



COMMERCIAL FOOD EQUIPMENT AND SMALLWARES CATALOG

2022



- FOOD MACHINERY
- RESTAURANT ESSENTIALS
- KITCHEN UTENSILS
- KNIVES & CUTLERY
- PROFESSIONAL COOKWARE
- MERCHANDISING
- MAINTENANCE & SAFETY
- CUSTOMER CONVENIENCE
- WAREWASHING
- HANDLING & STORAGE
- REFRIGERATION





Company Overview

Omcan continues to help our customers remain competitive. With associates in North America, Europe, and Asia, our global footprint continues to expand and we hold to the principle that clients benefit from the accessibility and familiarity of our sales team.

In over 200,000 sq ft of warehouse space we stock over 6500 quality food equipment and supplies for the food preparation market. Our friendly sales, customer service and product service teams are always available to quickly provide you with the information you need.

Omcan will continue its mission of supporting the food service industry by providing our customers with the peace of mind they get from our process excellence and the quality products, we deliver.



SERVING THE FOOD INDUSTRY
SINCE 1951

Omcan's Visions and Values

Since 1951, Omcan has delivered high quality products and services to the food service industry. We continue to expand our portfolio and footprint by offering new and innovative products to help the food service industry to prepare, cook, and serve.

Benefits

- High quality globally sourced products at competitive prices
- Largest selection of products in the industry
- Over 6500 Omcan manufactured products
- Access to well-known brand names
- Fast local delivery from one of our four distribution centers
- A team of helpful and knowledgeable customer agents, who are ready to assist you between 8:30 am - 8:00 pm EST
- Comprehensive network and service providers throughout North America
- A convenient online service "MyOmcan" for our customers to order, check pricing, and many more services





OMCAN PROTECTION PLAN EXTENDED WARRANTY PROGRAM

Investing in our extended warranty program means you'll receive peace of mind knowing your product is covered after the standard manufacturer's warranty expires. We'll make repairs on your covered product, including those made due to mechanical or electrical failure, at no cost to you. Your item will be serviced by an authorized Omcan technician.



Average
Repair Per
Labor Cost

Starts From
\$250

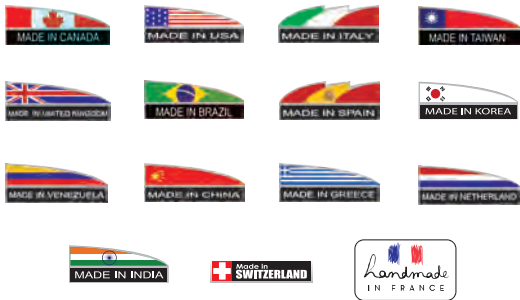


Cost Of
Replacement
Parts

Starts From
\$500

SYMBOL LEGENDS

GLOBALLY SOURCED PRODUCTS



CERTIFICATION



ECO-FRIENDLY PRODUCTS



SPECIAL FEATURES

- Retail ready packaged
- Shipped on pallet
- New Product
- Elite Series** - Designed and manufactured to strict standards, to ensure the highest levels of durability, performance and appearance.

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and promotion



Your 24/7 Access

Now, the quickest way to order Omcan products is through our website, MyOMCAN. All you need is a browser and access to the Internet. One of the key components to our site design is the ease of navigation; you are never more than three clicks away from ordering a product. But, just because we built the site for simplicity, doesn't mean we left out all the features and benefits you expect from a robust business – to – business web site.

Instant access to your account:

- ✓ Place an order
- ✓ Check order status
- ✓ Provide tracking information
- ✓ Check billing statement
- ✓ Create quotes
- ✓ Check balances
- ✓ Review transactions
- ✓ Inventory lookup



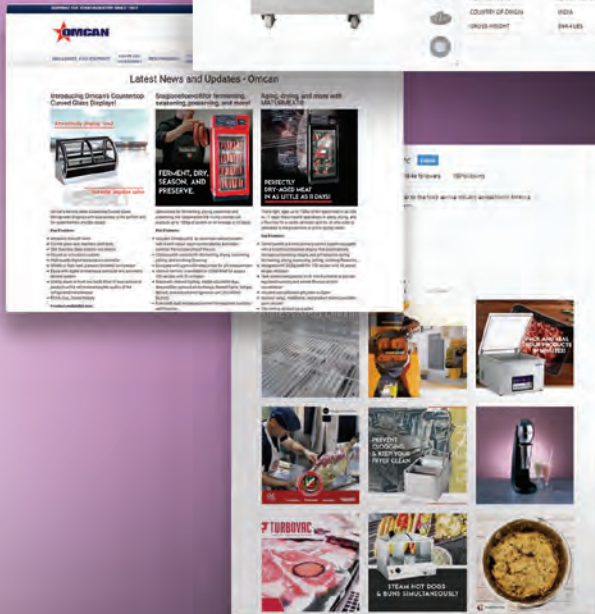
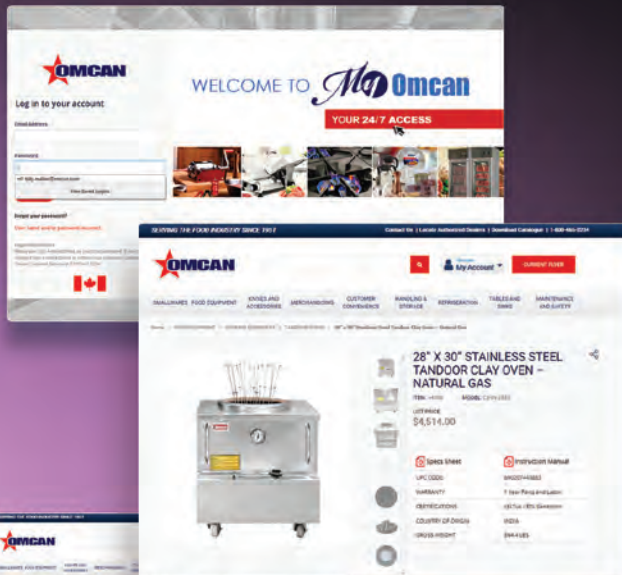
MEMBERSHIPS





VISIT OUR WEBSITE TO LEARN MORE ABOUT OUR PRODUCTS

www.omcan.com



My Omcan

- Check out our newly improved authorized dealer section

Register An Account

- Access the latest list prices

24/7 Access

- View new products
- Register product warranty
- Download digital catalog, product spec sheets and manuals
- Locate your nearby authorized dealers

Social Media

- Share our product demo videos, updates and industrial news



OMCAN SMALLWARE PRODUCTS

From our beginnings in 1951, selling Italian made slicers in Southern Ontario. Omcan has grown to distribute over 6,500 products from more than 200 factories all across the globe. Today, we sell to customers in every part of North America and reach into parts of Central and South America. Over the last 65 years, our core focus has been on developing a full line of equipment and restaurant supplies. We hope our customers will find Omcan more and more their one stop for supplying everything your customer needs.



RESTAURANT ESSENTIALS

Omcan's smallware collection encompasses a wide selection of restaurant supplies all backed by our high quality standards. We pride ourselves on providing the best restaurant essentials for your business.

KITCHEN UTENSILS

Omcan offers a complete line of quality products for your kitchen. Whether you're mixing, chopping, storing, or preparing condiments, we have all that the supplies and accessories you'll need so your commercial kitchen can achieve ultimate quality and efficiency.



PROFESSIONAL KITCHEN CUTLERY

Kitchen jobs are made easy and efficiently with the right cutlery. Whether you are looking for a specific knife, knife sets, or knife accessories, we've got it all.

KITCHEN ESSENTIALS

The right cookware is a necessity for any commercial kitchen. Whether you're boiling, sautéing, baking, or stewing, we offer high quality cookware that will take your cooking experience to the next level.



MERCHANDISING PRODUCTS

Boost your sales through the use of display merchandise. Provide your patrons information regarding your specials, menu, hours of operation, and contact information. With our wide selection, there is no need to limit your imagination.

MAINTENANCE AND SAFETY

Maintain and ensure a safe work environment using a variety of Omcan's cleaning products. With the right tools to clean your kitchen equipment and kitchen space, cleanliness and safety won't be a problem.



CUSTOMER CONVENIENCE

With Omcan's wide selection of products perfectly made for customer convenience, you can choose from upgrading your shopping baskets to giving the necessary security and comfort for your small customers. These give you efficient services and will leave your customers satisfied.

WAREWASHING, HANDLING, AND STORAGE

Keep your restaurant up to code and utilize the space in your kitchen with different sizes of sinks, worktables, filing cabinets, and shelves. Whichever storage your kitchen and/or restaurant space requires, we have the perfect essentials that suit your needs.



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PEBBLED TUMBLERS *Sold by the case*

FEATURES

- Colorful pebbled texture, break resistant, lightweight and dishwasher safe
- Ideal for restaurants, cafes, catering companies and any hospitality establishment
- Made of SAN material. BPA Free.



| Item | Description | Color | Quantity/ Case (pcs.) | Item | Description | Color | Quantity/ Case (pcs.) |
|-------|----------------|-------|-----------------------|-------|---------------|-------|-----------------------|
| 80326 | 5 oz/ 148 mL | Amber | 12 | 80340 | 12 oz/ 355 mL | Clear | 12 |
| 80327 | 5 oz/ 148 mL | Blue | 12 | 80341 | 12 oz/ 355 mL | Red | 12 |
| 80328 | 5 oz/ 148 mL | Clear | 12 | 80342 | 16 oz/ 473 mL | Amber | 12 |
| 80329 | 5 oz/ 148 mL | Red | 12 | 80343 | 16 oz/ 473 mL | Blue | 12 |
| 80330 | 8 oz/ 237 mL | Amber | 12 | 80344 | 16 oz/ 473 mL | Clear | 12 |
| 80331 | 8 oz/ 237 mL | Blue | 12 | 80345 | 16 oz/ 473 mL | Red | 12 |
| 80332 | 8 oz/ 237 mL | Clear | 12 | 80346 | 20 oz/ 591 mL | Amber | 12 |
| 80333 | 8 oz/ 237 mL | Red | 12 | 80347 | 20 oz/ 591 mL | Blue | 12 |
| 80334 | 9.5 oz/ 281 mL | Amber | 12 | 80348 | 20 oz/ 591 mL | Clear | 12 |
| 80335 | 9.5 oz/ 281 mL | Blue | 12 | 80349 | 20 oz/ 591 mL | Red | 12 |
| 80336 | 9.5 oz/ 281 mL | Clear | 12 | 80350 | 32 oz/ 946 mL | Amber | 12 |
| 80337 | 9.5 oz/ 281 mL | Red | 12 | 80351 | 32 oz/ 946 mL | Blue | 12 |
| 80338 | 12 oz/ 355 mL | Amber | 12 | 80352 | 32 oz/ 946 mL | Clear | 12 |
| 80339 | 12 oz/ 355 mL | Blue | 12 | 80353 | 32 oz/ 946 mL | Red | 12 |

STAINLESS STEEL PINT CUP NEW

FEATURES

- Durable to withstand daily use

| Item | Description | Dimensions (DiaDiaH) | Quantity/ Case (pcs.) |
|-------|---|------------------------------------|-----------------------|
| 46506 | 16 oz. Stainless Steel Pint Cup with 0.5 mm Thickness | (Top) 3.5" x (Bottom) 2" x 4.9" | 1 |



CLEAR POLYCARBONATE WATER PITCHER *Sold by the case*

FEATURES

- Contoured lids prevent ice pouring and spilling
- Ideal for outdoor catering events
- Dishwasher safe

| Item | Description | Quantity/ Case (pcs.) |
|-------|------------------------------------|-----------------------|
| 80083 | 32 oz/ 0.95 l, Clear Polycarbonate | 24 |
| 80088 | 48 oz/ 1.4 l, Clear Polycarbonate | 24 |
| 80085 | 60 oz/ 1.8 l, Clear Polycarbonate | 24 |



STAINLESS STEEL FROTHING JUG/PITCHER *Sold by the case*

FEATURES

- Perfect for coffee shops as well as home use
- Ideal for foaming milk for cappuccino and latte

| Item | Description | Quantity/ Case (pcs.) |
|-------|---------------------------------|-----------------------|
| 80032 | 14 oz/ 414 mL, Stainless Steel | 25 |
| 80033 | 20 oz/ 591 mL, Stainless Steel | 25 |
| 80034 | 33 oz/ 976 mL, Stainless Steel | 25 |
| 80004 | 50 oz/ 1479 mL, Stainless Steel | 25 |
| 80037 | 66 oz/ 1952 mL, Stainless Steel | 25 |





DOUBLE WALL INSULATED COFFEE SERVER Sold by the case

FEATURES

- Double walled stainless steel construction
- Maintains a hot temperature even after 24 hours
- Features an easy-to-grip handle and wide base for safer service

| Item | Description | Quantity/ Case (pcs.) |
|-------|---|--------------------------|
| 80524 | Stainless Steel, 1000 mL, Temperature after 24 hrs.: 48°C or higher | 12 |
| 80525 | Stainless Steel, 1500 mL, Temperature after 24 hrs.: 55°C or higher | 12 |
| 80526 | Stainless Steel, 2000 mL, Temperature after 24 hrs.: 60°C or higher | 12 |



80526

STAINLESS STEEL THERMAL CARAFES *Sold by the case

FEATURES

- Vacuum liner with excellent heat retention (6 hrs./77.2°C or 24 hrs/49.4°C)
- Ideal for hot or cold liquids
- Large handle for safer and easier serving
- Boasts an unbreakable stainless steel interior
- Dishwasher safe

| Item | Description | Quantity/ Case (pcs.) |
|--------|------------------------------|--------------------------|
| 40563* | 1.2 L, Double-Wall Insulated | 12 |
| 40564* | 1.5 L, Double-Wall Insulated | 12 |
| 40565* | 2 L, Double-Wall Insulated | 12 |
| 40566 | Lid For Thermal Carafes | 1 |



Stainless Steel Thermal Carafes

COFFEE URN WITH CHROME LEGS NEW

FEATURES

- Complements any hotel beverage station, catering, or buffet operation
- Elegant mirror-finished stainless steel
- Designed with an elevated fuel can holder and comes with a cradle for chafing fuels cans
- Great for serving hot or cold beverages
- Ideal for coffee shops as well as home use

| Item | Description | Weight | Quantity/ Case (pcs.) |
|-------|--|-------------|--------------------------|
| 46449 | 12L/12.68 QT Stainless Steel Coffee Urn with Chrome Legs, 10.6" (Dia.) x 22" | 10lbs/4.5kg | 1 |



Stainless Steel Coffee Urn

FRENCH FRY HOLDER *Sold by the case*

FEATURES

- Turning your classic side dishes to profitable gourmet appetizers
- Perfect for bars and restaurants of any size

| Item | Description | Quantity/ Case (pcs.) |
|-------|---|--------------------------|
| 80255 | 1 Cone French fries stand basket holder, Two 2 oz/ 60 mL Ramekins Holder, Black Wire | 12 |
| 80256 | 3 Cones French fries stand basket holder, Black Wire | 6 |



CONDIMENT SQUEEZE BOTTLES - 6PCS/SET *Sold by the case*

FEATURES

- Perfect for restaurants of any sizes, catering company and commercial kitchens

| Item | Description | Color | Quantity/ Case (Set) |
|-------|----------------|------------------|-------------------------|
| 40468 | 16 oz / 473 mL | Yellow - Mustard | 1 |
| 40469 | 16 oz / 473 mL | Red - Ketchup | 1 |
| 40470 | 16 oz / 473 mL | Clear - Vinegar | 1 |
| 40471 | 24 oz / 710 mL | Yellow - Mustard | 1 |
| 40472 | 24 oz / 710 mL | Red - Ketchup | 1 |
| 40473 | 24 oz / 710 mL | Clear - Vinegar | 1 |
| 40474 | 32 oz / 946 mL | Yellow - Mustard | 1 |
| 40475 | 32 oz / 946 mL | Red - Ketchup | 1 |
| 40476 | 32 oz / 946 mL | Clear - Vinegar | 1 |



SAUCE CUPS *Sold by the case*

FEATURES

- Stainless steel construction
- Great for serving condiments
- Perfect for restaurants, diners, or bars

| Item | Description | Quantity/ Case (pcs.) |
|-------|--|--------------------------|
| 80821 | 1.5 oz Stainless Steel Dipping Sauce Cup | 12 |
| 80822 | 2.5 oz Stainless Steel Dipping Sauce Cup | 12 |
| 80823 | 4 oz Stainless Steel Dipping Sauce Cup | 12 |



PLASTIC CONDIMENT ORGANIZER WITH REMOVABLE COMPARTMENTS

FEATURES

- Compact design, suitable for limited counter space
- Removable plastic compartments make for easy cleaning

| Item | Description | Quantity/ Case (pcs.) |
|-------|--|--------------------------|
| 43642 | Aluminum/Polypropylene made Condiment Organizer Compartment Size: 11.5" x 5" x 4.25" Overall Dimensions: 12.37" x 12" x 16.75" | 1 |



MOLCAJETE SALSA BOWLS *Sold by pack* **NEW**



FEATURES

- Made from polypropylene
- Great for serving salsas, guacamole, and dips

| Item | Description | Quantity/Pack |
|-------|---|---------------|
| 80980 | 4 oz Molcajete Salsa Bowl, D 4" x H 1.6" | 4 |
| 80951 | 10 oz Molcajete Salsa Bowl, D 5.1" x H 2.8" | 4 |
| 80981 | 56 oz Molcajete Salsa Bowl, D 8.7" x H 4" | 4 |



TORTILLA WARMER **NEW**



FEATURES

- Made from polypropylene
- Great for serving and keeping warm tortillas

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80952 | Tortilla Warmer with Lid, D 8.5" x H 2.625" | 12 |



TACO SERVER **NEW**



FEATURES

- Made from polypropylene
- Great for serving tacos, without worrying about them falling over

| Item | Description | Quantity/Case (pcs.) |
|-------|----------------------------------|----------------------|
| 80953 | Taco Server, holds up to 4 tacos | 32 |

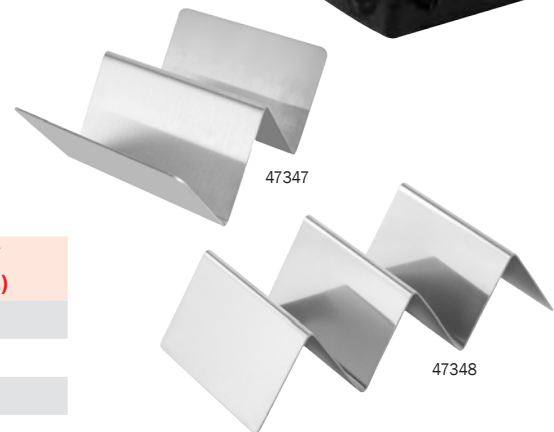


STAINLESS STEEL TACO HOLDERS **NEW**

FEATURES

- Made from stainless steel
- Great for serving tacos, without worrying about them falling over
- Elegant design

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 47347 | Stainless steel taco holder, 1 - 2 slots | 12 |
| 47348 | Stainless steel taco holder, 2 - 3 slots | 12 |
| 47349 | Stainless steel taco holder, 3 - 4 slots | 12 |



9" X 5" PLASTIC OVAL BASKET *Sold by the case*

FEATURES

- Variety of colors are available
- Great for serving with grease proof paper
- Dishwasher safe
- BPA free

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80358 | Brown Fast Food Basket 9 1/4" x 5 3/4" x 1 7/8" | 12 |
| 80359 | Green Fast Food Basket 9 1/4" x 5 3/4" x 1 7/8" | 12 |
| 80360 | Red Fast Food Basket 9 1/4" x 5 3/4" x 1 7/8" | 12 |
| 80361 | Yellow Fast Food Basket 9 1/4" x 5 3/4" x 1 7/8" | 12 |



10" X 7" PLASTIC OVAL PLATTERS *Sold by the case*

FEATURES

- BPA free
- Dishwasher safe
- Ideal for serving fries, bread, burgers or any appetizers

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80354 | Green Fast Food Basket 10 3/4" x 7 1/4" x 1 1/2" | 12 |
| 80355 | Black Fast Food Basket 10 3/4" x 7 1/4" x 1 1/2" | 12 |
| 80356 | Red Fast Food Basket 10 3/4" x 7 1/4" x 1 1/2" | 12 |
| 80357 | Yellow Fast Food Basket 10 3/4" x 7 1/4" x 1 1/2" | 12 |



SIZZLING PLATTERS *Sold by the case*

FEATURES

- Maintain heat of your grilled meats
- Black wooden underliner avoids burning your servers and customers

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------------|----------------------|
| 80086 | 10" Aluminum Sizzling Platter | 12 |
| 80087 | 11" Aluminum Sizzling Platter | 12 |
| 80089 | 12" Aluminum Sizzling Platter | 12 |
| 80090 | Wood Underliner for Item 80086 | 12 |
| 80091 | Wood Underliner for Item 80087 | 12 |
| 80092 | Wood Underliner for Item 80089 | 12 |



Sizzling Platter with Wood Underliner

STAINLESS STEEL OVAL PLATTERS *Sold by the case*

FEATURES

- Durable stainless steel construction
- Perfect for appetizers, sides, and desserts
- Ideal for buffet and catering services

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80805 | Stainless Steel Oval Platter/Serving Plate 11 3/4" x 7 7/8" | 12 |
| 80806 | Stainless Steel Oval Platter/Serving Plate 13 5/8" x 9 1/2" | 12 |
| 80807 | Stainless Steel Oval Platter/Serving Plate 15 7/8" x 10 1/2" | 12 |
| 80808 | Stainless Steel Oval Platter/Serving Plate 17 7/8" x 12 1/4" | 12 |
| 80809 | Stainless Steel Oval Platter/Serving Plate 19 5/8" x 13 1/2" | 12 |
| 80810 | Stainless Steel Oval Platter/Serving Plate 21 5/8" x 15" | 12 |



AU GRATIN OVAL DISHES *Sold by the case*

| Item | Description | Quantity/ Case (pcs.) |
|-------|--|--------------------------|
| 80796 | 8 oz Stainless Steel Au Gratin Serving Dish | 12 |
| 80797 | 12 oz Stainless Steel Au Gratin Serving Dish | 12 |
| 80798 | 15 oz Stainless Steel Au Gratin Serving Dish | 12 |
| 80799 | 20 oz Stainless Steel Au Gratin Serving Dish | 12 |



Au Gratin Oval Dishes

STAINLESS STEEL FLATWARE CYLINDERS *Sold by the case*

FEATURES

- Perfect for self-serve stations
- Great for storing forks, knives, and spoons

| Item | Description | Quantity/ Case (pcs.) |
|-------|---|--------------------------|
| 80814 | Stainless Steel Perforated Flatware Cylinder/Utensil Holder | 12 |
| 80815 | Stainless Steel Solid Flatware Cylinder/Utensil Holder | 12 |
| 80816 | Stainless Steel Flatware Cylinder - 4 holes (2 tier holder) | 1 |
| 80817 | Stainless Steel Flatware Cylinder - 6 holes (2 tier holder) | 1 |



80814



80815



80816

CREAM SERVERS *Sold by the case*

FEATURES

- Stainless steel construction
- Great addition to your restaurant, buffet, or any other events

| Item | Description | Quantity/ Case (pcs.) |
|-------|--|--------------------------|
| 80819 | Stainless Steel Server with Stackable Cover, 10oz Capacity | 12 |
| 80820 | Stainless Steel Server with Knob, 10oz Capacity | 12 |



80819

80820

BELL CREAMERS *Sold by the case*

FEATURES

- Sleek design, while providing consistent pour
- Ideal for any restaurants, cafes, and hotels

| Item | Description | Quantity/ Case (pcs.) |
|-------|------------------------------------|--------------------------|
| 80800 | 3oz Stainless Steel Bell Creamers | 12 |
| 80801 | 5oz Stainless Steel Bell Creamers | 12 |
| 80802 | 8oz Stainless Steel Bell Creamers | 12 |
| 80803 | 10oz Stainless Steel Bell Creamers | 12 |



80800

80801

80802

BELL PITCHERS

FEATURES

- Made of stainless steel

| Item | Description | Quantity/ Case (pcs.) |
|-------|--|--------------------------|
| 80858 | 2 QT Stainless Steel Bell Pitcher | 1 |
| 80859 | 3 QT Stainless Steel Bell Pitcher | 1 |
| 80860 | 2 QT Stainless Steel Bell Pitcher with Ice Guard | 1 |
| 80861 | 3 QT Stainless Steel Bell Pitcher with Ice Guard | 1 |



80858

80860

MESS TRAY (6 COMPARTMENT) *Sold by the case*

FEATURES

- Ideal for cafeterias and hospitals

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80776 | 12" x 16" Stainless Steel Mess Tray/Divided dinner plate (6 compartment), 0.4mm Thickness | 12 |



Stainless Steel Mess Tray

ROUND SERVING TRAYS *Sold by the case*

FEATURES

- Ideal for restaurants, buffets, or catering events
- Perfect for presenting and serving your appetizers, desserts, or any other pastries

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80811 | 12" Stainless Steel Round Serving Trays | 12 |
| 80812 | 14" Stainless Steel Round Serving Trays | 12 |
| 80813 | 16" Stainless Steel Round Serving Trays | 12 |



Stainless Steel Round Serving Trays

SHERBET DISH *Sold by the case*

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 44449 | Stainless Steel construction, 3.5oz capacity, 4" x 2" | 12 |



44449

WINE BUCKETS *Sold by the case*

FEATURES

- Stainless steel construction
- Excellent temperature retention
- Perfect for table or room service

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80833 | 4 QT Stainless Steel Wine Bucket with Ring Handle | 6 |
| 80834 | 4 QT Stainless Steel Wine Bucket with Knob Handle | 6 |
| 80836 | 8 QT Stainless Steel Wine Bucket with Knob Handle | 6 |



80833

80836

80834

WINE BUCKET STANDS

FEATURES

- Elegant way to display wine buckets
- Three legs for sturdy construction
- Ideal for restaurants, bars, or any dining establishments

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80835 | Stainless Steel Stand for 4 QT Wine Buckets | 1 |
| 80837 | Stainless Steel Stand for 8 QT Wine Buckets | 1 |
| 80838 | Chrome-Coated Folding Stand for 8 QT Wine Buckets | 1 |



80838

(Wine bucket not included)

80837

CHROME TRAY STAND

FEATURES

- Equipped with two stretched secure belts on top to form sturdy platform
- Designed to be foldable for portability and easy storage

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 39617 | Chrome Bar Tray Stand, 19" x 16" x 31", Equipped with two stretched secure belts on top | 1 |



39617

NON-SLIP SERVICE TRAY *Sold by the case*

FEATURES

- Made of plastic and coated in rubber-like material that keeps
- Withstands temperature up to 150°F / 65.55° C
- Hand washing is recommended

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|---------------------------------------|-------|----------------------|
| 80107 | Oval 26" x 22" / 660mm x 559mm | Black | 6 |
| 80108 | Oval 26" x 22" / 660mm x 559mm | Brown | 6 |
| 80109 | Round 14" / 356mm | Black | 12 |
| 80110 | Round 14" / 356mm | Brown | 12 |
| 80111 | Round 11" / 279mm | Black | 12 |
| 80112 | Round 11" / 279mm | Brown | 12 |
| 80113 | Round 16" / 406mm | Black | 12 |
| 80114 | Round 16" / 406mm | Brown | 12 |
| 80115 | Rectangular 18" x 14" / 457mm x 356mm | Black | 12 |
| 80116 | Rectangular 18" x 14" / 457mm x 356mm | Brown | 12 |



FAST FOOD TRAY *Sold by the case*

FEATURES

- Economical, lightweight, polypropylene construction
- Scratch-resistant basket weave design, ensures skid-resistant surface and reduces slipping

| Item | Dimensions | Color | Quantity/Case (pcs.) |
|-------|---------------------------|----------|----------------------|
| 80093 | 12" x 16" / 305mm x 406mm | Brown | 25 |
| 80094 | 12" x 16" / 305mm x 406mm | Gray | 25 |
| 80095 | 12" x 16" / 305mm x 406mm | Green | 25 |
| 80096 | 12" x 16" / 305mm x 406mm | Black | 25 |
| 80097 | 12" x 16" / 305mm x 406mm | Orange | 25 |
| 80098 | 12" x 16" / 305mm x 406mm | Red | 25 |
| 80099 | 12" x 16" / 305mm x 406mm | Burgundy | 25 |
| 80100 | 14" x 18" / 356mm x 457mm | Brown | 25 |
| 80101 | 14" x 18" / 356mm x 457mm | Gray | 25 |
| 80102 | 14" x 18" / 356mm x 457mm | Green | 25 |
| 80103 | 14" x 18" / 356mm x 457mm | Black | 25 |
| 80104 | 14" x 18" / 356mm x 457mm | Orange | 25 |
| 80105 | 14" x 18" / 356mm x 457mm | Red | 25 |
| 80106 | 14" x 18" / 356mm x 457mm | Burgundy | 25 |



CEREAL DISPENSERS

FEATURES

- Great for serving trail mix, candy, or cereals
- Turn-style dispensing system knob ensures measured portions for each turn
- Robust and solid for day to day use

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------------------------------|----------------------|
| 80530 | 7.5 L / 33.8oz Cereal Dispenser | 1 |
| 80531 | 7.5 L / 33.8oz (x 2) Cereal Dispenser | 1 |





KEEP YOUR FOOD AT THE PERFECT SERVING TEMPERATURE FOR HOURS!

Omcans chafing dishes are constructed of high quality stainless steel and boasts a shiny, professional finish. This chafing dish complements any buffet, restaurant, banquet, or catering services. It's designed to distribute heat evenly, keeping the food warm for hours. Fuel not supplied.

CHAFING DISHES/CHAFERS

FEATURES

- Stainless steel
- Ideal for catering events, hotels, restaurants
- Fuel not included

| | |
|------------------------|--|
| Item | 31354 |
| Description | Chafing Dish/Chafer with Foldable Legs |
| Pan Size | 12" x 20" x 3.5" |
| Capacity | 8.5 L / 9 QT |
| Fuel Holder | 2 |
| Dimension (DWH) | 14" x 22.75" x 12" |



| | | |
|------------------------|--|--|
| Item | 41821 | 80527 |
| Description | Stainless Steel Roll Top Chafing Dish/Chafer | Round Stainless Steel Roll Top Chafing Dish/Chafer |
| Pan Size | 20.75" x 12.75" x 2.5" | 15.37" (Dia.) x 2.5" deep |
| Capacity | 9 L / 9.5 QT | 6 QT / 5.6 L |
| Fuel Holder | 2 | 1 |
| Dimension (DWH) | 18" x 25.25" x 17.25" | 19.25" (Dia.) x 18" (20.5" with open lid) |

CHAFER WICK FUEL

FEATURES

- Odorless, eco-friendly, and reliable solution for long-lasting heat

| Item | Description | Dimensions | Weight | Quantity/Case (pcs.) |
|-------|-------------------|------------|----------------|----------------------|
| 44578 | 2 hours burn time | 2.5" x 2" | 2.65 oz / 75g | 48 |
| 44579 | 4 hours burn time | 3" x 2" | 5.12 oz / 145g | 24 |
| 44580 | 6 hours burn time | 3" x 2.7" | 7.4 oz / 210g | 24 |



CONTINUOUS FLOW LIQUOR & JUICE MULTI-POUR

FEATURES

- Great for ware for bars, cafés, and dessert shops
- Made of durable plastic material, that is break-resistant and chemical resistant
- Case includes: 12 jars, pour spouts and lids in 6 assorted colors (green, red, orange, yellow, brown, and white)

| Item | Description |
|-------|---|
| 80161 | 1 Qt 12-piece Pourers set - 6 assorted colors |
| 80232 | 2 Qt 12-piece Pourers set - 6 assorted colors |



MANUAL CITRUS SQUEEZERS

FEATURES

- Easy to use, and extracts pure juice without any seeds or pulp
- Crafted from die casted aluminum and features a powder coated finish

| Item | Description |
|-------|----------------------------------|
| 80294 | Lemon Citrus Squeezer 9", Yellow |
| 80295 | Lime Citrus Squeezer 9", Green |



MANUAL JUICE EXTRACTORS

FEATURES

- Ideal for extracting citrus juices
- Ergonomically designed to make your juicing experience easy and efficient

| Item | Description | Dimensions (DWH) | Weight | Gross Weight |
|-------|---|-------------------|---------|--------------|
| 23575 | Chrome with 5" Cutter Plate Diameter | 10" x 8" x 33.25" | 13 lb | 14 lb |
| 23576 | Cast Iron-Red with 5" Cutter Plate Diameter | 10" x 8" x 33.25" | 18.5 lb | 19 lb |



BAR SHAKERS AND CUPS Sold by the case

FEATURES

- Serve your favorite cold cocktails with these simple yet useful shakers and cups

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80824 | 8 oz Deluxe Stainless Steel Bar Shaker | 12 |
| 80825 | 16 oz Deluxe Stainless Steel Bar Shaker | 12 |
| 80826 | 24 oz Deluxe Stainless Steel Bar Shaker | 12 |
| 80827 | 16 oz Stainless Steel Bar Shaker | 12 |
| 80828 | 28 oz Stainless Steel Bar Shaker | 12 |
| 80829 | 15 oz Stainless Steel Bar Shaker Cup | 12 |
| 80830 | 30 oz Stainless Steel Bar Shaker Cup | 12 |
| 80831 | 30 oz Stainless Steel Bar Malt Cup | 12 |
| 80832 | 28 oz Stainless Steel Bar Shaker Cup with Black PVC Exterior | 12 |



GLASS RIMMER *Sold by the case*

FEATURES

- Comes with 3 shifting compartments that are labeled (salt, sugar, and lime juice)
- Lightweight, and portable body makes rimming glasses easy and organized



| Item | Description | Quantity/ Case (pcs.) |
|-------|--|-----------------------|
| 80588 | 3-Tier Glass rimmer, Material: ABS (Acrylonitrile-Butadiene-Styrene) Dimensions: 8" x 6.3" x 3", One washable sponge included. | 24 |

POURER *Sold by the case*

FEATURES

- Quickly and easily pour and prepare mixed drinks
- Avoids liquor spillage

Economy Free-Flow Pourers

| Item | Description | Quantity/ Case (pcs.) |
|-------|---------------------------------|-----------------------|
| 80851 | Blue Economy Free-Flow Pourer | 12 |
| 80852 | Clear Economy Free-Flow Pourer | 12 |
| 80853 | Green Economy Free-Flow Pourer | 12 |
| 80854 | Black Economy Free-Flow Pourer | 12 |
| 80855 | Red Economy Free-Flow Pourer | 12 |
| 80856 | White Economy Free-Flow Pourer | 12 |
| 80857 | Yellow Economy Free-Flow Pourer | 12 |



Economy Free-Flow Pourer



80850

Metal Pourer

| Item | Description | Quantity/ Case (pcs.) |
|-------|---|-----------------------|
| 80850 | Stainless Steel Tapered Spout/Nozzle with Black Plastic Stopper | 12 |

Measured Liquor Purer With Collar

| Item | Description | Quantity/ Case (pcs.) |
|-------|--|-----------------------|
| 80877 | 1/2 Oz. Clear Spout /Orange Tail Measured Liquor Purer With Collar | 12 |
| 80878 | 5/8 Oz. Clear Spout / Black Tail Measured Liquor Purer With Collar | 12 |
| 80879 | 3/4 Oz. Clear Spout / Green Tail Measured Liquor Purer With Collar | 12 |
| 80880 | 7/8 Oz. Clear Spout / Blue Tail Measured Liquor Purer With Collar | 12 |
| 80881 | 7/8 Oz. Clear Spout / Red Tail Measured Liquor Purer With Collar | 12 |
| 80882 | 1-1/8 Oz. Clear Spout /Purple Tail Measured Liquor Purer With Collar | 12 |
| 80883 | 1-1/4 Oz. Clear Spout /Clear Tail Measured Liquor Purer With Collar | 12 |
| 80884 | 1-1/2 Oz. Clear Spout /Yellow Tail Measured Liquor Purer With Collar | 12 |
| 80885 | 2 Oz. Clear Spout /White Tail Measured Liquor Purer With Collar | 12 |



Measured Liquor Purer With Collar

BOTTLE OPENERS AND BOTTLE CAP CATCHER *Sold by the case*

FEATURES

- Cap catcher prevents caps from falling on the floor
- Cap catcher get placed under the wall-mounted opener

| Item | Description | Quantity/ Case (pcs.) |
|-------|--|-----------------------|
| 80847 | Stainless Steel Flat Bottle Openers (without coating) | 36 |
| 80848 | Stainless Steel Under Counter Wall Mounted Bottle Opener | 12 |
| 80849 | Bottle Cap Catcher | 1 |



JIGGERS *Sold by the case*

FEATURES

- Stainless steel construction
- Provides precise proportion when making drinks

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80839 | 1/2 oz x 1 oz Stainless Steel Jigger | 12 |
| 80840 | 3/4 oz x 1 1/4 oz Stainless Steel Jigger | 12 |
| 80841 | 3/4 oz x 1 1/2 oz Stainless Steel Jigger | 12 |
| 80842 | 1 oz x 1 1/2 oz Stainless Steel Jigger | 12 |
| 80843 | 1 oz x 2 oz Stainless Steel Jigger | 12 |



80839

80842

BAR STRAINER *Sold by the case*

FEATURES

- Drain your cocktails and other beverages through a glass or shaker with our strainer

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------------------------------|----------------------|
| 80844 | 4" Stainless Steel Prong Bar Strainer | 12 |



80844

BAR SPOON *Sold by the case*

FEATURES

- Mix drinks with ease with Omcan's bar spoon.

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80845 | 11" Stainless Steel Bar Spoon with Red Knob | 12 |



80845

MOJITO BAR MUDDLER **NEW**

FEATURES

- Muddle your ingredients with our muddler to bring out the best flavors

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80954 | Black Mojito Bar Muddler with Ridged Head | 1 |



80954

BAR SPEED RAILS *Sold by the case*

FEATURES

- Made of stainless steel
- Perfect for storing your drinks in a safe place

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80862 | 22" Stainless Steel Bar Speed Single Rail | 2 |
| 80863 | 32" Stainless Steel Bar Speed Single Rail | 2 |
| 80864 | 42" Stainless Steel Bar Speed Single Rail | 2 |



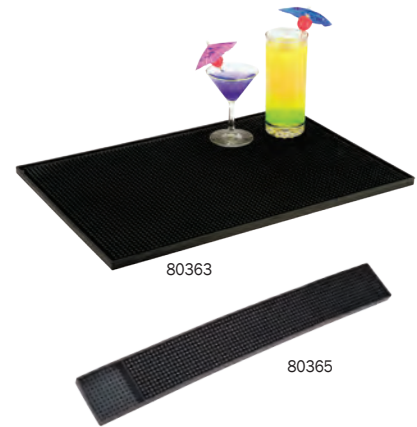
80862

BAR SERVICE MATS/ BAR RAIL SPILL MATS *Sold by the case*

FEATURES

- Provide drainage and easy to clean
- Durable and grip your wet glassware firmly
- Keep your bar's surface easy to maintain

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80363 | 18" x 12" Bar Service Mats, Black | 12 |
| 80362 | 18" x 12" Bar Service Mats, Brown | 12 |
| 80365 | 3 1/4" x 27" Bar Rail Spill Mats, Black | 12 |
| 80364 | 3 1/4" x 27" Bar Rail Spill Mats, Brown | 12 |

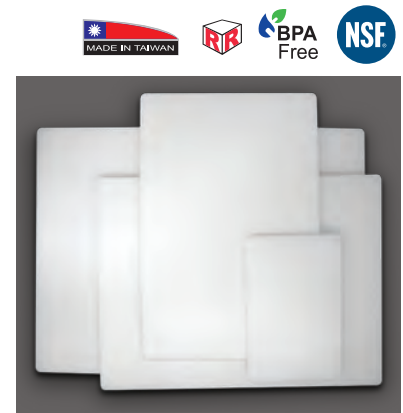


POLYETHYLENE WHITE CUTTING BOARD *Sold by the case*

FEATURES

- Safe, hygienic, and easy to clean
- Will not crack, chip, or rot
- Will not blunt knife

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 41414 | Polyethylene White Cutting Board 12" x 18" x 3/4" | 6 |
| 41415 | Polyethylene White Cutting Board 15" x 20" x 3/4" | 6 |
| 41416 | Polyethylene White Cutting Board 18" x 24" x 3/4" | 6 |
| 41417 | Polyethylene White Cutting Board 6" x 10" x 1/2" | 6 |



Polyethylene White Cutting Board

POLYETHYLENE CUSTOMIZED CUTTING BOARD

FEATURES

- Non-porous and non-absorbent, stain, acid and odor resistant.
- USDA, FDA approved and meets NSF standards.

| Item | Description | Color |
|-------|-------------------|--------|
| 10542 | 1/2" (\$/sq. ft.) | White |
| 10545 | 3/4" (\$/sq. ft.) | White |
| 10544 | 1" (\$/sq. ft.) | White |
| 20361 | 1/2" (\$/sq. ft.) | Beige |
| 20363 | 1/2" (\$/sq. ft.) | Green |
| 20365 | 1/2" (\$/sq. ft.) | Yellow |
| 20362 | 1/2" (\$/sq. ft.) | Blue |
| 20364 | 1/2" (\$/sq. ft.) | Red |



*Polyethylene Customized Cutting Boards are non-refundable



POLYETHYLENE COLOR-CODED RIGID CUTTING BOARD *Sold by the case*



FEATURES

- Safe, hygienic, and easy to clean
- Will not crack, chip, or rot
- Will not blunt knife
- Complies with hygiene recommendation on color coding or food preparation
- Polyethylene material



| Item | Description | Color | Quantity/Case (pcs.) |
|-------|--|--------|----------------------|
| 41196 | Rigid Cutting Board - 12" X 18" X 1/2" | White | 6 |
| 41197 | Rigid Cutting Board - 12" X 18" X 1/2" | Blue | 6 |
| 41198 | Rigid Cutting Board - 12" X 18" X 1/2" | Green | 6 |
| 41199 | Rigid Cutting Board - 12" X 18" X 1/2" | Brown | 6 |
| 41200 | Rigid Cutting Board - 12" X 18" X 1/2" | Red | 6 |
| 41201 | Rigid Cutting Board - 12" X 18" X 1/2" | Yellow | 6 |
| 44275 | Rigid Cutting Board - 12" X 18" X 1/2" | Purple | 6 |
| 41202 | Rigid Cutting Board - 15" X 20" X 1/2" | White | 6 |
| 41203 | Rigid Cutting Board - 15" X 20" X 1/2" | Blue | 6 |
| 41204 | Rigid Cutting Board - 15" X 20" X 1/2" | Green | 6 |
| 41205 | Rigid Cutting Board - 15" X 20" X 1/2" | Brown | 6 |
| 41206 | Rigid Cutting Board - 15" X 20" X 1/2" | Red | 6 |
| 41207 | Rigid Cutting Board - 15" X 20" X 1/2" | Yellow | 6 |
| 44276 | Rigid Cutting Board - 15" X 20" X 1/2" | Purple | 6 |
| 41208 | Rigid Cutting Board - 18" X 24" X 1/2" | White | 6 |
| 41209 | Rigid Cutting Board - 18" X 24" X 1/2" | Blue | 6 |
| 41210 | Rigid Cutting Board - 18" X 24" X 1/2" | Green | 6 |
| 41211 | Rigid Cutting Board - 18" X 24" X 1/2" | Brown | 6 |
| 41212 | Rigid Cutting Board - 18" X 24" X 1/2" | Red | 6 |
| 41213 | Rigid Cutting Board - 18" X 24" X 1/2" | Yellow | 6 |
| 44277 | Rigid Cutting Board - 18" X 24" X 1/2" | Purple | 6 |

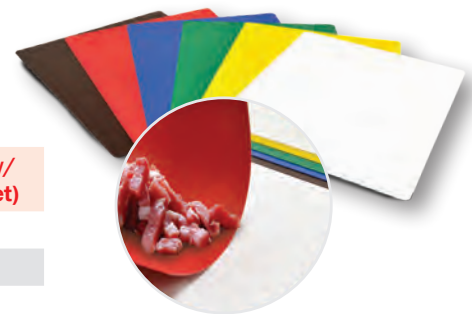


POLYPROPYLENE COLOR-CODED FLEXIBLE CUTTING BOARD- 6 PC/SET *Sold by the case*



FEATURES

- Safe, hygienic, and easy to clean
- Will not crack, chip, or rot
- Will not blunt knife
- Complies with hygiene recommendation on color coding or food preparation
- Polypropylene material



| Item | Description | Quantity/Case (Set) |
|-------|--|---------------------|
| 41193 | 6 Color Flexible Cutting Boards/Set, 12" X 18" X 1/16" | 12 |
| 41194 | 6 Color Flexible Cutting Boards/Set, 15" X 20" X 1/16" | 12 |
| 41195 | 6 Color Flexible Cutting Boards/Set, 18" X 24" X 1/16" | 12 |

CUTTING BOARD - COLOR CODED CROSS CONTAMINATION SYSTEM



HISTORY OF TRE SPADE



Tre Spade, founded in 1894, has always been a family business with a strong dedication to handcrafted production with its roots in the green hills of Canavese, a small region North of Turin, Italy. Tre Spade has a long tradition of quality.

While initially only producing hot-forged tools, the company began making coffee grinders soon afterwards, which quickly grew into their main business. It acquired market leadership and has maintained that position for over seventy years.

In the 1920's the company started producing pepper mills - both the inner mechanism (the heart of the object) and the wooden body.



TRE SPADE pepper and salt mills are made from traditional Italian products from PEFC-certified beech wood, guaranteeing correct and sustainable wood and forest management through rigorous environmental, social and economic standards.

The pepper mill mechanisms are made with:

- TRE SPADE conic mechanisms of special tempered steel with mechanically produced precision teeth, and come with a 20 year guarantee
- Steel shaft with anti-rust surface coating

The salt mill mechanisms are made with:

- TRE SPADE conic ceramic mills made in Italy
- Aluminium shaft

CLASSIC COLLECTION PEPPER MILLS



| Item | Description | Material | Quantity/Case (pcs.) |
|-------|-------------------|---------------------------|----------------------|
| 43668 | 8-cm Pepper Mill | Long-Seasoning Beech Wood | 1 |
| 43665 | 10-cm Pepper Mill | Long-Seasoning Beech Wood | 1 |
| 43666 | 15-cm Pepper Mill | Long-Seasoning Beech Wood | 1 |
| 43667 | 21-cm Pepper Mill | Long-Seasoning Beech Wood | 1 |
| 43709 | 26-cm Pepper Mill | Long-Seasoning Beech Wood | 1 |
| 43710 | 30-cm Pepper Mill | Long-Seasoning Beech Wood | 1 |
| 43711 | 40-cm Pepper Mill | Long-Seasoning Beech Wood | 1 |
| 43712 | 70-cm Pepper Mill | Long-Seasoning Beech Wood | 1 |



43668 43665 43666 43667 43709 43710 43711 43712

NEW CLASSIC COLLECTION



43687
43705

43690

43706

43689
43708

43688
43707

Nabucco Series



| Item | Description | Material | Quantity/Case (pcs.) |
|-------|-------------------|--------------------------|----------------------|
| 43687 | 15-cm Pepper Mill | Light Beech Wood | 1 |
| 43690 | 15-cm Pepper Mill | Beech Wood - Black | 1 |
| 43688 | 15-cm Pepper Mill | Beech Wood - Green | 1 |
| 43689 | 15-cm Pepper Mill | Beech Wood - Orange | 1 |
| 43705 | 15-cm Salt Mill | Light Beech Wood | 1 |
| 43706 | 15-cm Salt Mill | Beech Wood - White | 1 |
| 43707 | 15-cm Salt Mill | Beech Wood - Green | 1 |
| 43708 | 15-cm Salt Mill | Beech Wood - Orange | 1 |
| 43691 | 30-cm Pepper Mill | Light Italian Beech Wood | 1 |
| 43692 | 30-cm Pepper Mill | Dark Italian Beech Wood | 1 |
| 43693 | 30-cm Pepper Mill | Beech Wood - Green | 1 |



43691

43693

43692

Tancredi Series - 30cm



| Item | Description | Material | Quantity/Case (pcs.) |
|-------|-------------------|---------------------------|----------------------|
| 43684 | 30-cm Pepper Mill | Light Italian Beech Wood | 1 |
| 43685 | 30-cm Pepper Mill | Dark Italian Beech Wood | 1 |
| 43686 | 30-cm Pepper Mill | Orange Italian Beech Wood | 1 |



43684

43685

43686

Turandot Series - 26cm



| Item | Description | Material | Quantity/Case (pcs.) |
|-------|-------------------|---------------------------|----------------------|
| 43675 | 26-cm Pepper Mill | Light Italian Beech Wood | 1 |
| 43676 | 26-cm Pepper Mill | Dark Italian Beech Wood | 1 |
| 43677 | 26-cm Pepper Mill | Orange Italian Beech Wood | 1 |



43675

43676

43677

NEW CLASSIC COLLECTION

Bohème Series



| Item | Description | Material | Quantity/ Case (pcs.) |
|-------|-------------------|-----------------|-----------------------|
| 43694 | 15-cm Pepper Mill | Dark Beech Wood | 1 |



43694

Tosca Series



| Item | Description | Material | Quantity/ Case (pcs.) |
|-------|-------------------|--|-----------------------|
| 43669 | 15-cm Pepper Mill | Light Beech Wood & Acrylic Resin Base | 1 |
| 43670 | 15-cm Pepper Mill | Dark Beech Wood & Acrylic Resin Base | 1 |
| 43671 | 15-cm Pepper Mill | Green Beech Wood & Acrylic Resin Base | 1 |
| 43672 | 15-cm Pepper Mill | Orange Beech Wood & Acrylic Resin Base | 1 |
| 43698 | 15-cm Salt Mill | Light Beech Wood & Acrylic Resin Base | 1 |
| 43699 | 15-cm Salt Mill | Green Beech Wood & Acrylic Resin Base | 1 |
| 43700 | 15-cm Salt Mill | Orange Beech Wood & Acrylic Resin Base | 1 |
| 43673 | 26-cm Pepper Mill | Light Beech Wood & Acrylic Resin Base | 1 |
| 43674 | 26-cm Pepper Mill | Dark Beech Wood & Acrylic Resin Base | 1 |
| 43701 | 26-cm Salt Mill | Light Beech Wood & Acrylic Resin Base | 1 |
| 43702 | 26-cm Salt Mill | White Beech Wood & Acrylic Resin Base | 1 |



43669/
43698

43670

43671/
43699

43672/
43700



43673 /
43701

43674

43702

SPICES COLLECTION

Chili & Nutmeg Grinder



| Item | Description | Material | Quantity/ Case (pcs.) |
|-------|----------------------|---------------------------------------|-----------------------|
| 43697 | 13-cm Chili Grinder | Long Seasoned Beech Wood - Red | 1 |
| 43696 | 13-cm Chili Grinder | Long Seasoned Beech Wood - Nut | 1 |
| 43695 | 15-cm Nutmeg Grinder | Dark Italian Long Seasoned Beech Wood | 1 |



43697

43696

43695

Acrylic Resin Salt And Pepper Mills



| Item | Description | Material |
|-------|-------------------|-------------------------------|
| 43703 | 10-cm Salt Mill | Acrylic Resin - Crystal Shape |
| 43682 | 10-cm Pepper Mill | Acrylic Resin - Crystal Shape |
| 43704 | 15-cm Salt Mill | Acrylic Resin - Diamond Shape |
| 43683 | 15-cm Pepper Mill | Acrylic Resin - Diamond Shape |



MANUAL COFFEE GRINDERS



- Coffee mills made in valuable seasoned wood and metal sheet
- All our coffee mills are equipped with the exclusive Tre Spade conic mechanisms in special tempered steel
- Easy and precise grinding regulation
- Very precise finishing
- 100g Hopper Capacity



43678



43679



43681



43680

| Item | Description | Material |
|-------|--|----------------------------------|
| 43678 | 6.1" x 5.12" x 8.27" Manual Coffee Grinder | Beech Wood and Steel Sheet |
| 43679 | 5.7" x 3.54" x 8.66" Manual Coffee Grinder | Beech Wood and Steel Sheet |
| 43681 | 12.2" x 9" x 13.77" Manual Coffee Grinder | Cast Iron and Beech Wood - Teal |
| 43680 | 12.2" x 9" x 13.77" Manual Coffee Grinder | Cast Iron and Beech Wood - Brown |

TIN-PLATED MANUAL MILL GRINDER

FEATURES

- Heavy-duty sturdy hand-cranked mill
- Ideal for grinding corn, soybeans, nuts, cereal, and more
- High quality cast iron construction
- Designed to securely clamp to any table or countertop with up to 1½ inches
- Adjustable grinding to control thickness (from course to fine)
- Ideal for home-use or low-volume operations

| Item | Description |
|-------|---|
| 41158 | 15.5" x 11" x 14.75" Tin-plated Manual Mill Grinder |



41158

SPIRAL POTATO FRY CUTTER

FEATURES

- Easy to use
- Cuts fries in continuous spiral shape

| Item | Description |
|-------|--------------------------|
| 42159 | Spiral Potato Fry Cutter |



| CUT STYLE GUIDE | |
|--------------------|-----------|
| Foods | Cut Style |
| Potatoes Apples | Spiral |



COUNTERTOP VERTICAL FRUIT AND VEGETABLE WEDGE CUTTER

FEATURES

- Cut fruit and vegetable wedges
- Sharp stainless steel blades
- Great for cutting lemons, limes, potatoes, oranges, and tomatoes



| Item | Description |
|-------|--------------------------------|
| 41864 | Vertical Wedge Cutter, 6 Slice |
| 41865 | Vertical Wedge Cutter, 8 Slice |



| CUT STYLE GUIDE | |
|--|-----------|
| Foods | Cut Style |
| Lemon Lime Orange Tomatoes Onion Potatoes | Wedge |

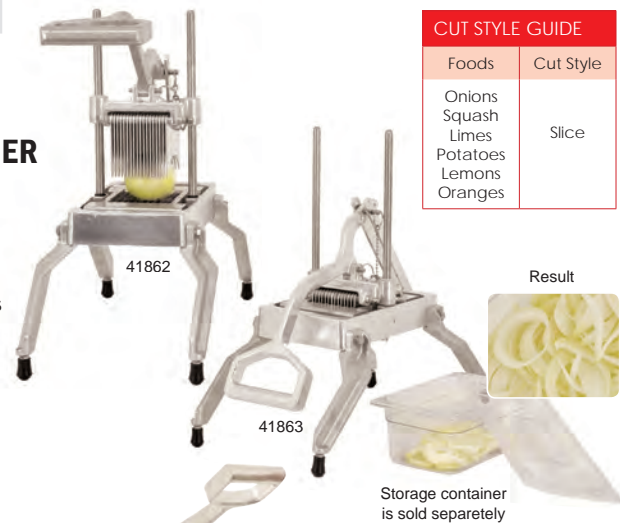


COUNTERTOP VERTICAL FRUIT AND VEGETABLE SLICER

FEATURES

- Slice fruits and vegetables
- Sharp stainless steel blades
- Great for slicing onions, lemons, potatoes, limes, tomatoes, and oranges

| Item | Description |
|-------|--|
| 41862 | Countertop Vertical Fruit and Vegetable Slicer, 3/16" Cutter Blade |
| 41863 | Countertop Vertical Fruit and Vegetable Slicer, 1/4" Cutter Blade |



| CUT STYLE GUIDE | |
|--|-----------|
| Foods | Cut Style |
| Onions Squash Limes Potatoes Lemons Oranges | Slice |



COUNTERTOP LETTUCE CHOPPER

FEATURES

- Chop lettuce in the fraction of the time
- Sharp scalloped blades, designed to cut 1" x 1" squares
- Comes with non-slip feet for extra stability

| Item | Description |
|-------|------------------------|
| 41866 | 1"x1" Vegetable Cutter |



| CUT STYLE GUIDE | |
|--|----------------|
| Foods | Cut Style |
| Lettuce Cabbage 3" Onions Bell Pepper Cucumbers Cantaloupes Cooked Chicken | Shred Slice |



POTATO FRY/WEDGE CUTTER

FEATURES

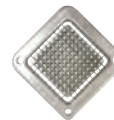
- Body and handle are made of heavy-duty cast iron
- Assembly frame pusher block and cutting frame are made of stainless steel
- Designed to be wall-mounted or place on table top
- Available with 1/4" blade or 3/8" cut blade
- Additional potato cutter frames also available
- Some assembly required

| Item | Description |
|-------|--|
| 24242 | Potato Cutter with 3/8" blade |
| 24489 | Potato Cutter with 1/4" blade |
| 24598 | Potato Cutter with 1/2" blade |
| 24243 | Blade for Potato Cutter and pusher - 1/4" |
| 24244 | Blade for Potato Cutter and pusher - 3/8" |
| 24245 | Blade for Potato Cutter and pusher - 1/2" |
| 24246 | Potato Cutter Wedges Blade and pusher - 6 Slices |
| 24247 | Potato Cutter Wedges Blade and pusher- 8 Slices |



| CUT STYLE GUIDE | |
|--|---------------|
| Foods | Cut Style |
| Onions Celery Peppers Tomatoes Potatoes Apples Pears | Wedge Dice |

24242



24243



24246



24245



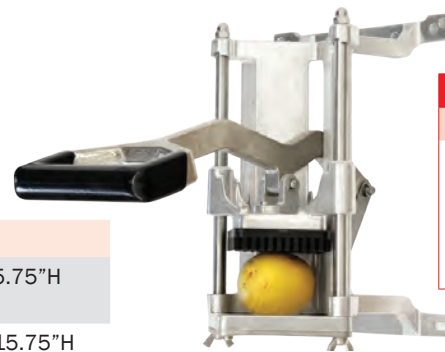
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WALL MOUNTED VERTICAL POTATO FRY CUTTER

FEATURES

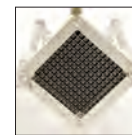
- Designed to easily and effectively slice potatoes
- Comes with interchangeable French fry cutting blades
- Designed for easy disassembling, making cleaning safe and easy

| Item | Description |
|-------|--|
| 41856 | 3/8" Cutter Blade, 8"W x 14.5"D x 16.5"H (Open)/ 15.75"H (Closed), Weight: 9.1 lbs. |
| 41857 | 1/4" Cutter Blade, 8"W x 14.5"D x 16.75"H (Open)/ 15.75"H (Closed), Weight: 9.2 lbs. |
| 41858 | 1/2" Cutter Blade, 8"W x 14.5"D x 16.75"H (Open)/ 15.75"H (Closed), Weight: 9.2 lbs. |

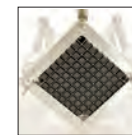


| CUT STYLE GUIDE | |
|--|-----------|
| Foods | Cut Style |
| Onions Celery Peppers Tomatoes Potatoes Apples Pears | Dice |

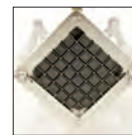
41856



3/8" Blade
(Item 77364)



1/4" Blade
(Item 77363)



1/2" Blade
(Item 76934)

COUNTERTOP VERTICAL POTATO CUTTER

FEATURES

- Designed to easily and effectively slice potatoes.
- Comes equipped with four non-skid feet for added stability
- Sharp, interchangeable stainless steel cutting grid
- Built with a heavy duty metal frame ensures long lasting performance

| Item | Description |
|-------|---|
| 41859 | 3/8" Cutter Blade, 8"D x 8"W x 18.75"H, Weight: 5.65 lbs. |
| 41860 | 1/4" Cutter Blade, 8"D x 8"W x 18.75"H, Weight: 5.65 lbs. |
| 41861 | 1/2" Cutter Blade, 8"D x 8"W x 18.75"H, Weight: 5.65 lbs. |



41859



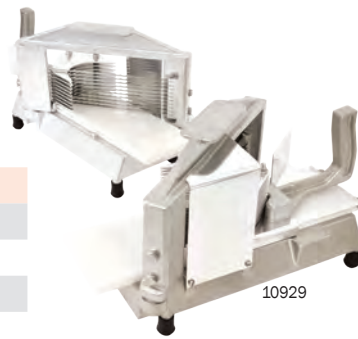
| CUT STYLE GUIDE | |
|--|-----------|
| Foods | Cut Style |
| Onions Celery Peppers Tomatoes Potatoes Apples Pears | Dice |

MANUAL TOMATO SLICER

FEATURES

- Cast aluminum and stainless steel
- Cut tomato quickly and precisely without crushing the shape
- Reduces preparation time while keeping your tomato nice and clean

| Item | Description |
|-------|---|
| 10929 | Cast Aluminum and Stainless Steel 1/4" Tomato Slicer |
| 10930 | Cast Aluminum and Stainless Steel 3/16" Tomato Slicer |
| 10048 | Replacement Blades for Item 10929 |
| 10049 | Replacement Blades for Item 10930 |



| CUT STYLE GUIDE | |
|---|-----------------------|
| Foods | Cut Style |
| Tomatoes Strawberries Mushroom Oranges | Scalloped-Blade Slice |

MANDOLINE WITH 5 INTERCHANGEABLE BLADES

FEATURES

- Comes with 5 interchangeable cutting blades and a plastic hand pusher
- Rubber coated handles and feet
- Top levers allow thickness adjustments to 3/8"

| Item | Description |
|-------|---|
| 13659 | 18/10 Stainless steel mandoline vegetable slicer, Sizes for the julienne blades are 4.5mm, 7mm, 10mm. |



| CUT STYLE GUIDE | |
|------------------------------------|-----------|
| Foods | Cut Style |
| Bell Peppers Onions Cucumber | Slice |

APPLE PEELER AND CORER

FEATURES

- Helps you to peel, slice and core apples in seconds
- Made with stainless steel and painted red base
- Great tool for making healthy snack, salad, and pastries

| Item | Description |
|-------|------------------------|
| 10829 | Apple Peeler and Corer |



| CUT STYLE GUIDE | |
|-----------------|--------------|
| Foods | Cut Style |
| Apple Potato | Core Peel |

BOX GRATER *Sold by the case*

FEATURES

- Easily grate and slice your vegetables, potatoes, or cheese
- Stainless steel construction
- Easy to use and clean.

| Item | Description | Dimensions | Quantity/Case (pcs.) |
|-------|------------------------------------|-----------------|----------------------|
| 80736 | Stainless Steel Tapered Box Grater | 9" x 4" x 3.24" | 12 |
| 80737 | Stainless Steel Box Grater | 9" x 4" x 4" | 12 |



MANUAL PEELER *Sold by the case*

FEATURES

- Equipped with a razor sharp blade for easy peeling

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------|----------------------|
| 14142 | Manual Peeler | 10 |



CRINKLE CUT SERRATOR *Sold by the case*

FEATURES

- Made of durable stainless steel with easy to grip wooden handle
- Perfect for making crinkle-cut fries and hashbrowns

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80006 | 7" / 178mm - Stainless steel serrator with wood handle | 12 |



SALAD SPINNER Available only in Canada

FEATURES

- Sealed rotating system to ensure food safety
- Meets the FDA's hygiene standards
- Comes with a non-slip handle that can be rotated in different directions

| Item | Description | Weight |
|-------|--|---------|
| 43454 | 19L salad spinner 18.3" (Dia.) x 22.24"(H) | 4.25 kg |
| 43637 | 9.5L salad spinner 15.7"(Dia.) x 18.5"(H) | 3.27 kg |



43454

DREDGERS Sold by the case

FEATURES

- Use these shakers for sugar, spices, and other condiments
- Ideal for pizza shops, coffee shops, or any busy kitchen operations

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80742 | 10 oz Stainless Steel Dredge with Handle | 12 |
| 80743 | 10 oz Stainless Steel Dredge without Handle | 12 |
| 80744 | 10 oz Aluminum Dredge with Handle | 12 |
| 80745 | 10 oz Aluminum Dredge without Handle | 12 |



80742

80743



80744

80745

DIAL SPRING SCALE

FEATURES

- Enameled steel construction
- Not legal for trade

| Item | Description | Increments | Dimensions |
|-------|----------------------------|----------------|------------------------|
| 46752 | Dial Spring Scale 2.2 lbs. | 2.2 lbs x 5 g | 23" x 18" x 18" |
| 46753 | Dial Spring Scale 4.4 lbs. | 4.4 lbs x 10 g | 23" x 18" x 18" |
| 10852 | Dial Spring Scale 6.6 lbs. | 6 lbs x 1/2 oz | 8.75" x 8" x 8.75" |
| 10853 | Dial Spring Scale 8.8 lbs. | 8 lbs x 1 oz | 8.75" x 8" x 8.75" |
| 46446 | Dial Spring Scale 11 lbs | 11 lbs x 20 g | 8.3" x 5.5" x 8.3" |
| 46447 | Dial Spring Scale 22 lbs | 22 lbs x 50 g | 10.2" x 9.1" x 11.8" |
| 46571 | Dial Spring Scale 33 lbs. | 33 lbs x 4 oz | 10.25" x 9.5" x 10.25" |
| 10848 | Dial Spring Scale 44 lbs. | 44 lbs x 2 oz | 10.25" x 9.5" x 10.25" |
| 46570 | Dial Spring Scale 55 lbs. | 55 lbs x 4 oz | 12" x 9.5" x 12.5" |
| 10851 | Dial Spring Scale 66 lbs. | 66 lbs x 4 oz | 12" x 12" x 13" |
| 46448 | Dial Spring Scale 110 lbs. | 110 lbs x 4 oz | 11.8" x 8.26" x 11.8" |

NEW

NEW

NEW

NEW

NEW

NEW

NEW



46571

PLATFORM SCALE

FEATURES

- Ideal for a wide variety of applications including food preparation
- Large, easy to read dials with both "LB" and "KG" measure
- A zero adjust allows for compensation
- Not legal for trade

| Item | Weight Capacity | Dimensions | Scale Gross Dimensions | Platform Gross Dimensions |
|-------|--|-----------------------|------------------------|---------------------------|
| 10843 | Max. 50 kg / 110 lbs. Min. 1 kg / 2.2 lbs. | 24.5" x 12.3" x 38.8" | 36" x 12" x 4" | 23" x 12" x 5" |
| 10840 | Max. 100 kg / 220 lbs. Min. 2 kg / 4.4 lbs. | 24.5" x 12.3" x 38.8" | 36.5" x 13.4" x 8.7" | 26" x 14.4" x 6.7" |
| 10841 | Max. 150 kg / 330 lbs. Min. 5 kg / 11 lbs. | 24.5" x 12.3" x 44.5" | 43.3" x 13.4" x 8.7" | 26" x 14.4" x 6.7" |
| 10842 | Max. 200 kg / 440 lbs. Min. 5 kg / 11 lbs. | 35.5" x 21.3" x 49.3" | 45" x 15" x 10" | 38" x 24" x 10.9" |



Platform Scale

HANGING SCALE NEW

FEATURES

- Easy to read dials with both “LB” and “KG” measure
- *Not legal for trade.

| Item | Description | Increments |
|-------|--|------------------------------|
| 43827 | 15.7" x 15.7" x 8.7", Hanging Dial Scale, 10 kg / 22 lbs | 22 lbs x 2 oz / 10 kg x 50 g |



23815

ALUMINUM LIQUID MEASURING CUP *Sold by the case*

FEATURES

- Lightweight and reliable
- Constructed with riveted handles
- Increment lines for dry and liquid ingredient
- Available sizes are ½ qt, 1 qt, 2 qt and 4 qt

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------------------------------|----------------------|
| 80400 | Aluminum Measuring Cup 1/2 QT/ 480 mL | 12 |
| 80401 | Aluminum Measuring Cup 1 QT/ 950 mL | 12 |
| 80402 | Aluminum Measuring Cup 2 QT/ 1900 mL | 12 |
| 80403 | Aluminum Measuring Cup 4 QT/ 3800 mL | 12 |



80401

CLEAR POLYCARBONATE MEASURING CUPS *Sold by the case*

FEATURES

- Molded, one-piece polycarbonate construction resists chips and cracks.
- Raised external markings on a matte finish displays both quarts and liters.
- Ideal for home use and commercial kitchens.
- Neatly stackable for easy storage.
- The tapered, open handle allows for easy use and a stable grip.
- Dishwasher and freezer safe.

| Item | Description | Quantity/Case (pcs.) |
|--------|---|----------------------|
| 80570 | Polycarbonate Measuring Cup- 0.26 QT / 250 mL | 12 |
| 80571 | Polycarbonate Measuring Cup- 0.53 QT / 500 mL | 12 |
| 80572 | Polycarbonate Measuring Cup- 1 QT/ 1000 mL | 12 |
| 80573 | Polycarbonate Measuring Cup- 2 QT / 1900 mL | 12 |
| 80574 | Polycarbonate Measuring Cup- 4 QT / 3800 mL | 12 |
| 80575* | Polycarbonate Measuring Cups- 5 pcs. /set | 1 |



80575



CLEAR PLASTIC UTILITY SCOOP *Sold by the case*

FEATURES

- Lightweight and easy to clean
- Good alternative to metal scoops
- Perfect for scooping many small items, such as spices, bulk, sugar and ice

| Item | Description | Quantity/Case (pcs.) |
|-------|----------------------------|----------------------|
| 80322 | 6 oz Utility Scoop, Clear | 12 |
| 80323 | 32 oz Utility Scoop, Clear | 12 |
| 80324 | 64 oz Utility Scoop, Clear | 12 |



80324

80323

80322

ALUMINUM SCOOP WITH FLAT BOTTOM *Sold by the case*

FEATURES

- Single-piece construction for better durability
- Straight front-edge and tapered end for reaching bottoms and corners
- Ideal for ice, flour, and any bulk ingredients

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------------------------------|----------------------|
| 80117 | 4 oz / 118 mL, Flat Bottom, Aluminum | 12 |
| 80118 | 7 oz / 207 mL, Flat Bottom, Aluminum | 12 |
| 80119 | 16 oz / 473 mL, Flat Bottom, Aluminum | 12 |
| 80120 | 24 oz / 710 mL, Flat Bottom, Aluminum | 12 |



ICE SCOOP *Sold by the case*

FEATURES

- Perfect for scooping ice, flour, and/or any other bulk ingredients
- Made of stainless steel

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------------|----------------------|
| 80846 | 4 oz Stainless Steel Ice Scoop | 12 |



ALUMINUM SCOOP WITH ROUND BOTTOM *Sold by the case*

FEATURES

- One-piece seamless design and the grooved handles give the scoops extra strength
- Compared to plastic scoops, aluminum scoops are break resistant
- Perfect for scooping many small items, such as spices, bulk, sugar and ice

| Item | Description | Quantity/Case (pcs.) |
|-------|----------------------|----------------------|
| 27679 | 5 oz Aluminum Scoop | 12 |
| 27680 | 12 oz Aluminum Scoop | 12 |
| 27681 | 24 oz Aluminum Scoop | 12 |
| 27682 | 38 oz Aluminum Scoop | 12 |
| 27683 | 58 oz Aluminum Scoop | 12 |
| 27684 | 85 oz Aluminum Scoop | 12 |



STAINLESS STEEL MEASURING CUP SET

FEATURES

- Perfect for measuring flour, and/or any other bulk ingredients

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 44450 | 4-piece cup set - 1/4 Cup (60 mL), 1/3 Cup (80 mL), 1/2 Cup (125 mL), 1 Cup (250 mL) | 1 |



TIMERS NEW

| Item | Description | Quantity/Case (pcs.) |
|-------|-----------------------------------|----------------------|
| 47226 | Stainless Steel Timer, 60 Minutes | 12 |
| 47227 | LCD Digital Timer, Hour/Minute | 12 |
| 47228 | LCD Digital Timer, Minute/Second | 12 |



COMMERCIAL MANUAL CAN OPENERS

FEATURES

- Designed for medium duty
- Convenient and easy way to open all sizes of cans
- Gears and knives can be removed for easy clean up and replacement
- Made of rugged cast iron construction

| Item | Description | Quantity/ Case (pcs.) |
|-------|---|--------------------------|
| 10576 | Can Opener (Edlund 11") # 1 with standard base. Industry Standard. For use with cans up to 11" high | 1 |
| 10577 | Can Opener (Edlund 7") # 2 with standard base. Industry Standard. For use with cans up to 7" high | 1 |
| 14826 | Edlund # 1 Knife | 1 |
| 14831 | Edlund # 2 Knife | 1 |
| 14821 | Edlund # 1 Gear | 1 |
| 14822 | Edlund # 2 Gear | 1 |



ECONOMY CAN OPENERS

FEATURES

- Item 10582 For use with cans up to 11" high. The OC-CO line is fully compatible and interchangeable with the industry standard
- Item 10583 Smaller model, for cans up to 7". Parts are interchangeable with the industry standard

| Item | Description | Quantity/ Case (pcs.) |
|-------|---------------------|--------------------------|
| 10582 | Omcan #1 Can Opener | 1 |
| 10583 | Omcan #2 Can Opener | 1 |
| 14717 | Omcan # 1 Knife | 1 |
| 14736 | Omcan # 2 Knife | 1 |
| 14720 | Omcan # 1 Gear | 1 |
| 14726 | Omcan # 2 Gear | 1 |

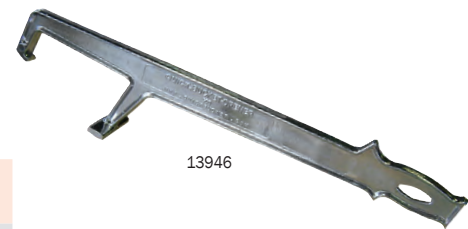


HEAVY-DUTY ALUMINUM BUCKET OPENER

FEATURES

- Rugged aluminum construction
- Easily remove and reseal lids from 4, 5, 6, gallon buckets

| Item | Description | Quantity/ Case (pcs.) |
|-------|-----------------------------------|--------------------------|
| 13946 | Rugged Aluminum Bucket Opener 21" | 1 |

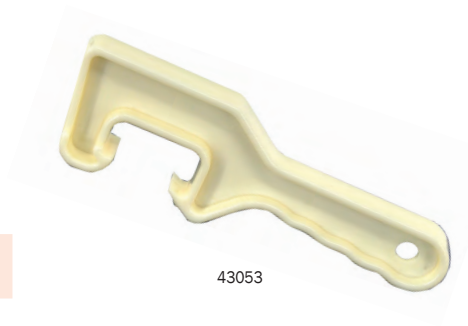


PLASTIC BUCKET OPENER

FEATURES

- Sturdy one-piece plastic safely removes lids without distorting
- Dishwasher safe
- For heavy-duty applications

| Item | Description | Quantity/ Case (pcs.) |
|-------|---------------------------------|--------------------------|
| 43053 | Narrow Plastic Bucket Opener 8" | 1 |



SCALLOP TONG *Sold by the case*

FEATURES

- Provide convenient and easy turning
- Can be used with hot and cold foods
- Perfect for food preparation, BBQ or buffet restaurants



| Item | Description | Color | Quantity/Case(pcs.) |
|-------|---------------------------------|-------|---------------------|
| 80149 | 6" Scallop Tong, Polycarbonate | Beige | 12 |
| 80150 | 6" Scallop Tong, Polycarbonate | Clear | 12 |
| 80151 | 6" Scallop Tong, Polycarbonate | Black | 12 |
| 80152 | 6" Scallop Tong, Polycarbonate | Red | 12 |
| 80153 | 9" Scallop Tong, Polycarbonate | Beige | 12 |
| 80154 | 9" Scallop Tong, Polycarbonate | Clear | 12 |
| 80155 | 9" Scallop Tong, Polycarbonate | Black | 12 |
| 80156 | 9" Scallop Tong, Polycarbonate | Red | 12 |
| 80157 | 12" Scallop Tong, Polycarbonate | Beige | 12 |
| 80158 | 12" Scallop Tong, Polycarbonate | Clear | 12 |
| 80159 | 12" Scallop Tong, Polycarbonate | Black | 12 |
| 80160 | 12" Scallop Tong, Polycarbonate | Red | 12 |

STAINLESS STEEL COILED SPRING UTILITY TONGS

Sold by the case



FEATURES

- Ideal solution for bakeries, cafes, restaurants, caterers, and more.

