Cooker

RC-0030

- An absolute must for any kitchen - cooks and warms rice for extended periods
- 30 cup capacity
- Keep warm feature
- Includes stainless steel lid with clear viewing top, aluminum insert, oversized plastic fork and clear plastic 4-cup measuring cup
- 110-120V



Soup Kettle

SK-500W

- Holds up to 11.4 quarts of liquid for all of your warming needs
- The 11.4 quart insert and lid are constructed of heavy duty stainless steel
- The soup kettle is constructed with a scratch and dent resistant high impact plastic exterior and an infinite switch
- Excellent for delis, dining rooms, cafeterias and food counters
- 110-120V



Hot Dog Roller Grills

- Body constructed of 304 stainless steel with a high torque motor
- Rollers constructed of 304 stainless steel with 360° of rotation
- 7 & 9 roller models offer 2 independent knobs to control front and back rollers
- Easy to clean



RG-05	5 Roller Grill	12 Hot Dogs Cap.	22¼" x 8½" x 8"
RG-07	7 Roller Grill	18 Hot Dogs Cap.	22¼" x 12" x 8"
RG-09	9 Roller Grill	24 Hot Dogs Cap.	22¼" x 15½" x 8"

Panini Grills



- Made with heavy duty cast iron plates
- Stainless steel construction
- Temperature control from 120°F to 570°F
- Includes removable stainless steel oil tray and brush for easy cleaning
- 120V, 1750 watts

SG-811E Panini Grill w/Ribbed Plates
SG-811E/F Panini Grill w/Flat Plates



Sandwich Grills

- Grill both sides of the sandwich without flipping it
- Stainless steel construction
- Temperature control from 120°F to 570°F
- Includes removable stainless steel oil tray and brush for easy cleaning
- 120V, 1750 watts



SG-811 Single Grill w/Ribbed Plates
SG-811F Single Grill w/Flat Plates
SG-813 Double Grill w/Ribbed Plates



Deep Fryers

- Constructed of heavy duty stainless steel for durability
- Temperature control adjusts from 120°F to 375°F
- 6 liter tank capacity



DF-6L



DF-12L

COOKS 15 LB. PRODUCT/HR.

DF-6L Single Tank, 120V 1750 Watts/Tank
DF-6L/2 Double Tank, 120V 1750 Watts/Tank

COOKS 25 LB. PRODUCT/HR.

DF-12L Single Tank, 208V 3250 Watts/Tank
DF-12L/2 Double Tank, 208V 3250 Watts/Tank

Rice Cookers & Acrylic Stemware

Electric Rice Cooker

- Pristine, stainless steel exterior
- 110-120V, 1500 watts

SEJ-50RC

Cooks 30 Cups of Rice in 30 Minutes



THUNDER GROUP, INC.



Electric Rice Warmer

- Keeps rice warm after it is cooked for an additional 12 hours
- Available in wood grain and mirror polished stainless steel

SEJ22000

50 Cup Capacity



Rinnai® Gas Rice Cooker

- Prepares 100 Bowls in 22 Minutes
- Piezo pilot ignition
- 9600 BTU/hr.



RER55ASN
RER55ASP

Natural Gas
Propane Gas



PLTHCP008C



PLTHMT010C



PLTHMT012C



PLTHGL010C



PLTHGL012C



PLTHMR012C



PLTHMR019C



PLTHWN012C



PLTHWN014C



PLTHSK016C



PLTHSK024C



PLTHKT016C



PLTHKT020C

Acrylic Stemware

- PLTHCP008C** Champagne Flute, 8 oz
- PLTHMT010C** Martini, 10 oz
- PLTHMT012C** Martini, 12 oz
- PLTHGL010C** Goblet, 10 oz
- PLTHGL012C** Goblet, 12 oz
- PLTHMR012C** Margarita, 12 oz
- PLTHMR019C** Super Margarita, 19 oz
- PLTHWN012C** Wine, 12 oz
- PLTHWN014C** Wine, 14 oz
- PLTHSK016C** Shaker, 16 oz
- PLTHSK024C** Jumbo Shaker, 24 oz
- PLTHKT016C** Kaleidoscope Tumbler, 16 oz
- PLTHKT020C** Kaleidoscope Tumbler, 20 oz

Counter Equipment