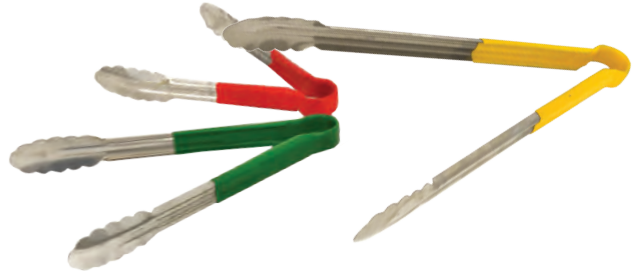
| Item | Description | Quantity/Case(pcs.) |
|-------|--|---------------------|
| 80787 | 9" Utility Tong - Medium-Weight, 0.5mm thickness | 12 |
| 80788 | 12" Utility Tong - Medium-Weight, 0.5mm thickness | 12 |
| 80789 | 16" Utility Tong - Medium-Weight, 0.5mm thickness | 12 |
| 80790 | 9" Utility Tong - Heavy-Weight, 0.5mm thickness | 12 |
| 80791 | 12" Utility Tong - Heavy-Weight, 0.5mm thickness | 12 |
| 80792 | 16" Utility Tong - Heavy-Weight, 0.5mm thickness | 12 |
| 80793 | 9" Utility Tong - Extra Heavy-Weight, 0.5mm thickness | 12 |
| 80794 | 12" Utility Tong - Extra Heavy-Weight, 0.5mm thickness | 12 |
| 80795 | 16" Utility Tong - Extra Heavy-Weight, 0.5mm thickness | 12 |

UTILITY TONGS WITH COLORED PLASTIC HANDLE

Sold by the case

FEATURES

- Durable stainless steel tongs with plastic coated handles for ergonomics and comfort.



| Item | Description | Handle Color | Quantity/Case(pcs.) |
|-------|-----------------------------|--------------|---------------------|
| 80538 | 9" heavy-duty utility tong | Blue | 12 |
| 80539 | 9" heavy-duty utility tong | Green | 12 |
| 80540 | 9" heavy-duty utility tong | Black | 12 |
| 80541 | 9" heavy-duty utility tong | Red | 12 |
| 80542 | 9" heavy-duty utility tong | Yellow | 12 |
| 80543 | 12" heavy-duty utility tong | Blue | 12 |
| 80544 | 12" heavy-duty utility tong | Green | 12 |
| 80545 | 12" heavy-duty utility tong | Black | 12 |
| 80546 | 12" heavy-duty utility tong | Red | 12 |
| 80547 | 12" heavy-duty utility tong | Yellow | 12 |
| 80548 | 16" heavy-duty utility tong | Blue | 12 |
| 80549 | 16" heavy-duty utility tong | Green | 12 |
| 80550 | 16" heavy-duty utility tong | Black | 12 |
| 80551 | 16" heavy-duty utility tong | Red | 12 |
| 80552 | 16" heavy-duty utility tong | Yellow | 12 |

STAINLESS STEEL TONG WITH LOCK *Sold by the case*



FEATURES

- Easy to store
- Designed for easy ergonomics
- Ideal solution for bakeries, cafes, restaurants, caterers, and more

| Item | Description | Quantity/Case(pcs.) |
|-------|---|---------------------|
| 13957 | 9" Stainless Steel Tong with lock, 0.5mm thickness | 12 |
| 14003 | 12" Stainless Steel Tong with lock, 0.7mm thickness | 12 |

KITCHEN TURNERS *Sold by the case*

FEATURES

- Stainless steel construction
- Perfect for preparing meat and vegetables on the grill

| Item | Description | Handle | Quantity/Case(pcs.) |
|-------|---|--------|---------------------|
| 80019 | Steak/burger turner 4 1/8" x 3 3/4" | Wood | 12 |
| 80035 | Hamburger turner 5 1/8" x 2 7/8" | Black | 12 |
| 80005 | Flexible turner 9 1/2" x 3" blade | Wood | 12 |
| 80008 | Flexible turner with perforated blade 9 1/2" x 3" | Wood | 12 |
| 80022 | Flexible turner with perforated blade 8 1/4" x 2 7/8" | Black | 12 |
| 80079 | Turner with cutting edge blade 5" x 6" | Wood | 12 |
| 80017 | Teppanyaki Turner 4" x 3 1/2" | Wood | 12 |



SERVING TURNERS *Sold by the case*

FEATURES

- Perfect for catered events and buffets
- Thick handle provides a strong grip

| Item | Description | Quantity/Case(pcs.) |
|-------|--|---------------------|
| 80768 | 14" Stainless Steel Serving Turner - Solid | 12 |
| 80769 | 14" Stainless Steel Serving Turner - Slotted | 12 |

PAN SCRAPERS *Sold by the case*

FEATURES

- Perfect tool for removing tightly stuck food or burned food from the bottom of your cookware.

| Item | Description | Handle | Quantity/Case(pcs.) |
|-------|---|--------|---------------------|
| 18316 | 4 1/2" x 4" pan scraper, forged | Wood | 10 |
| 23738 | 4 1/2" x 4" pan scraper wood handle with hole | Wood | 10 |
| 80047 | 4 1/2" x 3" pan scraper | Wood | 10 |
| 14144 | 4 3/4" x 3" pan scraper | Wood | 10 |
| 80084 | 4 1/2" x 3" pan scraper | Black | 10 |

SANDWICH SPREADER *Sold by the case*

FEATURES

- Designed with a stainless steel blade and plastic handle
- Edge of the blade is serrated

| Item | Description | Handle | Quantity/Case(pcs.) |
|-------|-----------------------------|--------|---------------------|
| 80042 | 3 5/8" x 1 1/4" with handle | Black | 12 |

BAKERY SPATULAS *Sold by the case*

FEATURES

- Stainless steel construction
- Perfect for icing the sides of cakes

| Item | Description | Handle | Quantity/Case(pcs.) |
|-------|--|---------------|---------------------|
| 80000 | 7 15/16" x 1 1/4" Blade, Stainless Steel | Black Plastic | 12 |
| 80001 | 10" x 1 3/8" Blade, Stainless Steel | Black Plastic | 12 |
| 80002 | 7 15/16" x 1 1/4" Blade, Stainless Steel | Wood | 12 |
| 80003 | 10" x 1 3/8" Blade, Stainless Steel | Wood | 12 |



Bakery Spatulas

OFFSET SPATULAS WITH STAINLESS STEEL BLADE *Sold by the case*

FEATURES

- Blunt blade made of quality stainless steel
- Perfect for icing cakes and spreading batter in a pan

| Item | Description | Handle | Quantity/Case (pcs.) |
|-------|------------------------|---------------|----------------------|
| 80142 | 6 1/2" x 1 5/16" Blade | Black Plastic | 12 |
| 80143 | 8 1/2" x 1 1/2" Blade | Black Plastic | 12 |
| 80144 | 6 1/2" x 1 5/16" Blade | Wood | 12 |
| 80145 | 8 1/2" x 1 1/2" Blade | Wood | 12 |



WHITE RUBBER SPOONULAS WITH PLASTIC HANDLES *Sold by the case*

FEATURES

- Versatile tool is great for baking and cooking.
- Dishwasher safe.

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------|----------------------|
| 80027 | 10" Spoonula | 12 |
| 80052 | 14" Spoonula | 12 |
| 80045 | 16" Spoonula | 12 |

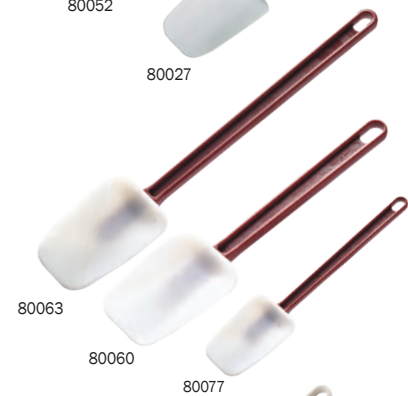


HIGH TEMPERATURE SILICONE HEAD SPOONULAS WITH RED HANDLE *Sold by the case*

FEATURES

- Silicone head is heat resistant for up to 500°F/260°C
- Durable flexible red handle comes with a hole to allow convenient storage

| Item | Description | Quantity/Case (pcs.) |
|-------|----------------------|----------------------|
| 80077 | 10" Silicon Spoonula | 12 |
| 80060 | 14" Silicon Spoonula | 12 |
| 80063 | 16" Silicon Spoonula | 12 |

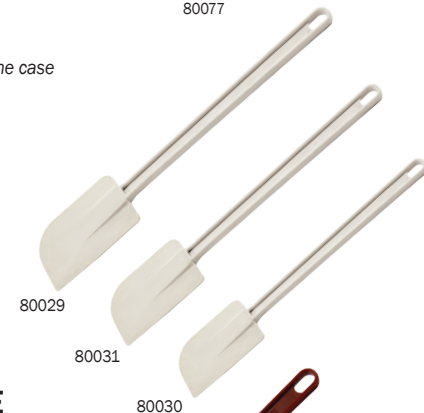


WHITE RUBBER SCRAPER/SPATULA WITH PLASTIC HANDLE *Sold by the case*

FEATURES

- Designed with a flat blade to accommodate a wide range of baking tasks
- Plastic white handle is easy to grip and has an end loop to conveniently hang for storage

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------|----------------------|
| 80030 | 10" Rubber Scraper | 12 |
| 80031 | 14" Rubber Scraper | 12 |
| 80029 | 16" Rubber Scraper | 12 |



HIGH TEMPERATURE SILICONE HEAD SPATULA WITH RED HANDLE

Sold by the case

FEATURES

- Perfect for scraping off batter from mixing bowls or stirring ingredients
- Silicone head that is heat resistant for up to 500°F/260°C
- Durable flexible red handle comes with a hole to allow convenient storage

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 40572 | 10" Silicone Head Spatula with Red Handle | 12 |
| 40573 | 14" Silicone Head Spatula with Red Handle | 12 |
| 40574 | 16" Silicone Head Spatula with Red Handle | 12 |



SOLID BASTING SPOONS *Sold by the case*

| Item | Description | Thickness | Quantity/ Case (pcs.) |
|-------|--|-----------|--------------------------|
| 80700 | 11" Stainless Steel Solid Basting Spoon | 1 mm | 12 |
| 80701 | 13" Stainless Steel Solid Basting Spoon | 1 mm | 12 |
| 80702 | 15" Stainless Steel Solid Basting Spoon | 1 mm | 12 |
| 80709 | 11" Heavy duty Stainless Steel Solid Basting Spoon | 1.2 mm | 12 |
| 80710 | 13" Heavy duty Stainless Steel Solid Basting Spoon | 1.2 mm | 12 |
| 80711 | 15" Heavy duty Stainless Steel Solid Basting Spoon | 1.2 mm | 12 |
| 80712 | 18" Heavy duty Stainless Steel Solid Basting Spoon | 1.2 mm | 12 |
| 80713 | 21" Heavy duty Stainless Steel Solid Basting Spoon | 1.2 mm | 12 |



Solid Basting Spoons

PERFORATED BASTING SPOONS *Sold by the case*

| Item | Description | Thickness | Quantity/ Case (pcs.) |
|-------|---|-----------|--------------------------|
| 80703 | 11" Stainless Steel Perforated Basting Spoon | 1 mm | 12 |
| 80704 | 13" Stainless Steel Perforated Basting Spoon | 1 mm | 12 |
| 80705 | 15" Stainless Steel Perforated Basting Spoon | 1 mm | 12 |
| 80714 | 11" Heavy duty Stainless Steel Perforated Basting Spoon | 1.2 mm | 12 |
| 80715 | 13" Heavy duty Stainless Steel Perforated Basting Spoon | 1.2 mm | 12 |
| 80716 | 15" Heavy duty Stainless Steel Perforated Basting Spoon | 1.2 mm | 12 |
| 80717 | 18" Heavy duty Stainless Steel Perforated Basting Spoon | 1.2 mm | 12 |
| 80718 | 21" Heavy duty Stainless Steel Perforated Basting Spoon | 1.2 mm | 12 |



Perforated Basting Spoons

SLOTTED BASTING SPOONS *Sold by the case*

| Item | Description | Thickness | Quantity/ Case (pcs.) |
|-------|--|-----------|--------------------------|
| 80706 | 11" Stainless Steel Slotted Basting Spoon | 1 mm | 12 |
| 80707 | 13" Stainless Steel Slotted Basting Spoon | 1 mm | 12 |
| 80708 | 15" Stainless Steel Slotted Basting Spoon | 1 mm | 12 |
| 80719 | 11" Heavy-duty Stainless Steel Slotted Basting Spoon | 1.2 mm | 12 |
| 80720 | 13" Heavy-duty Stainless Steel Slotted Basting Spoon | 1.2 mm | 12 |
| 80721 | 15" Heavy-duty Stainless Steel Slotted Basting Spoon | 1.2 mm | 12 |
| 80722 | 18" Heavy-duty Stainless Steel Slotted Basting Spoon | 1.2 mm | 12 |
| 80723 | 21" Heavy-duty Stainless Steel Slotted Basting Spoon | 1.2 mm | 12 |



Slotted Basting Spoons

SOLID BASTING SPOONS WITH STOP-HOOK, POLYPROPYLENE HANDLE

Sold by the case

| Item | Description | Thickness | Quantity/ Case (pcs.) |
|-------|--|-----------|--------------------------|
| 80727 | 11" Stainless Steel Solid Basting Spoon with Stop-Hook, Polypropylene Handle | 1.2 mm | 12 |
| 80728 | 13" Stainless Steel Solid Basting Spoon with Stop-Hook, Polypropylene Handle | 1.2 mm | 12 |
| 80729 | 15" Stainless Steel Solid Basting Spoon with Stop-Hook, Polypropylene Handle | 1.2 mm | 12 |



80727

80728

80729

SLOTTED BASTING SPOONS WITH STOP-HOOK, POLYPROPYLENE HANDLE *Sold by the case*

| Item | Description | Thickness | Quantity/Case (pcs.) |
|-------|--|-----------|----------------------|
| 80733 | 11" Stainless Steel Slotted Basting Spoon with Stop-Hook, Polypropylene Handle | 1.2 mm | 12 |
| 80734 | 13" Stainless Steel Slotted Basting Spoon with Stop-Hook, Polypropylene Handle | 1.2 mm | 12 |
| 80735 | 15" Stainless Steel Slotted Basting Spoon with Stop-Hook, Polypropylene Handle | 1.2 mm | 12 |



PERFORATED BASTING SPOONS WITH STOP-HOOK, POLYPROPYLENE HANDLE *Sold by the case*

| Item | Description | Thickness | Quantity/Case (pcs.) |
|-------|---|-----------|----------------------|
| 80730 | 11" Stainless Steel Perforated Basting Spoon with Stop-Hook, Polypropylene Handle | 1.2 mm | 12 |
| 80731 | 13" Stainless Steel Perforated Basting Spoon with Stop-Hook, Polypropylene Handle | 1.2 mm | 12 |
| 80732 | 15" Stainless Steel Perforated Basting Spoon with Stop-Hook, Polypropylene Handle | 1.2 mm | 12 |



SOLID KITCHEN SPOON *Sold by the case*

FEATURES

- For all kitchen or restaurant activities
- Ergonomically designed for comfort

| Item | Description | Quantity/Case (pcs.) |
|-------|-----------------------|----------------------|
| 21789 | 11" Black Solid Spoon | 12 |



POLYCARBONATE BUFFET SPOON *Sold by the case*

FEATURES

- Ergonomically designed for comfort

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|------------------------------|-------|----------------------|
| 80287 | Buffet Spoon - Polycarbonate | Beige | 12 |
| 80288 | Buffet Spoon - Polycarbonate | Clear | 12 |
| 80289 | Buffet Spoon - Polycarbonate | Black | 12 |
| 80290 | Buffet Spoon - Polycarbonate | Red | 12 |



POLYCARBONATE SERVING SPOON *Sold by the case*

FEATURES

- Ergonomically designed for comfort

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|-----------------------------------|-------|----------------------|
| 85098 | 11" Serving Spoon - Polycarbonate | Clear | 12 |
| 85099 | 11" Serving Spoon - Polycarbonate | Black | 12 |
| 85100 | 11" Serving Spoon - Polycarbonate | Red | 12 |
| 80291 | 13" Serving Spoon - Polycarbonate | Clear | 12 |
| 80292 | 13" Serving Spoon - Polycarbonate | Black | 12 |
| 80293 | 13" Serving Spoon - Polycarbonate | Red | 12 |



POLYCARBONATE PERFORATED SERVING SPOON *Sold by the case*

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|--|-------|----------------------|
| 85092 | 11" Perforated Serving Spoon - Polycarbonate | Clear | 12 |
| 85093 | 11" Perforated Serving Spoon - Polycarbonate | Black | 12 |
| 85094 | 11" Perforated Serving Spoon - Polycarbonate | Red | 12 |
| 85095 | 13" Perforated Serving Spoon - Polycarbonate | Clear | 12 |
| 85096 | 13" Perforated Serving Spoon - Polycarbonate | Black | 12 |
| 85097 | 13" Perforated Serving Spoon - Polycarbonate | Red | 12 |



Polycarbonate Perforated Serving Spoon

SPAGHETTI SERVER *Sold by the case*

FEATURES

- Ideal for serving big portions of pasta
- Easy to clean and maintain

| Item | Description | Thickness | Quantity/Case (pcs.) |
|-------|--------------------------------------|-----------|----------------------|
| 80726 | 13" Stainless Steel Spaghetti Server | 1 mm | 12 |



80726

ONE-PIECE STAINLESS STEEL(SS) LADLES *Sold by the case*

FEATURES

- Dishwasher-safe

| Item | Description | Handle | Quantity/Case (pcs.) |
|-------|--|--------|----------------------|
| 80751 | 0.5 oz SS One-Piece Ladle | SS | 12 |
| 80752 | 1 oz SS One-Piece Ladle | SS | 12 |
| 80753 | 2 oz SS One-Piece Ladle | SS | 12 |
| 80754 | 3 oz SS One-Piece Ladle | SS | 12 |
| 80755 | 4 oz SS One-Piece Ladle | SS | 12 |
| 80756 | 5 oz SS One-Piece Ladle | SS | 12 |
| 80757 | 6 oz SS One-Piece Ladle | SS | 12 |
| 80758 | 8 oz SS One-Piece Ladle | SS | 12 |
| 80759 | 12 oz SS One-Piece Ladle | SS | 12 |
| 80760 | 16 oz SS One-Piece Ladle | SS | 12 |
| 80761 | 1 oz SS One-Piece Ladle With Color-Coded Handle | Yellow | 12 |
| 80762 | 2 oz SS One-Piece Ladle With Color-Coded Handle | Red | 12 |
| 80763 | 3 oz SS One-Piece Ladle With Color-Coded Handle | Ivory | 12 |
| 80764 | 4 oz SS One-Piece Ladle With Color-Coded Handle | Green | 12 |
| 80765 | 6 oz SS One-Piece Ladle With Color-Coded Handle | Black | 12 |
| 80766 | 8 oz SS One-Piece Ladle With Color-Coded Handle | Blue | 12 |
| 80767 | 12 oz SS One-Piece Ladle With Color-Coded Handle | Gray | 12 |



80751



80761

TWO-PIECE LADLE WITH POT RIM HOOK *Sold by the case*

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80321 | Stainless steel 304 construction with black plastic handle, 4 oz/ 118 mL capacity, 13" long | 12 |



POLYCARBONATE ONE-PIECE LADLES *Sold by the case*

| Item | Description | Color | Quantity/Case (pcs.) |
|--------|------------------------------|-------|----------------------|
| 80219 | 3/4 Oz, 8.5" One-Piece Ladle | Beige | 12 |
| *80220 | 3/4 Oz, 8.5" One-Piece Ladle | Clear | 12 |
| 80221 | 3/4 Oz, 8.5" One-Piece Ladle | Black | 12 |
| 80222 | 3/4 Oz, 8.5" One-Piece Ladle | Red | 12 |
| 80214 | 1 Oz, 13" One-Piece Ladle | Beige | 12 |
| *80215 | 1 Oz, 13" One-Piece Ladle | Clear | 12 |
| 80216 | 1 Oz, 13" One-Piece Ladle | Black | 12 |
| 80217 | 1 Oz, 13" One-Piece Ladle | Red | 12 |



STAINLESS STEEL TWO-PIECE LADLES WITH HOOKED HANDLE *Sold by the case*

FEATURES

- Heavy-duty use

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------------------------------|----------------------|
| 80407 | 1 oz/ 30 mL with 12"/ 305 mm Handle | 10 |
| 80408 | 2 oz/ 60 mL with 12"/ 305 mm Handle | 10 |
| 80409 | 4 oz/ 120 mL with 14"/ 356 mm Handle | 10 |
| 80410 | 6 oz/ 180 mL with 14"/ 356 mm Handle | 10 |
| 80411 | 8 oz/ 240 mL with 14"/ 356 mm Handle | 10 |
| 80412 | 12 oz/ 360 mL with 14"/ 356 mm Handle | 10 |
| 80413 | 16 oz/ 480 mL with 14"/ 356 mm Handle | 10 |
| 80414 | 32 oz/ 960 mL with 16"/ 406 mm Handle | 10 |



Stainless Steel Two-piece Ladles

STAINLESS STEEL SCISSOR SALAD TONGS *Sold by the case*

FEATURES

- Perfect for buffet lines or table side service.

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80425 | Stainless Steel Salad Tongs, Double Spoons - 10" | 12 |
| 80426 | Stainless Steel Salad Tongs, Fork and Spoons - 10" | 12 |



HOLLOW HANDLE BUFFETWARE *Sold by the case*

FEATURES

- Made of stainless steel
- Single-piece constructed for higher stiffness and strength
- Ergonomic hollow handle provides a comfortable grip and a cool temperature to protect your hand

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80146 | Carving Knife, 8", Stainless Steel | 12 |
| 80147 | Two Tine Fork, 11", Stainless Steel | 12 |
| 80148 | Wide Pie Server, 11 1/2", Stainless Steel | 12 |
| 80007 | Spout Ladle, 1 oz, Stainless Steel | 12 |



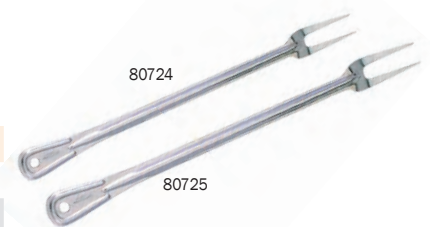
Hollow Handle Buffetware

BASTING FORKS *Sold by the case*

FEATURES

- Heavy-duty, stainless steel construction
- Ideal for busy kitchens - restaurants, hotels, caterers, etc.

| Item | Description | Thickness | Quantity/Case (pcs.) |
|-------|---|-----------|----------------------|
| 80724 | 18" Stainless Steel Heavy-duty Basting Fork | 1.5 mm | 12 |
| 80725 | 21" Stainless Steel Heavy-duty Basting Fork | 1.5 mm | 12 |



KITCHEN FORKS *Sold by the case*

FEATURES

- Constructed of durable and sharp stainless steel
- Available with wooden handle

| Item | Description | Handle | Quantity/Case (pcs.) |
|-------|-----------------------|--------------|----------------------|
| 80496 | 21" Pot Fork | Wood - Long | 12 |
| 80495 | 13" Pot Fork | Wood - Short | 12 |
| 14145 | 12.5" Heavy-duty Fork | Wood - Short | 12 |



SEAFOOD PICK *Sold by the case*

FEATURES

- Used to remove the flesh from shellfish

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------------------------|----------------------|
| 80746 | 8" Stainless Steel Seafood Pick | 4 |



LOBSTER CRACKER *Sold by the case*

FEATURES

- High strength and toughness
- Good for home and commercial use

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------------|----------------------|
| 80420 | 6" Lobster Cracker, Zinc Alloy | 12 |



STAINLESS STEEL PIZZA TURNER PADDLE AND MIXING PADDLE *Sold by the case*

FEATURES

- Made of stainless steel construction; heavy-duty
- Easily mix and stir thick stews, sauces, and/or batter

| Item | Description | Blade Size | Quantity/Case (pcs.) |
|-------|--------------------------------|-----------------|----------------------|
| 80747 | 24" Pizza turner/Mixing Paddle | 9 1/4" x 4 3/4" | 6 |
| 80748 | 36" Pizza turner/Mixing Paddle | 9 1/4" x 4 3/4" | 6 |
| 80749 | 48" Pizza turner/Mixing Paddle | 9 1/4" x 4 3/4" | 6 |
| 80750 | 60" Pizza turner/Mixing Paddle | 9 1/4" x 4 3/4" | 6 |



ORANGE ZESTER *Sold by the case*

FEATURES

- Perfect for zesting citrus, chocolate and even cheese

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 44201 | 13" Orange Zester/Grater with soft grip, Durable 8" stainless steel grating surface | 10 |

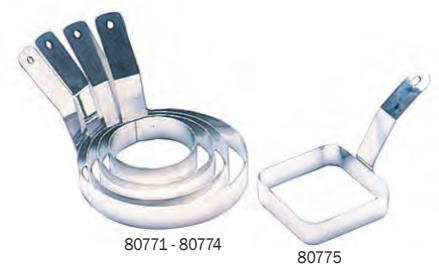


EGG RINGS *Sold by the case*

FEATURES

- Perfect for cooking the right size eggs

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------------------|----------------------|
| 80771 | 3" Stainless Steel Egg Ring | 12 |
| 80772 | 4" Stainless Steel Egg Ring | 12 |
| 80773 | 5" Stainless Steel Egg Ring | 12 |
| 80774 | 6" Stainless Steel Egg Ring | 12 |
| 80775 | 4" Stainless Steel Egg Ring - Square | 12 |



PLASTIC HANDLE ICE CREAM SCOOPS *Sold by the case*

FEATURES

- Scoop ice cream, cookie batter, yogurt, and more
- Available in a variety of color-coded handles
- Thumb lever is designed for right-handed operation and quick release
- Perfect for use in a high volume environment
- Dishwasher safe
- Made of stainless steel



| Item | Capacity | Color | Quantity/Case (pcs.) |
|-------|-----------|--------|----------------------|
| 34848 | 3/4 oz. | Purple | 12 |
| 34847 | 1 oz. | Black | 12 |
| 34846 | 1 1/3 oz. | Red | 12 |
| 34845 | 1 5/8 oz. | Yellow | 12 |
| 34844 | 2 oz. | Blue | 12 |
| 34843 | 2 2/3 oz. | Green | 12 |
| 34842 | 3 1/4 oz. | Ivory | 12 |
| 34841 | 4 oz. | Gray | 12 |
| 34840 | 5 1/3 oz. | White | 12 |



ICE CREAM SPADE *Sold by the case*

FEATURES

- Quickly scoop, lift, and release your frozen treats
- Built for daily, heavy-duty use
- Convenient and easy to use

| Item | Description | Quantity/Case (pcs.) |
|-------|-----------------|----------------------|
| 80818 | Ice Cream Spade | 12 |



STAINLESS STEEL ICE CREAM SCOOP DISHERS *Sold by the case*

FEATURES

- Constructed entirely of stainless steel
- Squeeze handle design cuts down on fatigue with extended periods of use
- Blade extends beyond the bowl to prevent product from sticking
- Best with softer foods and low volume use

| Item | Capacity | Quantity/Case (pcs.) |
|-------|-----------------------------|----------------------|
| 34860 | 3/8 oz, 1 1/8" Diameter | 12 |
| 34859 | 1/2 oz, 1 3/8" Diameter | 12 |
| 34858 | 9/16 oz, 1 3/8" Diameter | 12 |
| 34857 | 5/8 oz, 1 1/2" Diameter | 12 |
| 34856 | 7/8 oz, 1 5/8" Diameter | 12 |
| 34855 | 1 1/4 oz, 1 7/8" Diameter | 12 |
| 34854 | 1 3/4 oz, 1 15/16" Diameter | 12 |
| 34853 | 2 1/2 oz, 2" Diameter | 12 |
| 34852 | 2 3/4 oz, 2 1/4" Diameter | 12 |
| 34851 | 3 1/4 oz, 2 1/2" Diameter | 12 |
| 34850 | 3 3/4 oz, 2 3/4" Diameter | 12 |
| 34849 | 4 oz, 2 3/4" Diameter | 12 |



Stainless steel ice cream scoop dishers

STAINLESS STEEL MEASURING SPOON SET

| Item | Description |
|-------|--|
| 44451 | 4-piece measuring spoon set - 1/4 teaspoon (1.25 mL), 1/2 teaspoon (2.5 mL), 1 teaspoon (5 mL), 1 tablespoon (15 mL) |



STAINLESS STEEL LADLE/DIPPER *Sold by the case*

FEATURES

- Perfect for ladling sauce and soups from large pots to bowls
- Graduation marks (inside and out) make it easier to ladle / scoop out accurate portions

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80770 | 1 QT Stainless Steel Dipper with Hooked Handle and Graduation Marks inside and out | 12 |



ONE-PIECE STAINLESS STEEL PORTION CONTROLLERS *Sold by the case*

FEATURES

- Used to measure both wet and dry food

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|---|-------|----------------------|
| 80777 | 2 oz One-Piece Stainless Steel Portion Controllers - Solid | Red | 12 |
| 80778 | 3 oz One-Piece Stainless Steel Portion Controllers - Solid | Ivory | 12 |
| 80779 | 4 oz One-Piece Stainless Steel Portion Controllers - Solid | Green | 12 |
| 80780 | 6 oz One-Piece Stainless Steel Portion Controllers - Solid | Black | 12 |
| 80781 | 8 oz One-Piece Stainless Steel Portion Controllers - Solid | Blue | 12 |
| 80782 | 2 oz One-Piece Stainless Steel Portion Controllers - Perforated | Red | 12 |
| 80783 | 3 oz One-Piece Stainless Steel Portion Controllers - Perforated | Ivory | 12 |
| 80784 | 4 oz One-Piece Stainless Steel Portion Controllers - Perforated | Green | 12 |
| 80785 | 6 oz One-Piece Stainless Steel Portion Controllers - Perforated | Black | 12 |
| 80786 | 8 oz One-Piece Stainless Steel Portion Controllers - Perforated | Blue | 12 |



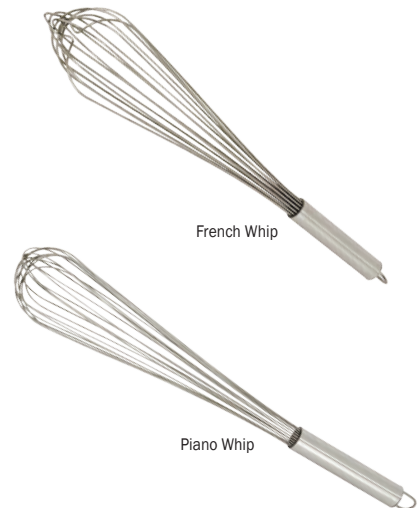
Stainless steel portion controllers

WHIPS *Sold by the case*

FEATURES

- Made of stainless steel
- Ideal for mixing eggs, sauces, and batter
- Thicker wire allows for a more thorough mixing or whipping of heavier food products

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80072 | Stainless Steel French Whip 10"/ 254 mm | 10 |
| 80068 | Stainless Steel French Whip 12"/ 305 mm | 10 |
| 80070 | Stainless Steel French Whip 14"/ 356 mm | 10 |
| 80071 | Stainless Steel French Whip 16"/ 406 mm | 10 |
| 80065 | Stainless Steel French Whip 18"/ 457 mm | 10 |
| 80066 | Stainless Steel French Whip 20"/ 508 mm | 10 |
| 80073 | Stainless Steel French Whip 22"/ 559 mm | 10 |
| 80067 | Stainless Steel French Whip 24"/ 610 mm | 10 |
| 80041 | Stainless Steel Piano Whip 10"/ 254 mm | 10 |
| 80076 | Stainless Steel Piano Whip 12"/ 305 mm | 10 |
| 80082 | Stainless Steel Piano Whip 14"/ 356 mm | 10 |
| 80069 | Stainless Steel Piano Whip 16"/ 406 mm | 10 |
| 80054 | Stainless Steel Piano Whip 18"/ 457 mm | 10 |



French Whip

Piano Whip

STANDARD ALUMINUM ROLLING PINS *Sold by the case*

FEATURES

- Essential tool for any bakeries, pizzeria, or commercial kitchen
- Allows you to roll out dough with ease

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------|----------------------|
| 27676 | 13" Aluminum Rolling Pin | 6 |
| 27677 | 15" Aluminum Rolling Pin | 6 |
| 27678 | 18" Aluminum Rolling Pin | 6 |



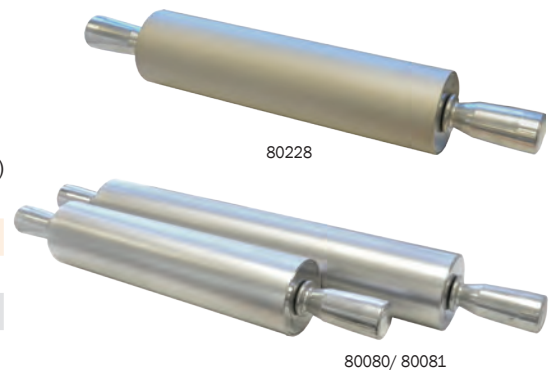
PREMIUM ROLLING PINS - ELITE SERIES



FEATURES

- Preferred choice of most European top chefs
- Have been featured on Top Chef- France.
- Made with the highest quality Italian design
- Easy-roll ball bearings, polished aluminum or Teflon® (extremely smooth and stick-free)
- Delivers smooth motion that lets you uniformly spread the dough

| Item | Description |
|-------|---|
| 80228 | 13" Elite - Non Stick Teflon® Coating Rolling Pin |
| 80080 | 13" Elite - Aluminum Rolling Pin |
| 80081 | 18" Elite - Aluminum Rolling Pin |

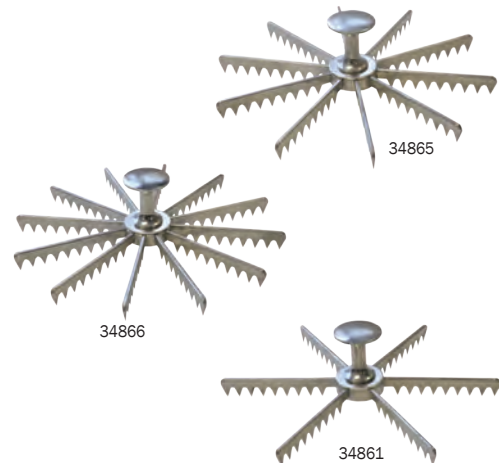


SLICE PIE MARKERS *Sold by the case*

FEATURES

- Made of aluminum
- Helps you to mark cake cut evenly and ensures you to deliver the same portion
- 9-teeth each arm
- Removable knob for easy cleaning and space-efficient storage

| Item | Description | Quantity/Case (pcs.) |
|-------|-----------------------|----------------------|
| 34861 | 6 - Slice Pie Marker | 12 |
| 34862 | 7 - Slice Pie Marker | 12 |
| 34863 | 8 - Slice Pie Marker | 12 |
| 34864 | 9 - Slice Pie Marker | 12 |
| 34865 | 10 - Slice Pie Marker | 12 |
| 34866 | 12 - Slice Pie Marker | 12 |

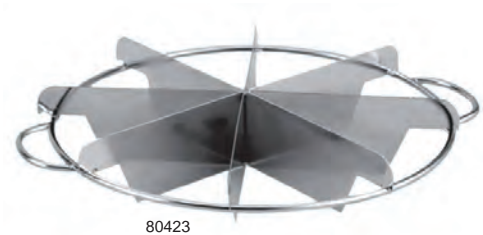


PIE CUTTERS *Sold by the case*

FEATURES

- Made of stainless steel
- Blades that can cut from 6-8 portion slices
- Easy to use and clean,
- Perfect for pies up to 10" Dia.

| Item | Description | Quantity/Case (pcs.) |
|-------|-----------------------------------|----------------------|
| 80421 | Stainless steel pie cutter, 6-cut | 12 |
| 80422 | Stainless steel pie cutter, 7-cut | 12 |
| 80423 | Stainless steel pie cutter, 8-cut | 12 |

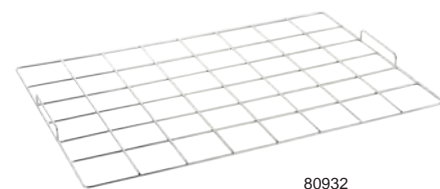


FULL SIZE SHEET PAN CAKE MARKERS NEW

FEATURES

- Mark your cakes to get the perfect serving sizes

| Item | Number of Slices | Dimensions |
|-------|--------------------------|-----------------|
| 80932 | 6 x 8 / 48 total slices | 23.75" x 16.75" |
| 80933 | 6 x 9 / 54 total slices | 23.75" x 16.75" |
| 80934 | 6 x 10 / 60 total slices | 23.75" x 16.75" |



SILICONE BAKING MAT *Sold by the case*

FEATURES

- Non-stick surface
- Eliminates the need to use butter, grease, oils, sprays, or parchment paper
- Heat resistance (-40 to 250 °C)
- Microwave and oven safe
- Easy to clean

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 43490 | Full-size Silicone Baking Mat, 24.5" x 16.5" | 4 |
| 43491 | Half-size Silicone Baking Mat, 16.5" x 11.75" | 4 |



DOUGH SCRAPERS

FEATURES

- Blade is made of stainless steel
- Non-slip plastic handle designed for ergonomic comfort and control
- Perfect tool for portioning dough or scraping leftover dough mix
- Available in white or black handle

| Item | Description |
|-------|------------------------------------|
| 14200 | 6" Dough Scraper with black handle |
| 14205 | 6" Dough Scraper with white handle |



ALUMINUM DOUGH PANS *Sold by the case*

FEATURES

- Perfect for storing and proofing dough
- Ideal for bakeries, pizzerias, and other restaurants

| Item | Description | Quantity/Case(pcs.) |
|-------|--|---------------------|
| 44320 | 8" x 2.6" Aluminum dough Pan, 0.8mm, 48 oz. | 12 |
| 44321 | Cover for item 44320 | 12 |
| 44322 | 9" x 3.25" Aluminum dough Pan, 0.8mm, 96 oz. | 12 |
| 44323 | Cover for item 44322 | 12 |



ALUMINUM ROUND CAKE PANS *Sold by the case*

FEATURES

- Bake perfectly round shaped and visually appealing cakes

| Item | Dia x H | Quantity/Case(pcs.) |
|-------|-------------------------|---------------------|
| 44330 | 16" x 2" Round Cake Pan | 12 |
| 44329 | 14" x 2" Round Cake Pan | 12 |
| 44328 | 12" x 2" Round Cake Pan | 12 |
| 44334 | 12" x 3" Round Cake Pan | 12 |
| 44327 | 10" x 2" Round Cake Pan | 12 |
| 44333 | 10" x 3" Round Cake Pan | 12 |
| 44332 | 9" x 3" Round Cake Pan | 12 |
| 44326 | 9" x 2" Round Cake Pan | 12 |
| 44325 | 8" x 2" Round Cake Pan | 12 |
| 44331 | 8" x 3" Round Cake Pan | 12 |
| 44324 | 6" x 2" Round Cake Pan | 12 |

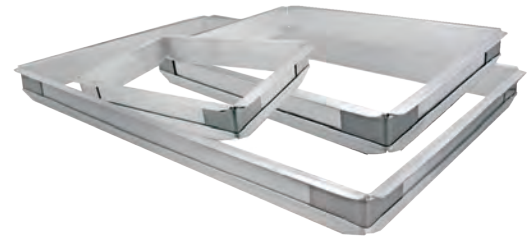


ALUMINUM SHEET PAN EXTENDER *Sold by the case*

FEATURES

- Turn your 1/4, 1/2 or full size sheet pans into commercial bake wares
- Designed with flat top edges for easy lifting and handling

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80254 | 1/4-Size Sheet Pan Extender, 9 1/2" x 13", 2"H | 12 |
| 80253 | 1/2-Size Sheet Pan Extender, 13" x 18", 2"H | 12 |
| 80252 | Full Size Sheet Pan Extender, 18" x 26", 2"H | 12 |



80254/ 80253/ 80252

STAINLESS STEEL ROTARY SIFTER *Sold by the case*

FEATURES

- Stainless steel construction
- 8-cup capacity with wire mesh reinforcement.

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80424 | 8 Cups Stainless Steel Rotary sifter, 6" x 6 6/8" | 12 |



80424

STAINLESS STEEL MIXING BOWLS *Sold by the case*

FEATURES

- Perfect for mixing cookies, coating vegetables or preparing meats

| Item | Description | Dia x H | Quantity/Case(pcs.) |
|-------|-------------|----------------|---------------------|
| 44440 | 0.75 QT | 6.25" x 2.25" | 12 |
| 44441 | 1.5 QT | 8" x 2.75" | 12 |
| 44442 | 3 QT | 9.5" x 3.5" | 12 |
| 44443 | 4 QT | 10.6" x 3.5" | 12 |
| 44444 | 5 QT | 11" x 4" | 12 |
| 44445 | 8 QT | 13.4" x 4.7" | 12 |
| 44446 | 13 QT | 16" x 4.5" | 12 |
| 44447 | 16 QT | 17.75" x 5.25" | 12 |
| 44448 | 20 QT | 19" x 6" | 12 |



Stainless Steel Mixing Bowls

CAKE STAND AND COVER *Sold by the case separately*

FEATURES

- Ideal for bakeries, restaurants, or any places that sells baked goods
- Show off your cakes, cupcakes, or pies

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80804 | 13" Stainless Steel Cake Stand | 6 |
| 80876 | 12" Plastic Cake Cover With Chrome Plated Handle | 12 |



80804 & 80876
(Sold separately)

PIE SERVERS *Sold by the case*

FEATURES

- Durable stainless steel blade
- Ergonomic handles for a secure grip

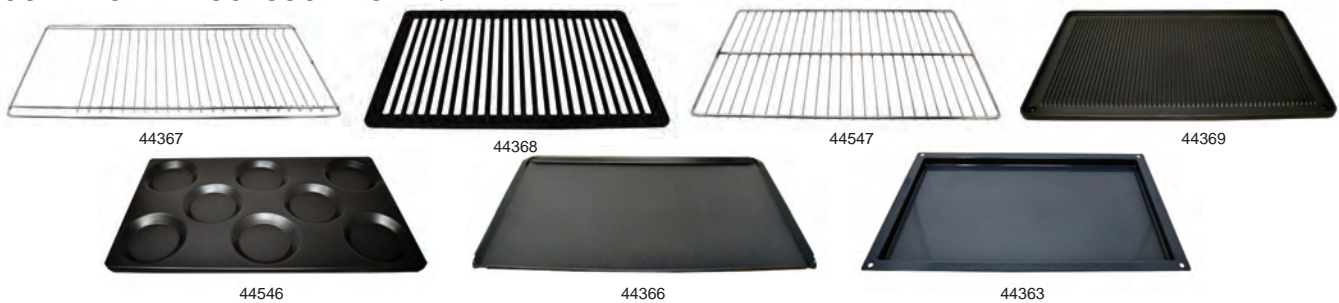
| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80018 | 4 5/8" x 2 3/8" Blade, Wood handle | 12 |
| 80028 | 4 5/8" x 2 3/8" Blade, Black Plastic handle | 12 |



80018

80028

COMBI OVEN ACCESSORIES *Sold by the case*



| Item | Description | Dimensions | Quantity/Case (pcs.) |
|-------|---|--------------------|----------------------|
| 44367 | Loading Grid for Griddle Grid | 12" x 20" | 10 |
| 44369 | Non-stick Grill and Pizza Tray | 12" x 20" | 5 |
| 44368 | Non-stick Combi Grill | 12" x 20" | 4 |
| 44546 | SS Non-stick Multi Baker Pan, 1.5 mm thickness, 8 molds | 12" x 20" | 10 |
| 44365 | Alum Non-stick Multi Baker Pan, 1.5 mm thickness, 8 molds | 12" x 20" | 10 |
| 44547 | Stainless Steel Oven Grid | 12" x 20" | 10 |
| 44366 | Non-stick Roasting and Baking Pans, 1.5 mm thickness | 12" x 20" | 10 |
| 44363 | Granite Enamel Roasting Pan, 1 mm thickness | 21" x 13" x 3/4" | 3 |
| 44364 | Granite Enamel Roasting Pan, 1 mm thickness | 21" x 13" x 1 1/2" | 3 |

COMBI FRENCH FRY TRAY *Sold by the case*

FEATURES

- Designed for draining excess grease from fried goodies french fries, potato wedges and onion rings

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80631 | 304 Stainless steel construction, 12" x 20" x 1.5" | 12 |



80631

MUFFIN PANS *Sold by the case*

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80628 | 12-cup aluminum muffin pan, 0.8mm thickness | 12 |
| 80629 | 24-cup aluminum muffin pan, 0.8mm thickness | 12 |
| 80630 | 12-cup non-stick muffin pan, 0.8mm thickness | 12 |



80629

80630

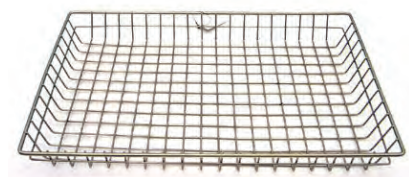
80628

DOUGHNUT BASKET *Sold by the case*

FEATURES

- Nickel plated construction for durability
- Good for drying any baked goods

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------------|----------------------|
| 80395 | 12" x 18" x 2" Doughnut Basket | 12 |
| 80886 | 10" x 26" x 2" Doughnut Basket | 12 |
| 80887 | 16" x 26" x 2" Doughnut Basket | 12 |
| 80888 | 18" x 26" x 2" Doughnut Basket | 12 |



80395

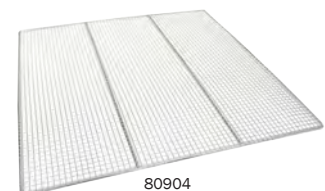
DOUGHNUT SCREEN



FEATURES

- Nickel plated construction for durability
- Good for cooling, draining, and decorating baked goods

| Item | Description |
|-------|---------------------------|
| 80904 | 17" x 25" Doughnut Screen |
| 80905 | 23" x 23" Doughnut Screen |
| 80906 | 23" x 33" Doughnut Screen |



80904

FRENCH FRY BAGGER *Sold by the case*

FEATURES

- Transfer even portion of fries
- Lightweight
- Perfect for commercial kitchens, cafeterias, catering companies, schools and bars

| Item | Description | Quantity/Case (pcs.) |
|-------|-------------------------------------|----------------------|
| 80009 | French fry bagger with right handle | 10 |
| 80038 | French fry bagger with left handle | 10 |
| 80534 | French fry bagger with dual handles | 10 |

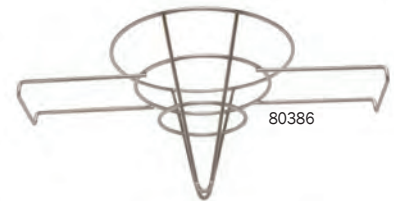


10" FRYER OIL CONE FILTER HOLDER *Sold by the case*

FEATURES

- Works great with 10" paper cone filters
- Chrome plated and designed with two handles
- Great for sandwich shop, snack bars or seasonal concession stands

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------------|----------------------|
| 80386 | Fryer Filter Stand 10"/ 254 mm | 6 |



TACO SHELL FRYING BASKET **NEW**

FEATURES

- Durable and safe to use
- Holds up to 8 shells at 6"

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 47357 | 4735 Taco Shell Frying Basket, holds up to 8 shells, 6" | 6 |



TACO SALAD BOWL FRYING BASKET *Sold by the case*

FEATURES

- Durable and safe to use
- Available in round and triangular

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80387 | 18"/ 457 mm, Triangle Taco Salad Bowl Frying Basket | 12 |
| 80388 | 18"/ 457 mm, Round Taco Salad Bowl Frying Basket | 12 |

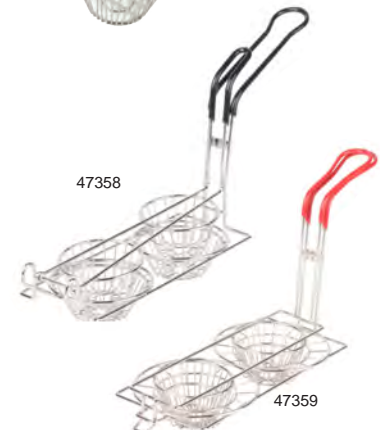


TORTILLA DOUBLE TACO CUP FRYING BASKET **NEW**

FEATURES

- Durable and safe to use
- Double cup to hold tortilla in place to make the perfect shape

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 47358 | 6" Tortilla Double Taco Cup Fry Basket | 12 |
| 47359 | 8" Tortilla Double Taco Cup Fry Basket | 12 |



TOSTADA FRYING BASKET *Sold by the case?* NEW

FEATURES

- Make up to 18 tostada's

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 47356 | Tostada Frying Basket, fits 18, 6" tostada shells | 8 |



NICKEL-PLATED IRON/STEEL FRYER BASKETS

FEATURES

- Designed for heavy-duty commercial applications
- Made from nickel-plated for long-lasting strength
- Handles are wrapped with heat-resistant plastic
- Basket comes with an integrated hook for easy draining and storage

| Item | Description | Handle Length | Handle |
|-------|---|---------------|---|
| 80553 | 11" x 5 5/8" x 4 1/8" Iron Fryer Basket | 10 1/2" | Black |
| 80554 | 12 1/8" x 6 5/16" x 5 5/16" Iron Fryer Basket | 10 1/2" | Orange |
| 80556 | 12 7/8" x 6 1/2" x 5 3/8" Iron Fryer Basket | 10 1/2" | Red |
| 11366 | 13 1/4" x 5 7/8" x 5 5/8" Iron Fryer Basket | 10 1/2" | Turquoise |
| 11367 | 13 1/4" x 6 1/2" x 5 7/8" Iron Fryer Basket | 10 1/2" | Green |
| 80555 | 16 3/4" x 8 3/4" x 6" Iron Fryer Basket | 12 1/4" | Yellow |
| 80930 | 5.6" x 5.25" Fryer Steel Basket Divider | 3.34" | Stainless Steel NEW |
| 80931 | 12.5" x 7" x 4.5" Steel Burrito Fryer Basket | 9 1/4" | Black NEW |



Fryer Baskets

ROUND WIRE FRY BASKET *Sold by the case*

FEATURES

- Nickel-plated finish
- Corrosion-resistant
- Reinforced base for extra strength

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80383 | Round Wire Fry Basket 4 Mesh with 7" Handle, 8 1/2" x 4 1/4" | 10 |
| 80384 | Round Wire Fry Basket 4 Mesh with 7" Handle, 9 1/2" x 5 3/4" | 10 |
| 80385 | Round Wire Fry Basket 4 Mesh with 9" Handle, 10 1/2" x 6" | 10 |
| 80380 | Round Wire Fry Basket 6 Mesh with 7" Handle, 8 1/2" x 4 1/4" | 10 |
| 80381 | Round Wire Fry Basket 6 Mesh with 7" Handle, 9 1/2" x 5 3/4" | 10 |
| 80382 | Round Wire Fry Basket 6 Mesh with 9" Handle, 10 1/2" x 6" | 10 |
| 80928 | Stainless Steel Pasta Basket with 6.10" Handle, 6.5" x 7" | 1 |
| 80929 | Stainless Steel Pasta Basket with 6.10" Handle, 5" x 7" | 1 |



80383



CULINARY BASKET MESH *Sold by the case*

FEATURES

- Corrosion-resistant
- Coarse mesh for heavy-battered food
- Medium mesh for medium-battered food
- Fine mesh for light-battered food

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80371 | Culinary Basket Coarse Mesh 8" x 3", Nickel Plated Steel | 12 |
| 80372 | Culinary Basket Coarse Mesh 10" x 3", Nickel Plated Steel | 12 |
| 80373 | Culinary Basket Coarse Mesh 12" x 3", Nickel Plated Steel | 12 |
| 80374 | Culinary Basket Medium Mesh 8" x 3", Nickel Plated Steel | 12 |
| 80375 | Culinary Basket Medium Mesh 10" x 3", Nickel Plated Steel | 12 |
| 80376 | Culinary Basket Medium Mesh 12" x 3", Nickel Plated Steel | 12 |
| 80377 | Culinary Basket Fine Mesh 8" x 3", Nickel Plated Steel | 12 |
| 80378 | Culinary Basket Fine Mesh 10" x 3", Nickel Plated Steel | 12 |
| 80379 | Culinary Basket Fine Mesh 12" x 3", Nickel Plated Steel | 12 |



NICKEL-PLATED FRYER BASKET PRESS WITH PLASTIC HANDLE *Sold by the case*

FEATURES

- Comes with a heat-resistant plastic coated handle for safety
- Fits Item 11366 & 11367

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80370 | 10 1/2" x 4 3/4" Press with Plastic Handle | 12 |



SQUARE/ROUND POTATO MASHER WITH WOOD HANDLE *Sold by the case*

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80396 | Potato Masher Square, 4 1/2" with 17 3/4" Handle | 12 |
| 80397 | Potato Masher Square, 5 1/4" with 24" Handle | 12 |
| 80398 | Potato Masher Round, 4" with 18" Handle | 12 |
| 80399 | Potato Masher Round, 5" with 24 1/2" Handle | 12 |

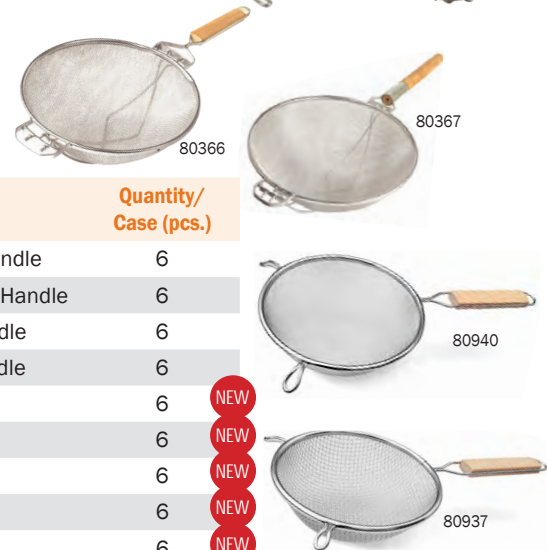


MESH STRAINERS *Sold by the case*

FEATURES

- Made for heavy-duty use
- Ideal tool to use for preparing homemade stock

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80366 | 10 1/2" Tinned Reinforced Double Mesh Strainer with Flat Wood Handle | 6 |
| 80367 | 10 1/2" Tinned Reinforced Double Mesh Strainer with Round Wood Handle | 6 |
| 80368 | 12" Tinned Reinforced Double Mesh Strainer with Round Wood Handle | 6 |
| 80369 | 14" Tinned Reinforced Double Mesh Strainer with Round Wood Handle | 6 |
| 80937 | 6 1/8" Tinned Double Mesh Strainer with Flat Wood Handle | 6 |
| 80938 | 8 1/2" Tinned Double Mesh Strainer with Flat Wood Handle | 6 |
| 80939 | 11" Tinned Double Mesh Strainer with Flat Wood Handle | 6 |
| 80940 | 6 1/8" Tinned Single Mesh Strainer with Flat Wood Handle | 6 |
| 80941 | 8 1/2" Tinned Single Mesh Strainer with Flat Wood Handle | 6 |
| 80942 | 11" Tinned Single Mesh Strainer with Flat Wood Handle | 6 |



NEW
NEW
NEW
NEW
NEW
NEW

WIRE MESH SKIMMER *Sold by the case*

FEATURES

- Safely remove or skim out food from hot liquids

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------------|----------------------|
| 80389 | Wire Skimmer Round 5"/ 127 mm | 12 |
| 80390 | Wire Skimmer Round 6"/ 152 mm | 12 |
| 80391 | Wire Skimmer Round 7"/ 178 mm | 12 |
| 80392 | Wire Skimmer Round 8"/ 203 mm | 12 |
| 80393 | Wire Skimmer Round 9"/ 229 mm | 12 |
| 80394 | Wire Skimmer Round 12"/ 305 mm | 12 |



BOUILLON STRAINER *Sold by the case*

FEATURES

- Feature long handles for a secure grip
- Ideal for preparing soups, purees, pasta and sauces

| Item | Description | Handle | Quantity/Case (pcs.) |
|-------|--|---------------|----------------------|
| 80126 | 8", Extra Fine Mesh, Stainless Steel, Reinforced | Hollow Handle | 12 |
| 80125 | 8", Extra Fine Mesh, Stainless Steel | Hollow Handle | 12 |
| 80124 | 8 1/2", 40 Mesh, Stainless Steel, Reinforced | Flat Handle | 12 |
| 80123 | 8 1/2", 40 Mesh, Stainless Steel | Flat Handle | 12 |
| 80122 | 10", 40 Mesh, Stainless Steel, Reinforced | Flat Handle | 12 |
| 80121 | 10", 40 Mesh, Stainless Steel | Flat Handle | 12 |



WIDE-MOUTH FUNNEL WITH REMOVABLE STRAINER *Sold by the case*

FEATURES

- Designed with wide-mouth, narrow tube and side handle for quicker and cleaner transfer process.

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------------------|----------------------|
| 80415 | 5" Stainless Steel funnel | 12 |



ALUMINUM COLANDER WITH BASE AND HANDLES *Sold by the case*

FEATURES

- Constructed with riveted handles
- Aluminum base for hand-free draining

| Item | Description | Dimensions | Quantity/Case (pcs.) |
|-------|---------------------------------|------------------|----------------------|
| 80404 | 8 QT/ 7.6 L Aluminum Colander | 12" x 5" | 4 |
| 80405 | 11QT/ 10.45 L Aluminum Colander | 15" x 5 3/4" | 4 |
| 80406 | 16 QT/ 15.2 L Aluminum Colander | 16 1/2" x 7 1/8" | 4 |



STAINLESS STEEL COLANDER WITH BASE AND HANDLES *Sold by the case*

| Item | Description | Top Dia. | Quantity/Case(pcs.) |
|-------|-------------------|----------|---------------------|
| 80738 | 3 QT SS Colander | 9.4" | 12 |
| 80739 | 5 QT SS Colander | 11" | 6 |
| 80740 | 8 QT SS Colander | 13.3" | 6 |
| 80741 | 14 QT SS Colander | 15" | 6 |



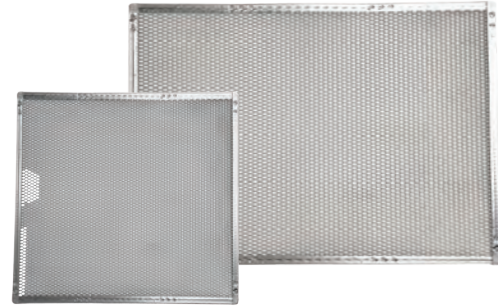
ALUMINUM PIZZA SCREENS

Sold by the case



FEATURES

- Bake more evenly by allowing air to circulate beneath the crust
- Aluminum construction



Aluminum Round Pizza Screens

| Item | Description | Quantity/ Case (pcs.) |
|-------|--|--------------------------|
| 16662 | 7" Aluminum Round Pizza Screen | 12 |
| 16663 | 8" Aluminum Round Pizza Screen | 12 |
| 13472 | 9" Aluminum Round Pizza Screen | 12 |
| 16664 | 10" Aluminum Round Pizza Screen | 12 |
| 16665 | 11" Aluminum Round Pizza Screen | 12 |
| 16666 | 12" Aluminum Round Pizza Screen | 12 |
| 16667 | 13" Aluminum Round Pizza Screen | 12 |
| 27151 | 14" Aluminum Round Pizza Screen | 12 |
| 16668 | 15" Aluminum Round Pizza Screen | 12 |
| 25835 | 16" Aluminum Round Pizza Screen | 12 |
| 16669 | 17" Aluminum Round Pizza Screen | 12 |
| 25836 | 18" Aluminum Round Pizza Screen | 12 |
| 16670 | 19" Aluminum Round Pizza Screen | 12 |
| 16671 | 20" Aluminum Round Pizza Screen | 12 |
| 13484 | 21" Crimped Aluminum Round Pizza Screen | 12 |
| 46740 | 22" Seamless Aluminum Round Pizza Screen | 12 NEW |
| 13485 | 22" Crimped Aluminum Round Pizza Screen | 12 |
| 13486 | 23" Crimped Aluminum Round Pizza Screen | 12 |
| 13487 | 24" Crimped Aluminum Round Pizza Screen | 12 |
| 13488 | 26" Crimped Aluminum Round Pizza Screen | 12 |
| 13489 | 28" Crimped Aluminum Round Pizza Screen | 12 |
| 13490 | 30" Crimped Aluminum Round Pizza Screen | 12 |

Aluminum Rectangular Pizza Screens

| Item | Description | Quantity/ Case (pcs.) |
|-------|--|--------------------------|
| 46739 | Rectangular Pizza Screens, 7.9" x 11.8" | 1 NEW |
| 46738 | Rectangular Pizza Screens, 11" x 15.7" | 1 NEW |
| 46737 | Rectangular Pizza Screens, 11.8" x 21.7" | 1 NEW |
| 13456 | Rectangular Pizza Screens, 12" x 16" | 12 |
| 13457 | Rectangular Pizza Screens, 13" x 18" | 12 |
| 20027 | Rectangular Pizza Screens, 14" x 20" | 12 |
| 13459 | Rectangular Pizza Screens, 15" x 21" | 12 |
| 46736 | Rectangular Pizza Screens, 15.7" x 23.6" | 1 NEW |
| 13463 | Rectangular Pizza Screens, 18" x 24" | 12 |
| 13464 | Rectangular Pizza Screens, 18" x 26" | 12 |
| 13466 | Rectangular Pizza Screens, 20" x 24" | 12 |

Aluminum Square Pizza Screens

| Item | Description | Quantity/ Case (pcs.) |
|-------|---------------------------------|--------------------------|
| 13458 | Square Pizza Screens, 15" x 15" | 12 |
| 13460 | Square Pizza Screens, 16" x 16" | 12 |
| 13462 | Square Pizza Screens, 18" x 18" | 12 |
| 13465 | Square Pizza Screens, 20" x 20" | 12 |
| 13467 | Square Pizza Screens, 22" x 22" | 12 |
| 13468 | Square Pizza Screens, 25" x 25" | 12 |

ALUMINUM PERFORATED PIZZA PANS

Sold by the case



FEATURES

- Designed to allow hot air to cook the dough from below and above
- Ensuring a crispy crust on your pizza in half the time as a solid pizza pan
- Perfect for thin crust pizzas and Focaccia
- 18 Gauge (1.0 mm)

| Item | Description | Quantity/ Case (pcs.) |
|-------|-----------------------------------|--------------------------|
| 44550 | 10" Aluminum Perforated Pizza Pan | 12 |
| 44551 | 12" Aluminum Perforated Pizza Pan | 12 |
| 44552 | 14" Aluminum Perforated Pizza Pan | 12 |
| 44553 | 16" Aluminum Perforated Pizza Pan | 12 |
| 44427 | 18" Aluminum Perforated Pizza Pan | 12 |

| Item | Description | Quantity/ Case (pcs.) |
|-------|-----------------------------------|--------------------------|
| 46741 | 8" Aluminum Perforated Pizza Pan | 1 NEW |
| 46742 | 10" Aluminum Perforated Pizza Pan | 1 NEW |
| 46743 | 12" Aluminum Perforated Pizza Pan | 1 NEW |
| 46744 | 14" Aluminum Perforated Pizza Pan | 1 NEW |
| 46745 | 16" Aluminum Perforated Pizza Pan | 1 NEW |

ALUMINUM SOLID PIZZA PANS *Sold by the case*

FEATURES

- Reliable, durable and made of aluminum
- Ideal for maximizing storage space, these pans stack together when not in use
- 18 Gauge (1.0 mm)



Solid Pizza Pans

| Item | Description | Quantity/Case |
|-------|------------------------------|---------------|
| 20214 | 8" Aluminum Solid Pizza Pan | 12 |
| 20215 | 9" Aluminum Solid Pizza Pan | 12 |
| 20216 | 10" Aluminum Solid Pizza Pan | 12 |
| 20217 | 11" Aluminum Solid Pizza Pan | 12 |
| 20218 | 12" Aluminum Solid Pizza Pan | 12 |
| 20219 | 13" Aluminum Solid Pizza Pan | 12 |
| 20220 | 14" Aluminum Solid Pizza Pan | 12 |

| Item | Description | Quantity/Case |
|-------|------------------------------|---------------|
| 20221 | 15" Aluminum Solid Pizza Pan | 12 |
| 20222 | 16" Aluminum Solid Pizza Pan | 12 |
| 20223 | 17" Aluminum Solid Pizza Pan | 12 |
| 20224 | 18" Aluminum Solid Pizza Pan | 12 |
| 20225 | 19" Aluminum Solid Pizza Pan | 12 |
| 20226 | 20" Aluminum Solid Pizza Pan | 12 |

PIZZA DOUGH PROOFING BOX *Cover sold separately**



FEATURES

- Perfect for pizza shops, restaurants, and bakeries
- Great to store, proof, transport, and cool dough at a desired ideal temperature
- Maintains the freshness of the dough while preserving the right amount of texture possible.
- Dishwasher Safe

| Item | Descriptions | Temperature | Cover* |
|-------|---|--------------------------|--------|
| 80889 | 26" x 18" x 3 1/4" Pizza Dough Proofing Box | -40 - 70°C -40 - 158°F | 80891 |
| 80890 | 26" x 18" x 6" Pizza Dough Proofing Box | -40 - 70°C -40 - 158°F | 80891 |



PIZZA/PIE ROLLER DOCKER *Sold by the case*

FEATURES

- Prevents bubbles from forming by piercing through the dough
- Unit is ergonomically designed for comfortable handling

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80576 | Pizza Dough Docker with Plastic Handle, Spiked | 12 |
| 80646 | Pie Dough Docker with Plastic Handle, Spiral | 12 |



PIZZA PEELS *Sold by the case*

FEATURES

- Tapered design for easy handling

| Item | Description | Quantity/Case |
|-------|--|---------------|
| 80600 | 12" x 14" Wooden Pizza Peel with 22" Overall Length | 12 |
| 80601 | 12" x 14" Wooden Pizza Peel with 36" Overall Length | 12 |
| 80602 | 12" x 14" Wooden Pizza Peel with 42" Overall Length | 12 |
| 80603 | 14" x 16" Wooden Pizza Peel with 24" Overall Length | 12 |
| 80604 | 14" x 16" Wooden Pizza Peel with 30" Overall Length | 12 |
| 80605 | 14" x 16" Wooden Pizza Peel with 36" Overall Length | 12 |
| 80606 | 14" x 16" Wooden Pizza Peel with 42" Overall Length | 12 |
| 80607 | 16" x 18" Wooden Pizza Peel with 42" Overall Length | 12 |
| 80608 | 18" x 18" Wooden Pizza Peel with 42" Overall Length | 12 |
| 80609 | 20" x 22" Wooden Pizza Peel with 42" Overall Length | 12 |
| 80249 | 12" x 14" Aluminum Pizza Peel with 12" Wood Handle, 26" Overall length | 6 |
| 80250 | 12" x 14" Aluminum Pizza Peel with 22" Wood Handle, 36" Overall length | 6 |
| 80251 | 12" x 14" Aluminum Pizza Peel with 38" Wood Handle, 52" Overall length | 6 |





DELIVERY BAGS *Sold by the case*

FEATURES

- Designed with clear windows to display receipts,
- Handy holding strap makes bags the ideal choice for delivering pizzas
- Thermal sponge insulation and heat reflective surface keeps your pizzas warmer
- Holes along the sides of the bags allow for better ventilation

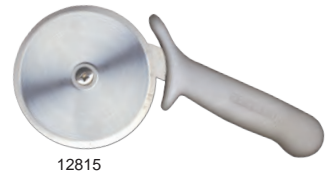
| Item | Description | Quantity/Case(pcs.) |
|-------|---|---------------------|
| 28352 | 18" x 18" Pizza Delivery Bag with the Capacity of (2) 16" Pizza Boxes | 6 |
| 28353 | 20" x 20" Pizza Delivery Bag with the Capacity of (2) 18" Pizza Boxes | 6 |
| 40649 | 22" x 22" Pizza Delivery Bag with the Capacity of (2) 20" Pizza Boxes | 6 |
| 28354 | 24" x 24" Pizza Delivery Bag with the Capacity of (2) 22" Pizza Boxes | 6 |
| 80948 | Red Insulated Delivery Bag, 22" x 14" x 13" | 6 NEW |
| 80949 | Black Insulated Delivery Bag, 22" x 14" x 13" | 6 NEW |



PIZZA CUTTERS *Sold by the case*

More pizza cutters on P.66

| Item | Description | Quantity/Case(pcs.) |
|-------|---|-----------------------------------|
| 12794 | 4" Pizza Cutter, Black Handle | Minimum 12 pcs. (Master Case: 60) |
| 12806 | 4" R-Style Pizza Cutter with Black Handle | Minimum 12 pcs. (Master Case: 60) |
| 12811 | 4" R-Style Pizza Cutter with Blue Handle | Minimum 12 pcs. (Master Case: 60) |
| 18841 | 4" R-Style Pizza Cutter with Green Handle | Minimum 12 pcs. (Master Case: 60) |
| 12813 | 4" R-Style Pizza Cutter with Red Handle | Minimum 12 pcs. (Master Case: 60) |
| 12815 | 4" R-Style Pizza Cutter with White Handle | Minimum 12 pcs. (Master Case: 60) |
| 20428 | 5" R-Style Pizza Cutter with Black Handle | Minimum 12 pcs. (Master Case: 60) |



20" PIZZA ROCKER *Sold by the case*

More pizza cutters on P.66

| Item | Description | Quantity/Case(pcs.) |
|-------|--------------------------------------|-----------------------------------|
| 12818 | Approx. 4 5/16" wide, 2 black handle | Minimum 12 pcs. (Master Case: 24) |



PIZZA RACK & STAND **NEW**

| Item | Description |
|-------|--|
| 80935 | Pizza Rack with 15 Slots, 1.65" space between, 12" x 12" x 27.2" |
| 80936 | Chrome Plated Steel Pizza Stand, 7" Diameter |



/ OMCAN'S PATTY MAKERS /

Easily create perfectly round and flat hamburger patties anytime. Omcan carries a vast selection that's suitable for your applications. Save valuable time and money, by making your own patties from scratch!



11426



11428



11434



21572

ELITE TOP-DOWN PRESS PATTY MAKER AND CELLOPHANE SHEETS

(Patty makers and cellophane sheets are sold separately)



FEATURES

- Provide quick forming of patties with cellophane sheets
- Made of anodized aluminium and food contact areas made of stainless steel
- Simple to operate and easy to clean
- Cellophane papers are available separately

| Item | Description | Capacity | Net Weight | Gross Weight | Net Dimensions | Gross Dimensions |
|-------|---|--------------|------------|--------------|---------------------|------------------|
| 11426 | 4" Diameter Elite Patty Machine | 6.75 oz max. | 10 lbs. | 11 lbs. | 10.25" x 8.6" x 11" | 11" x 10" x 13" |
| 11428 | 5.2" Diameter Elite Patty Machine | 10 oz max. | 10 lbs. | 11 lbs. | | 11" x 10" x 13" |
| 11427 | Cellophane Paper 2.2 lbs. - Approximately 1000 sheets for 11426 | | | | | |
| 11429 | Cellophane Paper 2.2 lbs. - Approximately 1000 sheets for 11428 | | | | | |

TOP-DOWN PRESS PATTY MAKER



FEATURES

- Parts coming into contact with the meat are made of food-grade stainless steel
- Use 11427 Paper (Sold Separately)

| Item | Description | Net Weight | Gross Weight | Net Dimensions | Gross Dimensions |
|-------|---|------------|--------------|-------------------------|------------------|
| 11434 | 4" Diameter Patty Maker With Rubber Feet, Rugged Construction | 11 lbs. | 26.4 lbs. | 14.56" x 9.84" x 19.68" | 11" x 10" x 13" |

TOP-DOWN PRESS PATTY MAKER WITH REAR-MOUNTED PAPER HOLDER



FEATURES

- Made of anodized aluminum
- Food contact areas made of stainless steel
- Easily removable parts for cleaning
- One pack of patty paper is included

| Item | Description | Capacity | Net Weight | Gross Weight | Net Dimensions | Gross Dimensions |
|-------|----------------------------------|-------------|------------|--------------|--------------------|------------------|
| 21572 | Patty Machine with 4" Diameter | 6.75 oz max | 11.44 lbs. | 14 lbs. | 9" x 6.5" x 10.75" | 10" x 11" x 12" |
| 21573 | Patty Machine with 5.2" Diameter | 10 oz max. | 11.44 lbs. | 14 lbs. | 9" x 6.5" x 10.75" | 10" x 11" x 12" |

PERFORATED ROUND PATTY PAPER Sold by the case

FEATURES

- Wax-coated paper designed to resist grease and juices
- Non-stick perforated design prevents moisture build-up

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 44431 | 4" Perforated Round Patty Paper, Compatible with item 11426, 11434, 21572 | 500 |
| 44476 | 5" Perforated Round Patty Paper. Compatible with item 11428, 21573 | 500 |



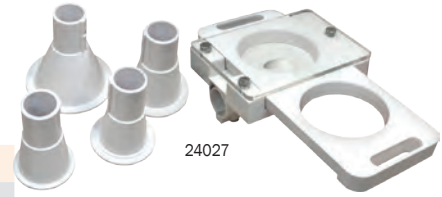
44431

HAMBURGER PRESS ATTACHMENT

FEATURES

- 20 patties (4" Dia. wide x 0.75" thick) per minute
- Easily convert your meat grinder into patty maker

| Item | Description |
|-------|--|
| 24027 | Material ABS, 4 tubes included: Tube 1&2: (Top Inside Dia.)1.25" x (Bottom Inside Dia.)1.88", 4"H Tube 1: (Bottom Outside Dia.)2.6", Tube 2: (Bottom Outside Dia.)2.88" Tube 3: (Top Inside Dia.)1.25" x (Bottom Inside Dia.)2.7", 4.25"H Tube 4: (Top Inside Dia.)1.25" x (Bottom Inside Dia.)3.25", 4.25"H |



24027

PLASTIC PATTY MAKERS *Sold by the case*

FEATURES

- Ergonomically designed for easy use
- Circular grooves add a delicious taste to the patty by retaining the juices and seasonings
- FDA approved materials and dishwasher safe

| Item | Description | Quantity/Case (pcs.) |
|-------|----------------------------|----------------------|
| 10112 | 4.5" Diameter x 3/8" Thick | 12 |



10112

SINGLE AND DOUBLE CAST ALUMINUM PATTY PRESSES

FEATURES

- Adjustable thickness of up to 1" maximum
- Two strong screws let you attach the patty press makers to your table or counter top for extra stability.

| Item | Description |
|-------|----------------------------------|
| 26087 | Hamburger Press Single Mould |
| 26088 | Hamburger Press Double Mould |
| 11433 | Paper for Patty Press - 80m/Roll |



26087

26088


BRIQUETTES *Sold by the case*

| Item | Description | Quantity/Case (lbs.) |
|-------|-------------------------|----------------------|
| 10050 | Briquettes 20 lbs. Case | 20 |



10050

GRILL STONE & HANDLE *Sold by the case*

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 11395 | Grill Stones 4" x 4" x 8" | 12 |
| 11394 | Grill Stone Handle | 1 |
| 11392 | Pumice Stone GM-36, 6" x 3" x 3"  | 12 |



11394



11395

11392

GRILL SCRAPER

FEATURES

- Equipped with a 6" blade
- Great for removing those pesky built on grease, grime and burnt on food
- Double handles allow more pressure on the blade for easy scraping

| Item | Description | Quantity/Case |
|-------|---|---------------|
| 14237 | Grill Scraper with 6" Blade | 6 pcs. |
| 14264 | Grill Scraper Replacement Blade 6/ Pack | 10 sets |



14237

14264

CERAMIC RODS *Sold by the case*

FEATURES

- Heat evenly distributes allowing your food be grilled to perfection


| Item | Description | Quantity/Case (pcs.) |
|-------|------------------|----------------------|
| 10064 | 5" Ceramic Rod | 12 |
| 10065 | 7" Ceramic Rod | 12 |
| 10066 | 8" Ceramic Rod | 12 |
| 10068 | 8.5" Ceramic Rod | 12 |
| 10063 | 10" Ceramic Rod | 12 |



FLAVOUR/MARINADE INJECTORS

FEATURES

- Inject seasonings and marinades into large portions of meat
- Comes with 2 needles
- Item 10080 is adjustable for precise amounts on every squeeze

| Item | Description |
|-------|--|
| 10484 | 4oz. Long meat pump including 2 needles - nickel plated brass |
| 10080 |  Pistol Grip Style Flavour/Marinade Injector with 50ml clear polycarbonate barrel and dial settings for precise amounts |



PLASTIC BASTER NEW

FEATURES

- Holds up to 1.5 oz. of fluids

| Item | Description |
|-------|--|
| 80950 | 1 1/2 oz. Plastic Baster with Red Bulb |



MEAT SCRAPER *Sold by the case*

FEATURES

- Reversible blade allows versatility enabling the user to scrape either side
- Molded grip handles for safe and comfortable use.

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 10459 | Meat Scraper/Bone dust scraper, Polyethylene, Square, White | 1 |
| 10460 | Meat Scraper/Bone dust scraper, Stainless Steel - Square | 1 |
| 10461 | Meat Scraper/Bone dust scraper, Stainless Steel - Round | 1 |
| 10462 | Refill for Stainless Steel Meat Scraper/Bone dust scraper, Square | 10 |
| 10463 | Refill for Stainless Steel Meat Scraper/Bone dust scraper, Round | 10 |



ROAST BEEF NEEDLE

FEATURES

- Stainless steel roast beef needle with a plastic slip-resistant handle.

| Item | Description |
|-------|---|
| 21259 | Roast Beef Needle - 12" Stainless Steel |



MEAT HAMMER

FEATURES

- Made of stainless steel
- Comes in various weights, which allows you to flatten your beef evenly

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 10457 | Cast Alloy Meat Hammer/Meat Tenderizer | 12 |

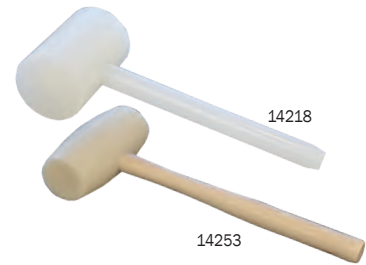


MEAT MALLETS

FEATURES

- Perfect for tenderizing with even the toughest of meat

| Item | Description | Dimensions | Quantity/ Case (pcs.) |
|-------|-------------------------|-------------|--------------------------|
| 14218 | Meat Mallet all plastic | 5" x 14.25" | 1 |

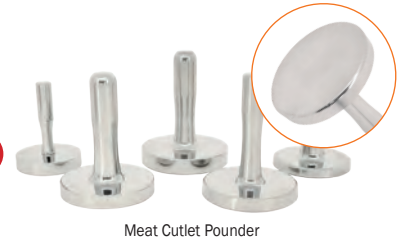


MEAT POUNDER

FEATURES

- Made of stainless steel
- Comes in various weights, which allows you to flatten your beef evenly

| Item | Description | Quantity/ Case (pcs.) |
|-------|--|---|
| 10474 | Meat/Cutlet Pounder, Stainless Steel, 800 g / 1.76 lbs | 1 NEW |
| 10475 | Meat/Cutlet Pounder, Stainless Steel, 1000 g / 2.20 lbs. | 12 |
| 10476 | Meat/Cutlet Pounder, Stainless Steel, 1500 g / 3.30 lbs. | 12 |
| 17105 | Meat/Cutlet Pounder, Stainless Steel, 1700 g / 3.75 lbs. | 12 |
| 10477 | Meat/Cutlet Pounder, Stainless Steel, 2000 g / 4.41 lbs. | 12 |
| 10478 | Meat/Cutlet Pounder, Stainless Steel, 2500 g / 5.51 lbs. | 12 |



Meat Cutlet Pounder

ALUMINUM MANUAL MEAT TENDERIZER

FEATURES

- Easy way to tenderize boneless meat and save your cooking time
- Easy to clean.

| Item | Description | Net Weight | Gross Weight | Net Dimensions | Gross Dimensions |
|-------|---|------------|--------------|----------------|------------------|
| 44507 | Die casting aluminum manual meat tenderizer/jerky slicer with plastic base (Mouth Opening: 5" x 1") | 10 lbs. | 11.7 lbs | 12" x 9" x 18" | 14" x 7" x 18.5" |



44507

NEEDLE MANUAL MEAT TENDERIZER WITH 18" DIA. ROUND BASE

FEATURES

- Ideal for butcher shops, restaurants, supermarkets and meat plants

| Item | Description | Gross Weight | Net Dimensions | Gross Dimensions |
|-------|---|--------------|--------------------------------------|------------------|
| 11060 | Stainless Steel Needle Manual Meat Tenderizer with 18" Dia. circular base (Clearance between the blades and base: 4.5") | 65 lbs. | 18" x 18" x 37" (Handle included) | 20" x 24" x 42" |



11060



NEEDLE MANUAL MEAT TENDERIZER

FEATURES

- Makes all boneless meat incredibly tender.
- Makes marinating time faster and reduces cooking time, while reserving juices
- Dishwasher safe
- Blades are made of quality stainless steel



10481

10482

| Item | Description | Net Weight | Gross Weight | Net Dimensions | Gross Dimensions |
|-------|---------------------------|------------|--------------|------------------|-------------------|
| 10481 | 16 Manual Meat Tenderizer | 1 lbs | 2 lbs | 5.6" x 1.1" x 4" | 7.25" x 9.6" x 3" |
| 10482 | 48 Manual Meat Tenderizer | 2 lbs | 3 lbs | 5.6" x 1.1" x 4" | 7.25" x 9.6" x 3" |



STAINLESS STEEL STUFFING HORN

FEATURES

- Made of stainless steel and easy to use
- Ideal for boneless and semi-boneless cuts of meat

| Item | Size | Front Opening | Rear Opening | Expansion Of Horn | Length Of Horn | Compatible Netting Sizes | Weight | Dimensions |
|-------|--------|---------------|--------------|-------------------|----------------|----------------------------|--------|----------------------|
| 10472 | Small | 3.5" | 9" | 7.25" | 21.5" | 12, 14, 16, 18, 20 | 6 lbs | 21.5" x 10" x 10.75" |
| 10471 | Medium | 4" | 10.5" | 8.25" | 26.5" | 16, 18, 20, 22, 24, 26, 28 | 8 lbs | 26.5" x 10" x 12" |
| 10473 | Large | 5" | 13.5" | 12" | 32" | 20, 22, 24, 28 | 10 lbs | 32" x 10" x 12.25" |
| 46792 | Small | 3.5" | 9" | 7.25" | 21.5" | 12, 14, 16, 18, 20 | 6 lbs | 21.5" x 10" x 10.8" |
| 46791 | Medium | 4" | 10.5" | 8.25" | 26.5" | 16, 18, 20, 22, 24, 26, 28 | 8 lbs | 26.5" x 10" x 12" |
| 46793 | Large | 5" | 13.5" | 12" | 32" | 20, 22, 24, 28 | 10 lbs | 32" x 10" x 12.3" |

PLASTIC NET APPLICATOR *Sold by the case*

FEATURES

- Tie your roast beef netting with ease

| Item | Description | Dimensions (DWH) | Quantity/Case (pcs.) |
|-------|--|----------------------|----------------------|
| 10452 | Plastic Net Applicator Tube - 86mm (3.4") | 6.5" x 9.5" x 17" | 12 |
| 10453 | Plastic Net Applicator Tube - 96mm (3.8") | 6.5" x 9.5" x 17.5" | 12 |
| 10454 | Plastic Net Applicator Tube - 110mm (4.4") | 6.5" x 9.5" x 18" | 12 |
| 10455 | Plastic Net Applicator Tube - 125mm (5") | 6.5" x 9.5" x 18.25" | 10 |
| 10456 | Plastic Net Applicator Tube - 140mm (5.6") | 6.5" x 9.5" x 19" | 8 |

ROAST BEEF TYER NETTING

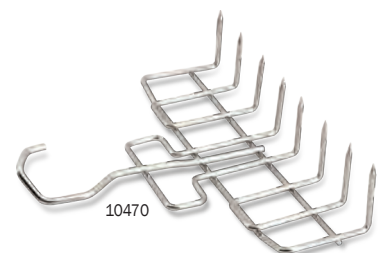
| Item | Description | Quantity/Roll | Item | Description | Quantity/Roll |
|-------|----------------------------------|---------------|-------|----------------------------------|---------------|
| 16684 | Roast Beef Tyer Netting, Size 10 | 50 yards | 10518 | Roast Beef Tyer Netting, Size 22 | 50 yards |
| 10513 | Roast Beef Tyer Netting, Size 12 | 50 yards | 10519 | Roast Beef Tyer Netting, Size 24 | 50 yards |
| 10514 | Roast Beef Tyer Netting, Size 14 | 50 yards | 10520 | Roast Beef Tyer Netting, Size 26 | 50 yards |
| 10515 | Roast Beef Tyer Netting, Size 16 | 50 yards | 10521 | Roast Beef Tyer Netting, Size 28 | 50 yards |
| 10516 | Roast Beef Tyer Netting, Size 18 | 50 yards | 31838 | Roast Beef Tyer Netting, Size 32 | 50 yards |
| 10517 | Roast Beef Tyer Netting, Size 20 | 50 yards | | | |

BACON HANGER *Sold by the case*

FEATURES

- 8 pronges
- Made of stainless steel

| Item | Description | Quantity/Case (pcs.) |
|-------|------------------------------|----------------------|
| 10470 | Stainless Steel Bacon Hanger | 10 |

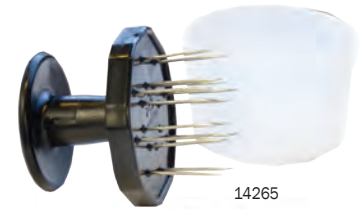


SAUSAGE CASING PERFORATOR

FEATURES

- Designed ergonomically for comfortable grip

| Item | Description |
|-------|---------------------------|
| 14265 | Sausage Casing Perforator |



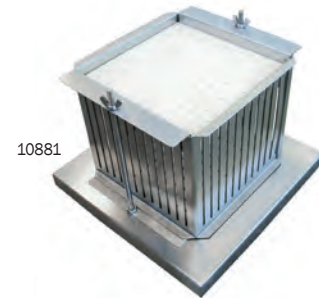
14265

KEBAB/SPIEDINI SKEWER

FEATURES

- Mini kebab maker
- 169 possible skewer positions

| Item | Description |
|-------|-----------------------------|
| 10881 | 12" x 12" x 9" Kebab Skewer |



10881

SKEWERS NEW

FEATURES

- Great for grilling kebabs, skewered vegetables or skewering fruit
- Comes in a variety of sizes

| Item | Description | Quantity/Case |
|-------|--------------------|---------------|
| 21755 | 7" Birch Skewers | 1000 |
| 21756 | 10" Birch Skewers | 1000 |
| 14080 | 6" Bamboo Skewers | 100 |
| 14082 | 8" Bamboo Skewers | 100 |
| 14083 | 10" Bamboo Skewers | 100 |
| 14084 | 12" Bamboo Skewers | 100 |



21755

HAND SAW *Sold by the case*

FEATURES

- Ideal for grocery stores and butcher shops
- Can quickly cut through meat and bone

| Item | Description | Quantity/Case (pcs.) |
|-------|----------------------------------|----------------------|
| 11435 | Hand saw 19" | 1 |
| 11436 | Hand saw 22" | 1 |
| 11437 | Hand saw 25" | 1 |
| 11438 | Hand saw handle kit | 1 |
| 11439 | Hand saw replacement blades, 19" | 10 |
| 11440 | Hand saw replacement blades, 22" | 10 |
| 11441 | Hand saw replacement blades, 25" | 10 |



JERKY SHOOTER

FEATURES

- Food grade plastic tube ensures lasting reliability and are easy to clean
- Designed with a heavy-duty drive and plastic coated steel handle, stainless steel rod, and durable plastic piston
- Comes with 2 nozzles



23836



10873



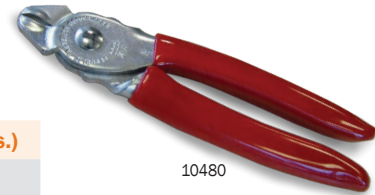
| Item | Description | Net Weight | Gross Weight | Gross Dimensions |
|-------|--|------------|--------------|------------------|
| 23836 | 15" Plastic Jerky Shooter | 2 lbs. | 2 .65 lbs. | 22" x 8" x 3" |
| 10873 | 9" Plastic Jerky Shooter, (Flat) 58mm x 70mm x 33mm (Round) 58mm x 70mm x 17mm dia. | 2 lbs. | 2.35 lbs. | 14" x 9.5" x 3" |

HOG RING PLIERS

FEATURES

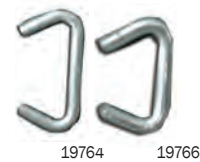
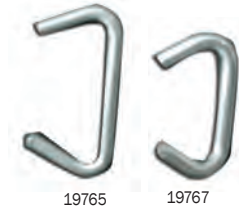
- Lightweight and easy to use
- Designed for hard to reach places
- Spring loaded for firm ring grip and for one-hand operation

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------------|----------------------|
| 10480 | Hog Ring Pliers, Spring Loaded | 1 |



HOG RINGS

| Item | Description | Quantity/Case |
|-------|--|---------------|
| 19764 | 1/2" Galvanized blunt hog rings, 14 GA | 1 lb./pack |
| 19765 | 3/4" Galvanized blunt hog rings, 14 GA | 1 lb./pack |
| 19766 | 3/8" Galvanized blunt hog rings, 14 GA | 1 lb./pack |
| 19767 | 5/8" Galvanized blunt hog rings, 14 GA | 1 lb./pack |

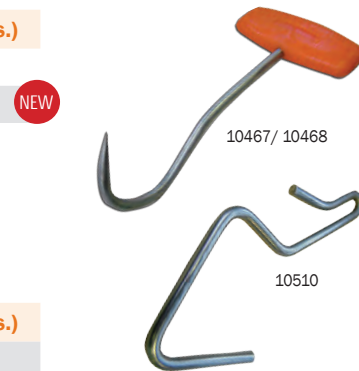


BONING HOOK

FEATURES

- Secure meat in place for cutting
- Handle protects your hands from extreme temperature when processing your meat

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------------------|----------------------|
| 46815 | Boning Hook, 4", T-Shaped | 1 |
| 10467 | Boning Hook, 5", T-Shaped | 1 |
| 10468 | Boning Hook, 6", T-Shaped | 1 |

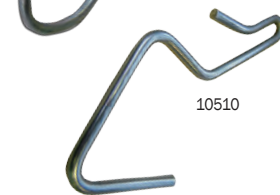


STOCKINETTE HOOK

FEATURES

- Great for hanging meat which is ideal for butcher shops, restaurants and grocery stores

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 10510 | Stainless Steel Stockinette Hook. Ideal For Hanging Hams | 10 |



STAINLESS STEEL HOOKS *Sold by the case*

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 10508 | Stainless Steel "S" Hook 60 X 3mm / 2.4" x 1/8" | 12 |
| 10509 | Stainless Steel "S" Hook 80 X 4mm / 3 X 3/16" | 12 |
| 10495 | Stainless Steel "S" Hook 100 X 4mm / 4 X 3/16" | 12 |
| 10496 | Stainless Steel "S" Hook 120 X 5mm / 4 1/2 X 3/16" | 12 |
| 10497 | Stainless Steel "S" Hook 140 X 5mm / 5 1/2 X 3/16" | 12 |
| 17766 | Stainless Steel "S" Hook 140 X 6mm / 5 1/2 X 1/4" | 12 |
| 10498 | Stainless Steel "S" Hook 160 X 6mm / 6 1/4 X 1/4" | 12 |
| 10499 | Stainless Steel "S" Hook 180 X 6mm / 7 X 1/4" | 12 |
| 10500 | Stainless Steel "S" Hook 180 X 8mm / 7 X 3/8" | 12 |
| 10501 | Stainless Steel "S" Hook 200 X 9mm / 7 3/4 X 7/16" | 12 |
| 10502 | Stainless Steel "S" Hook 220 X 10mm / 7 3/4 X 7/16" | 12 |
| 10504 | Stainless Steel "S" Hook 250 X 12mm / 10" X 1/2" | 12 |
| 10506 | Stainless Steel "S" Hook 300 X 12mm / 11 3/4" X 1/2" | 12 |
| 10503 | Stainless Steel "S" Hook - Swivel- 240 X 10mm / 9 1/2" X 7/16" | 12 |
| 10505 | Stainless Steel "S" Hook - Swivel- 270 X 12mm / 10 1/2" X 1/2" | 12 |



STAINLESS STEEL MANUAL HAND GRINDERS

FEATURES

- Made of stainless steel, prevents it from rust
- Easy cleaning, and offer supreme durability
- Comes with machine plate (4.8mm hole size) and three stuffing tubes



| Item | Description | Machine Plate Size | Stuffing Tubes | Hopper Opening | Gross Weight | Gross Dimensions |
|-------|-----------------------------|--------------------|-------------------|-----------------|--------------|--------------------|
| 44418 | #10 Clamp Style Meat Mincer | 3/16"(4.8mm) | 15mm, 20mm, 22 mm | 4.3" L x 4.3" W | 7.7 lbs. | 9.6" x 4.7" x 6.3" |
| 44419 | #22 Hand Grinder | 3/16"(4.8mm) | 15mm, 20mm, 22mm | 4" L x 5" W | 7.7 lbs. | 10" x 6" x 8" |
| 44420 | #32 Meat Mincer | 3/16" (4.8mm) | 15mm, 20mm, 22 mm | 5" L x 6" W | 18 lbs. | 12" x 7.3" x 8.5" |

CAST IRON MANUAL GRINDERS

FEATURES

- Made from cast iron
- Easy cleaning, and offer supreme durability.
- Comes with machine plate (4.8mm hole size) and stuffing tubes



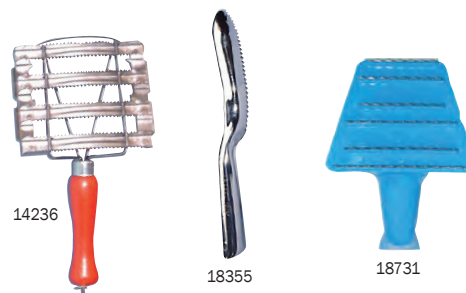
| Item | Description | Machine Plate Size | Gross Weight | Gross Dimensions |
|-------|--|--------------------|--------------|-----------------------|
| 21792 | #10 Clamp Style Meat Manual Mincer- Light-duty, plated | 3/16"(4.8mm) | 9 lbs. | 5" x 8.5" x 6.25" |
| 23541 | #12 Manual Meat Mincer Light-duty, plated | 3/16"(4.8mm) | 8 lbs. | 5" x 8.5" x 6.25" |
| 23542 | #22 Manual Meat Mincer Light-duty, plated | 3/16"(4.8mm) | 15 lbs. | 6.25" x 10.25" x 7.5" |
| 11014 | #32 Manual Meat Mincer Light-duty, plated | 3/16"(4.8mm) | 25 lbs. | 7" x 13" x 8.25" |

HAND HELD FISH SCALERS *Sold by the case*

FEATURES

- Scale your fish with ease by using these hand held fish scalers
- Coated for food safety

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------------------|----------------------|
| 14236 | Heavy-Duty Fish Scaler | 12 |
| 18355 | Manual Stainless Steel Fish Scaler | 10 |
| 18731 | Heavy-Duty Plastic Fish Scaler, Blue | 1 |



FILET CUTTING BOARD

FEATURES

- Made of polyethylene and stainless steel

| Item | Description |
|-------|---|
| 28355 | Filet Cutting Board 15.4" x 10.2" with Stainless Steel Drip Pan |



GUM TAPE DISPENSER

FEATURES

- Made of stainless steel
- Ideal for: restaurants, butcher shops, bakeries and delis

| Item | Description | Gross Dimensions | Gross Weight |
|-------|--|------------------|----------------|
| 10479 | 11" x 6" x 5" Stainless Steel Gum Tape Dispenser | 13" x 8" x 8" | 3 lbs./ 1.4 kg |



DOUBLE TIER FILM DISPENSER NEW

FEATURES

- Perfect solution for dispensing or storing shrink rolls.

| Item | Description | Gross Dimensions | Weight |
|-------|---|------------------|-------------------|
| 44206 | 10" x 9.5" x 15" Double Tier Film Dispenser | 19" x 14" x 14" | 18.3 lbs./ 8.3 kg |

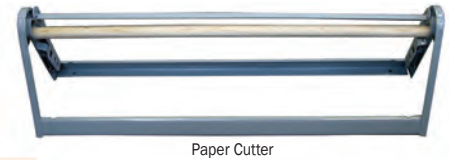


PAPER CUTTER

FEATURES

- Roll changing is easy with dowel holders and knife arms that lock into open position
- Mounts permanently on a wall, under a counter or on a countertop using the supplied rubber feet (mounting hardware not included)
- Holds up to 9" diameter roll

| Item | Description | Dimensions | Gross Dimensions | Gross Weight |
|-------|------------------|---------------|------------------|-----------------|
| 14437 | Paper Cutter 15" | 7" x 17" x 8" | 7" x 17" x 8" | 4 lbs./ 2 kg |
| 14438 | Paper Cutter 18" | 8" x 20" x 8" | 8" x 20" x 8" | 4 lbs./ 2 kg |
| 14441 | Paper Cutter 24" | 8" x 26" x 8" | 8" x 26" x 8" | 5 lbs./ 2.3 kg |
| 14443 | Paper Cutter 27" | 9" x 30" x 8" | 9" x 30" x 8" | 5 lbs./ 2.3 kg |
| 14444 | Paper Cutter 30" | 9" x 33" x 8" | 33" x 10" x 3" | 11 lbs./ 5 kg |
| 14445 | Paper Cutter 36" | 9" x 39" x 8" | 40" x 10" x 3" | 14 lbs./ 6.4 kg |



POLY BAG SEALERS

Includes one roll of tape. Additional tape sold separately. Bags not included.

FEATURES

- Easy-to-use, one step operation
- Self-contained blade trims the sealed end to ensure uniformity
- Ideal for food bags, storage bags, and various other applications
- For tape up to 12 mm on a 3" core



| Item | Description | Dimensions | Gross Dimensions | Net Weight | Gross Weight |
|-------|--|-----------------|------------------|--------------|----------------|
| 14436 | Standard Poly Bag Sealer | 9.25" x 3" x 6" | 7" x 4" x 10" | 2 lbs./ 1 kg | 3 lbs./ 1.4 kg |
| 10157 | Stainless Steel Poly Bag Sealer | 9.25" x 3" x 6" | 7" x 4" x 10" | 2 lbs./ 1 kg | 3 lbs./ 1.4 kg |
| 31349 | Poly Bag Sealer Tape (Red) 9mm, 16 rolls/Pack | | | | |
| 31350 | Poly Bag Sealer Tape (Blue) 9mm, 16 rolls/Pack | | | | |
| 31351 | Poly Bag Sealer Tape (Green) 9mm, 16 rolls/Pack | | | | |
| 31352 | Poly Bag Sealer Tape (Yellow) 9mm, 16 rolls/Pack | | | | |

COOK KNIVES

Our knives are made of premium quality stainless steel. Each profile has been designed to exacting standards to ensure strength and durability. They are available in various handle types, colors, and blade configurations to suit your needs. The average cook knife is 8-10 inches, and if you examine the knife on its side, you'll note that the blade heel is the widest part of the knife. When you're slicing ingredients that are tough you'll get the most leverage over your ingredients when you cut from the knife heel.

8" Cook Medium Blade with Polypropylene Handle

| | |
|--------------------|---|
| Item | 11973 |
| Description | 8" Cook medium knife, approx. 2 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



Also Available In:

- 12025 White Handle
- 11992 Blue Handle
- 12008 Red Handle
- 12016 Yellow Handle
- 12003 Green Handle

10" Cook Medium Blade with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12074 |
| Description | 10" Cook medium knife, approx. 2 3/4" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



Also Available In:

- 12142 White Handle
- 12097 Blue Handle
- 12117 Red Handle
- 12127 Yellow Handle
- 12108 Green Handle

10" Cook Wide Blade with Polypropylene Handle

| | |
|--------------------|---|
| Item | 11881 |
| Description | 10" Cook knife, approx. 3" wide blade, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



Also Available In:

- 11949 White Handle
- 11900 Blue Handle
- 11923 Red Handle
- 11935 Yellow Handle
- 11913 Green Handle

12" Cook Regular Blade with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12044 |
| Description | 12" Cook knife, approx. 2 1/2" regular blade, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



8" / 10" Cook Medium with G-Edge Blade

| | | |
|--------------------|---|--|
| Item | 16833 | 12172 |
| Description | 8" Cook G-edge, approx. 2 1/2" wide, black handle | 10" Cook G-edge, approx. 2 3/4" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



8" Cook Medium Knife with Super Fiber Handle

| | |
|--------------------|---|
| Item | 21597 |
| Description | 8" Cook knife, Victory USA, approx. 2 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



Also Available In:

- 23874 Blue Handle
- 23876 Red Handle
- 23877 Yellow Handle
- 23875 Green Handle

10" Cook Medium Knife with Super Fiber Handle

| | |
|--------------------|--|
| Item | 12861 |
| Description | 10" Cook knife, Victory USA, approx. 2 3/4" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



Also Available In:

- 23878 Blue Handle
- 23880 Red Handle
- 23879 Green Handle

8" Knife with Rosewood Handle

| | |
|--------------------|--|
| Item | 17634 |
| Description | 8" Cook knife, approx. 2 1/16" wide, rosewood handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



8"/ 10"/ 12" Cook Medium Blade with Wood Handle

| | | | |
|--------------------|---|--|--|
| Item | 11479 | 11477 | 11478 |
| Description | 8" Cook knife, approx. 2 5/8" wide, wood handle | 10" Cook knife, approx. 2 5/8" wide, wood handle | 12" Cook knife, approx. 2 5/8" wide, wood handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) | | |



8"/ 10" Cook Medium Forged Knife

| | | |
|--------------------|---|---|
| Item | 21884 | 11589 |
| Description | Retail-Ready 8" Cook medium forged knife, approx. 2" wide, premium, Anton | 10" Cook medium forged knife, approx. 2 1/4" wide, premium, Anton |
| Quantity | 6 pcs | Min. 12 pcs. (Master Case: 60) |



BONING & SKINNING/STICKING KNIVES

The blade of a boning knife is thin and short, it is made to slip easily between the flesh and bone while cutting. Proper use of a boning knife allows you to quickly de-bone meat and increase your yield while reducing waste.

6" Boning Straight Blade Knife with Polypropylene Handle

| | |
|--------------------|---|
| Item | 11637 |
| Description | 6" Boning straight blade knife, approx. 1" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



Also Available In:
11717 White Handle **11700** Yellow Handle
11665 Blue Handle **11677** Green Handle
11688 Red Handle

6" Boning Straight Blade Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 23918 |
| Description | 6" Boning straight blade knife, approx. 1" wide, Precision, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



6" Boning Curved Blade Knife with Polypropylene Handle

| | |
|--------------------|---|
| Item | 11758 |
| Description | 6" Boning curved blade knife, approx. 1" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



Also Available In:
11801 White Handle **11793** Yellow Handle
11775 Blue Handle **11780** Green Handle
11786 Red Handle

6" Boning Curved Blade Knife with DR Polypropylene Handle

| | |
|--------------------|--|
| Item | 11564 |
| Description | 6" Boning curved blade knife, approx. 1" wide, black DR handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



6" Boning Flexible Curved Blade Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 11814 |
| Description | 6" Boning flexible curved blade knife, approx. 1" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



11814

6" Boning Straight Blade G-Edge Knife

| | |
|--------------------|---|
| Item | 11824 |
| Description | 6" Boning straight blade knife, approx. 1" wide, G-edge, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



11824

6" Boning Curved Blade G-Edge Knife

| | |
|--------------------|---|
| Item | 11819 |
| Description | 6" Boning curved blade knife, approx. 1" wide, G-edge, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



11819

6" Boning Forged Straight Blade Knife

| | |
|--------------------|---|
| Item | 17891 |
| Description | 6" Boning forged straight blade knife, approx. 1" wide, Anton |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



17891

6" Boning Straight Blade Knife with Super Fiber Handle

| | |
|--------------------|--|
| Item | 12844 |
| Description | 6" Boning straight blade knife, approx. 1" wide, Victory USA, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



12844

Also Available In:

- 23866** ■ Blue Handle
- 23868** ■ Red Handle

- 23869** ■ Yellow Handle
- 23867** ■ Green Handle

6" Boning Curved Blade Knife with Super Fiber Handle

| | |
|--------------------|--|
| Item | 12848 |
| Description | 6" Boning curved blade knife, approx. 1" wide, Victory USA, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



12848

Also Available In:

- 23870** ■ Blue Handle
- 23872** ■ Red Handle

- 23873** ■ Yellow Handle
- 23871** ■ Green Handle

6" Boning Curved Thin Blade Knife with Super Fiber Handle

| | |
|--------------------|---|
| Item | 21181 |
| Description | 6" Boning curved thin blade knife, approx. 3/4" wide, Victory USA, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



21181

6" Boning Straight Blade Knife with Wood Handle

| | |
|--------------------|--|
| Item | 11474 |
| Description | 6" Boning straight blade knife, approx. 1" wide, wood handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



6" Boning Curved Blade Knife with Wood Handle

| | |
|--------------------|--|
| Item | 11471 |
| Description | 6" Boning curved blade knife, approx. 1" wide, wood handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



6" Skinning Knife

| | |
|--------------------|--|
| Item | 11863 |
| Description | 6" Skinning knife, approx. 1 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



6" Sticking Knife

| | |
|--------------------|--|
| Item | 12062 |
| Description | 6" Sticking knife, approx. 1 1/4" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



BUTCHER STEAK KNIVES

Perfect for meat preparation, the curved blade ensures the ease of breaking down large pieces of meat, as well as portioning large chunks of meat to any desired size.

10" Steak Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12198 |
| Description | 10" Steak knife, approx. 1 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |

Also Available In:

- 12229 White Handle
- 12220 Red Handle
- 12211 Blue Handle
- 12215 Green Handle



12" Steak Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12250 |
| Description | 12" Steak knife, approx. 1 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |

Also Available In:

- 12293 White Handle
- 12285 Yellow Handle
- 12268 Blue Handle
- 12273 Green Handle
- 12279 Red Handle



10" Steak Knife with Super Fiber Handle

| | |
|--------------------|---|
| Item | 16855 |
| Description | 10" Steak knife, approx. 1 5/8" wide, Victory USA, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |

Also Available In:

- 23882 Blue Handle
- 23883 Green Handle
- 23884 Red Handle



12" Steak Knife with Super Fiber Handle

| | |
|--------------------|---|
| Item | 12866 |
| Description | 12" Steak knife, approx. 1 5/8" wide, Victory USA, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |

Also Available In:

- 23886 Blue Handle
- 23889 Yellow Handle
- 23888 Red Handle
- 23887 Green Handle



10"/ 12" Steak G-Edge Knife

| | | |
|--------------------|---|---|
| Item | 12176 | 12173 |
| Description | 10" G-Edge Steak Knife, approx. 1 1/2" Wide, Black Handle | 12" G-Edge Steak Knife, approx. 1 1/2" Wide, Black Handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



10"/ 12" Steak Knife with Rosewood Handle

| | | |
|--------------------|---|---|
| Item | 17635 | 17636 |
| Description | 10" Steak Knife, approx. 1 1/2" Wide, Rosewood Handle | 12" Steak Knife, approx. 1 5/8" Wide, Rosewood Handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



10"/ 12" Steak Knife with Black DR Handle

| | | |
|--------------------|---|---|
| Item | 11566 | 11568 |
| Description | 10" Steak Knife, approx. 1 1/2" Wide, Black DR Handle | 12" Steak Knife, approx. 1 1/2" Wide, Black DR Handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



10"/ 12" Steak Knife with Wood DR Handle

| | | |
|--------------------|--|--|
| Item | 11567 | 11569 |
| Description | 10" Steak Knife, approx. 1 1/2" Wide, DR wood handle | 12" Steak Knife, approx. 1 1/2" Wide, DR wood handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



12" Steak Slim Blade with Black Handle

| | |
|--------------------|---|
| Item | 12182 |
| Description | 12" Steak slim blade, approx. 1" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



11" English Butcher Knife with Black Handle

| | |
|--------------------|--|
| Item | 12507 |
| Description | 11" English Butcher Knife with Black Granton edge handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



12" Butcher Knife with Black Handle

| | |
|--------------------|--|
| Item | 31271 |
| Description | 12" Butcher Knife with Black DR Handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



BREAKING & TRIMMING KNIVES

Trimming knives are excellent for breaking apart cured ham, as well as other meats. The curved blade allows the knife to slide into the meat with ease. It is designed for removing fat from various cuts of meat.

8" Breaking Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12307 |
| Description | 8" Breaking knife, approx. 1" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



Also Available In:

- 12315 ■ Blue Handle
- 12319 ■ Green Handle
- 12322 ■ Red Handle
- 12326 ■ Yellow Handle

10" Breaking Knife with Polypropylene Handle

| | |
|--------------------|---|
| Item | 12338 |
| Description | 10" Breaking knife, approx. 1 1/4" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



Also Available In:

- 12344 Blue Handle
- 12350 Red Handle
- 12354 Yellow Handle
- 12347 Green Handle

8"/ 10" Breaking G-Edge Knife

| | |
|--------------------|---|
| Item | 12356 |
| Description | 8" Breaking G-Edge knife, approx. 1" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



8"/ 10" Breaking Knife with Super Fiber Handle

| | | |
|--------------------|---|--|
| Item | 16856 | 16857 |
| Description | 8" Breaking knife, approx. 1 1/8" wide, Victory USA, black handle | 10" Breaking knife, approx. 1 1/4" wide, Victory USA, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



8" Breaking Knife Also Available In:

- 23890 Blue Handle
- 23892 Red Handle
- 23893 Yellow Handle
- 23891 Green Handle

8"/ 10" Breaking Knife with DR Handle

| | | |
|--------------------|---|--|
| Item | 11570 | 11571 |
| Description | 8" Breaking knife, approx. 1" wide, Black DR handle | 10" Breaking knife, approx. 1 1/4" wide, Black DR handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



10" Breaking Knife Also Available In:

- 23895 Green Handle



SLICERS & BREAD KNIVES

Carving knives are designed for slicing large cuts of cooked meats. The bread knives are designed with serrated blades for slicing large leaves of bread.

10" Slicer Straight Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12480 |
| Description | 10" Slicer straight knife, approx. 1 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



10" Slicer Curved Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12821 |
| Description | 10" Slicer curved knife, approx. 1 1/4" wide, Narrow Wave Edge, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



12" Slicer Straight Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12524 |
| Description | 12" Slicer straight knife, approx. 1 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



Also Available In:

- 12566 White Handle
- 12543 Blue Handle
- 12553 Red Handle
- 12559 Yellow Handle
- 12547 Green Handle

10" Slicer Straight Wave Edge Knife with Polypropylene Handle

| | |
|--------------------|---|
| Item | 12644 |
| Description | 10" Slicer straight wave knife, approx. 1 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



12644

Also Available In:

- 12680 White Handle
- 12656 Blue Handle
- 12668 Red Handle
- 12672 Yellow Handle
- 12662 Green Handle

10" Slicer Curved Wave Edge Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12452 |
| Description | 10" Slicer curved wave edge knife, approx. 1 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



12452

14" Slicer Straight Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12573 |
| Description | 14" Slicer straight knife, approx. 1 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



12573

8"/ 10" Slicer Narrow Blade Knife with Polypropylene Handle

| | |
|--------------------|---|
| Item | 12603 |
| Description | 8" Slicer narrow blade knife, approx. 1" wide, R-wave, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



12603

8" Narrow Blade Slicer Also Available In:

- 12634 White Handle
- 12613 Blue Handle
- 12622 Red Handle
- 12627 Yellow Handle
- 12630 Orange Handle
- 12617 Green Handle

12" Slicer Straight Wave Edge Blade Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12696 |
| Description | 12" Slicer straight wave edge blade knife, approx. 1 1/2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



12696

Also Available In:

- 12706 White Handle
- 12702 Red Handle

9" Slicer Off-Set Blade Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12427 |
| Description | 9" Slicer off-set wave edge blade knife, approx. 2" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



12427

Also Available In:

- 12434 Blue Handle
- 12440 Red Handle
- 12444 Yellow Handle
- 12437 Green Handle

14" Slicer G-Edge Blade Knife with Black Super Fiber Handle

| | |
|--------------------|--|
| Item | 18620 |
| Description | 14" Slicer G-Edge blade knife, approx. 1 3/4 wide, Victory USA |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



18620

12"/ 14" Slicer Straight G-Edge Knife

| | | |
|--------------------|--|--|
| Item | 12713 | 12727 |
| Description | 12" Slicer straight knife, approx. 1 1/2" wide, G-Edge, black handle | 14" Slicer straight knife, approx. 1 1/2" wide, G-Edge, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



12713/ 12727

KNIVES & CUTLERY

/ SLICERS & BREAD KNIVES / / PRODUCE & TURNING KNIVES /

9" Slicer Forged Knife with Premium Black Handle

| | |
|--------------------|--|
| Item | 24860 |
| Description | 9" Slicer forged waved knife, approx. 1 ¼" wide, Anton |
| Quantity | Minimum 6 pcs. |



24860

11 1/4" Sashimi Narrow Slicer with Black Handle

| | |
|--------------------|--|
| Item | 23862 |
| Description | 11 ¼" sashimi narrow slicer, approx. 1" wide, flexible |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



23862

11 1/2" Sashimi Narrow Slicer with Black Handle

| | |
|--------------------|--|
| Item | 23863 |
| Description | 11 ½" sashimi narrow slicer, approx. ¾ wide, G-edge edge |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



23863

12"/ 14" G-edge Slicer Knife with Wood Handle

| | | |
|--------------------|--|--|
| Item | 11513 | 11514 |
| Description | 12" wood handle, G-edge, approx: 2" Wide | 14" wood handle, G-edge, approx: 1 ½" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



11513/11514

12"/ 14" Slicer Straight Knife with Wood Handle

| | | |
|--------------------|---------------------------------------|---------------------------------------|
| Item | 11573 | 11572 |
| Description | 12" DR wood handle, approx: 1 ¾" Wide | 14" DR wood handle, approx: 1 ¾" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



11573/11572

14" Slicer G-edge Knife with Wood Handle

| | |
|--------------------|---|
| Item | 18352 |
| Description | 14" slicer wide, G-edge, wood handle, approx: 1 ¾" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



18352

16" Loin Slicer with Black Handle

| | |
|--------------------|--|
| Item | 17872 |
| Description | 16" loin slicer, black handle, approx: 1 ¼" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



17872

19" Slicer Straight Knife with Wood Handle

| | |
|--------------------|---|
| Item | 12749 |
| Description | 19" kebab slicer, black handle, approx: 2" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



12749

PRODUCE & TURNING KNIVES

Cut-off Knife with Polypropylene Handle

| | | |
|--------------------|--|--|
| Item | 11601 | 11609 |
| Description | 4 1/2" Cut-off knife with guard, approx. 1" wide, black handle | 6" Cut-off knife with guard, approx. 1" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) | |



11601/ 11609

4 1/2" Cut-off Knife Also Available In:

11604 ■ Green Handle

3.25" Lettuce Knife with Polypropylene Handle

| | |
|--------------------|---|
| Item | 12372 |
| Description | 3 1/4" Lettuce knife, approx. 3/4" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 250) |



2.5" Turning Knife

| | |
|--------------------|------------------------------------|
| Item | 12475 |
| Description | 2 1/2" Turning knife, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 120) |



3" Turning Forged Knife

| | |
|--------------------|--------------------------------|
| Item | 18348 |
| Description | 3" Turning forged knife, Anton |
| Quantity | Minimum 6 pcs. |



PARING KNIVES

3.25" Paring Hotel Style Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 12406 |
| Description | 3 1/4" Paring hotel style knife, approx. 3/4" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 500) |



3.25" Paring Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 11534 |
| Description | 3 1/4" Paring knife, approx. 3/4" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 500) |



Also Available In:

- 11539 White Handle
- 11535 Blue Handle
- 11537 Red Handle
- 11538 Yellow Handle
- 11536 Green Handle

4" Paring Wave Edge Knife with Polypropylene Handle

| | |
|--------------------|--|
| Item | 11494 |
| Description | 4" Paring wave edge knife, approx. 3/4" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 500) |



Also Available In:

- 11499 White Handle
- 11495 Blue Handle
- 11497 Red Handle
- 11498 Yellow Handle
- 11496 Green Handle

4" Paring Knife with Polypropylene Handle

| | |
|--------------------|---|
| Item | 24060 |
| Description | 4" paring Knife, black handle, approx. 3/4" wide, Precision |
| Quantity | Minimum 12 pcs. (Master Case: 288) |



Also Available In:

- 24069 White Handle
- 24064 Blue Handle
- 24066 Red Handle
- 24067 Yellow Handle
- 24065 Green Handle
- 24068 Orange Handle

SHEARS

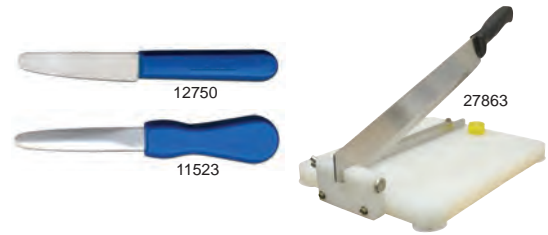
Shears with Red Handle

| | |
|--------------------|--|
| Item | 12901 |
| Description | 14.9" Blade, 11.25" full length shears with red handle |



SEAFOOD KNIVES & SPECIALTY KNIVES

| | | | |
|--------------------|--|-------------------------------------|----------------|
| Item | 11523 | 12750 | 27863 |
| Description | 3 3/4" Oyster knife, approx. 3/4" wide | 3 1/2 Clam knife, approx. 3/4" wide | Lobster Cutter |
| Quantity | Minimum 12 pcs. (Master Case: 250) | | 1 |



8" Fillet Knife with Black Handle

| | | |
|--------------------|---|---|
| Item | 11834 | 11854 |
| Description | 8" Fillet straight blade knife, approx. 1" wide | 8" Fillet light gauge straight blade knife, approx. 1" wide |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



Straight Blade Fillet Knife(11834) Also Available In:

- 11856 White Handle
- 11843 Blue Handle

4.75" Poultry Knife with Black Handle

| | |
|--------------------|---|
| Item | 12383 |
| Description | 4 3/4" Poultry knife, approx. 3/4" wide |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



12383

6" Sticking Knife with Black Handle

| | |
|--------------------|--|
| Item | 12062 |
| Description | 6" Sticking knife, approx. 1 1/4" wide |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



12062

SPLITTERS

12" Fish Splitter with Black Handle

| | |
|--------------------|---|
| Item | 11600 |
| Description | 12" fish splitter, black DR handle, approx: 2 3/4" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 24) |



11600

12 1/2" Fish Splitter with Wooden Handle

| | |
|--------------------|---|
| Item | 17042 |
| Description | 12 1/2" fish splitter, wooden handle, approx: 2 3/4" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 24) |



17042

12 1/2" Fish Splitter with Blue Handle

| | |
|--------------------|---|
| Item | 12755 |
| Description | 12 1/2" fish splitter, blue handle, approx: 2 3/4" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 24) |



12755

14" Lamb Splitter

| | |
|--------------------|--|
| Item | 12759 |
| Description | 14" lamb splitter, black handle, approx: 2 1/4" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



12759

12" Poultry Splitter

| | |
|--------------------|--|
| Item | 12387 |
| Description | 12" poultry splitter, yellow handle, approx: 2 3/4" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 12-24) |



12387

CLEAVERS

The standard Cleavers are designed for chopping through thin and soft bone. The Chinese Style Cleavers are also suited for chopping vegetables. Cleavers are not used for cutting through thick, hard bones – instead, it is recommended that you use a band saw, or a manual bone handsaw.

6”/ 7” Cleaver with Black Polypropylene Handle

| | | |
|--------------------|------------------------------------|-------------------------------------|
| Item | 10548 | 10549 |
| Description | 6” Cleaver, approx. 3 1/8” wide | 7” Cleaver, approx. 3 1/16” wide |
| Quantity | Minimum 12 pcs. (Master Case: 24) | |



8”/ 9”/ 10” Cleaver with Black Polypropylene Handle

| | | | |
|--------------------|------------------------------------|------------------------------------|-------------------------------------|
| Item | 10550 | 10551 | 10546 |
| Description | 8” Cleaver, approx. 4 3/8” wide | 9” Cleaver, approx. 4 3/8” wide | 10” Cleaver, approx. 4 5/8” wide |
| Quantity | Minimum 12 pcs. (Master Case: 24) | | |



8” Cleaver Chinese Style with Polypropylene Handle

| | |
|--------------------|---|
| Item | 16816 |
| Description | 8” Cleaver Chinese style, approx. 3 1/4” wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 24) |



8.5” Cleaver Chinese Style with Polypropylene Handle

| | |
|--------------------|---|
| Item | 10552 |
| Description | 8 1/2” Cleaver Chinese style, approx. 4” wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 48) |



8”/ 8.5” Cleaver Chinese Style with Stainless Steel Handle

| | | |
|--------------------|--|---|
| Item | 10555 | 10554 |
| Description | 8” Cleaver Chinese style number 2, approx. 3 1/2” wide, stainless steel handle | 8 1/2” Cleaver Chinese style, approx. 4” wide, stainless steel handle |
| Quantity | Minimum 12 pcs. (Master Case: 24) | |



8” Cleaver Chinese Style G-Edge Knife

| | |
|--------------------|---|
| Item | 18619 |
| Description | 8” Cleaver Chinese style G-Edge, approx. 3 1/4” wide, premium, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



8”/ 8 1/2” Cleaver Chinese Style with Wood Handle

| | | |
|--------------------|--|--|
| Item | 10557 | 10556 |
| Description | 8” Cleaver Chinese style, approx. 4” wide, premium wood handle | 8 1/2” Cleaver Chinese style, approx. 4” wide, wood handle |
| Quantity | Minimum 12 pcs. (Master Case: 48) | |



KNIVES & CUTLERY

/ CLEAVERS / / SHARPENING STEELS / PIZZA KNIVES /

7" Cleaver with Wood Handle

| | |
|--------------------|--|
| Item | 20064 |
| Description | 7" cleaver, wood handle, narrow (2.5mm), approx: 4 1/4" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 24) |



6" / 7" / 8" / 9" Cleaver with Wood Handle

| | | | | |
|--------------------|-----------------------------------|----------------------------------|---------------------------------|----------------------------------|
| Item | 10558 | 10559 | 10560 | 10561 |
| Description | 6" Cleaver, approx. 3 1/8" wide | 7" Cleaver, approx. 3 7/16" wide | 8" Cleaver, approx. 4 3/4" wide | 9" Cleaver, approx. 4 7/16" wide |
| Quantity | Minimum 12 pcs. (Master Case: 24) | | | |

SHARPENING STEELS

Sharpening your knives has never been easier with our high quality steels. By holding your knives at a 20° angle, and the steel vertically, you ensure the maximum amount of coverage for the perfect edge.

Round Steel

| | | | |
|--------------------|-------------------------|-------------------------|-------------------------|
| Item | 13889 | 13904 | 13927 |
| Description | 10" Steel, Black handle | 12" Steel, Black handle | 14" Steel, Black handle |
| Quantity | Master Case: 24 | | |



Oval Steel

| | | | |
|--------------------|-------------------------|-------------------------|-------------------------|
| Item | 13881 | 13768 | 13885 |
| Description | 10" Steel, Black Handle | 12" Steel, Black Handle | 14" Steel, Black Handle |
| Quantity | Master Case: 24 | | |



Diamond Steel

| | | | |
|--------------------|-------------------------|-------------------------|-------------------------|
| Item | 13773 | 13774 | 13775 |
| Description | 10" Steel, Black Handle | 12" Steel, Black Handle | 14" Steel, Black Handle |
| Quantity | Master Case: 24 | | |



PIZZA CUTTER / PIZZA KNIFE / PIZZA ROCKER

16" Pizza Knife

| | | |
|--------------------|---|--|
| Item | 11520 | 11519 |
| Description | 16" Pizza Knife, approx. 2 7/8" Wide, White Double Handle | 16" Pizza Knife, approx. 2 7/8" Wide, Black, Double Handle |
| Quantity | Minimum 12 pcs. (Master Case: 24) | |



18" Pizza Knife

| | | |
|--------------------|---|--|
| Item | 31356 | 31355 |
| Description | 18" Pizza Knife, Black DR Handle, approx. 2 13/16" Wide | 18" Pizza Knife, White, DR Handle, approx. 2 13/16" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 24) | |



18" Pizza Knife Handle

| | |
|--------------------|----------------------------|
| Item | 12746 |
| Description | Handle for 18" Pizza Knife |
| Quantity | Minimum 12 pcs. |



12746

5" R-Style Pizza Cutter

| | |
|--------------------|---------------------------------------|
| Item | 20428 |
| Description | 5" R-Style Pizza Cutter, Black Handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



20428

4" Pizza Cutter

| | | |
|--------------------|-----------------------------------|---------------------------------------|
| Item | 12794 | 12815 |
| Description | 4" Pizza Cutter, black handle | 4" R-Style Pizza Cutter, white handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) | |



12794

12815

4" R-Style Pizza Cutter Also Available In:

12806 ■ Black Handle

12813 ■ Red Handle

12811 ■ Blue Handle

18841 ■ Green Handle

20" Pizza Rocker

| | |
|--------------------|--|
| Item | 12818 |
| Description | 20" Pizza Rocker, approx. 4 5/16" wide, 2 black handle |
| Quantity | Minimum 12 pcs. (Master Case: 24) |



12818

Cheese Knife

| | | |
|--------------------|--|---|
| Item | 17070 | 11518 |
| Description | 15 1/2" Cheese knife, approx. 2 1/2" wide, DR black handle | 14" Cheese knife, approx. 2 1/2" wide, double wood handle |
| Quantity | Minimum 12 pcs. (Master Case: 24) | |



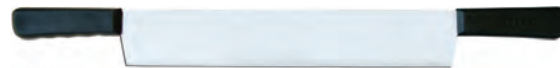
17070



11518

15 1/2" Cheese Knife

| | |
|--------------------|--|
| Item | 12742 |
| Description | 15 1/2" cheese knife, double black handle, approx: 2 1/2" Wide |
| Quantity | Minimum 12 pcs. (Master Case: 24) |



12742

7"/ 8" Multi-Purpose Knife with Black Handle

| | | | |
|--------------------|---|--|--|
| Item | 12761 | 18350 | 17892 |
| Description | 7" Multi-Purpose knife, approx. 1 13/16" wide, G-Edge | 7" Forged G-Edge Santoko, approx. 1 3/4" wide, Anton | 8" Forged G-Edge Santoko, approx. 1 3/4" Wide, Anton |
| Quantity | 12 pcs. | 6 pcs. | 6 pcs. |



12761



18350/ 17892

KNIVES & CUTLERY

/ SPECIALTY KNIVES / KNIFE SET /
/ RETAIL READY KNIVES /

14" Watermelon Knife

| | |
|--------------------|---|
| Item | 11515 |
| Description | 14" Watermelon knife, approx. 1 3/4" wide, black handle |
| Quantity | Minimum 12 pcs. (Master Case: 60) |



11515

Also Available In:

18739 ■ Green Handle

Steak Table Knife

| | |
|--------------------|---|
| Item | 12791 |
| Description | Steak pointed tip table knife with wooden Handle 6 pc./set |
| Quantity | 1 Set |



12791

10 PC. BLOCK KNIFE SET

Includes:

- 3 1/2" hollow grind paring knife
- 4" paring knife
- 4" wave paring knife
- 6" straight boning knife
- 10" straight slicer
- 10" straight wave slicer
- 8" medium cook knife
- 10" medium cook knife
- 10" round sharpening steel
- Wooden knife block

| | |
|--------------------|---------------------|
| Item | 12887 |
| Description | 10-Piece. Knife Set |
| Quantity | 1 Set |



12887

RETAIL READY KNIVES

- Constructed with high-quality 900 Series stainless steel with a molded polypropylene handle
- Packaging allows these specific knives to be sold commercially on a point of purchase stand

Omcen 900 Series

| Item | Description | Quantity |
|-------|---|----------|
| 21874 | 4" Straight Paring knife and 4" Waved paring knife, Retail Pack | 6 |
| 21875 | 4" Pizza Cutter, Retail Pack | 6 |
| 21876 | 6" Straight Boning knife, Retail Pack | 6 |
| 21877 | 8" Cook knife, Retail Pack | 6 |
| 21881 | 9" Off-Set Bread Slicer, Retail Pack | 6 |
| 21878 | 10" Curve Wave-I Slicer, Retail Pack | 6 |
| 21879 | 10" Medium Cook Knife, Retail Pack | 6 |
| 21880 | 12" Straight, Retail Pack | 6 |



21874



21875



21876



21877



21881



21879



21878



21880

Omcen Forged Knives

| Item | Description | Quantity |
|-------|---|----------|
| 21883 | 7" Santoko Forged, G-Edge, premium Anton, Retail Pack | 6 pcs. |
| 21882 | 9" Forged Wave Slicer Premium Anton, Retail Pack | 6 pcs. |
| 21884 | 8" Forged Cook Knife, Premium Anton, Retail Pack | 6 pcs. |
| 21885 | 10" Forged Cook Knife, Premium Anton, Retail Pack | 6 pcs. |



21883



21884



21882



21885

KNIFE SANITIZER *Knives not included*

FEATURES

- Comes with an element and knife insert
- Efficiently store and sanitize knives
- Made of stainless steel
- Designed to be mounted or free standing
- Fits up to 6-inch and 12-inch blades
- Includes a 1100 Watt submersible heater that will control the temperature of 1 Gallon of water to 80 Degrees minimum

| Item | Description | Inner Dimensions | Dimensions | Gross Weight |
|-------|----------------------------------|------------------|-------------------|--------------|
| 19925 | Knife sanitizer for 6" knives | 5" x 8" x 9" | 7" x 8" x 9" | 6 lbs. |
| 19926 | Knife sanitizer for 12" knives | 5" x 8" x 17" | 7" x 8" x 13" | 7 lbs. |
| 47904 | Immersion heater model 305, 115V | - | 5.5" x 8.75" x 4" | 2 lbs. |



47904

PLASTIC KNIFE RACKS

Capacity:

- 1 pc. - 1/2" wide sharpening steel
- 6 pcs. - 3" wide knives
- 4 pcs. - 1 5/8" wide knives
- 1 pc. - 5 5/8" wide knife



| Item | Description | Quantity |
|-------|--|----------|
| 11540 | Black, Dimensions: 12.5" x 3.5" x 16" | 12 pcs. |
| 11541 | Blue, Dimensions: 12.5" x 3.5" x 16" | 12 pcs. |
| 11542 | Green, Dimensions: 12.5" x 3.5" x 16" | 12 pcs. |
| 11543 | Red, Dimensions: 12.5" x 3.5" x 16" | 12 pcs. |
| 11544 | Yellow, Dimensions: 12.5" x 3.5" x 16" | 12 pcs. |
| 11545 | Gray, Dimensions: 12.5" x 3.5" x 16" | 12 pcs. |
| 11546 | Tan, Dimensions: 12.5" x 3.5" x 16" | 12 pcs. |



EXTRA SMALL STAINLESS STEEL KNIFE RACKS WITH A CLOSED BACK

Capacity:

- 1 pc.- 1/2" wide sharpening steel
- 2 pcs.- 5 5/8" wide knives
- 1 pc.- 4 1/2" wide knife



| Item | Description |
|-------|--|
| 12902 | SS knife rack with black plastic insert, Dimensions: 6" x 2.5" x 12.25" |
| 12914 | SS knife rack with blue plastic insert, Dimensions: 6" x 2.5" x 12.25" |
| 12916 | SS knife rack with green plastic insert, Dimensions: 6" x 2.5" x 12.25" |
| 12918 | SS knife rack with red plastic insert, Dimensions: 6" x 2.5" x 12.25" |
| 12924 | SS knife rack with yellow plastic insert, Dimensions: 6" x 2.5" x 12.25" |
| 12920 | SS knife rack with tan plastic insert, Dimensions: 6" x 2.5" x 12.25" |
| 12922 | SS knife rack with white plastic insert, Dimensions: 6" x 2.5" x 12.25" |



12902

- 12923 White Insert only
- 17882 Black Insert only
- 12915 Blue Insert only
- 12919 Red Insert only
- 12917 Green Insert only
- 12921 Tan Insert only
- 12925 Yellow Insert only

SMALL STAINLESS STEEL KNIFE RACKS WITH AN OPEN BACK

Capacity:

- 2 pcs.- 5/8" wide sharpening steels
- 5 pcs.- 3" wide knives
- 2 pcs.- 1 1/2" wide knives
- 2 pcs.- 1" wide knives
- 1 pc.- 4 1/2" wide knives



| Item | Description |
|-------|---|
| 12903 | Knife rack with black plastic insert. Dimensions: 12" x 2.5" x 12.5" (WDH) |
| 12926 | Knife rack with blue plastic insert. Dimensions: 12" x 2.5" x 12.5" (WDH) |
| 12928 | Knife rack with green plastic insert. Dimensions: 12" x 2.5" x 12.5" (WDH) |
| 12931 | Knife rack with red plastic insert. Dimensions: 12" x 2.5" x 12.5" (WDH) |
| 12937 | Knife rack with yellow plastic insert. Dimensions: 12" x 2.5" x 12.5" (WDH) |
| 12933 | Knife rack with tan plastic insert. Dimensions: 12" x 2.5" x 12.5" (WDH) |
| 12935 | Knife rack with white plastic insert. Dimensions: 12" x 2.5" x 12.5" (WDH) |

12903

| | |
|-------|--------------------|
| 12936 | White Insert only |
| 12930 | Black Insert only |
| 12927 | Blue Insert only |
| 12932 | Red Insert only |
| 12938 | Yellow Insert only |
| 12929 | Green Insert only |
| 12934 | Tan Insert only |

LARGE STAINLESS STEEL KNIFE RACKS WITH AN OPEN BACK

Capacity:

- 1 pc.- 3/4" wide sharpening steel
- 2 pcs.- 1/2" wide sharpening steels
- 3 pcs.- 1" wide knives
- 3 pcs.- 2" wide knives
- 1 pc.- 5 3/4" wide knife



| Item | Description |
|-------|---|
| 12905 | Knife rack with black plastic insert. Dimensions: 23.3" x 1.75" x 12.5" |
| 12940 | Black Insert ONLY |

12905

DOUBLE STAINLESS STEEL KNIFE RACKS WITH AN OPEN BACK

Capacity:

- 2 (x2) pcs.- 5/8" wide sharpening steels
- 5 (x2) pcs.- 3" wide knives
- 2 (x2) pcs.- 1 1/2" wide knives
- 2 (x2) pcs.- 1" wide knives
- 1 (x2) pc. - 4 1/2" wide knives



12906

| Item | Description |
|-------|---|
| 12906 | Double Stainless Steel Knife Rack With Black Plastic Insert. Dimensions: 24" x 2.5" x 12.5" |



12907

12908

12909

SCABBARDS

| Item | Description |
|-------|--|
| 12907 | Scabbard " A", 1.5" x 5.5" x 15.25", Holds two 7" knives |
| 12908 | Scabbard " B", 1.5" x 5.75" x 20.5", Holds one 7" and one 12" knives |
| 12909 | Scabbard " C", 1.5" x 7" x 15.25", Holds three 7"knives |

CUTLERY HOLDER

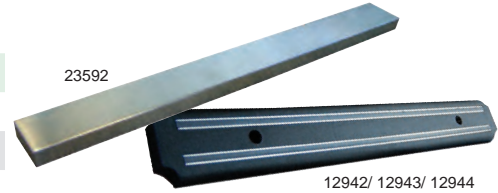
| Item | Description |
|-------|---|
| 40401 | Gray Cutlery Holder, Plastic. Dimensions (WDH): 20.5" x 12" x 3.75" |



40401

PLASTIC MAGNETIC KNIFE BAR

| Item | Description |
|-------|--|
| 12942 | Plastic Magnetic Knife Bar 13" |
| 12943 | Plastic Magnetic Knife Bar 15" |
| 12944 | Plastic Magnetic Knife Bar 22" |
| 23592 | Stainless Steel Magnetic Knife Bar 17 3/4" |



KNIFE BAG & HOLDER *Knives Not Included*

| Item | Description |
|-------|------------------|
| 12912 | Knife Bag, Nylon |

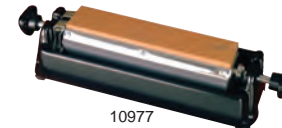
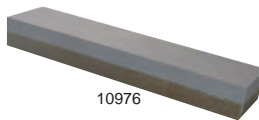
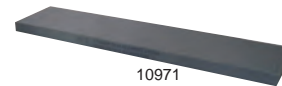
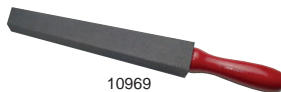
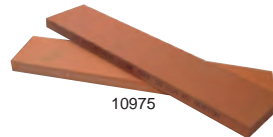
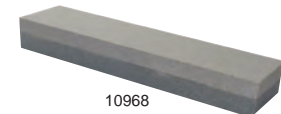


KNIFE SHARPENING MACHINE *Knives Not Included*

| Item | Description |
|-------|---|
| 10996 | Knife sharpening machine, weight 9lbs, Dimensions: 8.25" x 8" x 6", NEMA 5-15 |



SHARPENING STONES AND OIL



| Item | Description |
|-------|--|
| 10968 | CSS-8 Chinese Combo Stone Medium and Fine, 8" x 2" x 2" |
| 10970 | Norton Sharpening Stone JUM3 Crystolon Combination, Giant Bench Stone 11.5" x 2.5" x 1" |
| 10972 | IB8 Combo Stone Crystolon Coarse/Fine 8" x 2" x 1" |
| 10973 | JB8 Combo Stone India Coarse Fine 8" x 2" x 1" |
| 10976 | Aluminum Oxide Quick Cut Bench Combination 8" x 2" x 1" |
| 10969 | Norton Sharpening Stone, JD2 Crystolon Utility File 14" x 3" x 1.75" |
| 10971 | Norton Sharpening Stone, Replacement Oil Stone, JM3 Coarse Crystolon 12" x 2.75" x 0.75" |
| 10974 | Norton Sharpening Stone, Replacement Oil Stone, JM6 Medium Crystolon 12" x 2.75" x 0.75" |
| 10975 | Norton Sharpening Stone, Replacement Oil Stone, IM9 Fine India 12" x 2.75" x 0.75" |
| 10977 | Norton Multi-Oil Stone, 19" x 5" x 4.5", Lid & 3 Stones Included |
| 10978 | Oil for stones, 16oz (1 pint) |

Aluminum COOKWARE

- Certified For Commercial Use
- Made Of Heavy Gauge Reinforced Premium Aluminum
- Designed For Superior Strength And Durability



ALUMINUM BRAZIER PAN AND LID *Covers Are Sold Separately By Case*

| Item | Description | Dimensions (DiaH) | Thickness | Quantity/ Case (pcs.) |
|-------|-----------------------------|-------------------|-----------|-----------------------|
| 43358 | 15 QT Aluminum Brazier Pan | 13.8" x 6" | 6 mm | 1 |
| 43359 | 20 QT Aluminum Brazier Pan | 16" x 5.5 | 6 mm | 1 |
| 43360 | 24 QT Aluminum Brazier Pan | 18" x 5.5" | 6 mm | 1 |
| 80484 | 28 QT Aluminum Brazier Pan | 20" x 5.5" | 6 mm | 1 |
| 43383 | Aluminum Lid for Item | - | 1.5 mm | 6 |
| 80489 | Aluminum Lid for Item 80490 | - | 2 mm | 6 |
| 43385 | Aluminum Lid for Item 80479 | - | 2 mm | 6 |
| 80482 | Aluminum Lid for Item 80484 | - | 2 mm | 6 |



Aluminum Brazier Pan And Cover

ALUMINUM STOCK POT AND LID *Covers Are Sold Separately By Case*

| Item | Description | Dimensions | Thickness | Quantity/ Case (pcs.) |
|-------|-----------------------------|---------------|-----------|-----------------------|
| 43366 | 8 QT Aluminum Stock Pot | 9" x 7.3" | 4 mm | 1 |
| 43367 | 12 QT Aluminum Stock Pot | 9.8" x 9.5" | 4 mm | 1 |
| 43368 | 16 QT Aluminum Stock Pot | 11" x 10" | 4 mm | 1 |
| 43369 | 20 QT Aluminum Stock Pot | 11.8" x 11" | 4 mm | 1 |
| 43370 | 24 QT Aluminum Stock Pot | 12.6" x 11.4" | 4 mm | 1 |
| 43371 | 30 QT Aluminum Stock Pot | 13.8" x 12.6" | 4 mm | 1 |
| 43372 | 40 QT Aluminum Stock Pot | 14.6" x 14.4" | 4 mm | 1 |
| 43373 | 60 QT Aluminum Stock Pot | 17.3" x 16" | 4 mm | 1 |
| 43374 | 80 QT Aluminum Stock Pot | 19" x 17" | 4 mm | 1 |
| 43375 | 100 QT Aluminum Stock Pot | 20" x 18.4" | 4 mm | 1 |
| 43376 | 120 QT Aluminum Stock Pot | 21.7" x 19.5" | 6 mm | 1 |
| 80488 | 140 QT Aluminum Stock Pot | 22.8" x 20.3" | 6 mm | 1 |
| 80462 | Aluminum Lid for Item 43366 | - | 2 mm | 6 |
| 80464 | Aluminum Lid for Item 43367 | - | 2 mm | 6 |
| 80466 | Aluminum Lid for Item 43368 | - | 2 mm | 6 |
| 80468 | Aluminum Lid for Item 43369 | - | 2 mm | 6 |
| 43382 | Aluminum Lid for Item 43370 | - | 1.5 mm | 6 |
| 43383 | Aluminum Lid for Item 43371 | - | 1.5 mm | 6 |
| 43384 | Aluminum Lid for Item 43372 | - | 1.8 mm | 6 |
| 43385 | Aluminum Lid for Item 43373 | - | 2 mm | 6 |
| 43386 | Aluminum Lid for Item 80481 | - | 2 mm | 6 |
| 43387 | Aluminum Lid for Item 43375 | - | 1.8 mm | 6 |
| 43388 | Aluminum Lid for Item 43376 | - | 1.8 mm | 6 |
| 80487 | Aluminum Lid for Item 80488 | - | 2 mm | 6 |



Aluminum Stock Pot And Cover

ALUMINUM SAUCE POT AND LID *Lid Is Sold Separately By Case*

| Item | Description | Dimensions | Thickness | Quantity/Case |
|-------|-----------------------------|--------------|-----------|---------------|
| 43390 | 8 QT Aluminum Sauce Pot | 10" x 6.3" | 4 mm | 1 |
| 43391 | 14 QT Aluminum Sauce Pot | 11.8" x 7.5" | 4 mm | 1 |
| 43392 | 20 QT Aluminum Sauce Pot | 12.9" x 9" | 4 mm | 1 |
| 43429 | 26 QT Aluminum Sauce Pot | 13.6" x 10" | 4 mm | 1 |
| 43430 | 36 QT Aluminum Sauce Pot | 15.9" x 9.9" | 4 mm | 1 |
| 43431 | 40 QT Aluminum Sauce Pot | 18" x 10" | 4 mm | 1 |
| 43432 | Aluminum Lid For Item 43390 | - | 1.5 mm | 6 |
| 43433 | Aluminum Lid For Item 43391 | - | 1.5 mm | 6 |
| 80510 | Aluminum Lid For Item 43392 | - | 2 mm | 6 |
| 43435 | Aluminum Lid For Item 43429 | - | 1.5 mm | 6 |
| 43436 | Aluminum Lid For Item 43430 | - | 1.5 mm | 6 |
| 80516 | Aluminum Lid For Item 80517 | - | 2 mm | 6 |



Aluminum Sauce And Pot Cover

ALUMINUM SAUTE PAN AND LID *Lid Is Sold Separately By Case*

| Item | Description | Dimensions | Thickness | Quantity/Case (pcs.) |
|-------|-----------------------------|------------|-----------|----------------------|
| 43442 | 3 QT Aluminum Saute Pan | 10" x 2.6" | 3.5 mm | 1 |
| 43443 | 5 QT Aluminum Saute Pan | 12" x 3" | 3.5 mm | 1 |
| 43444 | 7.5 QT Aluminum Saute Pan | 14" x 3" | 3.5 mm | 1 |
| 43432 | Aluminum Lid For Item 43442 | - | 1.5 mm | 6 |
| 43433 | Aluminum Lid For Item 43443 | - | 1.5 mm | 6 |
| 43435 | Aluminum Lid For Item 43444 | - | 1.5 mm | 6 |



Aluminum Saute Pan And Cover

ALUMINUM DOUBLE BOILER

| Item | Description | Pot Inner Pot Thickness |
|-------|--|---------------------------|
| 43438 | 8 QT Aluminum Double Boiler, 3 Pcs./Set | 3.5 mm 2 mm |
| 43439 | 12 QT Aluminum Double Boiler, 3 Pcs./Set | 4/ 2/ 3.2 mm |
| 43440 | 16 QT Aluminum Double Boiler, 3 Pcs./Set | 4/ 2/ 3.2 mm |
| 43441 | 20 QT Aluminum Double Boiler, 3 Pcs./Set | 3.5 mm 2 mm |



Aluminum Double Boiler

ALUMINUM FRY PAN AND ACCESSORIES *Sold Separately*

| Item | Description | Thickness |
|-------|---|-----------|
| 43329 | 7" Aluminum Fry Pan, Plain | 3.5 mm |
| 43330 | 8" Aluminum Fry Pan, Plain | 3.5 mm |
| 43331 | 10" Aluminum Fry Pan, Plain | 3.5 mm |
| 43332 | 12" Aluminum Fry Pan, Plain | 3.5 mm |
| 43333 | 14" Aluminum Fry Pan, Plain | 3.5 mm |
| 43334 | 7" Aluminum Fry Pan, Non-stick, Eclipse Finish | 3.5 mm |
| 43335 | 8" Aluminum Fry Pan, Non-stick, Eclipse Finish | 3.5 mm |
| 43336 | 10" Aluminum Fry Pan, Non-stick, Eclipse Finish | 3.5 mm |
| 43337 | 12" Aluminum Fry Pan, Non-stick, Eclipse Finish | 3.5 mm |
| 43338 | 14" Aluminum Fry Pan, Non-stick, Eclipse Finish | 3.5 mm |
| 43339 | 7" - 8" Silicone Cool Handle Sleeves for Fry Pans | - |
| 43340 | 10" Silicone Cool Handle Sleeves for Fry Pans | - |
| 43341 | 12" - 14" Silicone Cool Handle Sleeves for Fry Pans | - |



Non-Stick Aluminum/Plain Fry Pans



Silicone Cool Handle Sleeves



Plain Aluminum Fry Pan with Silicone Cool Handle Sleeve

ALUMINUM PASTA COOKER SET WITH 4 STAINLESS STEEL INSERTS

| Item | Description |
|-------|---|
| 40515 | 20 QT, 14" x 7" Aluminum Pot, Thickness: 3.6 mm, 4 Stainless Steel Inserts with Silicone insulated handle (Hold up to 3 servings of pasta), The included inserts each have a hanging clip for simple draining |



30 QT TURKEY FRYER & 10 QT FISH FRYER/BOILER/STEAMER SET NEW

| Item | Description |
|-------|---|
| 47172 | 30 QT Stock Pot & Lid, 12.9" x 15.4". Thickness: 1 mm; 10 QT Stock Pot & Lid, 12.2" x 5.1", Thickness: 1 mm; Basket, 10" x 9.1", Thickness: 1 mm; Fish Basket, Rack, Hook, 12" Thermometer, 2 oz Injector (Optional Burner item 44633, sold separately) |



Stainless Steel COOKWARE

- Certified for commercial use
- Made of quality stainless steel
- Features thick aluminum base between two layers of stainless steel for even heat distribution



STAINLESS STEEL STOCK POT WITH LID *Sold By Case*

| Item | Description | Dimensions (Dia. X H.) | Thickness | Quantity/Case(pcs.) |
|-------|---------------------------------------|------------------------|-----------|---------------------|
| 80437 | 8 QT | 10" x 7" | 0.8 mm | 4 |
| 80438 | 12 QT | 11 1/2" x 7 3/8" | 0.8 mm | 4 |
| 80439 | 16 QT | 11 5/8" x 10" | 0.8 mm | 4 |
| 80440 | 20 QT | 12 3/8" x 10 5/8" | 1 mm | 4 |
| 80441 | 24 QT | 14" x 10 1/2" | 1 mm | 2 |
| 80442 | 32 QT | 15" x 12 1/8" | 1 mm | 1 |
| 80443 | 40 QT | 16 5/8" x 12 1/4" | 1 mm | 1 |
| 80444 | 60 QT | 18 5/8" x 17" | 1.2 mm | 1 |
| 80445 | 80 QT | 20 5/8" x 19" | 1.2 mm | 1 |
| 80452 | Replacement Lid for Item 80437 | | 0.8 mm | 12 |
| 80454 | Replacement Lid for Item 80438, 80439 | | 0.8 mm | 12 |
| 80456 | Replacement Lid for Item 80440 | | 1 mm | 6 |
| 80457 | Replacement Lid for Item 80441 | | 1 mm | 6 |
| 80458 | Replacement Lid for Item 80442 | | 1 mm | 12 |
| 80459 | Replacement Lid for Item 80443 | | 1 mm | 6 |
| 80460 | Replacement Lid for Item 80444 | | 1.2 mm | 6 |
| 80461 | Replacement Lid for Item 80445 | | 1.2 mm | 6 |



Stainless Steel Stock Pot with Lid

STAINLESS STEEL SAUCE PAN WITH LID *Sold By Case*

| Item | Description | Dimensions (Dia. X H.) | Thickness | Quantity/Case(pcs.) |
|-------|---------------------------------------|------------------------|-----------|---------------------|
| 80431 | 2 QT | 6 7/8" x 3 7/8" | 0.8 mm | 6 |
| 80432 | 3.5 QT | 8 3/8" x 4 1/4" | 0.8 mm | 6 |
| 80433 | 4.5 QT | 8 3/8" x 5 5/8" | 0.8 mm | 6 |
| 80434 | 6 QT | 9 15/16" x 5 1/8" | 0.8 mm | 6 |
| 80435 | 7.5 QT | 10" x 6 1/8" | 0.8 mm | 2 |
| 80436 | 10 QT | 11 9/16" x 6 1/4" | 0.8 mm | 2 |
| 80451 | Replacement Lid for Item 80431 | | 0.8 mm | 6 |
| 80452 | Replacement Lid for Item 80434, 80435 | | 0.8 mm | 12 |
| 80453 | Replacement Lid for Item 80432, 80433 | | 0.8 mm | 12 |
| 80454 | Replacement Lid for Item 80436 | | 0.8 mm | 12 |



Stainless Steel Sauce Pan with Lid

STAINLESS STEEL BRAZIER WITH LIDS *Sold by the case*

| Item | Description | Dimensions | Thickness | Quantity/ Case (pcs.) |
|-------|---------------------------|----------------------------------|-----------|--------------------------|
| 80427 | 15 QT | 15 1/16" x 6.25" (8" with cover) | 1 mm | 2 |
| 80428 | 20 QT | 16 5/8" x 6.25" (8" with cover) | 1 mm | 2 |
| 80429 | 25 QT | 18 5/8" x 6.25" (8" with cover) | 1.2 mm | 2 |
| 80430 | 30 QT | 20 1/2" x 6.25" (8" with cover) | 1.2 mm | 2 |
| 80458 | Replacement Lid for 80427 | | 1 mm | 6 |
| 80459 | Replacement Lid for 80428 | | 1 mm | 6 |
| 80460 | Replacement Lid for 80429 | | 1.2 mm | 6 |
| 80461 | Replacement Lid for 80430 | | 1.2 mm | 6 |



Stainless Steel Braziers with Covers

STAINLESS STEEL DOUBLE BOILER WITH LIDS - 3PCS./SET *Sold by the case*

| Item | Description | Dimensions | Thickness | Quantity/ Case (pcs.) |
|-------|---------------------|---------------------|-----------|--------------------------|
| 80245 | 8 QT Double Boiler | 9.5" x 6.7" / 7.5" | 0.8 mm | 2 |
| 80246 | 12 QT Double Boiler | 10.2" x 8.5" / 9.3" | 0.8 mm | 2 |



Double Boilers

STAINLESS STEEL STEAMERS/PASTA COOKER - 3PCS./SET *Sold by the case*

| Item | Description | Dimensions | Thickness | Quantity/ Case (pcs.) |
|-------|------------------------------|---------------------|-----------|--------------------------|
| 80241 | 8 QT Steamer / Pasta Cooker | 9.5" x 6.7" / 7.5" | 0.8 mm | 2 |
| 80242 | 12 QT Steamer / Pasta Cooker | 10.2" x 8.5" / 9.3" | 0.8 mm | 2 |



Steamers/Pasta Cookers

STAINLESS STEEL FRY PAN *Sold by the case*

| Item | Description | Dimensions | Thickness | Quantity/ Case (pcs.) |
|-------|--|--------------|-----------|--------------------------|
| 80446 | 8" Stainless Steel Fry Pans | 7.9" x 1.6" | 0.8 mm | 6 |
| 80447 | 9 1/2" Stainless Steel Fry Pans | 9.5" X 1.8" | 0.8 mm | 6 |
| 80448 | 11" Stainless Steel Fry Pans | 11" x 2" | 0.8 mm | 6 |
| 80449 | 12" Stainless Steel Fry Pans With Help Handle | 12.6" x 2" | 0.8 mm | 6 |
| 80450 | 14" Stainless Steel Fry Pans With Help Handle | 14.2" x 2.6" | 1 mm | 6 |
| 80452 | Replacement Lid for Item 80447 | | 0.8 mm | 12 |
| 80453 | Replacement Lid for Item 80446 | | 0.8 mm | 12 |
| 80454 | Replacement Lid for Item 80448 | | 0.8 mm | 12 |
| 80455 | Replacement Lid for Item 80449 | | 1 mm | 12 |
| 80458 | Replacement Lid for Item 80450 | | 1 mm | 12 |



Stainless Steel Fry Pans

STAINLESS STEEL FRY PANS WITH EXCALIBUR® COATING

| Item | Description | Dimensions (Dia.) |
|-------|--|-------------------|
| 85271 | 8" Non-stick Stainless Steel Fry Pan | 8" |
| 85272 | 9" Non-stick Stainless Steel Fry Pan | 9" |
| 85273 | 11" Non-stick Stainless Steel Fry Pan | 11" |
| 85274 | 12" Non-stick Stainless Steel Fry Pan With Help Handle | 12" |
| 85275 | 14" Non-stick Stainless Steel Fry Pan With Help Handle | 14" |



Non-Stick Fry Pans

BAIN MARIE POTS AND COVERS *Sold by the case* **NEW**

Bain Marie Pots

| Item | Description | Dimensions (Dia. x H) | Quantity/Case |
|-------|--|-----------------------|---------------|
| 44652 | 1.25 QT Stainless Steel Bain Marie Pot | 5.25" x 6" | 6 |
| 44653 | 2 QT Stainless Steel Bain Marie Pot | 5.75" x 7" | 6 |
| 44654 | 3.5 QT Stainless Steel Bain Marie Pot | 7" x 7.25" | 6 |
| 44655 | 4.25 QT Stainless Steel Bain Marie Pot | 7.25" x 8.75" | 6 |
| 44656 | 6 QT Stainless Steel Bain Marie Pot | 8" x 9" | 6 |
| 44657 | 8.25 QT Stainless Steel Bain Marie Pot | 8.75" x 9.5" | 6 |
| 44658 | 12 QT Stainless Steel Bain Marie Pot | 10" x 10.5" | 6 |

Bain Marie Pot Covers

| Item | Description | Quantity/Case |
|-------|----------------------------------|---------------|
| 44659 | Cover for 1.25 QT Bain Marie Pot | 12 |
| 44660 | Cover for 2 QT Bain Marie Pot | 12 |
| 44661 | Cover for 3.5 QT Bain Marie Pot | 12 |
| 44662 | Cover for 4.25 QT Bain Marie Pot | 12 |
| 44663 | Cover for 6 QT Bain Marie Pot | 12 |
| 44664 | Cover for 8.25 QT Bain Marie Pot | 12 |
| 44665 | Cover for 12 QT Bain Marie Pot | 12 |



STEAM TABLE INSETS AND COVERS *Sold by the case* **NEW**

Steam Table Inset

| Item | Description | Dimensions (Dia. x H) | Quantity/Case |
|-------|--------------------------|-----------------------|---------------|
| 44666 | 2.5 QT Steam Table Inset | 5.5" x 7.5" | 6 |
| 44667 | 4 QT Steam Table Inset | 7.5" x 7.5" | 6 |
| 44668 | 7 QT Steam Table Inset | 9.5" x 8.25" | 6 |
| 44669 | 11 QT Steam Table Inset | 11.25" x 8.5" | 6 |



Steam Table Inset Covers

| Item | Description | Quantity/Case |
|-------|------------------------------------|---------------|
| 44670 | Cover for 2.5 QT Steam Table Inset | 12 |
| 44671 | Cover for 4 QT Steam Table Inset | 12 |
| 44672 | Cover for 7 QT Steam Table Inset | 12 |
| 44673 | Cover for 11 QT Steam Table Inset | 12 |



Steam Table Inset Hinged Covers

| Item | Description | Quantity/Case |
|-------|--|---------------|
| 44676 | Hinged Cover for 7 QT Steam Table Inset | 12 |
| 44677 | Hinged Cover for 11 QT Steam Table Inset | 12 |



ADAPTER PLATES *Sold by the case* **NEW**

| Item | Description | Inset Hole Size (Dia.) | Quantity/Case |
|-------|--|------------------------|---------------|
| 44678 | Adapter Plates - Fit (3) 4 QT Steam Table Insets | 6.38" | 12 |
| 44849 | Adapter Plates - Fit (2) 7 QT Steam Table Insets | 8.38" | 12 |
| 44852 | Adapter Plates - Fit (1) 4 QT & (1) 7 QT Steam Table Insets | (1) 6.38" / (1) 8.38" | 12 |
| 46367 | Adapter Plates - Fit (6) 2.5 QT Steam Table Insets | 4.75" | 12 |
| 46368 | Adapter Plates - Fit (1) 4 QT & (1) 11 QT Steam Table Insets | (1) 6.38" / (1) 10.38" | 12 |
| 46369 | Adapter Plates - Fit (1) 7 QT & (1) 11 QT Steam Table Insets | (1) 8.75" / (1) 10.34" | 12 |

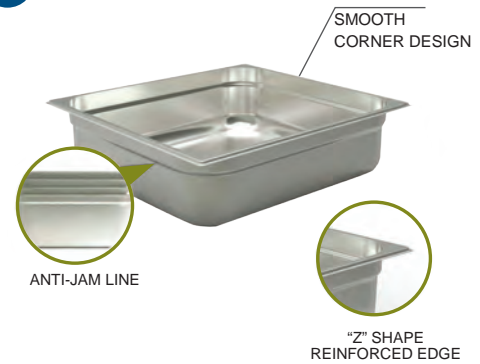
44678

ANTI-JAM STAINLESS STEEL STEAM TABLE PANS *Sold by the case*



FEATURES

- Anti-jamming lines designed for easy stackable storage.
- 24-gauge, 18-8 stainless steel material makes it easy for cleaning



Stainless Steel 1/9-Size Steam Table Pan

| Item | Description | Quantity/Case(pcs.) |
|-------|--|---------------------|
| 80282 | 1/9-Size Stainless Steel Steam Table Pan 6 7/8" x 4 1/4" x 2 1/2" / 176 x 108 x 65mm | 10 |
| 80283 | 1/9-Size Stainless Steel Steam Table Pan 6 7/8" x 4 1/4" x 4" / 176 x 108 x 100mm | 12 |

Stainless Steel 1/6-Size Steam Table Pan

| Item | Description | Quantity/Case(pcs.) |
|-------|---|---------------------|
| 80277 | 1/6-Size Stainless Steel Steam Table Pan 6 7/8" x 6 5/16" x 2 1/2" / 176 x 162 x 65mm | 12 |
| 80278 | 1/6-Size Stainless Steel Steam Table Pan 6 7/8" x 6 5/16" x 4" / 176 x 162 x 100mm | 10 |
| 80279 | 1/6-Size Stainless Steel Steam Table Pan 6 7/8" x 6 5/16" x 6" / 176 x 162 x 150mm | 12 |

Stainless Steel 1/4-Size Steam Table Pan

| Item | Description | Quantity/Case(pcs.) |
|-------|---|---------------------|
| 80272 | 1/4-Size Stainless Steel Steam Table Pan 10 5/16" x 6 5/16" x 2 1/2" / 265 x 162 x 65mm | 12 |
| 80273 | 1/4-Size Stainless Steel Steam Table Pan 10 5/16" x 6 5/16" x 4" / 265 x 162 x 100mm | 10 |
| 80274 | 1/4-Size Stainless Steel Steam Table Pan 10 5/16" x 6 5/16" x 6" / 265 x 162 x 150mm | 10 |

Stainless Steel 1/3-Size Steam Table Pan

| Item | Description | Quantity/Case(pcs.) |
|-------|--|---------------------|
| 80267 | 1/3-Size Stainless Steel Steam Table Pan, 6 7/8" x 12 3/4" x 2 1/2" / 176 x 325 x 65mm | 12 |
| 80268 | 1/3-Size Stainless Steel Steam Table Pan, 6 7/8" x 12 3/4" x 4" / 176 x 325 x 100mm | 12 |
| 80269 | 1/3-Size Stainless Steel Steam Table Pan, 6 7/8" x 12 3/4" x 6" / 176 x 325 x 150mm | 20 |

Stainless Steel Half-Size Steam Table Pan

| Item | Description | Quantity/Case(pcs.) |
|-------|---|---------------------|
| 80262 | Half-Size Stainless Steel Steam Table Pan, 10 3/8" x 12 3/4" x 2 1/2" / 265 x 325 x 65mm | 20 |
| 80263 | Half-Size Stainless Steel Steam Table Pan, 10 3/8" x 12 3/4" x 4" / 265 x 325 x 100mm | 10 |
| 80264 | Half-Size Stainless Steel Steam Table Pan, 10 3/8" x 12 3/4" x 6" / 265 x 325 x 150mm | 6 |
| 80616 | Half-Size (Long) Stainless Steel Steam Table Pan , 20 1/2" x 6 3/8" x 2 1/2" / 530 x 162 x 65mm | 12 |
| 80617 | Half-Size (Long) Stainless Steel Steam Table Pan , 20 1/2" x 6 3/8" x 4" / 530 x 162 x 100mm | 6 |
| 80618 | Half-Size (Long) Stainless Steel Steam Table Pan , 20 1/2" x 6 3/8" x 6" / 530 x 162 x 150mm | 12 |

Stainless Steel 2/3-Size Steam Table Pan

| Item | Description | Quantity/Case(pcs.) |
|-------|---|---------------------|
| 80613 | 2/3-Size Stainless Steel Steam Table Pan , 13 7/8" x 12 2/3" x 2 2/1" / 354 x 325 x 65 mm | 24 |
| 80614 | 2/3-Size Stainless Steel Steam Table Pan, 13 7/8" x 12 2/3" x 4" / 354 x 325 x 100 mm | 10 |
| 80615 | 2/3-Size Stainless Steel Steam Table Pan , 13 7/8" x 12 2/3" x 6" / 354 x 325 x 150 mm | 12 |

Stainless Steel Full-Size Steam Table Pan

| Item | Description | Quantity/Case(pcs.) |
|-------|---|---------------------|
| 80257 | Full-Size Stainless Steel Steam Table Pan , 20 3/4" x 12 3/4" x 2 1/2" / 530 x 325 x 65mm | 10 |
| 80258 | Full-Size Stainless Steel Steam Table Pan , 20 3/4" x 12 3/4" x 4" / 530 x 325 x 100mm | 12 |
| 80259 | Full-Size Stainless Steel Steam Table Pan, 20 3/4" x 12 3/4" x 6" / 530 x 325 x 150mm | 12 |

STAINLESS STEEL PERFORATED STEAM TABLE PANS *Sold by the case*

FEATURES

- Anti-jam line and "z" shape reinforced edge for easy stackable storage
- Variety of pan depths to choose from
- Great for steaming seafood, vegetables and desserts at any size
- Available in full and half size to meet your need



| Item | Description | Dimensions | Quantity/Case(pcs.) |
|-------|--------------------------------------|--|---------------------|
| 85188 | Full size perforated steam table pan | 20.75" x 12.75" x 2.5"/530 x 325 x 65 mm | 10 |
| 85192 | Full size perforated steam table pan | 20.75" x 12.75" x 4"/530 x 325 x 100 mm | 10 |
| 85196 | Full size perforated steam table pan | 20.75" x 12.75" x 6"/530 x 325 x 150 mm | 6 |
| 85200 | Half size perforated steam table pan | 10.34" x 12.75" x 2.5"/265 x 325 x 65 mm | 20 |
| 85204 | Half size perforated steam table pan | 10.34" x 12.75" x 4"/265 x 325 x 100 mm | 20 |
| 85208 | Half size perforated steam table pan | 10.34" x 12.75" x 6"/265 x 325 x 150 mm | 6 |

STAINLESS STEEL STEAM TABLE PAN COVERS *Sold by the case*



| Item | Description | Quantity/Case(pcs.) |
|-------|---|---------------------|
| 80284 | Solid, 1/9-Size Stainless Steel Steam Table Pan Cover | 10 |
| 80280 | Solid, 1/6-Size Stainless Steel Steam Table Pan Cover | 12 |
| 80275 | Solid, 1/4-Size Stainless Steel Steam Table Pan Cover | 24 |
| 80270 | Solid, 1/3-Size Stainless Steel Steam Table Pan Cover | 12 |
| 80265 | Solid, Half-Size Stainless Steel Steam Table Pan Cover | 10 |
| 80622 | Solid, Half-Size (Long) Stainless Steel Steam Table Pan Cover | 12 |
| 80620 | Solid, 2/3-Size Stainless Steel Steam Table Pan Cover | 12 |
| 80260 | Solid, Full-Size Stainless Steel Steam Table Pan Cover | 24 |
| 80285 | Slotted, 1/9-Size Stainless Steel Steam Table Pan Cover | 12 |
| 80281 | Slotted, 1/6-Size Stainless Steel Steam Table Pan Cover | 10 |
| 80276 | Slotted, 1/4-Size Stainless Steel Steam Table Pan Cover | 10 |
| 80271 | Slotted, 1/3-Size Stainless Steel Steam Table Pan Cover | 10 |
| 80266 | Slotted, Half-Size Stainless Steel Steam Table Pan Cover | 10 |
| 80621 | Slotted, Half-Size (Long) Stainless Steel Steam Table Pan Cover | 12 |
| 80619 | Slotted, 2/3-Size Stainless Steel Steam Table Pan Cover | 12 |
| 80261 | Slotted, Full-Size Stainless Steel Steam Table Pan Cover | 12 |

STAINLESS STEEL ADAPTOR BARS FOR STEAM TABLES NEW

FEATURES

- Keeps makes your pans fit in your steam tables
- Works for all Omcan steam tables

| Item | Description |
|-------|--|
| 80982 | 12" Adaptor Bar for Steam Tables, thickness 0.7 mm, non-magnetic |
| 80983 | 20" Adaptor Bar for Steam Tables, thickness 0.7 mm, non-magnetic |



STAINLESS STEEL SPILLAGES / WATER PAN *All Pans sold separately.* **NEW**



FEATURES

- Ideal for any catering and prep services
- Can go from warm to cool without warping
- Anti-jamming lines designed for easy stackable storage
- 24-gauge, 18-8 stainless steel material makes it easy for cleaning

| Item | Fits | Compatible with | Dimensions |
|-------|---|---|----------------|
| 80907 | 1 x GN-1/1; 2 x GN-1/2 Long; 3 x GN-1/3, Max Height 4" | Steam Tables: 46646, 46574, 46647, 46648 | 21" x 13" x 6" |



STEAM PAN GRATE AND COOLING RACK **NEW**

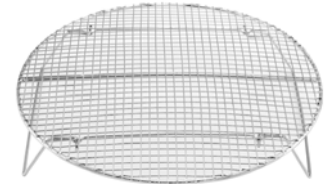
FEATURES

- Commercial kitchen use
- Perfect for baking and roasting

| Item | Description | Dimensions |
|-------|--|--------------|
| 46454 | Full-Size Stainless Steel Steam Pan Grate | 10" x 18" |
| 46455 | Half-Size Stainless Steel Steam Pan Grate | 8" x 10" |
| 46456 | Third-Size Stainless Steel Steam Pan Grate | 5" x 10.5" |
| 46457 | Full-Size Chrome Plated Steam Pan Grate | 10" x 18" |
| 46458 | Half-Size Chrome Plated Steam Pan Grate | 8" x 10" |
| 46459 | Third-Size Chrome Plated Steam Pan Grate | 5" x 10.5" |
| 46460 | Full-Size Stainless Steel Wire Sheet Pan Grate | 16" x 24" |
| 46461 | Half-Size Stainless Steel Wire Sheet Pan Grate | 12" x 16.5" |
| 46462 | Full-Size Chrome Plated Wire Sheet Pan Grate | 16" x 24" |
| 46463 | 2/3-Size Chrome Plated Wire Sheet Pan Grate | 14" x 20" |
| 46464 | Half-Size Chrome Plated Wire Sheet Pan Grate | 12" x 16.5" |
| 46465 | Chrome Plated Round Steamer Rack | 10.5" Dia. |
| 46466 | Chrome Plated Round Steamer Rack | 12.75" Dia. |
| 46467 | Chrome Plated Round Steamer Rack | 14.75" Dia. |
| 46468 | Chrome Plated Round Steamer Rack | 17.75" Dia. |
| 46469 | Chrome Plated Icing / Cooling Rack | 16.25" x 25" |



46457



46465



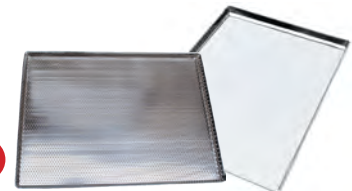
46469

STAINLESS STEEL TRAY *Sold by the case*

FEATURES

- Commercial kitchen use
- Perfect for baking and roasting

| Item | Description | Quantity/Case(pcs.) |
|-------|--|---------------------|
| 44577 | 18"x26"x1" Perforated tray with 3mm holes, 0.8mm thickness | 12 |
| 46688 | 18" x 26" x 1 Stainless Steel Tray | 1 NEW |



44577

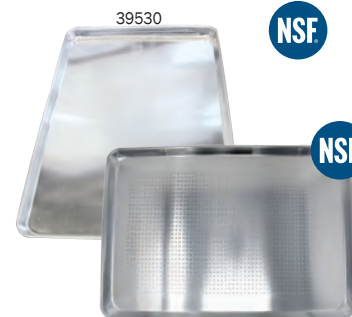
46688

ALUMINUM TRAY *Sold by the case*

FEATURES

- Commercial kitchen use
- Perfect for baking and roasting

| Item | Description | Quantity/Case(pcs.) |
|-------|---------------------------------------|---------------------|
| 20233 | 16" x 22" x 1", 19G Aluminum Bun Pan | 12 |
| 44255 | 9.5" x 13" x 1", 20G Aluminum Bun Pan | 12 |
| 39530 | 18" x 13" x 1", 20G Aluminum Bun Pan | 12 |
| 39529 | 18" x 26" x 1", 20G Aluminum Bun Pan | 12 |
| 39532 | 18" x 13" x 1", 20G Perforated Tray | 12 |
| 39531 | 18" x 26" x 1", 20G Perforated Tray | 12 |



39530



39532

PARSLEY HOLDERS - 6PCS./CASE

Sold by the case

FEATURES

- Organize your display case to attract customer’s attention



| Item | Description | Style |
|-------|--|--------|
| 10782 | 1" x 30" Black Parsley Holder | Solid |
| 10784 | 2" x 30" Black Parsley Holder | Solid |
| 10788 | 3" x 30" Black Parsley Holder | Solid |
| 10792 | 5" x 30" Black Parsley Holder | Solid |
| 10783 | 1" x 30" White Parsley Holder | Solid |
| 10787 | 2" x 30" White Parsley Holder | Solid |
| 10791 | 3" x 30" White Parsley Holder | Solid |
| 10793 | 5" x 30" White Parsley Holder | Solid |
| 10804 | 1" x 30" Parsley Holder - 1" Green Parsley | Curved |
| 10805 | 1" x 30" Parsley Holder - 2" Green Parsley | Curved |
| 10809 | 2" x 30" Parsley Holder - 1" Green Parsley | Curved |
| 10810 | 2" x 30" Parsley Holder - 2" Green Parsley | Curved |
| 10814 | 3" x 30" Parsley Holder - 1" Green Parsley | Curved |
| 10815 | 3" x 30" Parsley Holder - 2" Green Parsley | Curved |
| 10806 | 1" x 30" Parsley Holder - 1" Red Parsley | Curved |
| 10807 | 1" x 30" Parsley Holder - 2" Red Parsley | Curved |
| 10811 | 2" x 30" Parsley Holder - 1" Red Parsley | Curved |
| 10812 | 2" x 30" Parsley Holder - 2" Red Parsley | Curved |
| 10816 | 3" x 30" Parsley Holder - 1" Red Parsley | Curved |
| 10817 | 3" x 30" Parsley Holder - 2" Red Parsley | Curved |

WHITE WIRE DIVIDER *Sold by the case*

FEATURES

- Maximize your freezer’s space with our white wire dividers

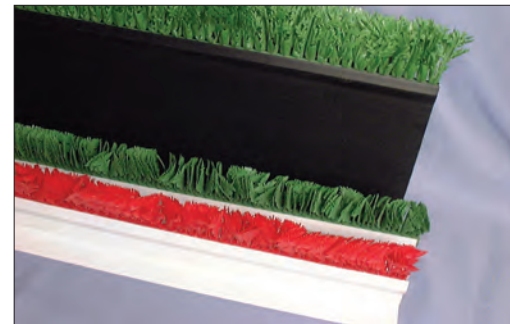
| Item | Description | Quantity/Case (pcs.) |
|-------|-----------------------------------|----------------------|
| 10745 | 24" x 12" x 8" White Wire Divider | 10 |
| 10746 | 27" x 12" x 8" White Wire Divider | 10 |
| 10767 | 30" x 12" x 8" White Wire Divider | 10 |

PARSLEY RUNNERS - 6PCS./CASE

Sold by the case

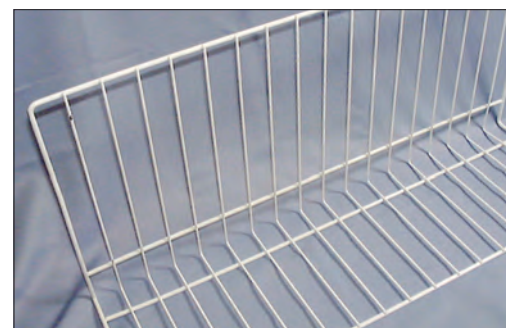
FEATURES

- Organize your display cases
- Comes in attractive colors, you can be ensured that they will attract customer’s attention



Solid parsley holder and parsley runner sold separately

| Item | Description | Color |
|-------|-------------------------|--------|
| 10798 | 1" x 30" Parsley Runner | Green |
| 10801 | 1" x 30" Parsley Runner | Red |
| 10794 | 1" x 30" Parsley Runner | Blue |
| 10803 | 1" x 30" Parsley Runner | Yellow |
| 10796 | 1" x 30" Parsley Runner | Black |
| 10800 | 2" x 30" Parsley Runner | Green |
| 10802 | 2" x 30" Parsley Runner | Red |
| 10795 | 2" x 30" Parsley Runner | Blue |
| 10797 | 2" x 30" Parsley Runner | Black |



White Wire Divider

DIVIDERS *Sold by the case*

Clear Divider

| Item | Description | Beading Color | Quantity/ Case (pcs.) |
|-------|------------------------|---------------|--------------------------|
| 10771 | 2" x 30" Clear Divider | Clear | 6 |
| 10775 | 3" x 30" Clear Divider | Clear | 6 |
| 10779 | 5" x 30" Clear Divider | Clear | 6 |
| 10773 | 2" x 30" Clear Divider | Red | 6 |
| 10777 | 3" x 30" Clear Divider | Red | 6 |
| 10781 | 5" x 30" Clear Divider | Red | 6 |
| 10772 | 2" x 30" Clear Divider | Green | 6 |
| 10776 | 3" x 30" Clear Divider | Green | 6 |
| 10780 | 5" x 30" Clear Divider | Green | 6 |



Clear Dividers

White Divider

| Item | Description | Beading Color | Quantity/ Case (pcs.) |
|-------|------------------------|---------------|--------------------------|
| 10760 | 2" x 30" White Divider | Red | 6 |
| 10764 | 3" x 30" White Divider | Red | 6 |
| 10766 | 5" x 30" White Divider | Red | 6 |
| 10759 | 2" x 30" White Divider | Green | 6 |
| 10763 | 3" x 30" White Divider | Green | 6 |
| 10765 | 5" x 30" White Divider | Green | 6 |



White Dividers

Solid Color Divider

| Item | Description | Quantity/ Case (pcs.) |
|-------|------------------------|--------------------------|
| 10747 | 2" x 30" Green Divider | 6 |
| 10748 | 3" x 30" Green Divider | 6 |
| 10749 | 5" x 30" Green Divider | 6 |
| 10751 | 3" x 30" Black Divider | 6 |
| 10752 | 5" x 30" Black Divider | 6 |



Solid Green Dividers

NON-SKID DISPLAY CASE LINER

FEATURES

- Specially formatted to protect your products from damage and bruising

| Item | Description | Size |
|-------|--------------------------------|-----------|
| 10529 | Non-Skid Liner - Black | 36" x 60' |
| 10530 | Non-Skid Liner - Blue | 36" x 60' |
| 10531 | Non-Skid Liner - Emerald Green | 36" x 60' |
| 10532 | Non-Skid Liner - Red | 36" x 60' |
| 10533 | Non-Skid Liner - Tan | 36" x 60' |
| 10534 | Non-Skid Liner - Hunter Green | 36" x 60' |
| 10535 | Non-Skid Liner - Black | 48" x 60' |
| 10536 | Non-Skid Liner - Emerald Green | 48" x 60' |

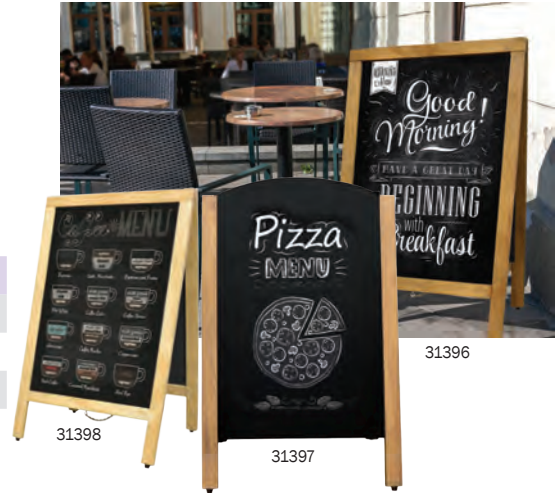


A-FRAME SIDEWALK MENU CHALKBOARDS

FEATURES

- Double-sided, sidewalk menu chalkboards
- Perfect for broadcasting dinner specials, nightly entertainment, or special events in high traffic areas
- Natural-wood finish
- Designed for handling the rigors of outdoor use.

| Item | Frame | Dimensions |
|-------|---|------------------------|
| 31396 | Mahogany Color Frame | 33.5" x 19.75" x 1.75" |
| 31397 | Decorative Mahogany Color Partial Frame | 34.25" x 20.5" x 4" |
| 31398 | Natural Color Frame | 33.5" x 19.75" x 1.75" |



ILLUMINATED MENU BOARDS

FEATURES

- Advertise your drink specials, dinner deals, nightly entertainment, and more
- Come with multiple color and brightness settings and multiple display settings
- Remote included

Tempered Glass Led Flash Board

| Item | Description | Board Size |
|-------|---|-------------|
| 39859 | Refined Tempered Glass LED Flash Board | 22" x 29.5" |
| 39860 | Double Sided Tempered Glass LED Flash Board | 26" x 18.5" |



Desktop And Hanging LED Flash Board

| Item | Light Life | Board Size |
|-------|-------------------------|----------------|
| 39861 | More than 100,000 hours | 11.8" x 15.75" |



15mm Fluorescent Markers For LED Boards Sold By Case

FEATURES

- Ideal for decorating and writing on glass, windows, glossy board and all non-porous surfaces
- Water based and easy to wipe off

| Item | Light Life | Quantity/Case (pcs.) |
|-------|-----------------|----------------------|
| 39866 | 8 Sorted colors | 8 |



39866

MOBILE FOOD TABLE/CART

FEATURES

- Ideal for supermarkets, restaurants, banquet halls and hotels
- 20" x 30" solid maple wood top, stainless steel handle, 2 lower storage shelves and 4 swivel casters, which 2 of them are equipped with locks
- Removable utensil holder is included
- For commercial or residential use in either an indoor or outdoor environment
- Simple assembly required

| Item | Description |
|-------|---|
| 41516 | Mobile food table/cart/trolley with 20" x 30" maple wood serving top and stainless steel shelves. Utensil Holder Dimensions: 10" x 6" x 6". Overall Dimensions: (Holder and handle included) 32" x 20" x 35". Gross Dimensions: 32" x 14.5" x 23". Gross Weight: 78 lbs |



41516

FOLDING DINING CART

FEATURES

- Widely used in all kinds of restaurants and hotels
- Thick stainless steel material structure
- Faster and simple folding and unfolding of the cart
- Ergonomic handle design

| Item | Description |
|-------|---|
| 43638 | Black Stainless Steel, Polypropylene Folding Dining Cart. Net Dimensions: 16.5" x 30" x 35.4". Gross Dimensions: 22.8" x 8" x 4.5". Net Weight: 15.5 lbs. Gross Weight: 20.9 lbs. |
| 47108 | Black, Polypropylene Folding Dining Cart. Net Dimensions: 17" x 23.6" x 41.3". Gross Dimensions: 18" x 8.3" x 43". Load Capacity: 220.5 lbs. Net Weight: 14.5 lbs. Gross Weight: 16.8 lbs. NEW |



43638

STAINLESS STEEL TRAY WITH DIVIDERS

FEATURES

- Reversible trays
- Made with 18GA. 304 stainless steel bodies
- Perfect for displaying all sorts of fresh products

| Item | Description | Divider Dimensions |
|-------|---|--------------------|
| 44111 | 28.5" x 6.75" x 2" Stainless Steel Trays with 3 Dividers | 6" x 2" |
| 44112 | 28.5" x 8.75" x 2" Stainless Steel Trays with 3 Dividers | 8" x 2" |
| 44113 | 28.5" x 10.75" x 2" Stainless Steel Trays with 3 Dividers | 10" x 2" |
| 44114 | 28.5" x 16.75" x 2" Stainless Steel Trays with 3 Dividers | 16" x 2" |



44112

PROSCIUTTO HOLDERS

FEATURES

- Designed for displaying and slicing a whole cured ham
- Sleek and easy to clean, and can be assembled in minutes

| Item | Description |
|-------|---|
| 19192 | Vice 18/8 Stainless Steel hooks for Prosciutto and wooden base. Made in Italy |



19192



CANADIAN HARDWOOD SERVING TRAY

FEATURES

- Great as wine and cheese boards, sushi boards, for serving hors d'oeuvres and drinks
- Available in 3 sizes and with the option of brushed nickel handles
- Finished with food safe oil, food can be placed directly on the surface
- Hand-crafted from Canadian hardwood
- FDA approved

| Item | Description | Dimensions |
|-------|-----------------------------|-------------------|
| 39515 | Medium Size Wood Board | 10" x 16" Approx. |
| 39516 | Large Size Wood Board | 11" x 23" Approx. |
| 40437 | Extra Large Size Wood Board | 27" x 13" Approx. |



DISPLAY BASKETS *Sold by case*

FEATURES

- Ideal for displaying baked goods and merchandise at supermarkets, delis and bakeries

| Item | Description | Quantity/Case(pcs.) |
|-------|--|---------------------|
| 24836 | 18" x 12" x 3 1/2", Black | 1 |
| 31426 | 19.5" x 15.5" x 4", Black | 1 |
| 41770 | 19" Dia. x 32"(Front Height)/36" (Back Height) , Brown | 2 |



3-TIER BLACK DISPLAY *Display stand and baskets are sold separately*

FEATURES

- Idea for displaying fruits and vegetables at supermarkets and fruit shops
- Easy to move

| Item | Description | Dimensions |
|-------|---|-------------|
| 44294 | 3-Tier Black basket display stand/mobile merchandisers with 5 Wheels (Without Basket). Metal Spray Material | 17.7" x 41" |
| 44295 | Round Polypropylene Rattan Basket for item 44294 | 17.7" x 4" |

WICKER BASKETS NEW

| Item | Description | Dimensions (DWH) |
|-------|---|---------------------|
| 43110 | Rectangular Wicket Basket, Polypropylene Rattan | 15" x 18" x 6.5" |
| 43111 | Rectangular Wicket Basket, Polypropylene Rattan | 14.5" x 16.5" x 10" |
| 43112 | Round Wicket Basket, Polypropylene Rattan | 12" x 20" (DiaH) |



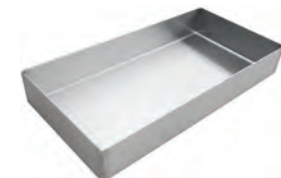
WOVEN BASKETS NEW

| Item | Description | Dimensions |
|-------|------------------------------------|----------------------|
| 47192 | Round, Black with Golden Trim | 8.25" x 2.25" |
| 47193 | Long Oval, Black with Golden Trim | 9" x 4.25" x 2" |
| 47194 | Long Oval, Black, with Golden Trim | 9" x 6.25" x 2.25" |
| 47195 | Round, Natural Color | 9" x 2.75" |
| 47196 | Long Oval, Natural Color | 9" x 4.25" x 2" |
| 47197 | Oval, Natural Color | 9.5" x 6.25" x 2.75" |
| 47198 | Rectangular, Natural Color | 9" x 6.25" x 2.75" |



STAINLESS STEEL RECTANGULAR TAPERED PANS *Sold by the case*

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 43471 | Stainless Steel Tapered Pan, 6" x 30" x 2" H | 12 |
| 43498 | Stainless Steel Tapered Pan, 10" x 12" x 1" H | 12 |
| 43499 | Stainless Steel Tapered Pan, 15" x 6" x 2" H | 12 |
| 43500 | Stainless Steel Tapered Pan, 8" x 30" x 2" H | 12 |



FIBERGLASS MARKET PANS AND TRAYS *Sold By Case*

FEATURES

- Lightweight and durable
- Good for delis in any sizes, bakeries, supermarkets, and hotels

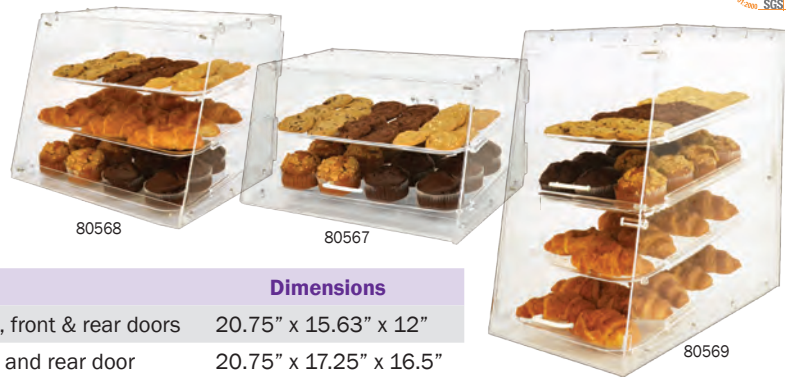


| Item | Color | Dimensions | Quantity/Case(pcs.) | Item | Color | Dimensions | Quantity/Case(pcs.) |
|-------|-------|----------------------|---------------------|-------|-------|------------------|---------------------|
| 24382 | White | 17.75" x 12.75" x 1" | 6 | 43566 | Black | 26" x 18" x 3/4" | 6 |
| 24383 | Black | 17.75" x 12.75" x 1" | 6 | 24384 | White | 30" x 6.75" x 2" | 6 |
| 85260 | White | 26" x 9" x 3/4" | 6 NEW | 24385 | Black | 30" x 6.75" x 2" | 6 |
| 85240 | Black | 26" x 9" x 3/4" | 6 | 24386 | White | 30" x 8.75" x 2" | 6 |
| 43567 | White | 26" x 18" x 3/4" | 6 NEW | 24387 | Black | 30" x 8.75" x 2" | 6 |

ACRYLIC DISPLAY CASES *Ship knockdown. Assembly required.*

FEATURES

- Magnetic-latching rear doors
- Removable trays and white handles
- Designed for easy restocking and cleaning
- Item 80567 & 80569 come with front doors
- Ideal for cafes, catering companies, concession stands, and more



| Item | Description | Dimensions |
|-------|--|-------------------------|
| 80567 | Acrylic display/bakery display case with 2 trays, front & rear doors | 20.75" x 15.63" x 12" |
| 80568 | Acrylic display/bakery display case with 3 trays and rear door | 20.75" x 17.25" x 16.5" |
| 80569 | Acrylic display/bakery display case with 4 trays, front & rear doors | 13.88" x 24.5" x 24.5" |

COUNTERTOP FOOD DISPLAY CASES WITH 14" CURVED FRONT GLASS

FEATURES

- Designed for easy restocking and cleaning, with an added shelf for product visibility
- Perfect for bakeries, cafes and concession stands

| Item | Description | Net Dimensions | Net Weight | Gross Dimensions |
|-------|--|---------------------|------------|---------------------|
| 44374 | 70L Capacity, Stainless steel and glass construction | 14" x 23.5" x 20.4" | 28.6 lbs. | 25.6" x 16" x 22.4" |



COUNTERTOP FOOD DISPLAY CASES WITH 22" CURVED FRONT GLASS

FEATURES

- Compact display case fits easily in any establishment
- Hinged front door allows for quick and easy product replenishment and cleaning
- Assembly required



| Item | Description | Net Dimensions | Gross Weight | Gross Dimensions |
|-------|---|------------------------|--------------|-----------------------|
| 44370 | Food display case with curved front glass, 25L Capacity, Stainless steel and glass construction | 21.8" x 14.8" x 12.2" | 23 lbs. | 24.56" x 18" x 14.25" |
| 44372 | Food display case with curved front glass, 45L Capacity, Stainless steel and glass construction | 21.8" x 14.8" x 14.56" | 30.86 lbs. | 24.56" x 18" x 16.8" |

COUNTERTOP FOOD DISPLAY CASES WITH 22" SQUARE FRONT GLASS

FEATURES

- Compact display case fits easily in any establishment
- Hinged front door allows for quick and easy product replenishment and cleaning
- Assembly required



| Item | Description | Net Dimensions | Gross Weight | Gross Dimensions |
|-------|---|-----------------------|--------------|-------------------------|
| 44371 | Food display case with square front glass, 35L Capacity, Stainless steel and glass construction | 21.8" x 14.2" x 12.2" | 22 lbs. | 24.56" x 17.4" x 14.25" |
| 44373 | Food display case with square front glass, 50L Capacity, Stainless steel and glass construction | 21.8" x 14.2" x 14.8" | 30 lbs. | 24.56" x 17.4" x 16.8" |

NON-REFRIGERATED DRY BAKERY DISPLAY CASES NEW

FEATURES

- Perfect for bakeries, coffee shops, or any business selling baked goods
- Non-refrigerated, dry design allows your products to be showcased while extending their shelf life



| | 36" | 48" | 60" |
|-------------------------|---------------------|---------------------|---------------------|
| Item | 47102 | 47103 | 47104 |
| Model | DS-CN-0270 | DS-CN-0370 | DS-CN-0470 |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Capacity | 295 L 10.4 cu. ft | 400 L 14.1 cu. ft | 500 L 17.7 cu. ft |
| Top Rack Size | 31.5" x 12.2" | 43.3" x 12.2" | 55.2" x 12.2" |
| Bottom Rack Size | 31.5" x 14.6" | 43.3" x 14.6" | 55.2" x 14.6" |
| Weight | 231.5 lbs 105 kg | 286.6 lbs 130 kg | 348.3 lbs 158 kg |
| Gross Weight | 315.3 lbs 143 kg | 374.8 lbs 170 kg | 507.1 lbs 230 kg |
| Dimensions (DWH) | 26.6" x 36" x 48" | 26.6" x 47.8" x 48" | 26.6" x 59.6" x 48" |
| Gross Dimensions | 29.3" x 39.4" x 50" | 29.3" x 51.2" x 50" | 29.3" x 63" x 50" |

WASTE RECEPTACLE

Assembly required. Please inquire regarding our assembly service. Trash can not included.

FEATURES

- Swing door provides the excellent compact solution
- Ideal for restaurants, healthcare facilities, schools, offices, and hotels
- Engraved message to reiterate the gratitude
- Recessed top for discarded food trays

| Item | Description | Dimensions |
|-------|--|-----------------|
| 43840 | Natural Colour Plywood / Melamine. Fits 36 gallon/3.78 L bin. Food tray holder on top area. Net Weight: 94.80 lbs | 22" x 47" x 22" |
| 46584 | Black Colour Plywood / Melamine Fits 36 gallon / 3.78 L bin. Food tray holder on top area. Net Weight: 94.80 lbs | 22" x 47" x 22" |



43840

46584

HEAVY-DUTY TRASH CAN

FEATURES

- Constructed of high quality polyethylene
- Designed to properly seal waste safely and ergonomically for easy handling

| Item | Description |
|-------|--|
| 80586 | 32-gallon capacity Trash Can, Gray, Polyethylene. Dimensions: 21.92" (Dia.) x 27.28" |
| 80587 | Gray lid for item 80586, Polypropylene |
| 43555 | Dolly for item 80586 |



80586

43555

80587

RECYCLING TRASH CONTAINER

FEATURES

- Essential for keeping trash organized, from paper, bottles, cans to perishable products
- Space-saving slim size fits perfectly to any tight spaces

| Item | Description | Dimensions |
|-------|--|----------------------|
| 43299 | Gray Recycling Trash Container, Polyethylene, 20 Gal | 20" x 11" x 30" |
| 43300 | Polypropylene Blue Lid for Item 43299 (For Paper) | 20.3" x 11.4" x 3.6" |
| 43301 | Polypropylene Gray Lid for Item 43299 with Handle | 20.3" x 11.4" x 3.6" |
| 43302 | Polypropylene Green Lid for Item 43299 (For Bottle & Can) | 20.3" x 11.4" x 3.6" |
| 43303 | Polypropylene Single Dolly for Item 43299, Inner dimensions: 17.7" x 8.5" x 3.5" | 23" x 12" x 7.69" |
| 43304 | Polypropylene Double Dolly for 43299, Inner dimensions: 17.7" x 8.5" x 3.5" (x2) | 23" x 24" x 7.69" |



43300

43301

43302

43299

43303

DUST PAN

FEATURES

- Easily collect dust

| Item | Description | Dimensions |
|-------|------------------------|-------------------------|
| 47327 | Black Plastic Dust Pan | 12.25" x 8.25" x 13.25" |



47327

MOP BUCKET & WRINGER

FEATURES

- Has casters to keep the unit mobile
- Has caution symbol

| Item | Description | Dimensions |
|-------|---------------------------------------|---------------------|
| 24413 | Side Press, Single Bucket Mop Wringer | 22" x 13.5" x 34.5" |



24413

MOP HANDLES & MOP HEADS NEW

FEATURES

- Variety of mop handles and heads, for all your cleaning needs

Mop Handles

| Item | Description |
|-------|---|
| 80873 | 57" Aluminum Mop Handle with Quick Change Metal |
| 80874 | 57" Aluminum Mop Handle with Plastic Side Release |
| 80875 | 24" Dust Mop with 60" Aluminum Handle |

Mop Heads

| Item | Description |
|-------|--|
| 80869 | 24 oz White Yarn Mop Head - Loop End |
| 80870 | 32 oz Blue Yarn Mop Head - Loop End |
| 80871 | 24 oz Blue Yarn Mop Head - Cut End |
| 80872 | 32 oz White Yarn Mop Head - Cut End |
| 80896 | 32 oz White Yarn Mop Head Loop End |
| 80897 | 24 oz Blue Yarn Mop Head Loop End |
| 80898 | 32 oz Blue Yarn Mop Head Cut End |
| 80899 | 24 oz White Yarn Mop Head Cut End |
| 80900 | Replacement Blue Mop Head for Item 80875 |



WET FLOOR CAUTION SIGNS (ENGLISH/FRENCH, ENGLISH/SPANISH)

FEATURES

- "A" shaped caution sign is made from molded plastic with a built in handle that makes it easy to move around
- Displays a clear warning message on both sides
- Top of the cone will accommodate a sign that locks in place

| Item | Description | Dimensions |
|-------|---|-----------------------|
| 24414 | A-Shape Caution Sign - English/Spanish | 16.5" x 12" x 24" |
| 24415 | A-Shape Caution Sign - English/French | 16.5" x 12" x 24" |
| 24416 | Four Sided Caution Cone - English/Spanish | 12.6" x 12.6" x 35.5" |
| 24417 | Four Sided Caution Cone - English/French | 12.6" x 12.6" x 35.5" |



ANTI-FATIGUE MATS

FEATURES

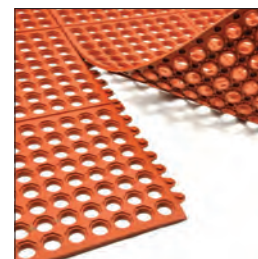
- Made of molded rubber with honeycomb pattern
- Provides superior drainage
- Ideal for kitchens, restaurants, bars, meat rooms, food service, industrial work stations, sport facilities



23584



23585



39768

| Item | Description | Color | Dimensions |
|-------|--|------------|--------------------------------------|
| 23584 | Anti-fatigue Mat | Black | 3' x 5' x 3/8" (Beveled Edge: 1.42") |
| 23585 | Anti-fatigue Mat | Terracotta | 3' x 5' x 3/8" (Beveled Edge: 1.42") |
| 39768 | Anti-Fatigue Mat with Interlocking Edges | Terracotta | 3' x 3' |

WOODEN BLOCK BRUSH *Sold by the case*

FEATURES

- Designed to clean wooden butcher blocks and boards

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------------------------|----------------------|
| 10450 | Butcher Block Brush with Handle | 12 |
| 10451 | Butcher Block Brush without Handle | 12 |
| 44219 | 9" Butcher Block Brush with Handle | 1 |
| 80943 | Butcher Block Wire Brush with Handle | 12 |



10450/10451



44219/80943

CUTTING BOARD BRUSHES *Sold by the case*

FEATURES

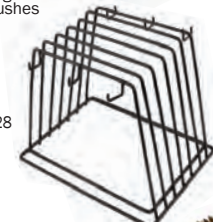
- Colored coded brushes prevent cross contamination

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80127 | Brown, Plastic | 12 |
| 80501 | White, Plastic | 12 |
| 80502 | Blue, Plastic | 12 |
| 80503 | Green, Plastic | 12 |
| 80504 | Red, Plastic | 12 |
| 80505 | Yellow, Plastic | 12 |
| 80128 | Black Cutting Board Rack, 6 Slots, Vinyl Coated | 4 |



Cutting Board Brushes

80128



GRILL AND PIZZA BRUSHES & HANDLES NEW

FEATURES

- Designed to clean wooden butcher blocks and boards

| Item | Description | Trim | Brush Size |
|-------|---|---------------------|---------------------|
| 44223 | Regular-Duty Brass Pizza Brush | 10" x 1.63" x 1.13" | 40" Long |
| 44216 | Ultimate Oven and Grill Brush | 1.25" | 30" Long |
| 44220 | BBQ Brush | 1" | 3" x 4" |
| 44218 | Classic Double-Sided Broiler Brush | 1" | 8" x 5" |
| 80944 | Pizza Oven Brush, Head Only | 1.5" | 10" x 4" |
| 80947 | Pizza Oven Brush with Metal Scraper, Two-Sided Head, & Black Handle | 1" | 30.7" x 8.3" x 4.3" |
| 80945 | 60" Handle for 80944 | - | - |
| 80946 | 38" Handle for 80944 | - | - |



80944



44220

80947



44216

44223

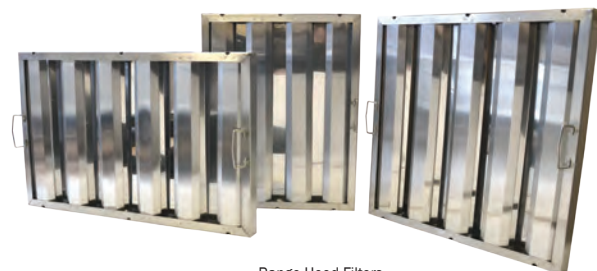
44218

STAINLESS STEEL RANGE HOOD FILTERS

FEATURES

- Measurements are standard trade sizes
- Actual item is 1/2" smaller
- Length of side where handles are located

| Item | Description | Quantity/Case (pcs.) |
|-------|-----------------------------------|----------------------|
| 34835 | 2" Depth x 20" Width x 16" Height | 1 |
| 34836 | 2" Depth x 25" Width x 16" Height | 1 |
| 34837 | 2" Depth x 16" Width x 20" Height | 1 |
| 34838 | 2" Depth x 20" Width x 20" Height | 1 |
| 34839 | 2" Depth x 25" Width x 20" Height | 1 |



Range Hood Filters

FLOOR TROUGHS

FEATURES

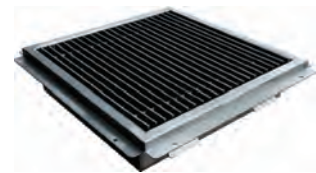
- Ideal for commercial operations which require draining excessive amount of water
- 14-GA 304 stainless steel material
- Accommodates drain pipes of up to a 4" diameter



| Item | Description | Dimensions | Gross Weight | Gross Dimensions |
|-------|---|------------------|--------------|------------------|
| 44608 | 12"x36" Floor trough, 14 gauge 304 stainless steel with 304 stainless steel grating bar and 3"H x 4" Dia. 14 gauge drain pipe | 38" x 13.8" x 4" | 52 lbs. | 15" x 7" x 39" |
| 44609 | 12"x48" Floor trough, 14 gauge 304 stainless steel with 304 stainless steel grating bar and 3"H x 4" Dia. 14 gauge drain pipe | 50" x 13.8" x 4" | 61 lbs. | 15" x 7" x 51" |
| 44610 | 12"x60" Floor trough, 14 gauge 304 stainless steel with 304 stainless steel grating bar and 3"H x 4" Dia. 14 gauge drain pipe | 62" x 13.8" x 4" | 92 lbs. | 15" x 7" x 63" |
| 44611 | 12"x72" Floor trough, 14 gauge 304 stainless steel with 304 stainless steel grating bar and 3"H x 4" Dia. 14 gauge drain pipe | 74" x 13.8" x 4" | 101 lbs. | 15" x 7" x 75" |

FLOOR DRAIN WITH STAINLESS STEEL GRATING BAR

| Item | Description | Gross Weight | Gross Dimensions |
|-------|---|--------------|------------------|
| 44612 | 18" x 18" floor drain, 14-GA 304 stainless steel construction with grating bar and 3" H x 4" Dia, 14 gauge drain pipe. Overall dimensions 20" x 20" | 48 lbs. | 21" x 7" x 21" |



STAINLESS STEEL SCOURING PAD *Sold by the case*

FEATURES

- Clean baked on foods on pots, pan, grills and ovens with ease

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------|----------------------|
| 10002 | Scouring Pad | 25 |



STEP LADDER- ALL STEEL AND HEAVY-DUTY

FEATURES

- Essential tool for a grocery store, deli, warehouse, or commercial back room
- Has handle bar for additional safety

| Item | Description | Net Dimensions | Gross Weight | Gross Dimensions |
|-------|---|-----------------------|--------------|---------------------|
| 31368 | Step Dimensions:15.75" x 9.75", 10.5" Steps distance, (2) 2"Dia. Wheels | 20.5" x 15.5" x 39.5" | 22 lbs. | 20.5" x 16" x 39.5" |



FOOD EQUIPMENT LUBRICANT

FEATURES

- Stops, squeaking, sticking binding, and retards corrosion
- Makes cleaning easier and quicker
- Dries fast with no greasy or oily film
- Saves valuable time, protects and preserves equipment.
- Use on surfaces such as metal, glass, rubber, plastic, painted finishes, and fabrics (except polystyrene)
- Odorless, colorless, not-staining, waxless and heat-stable unaffected by temperature ranging from -40° C to 204° C (-40° F to 399° F)

| Item | Description |
|-------|--------------------------|
| 31212 | Food Equipment Lubricant |



MINERAL OIL

FEATURES

- Designed for wide range of food grade applications and complies with the Federal Food, Drug, and Cosmetic Act
- Specially formulated to provide excellent protection from corrosion and provide lubricant for food processing equipment



| Item | Description |
|-------|--|
| 27336 | Mineral Oil 473 mL(16 oz). Sprayer sold separately |
| 39115 | Mineral Oil 473 mL(16 oz). Set of 12, One sprayer included |
| 43664 | Sprayer for mineral oil |
| 10110 | Food Machine Oil 20 Liters / 5 gallons |

FOOD THERMOMETERS NEW

FEATURES

- Cook your meats to the perfect temperature



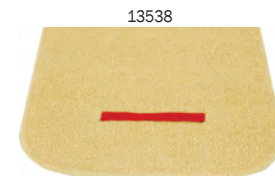
| Item | Description | Temperature Range |
|-------|--|-----------------------------|
| 47200 | 1" Pocket Test Thermometer with Built-in Clip on the Protective Sleeve | -18 - 104 °C / 0 - 220 °F |
| 47201 | 2" Oven Thermometer with Built-in Hanging Hook and Standing Panel | 10 - 260 °C / 40 - 500 °F |
| 47202 | 2" Refrigeration Thermometer with Hanging Hook and Built-in Standing Panel | -30 - 21 °C / -20 - 70 °F |
| 47203 | 1.25" Digital Thermometer LCD with Protective Sleeve | -40 - 230 °C / -40 - 450 °F |

BAKER'S OVEN PAD *Sold by the case*

FEATURES

- Heavy-duty professional terry cloth baker's pads

| Item | Description | Quantity/Case(pcs.) |
|-------|-------------------------------------|---------------------|
| 13538 | 10" x 11" Bakers Pad, Elastic Strap | 12 |



PUPPET STYLE OVEN MITT

| Item | Description |
|-------|--|
| 13578 | Puppet Style Oven Mitt for Hot and Cold, |



HEAT RESISTANT OVEN MITTS

FEATURES

- 100% Cotton construction
- Attached with loop for hanging conveniently
- Ambidextrous design (Except item 13539)



| Item | Color | Description | Maximum Temperature | Quantity/Case(pcs.) |
|-------|----------|--|-----------------------|---------------------|
| 46341 | Silver | 13" Heat resistant oven mitt with quilted interior | Approx. 160 °C/320 °F | 1 |
| 46342 | Silver | 15" Heat resistant oven mitt with quilted interior | Approx. 160 °C/320 °F | 1 |
| 46343 | Silver | 17" Heat resistant oven mitt with quilted interior | Approx. 160 °C/320 °F | 1 |
| 13539 | Green | 17" Flame retardant oven mitt (pair) with quilted interior | Approx. 205 °C/400 °F | 12 |
| 46344 | Charcoal | 13" Flame retardant oven mitt with quilted interior | Approx. 220 °C/428 °F | 1 |
| 46345 | Charcoal | 15" Flame retardant oven mitt with quilted interior | Approx. 220 °C/428 °F | 1 |
| 46346 | Charcoal | 17" Flame retardant oven mitt with quilted interior | Approx. 220 °C/428 °F | 1 |
| 46347 | Charcoal | 24" Flame retardant oven mitt with quilted interior | Approx. 220 °C/428 °F | 1 |
| 46348 | Beige | 13" Terry-cloth oven mitt with silicon lining interior | Approx. 250 °C/482 °F | 1 |
| 46349 | Beige | 17" Terry-cloth oven mitt with silicon lining interior | Approx. 250 °C/482 °F | 1 |

HEAT RESISTANT NEOPRENE GLOVES NEW

FEATURES

- Ultra high molecular weight polyethylene, glass fibre, steel wire

| Item | Description |
|-------|---|
| 47259 | 12" Heavy-duty heat resistant neoprene gloves |
| 47260 | 17" Heavy-duty heat resistant neoprene gloves |



Heat Resistant Neoprene Gloves

CUT RESISTANT GLOVES NEW

FEATURES

- Ultra high molecular weight polyethylene, glass fibre, steel wire, and spandex
- ANSI A8 cut resistance
- 100% food grade and machine washable
- Ambidextrous design
- Designed for mandolin slicers
- Protect your hands from 99% % injury

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 47255 | Small, Cut-resistant glove - band color red | |
| 47256 | Medium, Cut-resistant glove - band color green | |
| 47257 | Large, Cut-resistant glove - band color white | |
| 47258 | X-Large, Cut-resistant glove - band color black | |



Cut Resistant Gloves

MESH GLOVES

FEATURES

- Superior cut and protection
- Ambidextrous design

| Item | Description |
|-------|---|
| 13562 | 5 finger with wrist strap, Size XXS -Yellow |
| 13560 | 5 finger with wrist strap, Size XS - Gray |
| 13558 | 5 finger with wrist strap, Size S - White |
| 13557 | 5 finger with wrist strap, Size M - Red |
| 13556 | 5 finger with wrist strap, Size L - Blue |
| 13559 | 5 finger with wrist strap, Size XL - Green |
| 13561 | 5 finger with wrist strap, Size XXL - Brown |



Mesh Gloves

MESH GLOVES WITH SILICONE STRAP

FEATURES

- Superior cut and protection
- Ambidextrous design
- Made of stainless steel mesh

| Item | Description |
|-------|---|
| 44354 | 5 finger with Silicone strap, Size XS - Gray |
| 44352 | 5 finger with Silicone strap, Size S - White |
| 44351 | 5 finger with Silicone strap, Size M - Red |
| 44350 | 5 finger with Silicone strap, Size L - Blue |
| 44353 | 5 finger with Silicone strap, Size XL - Green |



Mesh Gloves With Silicone Strap

APRONS

FEATURES

- Lightweight
- Super strong yet very flexible
- Conform to the body without restricting movement
- Adjustable straps assure perfect fit

| Item | Description |
|-------|--|
| 13533 | Stainless Steel Mesh Apron 20" W x 20" L |
| 13534 | Stainless Steel Mesh Apron 20" W x 34" L |
| 13580 | Yellow Vinyl Produce Apron 35" W x 47" L |



13533/ 13534

13580

POLYCARBONATE PARTITIONS NEW

FEATURES

- Shield both workers and patrons while reducing the spread of contagious airborne germs
- Provides peace of mind and creates a protective barrier in your establishment so your community stays safe
- Full-panel, fire-retardant polycarbonate styles are easily cleanable

Countertop Panel

| Item | Color | Dimensions (WH) |
|-------|----------------|-----------------|
| 46762 | Clear - Fluted | 34" x 32.5" |
| 46763 | Clear | 34" x 32.5" |
| 46764 | Frosted | 34" x 32.5" |
| 46765 | Clear - Fluted | 46" x 32.5" |
| 46766 | Clear | 46" x 32.5" |
| 46767 | Frosted | 46" x 32.5" |
| 46768 | Clear - Fluted | 72" x 32.5" |
| 46769 | Clear | 72" x 32.5" |
| 46770 | Frosted | 72" x 32.5" |

Countertop Shields

| Item | Color | Dimensions (WH) |
|-------|-------|-----------------|
| 46758 | Clear | 32" x 29" |
| 46759 | Clear | 23" x 32" |

Countertop Screens

| Item | Color | Dimensions (WH) |
|--------|-------|-------------------------------------|
| 46760 | Clear | 6'8" x 3' |
| 46761* | Clear | 6'8" x 3' Window: 8.25" x 13.75" |

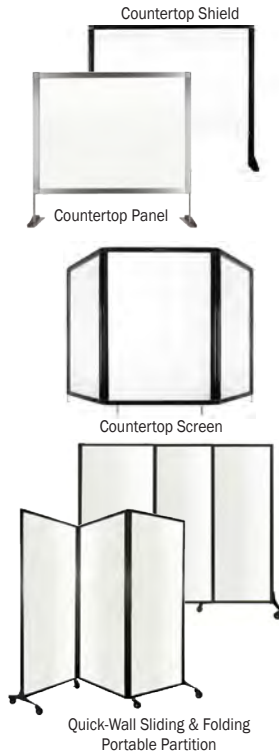
*Only Item 46761 has a window cut out

Quick-Wall Sliding Portable Partition

| Item | Color | Dimensions (WH) |
|-------|-------|-----------------|
| 46771 | Clear | 7' x 5'10" |
| 46772 | White | 7' x 5'10" |
| 46773 | Clear | 7' x 6'8" |
| 46774 | White | 7' x 6'8" |
| 46782 | Clear | 7' x 7'4" |
| 46775 | White | 7' x 7'4" |

Quick-Wall Folding Portable Partition

| Item | Color | Dimensions (WH) |
|-------|-------|-----------------|
| 46776 | Clear | 8'4" x 5'10" |
| 46777 | White | 8'4" x 5'10" |
| 46778 | Clear | 8'4" x 6'8" |
| 46779 | White | 8'4" x 6'8" |
| 46780 | Clear | 8'4" x 7'4" |
| 46781 | White | 8'4" x 7'4" |



NON-CONTACT FOREHEAD THERMOMETER NEW

FEATURES

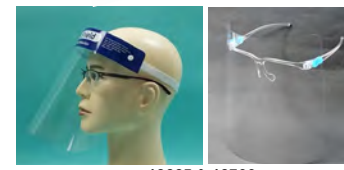
- Check temperature with ease and peace of mind
- Automatic shutdown with operation for 60 seconds

| Item | Measurement Method | Temp. Measurement Accuracy | Dimensions |
|-------|----------------------|----------------------------|--------------------|
| 46681 | Infrared Non-Contact | 32-42°C / 89.6-107.6°F | 5.8" x 3.3" x 1.4" |



FACE SHIELDS & MASKS NEW

| Item | Description | Dimensions | Quantity/Case |
|-------|--|---------------|---------------|
| 46666 | Disposable Face Masks, Blue with 3 Layers | 6.75" x 3.87" | 50 |
| 46665 | Face Shield Cover, 25mm Thickness, Transparent | 12.5" x 9" | 10 |
| 46700 | Disposable Face Shield Cover with Glasses Frame, 25mm Thickness, Transparent | 9.5" x 7.7" | 10 |



46665 & 46700

HAND SANITIZER & DISPENSERS NEW

| Item | Description | Quantity/Case |
|-------|--|---------------|
| 46667 | 60 mL 75% Alcohol Hand Sanitizer, Clear Bottle with Flip Cap | 200 |
| 46668 | 300 mL 75% Alcohol Hand Sanitizer, Clear Bottle with Pump | 50 |
| 46669 | 500 mL 75% Alcohol Hand Sanitizer, Clear Bottle with Pump | 25 |
| 46670 | 5 L 75% Alcohol Hand Sanitizer, Bottle with Twist Cap | 2 |
| 46686 | Free-Standing Touchless Hand Sanitizer Dispenser, 1000 mL, 4.7" x 4.9" x 10.6" (Stand Height: 47" / Base: 14" x 12") | 1 |
| 46699 | Wall-Mounted Touchless Hand Sanitizer Dispenser, 1000 mL 4.7" x 4.9" x 10.6" | 1 |



46667, 46668, 46669

46686

TURN-O-MATIC SYSTEM

FEATURES

- Available in bright red, 2 digit L.E.D. segment display
- Easy to load and dispense
- Can be mounted on a counter stand, floor stand, store fixture, or wall

| Item | Description |
|-------|--|
| 10171 | Turn-O-Matic M80 LED, (2) Digit Segment Display Complete Set - (1) Indicator, (1) Counter Stand, (1) Ticket Dispenser, (1) Sign, (1) 12V Adapter, (1) 25-foot wire, (3) Push Buttons, (1) Mounting Bracket |
| 10161 | Ticket Dispenser |
| 13682 | Counter Stand for 10171 |
| 10166 | Tickets Dispenser 30 rolls x 3,000 tickets - White (case) |
| 14777 | Turn-O-Matic Segment Indicator - 2 digit |



Turn-O-Matic System

TAKE A NUMBER KIT *Replacement Numbers are not available individually*

FEATURES

- Kit contains: 1 counter unit (10" x 5") with a "PLEASE! TAKE A NUMBER FOR BETTER SERVICE" decal, 1 wall unit (9" x 8") with "NUMBER NOW BEING SERVED" decal, and 1-100 double sided number set

| Item | Description |
|-------|---------------------------|
| 13664 | Number system, tags 1-100 |
| 13665 | Extra tags 1-100 |



Take a Number Kit

STANDARD GUIDANCE STANCHION

FEATURES

- 4 way belt connection
- Rubberized bottom base
- Retracts quickly
- Automatic belt locking option

| Item | Description | Length Of Belt | Dimensions |
|-------|---|----------------|---|
| 30438 | Stainless Steel Crowd Control Stand With Retractable Belt Barrier | Up to 78" | 13" (Base) x 36.25". 2" (Dia.) Cylinder |
| 30439 | Black Painted Steel Crowd Control Stand With Retractable Belt Barrier | Up to 78" | 14" (Base) x 35.5". 2" (Dia.) Cylinder |



Guidance Stanchion

WALL-MOUNTED GUIDANCE STANCHION

FEATURES

- 3 way belt connection
- Retracts quickly
- Automatic belt locking option



| Item | Description | Length Of Belt | Cylinder Diameter | Dimensions Including Mount Bracket (DWH) |
|-------|--|----------------|-------------------|--|
| 41155 | Wall-Mounted Crowd Control System with retractable belt barrier, black painted steel | Up to 78" | 2" | 3.5" x 4.5" x 5" |
| 41156 | Wall-Mounted Crowd Control System with retractable belt barrier, stainless steel | Up to 78" | 2" | 3.5" x 4.5" x 5" |

SHOPPING BASKETS *Sold by the case*

FEATURES

- Made of durable, easy to clean plastic with reinforced ribbing for added support
- Built to last through the multiple daily uses
- Holes in the basket prevent any spill or water build up
- Two steel plated handle with grip
- Nest together for easy, space-efficient storage



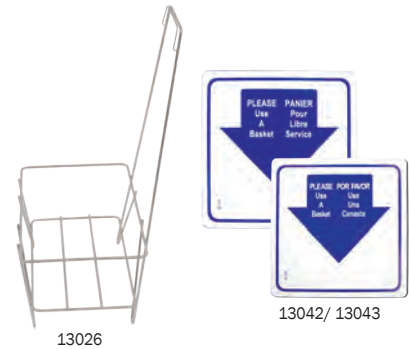
| Item | Description | Color | Capacity | Quantity/Case (pcs.) |
|-------|--|--------|----------|----------------------|
| 43028 | 18.75" x 11.5" x 10.38" Shopping Basket/ Plastic - Steel | Black | 50 lbs. | 10 |
| 13023 | 18.75" x 11.5" x 10.38" Shopping Basket/ Plastic - Steel | Blue | 50 lbs. | 10 |
| 13024 | 18.75" x 11.5" x 10.38" Shopping Basket/ Plastic - Steel | Green | 50 lbs. | 10 |
| 13025 | 18.75" x 11.5" x 10.38" Shopping Basket/ Plastic - Steel | Red | 50 lbs. | 10 |
| 13027 | 18.75" x 11.5" x 10.38" Shopping Basket/ Plastic - Steel | Yellow | 50 lbs. | 10 |
| 21183 | 18.5" x 12.5" x 10" Shopping Basket/ Plastic | Red | 35 lbs. | 10 |
| 13022 | 17.5" x 12.5" x 8" Shopping Basket/ Chrome | Red | 50 lbs. | 10 |

GROCERY BASKET STANDS

FEATURES

- Designed with a built-in sign holder
- Compatible with all style of shopping hand basket that we carry

| Item | Description | Dimensions |
|-------|--------------------------------------|---------------------|
| 13026 | Hand Basket Stand - Large | 17.5" x 12.5" x 38" |
| 13042 | Hand Basket Sign - English / French | 12" x 12" |
| 13043 | Hand Basket Sign - English / Spanish | 12" x 12" |



SHOPPING CARTS

FEATURES

- Comes with two front swivel casters and two fixed rear casters for effortless mobility

| Item | Description | Dimensions |
|-------|--|--------------------|
| 18308 | Shopping Cart, Finish: Zinc/Chrome, Red Plastic Handles, Corner Guards, 2 Front Swivel Casters, Child Seat with Restraining Strap. Load Capacity: 110 lbs./ 4 Cubic Feet | 33" x 20.75" x 38" |
| 44555 | Shopping Cart - Double Baskets, Finish Zinc/Epoxy, 5" Double Axle PU Wheels. Load Capacity: 70L | 19" x 32" x 40.7" |



SHAG/BUGGY STRAP

FEATURES

- Ideal solution to have more control over efficiently maneuvering many carts with ease
- Weather and stain resistant
- Guarantees reduced collection time and increased efficiency when collecting carts

| Item | Description |
|-------|---|
| 45141 | Shag/Buggy Strap - 97" length x 1" wide |



RESERVED SIGN *Sold by the case*

FEATURES

- Easy to read
- Made of durable stainless steel
- Good for indoor and outdoor use

| Item | Description | Quantity/Case (pcs.) |
|-------|----------------------------------|----------------------|
| 80013 | 4 3/4" x 1 3/4", Stainless Steel | 12 |



NUMBER CARD HOLDER *Sold by the case*

FEATURES

- Sturdy and durable
- Good for indoor and outdoor use
- Perfect for wedding, banquet hall and corporate event

| Item | Description | Quantity/Case (pcs.) |
|-------|----------------------------|----------------------|
| 80014 | 8"H, 2" Dia. Base, Chrome | 12 |
| 80535 | 12"H, 2" Dia. Base, Chrome | 12 |
| 80536 | 15"H, 2" Dia. Base, Chrome | 12 |
| 80537 | 18"H, 2" Dia. Base, Chrome | 12 |



MENU CLIP HOLDER *Sold by the case*

FEATURES

- Ideal for catered and/or any special events
- Perfect to showcase best food options to customers and guests

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 13711 | Stainless Steel harp style place card/table number holder with thread Base, 1.14"(Dia.) x 1.5" H | 12 |

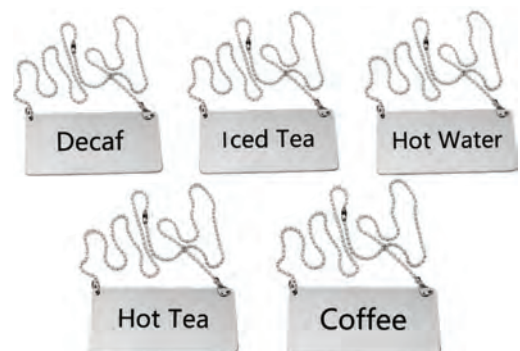


STAINLESS STEEL BEVERAGE CHAIN SIGN *Sold by the case*

FEATURES

- Perfect for buffets, catering companies and cafeterias

| Item | Description | Quantity/Case (pcs.) |
|-------|----------------------------------|----------------------|
| 80132 | Hot Tea Sign, Stainless Steel | 12 |
| 80133 | Decaf Sign, Stainless Steel | 12 |
| 80134 | Coffee Sign, Stainless Steel | 12 |
| 80135 | Hot Coffee Sign, Stainless Steel | 12 |
| 80136 | Iced Tea Sign, Stainless Steel | 12 |



Stainless Steel Beverage Chain Signs

BEVERAGE TENT SIGN *Sold by the case*

FEATURES

- Perfect for buffets, catering companies and cafeterias

| Item | Description | Quantity/Case (pcs.) |
|-------|----------------------------|----------------------|
| 80137 | Hot Tea, Stainless Steel | 12 |
| 80138 | Decaf, Stainless Steel | 12 |
| 80139 | Coffee, Stainless Steel | 12 |
| 80140 | Hot Water, Stainless Steel | 12 |
| 80141 | Iced Tea, Stainless Steel | 12 |



Stainless Steel Beverage Tent Signs

PATIO DOME NEW

FEATURES

- Can easily be fully equipped with household facilities, appliance, kitchenware
- Can be installed anywhere to provide unique, comfortable and peaceful living experience
- Solid and safe structure, portable installation package, sufficient accessories
- Frame is made of quality iron pipe with hot galvanized surface
- Fabric cover is made of high quality double PVC-coated polyester textile
- Flame retardant and waterproof
- Fabric Color options include: white, yellow, transparent, or you can have it customized



| Item | Description | Wind/Snow Load | Optional Accessories |
|-------|--|--|--|
| 46751 | Patio Dome with Steel PVC Cover, 13' x 8.2', Allowed Temp.: -30 - 70 °C / -22 - 158 °F | 100 km/hour or customized 75 kg /sqm (Snow can't stay if using big degree rod pitch design) | Anchoring, Lining & Curtain, Glass Door Units, Transparent Color or Image PVC Cover, Flooring System, Weight Plate |

RESTAURANT TABLES *Sold separately*

- Reversible design to match your restaurant's color scheme
- Laminate top provides easy cleaning during operational hours

RECTANGULAR/SQUARE TABLE TOP

| Item | Description | Color |
|-------|---|----------------|
| 43159 | Table top - 24" x 24" x 1", square | Oak/Walnut |
| 43160 | Table top - 24" x 30" x 1", rectangular | Oak/Walnut |
| 43161 | Table top - 24" x 42" x 1", rectangular | Oak/Walnut |
| 43162 | Table top - 30" x 30" x 1", square | Oak/Walnut |
| 43163 | Table top - 30" x 42" x 1", rectangular | Oak/Walnut |
| 43164 | Table top - 30" x 48" x 1", rectangular | Oak/Walnut |
| 43165 | Table top - 36" x 36" x 1", square | Oak/Walnut |
| 44523 | Table top - 36" x 60" x 1", rectangular | Oak/Walnut |
| 43169 | Table top - 24" x 24" x 1", square | Mahogany/Black |
| 43170 | Table top - 24" x 30" x 1", rectangular | Mahogany/Black |
| 43171 | Table top - 24" x 42" x 1", rectangular | Mahogany/Black |
| 43172 | Table top - 30" x 30" x 1", square | Mahogany/Black |
| 43173 | Table top - 30" x 42" x 1", rectangular | Mahogany/Black |
| 43174 | Table top - 30" x 48" x 1", rectangular | Mahogany/Black |
| 43175 | Table top - 36" x 36" x 1", square | Mahogany/Black |
| 44524 | Table top - 36" x 60" x 1", rectangular | Mahogany/Black |

ROUND TABLE TOP

| Item | Description | Color |
|-------|--------------------------------------|----------------|
| 43166 | Table top - 24" diameter x 1", round | Oak/Walnut |
| 43167 | Table top - 30" diameter x 1", round | Oak/Walnut |
| 43168 | Table top - 36" diameter x 1", round | Oak/Walnut |
| 43176 | Table top - 24" diameter x 1", round | Mahogany/Black |
| 43177 | Table top - 30" diameter x 1", round | Mahogany/Black |
| 43178 | Table top - 36" diameter x 1", round | Mahogany/Black |



TABLE BASES

| Item | Description | Compatible Column |
|-------|--------------------------|--------------------|
| 43152 | 22" end bases | Item: 43206/ 43509 |
| 43153 | 22" x 22" , cross-shaped | Item: 43206/ 43509 |
| 43154 | 24" x 30", cross-shaped | Item: 43206/ 43509 |
| 43155 | 30" x 30" cross-shaped | Item: 43206/ 43509 |
| 43205 | 33" x 33" cross-shaped | Item: 43207/ 43510 |
| 43156 | 18" diameter, round | Item: 43206/ 43509 |
| 43157 | 22" diameter, round | Item: 43207/ 43510 |
| 43158 | 30" diameter, round | Item: 43207/ 43510 |



FOOT RING-REST *Column and foot ring-rest are sold separately*

| Item | Description |
|-------|--|
| 44509 | Black, Fits 3" dia. bar height column, overall dimensions: 17.72" dia. x 9.76" |

COLUMNS *Column and Base are sold separately*

| Item | Description |
|-------|---|
| 43206 | Black, 3" dia. with square top spider, 28.5" H |
| 43207 | Black, 4.5" dia. with square top spider, 28.5" H |
| 43509 | Black, 3" dia. with square top spider, 40" bar height |
| 43510 | Black, 4.5" dia. with square top spider, 40" bar height |

RECTANGULAR & ROUND FOLDING TABLES



| Item | Description | Frame Diameter | Tabletop Thickness | Dimensions | Gross Dimensions | Net Weight | Gross Weight |
|-------|---|----------------|--------------------|--|----------------------|------------|--------------|
| 44488 | 48" Solid Rectangular Folding Table, Material: HDPE Plastic, Loading Capacity: 330.7 lbs. | 25 mm | 43 mm | 48" x 23.6" x 29.13" (Open Position) 48" x 23.6" x 1.8" (Closed Position) | 48.4" x 23.8" x 2" | 18.7 lbs. | 20.5 lbs. |
| 44489 | 60" Solid Rectangular Folding Table, Material: HDPE Plastic, Loading Capacity: 330.7 lbs. | 28 mm | 44 mm | 59.4" x 30" x 29.13" (Open Position) 59.4" x 30" x 1.8" (Closed Position) | 60.2" x 30.3" x 2" | 26 lbs. | 27.6 lbs. |
| 41596 | 72" Solid Rectangular Folding Table, Material: HDPE Plastic, Loading Capacity: 330.7 lbs. | 28 mm | 44 mm | 72" x 30" x 29.13" (Open Position) 72" x 30" x 1.8" (Closed Position) | 72.4" x 30.3" x 2" | 28.6 lbs. | 30.8 lbs. |
| 41597 | 95" Solid Rectangular Folding Table, Material: HDPE Plastic, Loading Capacity: 330.7 lbs. | 28 mm | 44 mm | 94.5" x 30" x 29.13" (Open Position) 94.5" x 30" x 1.8" (Closed Position) | 94.9" x 30.3" x 2" | 38.6 lbs. | 40.8 lbs. |
| 44490 | 47" Solid Round Folding Table Material: HDPE Plastic, Loading Capacity: 330.7 lbs. | 25 mm | 44 mm | 47.2" x 29.13" (Open position) 47.2" x 1.8" (Closed Position) | 48" x 48.4" x 2" | 26.45 lbs. | 30.8 lbs. |
| 41598 | 59" Solid Round Folding Table Material: HDPE Plastic, Loading Capacity: 440.9 lbs. | 32 mm | 50 mm | 59" x 29.5" (Open position) 59" x 2" (Closed Position) | 60" x 60" x 2.36" | 39.24 lbs. | 44 lbs. |
| 41599 | 71" Solid Round Folding Table Material: HDPE Plastic, Loading Capacity: 661.38 lbs. | 38 mm | 55 mm | 70.8" x 29.13" (open position) 70.8" x 2.16" (Closed Position) | 72.4" x 72.4" x 2.6" | 59.5 lbs. | 66 lbs. |

FOLDING CHAIR WITH METAL FRAME *Sold by the case*

| Item | Description | Frame Diameter | Dimensions | Gross Dimensions | Net Weight | Gross Weight | Quantity/ Case (pcs.) |
|-------|--|----------------|--|-------------------|------------|--------------|-----------------------|
| 44357 | 16.5" high Folding Chair with Grey Metal Frame Loading Capacity: 661.38 lbs. | 28 mm | 16.5" x 15.7" x 32.28" (Open Position) 3.14" x 18.89" x 44.8" (Closed Position) | 45" x 18.5" x 11" | 11 lbs. | 48.5 lbs. | 4 |

LADDER BACK CHAIR WITH BLACK FINISH *Minimal assembly is required*

| Item | Description | Seat Color | Dimensions |
|-------|--------------------------------------|----------------|------------------------|
| 44396 | Metal Ladder Back Chair | Black Vinyl | 17" x 16.5" x 32.5" |
| 44514 | Metal Ladder Back Chair | Burgundy Vinyl | 17" x 16.5" x 32.5" |
| 44397 | Bar Height Metal Ladder Chair | Black Vinyl | 17" x 16.5" x 42" |
| 44515 | Bar Height Metal Ladder Chair | Burgundy Vinyl | 17" x 16.5" x 42" |
| 47169 | Metal Ladder Back Chair | Natural Wood | 17" x 18.5" x 32" |
| 47170 | Metal Ladder Back Chair | Walnut Wood | 17" x 18.5" x 32" |
| 47159 | Metal Ladder Back Chair | Natural Wood | 17" x 17" x 42" |
| 47160 | Metal Ladder Back Chair | Walnut Wood | 17" x 17" x 42" |
| 47161 | Bar Height Metal Ladder Swivel Chair | Black Vinyl | 17.5" x 14.25" x 44.5" |
| 47168 | Bar Height Metal Ladder Swivel Chair | Burgundy Vinyl | 17.5" x 14.25" x 44.5" |
| 47162 | Bar Height Metal Ladder Swivel Chair | Natural Wood | 17.5" x 14.25" x 44.5" |
| 47163 | Bar Height Metal Ladder Swivel Chair | Walnut Wood | 17.5" x 14.25" x 44.5" |



BABY DINNER CHAIR AND REPLACEMENT TRAY

FEATURES

- Durable, reliable and easy to clean
- Comes with a detachable tray, and seat belt
- Wide base gives the chair stability for added security

| Item | Description | Dimensions |
|-------|---|---------------------|
| 80163 | Baby Dinner High Chair with Tray, Gray | 25.5" x 23" x 29.5" |
| 43831 | Baby Dinner High Chair with Tray, Black | 25.5" x 23" x 29.5" |
| 80231 | Replacement Tray For 80163, Gray | - |
| 80636 | Replacement Tray For 43831, Black | - |



COMMERCIAL WOODEN HIGH CHAIRS

FEATURES

- Designed to be stable
- Come with a safety harness

| Item | Description | Dimensions |
|-------|----------------------------------|-----------------|
| 80610 | Natural color wooden high chair | 20" x 20" x 29" |
| 80611 | Walnut color wooden high chair | 20" x 20" x 29" |
| 80612 | Mahogany color wooden high chair | 20" x 20" x 29" |
| 99957 | Optional assembly service | - |



BABY CHANGING STATIONS/TABLES

FEATURES

- Built for convenience and cleanliness
- Create a hassle-free experience for your customers
- Designed to fit any restroom or changing room layout



| Item | Description | Capacity | Dimensions (Open/Close) | Weight | Gross Weight |
|-------|--|---------------------|--|------------------------|-----------------------|
| 44557 | High-density polyethylene Wall-mounted baby changing table | 44 lbs. / 20 kg. | 19.5" x 33.5" x 23" / 4.25" x 33.5" x 23" | 26.45 lbs. / 12 kg. | 28.7 lbs. / 13 kg. |
| 44558 | Stainless Steel 304 Cover + High-density polyethylene Wall-mounted baby changing table | 44 lbs. / 20 kg. | 19.5" x 33.5" x 23" / 4.25" x 33.5" x 23" | 35.27 lbs. / 16 kg. | 40 lbs. / 18 kg. |

ORDER RACKS/RAIL *Sold by the case*

FEATURES

- Durable and easy to mount
- Perfect for any commercial kitchen

| Item | Description | Quantity/Case (pcs.) |
|-------|-------------------------------------|----------------------|
| 80129 | 24", Aluminum order rack/Check rack | 12 |
| 80130 | 36", Aluminum order rack/Check rack | 12 |
| 80131 | 48", Aluminum order rack/Check rack | 12 |



CALL BELL *Sold by the case*

FEATURES

- Electricity-free
- Ideal for bars, commercial kitchens and hotels

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------------------|----------------------|
| 80416 | 3 1/2" Diameter Call Bell | 12 |
| 80417 | 4" Diameter Call Bell | 12 |



BLACK BILL HOLDER WITH CREDIT CARD RECEPTACLE *Sold by the case*

FEATURES

- Comes with pockets for receipt and credit card
- Ideal for bars, commercial kitchens and hotels

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 39789 | Check holder, 9.5" x 5.75 (Closed)/ 11.5"(Opened) | 10 |



NAPKIN DISPENSERS *Sold by the case*

FEATURES

- Stand upright design
- Easy to clean and refill
- Available in two sizes

| Item | Description | Quantity/Case (pcs.) |
|-------|-----------------------------|----------------------|
| 80418 | Half Size Napkin Dispensers | 24 |
| 80419 | Full Size Napkin Dispensers | 24 |



MENU BOOKLETS *Sold by the case*

FEATURES

- Clear vinyl panels
- Designed to allow you to replace printed menus
- Come with crimped metal reinforcements to ensure longevity
- Dimensions: 9.5" x 11.75"

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|---------------------------|-------|----------------------|
| 39790 | Single Menu Holder | Black | 10 |
| 39791 | Single Menu Holder | Green | 10 |
| 39792 | Single Menu Holder | Red | 10 |
| 39793 | Single Menu Holder | Brown | 10 |
| 39794 | Double - Fold Menu Holder | Black | 10 |
| 39795 | Double - Fold Menu Holder | Green | 10 |
| 39796 | Double - Fold Menu Holder | Red | 10 |
| 39797 | Double - Fold Menu Holder | Brown | 10 |



| Item | Description | Color | Quantity/Case (pcs.) |
|-------|---------------------------|-------|----------------------|
| 39798 | Triple - Fold Menu Holder | Black | 10 |
| 39799 | Triple - Fold Menu Holder | Green | 10 |
| 39800 | Triple - Fold Menu Holder | Red | 10 |
| 39801 | Triple - Fold Menu Holder | Brown | 10 |
| 39802 | Three Page Menu Holder | Black | 10 |
| 39803 | Three Page Menu Holder | Green | 10 |
| 39804 | Three Page Menu Holder | Red | 10 |
| 39805 | Three Page Menu Holder | Brown | 10 |
| 39806 | Four Page Menu Holder | Black | 10 |

POLYCARBONATE CLEAR FOOD PANS AND COVERS

Sold by the case



FEATURES

- Designed to provide convenience, visibility, and storage for fresh food ingredients
- Made of durable polycarbonate that is able to resist cracks, and breaks
- Withstands temperatures from -40 to 99° C
- Designed to resist food oil and acids to extend its longevity

Polycarbonate Clear Food Pan

| Item | Description | Dimensions | Quantity Per Case |
|-------|--------------------------|-------------------------------|-------------------|
| 80051 | 1/9-Size Clear Food Pan | 6 15/16" x 4 1/4" x 3 15/16" | 12 |
| 80043 | 1/9-Size Clear Food Pan | 6 15/16" x 4 1/4" x 2 1/2" | 12 |
| 80048 | 1/6-Size Clear Food Pan | 6 15/16" x 6 3/8" x 5 14/16" | 12 |
| 80040 | 1/6-Size Clear Food Pan | 6 15/16" x 6 3/8" x 3 15/16" | 12 |
| 80046 | 1/6-Size Clear Food Pan | 6 15/16" x 6 3/8" x 2 1/2" | 12 |
| 80053 | 1/4-Size Clear Food Pan | 10 7/16" x 6 3/8" x 5 14/16" | 12 |
| 80062 | 1/4-Size Clear Food Pan | 10 7/16" x 6 3/8" x 3 15/16" | 12 |
| 80044 | 1/4-Size Clear Food Pan | 10 7/16" x 6 3/8" x 2 1/2" | 12 |
| 80057 | 1/3-Size Clear Food Pan | 12 4/5" 6 15/16" x 7 7/8" | 12 |
| 80059 | 1/3-Size Clear Food Pan | 12 4/5" 6 15/16" x 5 14/16" | 12 |
| 80074 | 1/3-Size Clear Food Pan | 12 4/5" x 6 15/16" x 3 15/16" | 12 |
| 80036 | 1/3-Size Clear Food Pan | 12 4/5" x 6 15/16" x 2 1/2" | 12 |
| 80075 | 1/2-Size Clear Food Pan | 12 4/5" x 10 7/16" x 7 7/8" | 12 |
| 80064 | 1/2-Size Clear Food Pan | 12 4/5" x 10 7/16" x 5 14/16" | 12 |
| 80055 | 1/2-Size Clear Food Pan | 12 4/5" x 10 7/16" x 3 15/16" | 12 |
| 80039 | 1/2-Size Clear Food Pan | 12 4/5" x 10 7/16" x 2 1/2" | 12 |
| 80061 | Full-Size Clear Food Pan | 20 3/4" x 12 4/5" x 7 7/8" | 12 |
| 80078 | Full-Size Clear Food Pan | 20 3/4" x 12 4/5" x 5 14/16" | 12 |
| 80058 | Full-Size Clear Food Pan | 20 3/4" x 12 4/5" x 3 15/16" | 12 |
| 80056 | Full-Size Clear Food Pan | 20 3/4" x 12 4/5" x 2 1/2" | 12 |

Polycarbonate Clear Covers for Food Pans

| Item | Description | Dimensions | Quantity Per Case |
|-------|-----------------------|--------------------|-------------------|
| 80012 | 1/9 Pan Slotted | 6 15/16" x 4 1/4" | 12 |
| 80016 | 1/6 Pan Slotted | 6 15/16" x 6 3/8" | 12 |
| 80021 | 1/4 Pan Slotted | 10 7/16" x 6 3/8" | 12 |
| 80024 | 1/3 Pan Slotted | 12 4/5" x 6 15/16" | 12 |
| 80026 | 1/2 Pan Slotted | 12 4/5" x 10 7/16" | 12 |
| 80050 | Full-Size Pan Slotted | 20 3/4" x 12 4/5" | 12 |
| 80011 | 1/9 Pan Solid | 6 15/16" x 4 1/4" | 12 |
| 80015 | 1/6 Pan Solid | 6 15/16" x 6 3/8" | 12 |
| 80020 | 1/4 Pan Solid | 10 7/16" x 6 3/8" | 12 |
| 80023 | 1/3 Pan Solid | 12 4/5" x 6 15/16" | 12 |
| 80025 | 1/2 Pan Solid | 12 4/5" x 10 7/16" | 12 |
| 80049 | Full-Size Pan Solid | 20 3/4" x 12 4/5" | 12 |

Drain shelves for Polycarbonate Clear Food Pans



| Item | Description | Dimensions | Item | Description | Dimensions |
|-------|-------------------------|-------------------|-------|------------------------|------------------|
| 85032 | Drain shelves full size | 18" x 10" x 0.7" | 85035 | Drain shelves 1/4 size | 8.3" x 4" x 0.6" |
| 85033 | Drain shelves 1/2 size | 10" x 7.7" x 0.6" | 85036 | Drain shelves 1/6 size | 5" x 4" x 0.6" |
| 85034 | Drain shelves 1/3 size | 10" x 4" x 0.7" | | | |

RECTANGULAR FOOD STORAGE CONTAINERS AND COVERS *Sold by the case*



FEATURES

- Durable polycarbonate or polypropylene containers provide sanitation and longevity
- Stackable, lightweight and ergonomic
- Optional drain shelf helps to maintain food freshness and quality
- Available in different sizes

Polypropylene(PP) Rectangular Food Storage Containers

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|--|-------|----------------------|
| 85125 | 12" x 18" x 3.5" PP rectangular food storage container | White | 12 |
| 85126 | 12" x 18" x 6" PP rectangular food storage container | White | 12 |
| 85127 | 12" x 18" x 9" PP rectangular food storage container | White | 12 |
| 85128 | 18" x 26" x 3.5" PP rectangular food storage container | White | 12 |
| 85129 | 18" x 26" x 6" PP rectangular food storage container | White | 12 |
| 85130 | 18" x 26" x 9" PP rectangular food storage container | White | 12 |
| 85131 | 18" x 26" x 12" PP rectangular food storage container | White | 12 |
| 85132 | 18" x 26" x 15" PP rectangular food storage container | White | 12 |
| 85133 | Cover for 12" x 18" food storage container | White | 12 |
| 85134 | Cover for 18" x 26" food storage container | White | 12 |



Polycarbonate(PC) Rectangular Food Storage Containers

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|--|-------|----------------------|
| 85115 | 12" x 18" x 3.5" PC rectangular food storage container | Clear | 12 |
| 85116 | 12" x 18" x 6" PC rectangular food storage container | Clear | 12 |
| 85117 | 12" x 18" x 9" PC rectangular food storage container | Clear | 12 |
| 85118 | 18" x 26" x 3.5" PC rectangular food storage container | Clear | 12 |
| 85119 | 18" x 26" x 6" PC rectangular food storage container | Clear | 12 |
| 85120 | 18" x 26" x 9" PC rectangular food storage container | Clear | 12 |
| 85121 | 18" x 26" x 12" PC rectangular food storage container | Clear | 12 |
| 85122 | 18" x 26" x 15" PC rectangular food storage container | Clear | 12 |
| 85123 | Cover for 12" x 18" food storage container | Clear | 12 |
| 85124 | Cover for 18" x 26" food storage container | Clear | 12 |

Optional PC Drain Shelf

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|---|-------|----------------------|
| 85135 | Drain Shelf for 12" x 18"/ 305 x 457mm food storage container | Clear | 12 |
| 85136 | Drain Shelf for 18" x 26"/ 457 x 660mm food storage container | Clear | 12 |



ROUND FOOD STORAGE CONTAINERS AND COVERS *Sold by the case*

FEATURES

- Polycarbonate withstand temperature ranges - 40°C - 99°C
- Polypropylene withstand temperature ranges -15°C - 80°C
- Snap on covers provide excellent spill resistance
- Resistant to acids, oil and alcohol
- Comes with both Metric and Imperial System of Measurement



Polycarbonate(PC) Clear Round Food Storage Container



Polypropylene(PP) Round Food Storage Container



80183



80192

80229

Polycarbonate(PC) Clear Round Food Storage Container

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|-------------|-------|----------------------|
| 80208 | 1 Qt | Clear | 12 |
| 80174 | 2 Qt | Clear | 12 |
| 80171 | 4 Qt | Clear | 12 |
| 80177 | 6 Qt | Clear | 12 |
| 80175 | 8 Qt | Clear | 12 |
| 80178 | 12 Qt | Clear | 12 |
| 80183 | 18 Qt | Clear | 12 |
| 80200 | 22 Qt | Clear | 12 |

Polypropylene(PP) Round Food Storage Container

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|-------------|-------------|----------------------|
| 80230 | 1 Qt | White | 12 |
| 80227 | 2 Qt | White | 12 |
| 80187 | 4 Qt | White | 12 |
| 80192 | 6 Qt | White | 12 |
| 80210 | 8 Qt | White | 12 |
| 80234 | 12 Qt | White | 12 |
| 80238 | 18 Qt | White | 12 |
| 80235 | 22 Qt | White | 12 |
| 80229 | 1 Qt | Translucent | 12 |
| 80226 | 2 Qt | Translucent | 12 |
| 80194 | 4 Qt | Translucent | 12 |
| 80191 | 6 Qt | Translucent | 12 |
| 80213 | 8 Qt | Translucent | 12 |
| 80233 | 12 Qt | Translucent | 12 |
| 80236 | 22 Qt | Translucent | 6 |

PC/PP Cover For Round Food Storage Container

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|---|-------------|----------------------|
| 80188 | Cover for 1 Qt, Food Storage Container, PC. | Clear | 12 |
| 80195 | Cover for 2 & 4 Qt, Food Storage Container, PC. | Clear | 12 |
| 80198 | Cover for 6 & 8 Qt, Food Storage Container, PC. | Clear | 12 |
| 80185 | Cover for 12, 18 & 22 Qt, Round Food Storage Container, PC. | Clear | 12 |
| 80209 | Cover for 1 Qt, Food Storage Container, PP. | White | 12 |
| 80166 | Cover for 2 & 4 Qt, Food Storage Container, PP. | White | 12 |
| 80173 | Cover for 6 & 8 Qt, Food Storage Container, PP. | White | 12 |
| 80207 | Cover for 12, 18 & 22 Qt Round Food Storage Container, PP. | White | 12 |
| 80212 | Cover for 1 Qt, Food Storage Container, PP. | Translucent | 12 |
| 80176 | Cover for 2 & 4 Qt, Food Storage Container, PP. | Translucent | 12 |
| 80179 | Cover for 6 & 8 Qt, Food Storage Container, PP. | Translucent | 12 |
| 80211 | Cover for 12, 18 & 22 Qt Round Food Storage Container, PP. | Translucent | 6 |

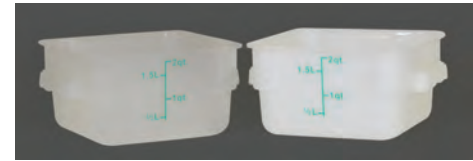


WHITE/TRANSLUCENT SQUARE FOOD STORAGE CONTAINER

FEATURES

- Dishwasher safe
- Withstand temperature ranges -15°C- 80°C
- Comes with both English and Imperial System of Measurement

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|-------------------------------------|-------------|----------------------|
| 80239 | 2 Qt Square Food Storage Container | White | 12 |
| 80224 | 4 Qt Square Food Storage Container | White | 12 |
| 80204 | 6 Qt Square Food Storage Container | White | 12 |
| 80190 | 8 Qt Square Food Storage Container | White | 12 |
| 80201 | 12 Qt Square Food Storage Container | White | 12 |
| 80206 | 18 Qt Square Food Storage Container | White | 12 |
| 80196 | 22 Qt Square Food Storage Container | White | 6 |
| 80240 | 2 Qt Square Food Storage Container | Translucent | 12 |
| 80225 | 4 Qt Square Food Storage Container | Translucent | 12 |
| 80203 | 6 Qt Square Food Storage Container | Translucent | 12 |
| 80193 | 8 Qt Square Food Storage Container | Translucent | 12 |
| 80199 | 12 Qt Square Food Storage Container | Translucent | 12 |
| 80205 | 18 Qt Square Food Storage Container | Translucent | 12 |
| 80197 | 22 Qt Square Food Storage Container | Translucent | 6 |



80239

80240



Polypropylene(PP) Square Food Storage Container



POLYCARBONATE CLEAR SQUARE FOOD STORAGE CONTAINERS

FEATURES

- Perfect solution to store and organize your spices, ingredients, fruits, sauces, and vegetables
- Comes with both metric and Imperial System of Measurement

| Item | Description | Quantity/Case (pcs.) |
|-------|-------------------------------------|----------------------|
| 80172 | 2 Qt Square Food Storage Container | 12 |
| 80170 | 4 Qt Square Food Storage Container | 12 |
| 80168 | 6 Qt Square Food Storage Container | 12 |
| 80169 | 8 Qt Square Food Storage Container | 12 |
| 80167 | 12 Qt Square Food Storage Container | 12 |
| 80180 | 18 Qt Square Food Storage Container | 12 |
| 80182 | 22 Qt Square Food Storage Container | 6 |



Polycarbonate(PC) Clear Square Food Storage Container



POLYETHYLENE LID FOR SQUARE STORAGE CONTAINERS

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80181 | Green, PE. lid for 2, 4 qt square food storage containers | 12 |
| 80223 | Red, PE. lid for 6, 8 qt square food storage containers | 12 |
| 80202 | Blue, PE. lid for 12, 18, 12 qt square food storage containers | 12 |



80181

80223

80202

POLYCARBONATE CLEAR FLIP LID WITH GAP

FEATURES

- Made from polycarbonate construction, that can withstand -45°C, and up to -100°C
- Keep food fresh, and reduce cross contamination
- Provides easy access to contents without removing the lid from the pan

| Item | Description | Quantity/Case (pcs.) |
|-------|---------------------------------------|----------------------|
| 43639 | Size 1/2, Dimension 10" x 12.5" x 13" | 12 |
| 43640 | Size 1/3, Dimension 10" x 12.5" x 13" | 12 |
| 43641 | Size 1/6, Dimension 6.5" x 7" x 8" | 12 |



43640

43639

43641



WHITE ROUND FOOD STORAGE CONTAINER *Sold by the case*

FEATURES

- Perfect and efficient solution for food storage
- Made of quality polyethylene material for everyday use

| Item | Description | Material | Quantity/ Case (pcs.) |
|-------|--|-------------------------------|-----------------------|
| 80582 | White Food Storage Container - 10 gallon | Polyethylene | 6 |
| 80583 | White Food Storage Container - 20 gallon | Polyethylene | 6 |
| 80584 | White Food Storage Container - 32 gallon | Polyethylene | 6 |
| 80597 | Lid for 80582 | Polyethylene | 24 |
| 80598 | Lid for 80583 | Polyethylene | 12 |
| 80581 | Lid for 80584 | Polyethylene | 12 |
| 80579 | Rotating Lid for 80582, with 20-oz clear scoop | Polycarbonate + Polypropylene | 6 |
| 80580 | Rotating Lid for 80583, with 20-oz clear scoop | Polycarbonate + Polypropylene | 6 |
| 80581 | Rotating Lid for 80584, with 20-oz clear scoop | Polycarbonate + Polypropylene | 6 |



21 & 27 GALLON INGREDIENT BIN

FEATURES

- Made of white food-grade plastic material
- Lid is designed with a clasp opening for easy access when scooping ingredients
- Clear front cover for easy visibility
- Scoop handle holder is placed out of reach to avoid contamination



| Item | Description | Dimensions |
|-------|---|---------------------|
| 31387 | 21-Gallon Ingredient Bin (Large enough to store 168 lbs. of sugar or 100 lbs. of flour) | 29.25" x 13" x 28" |
| 31388 | 27-Gallon Ingredient Bin (Large enough to store 216 lbs. of sugar or 130 lbs. of flour) | 29.5" x 15.5" x 28" |

SHELF INGREDIENT BINS

FEATURES

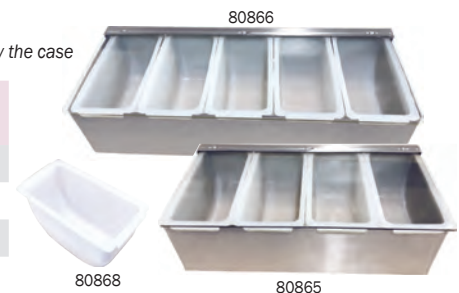
- Clear cover for easy access and stackable
- One scoop included
- Ideal for most common shelves for commercial kitchens, bakeries and restaurants

| Item | Description | Quantity/ Case (pcs.) |
|-------|---|-----------------------|
| 80320 | 8 L / 2 Gal. Shelf Ingredient Bins with 1 Scoop | 1 |
| 80218 | 20 L / 5.3 Gal. Shelf Ingredient Bins with 1 Scoop | 1 |
| 80186 | 40 L / 10.6 Gal. Shelf Ingredient Bins with 1 Scoop | 1 |



STAINLESS STEEL CONDIMENT HOLDER WITH CLEAR COVER *Sold by the case*

| Item | Description | Quantity/ Case (pcs.) |
|-------|---|-----------------------|
| 80865 | Stainless Steel 4-Compartment Condiment Holder/Garnish tray | 1 |
| 80866 | Stainless Steel 5-Compartment Condiment Holder/Garnish tray | 1 |
| 80867 | Stainless Steel 6-Compartment Condiment Holder/Garnish tray | 1 |
| 80868 | Plastic Insert for Item 80865/80866/80867 | 12 |



PLASTIC CONDIMENT HOLDER WITH CLEAR COVER *Sold by the case*

FEATURES

- Black scratch-resistant ABS plastic material
- Clear polycarbonate lid cover
- Units available with three, four, five, and six compartments



| Item | Description | Material | Quantity/Case (pcs.) |
|-------|---|-------------------------------------|----------------------|
| 80589 | Plastic 3-Compartment Condiment holder/Garnish tray | Polycarbonate + Polypropylene + ABS | 12 |
| 80590 | Plastic 4-Compartment Condiment holder/Garnish tray | Polycarbonate + Polypropylene + ABS | 12 |
| 80591 | Plastic 5-Compartment Condiment holder/Garnish tray | Polycarbonate + Polypropylene + ABS | 12 |
| 80592 | Plastic 6-Compartment Condiment holder/Garnish tray | Polycarbonate + Polypropylene + ABS | 12 |
| 80593 | Replacement White insert for 80589 | - | - |
| 80594 | Replacement White insert for 80590 | - | - |
| 80595 | Replacement White insert for 80591 | - | - |
| 80596 | Replacement White insert for 80592 | - | - |

INSULATED TRANSPORT BEVERAGE DISPENSERS



FEATURES

- Seamless doublewall construction and foamed-in-place insulation
- An interlocking design allows for stable stacking and space saving setup
- Wide service opening accommodates larger cups or coffee pots when each unit is stacked on a riser
- Units includes a set of beverage labels



| Item | Description | Dimensions |
|-------|---|---------------------|
| 80901 | 9.4 L Brown Insulated Transport Beverage Dispenser | 16.5" x 9" x 18.5" |
| 80902 | 18 L Brown Insulated Transport Beverage Dispenser | 16.5" x 9" x 24" |
| 80903 | 44.5 L Brown Insulated Transport Beverage Dispenser | 20.8" x 16" x 24.8" |

INSULATED FOOD PAN CARRIER

FEATURES

- Preserves the food temperature
- Clasp makes it easy to open and keeps food secured



| Item | Description | Dimensions |
|-------|---|---------------------------------------|
| 80164 | Hold 4" Deep Food Pans, Gray, Insulated | 24 3/4" x 17 1/4" x 8 1/4", 4" Depth |
| 80165 | Hold 6" Deep Food Pans, Gray, Insulated | 24 3/4" x 17 1/4" x 10 1/4", 6" Depth |
| 80162 | Hold 8" Deep Food Pans, Gray, Insulated | 24 3/4" x 17 1/4" x 12", 8" Depth |

FOOD PAN TRANSPORT CARRIER

FEATURES

- Omcan's Food Pan Transport Carrier is the ideal solution to store full-size, 1/2, and 1/3 size pans of hot or cold food
- Comes with durable latch and air tight gaskets to maintain safe food temperatures for hours with no need for electricity
- Constructed with polypropylene and thick foam insulation
- The vent cover helps equalize the pressure making opening the container easier
- Molded-in handles for superior ergonomics
- Can transport six 2 1/2"-deep pans four 4"-deep pans, three 6"-deep pans, or two 8"-deep pans



| Item | Description | Dimensions |
|-------|-------------------------------------|---|
| 80184 | Food Pan Transport Carrier, PE | Outer Dimensions (DWH): 18.8" x 26.8" x 24" Inner Dimensions (DWH): 13.2 x 21" x 19.5" Depth of Food Pan (GN1/1) 2 1/2", 4", 6", 8" |
| 80189 | Food Carrier Dolly With Cargo Strap | - |



INSULATED FOOD PAN CARRIER

Great solution for your catering needs

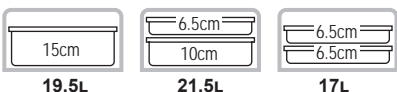
FULL-SIZE BLACK INSULATED FOOD PAN CARRIER & CART

FEATURES

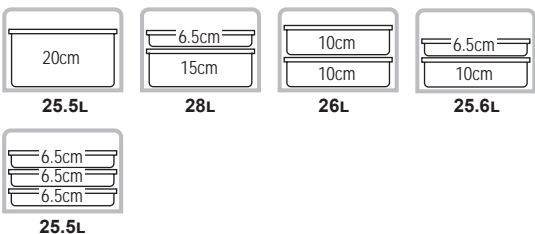
- Light and durable
- 100% recyclable product
- Capable of transporting significant loads while maintaining your food's serving temperature

CAPACITY GUIDE

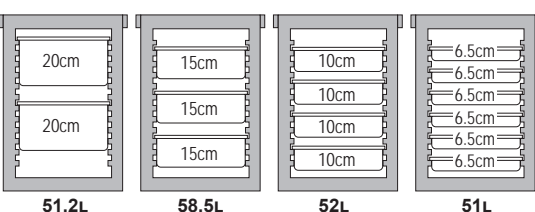
Item 44548
Store GN 1/1
Capacity



Item 44549
Store GN 1/1
Capacity



Item 80634
Store GN 1/1
Capacity



(Item 80634) Door Opening Angle:
Up to 270°



Label Holder



(Item 80634) Interior



Stackable

| Item | Description | Load Capacity | Interior Dimensions | Exterior Dimensions | Weight |
|-------|---|---------------|---------------------|-----------------------|---------|
| 44548 | Full-size Insulated Food Pan Carrier, Top Loader, Black | 21.5L | 21" x 13" x 7.7" | 23.6" x 15.7" x 10" | 2.6lbs. |
| 44549 | Full-size Insulated Food Pan Carrier, Top Loader, Black | 28L | 21" x 13" x 10" | 23.6" x 15.7" x 12.5" | 3lbs. |
| 80634 | Full-size Insulated Food Pan Carrier, Front Loader, Black | 58.5L | 21" x 13" x 20.7" | 25.5" x 17" x 24.5" | 10lbs. |
| 44554 | Food Carrier Dolly for item 44548, 44549 and 80634 | 220.5lbs | - | 25.5" x 16.8" x 8" | 9lbs. |

DISH RACK DOLLY/CART

FEATURES

- Designed perfectly for dish racks, heavy-duty trash cans, stack chairs and more
- Constructed with four sturdy 3" swivel casters. Making heavy loads easy to transport in any directions
- Compatible with Omcan's standard size dishwasher racks: Item 37387/ 37388 / 33871



Dish Rack Dolly

| Item | Description | Load Capacity | Dimensions | Gross Dimensions |
|-------|---|-------------------|----------------|------------------|
| 31858 | 16-Gauge 304 Stainless Steel Dish Rack Cart | 661 lbs./ 300 kg. | 20" x 20" x 2" | 22" x 22" x 6" |
| 44356 | Gray Polypropylene Dish Rack Dolly Cart | 220.5 lbs./ 100kg | 21" x 21" x 7" | 22" x 24" x 5" |

Dish Rack Dolly With Handle

| Item | Description | Load Capacity | Dimensions | Gross Dimensions |
|-------|---|-------------------|---------------------|------------------|
| 43505 | Gray plastic dish rack dolly with stainless steel handle | 132 lb/ 60 kg | 21" x 23.6" x 34.6" | 22" x 22" x 3" |
| 44355 | Heavy-Duty Gray plastic dish rack dolly with stainless steel handle | 220.5 lbs./ 100kg | 21" x 21" x 40" | 22" x 24" x 5" |

KNOCK DOWN DISH CADDY NEW

FEATURES

- Conveniently transport and store plates, trays, and dishes
- Designed with rounded corners to prevent damaging walls and furnishings
- The heavy-duty polyethylene construction prevents plates from breaking
- Comes with front swivel casters, large rear wheels, and molded-in handles for superior ergonomics and maneuvering
- The six adjustable column towers allows the caddy to accommodate 240 dishes ranging in size from 4.5"-13", with a weight capacity of 250 kg (551.2 lbs)

| Item | Description | Dimensions |
|-------|--|-------------------|
| 80922 | Knock Down Dish Caddy with 6 Adjustable Dividers & Vinyl Cover, Polyethylene | 38" x 35.7" x 30" |



INSULATED ICE CADDY

FEATURES

- Keep 125- lbs of ice cold
- Thick layer of Polyurethane foam insulation
- Has wheels for easy mobility.
- Made of high quality polyethylene exterior

| Item | Description | Dimensions |
|-------|---|---------------------|
| 80585 | Insulated Sliding Ice Caddy, 125-lbs capacity | 23" x 31.5" x 29.3" |



ALL STAINLESS STEEL TABLES WITH SINKS

FEATURES

- 18 Gauge 430 Stainless steel undershelf and hat channel
- Stainless steel leg and socket; stainless steel bullet foot
- Aluminum corner bracket on undershelf
- 3.5" drain basket included
- Low lead deck-mounted faucet included



24-Inch Depth All Stainless Steel Tables With Sinks

| Item | Description | Load Capacity | Undershelf Capacity | Dimensions | Weight |
|-------|--|---------------|---------------------|--|-----------|
| 44259 | 24" x 60" All SS Table with Left Sink and 6" Backsplash | 1089 lbs. | 462 lbs. | 24" x 60" x 34" (40" H with 6" backsplash) | 62.9 lbs. |
| 44300 | 24" x 60" All SS Table with Right Sink and 6" Backsplash | 1089 lbs. | 462 lbs. | 24" x 60" x 34" (40" H with 6" backsplash) | 62.9 lbs. |
| 44301 | 24" x 72" All SS Table with Left Sink and 6" Backsplash | 1133 lbs. | 484 lbs. | 24" x 72" x 34" (40" H with 6" backsplash) | 73 lbs. |
| 44302 | 24" x 72" All SS Table with Right Sink and 6" Backsplash | 1133 lbs. | 484 lbs. | 24" x 72" x 34" (40" H with 6" backsplash) | 73 lbs. |

30-Inch Depth All Stainless Steel Tables With Sinks

| Item | Description | Load Capacity | Undershelf Capacity | Dimensions | Weight |
|-------|--|---------------|---------------------|--|-----------|
| 43231 | 30" x 60" All SS Table with Left Sink and 6" Backsplash | 1177 lbs. | 484 lbs. | 30" x 60" x 34" (40" H with 6" backsplash) | 67.3 lbs. |
| 43238 | 30" x 60" All SS Table with Right Sink and 6" Backsplash | 1177 lbs. | 484 lbs. | 30" x 60" x 34" (40" H with 6" backsplash) | 67.3 lbs. |
| 43239 | 30" x 72" All SS Table with Left Sink and 6" Backsplash | 1221 lbs. | 506 lbs. | 30" x 72" x 34" (40" H with 6" backsplash) | 77.7 lbs. |
| 43240 | 30" x 72" All SS Table with Right Sink and 6" Backsplash | 1221 lbs. | 506 lbs. | 30" x 72" x 34" (40" H with 6" backsplash) | 77.7 lbs. |

STAINLESS STEEL TABLES WITH SINKS AND GALVANIZED LEGS

FEATURES

- 18 Gauge galvanized undershelf and hat channel
- Galvanized leg and socket; plastic steel bullet foot
- Aluminum corner bracket on undershelf
- 3.5" drain basket included
- Low lead deck-mounted faucet included



| Item | Description | Load Capacity | Undershelf Capacity | Dimensions | Weight |
|-------|--|---------------|---------------------|--|---------|
| 43241 | 30" x 60" SS Table with Left Sink and 6" Backsplash | 1150 lbs. | 460 lbs. | 30" x 60" x 34" (40" H with 6" backsplash) | 66 lbs. |
| 43242 | 30" x 60" SS Table with Right Sink and 6" Backsplash | 1150 lbs. | 460 lbs. | 30" x 60" x 34" (40" H with 6" backsplash) | 66 lbs. |
| 43243 | 30" x 72" SS Table with Left Sink and 6" Backsplash | 1200 lbs. | 480 lbs. | 30" x 72" x 34" (40" H with 6" backsplash) | 76 lbs. |
| 43244 | 30" x 72" SS Table with Right Sink and 6" Backsplash | 1200 lbs. | 480 lbs. | 30" x 72" x 34" (40" H with 6" backsplash) | 76 lbs. |

POT SINK



FEATURES

- Corner drain pot sinks come with drain guards
- 18-gauge stainless steel construction with galvanized legs
- Drain basket size: 1.8"(corner drain)/3.5"(center drain)

One Tub Sink

| Item/ Corner Drain | Item/ Center Drain | Description | Dimensions | Weight |
|-----------------------|-----------------------|--|---------------------|--------|
| 22112 | 43761 | 18" x 18" x 11" - no drain board | 23" x 23.5" x 44" | 32lbs. |
| - | 43072 | 20" x 20" x 12" - no drain board | 25" x 25.5" x 44" | 27lbs. |
| 22118 | 43783 | 24" x 24" x 14" - with no drain board | 29" x 29.5" x 44" | 45lbs. |
| 25262 | 43772 | 18" x 21" x 14" - with no drain board | 23" x 26.5" x 44" | 53lbs. |
| 25249 | 43759 | 18" x 18" x 11" - with two drain boards | 54" x 23.5" x 44" | 69lbs. |
| 25255 | 43785 | 24" x 24" x 14" - with two drain boards | 72" x 29.5" x 44" | 75lbs. |
| 25265 | 43774 | 18" x 21" x 14" - with two drain boards | 54" x 26.5" x 44" | 71lbs. |
| 25247 | 43760 | 18" x 18" x 11" - with left drain board | 38.5" x 23.5" x 44" | 60lbs. |
| 25253 | 41855 | 24" x 24" x 14" - with left drain board | 50.5" x 29.5" x 44" | 75lbs. |
| 25263 | 43771 | 18" x 21" x 14" - with left drain board | 38.5" x 26.5" x 44" | 62lbs. |
| 25248 | 43762 | 18" x 18" x 11" - with right drain board | 38.5" x 23.5" x 44" | 60lbs. |
| 25254 | 43784 | 24" x 24" x 14" - with right drain board | 50.5" x 29.5" x 44" | 75lbs. |
| 25264 | 43773 | 18" x 21" x 14" - with right drain board | 38.5" x 26.5" x 44" | 62lbs. |

Two Tub Sink

| Item/ Corner Drain | Item/ Center Drain | Description | Dimensions | Weight |
|-----------------------|-----------------------|--|---------------------|---------|
| 22113 | 43769 | 18" x 18" x 11" - with no drain board | 41" x 23.5" x 44" | 55lbs. |
| 22119 | 43791 | 24" x 24" x 14" - with no drain board | 53" x 29.5" x 44" | 80lbs. |
| 25266 | 43780 | 18" x 21" x 14" - with no drain board | 41" x 26.5" x 44" | 77lbs. |
| 25252 | 43767 | 18" x 18" x 11" - with two drain boards | 72" x 23.5" x 44" | 97lbs. |
| 25258 | 43793 | 24" x 24" x 14" - with two drain boards | 96" x 29.5" x 44" | 120lbs. |
| 25269 | 43782 | 18" x 21" x 14" - with two drain boards | 72" x 26.5" x 44" | 95lbs. |
| 25250 | 43768 | 18" x 18" x 11" - with left drain board | 56.5" x 23.5" x 44" | 88lbs. |
| 25256 | 43790 | 24" x 24" x 14" - with left drain board | 74.5" x 29.5" x 44" | 106lbs. |
| 25267 | 43779 | 18" x 21" x 14" - with left drain board | 56.5" x 26.5" x 44" | 86lbs. |
| 25251 | 43770 | 18" x 18" x 11" - with right drain board | 56.5" x 23.5" x 44" | 88lbs. |
| 25257 | 43792 | 24" x 24" x 14" - with right drain board | 74.5" x 29.5" x 44" | 106lbs. |
| 25268 | 43781 | 18" x 21" x 14" - with right drain board | 56.5" x 26.5" x 44" | 86lbs. |

Three Tub Sink

| Item/ Corner Drain | Item/ Center Drain | Description | Dimensions | Weight |
|-----------------------|-----------------------|--|-----------------------|---------|
| 22114 | 43765 | 18" x 18" x 11" - with no drain board | 59" x 23.5" x 44" | 75lbs. |
| 22120 | 43787 | 24" x 24" x 14" - with no drain board- 4 faucet holes, | 77" x 29.5" x 44" | 110lbs. |
| 25270 | 43776 | 18" x 21" x 14" - with no drain board | 59" x 26.5" x 44" | 102lbs. |
| 22117 | 43763 | 18" x 18" x 11" - with two drain boards | 90" x 23.5" x 44" | 95lbs. |
| - | 43073 | 18" x 18" x 14" - with two drain boards, corner sink | 57" x 57" x 44" | 79lbs. |
| 25261 | 43789 | 24" x 24" x 14" - with two drain boards- 4 faucet holes | 120" x 29.5" x 44" | 150lbs. |
| 25273 | 43778 | 18" x 21" x 14" - with two drain boards | 90" x 26.5" x 44" | 119lbs. |
| 22115 | 43764 | 18" x 18" x 11" - with left drain board | 75" x 23.5" x 44" | 80lbs. |
| 25259 | 43786 | 24" x 24" x 14" - with left drain board- 4 faucet holes | 98 1/2" x 29.5" x 44" | 136lbs. |
| 25271 | 43775 | 18" x 21" x 14" - with left drain board | 74 1/2" x 26.5" x 44" | 112lbs. |
| 22116 | 43766 | 18" x 18" x 11" - with right drain board | 75" x 23.5" x 44" | 80lbs. |
| 25260 | 43788 | 24" x 24" x 14" - with right drain board- 4 faucet holes | 98 1/2" x 29.5" x 44" | 136lbs. |
| 25272 | 43777 | 18" x 21" x 14" - with right drain board | 74 1/2" x 26.5" x 44" | 112lbs. |



Three Tub Sink With Center Drain

| Item | Description | Dimensions |
|-------|---|------------------------|
| 43758 | 10" x 14" x 10" Three Tub Sink with 3.5" Center Drain and No Drain Board | 35" x 19.5" x 43.75" |
| 43756 | 10" x 14" x 10" Three Tub Sink with 3.5" Center Drain and Two Drain Boards | 62" x 19.5" x 43.75" |
| 43755 | 10" x 14" x 10" Three Tub Sink with 3.5" Center Drain and Left Drain Board | 48.5" x 19.5" x 43.75" |
| 43757 | 10" x 14" x 10" Three Tub Sink with 3.5" Center Drain and Right Drain Board | 48.5" x 19.5" x 43.75" |



STAINLESS STEEL SPACE SAVER SINKS



FEATURES

- 18-gauge 304 stainless steel construction
- Equipped with drain guards and corner drain
- Faucet holes are 1" (8-inch apart) on center
- Shipped with legs removed

| Item | Description | Dimensions |
|-------|--|--------------------------|
| 39761 | 10" x 14" x 10" three tub sink with no drain board with corner drain | 19.50" x 35.12" x 43.75" |
| 39762 | 10" x 14" x 10" three tub sink with 16" left drain board with corner drain | 19.50" x 48.63" x 43.75" |
| 39763 | 10" x 14" x 10" three tub sink with 16" right drain board with corner drain | 19.50" x 48.63" x 43.75" |
| 39764 | 10" x 14" x 10" three tub sink with 16" left/right drain boards with corner drain. | 19.50" x 62" x 43.75" |



UNDER BAR SINK



FEATURES

- Equipped with drain guards and corner drain
- Faucet holes are 1" (4-inch apart) on center
- Shipped with legs removed
- 18 gauge 304 stainless steel

| Item | Description | Net Dimensions | Gross Dimensions | Gross Weight |
|-------|---|----------------------|------------------|--------------|
| 44600 | Under Bar Sink 1 Compartment (10"x14"x10") No Drain board | 14.5" x 18.75" x 33" | 19" x 16" x 15" | 40 lbs |
| 44601 | Under Bar Sink 3 Compartment (10"x14"x10") No Drain board | 38.5" x 18.75" x 33" | 19" x 16" x 39" | 65 lbs |
| 25274 | Under bar sink with 3 compartments (10" x 14" x 10") With Left And Right 13" Drain boards | 60" x 18.75" x 37" | 60" x 19" x 37" | 87 lbs. |
| 44627 | Under Bar Sink 3 Compartment (10"x14"x10") With Left And Right 19" Drain boards | 72" x 18.75" x 33" | 19" x 16" x 73" | 98 lbs |
| 44603 | Under Bar Sink 4 Compartment (10"x14"x10") With Left And Right 13" Drain boards | 72" x 18.25" x 33" | 19" x 16" x 73" | 100 lbs |



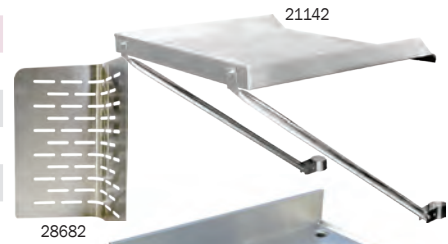
LEG BRACE FOR TUB SINKS

| Item | Description |
|-------|---|
| 21135 | Leg brace for 18" x 18" single tub sink |
| 21139 | Leg brace for 24" x 24" single tub sink |
| 31484 | Leg brace for 18" x 21" single tub sink |
| 21136 | Leg brace for 18" x 18" double tub sink |
| 21140 | Leg brace for 24" x 24" double tub sink |

| Item | Description |
|-------|---|
| 31485 | Leg brace for 18" x 21" double tub sink |
| 21137 | Leg brace for 18" x 18" triple tub sink |
| 21141 | Leg brace for 24" x 24" triple tub sink |
| 31486 | Leg brace for 18" x 21" triple tub sink |

CORNER DRAIN GUARD & KNOCKDOWN DRAIN BOARD

| Item | Description |
|-------|--|
| 28682 | Corner drain guard for Single tub sinks |
| 23323 | Corner drain guard for Two and Three tub sinks |
| 21142 | Stainless steel knockdown drain board for 18" x 18" tub sink |
| 21143 | Stainless steel knockdown drain board for 24" x 24" tub sink |



BAR DRAIN BOARD



FEATURES

- Galvanized leg and socket, plastic bullet feet

| Item | Description | Gross Dimensions | Weight | Gross Weight |
|-------|--|------------------|---------|--------------|
| 43472 | 18-gauge 304 stainless steel drain board, sides, front and back, open base | 25" x 19" x 18" | 37 lbs. | 40 lbs. |



MOP SINK

FEATURES

- 16 gauge 304 stainless steel construction. Drain Pipe Size: 3" PVC or Cast Iron. Drain basket included.

| Item | Description | Dimensions (WDH) | Gross Weight | Gross Dimensions |
|-------|---------------------------|-------------------|--------------|------------------|
| 24412 | 20" x 16" x 6" Bowl size | 25" x 21" x 11" | 64 lbs. | 21" x 25" x 11" |
| 44605 | 28" x 20" x 6" Bowl size | 33" x 25" x 11.5" | 44 lbs. | 26" x 12" x 34" |
| 44606 | 20" x 16" x 12" Bowl size | 25" x 21" x 17.5" | 46.2 lbs. | 22" x 17" x 26" |
| 44607 | 28" x 20" x 12" Bowl size | 33" x 25" x 17.5" | 75.9 lbs. | 26" x 17" x 34" |



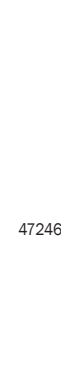
HAND SINK COMBINED WITH MOP SINK



FEATURES

- 18 gauge, 304 stainless steel hand sink, cabinet body, mop sink, and wall mount clips
- Gooseneck faucet, hand sink 1½" drain basket, and mop sink 3½" drain basket included

| Item | Description | Dimensions |
|-------|---|---------------------------------------|
| 47246 | Hand Sink 14" x 10" x 5.38" Bowl Combined with Mop Sink 15" x 13" x 6" Bowl | 15.31" x 17" x 34" with 8" Backsplash |



BUDGET SINK

FEATURES

- 18 Gauge 430 Stainless steel construction with galvanized leg, socket and plastic bullet feet

| Item | Description | Dimensions | Weight |
|-------|---|-------------------|-----------|
| 22121 | 18" X 18" X 13" Sink With 3.5" Center Drain Basket and 8.75" Backsplash | 21" x 21.5" x 41" | 36.3 lbs. |



BLENDER STATION

FEATURES

- 18-gauge 304 stainless steel recessed step, backsplash, dump sink, sides and hat channel, open back and bottom. Galvanized leg and socket, plastic bullet feet
- 1" IPS drain included

| Item | Description | Dimensions | Weight | Gross Weight |
|-------|--|-----------------|-----------|--------------|
| 43473 | Blender station, 3" backsplash 9" x 9" x 4" Dump Sink. | 15" x 23" x 30" | 26.4 lbs. | 33 lbs. |



LAUNDRY SINK

FEATURES

- 16 gauge 304 stainless steel sink bowl with 201 stainless steel legs
- Faucet and drain basket included

| Item | Description | Dimensions | Weight |
|-------|--|-----------------|-----------|
| 44593 | Stainless steel laundry sink with 18" x 16" x 13"D sink bowl, faucet and drain basket. | 21" x 24" x 33" | 35.7 lbs. |



UNDER COUNTER DISH TABLES

FEATURES

- 18-gauge polished stainless steel body, legs and bullet feet with cross bracing
- 8" backplash with 2" return at 45 ° angle to minimize spills and splashes

| Item | Description | Dimensions |
|-------|---|-----------------|
| 40189 | 48" left side under counter dish table | 50" x 30" x 44" |
| 40190 | 48" right side under counter dish table | 50" x 30" x 44" |
| 40191 | 60" left side under counter dish table | 62" x 30" x 44" |
| 40192 | 60" right side under counter dish table | 62" x 30" x 44" |



DISH TABLES

- Create additional space for your dishes
- Variety of sizes designed to fit your kitchen needs
- Constructed with 18-gauge stainless steel and designed to withstand every-day operation

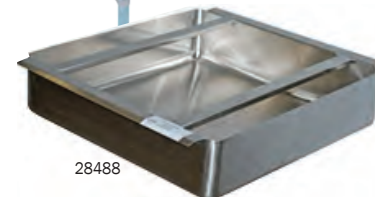
Clean Dish Table

| Item | Description | Dimensions |
|-------|---------------------------------|--------------------|
| 28472 | 26" left side clean dish table | 30.37" x 26" x 44" |
| 28473 | 26" right side clean dish table | 30.37" x 26" x 44" |
| 28474 | 36" left side clean dish table | 30.37" x 36" x 44" |
| 28475 | 36" right side clean dish table | 30.37" x 36" x 44" |
| 28476 | 48" left side clean dish table | 30.37" x 48" x 44" |
| 28477 | 48" right side clean dish table | 30.37" x 48" x 44" |
| 28478 | 60" left side clean dish table | 30.37" x 60" x 44" |
| 28479 | 60" right side clean dish table | 30.37" x 60" x 44" |



Soiled Dish Table

| Item | Description | Dimensions |
|-------|--|--------------------|
| 28480 | 26" left side soiled dish table with sink | 30.37" x 26" x 44" |
| 28481 | 26" right side soiled dish table with sink | 30.37" x 26" x 44" |
| 28482 | 36" left side soiled dish table with sink | 30.37" x 36" x 44" |
| 28483 | 36" right side soiled dish table with sink | 30.37" x 36" x 44" |
| 28484 | 48" left side soiled dish table with sink | 30.37" x 48" x 44" |
| 28485 | 48" right side soiled dish table with sink | 30.37" x 48" x 44" |
| 28486 | 60" left side soiled dish table with sink | 30.37" x 60" x 44" |
| 28487 | 60" right side soiled dish table with sink | 30.37" x 60" x 44" |



PRE-RINSE BASKET

FEATURES

- Prevents food scraps from going into your sink drains

| Item | Description | Dimensions |
|-------|----------------------------------|--------------------|
| 28488 | Stainless Steel Pre-Rinse Basket | 19.5" x 19.5" x 5" |

PEDESTAL SINKS

FEATURES

- Made of high quality 16 gauge 304 stainless steel. Comes with a 7.75" backplash and 34" pedestal. Also available with side splashes

| Item | Description | Bowl Dimensions | Gross Weight | Net Dimensions | Gross Dimensions |
|-------|---|----------------------|--------------|-----------------------|------------------|
| 23515 | Pedestal sink | 16" x 13.75" x 5.75" | 50 lbs. | 13.75" x 18" x 41.75" | 22" x 18" x 43" |
| 27180 | Pedestal sink with side splashes | 16" x 13.75" x 5.75" | 60 lbs. | 13.75" x 18" x 41.75" | 22" x 18" x 43" |
| 23521 | SS Foot Valve for item 23515, 27180 | | | | |
| 28680 | Replacement hot or cold cartridge for item 23515, 27180 | | | | |





WALL MOUNTED SINKS

FEATURES



- Made of 304 quality stainless steel
- Comes with a 6.5" backsplash, faucets, mounting bracket, and also available with side splashes

| Item | Description | Bowl Dimensions | Net Weight | Net Dimensions | Gross Dimensions | |
|-------|---|-----------------|------------------|---|------------------|-----|
| 46507 | 18 gauge Hand sink with faucet | 9" x 9" x 5" | 9.5 lbs / 4.3 kg | 16" x 12" x 13" | 18" x 16" x 18" | NEW |
| 22122 | 20 gauge Hand sink with faucet | 14" x 10" x 6" | 7 lbs / 3 kg | 15" x 17" x 13.5" | 17" x 18" x 14" | |
| 44585 | 18 gauge Hand sink with faucet | 14" x 10" x 5" | 11 lbs / 5 kg | 14.5" x 18" x 11" (15.25" with faucet) | 18" x 14" x 15" | NEW |
| 44586 | 18 gauge Hand sink with faucet and side splashes | 14" x 10" x 5" | 7 lbs / 3 kg | 13" x 17" x 15.25" | 18" x 14" x 15" | NEW |
| 46582 | Hand Sink with Two Holes (Hand Sink Only) | | | | | |
| 46888 | Faucet For Stainless Steel Hand Sink, 4" Center with 4" Gooseneck Spout | | | | | |
| 14337 | Drain plug | | | | | |
| 31282 | Replacement hot cartridge for 22122 | | | | | |
| 31283 | Replacement cold cartridge for 22122 | | | | | |

SINKS WITH KNEE VALVES

FEATURES



- Hand sink with faucet
- Made of high quality 20 and 18 gauge 304 stainless steel

| Item | Description | Bowl Dimensions | Net Weight | Net Dimensions | Gross Dimensions | |
|-------|--|-----------------|------------------|--------------------|-------------------|-----|
| 46319 | Hand sink with knee valve assembly | 10" x 14" x 5" | 20 lbs./ 9.2 kg | 15.2" x 18" x 14" | 15.7" x 19" x 15" | NEW |
| 46512 | Hand sink with knee valve assembly and side splashes | 10" x 14" x 5" | 26 lbs / 11.8 kg | 15.25" x 17" x 13" | 16" x 20" x 19" | NEW |
| 46583 | Hand Sink with One Faucet Hole | | | | | |
| 21123 | Knee Valve Assembly | | | | | |
| 14337 | Drain plug for hand sink | | | | | |
| 23332 | Knee Valve Assembly and gooseneck faucet for sink | | | | | |
| 28680 | Replacement hot or cold cartridge for 37868, 22288 | | | | | |

STAINLESS STEEL DROP IN SINKS 




One Tub Drop In Sink

| Item | Description | Net Dimensions | Gross Dimensions | Net Weight | Gross Weight |
|-------|--|----------------|------------------|------------|--------------|
| 39778 | 9" x 9" x 5" One tub Drop in sink with flat top and 3.5" drain basket | 14"x 12"x 5" | 15"x13"x6" | 4 lbs | 6 lbs. |
| 39779 | 10" x 14" x 5" One tub Drop in sink with flat top and 3.5" drain basket | 19"x13"x 5" | 21"x15"x6" | 5.1 lbs | 9 lbs. |
| 39780 | 10" x 14" x 10" One tub Drop in sink with flat top and 3.5" drain basket | 19"x 13" x 10" | 21"x15"x11" | 8.8 lbs | 14 lbs. |
| 39781 | 14" x 10" x 5" One tub Drop in sink with flat top and 3.5" drain basket | 15"x17"x 5" | 18"x16"x6" | 2.7 lbs | 10 lbs. |
| 39784 | 12.5" x 10.25" x 5.5" One tub Drop in sink top with self-rimmed edge and 3.5" drain basket | 15"x15" x 5.5" | 18"x17"x7" | 5.7 lbs | 8 lbs. |
| 39785 | 10" x 14" x 5" One tub Drop in sink with 6" Left-Back-Right splash and 3.5" drain basket | 19"x13" x 11" | 21"x15"x13" | 9.5 lbs. | 14 lbs. |
| 39786 | 10" x 14" x 10" One tub Drop in sink with 6" Left-Back-Right splash and 3.5" drain basket | 19"x13"x 16" | 21"x16"x17" | 12.8 lbs. | 18 lbs. |

Two & Three Tub Drop In Sinks

| Item | Description | Net Dimensions | Gross Dimensions | Net Weight | Gross Weight |
|-------|--|-----------------|------------------|------------|--------------|
| 39782 | 10" x 14" x 10" Two tub Drop in sink with flat top and 3.5" drain basket | 25" x 19" x 10" | 27" x 21" x 11" | 16 lbs. | 26 lbs. |
| 39783 | 10" x 14" x 10" Three tub Drop in sink with flat top and 3.5" drain basket | 37" x 19" x 10" | 39" x 21" x 11" | 25 lbs. | 34 lbs. |
| 44604 | 16" x 20" x 12" Three tub Drop In Sink with flat top and 3.5" drain basket | 25" x 55" x 12" | 26" x 13" x 56" | 53.7 lbs. | 59.2 lbs. |

DECK-MOUNTED SINKS FAUCETS FOR DROP IN SINKS Low-Lead Faucets* (less than 0.25%)

| Item | Description | Gross Dimensions | Gross Weight |
|-------|---|------------------|--------------|
| 39787 | Deck-mounted 4" centers with 3.5" goose neck spout faucet for drop in sinks. Fit 39778, 39781 and 39784 | 9" x 5" x 3" | 2 lbs. |
| 39788 | Deck-mounted 4" centers with 9" goose neck spout faucet for drop in sinks 39779, 39780, 39782, 39783, 39785 and 39786 | | |
| 44719 | Deck-mounted 10" long spout for stainless steel triple drop in sink with flat top 44604  | | |
| 31282 | Replacement hot cartridge for 39787 & 39788 | | |
| 31283 | Replacement cold cartridge for 39787 & 39788 | | |
| 28491 | Replacement hot cartridge for 44719 | | |
| 28492 | Replacement cold cartridge for 44719 | | |



GOOSE NECK FAUCET

| Item | Description |
|-------|---|
| 22289 | Goose neck faucet for tub sinks |
| 46888 | 4" Goose neck faucet for fabricated hand sinks, 44585 & 44586 |
| 37869 | Replacement hot cartridge for 22289 |
| 37870 | Replacement cold cartridge for 22289 |
| 44743 | Replacement cartridge pair (hot & cold) for 46888 |

NEW



SPLASH MOUNTED FAUCET Low-Lead Faucets* (less than 0.25%)

| Item | Description |
|-------|---|
| 39254 | 8" centres, swing nozzle 6" spout. Fits 18"x18" one tub sinks and item 43473 |
| 39255 | 8" centres, swing nozzle 8" spout. Fits 18"x18" one tub sinks |
| 39256 | 8" centres, swing nozzle 10" spout. Fits 18"x18" and 18"x21" one tub sinks, 18"x18" two tub sinks and space saver sinks |
| 23516 | 8" centres, swing nozzle 12" spout. Fits all one, two, three tub sinks |
| 23517 | 8" centres, swing nozzle 14" spout. Fits 24"x24" one tub sinks, 18"x21" and 24"x24" two tub sinks, 18"x21" and 24"x24" three tub sinks, soiled dish table, Undercounter dish tables |
| 28491 | Replacement hot cartridge for 23516, 23517, & 39256 |
| 28492 | Replacement cold cartridge for 23516, 23517, & 39256 |



BAR SINK FAUCET Low-Lead Faucets* (less than 0.25%)

| Item | Description |
|-------|--|
| 26085 | Faucet for bar sink, swing nozzle, 12" spout. Fits 25274 |



PRE-RINSE SPRAY VALVE ASSEMBLY Low-Lead Faucets* (less than 0.25%)

FEATURES

- Solid construction
- Flexible stainless steel hose
- Spray Valve
- Check valve prevents cross-flow
- Best used in food service, commercial kitchens and restaurants



| Item | Description |
|-------|---|
| 23518 | Pre-rinse spray valve assembly |
| 28680 | Replacement hot or cold cartridge for 23518 |

| Item | Description | Faucet | Riser Brass Pipe | Steel Hose | Wall Bracket | Wall Mounted Type | Gross Weight | Gross Dimensions | |
|-------|--|--------|------------------|------------|--------------|-------------------|--------------|------------------|--|
| 22123 | Pre-rinse Assembly without Center Faucet | n/a | 20" | 44" | 6" or 12" | 8" o.c | 10 lbs. | 25" x 13" x 3" | |
| 22124 | Pre-rinse Assembly without Center Faucet | 12.5" | 20" | 44" | 6" or 12" | 8" o.c | 12 lbs. | 25" x 13" x 3" | |
| 27226 | Replacement hot cartridge for add-on faucet on 22124 | | | | | | | | |
| 27330 | Replacement cold cartridge for add-on faucet on 22124 | | | | | | | | |
| 28680 | Replacement hot and cold cartridge for 22123 and 22124 | | | | | | | | |

STAINLESS STEEL WORKTABLES WITH ROLLED DIE CAST LEG CLAMPS

Optional casters and extra shelves are available



FEATURES

- 18 Gauge 430 Stainless Steel
- Support Channels are secured via bolt and acorn style nut
- The galvanized under-shelf has rolled die cast leg clamps
- Legs are secured by single set screw design
- Plastic Bullet Feet



Stainless Steel Worktables With Rolled Die Cast Leg Clamps

| Item | Description | Load Capacity | Height | Gross Weight | Gross Dimensions |
|--------|----------------------|---------------|--------|--------------|----------------------|
| 17577 | S.S. Table 24" x 24" | 826.7 lbs | 34" | 34.6 lbs | 30.5" x 36" x 3.1" |
| 17578 | S.S. Table 24" x 30" | 903.9 lbs | 34" | 38.4 lbs | 30.5" x 36" x 3.1" |
| 17579 | S.S. Table 24" x 36" | 992.1 lbs | 34" | 42.3 lbs | 30.5" x 37.4" x 3.1" |
| 17580 | S.S. Table 24" x 48" | 1069.2 lbs | 34" | 50 lbs | 25.4" x 49.4" x 3.1" |
| *17581 | S.S. Table 24" x 60" | 1102.3 lbs | 34" | 57.8 lbs | 25.4" x 61.4" x 3.1" |
| *17582 | S.S. Table 24" x 72" | 1146.4 lbs | 34" | 65.5 lbs | 25.4" x 73.4" x 3.1" |
| *20198 | S.S. Table 24" x 84" | 1411 lbs | 34" | 73.2 lbs | 25.4" x 85.4" x 3.1" |
| *18854 | S.S. Table 24" x 96" | 1510.2 lbs | 34" | 80.9 lbs | 25.4" x 97.4" x 3.1" |
| 17584 | S.S. Table 30" x 30" | 992.1 lbs | 34" | 48 lbs | 31.5" x 97.4" x 3.1" |
| 17585 | S.S. Table 30" x 36" | 1080.3 lbs | 34" | 52.5 lbs | 36.6" x 37.4" x 3.1" |
| *17586 | S.S. Table 30" x 48" | 1157.4 lbs | 34" | 61.5 lbs | 31.1" x 49.4" x 3.1" |
| *17587 | S.S. Table 30" x 60" | 1190.5 lbs | 34" | 70.5 lbs | 31.5" x 61.4" x 3.1" |
| *17588 | S.S. Table 30" x 72" | 1234.6 lbs | 34" | 79.6 lbs | 31.5" x 73.4" x 3.1" |
| *20434 | S.S. Table 30" x 84" | 1499.1 lbs | 34" | 93.9 lbs | 31.5" x 85.4" x 3.1" |
| *18855 | S.S. Table 30" x 96" | 1598.4 lbs | 34" | 103 lbs | 31.5" x 97.4" x 3.1" |

Stainless Steel Worktables With Rolled Die Cast Leg Clamps And Backsplash

| Item | Description | Load Capacity | Height | Gross Weight | Gross Dimensions |
|--------|---|---------------|---------------------------|--------------|----------------------|
| 23793 | S.S. Table 24" x 24" with 4" backsplash | 793.7 lbs. | 34" (38" with backsplash) | 38.1 lbs | 25.4" x 36" x 6.9" |
| 23794 | S.S. Table 24" x 30" with 4" backsplash | 881.8 lbs. | 34" (38" with backsplash) | 43.7 lbs | 24.4" x 35.6" x 7.1" |
| 23795 | S.S. Table 24" x 36" with 4" backsplash | 948 lbs. | 34" (38" with backsplash) | 48.9 lbs | 25.4" x 37.4" x 6.9" |
| 23796 | S.S. Table 24" x 48" with 4" backsplash | 1025.1 lbs. | 34" (38" with backsplash) | 59.3 lbs | 25.4" x 49.4" x 6.9" |
| *23797 | S.S. Table 24" x 60" with 4" backsplash | 1058.2 lbs. | 34" (38" with backsplash) | 69.7 lbs | 25.4" x 61.4" x 6.9" |
| *23798 | S.S. Table 24" x 72" with 4" backsplash | 1102.3 lbs. | 34" (38" with backsplash) | 80 lbs | 25.4" x 73.4" x 6.9" |
| *23799 | S.S. Table 24" x 84" with 4" backsplash | 1366.9 lbs. | 34" (38" with backsplash) | 95.7 lbs | 25.2" x 85.4" x 7.1" |
| *23800 | S.S. Table 24" x 96" with 4" backsplash | 1466.1 lbs. | 34" (38" with backsplash) | 106 lbs | 25.4" x 97.4" x 6.9" |
| 23801 | S.S. Table 30" x 30" with 4" backsplash | 948 lbs. | 34" (38" with backsplash) | 49.1 lbs | 31.5" x 37.4" x 7.7" |
| 23802 | S.S. Table 30" x 36" with 4" backsplash | 1036.2 lbs. | 34" (38" with backsplash) | 55.1 lbs | 31.5" x 37.4" x 7.7" |
| 23803 | S.S. Table 30" x 48" with 4" backsplash | 1113.3 lbs. | 34" (38" with backsplash) | 67.2 lbs | 30.7" x 49.2" x 7.1" |
| *23804 | S.S. Table 30" x 60" with 4" backsplash | 1146.4 lbs. | 34" (38" with backsplash) | 79.4 lbs | 31.5" x 61.4" x 6.9" |
| *23805 | S.S. Table 30" x 72" with 4" backsplash | 1190.5 lbs. | 34" (38" with backsplash) | 91.7 lbs | 31.1" x 73.2" x 7.1" |
| *23806 | S.S. Table 30" x 84" with 4" backsplash | 1455.1 lbs. | 34" (38" with backsplash) | 109.1 lbs | 31.1" x 85.2" x 7.1" |
| *23807 | S.S. Table 30" x 96" with 4" backsplash | 1554.3 lbs. | 34" (38" with backsplash) | 121.3 lbs | 31.5" x 97.4" x 6.9" |

Undershelves For Stainless Steel Worktables With Rolled Die Cast Leg Clamps

| Item | Description | Load Capacity | Gross Dimensions | Gross Weight |
|--------|---|---------------|----------------------|--------------|
| 17614 | 24" x 24" Undershef for 17577 and 23793 | 341.7 lbs. | 20.5" x 20.5" x 2.2" | 7.7 lbs. |
| 17615 | 24" x 30" Undershef for 17578 and 23794 | 374.8 lbs. | 20.3" x 26.4" x 2.4" | 9.9 lbs. |
| 17616 | 24" x 36" Undershef for 17579 and 23795 | 418.9 lbs. | 20.3" x 32.3" x 2.2" | 12.1 lbs. |
| 17617 | 24" x 48" Undershef for 17580 and 23796 | 451.9 lbs. | 20.3" x 44.3" x 2.4" | 14.3 lbs. |
| *17618 | 24" x 60" Undershef for 17581 and 23797 | 463 lbs. | 20.3" x 56.3" x 2.2" | 16.5 lbs. |
| *17619 | 24" x 72" Undershef for 17582 and 23798 | 485 lbs. | 20.3" x 68.3" x 2.4" | 18.7 lbs. |
| *17620 | 24" x 84" Undershef for 20198 and 23799 | 595.2 lbs. | 20.3" x 80.3" x 2.4" | 20.9 lbs. |
| *17621 | 24" x 96" Undershef for 18854 and 23800 | 650.4 lbs. | 20.3" x 92.3" x 2.4" | 23.1 lbs. |
| 17622 | 30" x 30" Undershef for 17548 and 23801 | 396.8 lbs. | 25" x 26.4" x 2.4" | 11 lbs. |
| 17623 | 30" x 36" Undershef for 17585 and 23802 | 440.9 lbs. | 25" x 32.3" x 2.4" | 13.2 lbs. |
| 17624 | 30" x 48" Undershef for 17586 and 23803 | 474 lbs. | 25" x 44.3" x 2.4" | 15.4 lbs. |
| *17625 | 30" x 60" Undershef for 17587 and 23804 | 485 lbs. | 25" x 56.3" x 2.4" | 17.6 lbs. |
| *17626 | 30" x 72" Undershef for 17588 and 23805 | 507.1 lbs. | 25" x 68.3" x 2.4" | 19.8 lbs. |
| *17627 | 30" x 84" Undershef for 20434 and 23806 | 617.3 lbs. | 25" x 72.2" x 2.4" | 22 lbs. |
| *17628 | 30" x 96" Undershef for 18855 and 23807 | 672.4 lbs. | 25" x 92.3" x 2.4" | 24.3 lbs. |

STANDARD WORKTABLES

Optional casters and extra shelves are available

FEATURES

- 18 Gauge 430 Stainless Steel
- Support Channels secured via bolt and acorn style nut
- The Galvanized Under-shelf designed with welded V pipe leg supports
- Legs secured by single set-screw design
- Plastic Bullet Feet



Standard Worktables

| Item | Description | Load Capacity | Height | Gross Weight | Gross Dimensions |
|--------|----------------------|---------------|--------|--------------|----------------------|
| 24196 | S.S. Table 18" x 24" | 450 lbs. | 34.5" | 30.4 lbs. | 35.2" x 22.6" x 3.1" |
| 43182 | S.S. Table 24" x 18" | 450 lbs. | 34.5" | 30.4 lbs. | 35.2" x 22.6" x 3.1" |
| 22063 | S.S. Table 24" x 24" | 485 lbs. | 34.5" | 30 lbs. | 35.2" x 28.7" x 3.1" |
| 22064 | S.S. Table 24" x 30" | 529 lbs. | 34.5" | 34.4 lbs. | 35.2" x 28.7" x 3.1" |
| 22065 | S.S. Table 24" x 36" | 573 lbs. | 34.5" | 38.4 lbs. | 37.4" x 25.2" x 3.1" |
| 22066 | S.S. Table 24" x 48" | 606 lbs. | 34.5" | 47.2 lbs. | 49.4" x 25.2" x 3.1" |
| *22067 | S.S. Table 24" x 60" | 650 lbs. | 34.5" | 56.9 lbs. | 61.4" x 25.2" x 3.1" |
| *22068 | S.S. Table 24" x 72" | 705 lbs. | 34.5" | 66.1 lbs. | 73.4" x 25.2" x 3.1" |
| *22069 | S.S. Table 24" x 84" | 1036 lbs. | 34.5" | 83.8 lbs. | 85.4" x 25.2" x 3.1" |
| *22070 | S.S. Table 24" x 96" | 1102 lbs. | 34.5" | 94.8 lbs. | 97.4" x 25.2" x 3.1" |
| 43183 | S.S. Table 30" x 18" | 480 lbs. | 34.5" | 32.2 lbs. | 35.2" x 22.6" x 3.1" |
| 22071 | S.S. Table 30" x 30" | 551 lbs. | 34.5" | 39.2 lbs. | 38.8" x 34.7" x 3.1" |
| 22072 | S.S. Table 30" x 36" | 595 lbs. | 34.5" | 44.1 lbs. | 37.4" x 31.2" x 3.1" |
| 22073 | S.S. Table 30" x 48" | 639 lbs. | 34.5" | 54.7 lbs. | 49.4" x 31.2" x 3.1" |
| *22074 | S.S. Table 30" x 60" | 679 lbs. | 34.5" | 66.1 lbs. | 61.4" x 31.2" x 3.1" |
| *22075 | S.S. Table 30" x 72" | 750 lbs. | 34.5" | 77.6 lbs. | 73.4" x 31.2" x 3.1" |
| *22076 | S.S. Table 30" x 84" | 1091 lbs. | 34.5" | 99.2 lbs. | 85.4" x 31.2" x 3.1" |
| *22077 | S.S. Table 30" x 96" | 1157 lbs. | 34.5" | 104.5 lbs. | 97.4" x 31.2" x 3.1" |

Standard Worktables With Backsplash

Optional casters and extra shelves are available



FEATURES

- 18 Gauge 430 Stainless Steel
- Support Channels secured via bolt and acorn style nut
- The Galvanized Under-shelf designed with welded V pipe leg supports
- Legs secured by single set-screw design
- Plastic Bullet Feet



| Item | Description | Load Capacity | Height | Gross Weight | Gross Dimensions |
|--------|---|---------------|-------------------------------|--------------|----------------------|
| 22078 | S.S. Table 24" x 24" with 4" backsplash | 485 lbs. | 34.5" (38.5" with backsplash) | 32.6 lbs. | 35.2" x 28.7" x 7.1" |
| 22079 | S.S. Table 24" x 30" with 4" backsplash | 529 lbs. | 34.5" (38.5" with backsplash) | 37.9 lbs. | 35.2" x 28.7" x 7.1" |
| 22080 | S.S. Table 24" x 36" with 4" backsplash | 573 lbs. | 34.5" (38.5" with backsplash) | 40.6 lbs. | 37.4" x 25.4" x 7.1" |
| 22081 | S.S. Table 24" x 48" with 4" backsplash | 606 lbs. | 34.5" (38.5" with backsplash) | 51.6 lbs. | 49.4" x 25.4" x 7.1" |
| *22082 | S.S. Table 24" x 60" with 4" backsplash | 650 lbs. | 34.5" (38.5" with backsplash) | 58.6 lbs. | 61.4" x 25.4" x 7.1" |
| *22083 | S.S. Table 24" x 72" with 4" backsplash | 705 lbs. | 34.5" (38.5" with backsplash) | 69.4 lbs. | 73.4" x 25.4" x 7.1" |
| *22084 | S.S. Table 24" x 84" with 4" backsplash | 1036 lbs. | 34.5" (38.5" with backsplash) | 83.8 lbs. | 85.4" x 25.4" x 7.1" |
| *22085 | S.S. Table 24" x 96" with 4" backsplash | 1102 lbs. | 34.5" (38.5" with backsplash) | 43.8 lbs. | 97.4" x 25.4" x 7.1" |
| 22086 | S.S. Table 30" x 30" with 4" backsplash | 551 lbs. | 34.5" (38.5" with backsplash) | 44.1 lbs. | 38.8" x 34.7" x 7.1" |
| 22087 | S.S. Table 30" x 36" with 4" backsplash | 595 lbs. | 34.5" (38.5" with backsplash) | 46.3 lbs. | 37.4" x 31.4" x 7.1" |
| 22088 | S.S. Table 30" x 48" with 4" backsplash | 639 lbs. | 34.5" (38.5" with backsplash) | 56.9 lbs. | 49.4" x 31.4" x 7.1" |
| *22089 | S.S. Table 30" x 60" with 4" backsplash | 679 lbs. | 34.5" (38.5" with backsplash) | 70.1 lbs. | 61.4" x 31.4" x 7.1" |
| *22090 | S.S. Table 30" x 72" with 4" backsplash | 750 lbs. | 34.5" (38.5" with backsplash) | 80.7 lbs. | 73.4" x 31.4" x 7.1" |
| *22091 | S.S. Table 30" x 84" with 4" backsplash | 1091 lbs. | 34.5" (38.5" with backsplash) | 99.2 lbs. | 85.4" x 31.4" x 7.1" |
| *22092 | S.S. Table 30" x 96" with 4" backsplash | 1157 lbs. | 34.5" (38.5" with backsplash) | 108.5 lbs. | 97.4" x 31.4" x 7.1" |

Undershelves For Standard Worktables

| Item | Description | Load Capacity | Gross Weight | Gross Dimensions |
|--------|---|---------------|--------------|----------------------|
| 22093 | 24" x 24" Undershef for 22063 and 22078 | 297 lbs. | 6.5 lbs. | 20.1" x 18.7" x 2.4" |
| 22094 | 24" x 30" Undershef for 22064 and 22079 | 330 lbs. | 8.4 lbs. | 26" x 18.7" x 2.4" |
| 22095 | 24" x 36" Undershef for 22065 and 22080 | 330 lbs. | 9.7 lbs. | 31.9" x 18.7" x 2.4" |
| 22096 | 24" x 48" Undershef for 22066 and 22081 | 363 lbs. | 12.9 lbs. | 44.1" x 18.7" x 2.4" |
| *22097 | 24" x 60" Undershef for 22067 and 22082 | 396 lbs. | 16.8 lbs. | 55.9" x 18.7" x 2.4" |
| *22098 | 24" x 72" Undershef for 22068 and 22083 | 396 lbs. | 19.8 lbs. | 67.9" x 18.7" x 2.4" |
| *22099 | 24" x 84" Undershef for 22069 and 22084 | 429 lbs. | 22.6 lbs. | 80.2" x 18.7" x 2.4" |
| *22100 | 24" x 96" Undershef for 22070 and 22085 | 462 lbs. | 25.6 lbs. | 92.1" x 18.7" x 2.4" |
| 44291 | 24" x 18" Undershef for 43183 | 180 lbs. | 4.4 lbs. | 16.7" x 18.7" x 2.4" |
| 44292 | 30" x 18" Undershef for 43183 | 200 lbs. | 6.8 lbs. | 16.7" x 24.8" x 2.4" |
| 22101 | 30" x 30" Undershef for 22071 and 22086 | 310 lbs. | 10.1 lbs. | 26" x 24.8" x 2.4" |
| 22102 | 30" x 36" Undershef for 22072 and 22087 | 333 lbs. | 12.5 lbs. | 31.9" x 24.8" x 2.4" |
| 22103 | 30" x 48" Undershef for 22073 and 22088 | 353 lbs. | 16.8 lbs. | 44.1" x 24.8" x 2.4" |
| *22104 | 30" x 60" Undershef for 22074 and 22089 | 376 lbs. | 21.2 lbs. | 55.9" x 24.8" x 2.4" |
| *22105 | 30" x 72" Undershef for 22075 and 22090 | 396 lbs. | 25.1 lbs. | 67.9" x 24.8" x 2.4" |
| *22106 | 30" x 84" Undershef for 22076 and 22091 | 451 lbs. | 28.7 lbs. | 80.2" x 24.8" x 2.4" |
| *22107 | 30" x 96" Undershef for 22077 and 22092 | 484 lbs. | 33.5 lbs. | 92.1" x 24.8" x 2.4" |

ALL STAINLESS STEEL WORKTABLES



- 20 Gauge 430 Stainless Steel construction



All Stainless Steel Worktables

| Item | Description | Load Capacity | Height | Gross Weight | Gross Dimensions |
|--------|---|---------------|--------|--------------|----------------------|
| 19135 | 24" x 24" All Stainless Steel Worktable | 826.7 lbs. | 34" | 34.5 lbs. | 30.5" x 36" x 3.1" |
| 19136 | 24" x 30" All Stainless Steel Worktable | 903.9 lbs. | 34" | 38.4 lbs. | 30.5" x 36" x 3.1" |
| 19137 | 24" x 36" All Stainless Steel Worktable | 981.1 lbs. | 34" | 42.2 lbs. | 30.5" x 37.4" x 3.1" |
| 19138 | 24" x 48" All Stainless Steel Worktable | 1058.2 lbs. | 34" | 49.9 lbs. | 25.4" x 49.4" x 3.1" |
| *19139 | 24" x 60" All Stainless Steel Worktable | 1102.3 lbs. | 34" | 57.7 lbs. | 25.4" x 61.4" x 3.1" |
| *19140 | 24" x 72" All Stainless Steel Worktable | 1146.4 lbs. | 34" | 65.4 lbs. | 25.4" x 73.4" x 3.1" |
| *26044 | 24" x 84" All Stainless Steel Worktable | 1400 lbs. | 34" | 95 lbs. | 26" x 74" x 6" |
| 19141 | 24" x 96" All Stainless Steel Worktable | 1510.2 lbs. | 34" | 80.8 lbs. | 25.4" x 97.4" x 3.1" |
| 19142 | 30" x 30" All Stainless Steel Worktable | 992.1 lbs. | 34" | 48 lbs. | 36.6" x 36" x 3.1" |
| 19143 | 30" x 36" All Stainless Steel Worktable | 1080.3 lbs. | 34" | 52.5 lbs. | 36.6" x 37.4" x 3.1" |
| 19144 | 30" x 48" All Stainless Steel Worktable | 1157.4 lbs. | 34" | 61.5 lbs. | 31.5" x 49.4" x 3.1" |
| *19145 | 30" x 60" All Stainless Steel Worktable | 1190.5 lbs. | 34" | 70.5 lbs. | 31.5" x 61.4" x 3.1" |
| *19146 | 30" x 72" All Stainless Steel Worktable | 1234.6 lbs. | 34" | 79.6 lbs. | 31.5" x 73.4" x 3.1" |
| *26045 | 30" x 84" All Stainless Steel Worktable | 1500 lbs. | 34" | 95 lbs. | 26" x 74" x 6" |
| *19147 | 30" x 96" All Stainless Steel Worktable | 1598.4 lbs. | 34" | 103 lbs. | 31.5" x 97.4" x 3.1" |

All Stainless Steel Worktables With Backslash

| Item | Description | Load Capacity | Height | Gross Weight | Gross Dimensions |
|--------|--|---------------|--------------------------|--------------|----------------------|
| 44335 | All SS Table 24" x 24" with 4" backslash | 793.7 lbs. | 34" (38" with backslash) | 38.1 lbs. | 25.4" x 36" x 6.9" |
| 44336 | All SS Table 24" x 30" with 4" backslash | 881.8 lbs. | 34" (38" with backslash) | 43.7 lbs. | 25.4" x 36" x 6.9" |
| 44337 | All SS Table 24" x 36" with 4" backslash | 948 lbs. | 34" (38" with backslash) | 48.9 lbs. | 25.4" x 37" x 6.9" |
| 44338 | All SS Table 24" x 48" with 4" backslash | 1025.1 lbs. | 34" (38" with backslash) | 59.3 lbs. | 25.4" x 49.4" x 6.9" |
| 44339 | All SS Table 24" x 60" with 4" backslash | 1058.2 lbs. | 34" (38" with backslash) | 69.7 lbs. | 25.4" x 61.4" x 6.9" |
| 44340 | All SS Table 24" x 72" with 4" backslash | 1102.3 lbs. | 34" (38" with backslash) | 80 lbs. | 25.4" x 73.4" x 6.9" |
| *44341 | All SS Table 24" x 84" with 4" backslash | 1366.9 lbs. | 34" (38" with backslash) | 95.7 lbs. | 25.4" x 85.4" x 6.9" |
| *44342 | All SS Table 24" x 96" with 4" backslash | 1466.1 lbs. | 34" (38" with backslash) | 106 lbs. | 25.4" x 97.4" x 6.9" |
| 44343 | All SS Table 30" x 30" with 4" backslash | 948 lbs. | 34" (38" with backslash) | 49.1 lbs. | 31.5" x 36" x 6.9" |
| 44344 | All SS Table 30" x 36" with 4" backslash | 1036.2 lbs. | 34" (38" with backslash) | 55.1 lbs. | 31.5" x 37.4" x 6.9" |
| 44345 | All SS Table 30" x 48" with 4" backslash | 1113.3 lbs. | 34" (38" with backslash) | 67.2 lbs. | 31.5" x 49.4" x 6.9" |
| 44346 | All SS Table 30" x 60" with 4" backslash | 1146.4 lbs. | 34" (38" with backslash) | 79.4 lbs. | 31.5" x 61.4" x 6.9" |
| *44347 | All SS Table 30" x 72" with 4" backslash | 1190.5 lbs. | 34" (38" with backslash) | 91.7 lbs. | 31.5" x 73.4" x 6.9" |
| *44348 | All SS Table 30" x 84" with 4" backslash | 1455.1 lbs. | 34" (38" with backslash) | 109.1 lbs. | 31.5" x 85.4" x 6.9" |
| *44349 | All SS Table 30" x 96" with 4" backslash | 1554.3 lbs. | 34" (38" with backslash) | 121.3 lbs. | 31.5" x 97.4" x 6.9" |

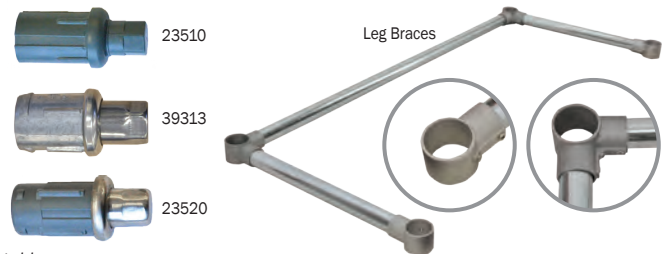
Undershelves For All Stainless Steel *Also Compatible for standard and Heavy-Duty worktables*

| Item | Description | Load Capacity | Gross Weight | Gross Dimensions |
|--------|---|---------------|--------------|----------------------|
| 21607 | 24" x 24" Stainless Steel Undershef for 19135 and 44335 | 363.8 lbs. | 8.8 lbs. | 20.2" x 20.3" x 2.2" |
| 21608 | 24" x 30" Stainless Steel Undershef for 19136 and 44336 | 396.8 lbs. | 11 lbs. | 20.3" x 26.4" x 2.2" |
| 21609 | 24" x 36" Stainless Steel Undershef for 19137 and 44337 | 440.9 lbs. | 13.2 lbs. | 20.3" x 32.3" x 2.2" |
| 21610 | 24" x 48" Stainless Steel Undershef for 19138 and 44338 | 474 lbs. | 15.4 lbs. | 20.3" x 44.3" x 2.2" |
| *21611 | 24" x 60" Stainless Steel Undershef for 19139 and 44339 | 485 lbs. | 17.6 lbs. | 20.3" x 56.3" x 2.2" |
| *21612 | 24" x 72" Stainless Steel Undershef for 19140 and 44340 | 507.1 lbs. | 19.8 lbs. | 20.3" x 68.3" x 2.2" |
| *21613 | 24" x 84" Stainless Steel Undershef for 26044 and 44341 | 617.3 lbs. | 22 lbs. | 20.3" x 80.3" x 2.2" |
| *21614 | 24" x 96" Stainless Steel Undershef for 19141 and 44342 | 672.4 lbs. | 24.3 lbs. | 20.3" x 92.3" x 2.2" |
| 21615 | 30" x 30" Stainless Steel Undershef for 19142 and 44343 | 418.9 lbs. | 12.1 lbs. | 25" x 26.4" x 2.2" |
| 21616 | 30" x 36" Stainless Steel Undershef for 19143 and 44344 | 463 lbs. | 14.3 lbs. | 25" x 32.2" x 2.2" |
| 21617 | 30" x 48" Stainless Steel Undershef for 19144 and 44345 | 496 lbs. | 16.5 lbs. | 25" x 44.3" x 2.2" |
| *21618 | 30" x 60" Stainless Steel Undershef for 19145 and 44346 | 507.1 lbs. | 18.7 lbs. | 25" x 56.3" x 2.2" |
| *21619 | 30" x 72" Stainless Steel Undershef for 19146 and 44347 | 529.1 lbs. | 20.9 lbs. | 25" x 68.3" x 2.2" |
| *21620 | 30" x 84" Stainless Steel Undershef for 26045 and 44348 | 639.3 lbs. | 23.1 lbs. | 25" x 80.3" x 2.2" |
| *21621 | 30" x 96" Stainless Steel Undershef for 19147 and 44349 | 694.5 lbs. | 25.4 lbs. | 25" x 92.3" x 2.2" |

WORKTABLES ACCESSORIES

Bullet Feet For Worktables

| Item | Description |
|-------|---|
| 23510 | Plastic Bullet Foot |
| 39313 | Stainless Steel Bullet Foot |
| 23520 | Bullet Foot- Plastic Inside Stainless Steel Outside |



Leg Braces For Worktables *Allows removal of undershef to convert into sitting table.*

| Item | Description | Item | Description |
|-------|---|-------|---|
| 38035 | Galvanized leg brace for work table 24" x 48" | 39384 | Galvanized leg brace for work table 30" x 48" |
| 38036 | Galvanized leg brace for work table 24" x 60" | 39385 | Galvanized leg brace for work table 30" x 60" |
| 38037 | Galvanized leg brace for work table 24" x 72" | 39386 | Galvanized leg brace for work table 30" x 72" |
| 39033 | Galvanized leg brace for work table 24" x 84" | 39387 | Galvanized leg brace for work table 30" x 84" |
| 39034 | Galvanized leg brace for work table 24" x 96" | 39388 | Galvanized leg brace for work table 30" x 96" |

STAINLESS STEEL WORKTABLES WITH OPEN BASE, 3-SIDED LEG BRACE



FEATURES

- 18 Gauge, 430 Stainless Steel table top with 18 Gauge Galvanized leg, socket, hat channel and "U" shape leg brace
- Aluminum socket, plastic bullet feet

| Item | Description | Load Capacity | Height |
|-------|-----------------------------|---------------|--------|
| 28628 | SS with Leg Brace 24" X 24" | 400 lbs. | 34" |
| 28629 | SS with Leg Brace 24" X 30" | 450 lbs. | 34" |
| 28630 | SS with Leg Brace 24" X 36" | 500 lbs. | 34" |
| 28631 | SS with Leg Brace 24" X 48" | 600 lbs. | 34" |
| 28632 | SS with Leg Brace 24" X 60" | 700 lbs. | 34" |
| 28633 | SS with Leg Brace 30" X 48" | 700 lbs. | 34" |
| 28634 | SS with Leg Brace 30" X 60" | 800 lbs. | 34" |
| 28635 | SS with Leg Brace 30" X 72" | 900 lbs. | 34" |



STAINLESS STEEL SOLID POLY-TOP FRAME WITH UNDERSHELF

sold separately

FEATURES

- Stainless Steel Poly-top table frame with undershelf (aluminum socket)
- 2 sizes of cutting board available - 1" or 3/4" (Sold separately)



Solid Poly-Top Tables

| Item | Description | Net Weight | Gross Weight | Net Dimensions | Gross Dimensions | 3/4" Cutting Board | 1" Cutting Board |
|--------|-------------|------------|--------------|-----------------|------------------|--------------------|------------------|
| 40411 | 24" x 48" | 42 lbs. | 46.2 lbs. | 24" x 48" x 36" | 26" x 50" x 9" | Item: 43185 | Item: 43186 |
| 41274 | 30" x 36" | 40.7 lbs. | 45.1 lbs. | 30" x 36" x 36" | 32" x 38" x 9" | Item: 43187 | Item: 43188 |
| 41276 | 30" x 48" | 47.3 lbs. | 51.7 lbs. | 30" x 48" x 36" | 32" x 50" x 9" | Item: 43189 | Item: 43190 |
| *41278 | 30" x 60" | 54 lbs. | 58.3 lb. | 30" x 60" x 36" | 32" x 62" x 9" | Item: 43191 | Item: 43192 |
| *41280 | 30" x 72" | 60.5 lbs. | 68.2 lbs. | 30" x 72" x 36" | 32" x 74" x 9" | Item: 43193 | Item: 43194 |

Solid Poly-Top Tables With 6" Backsplash

| Item | Description | Net Weight | Gross Weight | Net Dimensions | Gross Dimensions | 3/4" Cutting Board | 1" Cutting Board |
|--------|------------------------|------------|--------------|-----------------|------------------|--------------------|------------------|
| 41247 | 24" x 48" w/backsplash | 53 lbs. | 57.2 lbs. | 24" x 48" x 42" | 26" x 50" x 9" | Item: 43195 | Item: 43196 |
| 41275 | 30" x 36" w/backsplash | 48.4 lbs. | 52.8 lbs. | 30" x 36" x 42" | 32" x 38" x 9" | Item: 43197 | Item: 43198 |
| 41277 | 30" x 48" w/backsplash | 57.2 lbs. | 61.6 lbs. | 30" x 48" x 42" | 32" x 50" x 9" | Item: 43199 | Item: 43200 |
| *41279 | 30" x 60" w/backsplash | 66 lbs. | 70.4 lbs. | 30" x 60" x 42" | 32" x 62" x 9" | Item: 43201 | Item: 43202 |
| *41281 | 30" x 72" w/backsplash | 75 lbs. | 82.5 lbs. | 30" x 72" x 42" | 32" x 74" x 9" | Item: 43203 | Item: 43204 |

Undershelf For Poly-Top Tables

| Item | Description |
|-------|-----------------------------------|
| 44279 | Undershelf for Item 40411 & 41247 |
| 44280 | Undershelf for Item 41274 & 41275 |
| 44281 | Undershelf for Item 41276 & 41275 |

| Item | Description |
|-------|--------------------------------------|
| 44282 | Undershelf for items 41278 and 41279 |
| 44245 | Undershelf for items 41280 and 41281 |

EQUIPMENT STANDS

FEATURES

- 430 18 gauge stainless steel top with galvanized legs and undershelf, hat channel and socket
- Adjustable feet. Table height is 24". Lip size is 1 1/2"



| Item | Description | Loading Capacity | Net Weight | Undershelf Capacity | Gross Weight | Gross Dimensions |
|--------|-------------|------------------|------------|---------------------|--------------|------------------|
| 24185 | 30" x 12" | 460 lbs. | 31 lbs. | 350 lbs. | 34 lbs. | 32" x 14" x 7" |
| 24087 | 30" x 15" | 520 lbs. | 34 lbs. | 350 lbs. | 37 lbs. | 32" x 17" x 7" |
| 22056 | 30" x 18" | 600 lbs. | 36 lbs. | 400 lbs. | 32 lbs. | 32" x 19" x 5" |
| 22057 | 30" x 24" | 660 lbs. | 40 lbs. | 450 lbs. | 43 lbs. | 32" x 26" x 7" |
| 22058 | 30" x 30" | 750 lbs. | 47 lbs. | 450 lbs. | 50 lbs. | 32" x 32" x 7" |
| 22059 | 30" x 36" | 800 lbs. | 51 lbs. | 450 lbs. | 54 lbs. | 32" x 38" x 7" |
| 22060 | 30" x 48" | 860 lbs. | 62 lbs. | 500 lbs. | 65 lbs. | 32" x 50" x 7" |
| *22061 | 30" x 60" | 600 lbs. | 75 lbs. | 500 lbs. | 78 lbs. | 32" x 65" x 7" |
| *22062 | 30" x 72" | 680 lbs. | 84 lbs. | 500 lbs. | 87 lbs. | 32" x 74" x 7" |



EQUIPMENT FILLER TABLES NEW

| Item | 46513 | 46514 | 46515 | 46516 |
|------------------------------|--|--|--|--|
| Top Shelf Capacity | 420 lbs 190.5 kg | 420 lbs 190.5 kg | 420 lbs 190.5 kg | 450 lbs 204 kg |
| Undershelf Capacity | 300 lbs 136 kg | 300 lbs 136 kg | 300 lbs 136 kg | 330 lbs 150 kg |
| Undershelf Dimensions | 6" x 24" | 9" x 24" | 12" x 24" | 18" x 24" |
| Weight | 27 lbs 12.3 kg | 30 lbs 13.6 kg | 33 lbs 15 kg | 38 lbs 17.2 kg |
| Dimensions (DWH) | 30" x 12" x 34" 38" with Backsplash | 30" x 16" x 34" 38" with Backsplash | 30" x 18" x 34" 38" with Backsplash | 30" x 24" x 34" 38" with Backsplash |



MEAT GRINDER TABLE

| Item | Loading Capacity | Description | Net Weight | Gross Weight | Net Dimensions | Gross Dimensions |
|-------|------------------|------------------------------------|------------|--------------|-----------------|------------------|
| 37961 | 800 lbs. | Stainless Steel Meat Grinder Table | 47 lbs. | 50 lbs. | 31" x 31" x 35" | 32" x 32" x 7" |



STAINLESS STEEL FOLDING TABLES

Stainless Steel Folding Table

| Item | Description | Loading Capacity | Net Dimensions | Net Weight | Gross Dimensions |
|-------|---|------------------|--------------------|------------|------------------|
| 41230 | Stainless steel folding table 24" x 60" | 528 lbs | 24" x 60" x 30.63" | 37.4 lbs | 27" x 62" x 4" |
| 41231 | Stainless steel folding table 24" x 72" | 572 lbs | 24" x 72" x 30.63" | 50 lbs | 28" x 75" x 4" |
| 41232 | Stainless steel folding table 30" x 60" | 605 lbs | 30" x 60" x 30.63" | 46 lbs | 33" x 62" x 4" |
| 41233 | Stainless steel folding table 30" x 72" | 550 lbs | 30" x 72" x 30.63" | 56 lbs | 34" x 75" x 4" |

Stainless Steel Folding Table With Undershelf

| Item | Description | Loading Capacity | Net Dimensions | Net Weight | Gross Dimensions |
|-------|---|------------------|--------------------|------------|------------------|
| 41234 | Stainless steel folding table with undershelf 24" x 60" | 616 lbs | 24" x 60" x 30.63" | 68 lbs | 28" x 62" x 7" |
| 41235 | Stainless steel folding table with undershelf 24" x 72" | 649 lbs | 24" x 72" x 30.63" | 72 lbs | 27" x 75" x 7" |
| 41236 | Stainless steel folding table with undershelf 30" x 60" | 682 lbs | 30" x 60" x 30.63" | 80 lbs | 34" x 63" x 7" |
| 41237 | Stainless steel folding table with undershelf 30" x 72" | 616 lbs | 30" x 72" x 30.63" | 90 lbs | 34" x 75" x 7" |



HEIGHT-ADJUSTABLE STANDING DESKS

FEATURES

- One touch sit-and-stand function for ergonomic life
- Durable gas spring for easy adjustable
- Straight height-adjustable for easy use
- Sturdy structure with no wiggling when height adjusted and used enlarged keyboard tray for better user experience

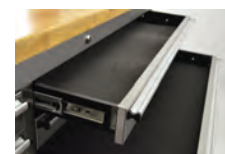
| | 39"Desktop Desk | 35"Desktop Desk |
|--|--------------------------|--------------------------|
| Item | 44561 | 44560 |
| Desktop Size | 39.37" x 23.62" | 35.43" x 23.23" |
| Desktop Load | 0-15 kg. / 0-33 lbs. | 0-15 kg. / 0-33 lbs. |
| Keyboard Tray Load | 2 kg. / 4.4 lbs. | 2 kg. / 4.4 lbs. |
| Keyboard Tray Size | 28.74" x 7.5" | 35.43" x 7.5" |
| Height Adjustable Range | 5.7" - 19.69" | 5.7" x 19.69" |
| Dimensions (When height is adjusted to maximum) | 39.37" x 23.62" x 19.69" | 35.43" x 23.23" x 19.69" |
| Gross Dimensions | 46.18" x 26.37" x 9.44" | 40.35" x 28.34" x 9.25" |
| Weight | 19 kg./ 41.88 lbs. | 22.64 kg./ 50 lbs. |
| Gross Weight | 22.4 kg./ 49.38 lbs. | 26.4 kg./ 58.2 lbs. |



MOBILE WORKBENCH

FEATURES

- Made of 430 anti-fingerprint stainless steel
- Comes with 10 drawers and key
- Rubberized wood top
- 45kg/100lb-ball bearing drawer slide
- Aluminum drawer with handle
- (4) 6"x2" swivel casters (2 with brake)
- Drawer liner included
- Great for outdoor patios



| Item | Description | Max. Load Capacity | Net Dimensions | Net Weight | Gross Dimensions | Gross Weight |
|-------|--|--------------------|-----------------|------------|------------------|--------------|
| 40463 | 56" mobile cabinet workbench with 10 Drawers | 1100 lbs | 18" x 55" x 37" | 220 lbs. | 22" x 58" x 39" | 253 lbs |

FILING CABINET

FEATURES

- Come in different sizes and styles to suit wherever you work
- Available in vertical and lateral styles with colors ranging from black, charcoal black, and light gray
- Two or four drawers available
- Made from high quality materials for durability



| Item | Description | Color | Net Weight | Gross Weight | Net Dimensions | Gross Dimensions |
|-------|---|----------------|-------------|--------------|-------------------------|----------------------|
| 13073 | Vertical file cabinet with two drawers - Legal | Charcoal Black | 68.25 lbs. | 74 lbs. | 26.5" x 18.25" x 29" | 27" x 19" x 31" |
| 21651 | Vertical file cabinet with two drawers - Legal | Black | 68.25 lbs. | 71 lbs. | 26.5" x 18.25" x 29" | 27" x 19" x 30" |
| 13074 | Vertical file cabinet with four drawers - Legal | Charcoal Black | 130 lbs. | 132 lbs. | 26.5" x 18.25" x 54.75" | 27" x 20" x 56" |
| 13075 | Lateral file cabinet with two drawers - Legal | Charcoal Black | 90.25 lbs. | 96 lbs. | 19.25" x 36" x 28.40" | 21" x 30" x 37" |
| 21652 | Lateral file cabinet with two drawers - Legal | Light Gray | 90.25 lbs. | 98 lbs. | 19.25" x 36" x 28.40" | 21" x 30" x 37" |
| 13076 | Lateral file cabinet with four drawers - Legal | Charcoal Black | 165.25 lbs. | 176 lbs. | 19.25" x 36" x 53.54" | 37" x 20" x 54" |
| 21653 | Lateral file cabinet with four drawers - Legal | Black | 165.25 lbs. | 176 lbs. | 19.25" x 36" x 53.54" | 19.75" x 36.5" x 54" |
| 21654 | Lateral file cabinet with four drawers - Legal | Black | 141 lbs | 150 lbs. | 19.25" x 30" x 53.54" | 19.75" x 30.5" x 54" |
| 21655 | Vertical File Cabinet with two drawers - Letter | Black | 66 lbs. | 68 lbs. | 26.50" x 15" x 29" | 27" x 16" x 30" |



WORKTABLES WITH CABINET AND SLIDING DOOR

FEATURES

- 16 Gauge, 430 Stainless Steel body, legs and bullet feet
- Enclosed cabinet with sliding doors



Worktable With Cabinet And Sliding Door



Worktable With Backsplash, Cabinet And Sliding Door

Worktable With Cabinet And Sliding Door

| Item | Description | Height | Gross Weight | Gross Dimensions |
|-------|---|--------|--------------|------------------|
| 44186 | 24" x 48" Stainless Steel Worktable With Cabinets and Sliding Doors | 36" | 147 lbs. | 25" x 31" x 50" |
| 44187 | 24" x 60" Stainless Steel Worktable With Cabinets and Sliding Doors | 36" | 177 lbs. | 25" x 31" x 62" |
| 44188 | 24" x 72" Stainless Steel Worktable With Cabinets and Sliding Door | 36" | 207 lbs. | 25" x 31" x 74" |
| 44192 | 30" x 48" Stainless Steel Worktable With Cabinets and Sliding Door | 36" | 168 lbs. | 31" x 31" x 50" |
| 44193 | 30" x 60" Stainless Steel Worktable With Cabinets and Sliding Doors | 36" | 199 lbs. | 31" x 31" x 62" |
| 44194 | 30" x 72" Stainless Steel Worktable With Cabinets and Sliding Doors | 36" | 230 lbs. | 31" x 31" x 74" |

Worktable With Backsplash, Cabinet And Sliding Door

| Item | Description | Height | Gross Weight | Gross Dimensions |
|-------|--|----------------------------|--------------|------------------|
| 43480 | 24" x 48" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 154 lbs. | 25" x 37" x 49" |
| 43481 | 24" x 60" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 186 lbs. | 25" x 37" x 61" |
| 43482 | 24" x 72" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 217 lbs. | 25" x 37" x 73" |
| 45281 | 30" x 48" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 182 lbs. | 48" x 30" x 36" |
| 45282 | 30" x 60" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 252 lbs. | 61" x 43" x 35" |
| 45283 | 30" x 72" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 307 lbs. | 73" x 42" x 36" |



WORKTABLES WITH CABINET, SLIDING DOOR AND DRAWER

FEATURES

- 16 Gauge, 430 Stainless Steel body, legs and bullet feet
- Enclosed cabinet with sliding doors



Worktable With Cabinet, Sliding Door And Drawer



Worktable With Cabinet, Backsplash, Sliding Door And Drawer

Worktable With Cabinet, Sliding Door And Drawer

| Item | Description | Height | Gross Weight | Gross Dimensions |
|-------|--|--------|--------------|------------------|
| 44189 | 24" x 48" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers | 36" | 180 lbs. | 25" x 31" x 50" |
| 44190 | 24" x 60" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers And Drawers | 36" | 210 lbs. | 25" x 31" x 62" |
| 44191 | 24" x 72" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers And Drawers | 36" | 240 lbs. | 25" x 31" x 74" |
| 44195 | 30" x 48" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers And Drawers | 36" | 210 lbs. | 31" x 31" x 50" |
| 44196 | 30" x 60" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers And Drawers | 36" | 232 lbs. | 31" x 31" x 62" |
| 44197 | 30" x 72" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers And Drawers | 36" | 263 lbs. | 31" x 31" x 74" |

Worktable With Backsplash, Cabinet, Sliding Door And Drawer

| Item | Description | Height | Gross Weight | Gross Dimensions |
|-------|--|----------------------------|--------------|------------------|
| 43483 | 24" x 48" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 188 lbs. | 25" x 37" x 49" |
| 43484 | 24" x 60" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 220 lbs. | 25" x 37" x 61" |
| 43485 | 24" x 72" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 251 lbs. | 25" x 37" x 73" |
| 45284 | 30" x 48" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 231 lbs. | 49" x 42" x 36" |
| 45285 | 30" x 60" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 305 lbs. | 61" x 42" x 36" |
| 45286 | 30" x 72" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 333 lbs. | 73" x 42" x 32" |

KNOCK-DOWN WORKTABLES WITH CABINETS WITH FLUSH EDGES

FEATURES

- 18 Gauge Stainless Steel Construction
- 4" backsplash
- Enclosed cabinet with sliding doors



| Item | Description | Height | Gross Weight | Gross Dimensions |
|-------|---------------------------|---------------------|--------------|------------------|
| 28639 | 30" x 48" | 34" | 124 lbs. | 32" x 50" x 8" |
| 28640 | 30" x 60" | 34" | 145 lbs. | 32" x 62" x 8" |
| 43721 | 30" x 72" | 34" | 159 lbs. | 73" x 32" x 7" |
| 28642 | 30" x 48" with Backsplash | 34" + 4" Backsplash | 124 lbs. | 50" x 33" x 12" |
| 28643 | 30" x 60" with Backsplash | 34" + 4" Backsplash | 145 lbs. | 62" x 33" x 12" |
| 28644 | 30" x 72" with Backsplash | 34" + 4" Backsplash | 167 lbs. | 74" x 33" x 12" |

KNOCK-DOWN WORKTABLES WITH CABINETS AND 3" OVERHANGS

FEATURES

- 18 Gauge Stainless Steel Construction
- 4" backsplash
- Enclosed cabinet with sliding doors



430 Stainless Steel Knock-Down Worktables With Cabinets And 3" Overhangs

| Item | Description | Midshelf Capacity | Top Capacity | Undershelf Capacity | Height | Gross Weight | Gross Dimensions |
|-------|---------------------------|---------------------|---------------------|---------------------|---------------------|--------------|------------------|
| 24397 | 30" x 48" | 260 lbs 117.9 kg | 690 lbs 313 kg | 420 lbs 90.5 kg | 34" | 118 lbs. | 50" x 33" x 8" |
| 24398 | 30" x 60" | 270 lbs 122.5 kg | 750 lbs 340.2 kg | 440 lbs 199.6 kg | 34" | 140 lbs. | 62" x 33" x 8" |
| 24399 | 30" x 72" | 280 lbs 127 kg | 810 lbs 367.4 kg | 460 lbs 208.7 kg | 34" | 162 lbs. | 74" x 33" x 8" |
| 24403 | 30" x 48" with Backsplash | 260 lbs 117.9 kg | 690 lbs 313 kg | 420 lbs 90.5 kg | 34" + 4" Backsplash | 125 lbs. | 50" x 33" x 12" |
| 24404 | 30" x 60" with Backsplash | 270 lbs 122.5 kg | 750 lbs 340.2 kg | 440 lbs 199.6 kg | 34" + 4" Backsplash | 145 lbs. | 62" x 33" x 12" |
| 24405 | 30" x 72" with Backsplash | 280 lbs 127 kg | 810 lbs 367.4 kg | 460 lbs 208.7 kg | 34" + 4" Backsplash | 167 lbs. | 74" x 33" x 12" |

304 Stainless Steel Knock-Down Worktables With Cabinets And 3" Overhangs

| Item | Description | Midshelf Capacity | Top Capacity | Undershelf Capacity | Height | Gross Weight | Gross Dimensions |
|-------|---------------------------|---------------------|---------------------|---------------------|---------------------|--------------|------------------|
| 24400 | 30" x 48" | 260 lbs 117.9 kg | 690 lbs 313 kg | 420 lbs 90.5 kg | 34" | 117 lbs. | 50" x 33" x 8" |
| 24401 | 30" x 60" | 270 lbs 122.5 kg | 750 lbs 340.2 kg | 440 lbs 199.6 kg | 34" | 134 lbs. | 62" x 32" x 8" |
| 24402 | 30" x 72" | 280 lbs 127 kg | 810 lbs 367.4 kg | 460 lbs 208.7 kg | 34" | 156 lbs. | 74" x 32" x 8" |
| 24406 | 30" x 48" with Backsplash | 260 lbs 117.9 kg | 690 lbs 313 kg | 420 lbs 90.5 kg | 34" + 4" Backsplash | 122 lbs. | 49" x 31" x 11" |
| 24407 | 30" x 60" with Backsplash | 270 lbs 122.5 kg | 750 lbs 340.2 kg | 440 lbs 199.6 kg | 34" + 4" Backsplash | 140 lbs. | 62" x 32" x 11" |
| 24408 | 30" x 72" with Backsplash | 280 lbs 127 kg | 810 lbs 367.4 kg | 460 lbs 208.7 kg | 34" + 4" Backsplash | 163 lbs. | 74" x 33" x 11" |

STAINLESS STEEL DISH CABINETS

FEATURES

- 18 gauge stainless steel with 304 Stainless steel top, walls, bottom and hat channel
- Centered channel on each shelf.
- 1- 5/8 x 6" Stainless steel leg, socket and bullet feet



| Item | Description | Weight | Gross Weight | Dimensions | Gross Dimensions |
|-------|------------------------|------------|--------------|-----------------|------------------|
| 38029 | 15" x 48" Dish Cabinet | 80 lbs. | 82 lbs. | 15" x 48" x 36" | 49" x 32" x 17" |
| 38030 | 15" x 60" Dish Cabinet | 101 lbs. | 103 lbs. | 15" x 60" x 36" | 16" x 32" x 16" |
| 38031 | 15" x 72" Dish Cabinet | 108 lbs. | 110 lbs. | 15" x 72" x 36" | 73" x 16" x 32" |
| 38032 | 18" x 48" Dish Cabinet | 91 lbs. | 94 lbs. | 18" x 48" x 36" | 50" x 20" x 32" |
| 38033 | 18" x 60" Dish Cabinet | 185.2 lbs. | 203 lbs. | 18" x 60" x 36" | 19" x 61" x 31" |
| 38034 | 18" x 72" Dish Cabinet | 252.4 lbs. | 276 lbs. | 18" x 72" x 36" | 19" x 73" x 31" |

CABINET BASE



FEATURES

- Stainless steel top, body, legs, socket and bullet feet
- Open top and front
- Fully welded



| Item | Description | Compatible Gas Equipment | Dimensions |
|-------|--|----------------------------------|-----------------|
| 43838 | Cabinet Base for 24" Countertop Gas Ranges | Items 43730, 43734, 43727, 43017 | 25" x 24" x 25" |
| 44229 | Cabinet Base for 36" Countertop Gas Ranges | Items 43731, 43735, 43728, 43018 | 25" x 36" x 25" |

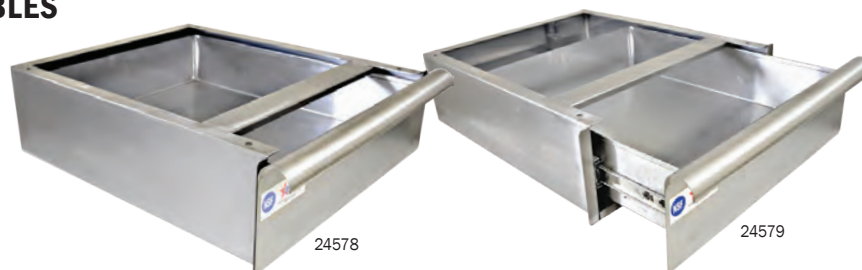
OPEN WALL CABINETS NEW

| Item | Description | Load Capacity | Weight | Gross Weight | Gross Dimensions |
|-------|-------------------------------------|---------------------|--------------------|--------------------|-------------------|
| 46408 | 15" x 36" x 32" Open Wall Cabinet | 360 lbs / 163.3 kg | 95 lbs / 43 kg | 99 lbs / 45 kg | 16" x 37" x 33" |
| 46409 | 15" x 48" x 32.5" Open Wall Cabinet | 380 lbs / 172.4 kg | 120 lbs / 54.43 kg | 124 lbs / 56.24 kg | 16" x 49" x 32.5" |
| 46410 | 15" x 60" x 32.5" Open Wall Cabinet | 400 lbs / 181.43 kg | 145 lbs / 65.8 kg | 149 lbs / 67.6 kg | 16" x 61" x 33" |

DRAWERS FOR 24" & 30" DEPTH WORKTABLES

FEATURES

- 20 Gauge. 430 Stainless steel drawer and frame
- 16 Gauge. 430 Stainless steel clip



| Item | Description | Dimensions |
|-------|--|--|
| 24578 | 20" x 16" x 4" Stainless steel Drawers for 24" Depth worktable | Overall Size: 21" x 17" x 6", Bracket Length: 20.5" |
| 24579 | 20" x 16" x 4" Stainless steel Drawers for 30" Depth worktable | Overall Size: 21" x 17" x 6", Bracket Length: 25.25" |

FLAT TOP GLASS RACK STORAGE UNIT

FEATURES

- Made of stainless steel
- Designed to hold glass racks and/or other items while keeping them in sanitary and good condition



| Item | Description | Net Dimensions | Gross Dimensions | Net Weight | Gross Weight |
|-------|--|-----------------|------------------|------------|--------------|
| 44595 | 18 Gauge 304 Stainless Steel Flat Top Glass Rack Storage Unit With 1" Drain Size | 23" x 24" x 33" | 31" x 24" x 25" | 55 lbs. | 64 lbs. |
| 44596 | 18 Gauge 304 Stainless Steel Corrugated Top Glass Rack Storage Unit With 1" Drain Size | 23" x 24" x 33" | 31" x 24" x 25" | 57 lbs. | 66 lbs. |

STAINLESS STEEL ICE BIN AND ACCESSORIES *Product may not be exactly as shown*

FEATURES

- 20-gauge 304 stainless steel bowl, top, back and body
- Galvanized leg and socket, plastic bullet feet and "U" shape leg bracing
- 3" high backsplash



Underbar Ice Bin

| Item | Description | Bowl Size | Dimensions | Gross Dimensions | Weight | Gross Weight |
|-------|---|-------------------|-------------------|------------------|------------|--------------|
| 43475 | 24" wide. 1" drain size. Plastic bottle holder included | 22" x 14.8" x 12" | 24" x 18.5" x 33" | 25" x 20" x 20" | 56.76 lbs. | 63.8 lbs. |
| 43476 | 36" wide. 1" drain size. Plastic bottle holder included | 34" x 14.8" x 12" | 36" x 18.5" x 33" | 37" x 20" x 20" | 77.1 lbs | 88.1 lbs |

Insulated Underbar Ice Bin

| Item | Description | Bowl Size | Dimensions | Gross Dimensions | Weight | Gross Weight |
|-------|--|-------------------|-------------------|------------------|------------|--------------|
| 43477 | 24" wide. 0.8" drain size. Post-mix aluminum cold plate with stainless steel tubing circuits | 14.8" x 22" x 12" | 18.5" x 24" x 33" | 25" x 20" x 20" | 91.3 lbs. | 108.9 lbs. |
| 43478 | 36" wide. 0.8" drain size. Post-mix aluminum cold plate with stainless steel tubing circuits | 14.8" x 34" x 12" | 18.5" x 36" x 33" | 37" x 20" x 20" | 134.4 lbs. | 156.2 lbs. |

Accessories For Underbar Ice Bin *Sold separately*

| Item | Description | Dimensions |
|-------|--|----------------------------|
| 44622 | 18 gauge 304 s/s ice bin sliding cover for item 43475, 43477 | 16.5" x 23.5" |
| 44623 | 18 gauge 304 s/s ice bin sliding cover for item 43476, 43478 | 16.5" x 35.5" |
| 44624 | S/S legs with s/s socket and bullet feet for item 43475, 43476, 43477, 43475 | 14"L (without bullet feet) |
| 44625 | S/S "U" shape leg bracing for item 43475, 43477 | 19.63" x 13.75" |
| 44626 | S/S "U" shape leg bracing for item 43476, 43478 | 31.63" x 13.75" |

ENCLOSED ALUMINUM CABINETS

FEATURES

- Door is supported by stainless steel hinges that allow it to open 270 degrees
- 5" heavy duty casters allow for easy mobility
- Spacing between the slides is 1.5"
- Support standard 18" x 26" pans

| Item | Number Of Trays | Weight | Gross Weight | Dimensions | Gross Dimensions |
|-------|-----------------|---------|--------------|-------------------------|------------------|
| 23775 | 20 | 49 lbs. | 57 lbs. | 27.25" x 20.5" x 36.5" | 28" x 21" x 38" |
| 23776 | 32 | 64 lbs. | 75 lbs. | 27.25" x 20.5" x 54.5" | 28" x 21" x 56" |
| 24223 | 40 | 75 lbs. | 86 lbs. | 27.25" x 20.5" x 66.25" | 28" x 21" x 68" |



24223 23775

LOCKERS *Optional: Assembly service (Item 99957) is available upon request

FEATURES

- Painted steel, door frame made from 16 gauge metal while all exterior parts are 24 gauge
- Security and convenience for staff change rooms and locker rooms
- Several sizes available, shipped knocked down and assembly required

Ships on 1 1/2 skid (60 lbs).

| Item | Tier | Inner Dimensions Per Compartment | Gross Weight | Dimensions | Gross Dimensions |
|-------|--------|----------------------------------|--------------|-----------------|------------------|
| 13124 | 1-tier | 18" X 12" x 71" | 58 lbs. | 18" x 12" x 78" | 18" x 79" x 4" |
| 13126 | 2-tier | 18" x 12" x 35.5" | 61 lbs. | 18" x 12" x 78" | 19" x 79" x 4" |
| 13128 | 3-tier | 18" x 12" x 23.5" | 61 lbs. | 18" x 12" x 78" | 18" x 79" x 4" |
| 13130 | 4-tier | 18" x 12" x 17" | 62 lbs. | 18" x 12" x 78" | 18" x 79" x 4" |
| 13132 | 5-tier | 18" x 12" x 14.5" | 64 lbs. | 18" x 12" x 78" | 18" x 79" x 4" |
| 13134 | 6-tier | 18" x 12" x 12" | 65 lbs. | 18" x 12" x 78" | 19" x 79" x 4" |



13128 13130 13132 13134

BANK BLACK LOCKERS WITH MESH DOORS

| Item | Description | Dimensions (DWH) |
|-------|--|------------------|
| 43048 | 3-Tier / 3 Bank Black Locker with Mesh Doors | 12" x 36" x 72" |
| 43403 | 6-Tier / 1 Bank Black Lockerette | 12" x 18" x 72" |
| 43404 | Slope Top for 1 Bank Locker | 18" x 18" x 6" |
| 43402 | Slope Top for 3 Bank Locker | 18" x 36" x 6" |



43048 43403

HEATER/PROOFER CABINETS

Electric control box and proofer cabinet are sold separately

FEATURES

- Durable and easy to clean
- Even heat and circulation from air baffle and circulating air blower
- Comes with casters (2 brakes in front)
- Dual proof/heat control
- Humidity from 30%-95%
- Temperature from heat mode up to 180°F (82°C)
- 3.4mm clear door with aluminum framing
- Accessible control panel with LED temperature display
- Equipped with a drip pan and internal water pan
- Locally QPS approved Electric Control Box (Item 39528): 30-85°C/86-185°F temperature range, 120V/1Hz, NEMA 5-15

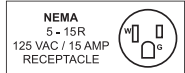


Electric Control Box



Interior Of Non-Insulated Heated Proofer Cabinet

Item 39528



| Item | Description |
|---------------|---|
| 31833 + 39528 | Insulated Heated Proofer Cabinet With Electric Control Box, (35) 18" X 26" Pans Tray Capacity |
| 31834 + 39528 | Non-insulated Heated Proofer Cabinet with Electric control box, (35) 18" x 26" pans tray capacity |
| 43554 + 39528 | Non-insulated Heated Proofer Cabinet with Electric control box, (10) 18" x 26" pans tray capacity |



31834 & 39528 43554 & 39528

CHROME STOCK SHELVES/CHROME WIRE SHELVING Parts Are Sold Separately

- Open wire construction maximizes light and air circulation to keep stored items dry and ventilated
- Constructed sturdily and welded to endure tough everyday handling
- Capacity: under 48" in length, up to 850 lbs. per shelf; over 48" in length, up to 600 lbs. per shelf

Shelf

| Item | Description | Item | Description |
|--------|------------------------|--------|------------------------|
| 20098 | Chrome Shelf 14" x 24" | 24226 | Chrome Shelf 21" x 24" |
| 20099 | Chrome Shelf 14" x 30" | 24227 | Chrome Shelf 21" x 30" |
| 20100 | Chrome Shelf 14" x 36" | 24228 | Chrome Shelf 21" x 36" |
| 20101 | Chrome Shelf 14" x 42" | 24229 | Chrome Shelf 21" x 42" |
| 20102 | Chrome Shelf 14" x 48" | 24230 | Chrome Shelf 21" x 48" |
| 20103 | Chrome Shelf 14" x 54" | 24231 | Chrome Shelf 21" x 54" |
| *20104 | Chrome Shelf 14" x 60" | *24232 | Chrome Shelf 21" x 60" |
| *20105 | Chrome Shelf 14" x 72" | *24233 | Chrome Shelf 21" x 72" |
| 20106 | Chrome Shelf 18" x 24" | 20114 | Chrome Shelf 24" x 24" |
| 20107 | Chrome Shelf 18" x 30" | 20115 | Chrome Shelf 24" x 30" |
| 20108 | Chrome Shelf 18" x 36" | 20116 | Chrome Shelf 24" x 36" |
| 20109 | Chrome Shelf 18" x 42" | 20117 | Chrome Shelf 24" x 42" |
| 20110 | Chrome Shelf 18" x 48" | 20118 | Chrome Shelf 24" x 48" |
| 20111 | Chrome Shelf 18" x 54" | 20119 | Chrome Shelf 24" x 54" |
| *20112 | Chrome Shelf 18" x 60" | *20120 | Chrome Shelf 24" x 60" |
| *20113 | Chrome Shelf 18" x 72" | *20121 | Chrome Shelf 24" x 72" |

Posts

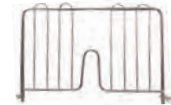
| Item | Description | Item | Description |
|-------|------------------------------|-------|---------------------------------|
| 20091 | Chrome Post 13" with Leveler | 31375 | Chrome Post 34" without Leveler |
| 20092 | Chrome Post 34" with Leveler | 31376 | Chrome Post 54" without Leveler |
| 20093 | Chrome Post 54" with Leveler | 31377 | Chrome Post 64" without Leveler |
| 20094 | Chrome Post 64" with Leveler | 31378 | Chrome Post 72" without Leveler |
| 20095 | Chrome Post 72" with Leveler | 31379 | Chrome Post 74" without Leveler |
| 20096 | Chrome Post 74" with Leveler | 31380 | Chrome Post 84" without Leveler |
| 20097 | Chrome Post 84" with Leveler | | |

Other Accessories

| Item | Description |
|-------|--|
| 14460 | 5" Industrial Caster without brakes (Chrome & Epoxy) |
| 14461 | 5" Industrial Caster with brakes (Chrome & Epoxy) |
| 14462 | End Cap |
| 14463 | Insert |
| 14464 | Leveler |
| 18307 | Black ABS sleeves (4 / bag) |
| 19752 | S clips to connect shelves Chrome |
| 24249 | 14" Wall Bracket Chrome |
| 24250 | 18" Wall Bracket Chrome |
| 24251 | 24" Wall Bracket Chrome |
| 24255 | 14" Pressure Fit Shelf Divider Chrome |
| 24256 | 18" Pressure Fit Shelf Divider Chrome |
| 24827 | Post Clamp for Wire Shelving - Chrome |
| 24829 | Foot Plate for Wire Shelving - Chrome |



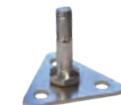
Chrome Wall Bracket



Chrome Shelf Divider



S Clips



Foot Plate



Black ABS sleeves



Leveler Bolts



Chrome Post with Leveler

Chrome Post without Leveler

EPOXY STOCK SHELVES/EPOXY WIRE SHELVING Parts Are Sold Separately

- Open wire construction maximizes light and air circulation to keep stored items dry and ventilated
- Constructed to endure everyday handling
- Capacity: under 48" in length, up to 850 lbs. per shelf; over 48" in length, up to 600 lbs. per shelf

Shelf

| Item | Description | Item | Description |
|--------|-----------------------|--------|-----------------------|
| 20127 | Epoxy Shelf 14" x 24" | 24234 | Epoxy Shelf 21" x 24" |
| 20128 | Epoxy Shelf 14" x 30" | 24235 | Epoxy Shelf 21" x 30" |
| 20129 | Epoxy Shelf 14" x 36" | 24236 | Epoxy Shelf 21" x 36" |
| 20130 | Epoxy Shelf 14" x 42" | 24237 | Epoxy Shelf 21" x 42" |
| 20131 | Epoxy Shelf 14" x 48" | 24238 | Epoxy Shelf 21" x 48" |
| 20132 | Epoxy Shelf 14" x 54" | 24239 | Epoxy Shelf 21" x 54" |
| *20133 | Epoxy Shelf 14" x 60" | *24240 | Epoxy Shelf 21" x 60" |
| *20134 | Epoxy Shelf 14" x 72" | *24241 | Epoxy Shelf 21" x 72" |
| 20135 | Epoxy Shelf 18" x 24" | 20143 | Epoxy Shelf 24" x 24" |
| 20136 | Epoxy Shelf 18" x 30" | 20144 | Epoxy Shelf 24" x 30" |
| 20137 | Epoxy Shelf 18" x 36" | 20145 | Epoxy Shelf 24" x 36" |
| 20138 | Epoxy Shelf 18" x 42" | 20146 | Epoxy Shelf 24" x 42" |
| 20139 | Epoxy Shelf 18" x 48" | 20147 | Epoxy Shelf 24" x 48" |
| 20140 | Epoxy Shelf 18" x 54" | 20148 | Epoxy Shelf 24" x 54" |
| *20141 | Epoxy Shelf 18" x 60" | *20149 | Epoxy Shelf 24" x 60" |
| *20142 | Epoxy Shelf 18" x 72" | *20150 | Epoxy Shelf 24" x 72" |



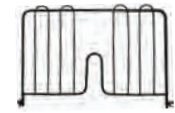
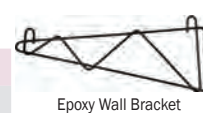
Posts

| Item | Description | Item | Description |
|-------|-----------------------------|-------|--------------------------------|
| 23637 | Epoxy Post 13" with Leveler | 31369 | Epoxy Post 34" without Leveler |
| 16787 | Epoxy Post 34" with Leveler | 31370 | Epoxy Post 54" without Leveler |
| 20123 | Epoxy Post 54" with Leveler | 31371 | Epoxy Post 64" without Leveler |
| 20124 | Epoxy Post 64" with Leveler | 31372 | Epoxy Post 72" without Leveler |
| 20125 | Epoxy Post 72" with Leveler | 31373 | Epoxy Post 74" without Leveler |
| 23638 | Epoxy Post 74" with Leveler | 31374 | Epoxy Post 84" without Leveler |
| 20126 | Epoxy Post 84" with Leveler | | |



Other Accessories

| Item | Description |
|-------|--|
| 14460 | 5" Industrial Caster without brakes (Chrome & Epoxy) |
| 14461 | 5" Industrial Caster with brakes (Chrome & Epoxy) |
| 18307 | Black ABS sleeves (4/ bag) |
| 19974 | S clips to connect shelves Epoxy |
| 14462 | End Cap |
| 20061 | Insert |
| 14464 | Leveler bolts (4/pack) |
| 24252 | 14" Wall Bracket Epoxy |
| 24253 | 18" Wall Bracket Epoxy |
| 24254 | 24" Wall Bracket Epoxy |
| 24257 | 14" Pressure Fit Shelf Divider Epoxy |
| 24258 | 18" Pressure Fit Shelf Divider Epoxy |
| 24828 | Post Clamp for Wire Shelving - Epoxy |
| 24829 | Foot Plate for Wire Chrome and Epoxy Shelving |





WIRE SHELVING KITS

- Open wire construction maximizes light and circulation of air to keep stored items dry and ventilated

Includes:

- 4 x epoxy / chrome shelves
- 4 x two-piece posts with levelers (72 inches high when assembled)
- 16 x shelf clips

Chrome Wire Shelving Kit

| Item | Description | Dimensions |
|-------|--|-----------------|
| 45164 | (4pc.)18" x 36" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 18" x 36" x 72" |
| 45165 | (4pc.)18" x 48" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 18" x 48" x 72" |
| 45166 | (4pc.)18" x 60" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 18" x 60" x 72" |
| 45167 | (4pc.)24" x 36" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 24" x 36" x 72" |
| 45168 | (4pc.)24" x 48" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 24" x 48" x 72" |
| 45169 | (4pc.)24" x 60" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 24" x 60" x 72" |



Epoxy Wire Shelving Kit

| Item | Description | Dimensions |
|-------|--|-----------------|
| 45170 | (4pc.)18" x 36" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 18" x 36" x 72" |
| 45171 | (4pc.)18" x 48" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 18" x 48" x 72" |
| 45172 | (4pc.)18" x 60" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 18" x 60" x 72" |
| 45173 | (4pc.)24" x 36" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 24" x 36" x 72" |
| 45174 | (4pc.)24" x 48" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 24" x 48" x 72" |
| 45175 | (4pc.)24" x 60" shelves, (4 set) 72" segmented posts, (16pc.) Clips, (4pc.) Levelers | 24" x 60" x 72" |



WARRANTY INFORMATION FOR CHROME AND EPOXY SHELVES

Omcan Manufacturing & Distributing Company Inc. and Omcan Inc. provides warranty against all defects of material and manufacturing, as well as for defective assembling, for its wire shelving (Chrome and Green Epoxy). Omcan will replace any defective unit for a period of up to 6 months from original date of installation, provided they have been properly installed and maintained. Omcan is liable to replace said defective piece, but under no circumstance will we pay any labour claims or subsequent damage.

Green Epoxy finish shelves are further warrantied against rust formation over more than 5 percent of the shelving surface area for five years from the original date of installation.

Chrome finish shelves are further warrantied against rust formation over more than 5 percent of the shelving surface area for one year from the original date installation in a dry application. Chrome is not warrantied in any wet application including cooler or freezer installations.

MEAT LUGS

FEATURES

- Containers cross-stack with a 90° turn; empty containers nest securely for space saving
- Fits standard cart and rack sizes. Works well with most conveyor systems
- Resistant to extreme temperatures
- Manufactured from high-density polyethylene



| Item | Capacity | Bushel | Volume | Inside Bottom Dim. | Weight | Outside Dimensions | Color |
|-------|--------------------------|--------|-------------|-------------------------|--------|--------------------|--------|
| 10935 | 100 lbs. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lbs. | 25" x 16" x 8.50" | Blue |
| 10936 | 100 lbs. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lbs. | 25" x 16" x 8.50" | Gray |
| 10937 | 100 lbs. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lbs. | 25" x 16" x 8.50" | Green |
| 10938 | 100 lbs. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lbs. | 25" x 16" x 8.50" | Red |
| 10939 | 100 lbs. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lbs. | 25" x 16" x 8.50" | White |
| 10940 | 100 lbs. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lbs. | 25" x 16" x 8.50" | Yellow |
| 10963 | White lids for meat lugs | | | | | | |

ALUMINUM LUG RACKS *Lugs not included*

FEATURES

- Ideal to easily transport and store loaded lugs increasing efficiency for any operation
- Heavy-duty aluminum knock down racks feature welded angle slides and come with 5-inch casters
- Assembly required



| Item | No. Of Slides | Spacing | Weight | Gross Weight | Dimensions |
|--------|---------------|---------|---------|--------------|--------------------------|
| 13493 | 3 | 10" | 23 lbs. | 25 lbs. | 26.5" x 18.75" x 40.375" |
| *13495 | 4 | 10" | 26 lbs. | 29 lbs. | 26.5" x 18.75" x 50.5" |
| *13498 | 6 | 10" | 33 lbs. | 36 lbs. | 26.5" x 18.75" x 75.75" |
| 18315 | 1 | ---- | 8 lbs. | 15 lbs. | 27" x 16" x 27.875" |

HEAVY DUTY KNOCK DOWN LUG & PAN RACKS *Lugs and trays not included*

FEATURES

- Welded angle slides
- Assembly required

| Item | Material | Number Of Slides | Spacing | Weight | Gross Weight | Dimensions |
|--------|-----------------|------------------|---------|---------|--------------|--------------------------|
| 27542* | Stainless Steel | 10 | 6" | 42 lbs. | 46.25 lbs. | 26.75" x 21.25" x 71" |
| 27056* | Stainless Steel | 6 | 9" | 42 lbs. | 47 lbs. | 26.75" x 21.25" x 68.25" |
| 43832 | Aluminum | 5 | 10" | 24 lbs. | 24 lbs. | 21" x 27" x 57" |

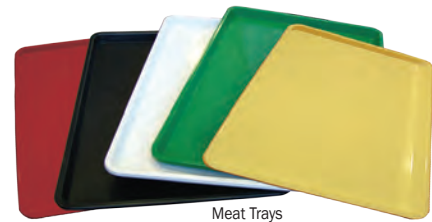


MEAT TRAY *Sold By Case*

FEATURES

- Ideal for any meat, poultry, seafood, produce, processing, and distribution operations

| Item | Color | Dimensions | Quantity/Case(pcs.) |
|-------|--------------------|-------------------|---------------------|
| 14243 | Meat Tray - Green | 18" x 26" x 1.25" | 20 |
| 14244 | Meat Tray - White | 18" x 26" x 1.25" | 20 |
| 10109 | Meat Tray - Black | 18" x 26" x 1.25" | 20 |
| 14245 | Meat Tray - Yellow | 18" x 26" x 1.25" | 20 |
| 41347 | Meat Tray - Red | 18" x 26" x 1.25" | 20 |
| 13005 | Meat Tray - White | 10" x 30" x 0.75" | 20 |
| 13006 | Meat Tray - White | 12" x 30" x 0.75" | 20 |



Meat Trays



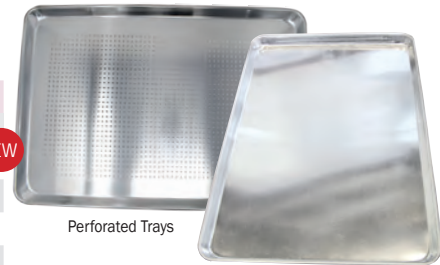
13005 / 13006

ALUMINUM TRAY/BUN PAN *Sold By Case*

FEATURES

- Commercial kitchen use
- Perfect for baking and roasting

| Item | Description | Dimensions | Quantity/Case(pcs.) |
|-------|----------------------|-----------------|---------------------|
| 20233 | 19G Aluminum Bun Pan | 16" x 22" x 1" | 12 |
| 44255 | 20G Aluminum Bun Pan | 9.5" x 13" x 1" | 12 |
| 39530 | 20G Aluminum Bun Pan | 18" x 13" x 1" | 24 |
| 39529 | 20G Aluminum Bun Pan | 18" x 26" x 1" | 24 |
| 39532 | 20G Perforated Tray | 18" x 13" x 1" | 12 |
| 39531 | 20G Perforated Tray | 18" x 26" x 1" | 12 |



Perforated Trays

Aluminum Bun Pan

PAN RACKS

FEATURES

- Heavy duty pan racks
- Made from stainless steel or aluminum, with welded angle slides
- Complete with 5" heavy-duty casters



For 43474,
28351,
27054,
13497:



Aluminum Pan Rack

| Item | Style | # Of Slides | Spacing | Weight | Dimensions |
|--------|--|-------------|---------|------------|-----------------------|
| 13497 | Aluminum curve top pan rack, knock down | 6 | 6" | 37.5 lbs. | 26.75" x 21.25" x 45" |
| *13500 | Aluminum curve top pan rack, knock down | 10 | 6" | 25 lbs. | 26" x 20.25" x 70" |
| 27052 | Aluminum curve top pan rack, knock down | 7 | 6" | - | 26" x 20.5" x 44" |
| 22128 | Aluminum curve top pan rack, knock down | 10 | 3" | 18 lbs. | 26" x 21" x 38" |
| *13504 | Aluminum curve top pan rack, knock down | 12 | 5" | 42 lbs. | 26.75" x 21.25" x 71" |
| *13505 | Aluminum curve top pan rack, knock down | 15 | 4" | 28.25 lbs. | 26" x 20.25" x 70" |
| 27054 | Aluminum curve top pan rack, knock down | 18 | 3" | - | 26" x 20.5" x 68.13" |
| *13506 | Aluminum curve top pan rack, knock down | 20 | 3" | 24.25 lbs. | 26" x 20.5" x 69" |
| 28351 | Aluminum curve top pan rack, welded | 20 | 3" | 29 lbs. | 20.25" x 26" x 70" |
| 44317 | Aluminum nesting sheet pan rack, welded | 9 | 3" | 17.6 lbs. | 21" x 26" x 44" |
| 43474 | Aluminum nesting sheet pan rack, knock down | 20 | 3" | 26.4 lbs. | 20.25" x 26" x 70" |
| 44319 | Aluminum flat top cover for Item 44317 / 44318 | - | - | - | 26" x 20.5" |

Stainless Steel Pan Rack



| Item | Style | # Of Slides | Spacing | Weight | Dimensions |
|--------|---|-------------|---------|------------|-----------------------|
| *23833 | Stainless steel square top pan rack, knock down | 10 | 6" | 44 lbs. | 26.75" x 21.25" x 71" |
| *23834 | Stainless steel square top pan rack, knock down | 20 | 3" | 64 lbs. | 26.75" x 21.25" x 71" |
| *23857 | Stainless steel curve top pan rack, knock down | 20 | 3" | 64 lbs. | 26.75" x 21.25" x 71" |
| 27055 | Stainless steel square top pan rack, knock down | 6 | 6" | 39.75 lbs. | 26.75" x 21.25" x 44" |

PAN RACK COVER

| Item | Description |
|-------|--|
| 18633 | Nylon Rack Cover 28" x 24" x 62" - Clear |
| 41910 | PVC Rubber Net Cover - 20" x 26" x 70" |

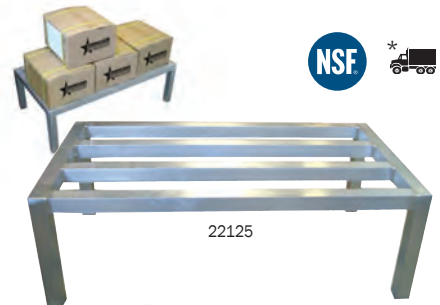


ALUMINUM DUNNAGE RACKS

FEATURES

- Designed to store products off the floor for sanitation and damage prevention
- Made of welded 1 1/2" square aluminum tube which provides maximum strength and durability
- Fully assembled

| Item | Description | Capacity | Weight |
|--------|------------------------------|-----------|---------|
| 22125 | 20" x 36" x 12" Dunnage Rack | 1600 lbs. | 7 lbs. |
| 22126 | 20" x 48" x 12" Dunnage Rack | 1600 lbs. | 9 lbs. |
| *22127 | 20" x 60" x 12" Dunnage Rack | 1600 lbs. | 11 lbs. |



CAN RACKS

FEATURES

- Comes with casters and welded for durability
- 35.5" x 23" rack size with 2 mm runner thickness
- Fully assembled

| Item | Description | Capacity (Stationary Capacity) | Dimensions | Weight |
|--------|---|----------------------------------|-----------------------|------------|
| 27770 | 4 Layers Can Rack with 4.8 mm thick Aluminum table top, 12 rows | (72) #10 cans/ (96) #5 cans | 35.3" x 26.5" x 42.5" | 50.75 lbs. |
| *27769 | 9 Layers Can Rack, 27 rows | (162) #10 cans/ (216) #5 cans | 29" x 26.5" x 71" | 51.75 lbs. |
| 31753 | Replacement wheel with brake | 50 kg. / 110 lbs. | 5" Dia. | - |
| 31756 | Replacement wheel | 50 kg. / 110 lbs. | 5" Dia. | - |



KEG RACKS

FEATURES

- Aluminum construction
- Strong and durable
- Easy to assemble

| Item | Description | Shelf Capacity | Dimensions | Gross Dimensions | Gross Weight |
|-------|-------------------------|----------------|-----------------|------------------|--------------|
| 44613 | 4 Keg Aluminum Keg Rack | 350 lbs | 20" x 42" x 76" | 21" x 6" x 43" | 42 lbs. |
| 44614 | 6 Keg Aluminum Keg Rack | 500 lbs | 20" x 60" X 76" | 21" x 6" x 61" | 55 lbs. |
| 44615 | 8 Keg Aluminum Keg Rack | 600 lbs | 20" x 72" x 76" | 21" x 6" x 73" | 66 lbs. |



LIQUOR DISPLAY RACK

FEATURES

- 18-GA 304 stainless steel bottom, back, sides, hat channel and 16-GA 2" high strap
- Galvanized leg and socket, plastic bullet foot
- 6" high backplash

| Item | Description | Dimensions | Gross Dimensions | Weight |
|-------|---|-----------------|------------------|----------|
| 43479 | 5-tiered liquor display rack. Stainless steel body with 2" high strap | 25" x 24" x 36" | 26" x 24" x 26" | 17.8 lbs |



STAINLESS STEEL POT RACK WITH SHELF

FEATURES

- Store and/or keep your pans and pots organize and accessible
- Ideal for busy kitchens, they also have a built-in shelf to hold other kitchen necessities

| Item | Description |
|-------|--|
| 31851 | Stainless Steel Pot Rack with Shelf - 12" x 36" with 7 pc Hooks |
| 31852 | Stainless Steel Pot Rack with Shelf - 12" x 48" with 9 pc Hooks |
| 31853 | Stainless Steel Pot Rack with Shelf - 12" x 60" with 11 pc Hooks |

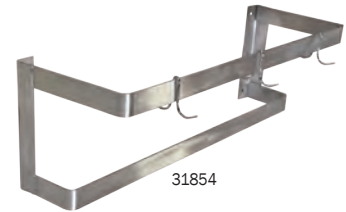


WALL-MOUNTED POT RACK WITH 3 PC. PLATED POT HOOKS

FEATURES

- Helpful in storing your pots and pans, keeping them organize and accessible
- Vertical storage space

| Item | Description |
|-------|--|
| 31854 | Wall-Mounted Pot Rack - 36" with 3 pc Plated Pot Hooks |
| 31855 | Wall-Mounted Pot Rack - 48" with 4 pc Plated Pot Hooks |
| 31856 | Wall-Mounted Pot Rack - 60" with 5 pc Plated Pot Hooks |



STAINLESS STEEL HOOK FOR POT RACKS

| Item | Description |
|-------|--|
| 28722 | Additional/Replacement Hook for Pot Racks with Shelf & Wall Mounted Pot Racks, 5" x 3.5" |



STAINLESS STEEL HOOK RAIL

FEATURES

- Helps you store and/or keep your light household items in your kitchen, bathroom, or other places organize and accessible

| Item | Description | Load Capacity | Dimensions |
|-------|--|-------------------|------------|
| 44541 | Wall Mounted 8 Hooks Stainless Steel Hook Rail | 2 lbs. (ea. hook) | 48" x 3" |

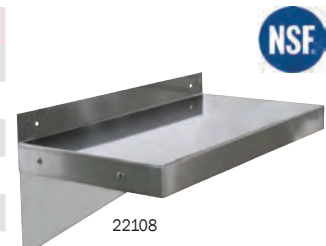


STAINLESS STEEL WALL SHELVES

FEATURES

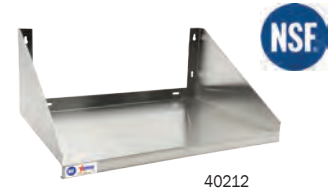
- Made of 18 gauge 430 stainless steel
- Shelf is supported by two triangular brackets

| Item | Description | Load Capacity | Gross Dimensions | Gross Weight |
|-------|------------------------|---------------|------------------|--------------|
| 22108 | 12" x 24" Wall Shelves | 209 lbs. | 25" x 13" x 5" | 9 lbs. |
| 22109 | 12" x 36" Wall Shelves | 231 lbs. | 37" x 13" x 5" | 11 lbs. |
| 22110 | 12" x 48" Wall Shelves | 253 lbs. | 49" x 13" x 5" | 14 lbs. |
| 22111 | 12" x 60" Wall Shelves | 286 lbs. | 61" x 13" x 5" | 16 lbs. |
| 30455 | 12" x 72" Wall Shelves | 286 lbs. | 73" x 14" x 3" | 20 lbs. |
| 24409 | 16" x 36" Wall Shelves | 308 lbs. | 37" x 17" x 5" | 18 lbs. |
| 24410 | 16" x 48" Wall Shelves | 352 lbs. | 49" x 17" x 5" | 21 lbs. |
| 24411 | 16" x 60" Wall Shelves | 418 lbs. | 61" x 17" x 5" | 25 lbs. |



STAINLESS STEEL MICROWAVE SHELVES

| Item | Description | Gross Dimensions | Gross Weight |
|-------|--|------------------|--------------|
| 40212 | 304 18-Gauge Stainless Steel Microwave Shelf 20" x 24" | 22" x 14" x 25" | 14.3 lbs. |
| 40213 | 304 18-Gauge Stainless Steel Microwave Shelf 20" x 30" | 31" x 21" x 14" | 16 lbs. |



TUBULAR RACK SHELF

FEATURES

- Made of 16 gauge 430 Stainless steel
- Sort and organize your tableware for washing and storage

| Item | Description | Capacity | Dimensions | Gross Dimensions | Gross Weight |
|-------|--------------------|----------|---------------------|------------------|--------------|
| 44619 | Tubular Rack Shelf | 1 Rack | 15" x 36" x 11.25"H | 12" x 2" x 37" | 16.7 lbs. |
| 44620 | Tubular Rack Shelf | 2 Rack | 15" x 48" x 11.25"H | 12" x 2" x 49" | 20.9 lbs. |
| 44621 | Tubular Rack Shelf | 3 Rack | 15" x 60" x 11.25"H | 12" x 2" x 61" | 25.1 lbs. |

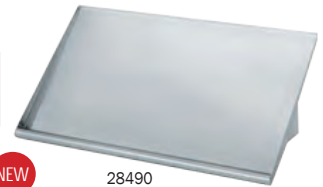


WALL-MOUNTED STAINLESS STEEL SLANT RACK SHELF

FEATURES

- Makes it easy to keep your dish rack organized

| Item | Description | Dimensions |
|-------|---|----------------------------|
| 28490 | 42" 304 18-Gauge Stainless Steel Slanted Rack Shelf | 22.5" D x 42" W x 14.25"H |
| 28489 | 21" 304 18-Gauge Stainless Steel Slanted Rack Shelf | 22.5" D x 21" W x 14.25" H |
| 47298 | 63" 304 18-Gauge Stainless Steel Slanted Rack Shelf | 22.5" D x 63" W x 14.25" H |
| 47299 | 72" 304 18-Gauge Stainless Steel Slanted Rack Shelf | 22.5" D x 72" W x 14.25" H |



STAINLESS STEEL OVERSHELF

FEATURES

- Increases storage space for your kitchen
- Made of 18-gauge 430 stainless steel for durability and easy cleaning

Single Overshelf

| Item | Description | Loading Capacity | Dimensions | Gross Dimensions | Gross Weight |
|-------|--|------------------|-----------------|------------------|--------------|
| 44616 | 48"W Stainless steel single deck overshelf | 380 lbs | 12" x 48" x 18" | 13" x 2" x 49" | 18.7 lbs |
| 44617 | 60"W Stainless steel single deck overshelf | 400 lbs | 12" x 60" x 18" | 13" x 2" x 61" | 21.5 lbs |
| 44618 | 72"W Stainless steel single deck overshelf | 420 lbs | 12" x 72" x 18" | 13" x 2" x 73" | 24.4 lbs |



Double Overshelf

| Item | Description | Loading Capacity | Dimensions | Gross Dimensions | Gross Weight |
|--------|--|------------------|-----------------|------------------|--------------|
| 23988 | 48"W Stainless steel double deck overshelf. Adjustable Lower Shelf | 187 lbs | 14" x 48" x 32" | 51" x 18" x 6" | 40 lbs. |
| *23989 | 60"W Stainless steel double deck overshelf. Adjustable Lower Shelf | 209 lbs | 14" x 60" x 32" | 63" x 18" x 6" | 45 lbs. |
| *23990 | 72"W Stainless steel double deck overshelf. Adjustable Lower Shelf | 209 lbs | 14" x 72" x 32" | 75" x 18" x 6" | 54 lbs. |

OVERSHELF FOR STEAM TABLES NEW

FEATURES

- One storage shelf to utilize maximum space for your kitchen

| Item | 47017 | 47018 | 47019 | 47020 |
|-----------------------------|-------------------|-------------------|-------------------|-------------------|
| For Steam Table With | 2 Pans (46646) | 3 Pans (46574) | 4 Pans (46674) | 5 Pans (46648) |
| Load Capacity | 110.2 lbs 50 kg | 110.2 lbs 50 kg | 110.2 lbs 50 kg | 110.2 lbs 50 kg |
| Weight | 8.4 lbs 3.8 kg | 11.9 lbs 5.4 kg | 14.1 lbs 6.4 kg | 16.8 lbs 7.6 kg |
| Dimensions (DWH) | 12" x 30" x 15" | 12" x 44" x 15" | 12" x 58" x 15" | 12" x 72" x 15" |



SNEEZE GUARDS FOR STEAM TABLES NEW

FEATURES

- Protect foods from cross-contamination
- Clear panels so foods are still easily visible

| | | | | |
|-----------------------------|-------------------|-------------------|-----------------|------------------|
| Item | 47021 | 47022 | 47023 | 47024 |
| For Steam Table With | 2 Pans | 3 Pans | 4 Pans | 5 Pans |
| Weight | 14.1 lbs 6.4 kg | 18.1 lbs 8.2 kg | 22 lbs 10 kg | 26.5 lbs 12 kg |
| Dimensions (DWH) | 12" x 30" x 15" | 12" x 44" x 15" | 12" x 58" x 15" | 12" x 72" x 15" |
| Steam Table | 46646 | 46574 | 46674 | 46648 |



47022 & 47024

STAINLESS STEEL ADAPTOR BARS FOR STEAM TABLES NEW

FEATURES

- Keeps makes your pans fit in your steam tables
- Works for all Omcan steam tables

| Item | Description |
|-------|--|
| 80982 | 12" Adaptor Bar for Steam Tables, thickness 0.7 mm, non-magnetic |
| 80983 | 20" Adaptor Bar for Steam Tables, thickness 0.7 mm, non-magnetic |



80982 & 80983

MOBILE RECEIVING DESK

FEATURES

- Fabricated in stainless steel and can be wall mounted
- Equipped with a lockable storage compartment, additional bottom storage, and casters
- Built for convenience
- Assembly required



43470

13511

| Item | Description | Dimensions | Gross Dimensions | Weight | Gross Weight |
|-------|---|-----------------------|------------------|----------|--------------|
| 13511 | Mobile receiving desk with undershelf and 5" Dia. casters | 24.25" x 22.50" x 53" | 25" x 37" x 11" | 57 lbs. | 60 lbs. |
| 43470 | Mobile receiving desk with two lockable storage compartment and 4" Dia. casters | 25" x 23" x 56" | 24" x 25" x 59" | 111 lbs. | 132 lbs. |

UTILITY CARTS *Assembly required*

FEATURES

- Sturdily constructed to endure tough everyday handling
- Great for supermarkets and various foods service operations
- Shipped knock-down
- Middle shelf is sold separately



47152

47513

44679 & 44680 with optional middle shelf (Optional Shelf Sold Separately 44681 / 44682)

| Item | Description | Load Capacity | Dimensions | Gross Dimensions | Weight | Gross Weight |
|-------|---|---------------|---------------------|--------------------|--------------------|--------------------|
| 44679 | Utility Cart 16" x 60" | 2500 lbs | 63" x 16" x 61" | 63.6" x 18" x 9" | 150 lbs / 68 kg | 159 lbs / 72 kg |
| 44680 | Utility Cart 16" x 48" | 1500 lbs | 51" x 16" x 61" | 54" x 17" x 9" | 132 lbs / 60 kg | 141 lbs / 64 kg |
| 47152 | Heavy-Duty Utility Cart | 551.2 lbs | 39.8" x 17.3" x 33" | 31.9" x 17.7" x 9" | 34.2 lbs / 15.5 kg | 36.8 lbs / 16.7 kg |
| 47153 | Heavy-Duty Utility Cart | 551.2 lbs | 46" x 25.6" x 33" | 37.8" x 26.4" x 9" | 49.6 lbs / 22.5 kg | 55.1 lbs / 25 kg |
| 44681 | Optional Middle Shelf For Item 44679 | | | | | |
| 44682 | Optional Middle Shelf For Item 44680 | | | | | |
| 13120 | Replacement Black Caster for 39247 and 23861 Utility Carts, 4" Dia. x 1.25" Thick | | | | | |
| 13121 | Replacement Orange Wheel for 39247 and 23861 Utility Carts, 8" Dia. x 2" Thick | | | | | |

NEW

NEW

NEW

NEW

UTILITY CART WITH PROTECTIVE BUMPER

FEATURES

- Stainless steel construction
- 4" swivel plate casters included
- Protective bumpers on legs and handle safeguard furnishings



| Item | Description | Load Capacity | Shelf Size | Dimensions | Gross Weight |
|-------|--|---------------------------------------|-------------|-----------------|--------------|
| 44697 | 27.6" Wide, Welded 18-gauge 430 Stainless Steel Utility Cart With (4) 4" Swivel Casters. | 400 lbs (Shelf load capacity: 200lbs) | 15.5" x 24" | 17" x 28" x 27" | 35 lbs |
| 44698 | 30.6" Wide, Welded 18-gauge 430 Stainless Steel Utility Cart With (4) 4" Swivel Casters. | 500 lbs (Shelf load capacity: 233lbs) | 18" x 27" | 20" x 31" x 27" | 40.5 lbs |
| 44699 | 39" Wide, Welded 18-gauge 430 Stainless Steel Utility Cart With (4) 4" Swivel Casters. | 600 lbs (Shelf load capacity: 250lbs) | 21" x 36" | 23" x 40" x 31" | 53 lbs |

BUSSING CART

Assembly Required



Plastic Bussing Cart

| Item | Description | Tray Size | Dimensions | Gross Dimensions | Weight | Gross Weight |
|-------|---|--------------|----------------------|----------------------|----------|-------------------|
| 24183 | Black Plastic Bussing Cart | 16" x 24.75" | 32.5" x 16.25" x 40" | 28.5" x 17" x 8.5" | 16 lbs. | 19 lbs. |
| 43069 | Black Plastic Bussing Cart | 19.5" x 31" | 40.75" x 19.5" x 39" | 36" x 22" x 9.5" | 33.5 lbs | 37 lbs |
| 18306 | Gray Plastic Bussing Cart | 16" x 24.75" | 32.5" x 16.25" x 40" | 28.5" x 17" x 8.5" | 16 lbs. | 19 lbs. |
| 47128 | Gray Plastic Bussing Cart | 31" x 20" | 40" x 19" x 37.7" | 35.2" x 21.9" x 8.9" | 29.8 lbs | 32 lbs NEW |
| 43599 | Replacement caster without brake for Item 24183 and 18306 | | | | | |
| 43600 | Replacement caster with brake for Item 24183 and 18306 | | | | | |
| 47129 | Refuse bin for 47128, 24183, 18306, 43069, 13" x 9" x 22" NEW | | | | | |
| 47130 | Flatware bin for 47128, 24183, 18306, 43069, 13" x 9" x 7" NEW | | | | | |

Stainless Steel Bussing Cart

| Item | Description | Tray Size | Dimensions | Gross Dimensions | Weight | Gross Weight |
|-------|------------------------------|-----------------------|-------------------------|----------------------|----------|---------------------|
| 24418 | Stainless Steel Bussing Cart | 27.25" x 15.75" | 29" x 15.75" x 35.4" | 30" x 17" x 6" | 22 lbs. | 24 lbs. |
| 24419 | Stainless Steel Bussing Cart | 31.5" x 17.6" | 35.25" x 17.6" x 34.12" | 33" x 19" x 6" | 26 lbs. | 28 lbs. |
| 47151 | Stainless Steel Bussing Cart | 35.2" x 19.5" x 36.6" | 37.4" x 19.7" x 37.4" | 37.4" x 20.9" x 6.7" | 25.4 lbs | 27.3 lbs NEW |

see page 145 for bus boxes and covers

PLATFORM CART

Assembly Required



| Item | Description | Load Capacity | Platform | Dimensions | Gross Dimensions | Weight | Gross Weight |
|-------|--|---------------|----------|--------------------|------------------|----------|--------------|
| 13066 | Blue Heavy-Duty Platform Cart-Flat Surface | 1200 lbs. | Smooth | 48" x 24" x 34.5" | 50" x 26" x 8" | 110 lbs. | 110 lbs |
| 24035 | Blue Heavy-Duty Platform Cart-Grilled Deck | 2200 lbs. | Grilled | 63" x 30" x 35.5" | 61" x 31" x 28" | 176 lbs. | 122 lbs. |
| 45587 | Aluminum Stocking Cart | 661 lbs. | Grilled | 23" x 48" x 63.25" | 100" x 46" x 47" | 43 lbs. | 44 lbs. |

STOCK CARTS

*Assembly Required

| Item | Description | Load Capacity | Undershelf | Dimensions | Weight |
|--------|--|---------------|------------|-----------------|---------|
| *13118 | Stainless Steel Stock Cart With Solid Top | 700 lbs. | Flat | 44" x 19" x 41" | 53 lbs. |
| 23731 | Welded Stainless Steel Stock Cart With Solid Top | 700 lbs. | Flat | 44" x 19" x 41" | 53 lbs. |
| *31277 | All Stainless Steel Stock Cart With Solid Top | 500 lbs. | Grilled | 36" x 18" x 29" | 46 lbs. |



ALL WELDED STOCK CARTS WITH GRILLED TOP

| Item | Description | Load Capacity | Dimensions | Weight |
|-------|---------------------|---------------|-----------------------|------------|
| 31433 | Powder coated green | 599.75 lbs. | 39.25" x 19" x 41.25" | 42.25 lbs. |



ALUMINUM BUN PAN TRUCK

FEATURES

- 5" Casters that allow portability
- Fully assembled

| Item | Dimensions | Gross Dimensions | Weight | Gross Weight |
|-------|---|------------------|---------|--------------|
| 27771 | Rack: 27" x 17.5" Overall: 27.25" x 19.75" x 32" | 27" x 20" x 33" | 30 lbs. | 33 lbs. |



GALVANIZED STOCKING CART

FEATURES

- It's constructed with a hook, pull handle, paper towel holder and cardboard holder.
- The 2 fixed front casters and 2 swivel rear casters swivel easily, allowing the user to push the cart with ease and maneuver in all directions.

| Item | Load Capacity | Dimensions | Weight | Gross Weight |
|-------|---------------|-----------------|---------|--------------|
| 45588 | 661 lbs. | 26" x 41" x 69" | 98 lbs. | 102.7 lbs. |



PALLET TRUCK

FEATURES

Our pallet truck is designed to withstand tough everyday handling. It provides great reliability and dependability. Great for supermarkets and food service operation.

| Item | Load Capacity | Steering Wheel | Gross Dimensions | Gross Weight |
|-------|---------------|----------------------|------------------|--------------|
| 19978 | 5511 lbs. | 7.9" Dia. x 2" Width | 63" x 28" x 18" | 196 lbs. |



STAINLESS STEEL ROTO CART

FEATURES

- 3 Fully welded wheels
- Bin size: 27.5"Dia. x 8.25"H with 58L capacity
- Constructed to endure tough everyday handling
- Conveniently and safely transport food products
- Great for various food service operations

| Item | Load Capacity | Dimensions | Gross Dimensions | Gross Weight |
|-------|---------------|----------------------|------------------|--------------|
| 43469 | 220 lbs. | 36.5" x 31" x 39.75" | 37" x 34" x 41" | 49 lbs. |



WIRE SHELF CASTERS

- Industrial casters for wire shelf post. Zinc plated iron body with polypropylene wheel
- Maximum load capacity: 80 kg/176 lbs
- Not recommended for freezers

| Item | Size | Brakes |
|-------|-------------|--------|
| 14460 | 5" Diameter | No |
| 14461 | 5" Diameter | Yes |



EQUIPMENT STAND AND TABLE CASTERS

- Black polyurethane wheel for work table
- Iron made frame and bracket
- Compatible for Omcan's equipment stands and knock-down worktable with cabinets
- Maximum load capacity: 80 kg/176 lbs

| Item | Size | Brakes |
|-------|-----------------------|--------|
| 14395 | 5" Dia. x 1.25" thick | Yes |



PLATFORM CART CASTERS



- For Item 13066 and 23634
- Made of high quality polypropylene wheel
- Maximum load capacity: 272 kg/600 lbs.

| Item | Size | Type |
|-------|--------------------|----------|
| 13114 | 6" Dia. x 2" thick | Fixed |
| 13115 | 6" Dia. x 2" thick | Rotating |

WORKTABLE CASTERS

- For Items: 44189, 44190, 44191, 44195, 44196, 44197, 43483, 43484, 43485, 45284, 45285, 45286, 38029, 38030, 38031, 38032, 38033, 38034
- Maximum load capacity: 110 kg/242.5 lbs

| Item | Size | Brakes |
|-------|---------|--------|
| 46585 | 5" Dia. | Yes |
| 46586 | 5" Dia. | No |



UTILITY CART CASTERS



- Max. load capacity: 113 kg/250 lbs (13120)
- Max. load capacity: 200 kg/441 lbs (13121)

| Item | Size | Color |
|-------|-----------------------|--------|
| 13120 | 4" Dia. x 1.25" Thick | Black |
| 13121 | 8" Dia. x 2" Thick | Orange |

STOCK CART CASTERS



- For Item 13118/23731/31277
- Wheel center made of polypropylene
- Mounting plate dimensions: 3.75" x 2.5"
- Does not come with brakes
- Max. load capacity: 110 kg/242 lbs.

| Item | Size | Type |
|-------|----------------------|-------|
| 43568 | 5" Dia. x 1.5" thick | Fixed |



- For Item 13067/13118/23731/31277/31433
- Mounting plate dimensions: 4" x 3"
- Does not come with brakes
- Max. load capacity: 113 kg/250 lbs.

| Item | Size | Type |
|-------|-----------------------|----------|
| 13116 | 5" Dia. x 1.25" thick | Fixed |
| 13117 | 5" Dia. x 1.25" thick | Rotating |



- For Item 13067/31433 (Item 43578 also fits item 27771/23775/23776/24223)
- Mounting plate dimensions: 4" x 3"
- Does not come with brakes
- Max. load capacity: 75 kg/165 lbs.

| Item | Size | Type |
|-------|--------------------|----------|
| 43577 | 5" Dia. x 1" thick | Fixed |
| 43578 | 5" Dia. x 1" thick | Rotating |

PAN RACKS / LUG RACKS CASTERS



- Heavy-duty caster for aluminum pan and lug racks
- Made of durable rubber
- Maximum load capacity: 50 kg/110 lbs

| Item | Size | Brake |
|-------|-----------------------|-------|
| 39534 | 5" Dia. x 1.25" Thick | Yes |
| 39533 | 5" Dia. x 1.25" Thick | No |



- Medium-duty caster for stainless Steel pan and lug racks
- Center is made of polypropylene
- Caster- 4 pc./Set.
- Maximum load capacity: 120 kg/264 lbs

| Item | Size | Brake |
|-------|-----------------------|---------------------------|
| 28637 | 5" Dia. x 1.25" Thick | 2 with brake 2 without |



- For Item 13493/13495/13498/18315
- Bun Rack Caster- 4 pc./set,
- Maximum load capacity: 50 kg/110 lbs

| Item | Size | Brake |
|-------|-----------------------|---------------------------|
| 31431 | 4.75" Dia. x 1" thick | 2 with brake 2 without |

GREASE TRAPS NEW

FEATURES

- 11 gauge cold rolled steel with a oven-cured and acid-resistant baked gray epoxy coating

| Item | Grease Capacity | Flow Rate | Thread Inlet and Outlet Size | Dimensions |
|-------|-----------------|-----------|------------------------------|-----------------------|
| 46560 | 8 lbs | 4 GPM | 2" | 16" x 10" x 11" |
| 46517 | 40 lbs | 20 GPM | 3" | 24" x 18.9" x 13" |
| 46561 | 100 lbs | 50 GPM | 4" | 27.6" x 24.5" x 21.4" |

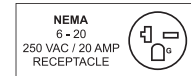
GPM: Gallons Per Minute



UNDERCOUNTER HIGH TEMPERATURE DISHWASHER NEW

FEATURES

- Double skin door
- Door opening: 14" / 360 mm
- Washing pump: IP44
- Standard tank and boiler thermometer
- Standard draining and detergent pump
- Standard rinsing thermo detector
- 3 washing cycles
- Proof rinse feature ensures proper sanitized rinse cycle temperature
- Low maintenance, heavy duty, all corrosion resistant, 304 SS
- Thermal protection for wash and tank booster

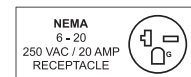


| | | | |
|------------------------|---------------------------------------|--------------------------------|------------------------------|
| Item | 46798 | Amp | 16 A |
| Model | CD-GR-0500 | Hot Water Requirement | .5" GPC (2LPC) 50 °C/ 120 °F |
| Basket Size | 20" x 20" | Water Line Requirements | .75" Hose supplied |
| Wash Pump | 0.75 HP | Drain Line | 1.1" Hose supplied |
| Capacity | Booster tank: 6L, Wash tank: 35L | Door Clearance | 14" |
| Heating Element | Booster tank: 3 kW, Wash tank: 2.8 kW | Dimensions (WDH) | 23" x 24" x 32" |
| Power | 3.6 kW | Gross Dimensions | 24" x 27" x 39" |
| Electrical | 208-240V / 60Hz / 1Ph | Weight (Net/Gross) | 121 lbs / 132 lbs |

UPRIGHT HIGH TEMPERATURE DISHWASHER NEW

FEATURES

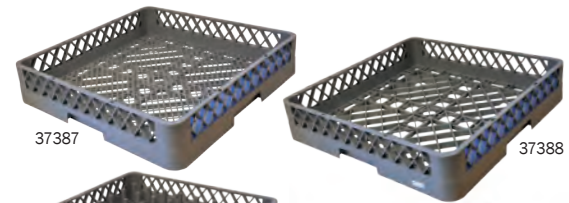
- Automatic fill, and drain pump
- Self-cleaning mode, and self-diagnostic mode
- Built-in boost heater, and chemical pumps
- Washing pump: IP44
- Guarantee rinse temperature
- 3 washing programs available
- Easy access for maintenance
- Durable inox construction
- Standard pressure reducer valve (PRV)
- Standard back cover



| | | | |
|------------------------|--------------------------------------|--------------------------------|------------------------------|
| Item | 46797 | Amp | 46 |
| Model | CD-GR-1500 | Hot Water Requirement | .5" GPC (2LPC) 50 °C/ 120 °F |
| Basket Size | 20" x 20" | Water Line Requirements | .75" House supplied |
| Wash Pump | 1.5 HP | Drain Line | 1.38" House supplied |
| Capacity | Booster tank: 7.4L, Wash tank: 68L | Door Clearance | 16" |
| Heating Element | Booster Tank; 7.5 kW, Wash Tank; 6kW | Dimensions (WDH) | 26" x 32.6" x 54.33" |
| Power | 8.2kW | Gross Dimensions | 30" x 35" x 57" |
| Electrical | 208-240V/60Hz/1Ph | Weight (Net/Gross) | 245 lbs/ 266 lbs |

DISHWASHER RACKS

| Item | Description | Dimensions |
|-------|------------------------------|----------------------|
| 37387 | Full Flat Rack, Gray Plastic | 19.37" x 19.37" x 4" |
| 37388 | Full Bun Rack, Gray Plastic | 19.37" x 19.37" x 4" |
| 33871 | 9x9 Peg Rack, Gray Plastic | 19.37" x 19.37" x 4" |



GLASS RACKS

| Item | Description | Dimensions |
|-------|---------------------------|--------------------|
| 43501 | 16-Compartment Glass Rack | 19.7" x 19.7" x 4" |
| 43502 | 25-Compartment Glass Rack | 19.7" x 19.7" x 4" |
| 43503 | 36-Compartment Glass Rack | 19.7" x 19.7" x 4" |



CUTLERY BASKET

| Item | Description | Dimensions |
|-------|---|------------------|
| 43506 | 8-Compartment Cutlery Basket Without Handle | 16.8" x 10" x 6" |



EXTENDER

| Item | Description | Dimensions |
|-------|--------------------|-------------------------|
| 33872 | 16-Cup Extender | 19.37" x 19.37" x 1.75" |
| 33873 | 25-Cup Extender | 19.37" x 19.37" x 1.75" |
| 37876 | 36-Cup Extender | 19.37" x 19.37" x 1.75" |
| 43504 | Open Rack Extender | 19.7" x 19.7" x 1.75" |



STANDARD BUS BOX AND COVER NEW

| Item | Description | Dimensions |
|-------|-------------------------------|---------------------|
| 80624 | Standard Gray Bus Box | 21.5" x 15.5" x 5" |
| 80892 | Standard White Bus Box | 21.5" x 15.5" x 5" |
| 80893 | Standard Gray Bus Box | 21.5" x 15.5" x 7" |
| 80894 | Standard White Bus Box | 21.5" x 15.5" x 7" |
| 80625 | Gray Cover for 80624 & 80893 | 23" x 16.9" x 0.98" |
| 80895 | White Cover for 80892 & 80894 | 23" x 16.9" x 0.98" |

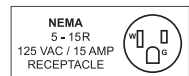


GLASS POLISHER

FEATURES

- High-quality stainless steel construction
- Polishes up to 330 glasses per hour; accommodates most types of glassware
- Comes with a five-brush design
- Suitable for all kinds of round glassware
- Easy and convenient operation of the switch control
- Light and compact; easy to move
- Safe anti-skid feet
- No polishing liquid required

| | |
|--------------------|--|
| Item | 44516 |
| Model | GP-CN-0005 |
| Description | Heavy duty stainless steel glass polisher. 5 washable rotating polishing brushes included. |
| Power | 1350 W / 1.8 HP |
| Electrical | 120V / 60Hz |
| Dimensions | 13.38" x 12" x 20" |
| Weight | 33 lbs. / 15 kg. |



/ MEAT SLICERS /

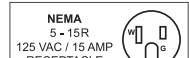
Meat slicers are an important piece of equipment for any supermarket, deli or restaurant. Omcan slicers are ideal for creating perfect cuts of meat, lettuce, tomatoes and other vegetables. Our standard models offer exceptional value while our elite line features industry leading slice indexing with European quality.

OMCAN 8" BELT DRIVE MEAT SLICERS

The Omcan Series of belt driven slicers are constructed of top quality anodized aluminium for durability and ease of cleaning.

Elite Omcan 8" Belt Drive Slicers 2 year parts warranty & 1 year labour warranty

- Most compact designs and are ideal for small operations where space is limited
- Excellent for slicing vegetables and processed meats
- Perfect for small delis, coffee shops, and home kitchens
- 13607 has a blade sharpener



| Item | 13606 | 13607 |
|--------------------|--|-----------------------|
| Model | MS-IT-0195 | MS-IT-0195-S |
| Features | Removable blade sharpener | Fixed blade sharpener |
| Blade Size | 8"/195 mm | |
| Cut Thickness | 0 - 15 mm | |
| Power | 0.20 HP / 0.15 kW | |
| Cheese Slicing* | □□□ | |
| Slicing Volume† | <15 mins. | |
| RPM | 300 | |
| Cutting Size | 6.30" x 5.5" | |
| Electrical | 110V/ 60Hz /1 | |
| Weight (Net/Gross) | 26 lbs./ 27 lbs. (11.82 kg / 12.27 kg) | |
| Dimensions | 20.5" x 14.17" x 12.40" | |
| Gross Dimensions | 17" x 16" x 15" | |



Omcan 8" Belt Drive Slicer

- Most compact designs and is ideal for small operations where space is limited
- Excellent for slicing vegetables and processed meats
- Perfect for someone looking for more economical solution that does not compromise on quality
- Has a blade sharpener

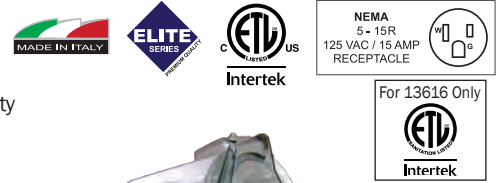


| Item | 31823 |
|--------------------|---|
| Model | MS-CN-0195-E |
| Blade Size | 8"/195 mm |
| Cut Thickness | 0.2 - 15 mm |
| Power | 0.20 HP / 0.15 kW |
| Cheese Slicing* | □□□ |
| Slicing Volume† | <15 mins. |
| RPM | 300 |
| Cutting Size | 5.9" x 8" |
| Electrical | 110V/ 60Hz /1 |
| Weight (Net/Gross) | 26.4 lbs./ 28 lbs. (11.82 kg / 12.7 kg) |
| Dimensions | 15.75" x 15.75" x 11.81" |
| Gross Dimensions | 19" x 16.7" x 14" |



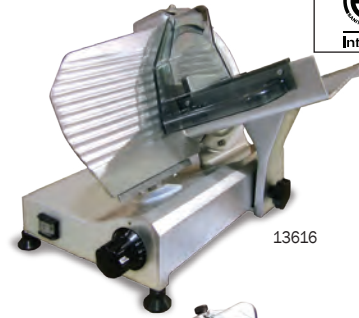
OMCAN 9" BELT DRIVE MEAT SLICERS

- Most compact designs and are ideal for small operations where space is limited
- Excellent for slicing vegetables and processed meats
- Ideal for someone looking for a more economical solution that does not compromise on quality



Elite Omcans 9" Belt Drive Slicers 2 year parts warranty & 1 year labour warranty

| | | |
|-------------------------------|---|---|
| Item | 13616 | 31342 |
| Model | MS-IT-0220-U | MS-IT-0220-C |
| Blade Size | 9"/220 mm | 9"/220 mm |
| Cut Thickness | 0 - 15 mm | 0 - 15 mm |
| Cutting Size | 8.25" x 6.05" | 8.25" x 6.05" |
| Power | 0.25 HP / 0.19 kW | 0.25 HP / 0.19 kW |
| Cheese Slicing* | □□□□ | □□□□ |
| Slicing Volume† | <30 mins | <30 mins |
| RPM | 300 | 300 |
| Electrical | 120V/ 60Hz /1 | 120V/ 60Hz /1 |
| Weight (Net/ Gross) | 30 lbs / 37 lbs. 13.64 kg/16.7 kg. | 30 lbs / 36 lbs. 13.64 kg/ 16 kg. |
| Dimensions (DWH) | 22.83" x 16" x 13.40" | 22.83" x 16" x 13.40" |
| Gross Dimensions | 20" x 19" x 16" | 19" x 19" x 16" |
| Additional Information | ETL Certified ETL Sanitation Certified | In compliance with Province of Quebec safety standards |



Omcans 9" Belt Drive Slicers

| | | |
|-------------------------------|---|---|
| Item | 21629 | 41710 |
| Model | MS-CN-0220 | MS-CN-0220-C |
| Blade Size | 9"/220 mm | 9"/220 mm |
| Cut Thickness | 0.2 - 15 mm | 0.2 - 15 mm |
| Cutting Size | 6.29" x 9" | 6.29" x 9" |
| Power | 0.16 HP / 0.12 kW | 0.16 HP / 0.12 kW |
| Cheese Slicing* | □□□□ | □□□□ |
| Slicing Volume† | <30 mins | <30 mins |
| RPM | 300 | 300 |
| Electrical | 110V/ 60Hz /1 | 110V/ 60Hz /1 |
| Weight (Net/Gross) | 32 lbs./ 33 lbs. (14.55 kg / 15 kg.) | 32 lbs./ 33 lbs. (14.55 kg / 15 kg.) |
| Dimensions (WDH) | 19.5" x 17" x 15" | 19.5" x 17" x 15" |
| Gross Dimensions | 21" x 17" x 16" | 21" x 17" x 16" |
| Additional Information | ETL Certified, Retail Ready | In compliance with Province of Quebec safety standards |



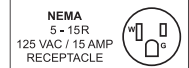
MEAT SLICER COVER & CART

| | | |
|--------------------|---|--|
| Item | 44264 | 44722 NEW |
| Description | Meat Slicer Cover, 100% Cotton made cover for 8" or 9" blade sizes meat slicers | Meat Slicer Cart, 29" x 20.5" x 30" (extends to 19.5" max), S/S Removable Flat Top Shelf, 16 Aluminum Tubing |





HOME LINE 250 MEAT SLICERS NEW
 Only Available in Canada. For residential use only.



FEATURES

- Brings design back into your kitchen without compromising functionality and safety standards
- Developed from professional Berkel technology
- Chrome-plated steel blade delivers the perfect uniform slices, while reducing waste
- Absence of sharp edges allows for easy and quick cleaning
- Only Available in Canada. For residential use only

| | | |
|--------------------------|---|----------------|
| Item | 47111 | 47113 |
| Model | MS-IN-02504-R | MS-IN-02504-BK |
| Colour | Red | Black |
| Blade Size | 9.8" / 250 mm | |
| Power | 0.19 kW | |
| Cutting Size | □ 7.9" x 7.2" / ○ 7.2" □ 200 x 183 mm / ○ 183 mm | |
| Cutting Thickness | 0 - 0.78" / 0 - 20 mm | |
| Electrical | 115V / 60Hz / 1Ph | |
| Weight | 32 lbs / 14.5 kg | |
| Gross Weight | 49 lbs / 22.3 kg | |
| Dimensions (WDH) | 13.4" x 17.7" x 13.9" | |
| Gross Dimensions | 29.5" x 19.5" x 17" | |



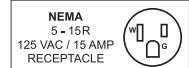
47111



47113

OMCAN 10" & 11" BELT DRIVE MEAT SLICERS

- Engineered to take up as little space as possible
- Larger blades allow for greater cutting capacity
- Perfect for slicing a variety of foods, these slicers are ideal for restaurants and sandwich shops



**Elite 10" Blade Slicer
 With Compact Body And
 0.25-Hp Motor**
 2 year parts warranty & 1 year
 labour warranty

**Elite 10" Blade Slicers
 With 0.35-Hp Motor**
 2 year parts warranty & 1 year
 labour warranty

| | | |
|---------------------------|--|---|
| Item | 13623 | 13621 |
| Model | MS-IT-0250-IP | MS-IT-0250-I |
| Blade Size | 10"/250 mm | 10"/250 mm |
| Cut Thickness | 0 - 15 mm | 0 - 15 mm |
| Cutting Size | 8.25" X 6.30 | 10.23" x 7.5" |
| Power | 0.25 HP / 0.19 kW | 0.35 HP / 0.26 kW |
| Cheese Slicing* | □□□ | ■□□ |
| Slicing Volume† | 30 mins | 45 mins. |
| RPM | 300 | 300 |
| Electrical | 120V/ 60Hz / 1 | 110V/ 60Hz / 1 |
| Weight (Net/Gross) | 30 lbs. / 39 lbs. (13.64 kg./17.73 kg.) | 55 lbs. / 58 lbs. (25 kg./26.36 kg.) |
| Dimensions | 22.83" X 16" X 13.40" | 24.80" x 18.90" x 17.32" |
| Gross Dimensions | 22" X 18" X 18" | 25" x 21" x 20" |



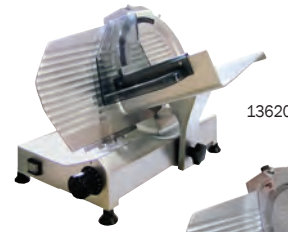
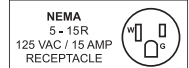
13623



13621

Elite 10" Blade Slicers With 0.30-Hp Motor 2 year parts warranty & 1 year labour warranty

| | | |
|-----------------------------------|------------------------------|--|
| Item | 13620 | 31343 |
| Model | MS-IT-0250-U | MS-IT-0250-C |
| Blade Size | 10"/250 mm | 10"/250 mm |
| Cut Thickness | 0 - 16 mm | 0 - 16 mm |
| Cutting Size | 8.66" x 7.25" | 8.66" x 7.25" |
| Power | 0.30 HP / 0.22 kW | 0.30 HP / 0.22 kW |
| Cheese Slicing* | □□□□ | □□□□ |
| Slicing Volume[†] | 30 mins | 30 mins |
| RPM | 300 | 300 |
| Electrical | 120V/ 60Hz /1 | 120V/60Hz/1 |
| Weight (Net/ Gross) | 34 lbs./ 40 lbs. | 34 lbs./ 42 lbs. |
| Dimensions | 24.40" x 16.75" x 14.56" | 24.40" x 16.75" x 14.56" |
| Gross Dimensions | 21" x 18" x 18" | 21" x 18" x 18" |
| Additional Information | ETL/ETL Sanitation Certified | In compliance with Province of Quebec safety standards |



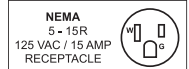
13620



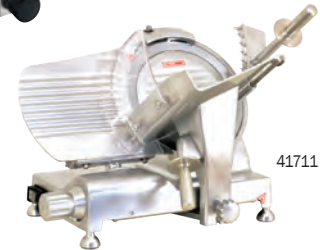
31343

10" Blade Slicer

| | | |
|-----------------------------------|--|--|
| Item | 19067 | 41711 |
| Model | MS-CN-0250 | MS-CN-0250-C |
| Blade Size | 10"/250 mm | 10"/250 mm |
| Cut Thickness | 0.2 - 15 mm | 0.2 - 15 mm |
| Cutting Size | 7" x 10" | 7" x 10" |
| Power | 0.20 HP / 0.15 kW | 0.20 HP / 0.15 kW |
| Cheese Slicing* | □□□□ | □□□□ |
| Slicing Volume[†] | 20 mins. | 20 mins. |
| RPM | 150 | 150 |
| Electrical | 110V/ 60Hz /1 | 110V/ 60Hz /1 |
| Weight (Net/ Gross) | 39.6 lbs / 43 lbs. (18 kg/19.55 kg) | 39.6 lbs / 43 lbs. (18 kg/19.55 kg) |
| Dimensions (WDH) | 21" x 18" x 15.75" | 21" x 18" x 15.75" |
| Gross Dimensions | 23" x 19" x 17" | 23" x 19" x 17" |
| Additional Information | ETL/ETL Sanitation Certified, Retail Ready | In compliance with Province of Quebec safety standards |



19067

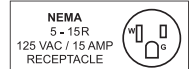


41711

Elite 11" Blade Slicer With 0.30-Hp Motor

Elite 11" Blade Slicer With 0.35-Hp Motor

| | | |
|-----------------------------------|---|--|
| Item Number | 13624 | 13625 |
| Model | MS-IT-0275-IP | MS-IT-0275-I |
| Blade Size | 11"/275 mm | 11"/275mm |
| Cut Thickness | 0 - 15 mm | 0 - 15 mm |
| Cutting Size | 8.66" x 8.66" | 10.23" x 7.5" |
| Power | 0.30 HP / 0.22 kW | 0.35 HP / 0.26 kW |
| Cheese Slicing* | □□□□ | ■□□□ |
| Slicing Volume[†] | 30 mins. | 45 mins |
| RPM | 300 | 300 |
| Electrical | 110V/ 60Hz /1 | 110V/ 60Hz /1 |
| Weight (Net/Gross) | 40 lbs. / 42 lbs. (18.18 kg. / 19.02 kg) | 50 lbs./ 59 lbs. (22.73 kg/26.82 kg.) |
| Dimensions (WDH) | 24.40" x 17.32" x 15.35" | 25.20" x 19.5" x 17.32" |
| Gross Dimensions | 22" x 19" x 18" | 25" x 21" x 20" |



13624



13625

2 year parts warranty & 1 year labour warranty

*Cheese Slicing Ratings □□□□ Not Recommended ■□□□ Poor ■□□ Average ■□□ Good ■■■ Excellent
[†]Results may vary due to product consistency and temperature

OMCAN 12" BELT DRIVE MEAT SLICERS

- Ideal for restaurants and sandwich shops
- 12" blade offers a large cutting capacity
- Compact MS-IT-0300-I is perfect when space is limited but cutting capacity isn't

Elite 12" Blade Slicer With 0.35-Hp Motor 2 year parts warranty & 1 year labour warranty

| | | |
|-------------------------------|-----------------------------------|--|
| Item | 13628 | 31344 |
| Model | MS-IT-300-U | MS-IT-0300-C |
| Blade Size | 12" /300 mm | 12" /300 mm |
| Cut Thickness | 0 - 16 mm | 0 - 16 mm |
| Cutting Size | 10.23" x 8.41" | 10.23" x 8.41" |
| Power | 0.35 HP / 0.26 kW | 0.35 HP / 0.26 kW |
| Cheese Slicing* | ■□□□ | ■□□□ |
| Slicing Volume† | 1 hour | 1 hour |
| RPM | 300 | 300 |
| Electrical | 120V/ 60Hz /1 | 120V/ 60Hz /1 |
| Weight (Net/Gross) | 50 lbs./63lbs (22.73 kg/28.64 kg) | 50 lbs./62lbs (22.73 kg/28 kg) |
| Dimensions | 25.60" x 19.5" x 17.32" | 25.60" x 19.5" x 17.32" |
| Gross Dimensions | 25" x 21" x 20" | 25" x 21" x 20" |
| Additional Information | ETL Certified | In compliance with Province of Quebec safety standards |



Elite 12" Blade Slicer With Compact Body And 0.35-Hp Motor 2 year parts warranty & 1 year labour warranty

| | |
|---------------------------|--|
| Item | 21624 |
| Model | MS-IT-0300-I |
| Blade Size | 12" /300 mm |
| Cut Thickness | 0 - 16 mm |
| Cutting Size | 8.66" x 7.5" |
| Power | 0.35 HP / 0.26 kW |
| Cheese Slicing* | ■□□□ |
| Slicing Volume† | 1 hour |
| RPM | 300 |
| Electrical | 120V/ 60Hz /1 |
| Weight (Net/Gross) | 34 lbs / 49 lbs. (15.45 kg / 22.27 kg) |
| Dimensions | 24.40" x 16.75" x 14.56" |
| Gross Dimensions | 25" x 21" x 20" |



12" Blade Slicer

| | | |
|-------------------------------|--|--|
| Item | 19068 | 41712 |
| Model | MS-CN-0300 | MS-CN-0300-C |
| Blade Size | 12" /300 mm | 12" /300 mm |
| Cut Thickness | 0.2 - 15 mm | 0.2 - 15 mm |
| Cutting Size | 7.87" x 12" | 7.87" x 12" |
| Power | 0.33 HP / 0.25 kW | 0.33 HP / 0.25 kW |
| Cheese Slicing* | □□□□ | □□□□ |
| Slicing Volume† | 45 mins | 45 mins |
| RPM | 265 | 265 |
| Electrical | 110V/ 60Hz /1 | 110V/ 60Hz /1 |
| Weight (Net/Gross) | 55 lbs./60 lbs. (25 kg/27.27 kg) | 55 lbs./58 lbs. (25 kg /26 kg) |
| Dimension | 23.5" x 20.5" x 19.5" | 23.5" x 20.5" x 19.5" |
| Gross Dimensions | 25" x 21" x 20" | 24" x 21" x 20" |
| Additional Information | ETL/ETL Sanitation Certified, Retail Ready | In compliance with Province of Quebec safety standards |

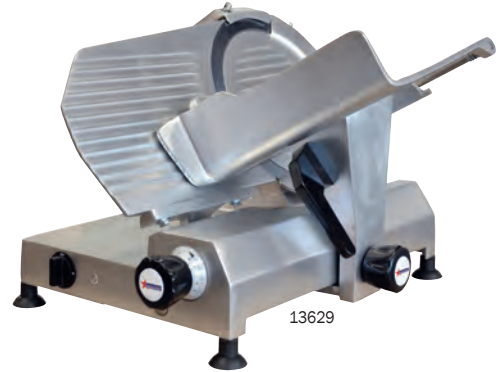


Omcan Medium-Duty 12" Belt Drive Slicer 2 year parts warranty & 1 year labour warranty

- High horsepower motor and dependable belt drive
- Suited for sub shops, supermarkets, and demanding restaurant applications



| | |
|-----------------------------|---------------------------------------|
| Item | 13629 |
| Model | MS-IT-300-IP |
| Blade Size | 12"/300 mm |
| Cut Thickness | 0 - 16 mm |
| Cutting Size | 11.25" x 9" |
| Power | 0.50 HP / 0.37 kW |
| Cheese Slicing* | ■ ■ ■ □ |
| Slicing Volume [†] | 2 hours |
| RPM | 280 |
| Electrical | 110V/ 60Hz /1 |
| Weight (Net/Gross) | 79.3 lbs / 84 lbs. (36 kg / 38.18 kg) |
| Dimensions | 30.31" x 21.25" x 18.30" |
| Gross Dimensions | 28" x 25" x 21" |



OMCAN MEDIUM-DUTY 13" AND 14" BELT DRIVE SLICERS

- High horsepower motors and dependable belt drives
- Suited for sub shops, supermarkets, and demanding restaurant applications

13" Blade Slicer 2 year parts warranty & 1 year labour warranty

| | |
|-----------------------------|---------------------------------------|
| Item | 13635 |
| Model | MS-IT-0330-L |
| Blade Size | 13"/330 mm |
| Cut Thickness | 0 -16 mm |
| Cutting Size | 11.25" x 9.84" |
| Power | 0.50 HP / 0.37 kW |
| Cheese Slicing* | ■ ■ ■ □ |
| Slicing Volume [†] | 2 hours |
| RPM | 280 |
| Electrical | 110V/ 60Hz /1 |
| Weight (Net/Gross) | 85 lbs / 86 lbs. (38.64 kg / 39.09kg) |
| Dimensions | 30.31" x 21.65" x 18.30" |
| Gross Dimensions | 28" x 25" x 21" |



14" Blade Slicer 2 year parts warranty & 1 year labour warranty

| | |
|-----------------------------|--|
| Item | 13637 |
| Model | MS-IT-0350-L |
| Blade Size | 14"/350 mm |
| Cut Thickness | 0 -16 mm |
| Cutting Size | 12.75" x 10.25" |
| Power | 0.50 HP / 0.37 kW |
| Cheese Slicing* | ■ ■ ■ □ |
| Slicing Volume [†] | 2 hours |
| RPM | 286 |
| Electrical | 110V/ 60Hz/1 |
| Weight (Net/Gross) | 97 lbs. / 104 lbs. (44.09 kg / 47.27 kg) |
| Dimensions | 22.83" x 23" x 19" |
| Gross Dimensions | 29" x 32" x 22" |



14" Blade Slicer

| | |
|-----------------------------|--|
| Item | 23544 |
| Model | MS-CN-0350 |
| Blade Size | 14"/350 mm |
| Cut Thickness | 0.2 - 15 mm |
| Cutting Size | 12.59" x 14" |
| Power | 0.50 HP / 0.37 kW |
| Cheese Slicing* | ■ ■ □ □ |
| Slicing Volume [†] | 1 hour |
| RPM | 240 |
| Electrical | 110V/ 60Hz /1 |
| Weight (Net/Gross) | 130 lbs. / 133 lbs. (59 kg / 60.45 kg) |
| Dimension | 31" x 24" x 19.50" |
| Gross Dimensions | 32" x 27" x 23" |



AUTOMATIC SLICER - 12" BELT DRIVEN *Safety options available. In compliance with Province of Quebec Safety Standards*

- Equipped with two separated fan-cooled motors: one operating the blade, the other one operating the carriage, removable sharpener, fixed blade ring guard, and removable product holder
- Crafted with anodized aluminium alloy and a tempered chromium steel blade
- Adjustable carriage stroke and available options
- Features a removable aluminium blade cover, product holder, pusher, and stainless steel slice deflector

| | |
|-----------------------------|-------------------------------------|
| Item | 13654 |
| Model | MS-IT-0300-A |
| Blade Size | 12"/300mm |
| Power | 0.53 HP / 0.40kW |
| Cheese Slicing* | ■ ■ □ □ |
| Slicing Volume [†] | 8 hours or more |
| RPM | 200 |
| Cutting Size | 8.85" x 8.66" |
| Cut Thickness | 0-14mm |
| Electrical | 120V/60Hz/1 |
| Weight (Net/Gross) | 90.2 lbs./94 lbs. (41 kg./42.6 kg.) |
| Dimensions | 25.19" x 21.65" x 20.86" |
| Gross Dimensions | 28" x 25" x 25" |



GEAR-DRIVEN SLICERS WITH 0.35 HP - BLADE SIZE FROM 12"-14" *Safety options and accessories available*

- Provides long lasting heavy-duty performance and dependability
- Gears are constantly bathed in oil
- Polished anodized aluminium body with high carbon, hard chromed blade
- Easy to disassemble and clean
- Suitable for cheese and hard meats

| Item | 13641 | 13642 | 13643 |
|-----------------------------|----------------------------------|-------------------------------|-----------------------------------|
| Model | MS-IT-0300-G | MS-IT-0330-G | MS-IT-0350-G |
| Blade Size | 12"/300mm | 13"/330mm | 14"/350mm |
| Power | 0.35 HP | 0.35 HP | 0.35 HP |
| Cheese Slicing* | ■ ■ ■ ■ | ■ ■ ■ ■ | ■ ■ ■ ■ |
| Slicing Volume [†] | 8 hours or more | 8 hours or more | 8 hours or more |
| RPM | 250 | 250 | 250 |
| Cutting Size | 5.9" x 9.8" | 6.5" x 10.62" | 7.28" x 11.42" |
| Cut Thickness | 0-14mm | 0-14mm | 0-14mm |
| Electrical | 110V/ 60Hz /1 | 110V/ 60Hz /1 | 110V/ 60Hz /1 |
| Weight (Net/Gross) | 95lbs./97 lbs. (43.18 kg./44kg.) | 99lbs./101lbs. (45 kg./46kg.) | 100lbs./102lbs. (45.45 kg./46kg.) |
| Gross Dimensions | 33" x 28" x 27" | 33" x 28" x 27" | 33" x 28" x 27" |



13" BLADE GEAR-DRIVEN SLICER WITH 0.47 HP

FEATURES

- ON/OFF switch with LED
- Removable parts for cleaning: blade cover, product-holder plate, aluminium meat grip, stainless steel slice deflector
- Blade with NARROW BAND of chromium - plated hardened steel
- Transparent Plexiglas Protection on the product-holder plate
- Safety devices according to EN1974 standards



| | |
|-----------------------------|------------------------------------|
| Item | 31438 |
| Model | MS-IT-0330-F |
| Blade Size | 13" / 330 mm |
| Cutting Size | □ 10.6" x 6.7" ○ 9.45" |
| Cut Thickness | 0 - 0.55" / 0 -14 mm |
| Power | 0.35 kW / 0.47 HP |
| Cheese Slicing* | ■■■■ |
| Slicing Volume [†] | 8 hours or more |
| RPM | 240 |
| Electrical | 120V / 60Hz / 1 |
| Weight (Net/Gross) | 94.8 lbs./105 lbs (43 kg /47.6 kg) |
| Dimensions (DWH) | 26.38" x 29.7" x 20.87" |
| Gross Dimensions | 33" x 28" x 27" |



13" BLADE GEAR-DRIVEN SLICER WITH 0.47 HP

In compliance with Province of Quebec Safety Standards

FEATURES

- ON/OFF one touch s/s switches with LED flush with slicer casting
- Removable parts for cleaning: blade cover, product-holder plate, aluminium meat grip, stainless steel slice deflector
- Fast - no tools removable meat grip
- Blade with narrow band of chromium - plated hardened steel
- 45° inclined blade
- Rotatable and removable sharpener
- Dual action sharpener
- Fixed ring guard
- Interlock on gauge plate on zero position
- Readily removable transparent Plexiglas Protection on product - holder plate



| | |
|-----------------------------|-----------------------------------|
| Item | 38917 |
| Model | MS-IT-0330-C |
| Blade Size | 13" / 330 mm |
| Power | 0.35 kW / 0.47 HP |
| Cheese Slicing* | ■■■■ |
| Slicing Volume [†] | 8 hours or more |
| Cutting Size | □ 10.6" x 6.7" ○ 9.45" |
| Cut Thickness | 0 - 0.55" / 0 -14 mm |
| RPM | 240 |
| Electrical | 120V / 60Hz / 1 |
| Weight (Net/Gross) | 94.8 lbs./110 lbs. (43 kg / 50kg) |
| Dimensions | 26.38" x 28.7" x 20.87" |
| Gross Dimensions | 32.7" x 28" x 26.7" |



13" BLADE GEAR-DRIVEN AUTOMATIC SLICER Safety options available

This gravity feed slicer is equipped with automatic sliding carriage and two independent high performance fan cooled motors: one for the carriage and one for the blade. The gears are constantly bathed in oil. The polished anodized aluminium body along with its high carbon, hard chromed blade provides long life and durability. Easy to disassemble and clean.

FEATURES

- Adjustable carriage stroke and consequent n° of cuts
- GEAR driven transmission
- Two separate motors - one for the blade - one for the carriage
- Removable parts for cleaning: blade cover, product-holder plate, aluminium meat grip, stainless steel slice deflector
- Fast - no tools removable meat grip
- Blade with narrow band of chromium - plated hardened steel
- 45° inclined blade
- Rotatable and removable sharpener
- Dual action sharpener
- Fixed ring guard
- Interlock on gauge plate on zero position
- Large product - holder plate
- Readily removable transparent Plexiglas Protection on product - holder plate
- New design with large spaces
- Fence included

| | |
|---------------------------|-----------------------------------|
| Item | 39477 |
| Model | MS-IT-0330-N |
| Blade Size | 13" / 330 mm |
| Cut Thickness | 0 - 0.55" / 0 -14 mm |
| Cutting Size | □ 10.2"x 6.7" ○ 9.25" |
| Power | 0.60 HP / 0.45 kW |
| Cheese Slicing* | ■■■■ |
| Slicing Volume† | 8 hours or more |
| RPM | 240 |
| Electrical | 120V / 60Hz / 1 |
| Weight (Net/Gross) | 130 lbs./ 153 lbs. (69 Kg/ 59 kg) |
| Dimensions (DWH) | 25.6" x 28.7" x 24.4" |
| Gross Dimensions | 36" x 34" x 30" |



13" BLADE GEAR-DRIVEN AUTOMATIC SLICER Safety options available

FEATURES

- Suitable for cheese and hard meats
- Gears are constantly bathed in oil
- Polished anodized aluminum body along with its high carbon, hard chromed blade provides long life and durability
- Ring guard included
- Equipped with safety features
- Easy to disassemble and clean

| | |
|---------------------------|-------------------------------------|
| Item | 13645 |
| Model | MS-IT-0330-A |
| Blade Size | 13"/ 330mm |
| Cutting Thickness | 0 - 0.55" / 0 -14 mm |
| Cutting Size | □ 10.2" x 6.69" ○ 9.25" |
| Power | 2 x 0.50 HP / 0.37 kW |
| Cheese Slicing* | ■■■■ |
| Slicing Volume* | 8 hours or more |
| RPM | 250 |
| Electrical | 110V/60/1 |
| Weight (Net/Gross) | 123.45 lbs./143 lbs. (56 kg./65 kg) |
| Dimensions (DWH) | 22" x 29" x 24" |
| Gross Dimensions | 36" x 34" x 30" |



HORIZONTAL BELT-DRIVEN SLICERS *2 year parts warranty & 1 year labour warranty*

- Made of anodized aluminium alloy which makes it easy to clean and meet the most demanding sanitation requirements
- Precise decimal thickness regulator ranges between 0 and 16 mm
- Equipped with a built-in blade sharpener for effective cutting
- Plate mounted on the ball bearings creates an exceptionally smooth operation
- Ideal for thin prosciutto slicing



12"- Blade Horizontal Belt-Driven Slicer

| | |
|--------------------|------------------------------------|
| Item | 46162 |
| Model | MS-IT-0300-CE |
| Blade Size | 12"/300 mm |
| Cut Thickness | 0-16mm |
| Cutting Size | 10" x 8.7" |
| Power | 0.50 HP / 0.37 kW |
| Slicing Volume | 2 hours [†] |
| RPM | 280 |
| Electrical | 110V/60Hz/1 |
| Weight (Net/Gross) | 75 lbs. / 88 lbs. (34 kg / 40 kg.) |
| Dimensions (DWH) | 21.7" x 28" x 21.7" |
| Gross Dimensions | 22.8" x 28" x 24.8" |

13"- Blade Horizontal Belt-Driven Slicer

| | |
|--------------------|-----------------------------------|
| Item | 46163 |
| Model | MS-IT-0330-CE |
| Blade Size | 13"/330 mm |
| Cut Thickness | 0-16mm |
| Cutting Size | 10" x 8.7" |
| Power | 0.50 HP / 0.37 kW |
| Slicing Volume | 2 hours [†] |
| RPM | 260 |
| Electrical | 110V/60Hz/1 |
| Weight (Net/Gross) | 75 lbs. / 88 lbs. (34 kg/ 40 kg.) |
| Dimensions (DWH) | 21.7" x 28" x 21.7" |
| Gross Dimensions | 22.8" x 28" x 24.8" |

14"- Blade Horizontal Belt-Driven Slicer

| | |
|--------------------|---------------------------------------|
| Item | 39583 |
| Model | MS-IT-0350 |
| Blade Size | 14"/350 mm |
| Cut Thickness | 0-16mm |
| Cutting Size | 11.81" x 10.43" |
| Power | 0.50 HP / 0.37 kW |
| Slicing Volume | 2 hours [†] |
| RPM | 260 |
| Electrical | 110V/60Hz/1 |
| Weight (Net/Gross) | 99 lbs. / 115 lbs. (45 kg / 40.91 kg) |
| Dimensions (DWH) | 25.6" x 32.3" x 25.2" |
| Gross Dimensions | 32" x 28" x 25" |

14.5"- Blade Horizontal Belt-Driven Slicer

| | |
|--------------------|--|
| Item | 13650 |
| Model | MS-IT-0370-V |
| Blade Size | 14.5"/370 mm |
| Cut Thickness | 0-16mm |
| Cutting Size | 11.42" x 10.82" |
| Power | 0.50 HP / 0.37 kW |
| Slicing Volume | 2 hours [†] |
| RPM | 260 |
| Electrical | 110V/60Hz/1 |
| Weight (Net/Gross) | 101.2 lbs./117 lbs. (46 kg. / 53.18 kg.) |
| Dimensions (DWH) | 21.7" x 28" x 21.7" |
| Gross Dimensions | 32" x 28" x 25" |

S SERIES HORIZONTAL GEAR-DRIVEN SLICERS *In compliance with Province of Quebec safety standards*

The "S" Series Slicers are especially designed to cut fresh meat. The large horizontal carriage has a double sliding table, specifically designed to cut fresh meat by providing a long stroke depth.

FEATURES

- Superglide: Specially treated gauge-plate and blade cover for a smoother performance that ensures precision cuts at all times
- Additional safety features: Fixed blade ring guard; aluminium thumb guard; interlock for carriage disassembly; NVR (No Voltage Release) switch and protections on the sharpener and blade
- In Compliance With Province Of Quebec Safety Standards (Item 39631 & 38915 Only)
- New Design: Enlarged receiving surface (Item 38915 only)



44006



39631



38915



The specialized gauge plate and blade cover are treated with a unique process called SUPERGLIDE to reduce friction while slicing.



Control Pushbutton. NVR (No Voltage Release) Switch



Interlock for carriage disassembly



Ring Guard



Aluminium thumb guard protection for added safety



Ergonomically designed to clean hard to reach areas



Built-in sharpener



Slice thickness control

| Item | 44006 | 39631 | 38915 |
|-------------------|-------------------|-------------------|--------------------------|
| Model | MS-IT-0313-H | MS-IT-0350-H | MS-IT-0370-H |
| Blade Size | 12.5/16"/313mm | 14"/350mm | 14.5"/370mm |
| Cutting Thickness | 0-25mm | 0-25mm | 0-25mm |
| Cutting Size | 10.63" x 8.86" | 12.20" x 9.84" | 14.56" x 10.23" |
| Power | 0.40 HP / 0.30 kW | 0.40 HP / 0.30 kW | 0.40 HP / 0.30 kW |
| Cheese Slicing* | ■■■■ | ■■■■ | ■■■■ |
| Slicing Volume* | 8 hours or more | 8 hours or more | 8 hours or more |
| RPM | 250 | 250 | 250 |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 | 110V/60Hz/1 |
| Net Weight | 84 lbs./ 38.18 kg | 110 lbs./ 50 kg | 125 lbs./57 kg |
| Gross Weight | 104 lbs./ 47 kg | 122lbs./ 55 kg | 140 lbs./ 63.6 kg |
| Dimensions (WDH) | 29" x 26" x 20" | 26" x 28" x 21.7" | 31.50" x 29.52" x 22.44" |
| Gross Dimensions | 23" x 28" x 27" | 34" x 31" x 26" | 36" x 34" x 29" |



MANUAL VOLANO SLICERS *Stand sold separately*

- Designed in brilliant red with nostalgic appeal
- Fully hand operated, simple to maintain and operate
- Durable and consistent slicing
- Built-in blade sharpener keeps the blade sharp for efficient cutting
- Equipped with a protection ring around the blade to meet CE standards
- Other flywheel and trim colors are available as special order
- Machines also available in different colors

VOLANO SLICER WITH FLOWER FLYWHEEL



26073



44375
(New decoration "Liberty" and hand made Olive wood kit available)



46089

VOLANO SLICER WITH STANDARD FLYWHEEL



46131



46336
(Stand with wheel)



13639 & 18987

Manual Slicers With Flower Flywheel *2 year parts warranty & 1 year labour warranty*

| Item | Model | Blade Size | Cutting Size | Cut Thickness | Net Weight | Gross Weight | Gross Dimensions |
|-------|---------------|---------------|----------------|---------------|------------|--------------|-------------------|
| 26072 | MS-IT-0250-MF | 10"/250 mm | 7.30" x 5.90" | 0-2 mm | 72.6 lbs. | 99 lbs. | 32 x 26 x 28 |
| 26073 | MS-IT-0300-MF | 12"/300 mm | 9" x 7.5" | 0-2 mm | 100 lbs. | 169 lbs. | 30" x 30" x 27" |
| 44375 | MS-IT-0300-ML | 12"/300 mm | 9" x 7" | 0-2.5 mm | 97 lbs. | 100 lbs. | 25 x 31.5 x 27.6 |
| 46089 | MS-IT-0300-BF | 12"/300 mm | 9" x 7" | 0-2.5 mm | 100 lbs. | 143 lbs. | 31.5" x 29" x 39" |
| 26074 | MS-IT-0350-MF | 14"/350 mm | 10.62" x 9.44" | 0-2.5 mm | 178 lbs. | 228 lbs. | 37" x 37" x 34" |
| 20387 | MS-IT-0370-MF | 14.5" /370 mm | 10.62" x 9.84" | 0-2.5 mm | 178.2 lbs. | 220 lbs. | 37" x 33" x 38" |

Manual Slicers With Standard Flywheel *2 year parts warranty & 1 year labour warranty*

| Item | Model | Blade Size | Cutting Size | Cut Thickness | Net Weight | Gross Weight | Gross Dimensions |
|-------|---------------|--------------|----------------|---------------|------------|--------------|---------------------|
| 20013 | MS-IT-0250-M | 10"/250 mm | 7.30" x 5.90" | 0-2 mm | 72.6 lbs. | 100 lbs. | 30" x 26" x 27" |
| 13634 | MS-IT-0300-M | 12"/300 mm | 9" x 7.5" | 0-2 mm | 100 lbs. | 116 lbs. | 30" x 26" x 28" |
| 46131 | MS-IT-0300-ME | 12"/300 mm | 9" x 7.5" | 0-2.5 mm | 100.3 lbs. | 143 lbs. | 31.5" x 29" x 39" |
| 44375 | MS-IT-0300-ML | 12"/300 mm | 9" x 7" | 0-2.5 mm | 97 lbs. | 100 lbs. | 25" x 31.5" x 27.6" |
| 13639 | MS-IT-0350-M | 14"/350 mm | 10.62" x 9.44" | 0-2.5 mm | 178 lbs. | 234 lbs. | 37" x 33" x 38" |
| 18830 | MS-IT-0370-M | 14.5"/370 mm | 10.62" x 9.84" | 0-2.5 mm | 178.2 lbs. | 227 lbs. | 37" x 33" x 38" |

Standard Stand *Optional*

| Item | Description |
|-------|--|
| 20014 | For item 20013 and 26072 |
| 18986 | For item 13634 and 26073 |
| 18987 | For item 13639, 18830, 26074 and 20387 |
| 46134 | For item 46088 |

Stand With Wheels *Optional*

| Item | Description |
|-------|--|
| 46336 | Red stand with wheels for item 26074, 20387, 13639 and 18830 |
| 46337 | Red stand with wheels for item 26072, 26073, 44375, 46089, 20013, 13634, 46131 and 44375 |
| 45983 | Black stand with wheels for item 26074, 20387, 13639 and 18830 |

VINTAGE LOOK

meets

MODERN TECHNOLOGY

Perfect balance between style, craftsmanship, passion, and cutting edge manufacturing techniques



DIFFERENT TYPES OF VOLANO FLYWHEELS AND COLORS ARE AVAILABLE UPON REQUEST

This classic style, circa 1919, Volano slicer was designed by reaching a perfect balance between style, craftsmanship, passion, and cutting edge manufacturing techniques. The vintage look offers a sense of tradition with a touch of modern technology.

The classic Volano slicer features a removable stainless steel cover tray, comb pusher and receiving tray which makes washing and sanitizing easy. The wide space between the blade and the slicer body provides easy access when cleaning.

The slicer comes with a shiftable 360° blade guard, covering the entire blade, designed for safety while not compromising performance. The machine is equipped with a professional heavy duty sharpener, which ensures the blade stays sharp on every use.

Historic Volano Manual Slicer 1 year parts warranty & 1 year labour warranty

| | |
|---------------------|-------------------|
| Item | 44007 |
| Model | MS-IT-0319-M |
| Blade Size | 12 1/2" / 319 mm |
| Cutting Size | 8" x 8.66" |
| Cut Thickness Range | 0.3 mm - 4mm |
| Weight | 110 lbs. / 50 kg. |
| Gross Weight | 144 lbs. / 65 kg. |
| Dimension (DWH) | 32.7" x 23" x 22" |
| Gross Dimension | 36" x 34" x 29" |
| Optional Item | 45304 (Stand) |



Manual Slicer With Standard Flywheel 1 year parts warranty & 1 year labour warranty

| | |
|---------------------|---------------------------|
| Item | 46088 |
| Model | MS-IT-0370-S |
| Blade Size | 14.5" / 370 mm |
| Cutting Size | 11.4" x 10.2" / Dia 10.2" |
| Cut Thickness Range | 0 mm - 4 mm |
| Weight | 176.37 lbs / |
| Gross Weight | 111.4 lbs / |
| Dimension | 31.1" x 39" x 27" |
| Gross Dimension | 20" x 31.5" x 31" |



360° shiftable blade guard for safety



Stainless steel comb pusher for durability



Removable stainless steel slice receiving tray for total hygiene

STAINLESS STEEL MANUAL HAND GRINDERS

FEATURES

- Made of stainless steel, prevents it from rust, allows for easy cleaning, and offer supreme durability
- Comes with machine plate (4.8mm hole size) and three stuffing tubes



| Item | Description | Machine Plate Size | Stuffing Tubes | Hopper Opening | Gross Weight | Gross Dimensions |
|-------|------------------------|--------------------|-------------------|----------------|--------------|---------------------|
| 44418 | #12 Meat Manual Mincer | 3/16" (4.8mm) | 15mm, 20mm, 22 mm | 4.3" L x 4"W | 8 lbs. | 4.7" x 9.6" x 6.3" |
| 11012 | #22 Meat Manual Mincer | 3/16" (4.8mm) | 15mm, 20mm, 22 mm | 5" L x 3"W | 12 lbs. | 6.75" x 10.75" x 8" |
| 44420 | #32 Meat Manual Mincer | 3/16" (4.8mm) | 15mm, 20mm, 22 mm | 5"L x 6"W | 18 lbs. | 12" x 7" x 8.5" |

CAST IRON MANUAL GRINDERS

FEATURES

- Made of cast iron, which allows for easy cleaning, and offer supreme durability
- Comes with machine plate (4.8mm hole size) and stuffing tubes



| Item | Description | Machine Plate Size | Gross Weight | Gross Dimensions |
|-------|--|--------------------|--------------|-----------------------|
| 21792 | #10 Clamp Style Meat Manual Mincer- Light-duty, plated | 3/16"(4.8mm) | 9 lbs. | 5" x 8.5" x 6.25" |
| 23541 | #12 Manual Meat Mincer Light-duty, plated | 3/16"(4.8mm) | 8 lbs. | 5" x 8.5" x 6.25" |
| 23542 | #22 Manual Meat Mincer Light-duty, plated | 3/16"(4.8mm) | 15 lbs. | 6.25" x 10.25" x 7.5" |
| 11014 | #32 Manual Meat Mincer Light-duty, plated | 3/16"(4.8mm) | 25 lbs. | 7" x 13" x 8.25" |

RESIDENTIAL ELITE SERIES GRINDERS

FEATURES

- Quality at an economical price
- Both come with 3/16 plate and a knife
- Ideal for home use

| | #8 Light-Duty Meat Grinder | #12 Moderate-Duty Meat Grinder |
|------------------------|----------------------------|--------------------------------|
| Item | 11029 | 41419 |
| Model | MG-IT-0008 | MG-IT-0012 |
| HP | 0.45 HP / 0.34 kW | 0.6 HP / 0.45 kW |
| Motor Size | 370 Watts | 440 Watts |
| RPM | 150 | 100 |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 |
| Weight | 25 lbs. / 11.36 kg. | 27 lbs. / 12.27 kg. |
| Gross Weight | 27 lbs. / 12.27 kg. | 29 lbs. / 13.18 kg. |
| Dimension | 18.30" x 8.07" x 15.75" | 19.29" x 9.49" x 15.35" |
| Gross Dimension | 26" x 20" x 20" | 26" x 20" x 20" |

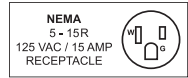


12 LIGHT-DUTY MEAT GRINDER

FEATURES

- # 12 heavy-duty aluminium grinder head
- Equipped with a reverse switch
- Durable die-cast meat tray
- 3 Stainless steel machine plates 3/16"/5mm(fine), 5/16"/8mm (medium), 3/8"/10mm(coarse)
- Comes with a meat pusher and sausage stuffing tubes - 12mm, 17mm, 20mm
- Built-in circuit breaker to prevent overload
- Designed for portability and convenience. Ideal for home use

| | |
|------------------|----------------------|
| Item | 21640 |
| Model | MG-CN-0010 |
| Power | 0.5 HP / 0.37 kW |
| Throat Opening | 2" approx. |
| Electrical | 110V/ 60Hz/1 |
| Weight | 13.6 lbs. / 6.18 kg. |
| Gross Weight | 15.5 lbs. / 7 kg. |
| Dimension | 16.25" x 8" x 13.5" |
| Gross Dimensions | 18" x 10" x 18" |



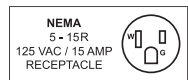
21640

12 ECONOMICAL STAINLESS STEEL MEAT GRINDER

FEATURES

- Stainless steel construction
- Comes with 3 spouts (15mm, 20mm, 23mm), and 2 machine plates (6mm, 8mm)
- Maximum horsepower of 0.87 HP with a nominal power of 0.40 HP

| | |
|------------------|-------------------------|
| Item | 23580 |
| Model | MG-CN-0012-S |
| Power | 0.87 HP / 0.65kW |
| Throat Opening | 2" approx. |
| Electrical | 110V/ 60Hz/1 |
| Weight | 59 lbs. / 26.82 kg. |
| Gross Weight | 64 lbs. / 30 kg. |
| Dimension | 17.62" x 7.62" x 13.37" |
| Gross Dimensions | 19" x 13" x 17" |



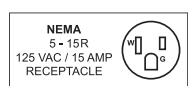
23580

12 STAINLESS STEEL MEAT GRINDER WITH REVERSE SWITCH

FEATURES

- Made of polished aluminium, and ideal for restaurants or small butcher operations
- Equipped with a reverse switch and 200 RPM motor
- Comes with a stainless steel pan, stomper, three additional spouts (14mm, 20mm, 22mm) and an extra machine plate (8 mm and 4.8 mm)

| | |
|------------------|-----------------------|
| Item | 21720 |
| Model | MG-CN-0012-E |
| Power | 1.0 HP / 0.75 kW |
| Throat Opening | 2" / 50.8 mm approx. |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 55 lbs. / 25 kg. |
| Gross Weight | 63 lbs. / 28.6 kg. |
| Dimension | 18" x 10.75" x 18.25" |
| Gross Dimensions | 21.5" x 14" x 17" |



21720

12 EUROPEAN MEAT GRINDER

FEATURES

- Manufactured with a polished aluminium body and stainless steel hopper
- Comes with 3/16" plate and European-style knives
- Ideally suited for restaurants or small butcher operations



| | |
|-----------------|----------------------|
| Item | 11051 |
| Model | MG-IT-0012-C |
| Power | 1.0 HP / 0.75 kW |
| Throat Opening | 2" approx |
| Electrical | 110V/60Hz/1 |
| Weight | 42 lbs. / 19 kg. |
| Gross Weight | 43 lbs. / 19.55 kg. |
| Dimension (DWH) | 16.25" x 8" x 17.5" |
| Gross Dimension | 17.5" x 9.5" x 17.5" |



11051

22 ECONOMICAL STAINLESS STEEL MEAT GRINDER

FEATURES

- Stainless steel construction
- Comes with 3 spouts (15 mm, 20 mm, 23 mm), and 2 machine plates (6 mm, 8 mm)
- Maximum horsepower of 1.50 HP with a nominal power of 0.91 HP



| | |
|-----------------|---------------------|
| Item | 23626 |
| Model | MG-CN-0022-S |
| Power | 1.50 HP / 1.12 kW |
| Throat Opening | 2" approx. |
| Electrical | 110V/ 60Hz/1 |
| Weight | 80 lbs. / 36.36 kg. |
| Gross Weight | 96 lbs. / 43.64 kg. |
| Dimension | 22.5" x 9" x 16.25" |
| Gross Dimension | 24" x 14" x 19" |



23626

22 MEAT GRINDER WITH REVERSE SWITCH

FEATURES

- Made of polished aluminium and equipped with a reverse switch
- Comes with a stainless steel pan, stomper, three additional spouts (14 mm, 20 mm, 22 mm) and an extra machine plate (8 mm and 4.8 mm)
- Ideal for restaurants or small butcher operations



| | |
|-----------------|-----------------------|
| Item | 21634 |
| Model | MG-CN-0022-E |
| Power | 1.5 HP / 1.12 kW |
| Throat Opening | 2" approx |
| Electrical | 110V/ 60Hz/1 |
| Weight | 63.8 lbs. / 29 kg. |
| Gross Weight | 77 lbs. / 35 kg. |
| Dimension | 21" x 11.75" x 19.75" |
| Gross Dimension | 22" x 15" x 18" |

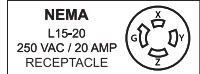


21634

TABLE MODEL MEAT GRINDER WITH 1.5HP MOTOR

FEATURES

- Large filling tray with hand protection
- High quality knives & plates (made of special carbon steel of the highest strength and durability)
- Extraordinarily robust motor-gear unit
- High performance and energy efficiency, quieter and less heat generation
- Overheating protection
- Rugged gearbox made of steel, with oil bath
- Automatic safety switch



| | |
|------------------------------------|---|
| Item | 46204 |
| Model | MG-ES-0022 |
| Power | 1.5 HP / 1.1 kW |
| Diameter of Miner Plate | 83 mm |
| Single Cutting System | (2) Plates, Hole Diameter 4.5 & 7.8 mm, (1) Cutting Knife |
| Tray Capacity/Dimensions | 10 L / 13" x 21" (DW) |
| Electrical | 208V / 60Hz / 3Ph |
| Consumption | 4.3 A |
| Operating Temperature | 5 - 40°C / 40 - 100°F |
| Noise Level a 1M | 60 dB(A) |
| Operating Relative Humidity | 20 - 99% |
| Weight | 110 lbs / 50 kg |
| Dimensions (DWH) | 23.7" x 12.2" x 18.2" |

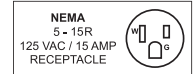


22 EUROPEAN MEAT GRINDER

FEATURES

- Manufactured with a polished aluminium body and stainless steel hopper
- Comes with 3/16" plate and European-style knives
- Ideally suited for restaurants or small butcher operations

| | |
|------------------------|-----------------------|
| Item | 11053 |
| Model | MG-IT-0022-C |
| Power | 1.5 HP / 1.12 kW |
| Throat Opening | 2" approx |
| Electrical | 110V/60Hz/1 |
| Weight | 50 lbs. / 22.73 kg. |
| Gross Weight | 54.5 lbs. / 24.77 kg. |
| Dimension | 17" x 9" x 20" |
| Gross Dimension | 19.5" x 12" x 20.5" |



22 2-HORSEPOWER MODERATE-DUTY MEAT GRINDER

FEATURES

- Hopper opening of 2 1/2"; RPM of 1750 (motor), and 150 (worm)
- Comes with 3 mm and 5 mm #22 machine plates
- Ideally designed for butcher shops, food stores, and restaurants



11067



| | |
|-------------------------|------------------------|
| Item | 11067 |
| Model | MG-BR-0022 |
| Power | 2 HP / 1.47 kW |
| Throat Opening | 1 5/8" |
| Electrical | 110V/60Hz/1 |
| Weight | 89.76 lbs. / 40.80 kg. |
| Gross Weight | 105 lbs. / 47.73 kg. |
| Dimensions | 28" x 13" x 24.75" |
| Gross Dimensions | 21.5" x 33.5" x 22.5" |

COMMERCIAL ELITE SERIES GRINDERS

FEATURES

- Quality at an economical price
- Comes with 5/16" plate and a knife
- Offering the performance required in small butcher shops and delis
- Both have 100 RPM



#22 Moderate-Duty Elite Meat Grinder with 920W Motor

| | |
|-------------------------|-------------------------|
| Item | 41421 |
| Model | MG-IT-0022 |
| Power | 1.25 HP / 0.93kW |
| Throat Opening | 2" approx |
| Electrical | 110V/60Hz/1 |
| Weight | 40 lbs. / 18.18 kg. |
| Gross Weight | 44 lbs. / 20 kg. |
| Dimensions | 19.88" x 9.45" x 15.75" |
| Gross Dimensions | 23" x 27" x 15" |



41421

#32 Heavy-Duty Elite Meat Grinder with 1100W Motor

| | |
|-------------------------|---------------------|
| Item | 11013 |
| Model | MG-IT-0032 |
| Power | 1.5 HP / 1.12 kW |
| Throat Opening | 2" approx. |
| Electrical | 110V/60Hz/1 |
| Weight | 77 lbs. / 35 kg. |
| Gross Weight | 80 lbs. / 36.36 kg. |
| Dimensions | 22.44" x 11" x 17" |
| Gross Dimensions | 30" x 20" x 24" |



11013

32 HEAVY-DUTY FAN-COOLED COUNTER STYLE MEAT GRINDER

FEATURES

- Made of high quality stainless steel and equipped with a safety micro switch
- Hopper size of 19.8" x 14" x 2.75", and RPM of 190
- Ideal for any restaurant, deli or small butcher shop

| | |
|-------------------------|------------------------|
| Item | 43628 |
| Model | MG-CN-0032-M |
| Power | 2 HP / 1.5 kW |
| Throat Opening | 2.75" |
| Electrical | 110V/ 60Hz/ 1 |
| Weight | 134 lbs. / 61 kg |
| Gross Weight | 140 lbs. / 63.3 kg |
| Dimension | 21.75" x 22" x 14" |
| Gross Dimensions | 22.75" x 15.9" x 20.6" |



32 STAINLESS STEEL MEAT GRINDER

FEATURES

- Great value with a proven record of dependability and performance
- Made of high quality stainless steel and produces 600 kg (1320 lbs) of meat per hour
- Equipped with a safety micro switch, larger tray, hand protection
- High performance 1/4" plate and European-style knife
- Ideal for any restaurant, deli or small butcher shop

| | |
|------------------------|-----------------------|
| Item | 39714 |
| Model | MG-IT-0032-C |
| Power | 3 HP. 2.2 kW |
| Throat Opening | 2.75" / 69.85 mm |
| Electrical | 220V/ 60 Hz / 1 Ph |
| Weight | 114 lbs./ 52 kg |
| Gross Weight | 121 lbs./ 55 kg |
| Dimension | 22.5" X 11.8" X 22" |
| Gross Dimension | 24.4" x 16.9" x 25.6" |



TOMATO ATTACHMENT FOR ELITE MEAT GRINDERS

| Item | Description | Gross Weight | Gross Dimensions |
|-------|--|-------------------|------------------|
| 10160 | Tomato Attachment for #12 Elite Series Meat Grinder (41419) and #22 Elite Series Meat Grinder (41421) & # 32 Elite Series Meat Grinder (11013) | 17 lbs. / 7.73 kg | 15" x 11" x 13" |
| 10102 | Tomato Attachment for #12 European Stainless Steel Meat Grinders (11051) | 4 lbs. / 1.82 kg. | 12" x 12" x 12" |
| 10103 | Tomato Attachment for #22 European Stainless Steel Meat Grinders (11053) | 7 lbs. / 3.18 kg. | 12" x 12" x 12" |



MACHINE KNIVES



Machine Knives - Hard Steel

| Item | Description |
|-------|------------------------------|
| 11076 | Machine Knife #8 Hard Steel |
| 11080 | Machine Knife #12 Hard Steel |
| 11081 | Machine Knife #22 Hard Steel |
| 11082 | Machine Knife #32 Hard Steel |
| 11083 | Machine Knife #52 Hard Steel |
| 11084 | Machine Knife #56 Hard Steel |



Machine Knife - Hard Steel

European Style Machine Knives - Hard Steel

| Item | Description |
|-------|---|
| 11077 | European Style Machine Knife #12 Hard Steel |
| 11078 | European Style Machine Knife #22 Hard Steel |
| 11079 | European Style Machine Knife #32 Hard Steel |



Machine Knife - European Style

Machine Knives - Carbon Steel

| Item | Description |
|-------|--------------------------------|
| 11070 | Machine Knife #8 Carbon Steel |
| 11071 | Machine Knife #12 Carbon Steel |
| 11072 | Machine Knife #22 Carbon Steel |
| 43570 | Machine Knife #32 Carbon Steel |



Machine Knife - Carbon Steel

D2 Machine Knives

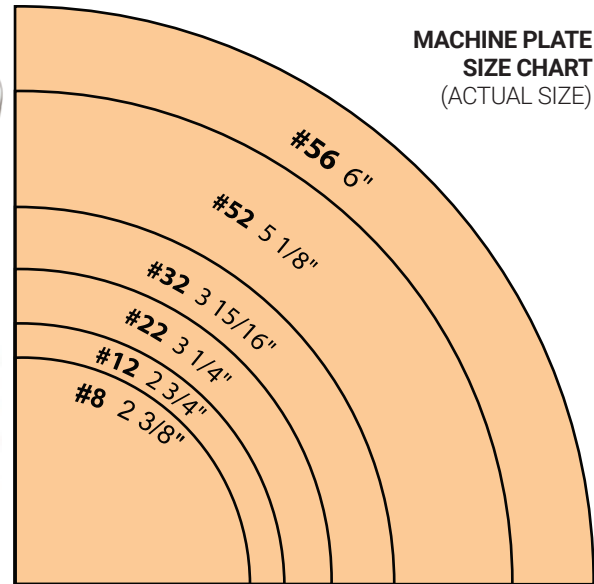
| Item | Description |
|-------|--|
| 11074 | D2 Machine Knife #52 Hard Steel-Deluxe |
| 17060 | D2 Machine Knife #56 Hard Steel-Deluxe |



D2 Machine Knife



MACHINE PLATE SIZE CHART
(ACTUAL SIZE)



#12 MEAT GRINDER PLATES

#12 Carbon Steel Machine Plate Without Hub

| Item | Description |
|-------|---|
| 11235 | Carbon steel #12 machine plate, hubless, 3.5mm (1/8") - one notch/ round |
| 11236 | Carbon steel #12 machine plate, hubless, 4.5mm (3/16") - one notch/ round |
| 11237 | Carbon steel #12 machine plate, hubless, 6mm (1/4") - one notch/ round |
| 11238 | Carbon steel #12 machine plate, hubless, 8mm (5/16") - one notch/ round |
| 11239 | Carbon steel #12 machine plate, hubless, 10mm (3/8") - one notch/ round |

| Item | Description |
|-------|---|
| 11240 | Carbon steel #12 machine plate, hubless, 12mm (1/2") - one notch/ round |
| 11241 | Carbon steel #12 machine plate, hubless, 14mm (9/16") - one notch/ round |
| 11242 | Carbon steel #12 machine plate, hubless, 16mm (5/8") - one notch/ round |
| 11243 | Carbon steel #12 machine plate, hubless, 18mm (3/4") - one notch/ round |
| 11244 | Carbon steel #12 machine plate, hubless, 20mm (13/16") - one notch/ round |
| 17065 | Carbon steel #12 machine plate, hubless, 25mm (1") - one notch/ round |

#12 European Style Stainless Steel Machine Plates Without Hub

| Item | Description |
|-------|---|
| 11213 | European Style #12 stainless steel plate, hubless, 3.2mm (1/8") - one notch/ round |
| 11214 | European Style #12 stainless steel plate, hubless, 4.8mm (3/16") - one notch/ round |
| 11215 | European Style #12 stainless steel plate, hubless, 6mm (1/4") - one notch/ round |
| 11216 | European Style #12 stainless steel plate, hubless, 8mm (5/16") - one notch/ round |

| Item | Description |
|-------|---|
| 11217 | European Style #12 stainless steel plate, hubless, 10mm (3/8") - one notch/ round |
| 11218 | European Style #12 stainless steel plate, hubless, 12mm (1/2") - one notch/ round |
| 11219 | European Style #12 stainless steel plate, hubless, 18mm (3/4") - one notch/ round |

#12 European Style Stainless Steel Machine Plates With Hub *Not compatible with the following meat grinders: 21640, 21720, 41419, and 11046*

| Item | Description |
|-------|---|
| 11192 | European Style #12 stainless steel plate with hub, 3.2mm (1/8") - one notch/ round |
| 11193 | European Style #12 stainless steel plate with hub, 4.8mm (3/16") - one notch/ round |
| 11194 | European Style #12 stainless steel plate with hub, 6mm (1/4") - one notch/ round |
| 11195 | European Style #12 stainless steel plate with hub, 8mm (5/16") - one notch/ round |

| Item | Description |
|-------|---|
| 11196 | European Style #12 stainless steel plate with hub, 10mm (3/8") - one notch/ round |
| 11197 | European Style #12 stainless steel plate with hub, 12mm (1/2") - one notch/ round |
| 11198 | European Style #12 stainless steel plate with hub, 18mm (3/4") - one notch/ round |

#22 MEAT GRINDER MACHINE PLATES

#22 Carbon Steel Machine Plate Without Hub *Not compatible with the following meat grinder: 11012*

| Item | Description | Item | Description |
|-------|---|-------|---|
| 11245 | Carbon steel #22 machine plate, hubless, 3mm (3/32") - one notch/ round | 11251 | Carbon steel #22 machine plate, hubless, 12mm (1/2") - one notch/ round |
| 11246 | Carbon steel #22 machine plate, hubless, 3.5mm (1/8") - one notch/ round | 11252 | Carbon steel #22 machine plate, hubless, 14mm (9/16") - one notch/ round |
| 11247 | Carbon steel #22 machine plate, hubless, 4.8mm (3/16") - one notch/ round | 11253 | Carbon steel #22 machine plate, hubless, 16mm (5/8") - one notch/ round |
| 11248 | Carbon steel #22 machine plate, hubless, 6mm (1/4") - one notch/ round | 11254 | Carbon steel #22 machine plate, hubless, 18mm (3/4") - one notch/ round |
| 11249 | Carbon steel #22 machine plate, hubless, 8mm (5/16") - one notch/ round | 11255 | Carbon steel #22 machine plate, hubless, 20mm (13/16") - one notch/ round |
| 11250 | Carbon steel #22 machine plate, hubless, 10mm (3/8") - one notch/ round | 17069 | Carbon steel #22 machine plate, hubless, 25mm (1") - one notch/ round |

#22 European Style Stainless Steel Machine Plates Without Hub *Not compatible with the following meat grinder: 11012*

| Item | Description | Item | Description |
|-------|---|-------|---|
| 11220 | European Style #22 stainless steel plate, hubless, 3.2mm (1/8") - one notch/ round | 11224 | European Style #22 stainless steel plate, hubless, 10mm (3/8") - one notch/ round |
| 11221 | European Style #22 stainless steel plate, hubless, 4.8mm (3/16") - one notch/ round | 11225 | European Style #22 stainless steel plate, hubless, 12mm (1/2") - one notch/ round |
| 11222 | European Style #22 stainless steel plate, hubless, 6mm (1/4") - one notch/ round | 11226 | European Style #22 stainless steel plate, hubless, 18mm (3/4") - one notch/ round |
| 11223 | European Style #22 stainless steel plate, hubless, 8mm (5/16") - one notch/ round | | |

#22 European Style Stainless Steel Machine Plates With Hub

| Item | Description | Item | Description |
|-------|---|-------|---|
| 11199 | European Style #22 stainless steel plate with hub, 3.2mm (1/8") - one notch/ round | 11203 | European Style #22 stainless steel plate with hub, 10mm (3/8") - one notch/ round |
| 11200 | European Style #22 stainless steel plate with hub, 4.8mm (3/16") - one notch/ round | 11204 | European Style #22 stainless steel plate with hub, 12mm (1/2") - one notch/ round |
| 11201 | European Style #22 stainless steel plate with hub, 6mm (1/4") - one notch/ round | 11205 | European Style #22 stainless steel plate with hub, 18mm (3/4") - one notch/ round |
| 11202 | European Style #22 stainless steel plate with hub, 8mm (5/16") - one notch/ round | | |

#22 Hard Stainless Steel Machine Plates With Hub

| Item | Description | Item | Description |
|-------|--|-------|---|
| 11146 | SS #22 machine plate with hub 2.38mm (3/32") - one notch w/ two flat sides | 45275 | SS #22 machine plate with hub 4.8mm (3/16") - one notch w/ two flat sides |
| 40306 | SS #22 machine plate with hub 3.2mm (9/64") - one notch w/ two flat sides | 11152 | SS #22 machine plate with hub 9.5mm (3/8") - one notch/ round |
| 11148 | SS #22 machine plate with hub 3.5mm (1/8") - one notch w/ two flat sides | 40308 | SS #22 machine plate with hub 12.8mm (1/2") - one notch w/ two flat sides |
| 11149 | SS #22 machine plate with hub 4mm (5/32") - one notch round | 11154 | SS #22 machine plate with hub 19.2mm (3/4") - one notch w/ two flat sides |
| 40307 | SS #22 machine plate with hub 4.8mm (3/16") - one notch/ round | | |

#32 MEAT GRINDER PLATES**#32 Carbon Steel Machine Plate Without Hub** *Not compatible with the following meat grinders: 39714*

| Item | Description | Item | Description |
|-------|---|-------|---|
| 11256 | Carbon steel #32 machine plate, hubless, 2.8mm (3/32") - one notch/ round | 11263 | Carbon steel #32 machine plate, hubless, 12mm (1/2") - three notches/ round |
| 11257 | Carbon steel #32 machine plate, hubless, 3.5mm (1/8") - one notch/ round | 11264 | Carbon steel #32 machine plate, hubless, 14mm (9/16") - one notch/ round |
| 11258 | Carbon steel #32 machine plate, hubless, 3.6mm (9/64") - one notch/ round | 11265 | Carbon steel #32 machine plate, hubless, 16mm (5/8") - one notch/ round |
| 11259 | Carbon steel #32 machine plate, hubless, 4.5mm (3/16") - one notch/ round | 11266 | Carbon steel #32 machine plate, hubless, 18mm (3/4") - one notch/ round |
| 11260 | Carbon steel #32 machine plate, hubless, 6mm (1/4") - one notch/ round | 11267 | Carbon steel #32 machine plate, hubless, 20mm (13/16") - one notch/ round |
| 11261 | Carbon steel #32 machine plate, hubless, 8mm (5/16") - one notch/ round | 17071 | Carbon steel #32 machine plate, hubless, 25mm (1") - one notch/ round |
| 44290 | Carbon steel #32 machine plate, hubless, 10mm (3/8") - one notch/ round | | |

#32 European Style Stainless Steel Machine Plates Without Hub *Not compatible with the following meat grinders: 39714*

| Item | Description | Item | Description |
|-------|---|-------|---|
| 11227 | European Style #32 stainless steel plate, hubless, 3.2mm (1/8") - one notch/ round | 11231 | European Style #32 stainless steel plate, hubless, 10mm (3/8") - one notch/ round |
| 11228 | European Style #32 stainless steel plate, hubless, 4.8mm (3/16") - one notch/ round | 11232 | European Style #32 stainless steel plate, hubless, 12mm (1/2") - three notches/ round |
| 11229 | European Style #32 stainless steel plate, hubless, 6mm (1/4") - one notch/ round | 11233 | European Style #32 hard steel plate, hubless, 18mm (3/4") - one notch/ round |
| 11230 | European Style #32 stainless steel plate, hubless, 8mm (5/16") - one notch/ round | | |

#32 European Style Stainless Steel Machine Plates With Hub *Not compatible with the following meat grinder: 11014*

| Item | Description | Item | Description |
|-------|---|-------|---|
| 43563 | European Style #32 stainless steel plate with hub, 3.2mm (1/8") - three notches/ round | 11209 | European Style #32 stainless steel plate with hub, 8mm (5/16") - one notch/ round |
| 37546 | European Style #32 stainless steel plate with hub, 3.5mm (9/64") - one notch/ round | 43565 | European Style #32 stainless steel plate with hub, 10mm (3/8") - three notches/ round |
| 43564 | European Style #32 stainless steel plate with hub, 4.8mm (3/16") - three notches/ round | 11211 | European Style #32 stainless steel plate with hub, 12mm (1/2") - one notch/ round |
| 11208 | European Style #32 stainless steel plate with hub, 6mm (1/4") - one notch/ round | 11212 | European Style #32 stainless steel plate with hub, 18mm (3/4") - one notch/ round |

#32 Hard Stainless Steel Machine Plates With Hub *Not compatible with the following meat grinder: 11014*

| Item | Description | Item | Description |
|-------|--|-------|--|
| 11155 | SS #32 machine plate with hub 2mm (5/64") - three notches/ with two flat sides | 23553 | SS #32 machine plate with hub 3.2mm (1/8") - three notches/ round |
| 11156 | SS #32 machine plate with hub 3mm (3/32") - three notches/ two flat sides | 11169 | SS #32 machine plate with hub 3.5mm (9/64") - three notches/ round |
| 23552 | SS #32 machine plate with hub 3mm (3/32") - three notches/ round | | |

continue on next page

| Item | Description | Item | Description |
|-------|--|-------|--|
| 23554 | SS #32 machine plate with hub 4mm (5/32) - three notches/ round | 23562 | SS #32 machine plate with hub 16mm (5/8") - three notches/ round |
| 23559 | SS #32 machine plate with hub 4.8mm (3/16") - three notches/ round | 43824 | SS #32 machine plate with hub 18mm (3/4") - three notches/ round |
| 23563 | SS #32 machine plate with hub 6mm (1/4") - three notches/ round | 24010 | SS #32 machine plate with hub 20mm (13/16") - three notches/ two flat sides |
| 37558 | SS #32 machine plate with hub 10mm (3/8") - three notches/ round | 37561 | SS #32 machine plate with hub 20mm (13/16") - three notches/ round |
| 23564 | SS #32 machine plate with hub 10mm (3/8") - three notches/ round | 24011 | SS #32 machine plate with hub 25mm (1") - three notches/ two flat sides |
| 37559 | SS #32 machine plate with hub 12mm (1/2") - three notches/ round | 37562 | SS #32 machine plate with hub 25mm (1") - three notches/ round |
| 11162 | SS #32 machine plate with hub 16mm (5/8") - three notches/ two flat sides | | |

#52 HARD STAINLESS STEEL MACHINE PLATES WITH HUB

| Item | Description | Item | Description |
|-------|--|-------|--|
| 40313 | SS #52 machine plate with hub 3.2mm (9/64") - three notches/ round | 39476 | SS #52 machine plate with hub 9.5mm (3/8") - three notches/ two flat sides |
| 11171 | SS #52 machine plate with hub 3.2mm (1/8") - three notches/ two flat sides | 11177 | SS #52 machine plate with hub 12.8mm (1/2") - three notches/ two flat sides |
| 11173 | SS #52 machine plate with hub 4mm (5/32") - three notches/ round | 11178 | SS #52 machine plate with hub 19.2mm (3/4") - three notches/ round |
| 39324 | SS #52 machine plate with hub 4.8mm (3/16") - three notches/ two flat sides | 11179 | SS #52 machine plate with hub 25mm (1") - three notches/ two flat sides |
| 39325 | SS #52 machine plate with hub 6.4mm (1/4") - three notches/ two flat sides | 11180 | SS #52 machine plate with hub 31.4mm (1 1/4") - three notches/ two flat sides |

#56 MACHINE PLATES

| Item | Description | Item | Description |
|-------|--|-------|--|
| 11182 | SS #56 machine plate with hub 3.5mm (9/64") - one notch w/ two flat sides | 11187 | SS #56 machine plate with hub 9.5mm (3/8") - one notch w/ two flat sides |
| 11183 | SS #56 machine plate with hub 3.5mm (1/8") - one notch w/ two flat sides | 11188 | SS #56 machine plate with hub 12.8mm (1/2") - one notch w/ two flat sides |
| 11184 | SS #56 machine plate with hub 4mm (5/32") - one notch w/ two flat sides | 11189 | SS #56 machine plate with hub 19.2mm (3/4") - one notch w/ two flat sides |
| 11185 | SS #56 machine plate with hub 4.8mm (3/16") - one notch w/ two flat sides | 11191 | SS #56 machine plate with hub 31.4mm (1 1/4") - one notch w/ two flat sides |
| 11186 | SS #56 machine plate with hub 6.4mm (1/4") - one notch w/ two flat sides | | |

KIDNEY PLATE

| Item | 27871 | 11321 | 18726 |
|-------------|----------------------------|----------------------------|----------------------------|
| Description | #32 Kidney Plate - 3 holes | #52 Kidney Plate - 3 holes | #56 Kidney Plate - 3 holes |



Kidney Plate

GRINDER SPOUTS

- Available in durable food grade stainless steel or plastic

Stainless Steel Grinder Spouts

| Item | Description |
|-------|--|
| 10011 | Stainless Steel Grinder Spouts 10mm for # 12, 8.75”L |
| 10012 | Stainless Steel Grinder Spouts 17mm for # 12, 8.75”L |
| 10013 | Stainless Steel Grinder Spouts 30mm for # 12, 8.75”L |
| 10020 | Stainless Steel Grinder Spouts 10mm for # 22, 8.75”L |
| 10022 | Stainless Steel Grinder Spouts 17mm for # 22, 8.75”L |
| 10023 | Stainless Steel Grinder Spouts 30mm for # 22, 8.75”L |
| 10029 | Stainless Steel Grinder Spouts 10mm for # 32, 8.75”L |
| 10031 | Stainless Steel Grinder Spouts 17mm for # 32, 8.75”L |
| 10033 | Stainless Steel Grinder Spouts 30mm for # 32, 8.75”L |



Stainless Steel Grinder Spouts

Plastic Grinder Spouts

| Item | Description |
|-------|--------------------------------------|
| 10045 | Plastic Grinder Spouts 10mm for # 8 |
| 10046 | Plastic Grinder Spouts 20mm for # 8 |
| 10009 | Plastic Grinder Spouts 10mm for # 12 |
| 10010 | Plastic Grinder Spouts 20mm for # 12 |
| 10017 | Plastic Grinder Spouts 10mm for # 22 |
| 10018 | Plastic Grinder Spouts 20mm for # 22 |
| 10019 | Plastic Grinder Spouts 30mm for # 22 |
| 10026 | Plastic Grinder Spouts 10mm for # 32 |
| 10027 | Plastic Grinder Spouts 20mm for # 32 |
| 10028 | Plastic Grinder Spouts 30mm for # 32 |



Plastic Grinder Spouts

SAUSAGE STUFFER SPOUTS Not for Item 44203 and 13741

| Item | Description |
|-------|--|
| 10124 | Plastic Sausage Stuffer Spouts 10mm |
| 10125 | Plastic Sausage Stuffer Spouts 20mm |
| 10126 | Plastic Sausage Stuffer Spouts 30mm |
| 10127 | Plastic Sausage Stuffer Spouts 40mm |
| 10153 | Stainless Steel Sausage Stuffer Spouts 12mm, 10.25”L |
| 10154 | Stainless Steel Sausage Stuffer Spouts 20mm, 10.25”L |
| 10155 | Stainless Steel Sausage Stuffer Spouts 30mm, 10.25”L |
| 10156 | Stainless Steel Sausage Stuffer Spouts 40mm, 10.25”L |



Stainless Steel and Plastic Sausage Stuffer Spouts

STAINLESS STEEL CHURRO SPOUTS

Fit Elite manual stuffers, Standard Gear-driven manual sausage stuffers and Item 13741. (Not compatible with Item 44203)

FEATURES

- Nozzles are made of quality stainless steel to provide durability and easy cleaning

| Item | Description | Flange Diameter | Tube Diameter | Height |
|-------|--------------------------------------|-----------------|---------------|--------|
| 41731 | 20mm churro spout for solid churros | 2 1/8” | 1 1/2” | 4” |
| 41732 | 20mm churro spout for hollow churros | 2 1/8” | 1 1/2” | 4” |

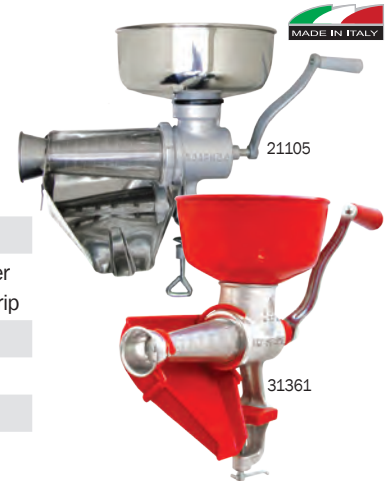


MANUAL TOMATO SQUEEZERS

FEATURES

- Enable the extraction of large quantities of tomato puree, separating it from seeds and skin
- Worm and body are cast iron with double hot tinning
- Filter cone, funnel and drip pan are entirely made of 18/10 stainless steel
- Suitable for light-duty applications

| Item | 21105 | 31361 | 30105 NEW |
|-------------------------|--|--|---|
| Description | Manual Tomato Squeezer with Stainless Steel Bowl | Manual Tomato Squeezer with Plastic Bowl | Manual Tomato Squeezer with Plastic Funnel and Drip |
| Weight | 10 lbs / 4.55 kg | 8.5 lbs / 3.86 kg | 10 lbs / 4.6 kg |
| Gross Weight | 12 lbs / 5.45 kg | 9 lbs / 4 kg | 11 lbs / 5.12 kg |
| Dimensions (DWH) | 10.75" x 14.13" x 19.5" | 16.75" x 7.63" x 14.25" | 13.8" x 22" x 19" |
| Gross Dimensions | 16" x 14" x 10" | 13" x 8" x 8" | 21.6" x 13" x 18.6" |



LIGHT-DUTY ELECTRIC TOMATO SQUEEZER WITH PLASTIC COVER

FEATURES

- Powerful motor, filter, and stainless steel hopper
- Easily separates the skin and seed to make the perfect tomato puree
- Ideal for light-duty applications

| | |
|-------------------------|----------------------|
| Item | 11001 |
| Model | TS-IT-0134 |
| Power | 0.33 HP / 0.25 kW |
| Worm RPM | 110 |
| Electrical | 110V/60Hz/1 |
| Weight | 10.56 lbs / 4.80 kg. |
| Gross Weight | 11 lbs / 5.00 kg. |
| Dimensions (DWH) | 20" x 6" x 14" |
| Gross Dimensions | 19" x 13.5" x 8" |



MEDIUM-DUTY ELECTRIC TOMATO SQUEEZER

FEATURES

- Perfect for medium to large production.
- Tinned cast iron body, auger, stainless steel hopper, collector, base, and filter
- Easy to disassemble for quick and easy cleaning

| | | |
|-------------------------|----------------------|--------------------|
| Item | 41418 | 41420 |
| Model | TS-IT-0150 | TS-IT-0080 |
| Power | 0.40 HP / 0.30 kW | 0.57 HP / 0.43 kW |
| RPM | 192 | 96 |
| Electrical | 120V/60Hz/1 | 120V/60Hz/1 |
| Weight | 23.1 lbs. / 10.5 kg. | 36.3 lbs. / 16 kg. |
| Gross Weight | 27 lbs. / 12 kg. | 44 lbs. / 17.5 kg. |
| Dimensions (DWH) | 22.5" x 12" x 15.12" | 26" x 10.50" x 20" |
| Gross Dimensions | 20" x 11" x 12" | 23" x 17" x 15" |

CSA CERTIFIED



HEAVY-DUTY ELECTRIC TOMATO SQUEEZER

FEATURES

- Suitable for tomato sauce, jams and fruit juice
- Propeller in acetal resin which is suitable for food contact and antifriction
- Filter cone, drip pan, anti-spray guard and big capacity funnel are entirely built in stainless steel AISI 304
- Towing pin in steel and nylon 6.6
- Body in cast iron treated for food use with epoxy powder baked at 300 °C
- The oil used is "Long Life" and suitable for occasional food contact; it doesn't need any replenishing or replacement
- Axial reduction unit with oil-bath metal gears (nylon 6.6 gears are used for art. 18901)
- Protection class IPX5
- Cooling fan, fan cover and tight switch-condenser box are made in plastic material (fan cover in stainless steel for art. 18903)
- Continuous duty, electric induction motors



18901



18902



18903

| Item | 18901 | 18902 | 18903 |
|------------------|--------------------|---------------------|---------------------|
| Model | TS-IT-0110-S | TS-IT-0110-M | TS-IT-0110-L |
| Power | 0.30 HP / 0.22 kW | 0.40 HP / 0.30 kW | 0.80 HP / 0.60 kW |
| Worm RPM | 110 | 110 | 110 |
| Electrical | 115V/60Hz/1 | 115V/60Hz/1 | 115V/60Hz/1 |
| Weight | 20 lbs. / 9 kg. | 31 lbs. / 14 kg. | 40 lbs. / 18.18 kg. |
| Gross Weight | 21 lbs. / 21 kg. | 37 lbs. / 16.82 kg. | 43 lbs. / 19.55 kg. |
| Dimensions (DWH) | 20.5" x 9.5" x 14" | 27" x 12" x 13" | 28" x 11.5" x 17" |
| Gross Dimensions | 16" x 9" x 11" | 21" x 12" x 13" | 21" x 12" x 13" |

MEAT GRINDER ATTACHMENTS

| Item | Description |
|-------|--|
| 44019 | #5 Meat Grinder Attachment for 18901 |
| 20170 | # 12 Meat Grinder Attachment for 18902 and 18903 Tomato Squeezer |
| 20169 | # 22 Meat Grinder Attachment for 18902 and 18903 Tomato Squeezer |
| 15232 | # 12 Meat Grinder Attachment for 41420 Tomato Squeezer |
| 15310 | # 22 Meat Grinder Attachment for 41420 Tomato Squeezer |





HEAVY-DUTY SAUSAGE STUFFERS - VERTICAL - DIRECT DRIVE

FEATURES

- The aluminum gear-box and two steel bars create a more sturdy frame
- Safer and more sanitary structure by covering all gears with the gear box
- Prevents the abnormal wear of the gears if the frame and the threaded rod are not aligned up well
- Comes with 3 plastic stuffing tubes

6lbs Capacity

| | |
|--------------------|-------------------------|
| Item | 44203 |
| Type | Vertical - Direct Drive |
| Capacity | 6 lbs. / 3 kg. |
| Funnel Sizes (MM) | 15mm, 20mm, and 30mm |
| Weight (Net/Gross) | 10.6 lbs./ 12.8 lbs. |
| Dimensions (LWH) | 6" x 9.25" x 15" |
| Gross Dimensions | 12.2" x 8.7" x 18.9" |
| Funnel Set | Item 16823 |

15lbs Capacity

| | |
|--------------------|-------------------------|
| Item | 44205 |
| Type | Vertical - Direct Drive |
| Capacity | 15 lbs. / 7 kg. |
| Funnel Sizes (MM) | 15mm, 20mm, and 30mm |
| Weight (Net/Gross) | 25.4 lbs./ 33 lbs. |
| Dimensions (LWH) | 8.66" x 11.81" x 16.69" |
| Gross Dimensions | 15.7" x 12" x 21.7" |



STANDARD SAUSAGE STUFFERS - VERTICAL TWO-SPEED GEAR-DRIVE



FEATURES

- Wide selection of sizes and configurations
- For residential and commercial applications
- Two speed gearing to drive the piston, a pressure release valve, plus four stainless steel stuffing tubes



7lbs Capacity

11lbs Capacity

15lbs Capacity

| | 24198 | 24199 | 24200 |
|-------------------|--------------------------------|--------------------------------|--------------------------------|
| Item | 24198 | 24199 | 24200 |
| Type | Vertical Two-Speed Gear-Driven | Vertical Two-Speed Gear-Driven | Vertical Two-Speed Gear-Driven |
| Capacity | 3 L / 7 lbs. | 5 L / 11 lbs. | 7 L / 15 lbs. |
| Funnel Sizes (MM) | 15mm, 22mm, 30mm, 38 mm | 15mm, 22mm, 30mm, 38mm | 15mm, 22mm, 30mm, 38mm |
| Weight | 24.3 lbs / 11 kg | 26.5 lbs / 12 kg | 29.8 lbs / 13.5 kg |
| Gross Weight | 26 lbs. / 11.82 kg. | 29 lbs. / 13.18 kg. | 33 lbs. / 15 kg. |
| Dimensions (LWH) | 12" x 11.75" x 21" | 12" x 11.75" x 26" | 12" x 11.75" x 31" |
| Gross Dimensions | 14" x 14" x 23" | 13" x 13" x 28" | 14" x 14" x 34" |



These manual sausage stuffers offer a wide selection of sizes and configurations for residential and commercial applications. The standard models have enameled steel sides. All models excluding 13730 features a two speed gearing system - one gear for sausage stuffing and one gear to return piston quickly to starting position. All models are supplied with a selection of stuffing funnels.

ELITE SERIES MANUAL SAUSAGE STUFFERS - HORIZONTAL



| | 3 kg / 6 lbs | 5 kg / 11 lbs | 5 kg / 11 lbs | 5 kg / 11 lbs |
|---------------------------|-----------------------------------|--------------------------------------|--|--|
| Item | 13730 | 40517 | 13732 | 42027 |
| Type | Horizontal - Direct Drive | Horizontal Two-Speed Gear-Driven | Horizontal Two-Speed Gear-Driven | Horizontal All Stainless Steel Two-Speed Gear-Driven |
| Capacity | 3 kg/6 lbs. | 5 kg/11 lbs. | 5 kg/ 11 lbs. | 5 kg/ 11 lbs. |
| Funnel Sizes (MM) | 10, 20, 30, 40 | 10, 20, 30, 40 | 10, 20, 30, 40 | 10, 20, 30, 40 |
| Weight (Net/Gross) | 11 lbs./ 12 lbs. (5kg/5.45 kg) | 15.4 lbs. / 17.6 lbs. (7 kg/8 kg) | 23 lbs. / 24 lbs. (10.45 kg./10.91kg) | 23 lbs. / 24 lbs. (10.45 kg./10.91kg) |
| Dimensions (LWH) | 14.17" x 7" x 6.70" | 20.5" x 8" x 6.3" | 21" x 8" x 8" | 21" x 8" x 8" |
| Gross Dimensions | 16" x 9" x 9" | 21" x 9" x 9" | 22" x 9" x 9" | 22" x 9" x 9" |



7 kg / 15 lbs Capacity

7 kg / 15 lbs Capacity

| | 13737 | 13738 |
|---------------------------|----------------------------------|--|
| Item | 13737 | 13738 |
| Type | Horizontal Two-Speed Gear-Driven | Horizontal All Stainless Steel Two-Speed Gear-Driven |
| Capacity | 7 kg/15 lbs. | 7 kg/15 lbs. |
| Funnel Sizes (MM) | 10, 20, 30, 40 | 10, 20, 30, 40 |
| Weight (Net/Gross) | 26.5 lbs./ 45lbs (12 kg/20.4kg) | 33 lbs./35 lbs. (15kg/16kg) |
| Dimensions (LWH) | 23.6" x 9.5" x 8.7" | 23.6" x 9.5" x 8.7" |
| Gross Dimensions | 25" x 10" x 10" | 25"x 10" x 10" |



13721



13722



13725



| | 10 kg / 22 lbs | 10 kg / 22 lbs | 15 kg / 30 lbs |
|---------------------------|--|---|---|
| Item | 13721 | 13722 | 13725 |
| Type | Horizontal Two-Speed Gear-Driven | Horizontal All Stainless Steel Two-Speed Gear-Driven | Horizontal Two-Speed Gear-Driven |
| Capacity | 10 kg/22 lbs. | 10 kg/22 lbs. | 15 kg/30 lbs. |
| Funnel Sizes (MM) | 10, 20, 30, 40 | 10, 20, 30, 40 | 10, 20, 30, 40 |
| Weight (Net/Gross) | 44 lbs. / 45 lbs. (20 kg/20.45 kg.) | 37.5 lbs./ 53 lbs. (17kg/24kg) | 66 lbs. / 67 lbs. (30 kg./ 30.4 kg.) |
| Dimensions (LWH) | 28.7" x 9.5" x 8.7" | 28.7" x 9.5" x 8.7" | 30.70" x 11" x 10" |
| Gross Dimensions | 30" x 10" x 10" | 30" x 15" x 17" | 32" x 12" x 10" |

**ELITE SERIES
MANUAL SAUSAGE
STUFFERS - VERTICAL**



13733



44924



13734



18207



38000

13727

| | 5 kg / 11 lbs | 5 kg / 11 lbs | 7 kg / 15 lbs |
|---------------------------|--|---|--|
| Item | 13733 | 13734 | 38000 |
| Type | Vertical, Two-Speed Gear-Driven | Vertical All Stainless Steel Two-Speed Gear-Driven | Vertical, Two-Speed Gear-Driven |
| Capacity | 5 kg/11 lbs. | 5 kg/11 lbs. | 7 kg/15 lbs. |
| Funnel Sizes (MM) | 10, 20, 30, 40 | 10, 20, 30, 40 | 10, 20, 30, 40 |
| Weight (Net/Gross) | 27.6 lbs./ 28 lbs. (12.55 kg./ 12.73 kg.) | 27.6 lbs./ 28 lbs. (12.55 kg./ 12.73 kg.) | 36.25 lbs./42 lbs. (16.48 kg / 19 kg) |
| Dimensions (LWH) | 10" x 9.84" x 23" | 10" x 9.84" x 23" | 12.60" x 10" x 27" |
| Gross Dimensions | 24" x 12" x 12" | 24" x 12" x 11" | 15" x 33" x 12" |

| | 7 kg / 15 lbs | 10 kg / 22 lbs | 15 kg / 30 lbs |
|---------------------------|---|---|---|
| Item | 44924 | 18207 | 13727 |
| Type | Vertical, All Stainless Steel, Two-Speed Gear-Driven | Vertical, All Stainless Steel, Two-Speed Gear-Driven | Vertical, Deluxe, All Stainless Steel, Two-Speed Gear-Driven |
| Capacity | 7 kg/15 lbs. | 10 kg./22 lbs. | 15 kg/30 lbs. |
| Funnel Sizes (MM) | 10, 20, 30, 40 | 10, 20, 30, 40 | 10, 20, 30, 40 |
| Weight (Net/Gross) | 36.4 lbs./ 40.8 lbs. (16.49 kg/ 18.5 kg) | 40 lbs./44 lbs. (18.14 kg/ 20 kg) | 59.5 lbs./ 86 lbs. (27kg /39 kg) |
| Dimensions (LWH) | 12.60" x 10.23" x 27.36" | 12.6" x 10.2" x 31.5" | 15" x 13.4" x 32.67" |
| Gross Dimensions | 32" x 13" x 11.4" | 14" x 12" x 33" | 34" x 15" x 14" |



HEAVY-DUTY HYDRAULIC SAUSAGE STUFFERS



- 2 wheels and handle for easy transport
- Easily accessible speed control
- Pressure gauge
- Removable lid; adjustable lock nuts with handle
- Independent hydraulic oil reservoir
- Thermal protected motor
- Automatic knee lever lock until the piston reaches the lower position



Ergonomic knee lever
Reversible operating direction



Removable lid, adjustable lid
lock nuts with handles



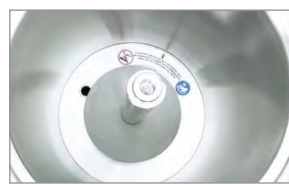
Speed control &
pressure gauge



3 transparent nozzles,
ø ext 14, 20 and 30 mm.
Maximum hygiene, without edges



Adjustable anti-vibration feet



Fully s/s barrel bottom
with water draining outlet.
Simple cleaning.



Optional Stainless Steel
Swivel Casters with Brakes
Item 69577

26 lbs Capacity - Stainless Steel Hydraulic Piston Sausage Stuffers

| Item | 45950 | 46098 | 46099 |
|-----------------------|---------------------------|---------------------------|---------------------------|
| Model | SS-ES-0026-F | SS-ES-0026-FS | SS-ES-0026-FT |
| Power | 1 HP / 0.75 kW | 1 HP / 0.75 kW | 0.75 HP / 0.55 kW |
| Amp | 11 Amps | 5 Amps | 3.6 Amps |
| Electrical | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 208V / 60Hz / 3Ph |
| Barrel Capacity | 14.2 L / 3.7 Gal | 14.2 L / 3.7 Gal | 14.2 L / 3.7 Gal |
| Approx. Meat Capacity | 26 lbs. / 11 kg. | 26 lbs. / 11 kg. | 26 lbs. / 11 kg. |
| Operating Temperature | 5°C - 40°C / 40°F - 100°F | 5°C - 40°C / 40°F - 100°F | 5°C - 40°C / 40°F - 100°F |
| Weight | 265 lbs. / 120 kg. | 265 lbs. / 120 kg. | 265 lbs. / 120 kg. |
| Gross Weight | 310 lbs. / 140 kg. | 310 lbs. / 140 kg. | 310 lbs. / 140 kg. |
| Dimensions | 21" x 19" x 49" | 21" x 19" x 49" | 21" x 19" x 49" |
| Gross Dimensions | 17" x 27" x 54" | 17" x 27" x 54" | 17" x 27" x 54" |

48 lbs Capacity - Stainless Steel Hydraulic Piston Sausage Stuffers

| | | | |
|------------------------------|-------------------------------|-------------------------------|-------------------------------|
| Item | 45920 | 45959 | 45869 |
| Model | SS-ES-0048-FS | SS-ES-0048-F | SS-ES-0048-FT |
| Power | 1.75 HP / 1.3 kW | 1.75 HP / 1.3 kW | 1.5 HP / 1.1 kW |
| Amp | 18 Amps | 8.8 Amps | 5.6 Amps |
| Electrical | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 208V / 60Hz / 3Ph |
| Barrel Capacity | 25.2 L / 6.6 Gal | 25.2 L / 6.6 Gal | 25.2 L / 6.6 Gal |
| Approx. Meat Capacity | 48 lbs. / 20 kg. | 48 lbs. / 20 kg. | 48 lbs. / 20 kg. |
| Operating Temperature | 5 °C - 40 °C / 40 °F - 100 °F | 5 °C - 40 °C / 40 °F - 100 °F | 5 °C - 40 °C / 40 °F - 100 °F |
| Weight | 310 lbs. / 140 kg. | 310 lbs. / 140 kg. | 310 lbs. / 140 kg. |
| Gross Weight | 350 lbs. / 160 kg. | 350 lbs. / 160 kg. | 350 lbs. / 160 kg. |
| Dimensions | 23" x 21" x 49" | 23" x 21" x 49" | 23" x 21" x 49" |
| Gross Dimensions | 21" x 27" x 54" | 21" x 27" x 54" | 21" x 27" x 54" |

65 lbs Capacity - Stainless Steel Hydraulic Piston Sausage Stuffers

| | | | |
|------------------------------|-------------------------------|-------------------------------|-------------------------------|
| Item | 45870 | 46101 | 46100 |
| Model | SS-ES-0065-F | SS-ES-0065-FS | SS-ES-0065-FT |
| Power | 1.75 HP / 1.3 kW | 1.75 HP / 1.3 kW | 1.5 HP / 1.10 kW |
| Amp | 18 Amps | 8.8 Amps | 5.6 Amps |
| Electrical | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 208-220V / 60Hz / 3Ph |
| Barrel Capacity | 35 L / 9.2 Gal | 35 L / 9.2 Gal | 35 L / 9.2 Gal |
| Approx. Meat Capacity | 65 lbs. / 28 kg. | 65 lbs. / 28 kg. | 65 lbs. / 28 kg. |
| Operating Temperature | 5 °C - 40 °C / 40 °F - 100 °F | 5 °C - 40 °C / 40 °F - 100 °F | 5 °C - 40 °C / 40 °F - 100 °F |
| Weight | 350 lbs. / 160 kg. | 350 lbs. / 160 kg. | 350 lbs. / 160 kg. |
| Gross Weight | 400 lbs. / 180 kg. | 400 lbs. / 180 kg. | 400 lbs. / 180 kg. |
| Dimensions | 23" x 21" x 49" | 23" x 21" x 49" | 23" x 21" x 49" |
| Gross Dimensions | 21" x 27" x 54" | 21" x 27" x 54" | 21" x 27" x 54" |

95 lbs Capacity - Stainless Steel Hydraulic Piston Sausage Stuffers

| | | | |
|------------------------------|-------------------------------|-------------------------------|-------------------------------|
| Item | 45951 | 46102 | 46103 |
| Model | SS-ES-0095-F | SS-ES-0095-FS | SS-ES-0095-FT |
| Power | 2.5 HP / 1.8 kW | 2.5 HP / 1.8 kW | 2.5 HP / 1.8 kW |
| Amp | 23 Amps | 12.5 Amps | 8 Amps |
| Electrical | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 208-220V / 60Hz / 3Ph |
| Barrel Capacity | 51 L / 13 Gal | 51 L / 13 Gal | 51 L / 13 Gal |
| Approx. Meat Capacity | 95 lbs. / 40 kg. | 95 lbs. / 40 kg. | 95 lbs. / 40 kg. |
| Operating Temperature | 5 °C - 40 °C / 40 °F - 100 °F | 5 °C - 40 °C / 40 °F - 100 °F | 5 °C - 40 °C / 40 °F - 100 °F |
| Weight | 580 lbs. / 260 kg. | 580 lbs. / 260 kg. | 580 lbs. / 260 kg. |
| Gross Weight | 660 lbs. / 300 kg. | 660 lbs. / 300 kg. | 660 lbs. / 300 kg. |
| Dimensions | 25" x 26" x 64" | 25" x 26" x 64" | 25" x 26" x 64" |
| Gross Dimensions | 29" x 27" x 59" | 29" x 27" x 59" | 29" x 27" x 59" |

ACCESSORIES FOR HYDRAULIC SAUSAGE STUFFER

| Item | Description | Item | Description |
|-------|--|-------|---|
| 36051 | All Stainless Steel Nozzle/horn, 12 mm | 69577 | Swivel casters with brakes (Set of 2) - stainless steel, black. For item 45950, 46099, 46098, 45920, 45869, 45959, 45870, 46101, 46100 NEW |
| 36054 | All Stainless Steel Nozzle/horn, 20 mm | 69578 | Swivel casters with brakes (Set of 2) - stainless steel, black. For item 45951, 46102, 46103 NEW |
| 36057 | All Stainless Steel Nozzle/horn, 30 mm | 46955 | Patty Former for F-Series Stuffers (Various patty sizes available) NEW |
| 46180 | Portion Control Head | 46966 | Patty Former for H-Series Stuffers (Various patty sizes available) NEW |
| 18944 | Portion Control Head NEW | | |

Salubrino[®] 2.0

Meat Edition

Specialized for the healthy and professional preservation and dry aging of meats



Salubrino[®] 2.0 Meat Edition is a patented device that is manufactured in Italy. It specializes in the professional preservation and dry aging of meat while respecting food safety. The inner chambers are built of AISI 304 stainless steel with a scotch-brite finish that is food grade. Unlike other models, the ventilation system is made of AISI 304 stainless steel, which helps maintain a healthy environment inside the cabinet. The ventilation system is also designed to ensure uniform air distribution and helps prevent excessive dehumidification drying, creating a stable and food-safe microclimate. The dehumidification system ensures balance and safety that guarantees correct humidity for healthy conservation. Salubrino[®] 2.0 Meat Edition does not require the use of large blocks of salt, or other sophistications, which could trigger the proliferation and the spread of harmful bacteria, in the product contained inside.

Salubrino[®] 2.0 Lite control system allows you to create one personalized microclimate recipe. Records the HACCP data (temperature and humidity) automatically every hour. It also allows to preserve food by monitoring and managing only physical principles such as temperature, humidity, and correct ventilation.



FEATURES

- AISI 304 Stainless Steel inner chamber suitable for direct food contact
- Ventilation system made of AISI 304 stainless steel (no monoblock polystyrene)
- Large double glazed door(s), LED internal lighting, and high height adjustable legs
- HACCP data trace system (a data log that is view only, cannot be printed or downloaded)
- Water infeed tank: 5L (included) or connected to the water main
- Drainage of liquids in plastic tray (included) or direct connection to water main
- Display Touch-screen (3.5"), Salubrino[®] 2.0 Lite
- Humiright[®] Humidification System
- Dynaflo[®]: Ventilation System
- Climacure[®] Microclimatic Management and Control System
- 2 Languages: English and Italian
- Temperature Range: -2 - 10 °C (28.4 - 50 °F)
- Humidity Range: 20% - 92% U.R.



SALUBRINO® 2.0 MEAT EDITION PRESERVING & DRY AGING CABINETS NEW

| Item | 47116 | 47117 | 47118 |
|--------------------------|--------------------------------------|---|---|
| Model | SLB040MES | SLB080MES | SLB080MET |
| Description | Salubrino® 2.0 Meat Edition 40 Slim | Salubrino® 2.0 Meat Edition 80 Standard | Salubrino® 2.0 Meat Edition 80 Triple Glass |
| Equipment | 4 Grills in AISI 304 Stainless Steel | 4 Grills in AISI 304 Stainless Steel | 4 Grills in AISI 304 Stainless Steel |
| Power | 510 W | 510 W | 510 W |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Capacity | 88 lbs 40 kg | 176 lbs 80 kg | 176 lbs 80 kg |
| Temperature Range | -2 - 10°C 28.4 - 50°F | -2 - 10°C 28.4 - 50°F | -2 - 10°C 28.4 - 50°F |
| Humidity Range | 20% - 92% U.R. | 20% - 92% U.R. | 20% - 92% U.R. |
| Weight | 170 lbs 77 kg | 183 lbs 83 kg | 309 lbs 140 kg |
| Gross Weight | 188 lbs 85 kg | 190 lbs 86 kg | 322 lbs 146 kg |
| Dimenisons | 17.3" x 26.3" x 78.7" | 23.6" x 23.6" x 78" | 26.4" x 23.6" x 77" |
| Gross Dimensions | 21.6" x 30.3" x 83.5" | 28.3" x 28.1" x 82.7" | 31.1" x 28.3" x 82.7" |

700 & 1400 SALUBRINO® 2.0 MEAT EDITION PRESERVING & DRY AGING CABINETS NEW

| Item | 47119 | 47121 |
|--------------------------|--|---|
| Model | SLB070MES | SLB140MES |
| Description | Salubrino® 2.0 Meat Edition 700 Standard | Salubrino® 2.0 Meat Edition 1400 Standard |
| Equipment | 3 Grills in AISI 304 Stainless Steel | 6 Grills in AISI 304 Stainless Steel |
| Power | 1.564 W | 1.728 W |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Capacity | 264 lbs 120 kg | 528 lbs 240 kg |
| Temperature Range | -2 - 10°C 28.4 - 50°F | -2 - 10°C 28.4 - 50°F |
| Humidity Range | 20% - 92% U.R. | 20% - 92% U.R. |
| Weight | 331 lbs 155 kg | 551 lbs 250 kg |
| Gross Weight | 364 lbs 165 kg | 573 lbs 260 kg |
| Dimenisons | 29.1" x 32.1" x 82.1" | 58.3" x 32.1" x 82.1" |
| Gross Dimensions | 32.9" x 36.6" x 88.5" | 62" x 36.6" x 88.5" |

CURING SALTS & SPICE BLENDS, AND NATURAL LIQUID AROMAS FOR DRY AGING & CURING CABINETS NEW

| Item | 47000 | 47001 | 47002 | 47003 | 47004 |
|--------------------|--|---|--|---|--|
| Description | Curing Salts & Spice Blends for Long Fermentation Salami: Speck (2 kg/bag) | Curing Salts & Spice Blends for Long Fermentation Salami: Pancetta (2 kg/bag) | Curing Salts & Spice Blends for Rapid Fermentation Salami: Felino Salami (2.16 kg/bag) | Curing Salts & Spice Blends for Rapid Fermentation Salami: Hungarian Salami (2.06 kg/bag) | Curing Salts & Spice Blends for Rapid Fermentation Salami: Sweet Calabrese Salami (1 kg/bag) |

| Item | 47005 | 47006 | 47007 | 47008 | 47009 |
|--------------------|--|---|---|--|---|
| Description | Curing Salts & Spice Blends for Rapid Fermentation Salami: Cacciatore Salami (2.01 kg/bag) | Curing Salts & Spice Blends for Cooked Turkey (1.23 kg/bag) | Curing Salts & Spice Blends for Cooked Salami Mortadella (1 kg/bag) | Curing Salts Preparation for Cured Salami Rapid Fermentation (1.85 kg/bag) | Curing Salts Preparation for Cured Salami Long Fermentation (1.85 kg/bag) |

| Item | 47010 | 47011 |
|--------------------|--|---|
| Description | Natural Liquid Aromas Smoke Flavor (5 L) | Natural Liquid Aromas Barbecue Flavor (5 L) |



Produce salami on an average of 20 days!

Produce your own quality salami!



Stagionello® is the original and the first unit to create a series of microclimates ideal for traditional salami processing. On an average of only 20 days, Stagionello® can help you produce genuine meats without the need for chemical additives, such as colorants. The commercial grade system (non monoblock) allows for the optimal temperature in a short period time. Temperature is then maintained thanks to the unified structure of high-density, high compression, non-toxic polyurethane foam thermal insulation. Stagionello®, combined with Fumotic®, is able to produce and manage humidity, cold smoke and/or flavor the product inside the chamber. Like the Stagionello®Evo, the control system automatically manages the temperature, humidity and air speed for the duration of the programmed phases: salting, stewing, smoking / aromatization, drying and seasoning. Stagionello® is made of stainless steel aisi 304 with a scotch-brite finish, both internally and externally where in contact with food. The stainless steel door (not aluminum) has a large glass panel with the key/lock system, so as to allow the use both in the kitchen/laboratory or in a retail area. In the laboratory, the large glass panel allows you to monitor the transformation process, in a retail area it can be used as a showcase to cure and display simultaneously. The four adjustable stainless steel legs allow for perfect stability. Optionally, the exterior can also be customized by choosing from a wide range of colors. These are just some of the features that gave our technology worldwide status, making us the most copied food transformation technology in recent history.



FEATURES

- Made in Stainless Steel AISI 304
- **Climatouch®** - A revolutionary automatic control system with a 6-inch touch screen display that automatically manages all sequential processing stages, calculating pH levels during the fermentation process guaranteeing a quality product. It includes preset recipes and allows the user to have access to the system which controls the functionality of the unit
- **Fumotic®** - This is a dual purpose system for regulating humidity and flavoring
- Energy Efficient: The AISI 304 Stainless Steel body and doors are fully injected with CFC free polyurethane foam creating a unibody frame and higher R-value
- Professional grade Non Monoblock system: Our non monoblock system is comprised of various components specially designed with the capability to be used for seasoning and dry aging, and can function in an ambient temperature range for up to +32°C (89.6°F)
- There are a number of alarms built into the system to protect the Stagionello®
- Equipped with a lock and key system for additional safety
- 4 standard probes included in all Stagionello® units
- The tank system is designed to work with the Fumotic® to provide humidity when needed and aroma flavor as desired by the user
- The doors are designed and built in AISI 304 stainless steel, dual insulated glass panels with UV protection of 59%, pressure valve for high altitudes, resistance lines to minimize condensation and soften door seals at lower temperatures.
- Pre-Calibrated pH Probe included
- *Special order: Custom colors available (Call upon request)
- Optional Installation, setup and product training available upon request



60KG-150KG CAPACITY STAGIONELLO® CABINETS WITH CLIMATOUGH® & FUMOTIC®

| | | | | |
|----------------------------------|--|--|--|-----------|
| Item | 44954* | 41474* | 40298* | 46183* |
| Model | STGPNTF60 | STG100TF0 | STAGIONELLO 150 | STG150TTW |
| Description | Stagionello® 60kg wall cabinet with ClimaTouch® and Fumotic® | | Stagionello® 100kg cabinet with ClimaTouch® and Fumotic® | |
| Interior | 2+2 Guide sets/ 10+10 stainless steel hanging rods | 4 Guide sets/ 20 stainless steel hanging rods | 4 Guide sets/ 20 stainless steel hanging rods | |
| Working Temperature | -5 - 50 °C/ 23 - 122 °F | | -5 - 50 °C/ 23 - 122 °F | |
| Storage Temperature | -10 - 70 °C/ 14 - 158 °F | | -10 - 70 °C/ 14 - 158 °F | |
| Ambient Relative Humidity | Less than 90% RH | | Less than 90% RH | |
| Electrical | 220V/2.6kW/11A | | 220V/2.6kW/11A | |
| Internal Memory | 352 Kb Ram (approx.100 recipes) | | 352 Kb Ram (approx.100 recipes) | |
| Net Weight | 150 kg/ 330 lbs | | 140 kg/ 308 lbs | |
| Gross Weight | 226 kg/ 497.2 lbs | | 212 kg/ 466.4 lbs | |
| Dimensions | 43.3" x 30.7" x 52.75" | | 33" x 33" x 86" | |
| Extra Info | - | | Silver Color | Red Color |

200KG CAPACITY STAGIONELLO® CABINETS WITH CLIMATOUGH® & FUMOTIC®

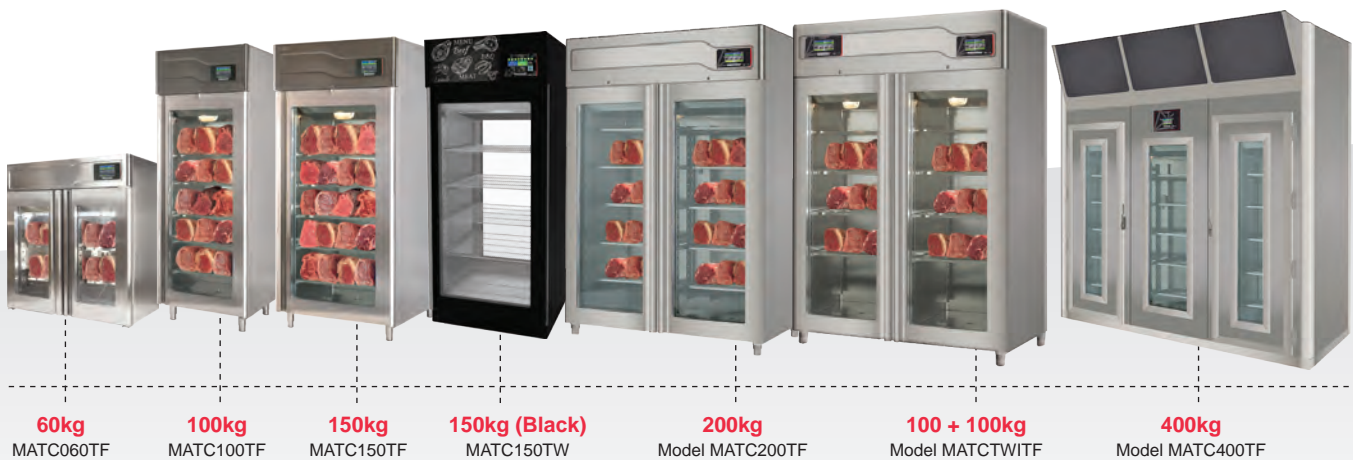
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|----------------------------------|--|---|
| Item | 41262* | 45232 |
| Model | STGTWITFO | STG200TF0 |
| Description | Stagionello® 100kg + 100kg cabinet with ClimaTouch® and Fumotic® | |
| Interior | 4+4 Guide sets/ 20+20 stainless steel hanging rods | 4+4 Guide sets/ 20+20 stainless steel hanging rods |
| Working Temperature | -5 - 50 °C/ 23 - 122 °F | |
| Storage Temperature | -10 - 70 °C/ 14 - 158 °F | |
| Ambient Relative Humidity | Less than 90% RH | |
| Electrical | 220V/3.21kW/14.6A | |
| Internal Memory | 352 Kb Ram (approx.100 recipes) | |
| Net Weight | 250 kg/ 550 lbs | |
| Gross Weight | 325 kg/ 717.2 lbs | |
| Dimensions | 57.48" x 30.7" x 83" | |

400KG/800KG CAPACITY STAGIONELLO® CABINETS WITH CLIMATOUGH® & FUMOTIC®

| | | |
|----------------------------------|--|--|
| Item | 45485* | 45487 |
| Model | STG100300 | STG200600 |
| Description | Stagionello® 100 + 300kg cabinet with ClimaTouch® and Fumotic® | |
| Interior | Automatic internal lighting, dehumidifier, air exchange, heated frame, hot gas defrost, and industrial refrigeration unit. | Automatic internal lighting, dehumidifier, air exchange, heated frame, hot gas defrost, and industrial refrigeration unit. |
| Working Temperature | -5 - 50 °C/ 23 - 122 °F | |
| Storage Temperature | -10 - 70 °C/ 14 - 158 °F | |
| Ambient Relative Humidity | Less than 90% RH | |
| Electrical | 380V/7.12kW/10.32A | |
| Internal Memory | 352 Kb Ram (approx.100 recipes) | |
| Dimensions | 100" x 37.4" x 101" | 100" x 69" x 101" |

Produce your own prime quality meats!

Maturmeat® is the only maturation cabinet guaranteed, patented and manufactured 100% in Italy that reproduces a series of microclimates ideal for the traditional maturation of meat (dry aged). In as little as eleven days our system allows you to transform your meat into tender, juicy steaks, safely. Maturmeat® is equipped with an industrial refrigeration system (not monoblock). Thanks to the patented Fumotic® system, it ensures the production and management of humidity used to reduce the weight loss of the meat. In addition, since the user can smoke/avor the product at low temperatures, without any combustion, it safely keeps the organoleptic properties of the meat unchanged. Maturmeat®, unlike wet aging, where the meat from its vacuum-sealed bag must be consumed immediate after opening, allows you to hang, store and consume meat in a longer period of time without similar risks. The unit is equipped with an advanced touch screen controller, that automatically manages the temperature, humidity, air speed, pH monitoring, smoke/avoring for the duration of the recipe. The Climatouch® controller, built into Maturmeat®, allows you to quickly start your next recipe, monitor recipe values, create and save new recipes, calibrate the pH probe and review HACCP data. These features and more make Maturmeat® one of a kind.



FEATURES

- Made in Stainless Steel AISI 304
- **Climatouch®** - A revolutionary automatic control system with a 6-inch touch screen display that automatically manages all sequential processing stages, calculating pH levels during the fermentation process guaranteeing a quality product. It includes preset recipes and allows the user to have access to the system which controls the functionality of the unit
- **Fumotic®** - This is a dual purpose system for regulating humidity and flavoring
- Energy Efficient: The AISI 304 Stainless Steel body and doors are fully injected with CFC free polyurethane foam creating a unibody frame and higher R-value
- Professional grade Non Monoblock system: Our non monoblock system is comprised of various components specially designed with the capability to be used for seasoning and dry aging, and can function in an ambient temperature range for up to +32°C (89.6°F)
- There are a number of alarms built into the system to protect the Maturmeat®
- Equipped with a lock and key system for additional safety
- 4 standard probes included in all Maturmeat® units
- The tank system is designed to work with the Fumotic® to provide humidity when needed and aroma flavor as desired by the user
- The doors are designed and built in AISI 304 stainless steel, dual insulated glass panels with UV protection of 59%, pressure valve for high altitudes, resistance lines to minimize condensation and soften door seals at lower temperatures.
- Pre-Calibrated pH Probe included
- Special order: Custom colors available (Call upon request)
- Optional installation, setup and product training available upon request



60KG-150KG CAPACITY MATURMEAT® CABINET WITH CLIMATOUGH® & FUMOTIC®

| | | | | |
|----------------------------------|--|--|--|-------------|
| Item | 45143* | 40345* | 40299* | 46184* |
| Model | MATC060TF | MATC100TF | MATC150TF | MATC150TW |
| Description | Maturmeat® 60kg wall cabinet with ClimaTouch® and Fumotic® | Maturmeat® 100kg cabinet with ClimaTouch® and Fumotic® | Maturmeat® 150kg cabinet with ClimaTouch® and Fumotic®. Dual internal fans & air exchange kit included | |
| Interior | 2+2 Guide sets/ 2+2 stainless steel shelves | 5 Guide sets/ 5 stainless steel shelves | 5 Guide sets/ 5 stainless steel shelves | |
| Working Temperature | - 5 - 50°C / 23 - 122°F | - 5 - 50°C / 23 - 122°F | - 5 - 50°C / 23 - 122°F | |
| Storage Temperature | -10 - 70°C / 14 - 158°F | -10 - 70°C / 14 - 158°F | -10 - 70°C / 14 - 158°F | |
| Ambient Relative Humidity | Less than 90% RH | Less than 90% RH | Less than 90% RH | |
| Electrical | 220V/2.376kW/10.8A | 220V/2.376kW/10.8A | 220V/3.5kW/13A | |
| Internal Memory | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) | |
| Net Weight | 150 kg/ 330 lbs | 140 kg/ 308 lbs | 260 kg/ 573 lbs | |
| Gross Weight | 225 kg/ 495 lbs | 215 kg/ 473 lbs | 304 kg/ 671 lbs | |
| Dimensions(DWH) | 30.7" x 43.3" x 52.75" | 30.7" x 28.74" x 83" | 33" x 39" x 86" | |
| Extra Info | - | - | Silver Color | Black Color |

200KG/400KG CAPACITY MATURMEAT® CABINET WITH CLIMATOUGH® & FUMOTIC®

| | | | |
|----------------------------------|--|--|--|
| Item | 41187 | 45176* | 45344 |
| Model | MATC200TF | MATCTW1TF | MATC400TF |
| Description | Maturmeat® 200kg cabinet with ClimaTouch® and Fumotic® | Maturmeat® 100 + 100kg cabinet with ClimaTouch® and Fumotic® | Maturmeat® 400kg cabinet with ClimaTouch® and Fumotic®. Air exchange kit included |
| Interior | 10 Guide sets/ 10 stainless steel shelves | 5+5 Guide sets/ 5+5 stainless steel shelves | Automatic internal lighting, dehumidifier, air exchange, heated frame, hot gas defrost, and industrial refrigeration unit. |
| Working Temperature | - 5 - 50°C / 23 - 122°F | - 5 - 50°C / 23 - 122°F | - 5 - 50°C / 23 - 122°F |
| Storage Temperature | -10 - 70°C / 14 - 158°F | -10 - 70°C / 14 - 158°F | -10 - 70°C / 14 - 158°F |
| Ambient Relative Humidity | Less than 90% RH | Less than 90% RH | Less than 90% RH |
| Electrical | 220V/4.14kW/18A | 220V/3.7kW/17A | 380V/5.15kW/23A |
| Internal Memory | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) |
| Net Weight | 250 kg/ 551.2 lbs | 250 kg/ 551.2 lbs | - |
| Gross Weight | 376 kg/ 829 lbs | 376 kg/ 829 lbs | - |
| Dimensions (DWH) | 31" x 58" x 83" | 31" x 58" x 83" | 37" x 100" x 104.6" |

Stagionello® Maturmeat®
COMBO STAGIONELLO® + MATURMEAT® 100+100 KG CABINET
WITH CLIMATOUGH® AND FUMOTIC® ALSO AVAILABLE

Model STGTWCOMB
 Model STGTWCOTW (Features rear glass panel)



Affinacheese® has been designed specifically for drying/seasoning of all types of cheeses. All internal and external parts that may come in contact with food are built using AISI 304 stainless steel. (Optional Installation, Setup and product training available upon request)



60KG CAPACITY AFFINACHEESE® CHEESE DRYING CABINET

FEATURES

- | | | |
|---|--|---|
| <ul style="list-style-type: none"> • Smooth Guide Sets • 8 Polypropylene Shelves • Drain Tray • Flexible Drain Hose • Fumotic® | <ul style="list-style-type: none"> • Air Exchange Kit • Water Filter • 2 Tanks Water/Aroma • 4 Adjustable Legs | OPTIONAL ITEMS: <ul style="list-style-type: none"> • Hanging Rods • Wall Mount Kit • PH Probe • HACCP Data Printer |
|---|--|---|

| | |
|----------------------------|-----------------------------|
| Item | 45517 |
| Model | STGPNSTF6 |
| Capacity | 132 lbs. / 60 kg. |
| Working Temperature | - 5°C - 50°C / 23°F - 122°F |
| Storage Temperature | -10°C - 70°C / 14°F - 158°F |
| Electrical | 220V / 60Hz / 1Ph |
| Weight | 331 lbs. / 150 kg. |
| Gross Weight | 496 lbs. / 225 kg. |
| Dimensions | 43.3" x 30.9" x 52" |



45517

100KG CAPACITY AFFINACHEESE® CHEESE DRYING CABINET

FEATURES

- | | | |
|---|--|---|
| <ul style="list-style-type: none"> • Smooth Guide Sets • 7 Polypropylene Shelves • Drain Tray • Flexible Drain Hose • Fumotic® | <ul style="list-style-type: none"> • Air Exchange Kit • Water Filter • 2 Tanks Water/Aroma • 4 Adjustable Legs | OPTIONAL ITEMS: <ul style="list-style-type: none"> • Hanging Rods • Wall Mount Kit • PH Probe • HACCP Data Printer |
|---|--|---|

| | |
|----------------------------|-----------------------------|
| Item | 45518 |
| Model | STG100TFO |
| Capacity | 220 lbs. / 100 kg. |
| Working Temperature | - 5°C - 50°C / 23°F - 122°F |
| Storage Temperature | -10°C - 70°C / 14°F - 158°F |
| Electrical | 220V / 60Hz / 1Ph |
| Weight | 308.6 lbs. / 140 kg. |
| Gross Weight | 474 lbs. / 215 kg. |
| Dimensions | 28.7" x 30.9" x 83.3" |



45518



150KG CAPACITY AFFINACHEESE® CHEESE DRYING CABINET

FEATURES

- Smooth Guide Sets
- 7 Polypropylene Shelves
- Drain Tray
- Flexible Drain Hose
- Fumotic®
- Air Exchange Kit
- Water Filter
- 2 Tanks Water/Aroma
- 4 Adjustable Legs
- OPTIONAL ITEMS:**
 - Hanging Rods
 - Wall Mount Kit
 - PH Probe
 - HACCP Data Printer

| | |
|----------------------------|---------------------------------|
| Item | 45516 |
| Model | STG150TFO |
| Capacity | 330 lbs. / 150 kg. |
| Working Temperature | - 5 °C - 50 °C / 23 °F - 122 °F |
| Storage Temperature | -10 °C - 70 °C / 14 °F - 158 °F |
| Electrical | 220V / 60Hz / 1Ph |
| Weight | 441 lbs. / 200 kg. |
| Gross Weight | 672.41 lbs. / 305 kg. |
| Dimensions | 35.6" x 30.9" x 83.26" |



45516



200KG CAPACITY AFFINACHEESE® CHEESE DRYING CABINET

FEATURES

- Smooth Guide Sets
- 14 Polypropylene Shelves
- Drain Tray
- Flexible Drain Hose
- Fumotic®
- Air Exchange Kit
- Water Filter
- 2 Tanks Water/Aroma
- 4 Adjustable Legs
- OPTIONAL ITEMS:**
 - Hanging Rods
 - Wall Mount Kit
 - PH Probe
 - HACCP Data Printer

| | |
|----------------------------|---------------------------------|
| Item | 45519 |
| Model | STG200TFO |
| Capacity | 440 lbs. / 200 kg. |
| Working Temperature | - 5 °C - 50 °C / 23 °F - 122 °F |
| Storage Temperature | -10 °C - 70 °C / 14 °F - 158 °F |
| Electrical | 220V / 60Hz / 1Ph |
| Weight | 551 lbs. / 250 kg. |
| Gross Weight | 829 lbs. / 376 kg. |
| Dimensions | 57.7" x 31" x 83.3" |



45519



100KG + 100KG CAPACITY AFFINACHEESE® CHEESE DRYING CABINET

FEATURES

- Smooth Guide Sets
- 7 + 7 Polypropylene Shelves
- Drain Tray
- Flexible Drain Hose
- Fumotic®
- Air Exchange Kit
- Water Filter
- 2 Tanks Water/Aroma
- 4 Adjustable Legs
- OPTIONAL ITEMS:**
 - Hanging Rods
 - Wall Mount Kit
 - PH Probe
 - HACCP Data Printer

| | |
|----------------------------|---------------------------------|
| Item | 45520 |
| Model | STGTWITFO |
| Capacity | 100 + 100 kg (220 + 220 lbs) |
| Working Temperature | - 5 °C - 50 °C / 23 °F - 122 °F |
| Storage Temperature | -10 °C - 70 °C / 14 °F - 158 °F |
| Electrical | 220V / 60Hz / 1Ph |
| Weight | 551 lbs. / 250 kg. |
| Gross Weight | 829 lbs. / 376 kg. |
| Dimensions | 57.6" x 30.9" x 83.2" |



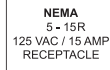
45520



STAINLESS STEEL FOOD DEHYDRATOR WITH 10 RACKS

FEATURES

- Popular choice amongst modern kitchens in order to produce naturally preserved quality foods



| | |
|---------------------------|----------------------------------|
| Item | 43222 |
| Model | CE-CN-0010-D |
| Power | 1000W |
| Thermostat Control | 85°F (29°C) - 160°F (71°C) |
| Racks | 10 |
| Shelf Size | 16" x 14.25" / 406.4 x 361.95 mm |
| Electrical | 120V/60Hz/1Ph |
| Weight | 30.4 lbs. / 13.8 kg |
| Gross Weight | 35 lbs. / 15.9 kg |
| Dimensions | 16.5" x 20" x 17" |
| Gross Dimensions | 20.5" x 23" x 20" |
| Optional Item | 10925 (Additional rack) |



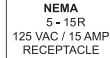
43222

VACUUM MEAT MARINATOR

FEATURES

- Made of high quality stainless steel
- Automatically set to reset mode when the machine is overloaded
- Maximum marinating time of 30 minutes
- Excellent sealability, oil and corrosion resistance
- 5-10 kg of meat at a time
- Comes with 4 universal casters for easy mobility

| | |
|-------------------------|---------------------|
| Item | 41514 |
| Model | MM-CN-0040 |
| Electrical | 110V / 60Hz / 1Ph |
| Power | 0.25 HP |
| Output | 5-10 kg. / Load |
| Weight | 110 lbs. / 50 kg. |
| Gross Weight | 132 lbs. / 60 kg. |
| Dimensions | 39" x 17.5" x 34" |
| Gross Dimensions | 42.5" x 21.7" x 37" |



41514

STAINLESS STEEL MANUAL MEAT TENDERIZER

FEATURES

- Easy way to tenderize boneless meat and save your cooking time
- Easy to clean

| | |
|-------------------------|---|
| Item | 44507 |
| Description | Die casting aluminum manual meat tenderizer/jerky slicer with plastic base (Mouth Opening: 5" x 1") |
| Weight | 10 lbs./ 4.5 kg |
| Gross Weight | 11.7 lbs/ 5 kg |
| Dimensions | 12" x 9" x 18" |
| Gross Dimensions | 14" x 7" x 18.5" |



44507

NEEDLE MEAT TENDERIZER WITH CIRCULAR BASE

FEATURES

- Durable stainless steel construction
- Item 11059 comes with 378 stainless steel blades and safety guard
- Ideal for butcher shops, restaurants, supermarkets and meat plants

| | Manual | Electric |
|-------------------------|---|--|
| Item | 11060 | 11059 |
| Model | - | MT-CA-0150 |
| Description | Needle manual meat tenderizer with 18" dia. circular base | Electric needle meat tenderizer with 27" dia. circular base. |
| Clearance | 4.5" | 4.5" |
| Speed | - | 60 strokes/minute |
| Electrical | - | 115V/60Hz /1Ph |
| Motor Power | - | 3/4 hp |
| Weight | - | 185 lbs./84 kg |
| Dimensions | 18" x 18" x 37" (Handle included) | 23" x 27" x 31" |
| Gross Dimensions | 20" x 24" x 42" | 31" x 31" x 32" |



ELECTRIC MEAT TENDERIZER

FEATURES

- Equipped with safety switch and will turn off the machine as soon as its cover is lifted
- Suitable to process boneless refrigerated beef/cattle
- Manufactured of polished aluminum, stainless steel and long life food grade plastic materials

| | |
|------------------------|--|
| Item | 17847 |
| Model | MT-BR-0400 |
| Power | 0.5 HP / 0.37 kW |
| Production | 400 kg/h |
| Consumption | 0.37 kw/h |
| Oil Capacity | 250 mL |
| Electrical | 110V/60Hz/1 |
| Weight | 59.4 lbs. / 27 kg. |
| Gross Weight | 63.8 lbs. / 29 kg. |
| Dimensions | 8.66" x 18.5" x 20.86" |
| Gross Dimension | 9" x 20" x 21" |
| Optional Item | 45410 (10mm kit to slice meat), 45411 (12mm kit to slice meat) |



STANDARD TABLETOP BAND SAWS

FEATURES

- Manufactured in cast aluminum with stainless steel tables
- Fine cutting accuracy and ease of use, along with rotation speed of 1420/min
- Ideal for small to medium applications
- Not applicable for fish

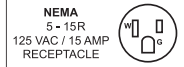
| | | |
|-------------------------------|-----------------------|-----------------------|
| Item | 19457 | 19458 |
| Model | BS-CN-1651 | BS-CN-2000 |
| Blade Length | 65" | 78.75" |
| Cutting Capacity (H*W) | 6.75" x 8.25" | 7.5" x 12" |
| Power | 0.87 / 0.65 kW | 1.5 / 1.12 kW |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 |
| Weight (Net/Gross) | 88.2lbs /102.5lbs | 137.8lbs /172lbs |
| Dimensions (LWH) | 20.5" x 18.5" x 32.3" | 23.2" x 22.4" x 40.9" |
| Gross Dimensions | 23.2" x 22" x 36.2" | 25.2" x 24" x 45.7" |



TABLETOP EUROPEAN BAND SAWS

FEATURES

- Stainless Steel AISI 304 work surface
- Stainless Steel AISI 304 portioning device
- Polished Aluminum Meat Pusher
- Die-cast aluminum pulleys for a maximum adherence of the saw blade
- Microswitch to the door
- Adjustable tension grip with spring and indicator of position
- Designed for professional use.
- Ideal for butcher shops, hotels, restaurant kitchens, and supermarkets
- Perfect for cutting both fresh and frozen meat/fish and bones
- Durable structure is constructed with high quality powder-painted aluminum
- Easy to clean and safe to use
- Not applicable for fish

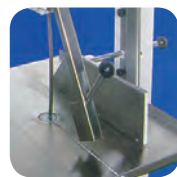
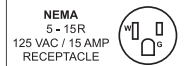


| Item | 45559 | 45506 | 45507 |
|------------------------|-----------------------|---------------------|-----------------------|
| Model | BS-IT-1524 | BS-IT-1829-M | BS-IT-1829-L |
| Blade Length | 60" | 72" | 72" |
| Cutting Capacity (H*W) | 7.48" x 7.28" | 10.6" x 8.3" | 10.6" x 8.3" |
| Power | 1.1 HP / 0.9 kW | 1.2 HP / 0.9 kW | 1.2 HP / 0.9 kW |
| Electrical | 110V/60Hz/1 | 120V/60Hz/1 | 120V/60Hz/1 |
| Weight | 68.3 lbs. / 31 kg | 71.7 lbs. / 32.5 kg | 79.4 lbs. / 36 kg |
| Gross Weight | 75.9 lbs. / 34 kg | 110 lbs. / 50 kg | 88.2 lbs. / 40 kg |
| Dimensions | 18.1" x 16.9" x 28.7" | 20.9" x 18.1" x 35" | 21.3" x 18.5" x 35" |
| Gross Dimensions | 31.5" x 17.7" x 15.7" | 26" x 20" x 40" | 36.2" x 18.1" x 16.5" |

TABLETOP BAND SAW WITH SLIDING STAINLESS STEEL TABLE AND PAINTED BODY *Not applicable for fish*

FEATURES

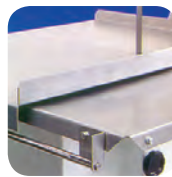
- Comes with sliding stainless steel table, a cut regulator, and a pushing lever



Pushing Lever & Gate



Blade Tension Regulator



Sliding Table

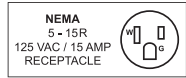


| Item | 10274 |
|------------------------|-----------------------|
| Model | BS-BR-1880 |
| Blade Length | 74" |
| Cutting Capacity (H*W) | 10" x 8.5" |
| Power | 0.5 HP / 0.37 kW |
| Electrical | 110V/60Hz/1 |
| Weight | 77 lbs. / 35 kg. |
| Gross Weight | 131 lbs. / 59.55 kg. |
| Dimensions | 19.7" x 25.2" x 38.6" |
| Gross Dimensions | 32" x 27" x 42" |

1-HP TABLETOP BAND SAW *Not applicable for fish*

FEATURES

- Sliding table on a four wheel carriage base which allows for ease in cutting



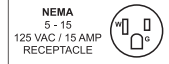
| | |
|------------------------|-----------------------|
| Item | 10270 |
| Model | BS-VE-1981-E |
| Blade Length | 78" |
| Cutting Capacity (H*W) | 7.75" x 7.5" |
| Power | 1 HP / 0.75 kW |
| Electrical | 110V/60Hz/1 |
| Weight | 248 lbs. / 112.73 kg. |
| Gross Weight | 290 lbs. / 131.5 kg. |
| Dimensions (DWH) | 20" x 28" x 41" |
| Gross Dimensions | 26" x 32" x 46" |



65" TABLETOP BAND SAW **NEW**

FEATURES

- Manufactured all stainless steel
- An essential addition to any butcher establishment



| | |
|-----------------------|-----------------------|
| Item | 46785 |
| Model | BS-CN-1651-T |
| Blade Length | 65" |
| Cutting Capacity (WH) | 8.6" x 14" |
| Power | 1 HP |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 89.5 lbs 40.6 kg |
| Gross Weight | 126 lbs 57.2 kg |
| Dimensions (DWH) | 18.4" x 18.3" x 34.5" |
| Gross Dimensions | 21.6" x 20.5" x 40" |
| Compatible Blade | Item 10321 |



2-HP FLOOR BAND SAW *Item 10271 is not applicable for fish*

FEATURES

- Fabricated in steel with electrostatic oven paint, complete with an aluminum head
- Stainless steel table has a four-wheel base that slides on rails
- Equipped with adjustable legs
- Easy to disassemble for quick cleaning and maintenance.



| | Aluminum Body With Stainless Steel Tray | All Stainless Steel |
|------------------|--|------------------------|
| Item | 10271 | 45978 |
| Model | BS-VE-2489-E | BS-VE-2489-ES |
| Blade Length | 98" | 98" |
| Cutting Capacity | 12" x 10.5" | 10.8" x 13.38" |
| Power | 2 HP / 1.5 kW | 2 HP / 1.5 kW |
| Electrical | 220V/60Hz/1 | 220V / 60Hz / 1Ph |
| Weight | 346 lbs. / 157.27 kg. | 313 lbs/140 kg. |
| Gross Weight | 400 lbs. / 181.82 kg. | 308.64 lbs./140 kg. |
| Gross Dimensions | 36" x 40" x 72 | 17.7" x 18.89" x 61.4" |



10271

3- HP FLOOR BAND SAW *Item 10272/18943 are not applicable for fish*

FEATURES

- Fabricated in steel with electrostatic oven paint, complete with an aluminum head
- Stainless steel table has a four-wheel base that slides on rails
- Equipped with adjustable legs and blade saw dimensions of 0.78" x 12.6"
- Easy to disassemble for quick cleaning and maintenance.



| Item | Aluminum Body with Stainless Steel Tray/11 Amps | Aluminum Body with Stainless Steel Tray/9 Amps | All Stainless Steel/ 5/9 Amps |
|-------------------------|--|---|-------------------------------|
| | 10272 | 18943 | 45979 |
| Model | BS-VE-3200-S | BS-VE-3200-T | BS-VE-3200-SS |
| Blade Length | 126" | 126" | 126" |
| Cutting Capacity | 15" x 18" | 15" x 18" | 15" x 18" |
| Power | 3 HP / 2.24 kW | 3 HP / 2.24 kW | 3 HP / 2.24 kW |
| Electrical | 220V/60Hz/1 | 220V/60Hz/3 | 220V/60Hz/3 |
| Weight | 374 lbs. / 170 kg. | 374 lbs. / 170 kg. | 419 lbs./ 190 kg. |
| Gross Weight | 400 lbs. / 181.4 kg. | 415 lbs. / 188.64 kg. | 419 lbs./ 190 kg. |
| Dimensions (DWH) | 43.6" x 47.6" x 87.5" | 43.6" x 47.6" x 87.5" | 41.4" x 36" x 75.6" |
| Gross Dimensions | 40" x 54" x 96" | 40" x 54" x 96" | 22.4" x 18.9" x 66.7" |

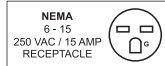


10272

FLOOR BAND SAWS WITH AN EXTRA BLADE NEW

FEATURES

- Made of stainless steel and comes with on extra blade
- An essential addition to any butcher establishment



| Item | 20236 | 20237 |
|------------------------------|-----------------------|-----------------------|
| Model | BS-BR-3150-SS | BS-BR-2820-SS |
| Blade Length | 124" | 111" |
| Cutting Capacity (WH) | 12.25" x 14.125" | 10" x 12.75" |
| Power | 3 HP | 2 HP |
| Electrical | 230V / 60Hz / 1Ph | 230V / 60Hz / 1Ph |
| Consumption | 2.2 kW / hour | 1.47 kW / hour |
| Weight | 264 lbs 119.7 kg | 240 lbs 108.9 kg |
| Gross Weight | 407 lbs 184.6 kg | 339 lbs 153.8 kg |
| Dimensions (DWH) | 36.3" x 42.1" x 72.9" | 38.6" x 36.3" x 73.6" |
| Gross Dimensions | 49.2" x 47.6" x 81.9" | 44.9" x 43.7" x 81.9" |



20236

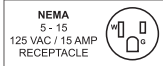
20237

FLOOR BAND SAWS NEW

FEATURES

- Made of stainless steel
- An essential addition to any butcher establishment

| Item | 46786 | 46787 |
|------------------------------|----------------------|--------------------|
| Model | BS-CN-2020 | BS-CN-2400 |
| Blade Length | 79.5" 2020 mm | 94.5" 2400 mm |
| Cutting Capacity (WH) | 11" x 18.5" | 13" x 25" |
| Power | 2 HP | 2.95 HP |
| Electrical | 220V / 60Hz / 3Ph | 220V / 60Hz / 3Ph |
| Weight | 265.5 lbs 120.4 kg | 311 lbs 141 kg |
| Gross Weight | 341 lbs 154.6 kg | 409 lbs 185.5 kg |
| Dimensions (DWH) | 23.5" x 26.5" x 62" | 31.5" x 29" x 68" |
| Gross Dimensions | 27 x 30" x 67.7" | 34.4" x 32" x 73" |
| Compatible Blade | Item 16860 | Item 10411 |



46787

46786



**Known for
Reliability
Since 1921**

Omcan Is The Authorized Distributor Of Biro® Which Produces Quality Meat Processing Equipment.

We Carry A Full Line Of Meat Equipment Which Includes Meat Saws, Meat Tenderizers, Mixer-Grinders, Tabletop Grinders/Mincers, Floor Model Grinders/Mincers, Meat Room/Deli Slicers, Horizontal Slicers, Vacuum Tumblers, Poultry Cutters, Frozen Block Chippers, And Patty/ Food Formers. Service Is Available From Locations Worldwide. We Can Custom Design And Build Any Of Our Meat Equipment To Meet The Demanding Needs Of Today's Meat Processors.

Only Available In Canada



BIRO SAW

- Provide reliability and durability to the food processing industry
- True blade alignment allows for excellent blade tracking, giving dependable straight cutting year after year



Biro 1.5 Hp - Meat Saw With 12" Diameter Saw Blade Wheel- Standard Aluminum Head

| | |
|---------------------------------|---|
| Model | Model 22 |
| Finish | Stainless steel, nickel, cast aluminum |
| Motors | 1.5 HP, 1 or 3 phase |
| Switch | Toggle type standard, thermal overload, waterproof, magnetic available at extra cost. |
| Blade | 5/8" x 91" |
| Cutting Clearance | 12 1/2" H x 11" W |
| Extra Cost Modifications | Stationary front stainless steel table |
| Gross Weight | 342 lbs. (approximate) / 155.45 kg |
| Dimensions (DWH) | 29" x 20 1/2" x 61 3/8" |
| Gross Dimension | 32" x 40" x 41" |



Biro 1.5 Hp - Meat Saw With 12" Diameter Saw Blade Wheel-Stainless Steel Head

| | |
|---------------------------------|---|
| Model | Model 22 SS |
| Finish | Stainless steel body, stainless steel head and door optional |
| Motors | 1.5 HP, 1 or 3 phase |
| Switch | Toggle type standard, thermal overload, waterproof, magnetic available at extra cost. |
| Blade | 5/8" x 91" |
| Cutting Clearance | 12 1/2" H x 11" W |
| Extra Cost Modifications | Stationary front stainless steel table |
| Gross Weight | 362 lbs. (approximate) / 164.55 kg. |
| Dimensions (DWH) | 29" x 20 1/2" x 61 3/8" |
| Gross Dimension | 32" x 40" x 41" |



Please call for pricing. To find out more about the complete Biro® line of products, please visit us at WWW.OMCAN.COM or call 1-800-465-0234

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Biro 1.5 Hp - Meat Saw With 12" Diameter Saw Blade Wheel- Standard Aluminum Head

| | |
|----------------------------|--|
| Model | Model 1433 |
| Finish | Stainless steel, nickel |
| Head Structure | Stainless steel |
| Motors | 3 HP, 3 phase totally enclosed |
| Switch | Watertight magnetic starter with thermal overload and under voltage protection |
| Blade And Speed | 5/8" x 108", 3550 fpm, higher speed at no cost |
| Cutting Clearance | 14 1/4" H x 13"W |
| Meat Carriage | Stainless steel, EZ Flow System 23 1/2" L x 15 1/2"W |
| Extra Modifications | Stationary front table, optional motor voltages |
| Gross Weight | 478 lbs. / 217.27 kg. |
| Dimensions (DWH) | 31 3/4" x 35" x 68 1/2" |
| Gross Dimension | 48" x 37" x 40" |



Biro 2 Hp 16" Meat Saw With Fixed Stainless Steel Head Structure "Original Standard"

| | |
|----------------------------|---|
| Model | Model 3334SS |
| Finish | Stainless steel, nickel |
| Head structure | Cast aluminum, movable, ratchet tension |
| Motors | 2 HP, 50 or 60 Hz 3 Phase totally enclosed, 1 phase available |
| Switch | General purpose, thermal overload |
| Blade and speed | 5/8" x 124", 3200 fpm, higher speed at no cost |
| Cutting Clearance | 15 1/2" H x 15 1/2"W |
| Meat carriage | Stainless steel, 15 1/2" x 23 1/2" |
| Extra Modifications | 3 and 5 HP Watertight switch, lower removable saw wheel, stainless steel head and door (movable), double saw guide bar, left hand feed with S.S. head, low profile S.S. head structure, water jet, double flange blade wheels, double flange blade wheels, (lower removable), narrow guides, stationary front table, split platter, fast blade change |
| Gross Weight | 538 lbs. / 244.55 kg. |
| Dimensions (DWH) | 38 1/2" x 36 1/2" x 71 3/4" |



Biro 3 Hp 16" Meat Saw With Movable Cast Aluminum Head Structure

| | |
|----------------------------|--|
| Model | Model 3334SS-4003 |
| Finish | Stainless steel, nickel |
| Head Structure | Cast Aluminum, movable ratchet tension |
| Motors | 3 HP, 3 phase totally enclosed |
| Switch | Watertight magnetic starter with thermal overload and under voltage protection |
| Blade And Speed | 5/8" x 124", 4000 fpm, higher speed at no cost |
| Cutting Clearance | 15 1/2" H x 15 1/2"W |
| Meat Carriage | Stainless steel, EZ Flow System 25 9/16" L x 15 1/2"W |
| Extra Modifications | Cord and plug, double flange wheels, lower removable wheels, split rear platter, stainless steel head, |
| Gross Weight | 564 lbs. / 256.36 kg. |
| Dimensions (DWH) | 38 1/2" x 36 1/2" x 70 3/4" |



Biro 3 Hp - Meat Saw With Fixed Stainless Steel Head Structure-Right To Left Feed



| | |
|----------------------------|--|
| Model | Model 3334SS-4003FH |
| Finish | Stainless steel, nickel |
| Head Structure | Fixed stainless steel |
| Motors | 3 HP, 50 or 60 Hz 3 Phase totally enclosed, 1 phase available |
| Switch | Watertight magnetic starter with thermal overload and under voltage protection |
| Blade And Speed | 5/8" x 124", 4000 fpm, higher speed at no cost |
| Cutting Clearance | 15 1/2" H x 15 1/2"W |
| Meat Carriage | Stainless steel, EZ Flow System 25 9/16" L x 15 1/2"W |
| Extra Modifications | Power cord and plug, front table extension, stationary front table, double flange wheels, split rear platter, removable lower wheel, longer meat gauge plates, stainless steel wheels. |
| Gross Weight | 583 lbs. / 265 kg. |
| Dimensions (DWH) | 38 1/2" x 36 1/2" x 71 3/4" |
| Gross Dimension | 38" x 50" x 79" |



Biro 3 Hp 18" Meat Saw With Stainless Steel Fixed Head



| | |
|----------------------------|---|
| Model | Model 44SSFH |
| Finish | Stainless steel, nickel |
| Head And Door | Stainless steel fixed head, removable head door. |
| Motors | 3 HP, 50 or 60 Hz, 3 Phase open |
| Switch | Watertight magnetic starter with thermal overload and under voltage protection |
| Blade And Speed | Std. 4000 feet (1219 m) per minute approx. Higher blade speed available depending on product to be cut. |
| Cutting Clearance | 17 1/8" H x 17 5/32"W |
| Meat Carriage | Stainless steel EZ-flow movement with eight stainless steel bearings. Power cord and plug, double movable saw guide bar, stainless steel saw blade wheels, stainless steel saw blade wheels, 1" (25.4 Mm) cast saw blade, accepts 1" (25.4 Mm) wide saw blade, longer ss hex adjustable legs - 2" (51 mm) increments, left hand feed (left to right) available for all listed designs, narrow upper and table guides for .018 (.046 Cm) thick saw blades |
| Extra Modifications | |
| Gross Weight | 700 lbs. / 318.18 kg. |
| Dimensions (DWH) | 38 1/2" x 34 3/4" x 78 3/4" |
| Gross Dimension | 54" x 45" x 83" |



BIRO MIXER GRINDER



Biro 2-Hp Auto Feed Mixer Grinder *Plate and knife not included*



| | |
|---------------------------|---|
| Model | Model Mini-22 |
| Finish | Stainless steel frame, enclosure, hopper, lid, bowl, ring and auger. |
| Motors | Auger-2 HP (1.5kw), 208V, 50 Hz or 60 Hz, 1 or 3 phase. Mixer-1 HP (.75kw), 208, 50 Hz or 60 Hz, 1 or 3 phase. |
| Drive Systems | Double-reduction, direct-drive, gear motor (both auger & mixer). |
| Hopper Capacity | Size 22, uses size 22 plate and knives |
| Output Capacity | Up to 45 lbs. |
| Standard Equipment | Spurt guard, grinder stand w/locking swivelcasters, 10' cord and plug, safety interlock on lid. |
| Options | Pneumatic footswitch, stainless steel casters, size 22 knives and plate |
| Gross Weight | 530 lbs./ 240.4kg |
| Dimensions (DWH) | 35" x 25.25" x 52" |
| Gross Dimension | 44" x 30" x 61" |



Biro 3-Hp Auto Feed Mixer Grinder *Plate and knife not included*



| | |
|---------------------------|--|
| Model | Model Mini-32 |
| Finish | Stainless steel hopper, frame lid, and paddle. Tinned bowl, ring, and auger |
| Motors | Auger-3 HP, 208V, 60 Hz, 3 phase, 50 Hz available |
| Drive Systems | Auger-single reductions chain drive, Mixer double reduction gear drive |
| Bowl Type | Size 32, uses size 32 plate and knives |
| Hopper Capacity | Up to 50 lbs. |
| Output Capacity | Up to 68 lbs. / minute |
| Standard Equipment | No inlet (solid tub), removable for easier cleaning, spurt guard, ring wrench, grinder stand with locking swivel casters, operating and safety manual. |
| Options | Size 32 knives and plates, pneumatic foot switch, stainless steel casters, 200 volt motor. |
| Gross Weight | 540 lbs. / 245.45 kg. |
| Dimensions (DWH) | 39" x 59" x 57.5" |
| Gross Dimension | 48" x 31" x 60" |



Please call for pricing. To find out more about the complete Biro® line of products, please visit us at WWW.OMCAN.COM or call 1-800-465-0234

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Biro 3-Hp Auto Feed Mixer Grinder *Plate and knife not included*



| | | |
|---------------------------|--|---|
| Model | Model AFMG24 | |
| Finish | Stainless steel hopper, frame lid, and paddle. Tinned bowl, ring, and auger | |
| Motors | Standard: 5 HP, 208V, 60 Hz, 3 Phase | Optional (Extra cost): 7 1/2 HP, 208V, 60 Hz, 3 Phase 7 1/2 HP, 220V/380V, 50 Hz, 3 Phase 5 HP, 220V, 50 Hz, 3 Phase 5 HP, 220V, 60 Hz, 1 Phase |
| Drive Systems | Tandem single reduction of oil bath speed reducers with heavy-duty mechanical clutch | |
| Bowl Type | Size 32, uses size 32 plate and knives | |
| Hopper Capacity | Up to 140 lbs. | |
| Output Capacity | Up to 68 lbs. / minute | |
| Standard Equipment | Splash guard, ring wrench, 8' cord, and plug on 3 phase only, no inlet hopper (solid tub), stainless steel 2nd grind paddle with hook, ring wrench, receptacle for pneumatic footswitch, operating and safety manual. | |
| Options | Size 32 plate and knife, pneumatic or electric footswitch, stainless steel bowl, ring, and auger (enterprise or unger), adjustable legs and casters, 7.5hp motor, meat lug holder, right or left feed inlet with connections for tandem systems. | |
| Gross Weight | 5 HP: 669 lbs./304 kg. | 7-1/2 HP: 725 lbs. /329.55 kg. |
| Dimensions (DWH) | 40 1/2" x 21 3/4" x 59 1/4" | |
| Gross Dimension | 47" x 35" x 61" | |



Biro 7 1/2-HP Ergonomic Auto Feed Mixer Grinder with Size 32 Bowl *Plate and knife not included*



| | | |
|---------------------------|---|------------------------------------|
| Model | Model EMG-32 | |
| Finish | Stainless steel hopper, frame lid, and paddle. Tinned bowl, ring, and auger | |
| Motors | Auger: 7 1/2 HP 208V, 60 Hz, 3 Phase Mixer: 3/4 HP, 208 V 60 Hz, 3 Phase (Other voltages call factory) 50 Hz available | |
| Drive systems | Auger-single reduction drive chain | Mixer-double reduction chain drive |
| Bowl type | Size 32, uses size 32 plate and knives | |
| Hopper capacity | Up to 150 lbs. | |
| Output capacity | Up to 80 lbs. / minute first grind. Up to 56 lbs. / minute second grind | |
| Standard Equipment | No inlet (solid tub) hopper, spurt guard, ring wrench, pneumatic footswitch, 11' cord and plug, reversible paddles, meat cart less lugs, locking swivel casters with preventz additive, bowl nut wrench, operating and safety manual. | |
| Options | Size 32 plate and knife, electric foot, switch, 35° right and left side hopper inlet with connections for tandem operations, stainless steel bowl and ring (enterprise or unger). | |
| Gross Weight | 920 lbs. / 418.18 kg. | |
| Dimensions (DWH) | 52" x 29" x 52" | |
| Gross Dimensions | 61" x 40" x 62" | |



Biro 7 1/2 HP Auto Feed Mixer Grinder with Size 48 Bowl Plate and knife not included



| | |
|---------------------------|--|
| Model | Model AFMG-48 |
| Finish | Stainless steel hopper, frame lid, and paddle. Tinned bowl, ring, and auger |
| Motors | Auger: 7 1/2 HP 208V, 60 Hz, 3 Phase. Mixer: 1 3/4 HP, 208 V 60 Hz, 3 Phase (Other voltages call factory) 50 Hz available |
| Drive Systems | Auger-single reduction chain drive. Mixer -direct drive |
| Bowl Type | Size 48, uses size 32 plate and knives |
| Hopper Capacity | Up to 200 lbs |
| Output Capacity | Up to 65 lbs. /minute |
| Standard Equipment | Splash guard, ring wrench, 10' cord and plug, locking swivel casters with preventz additive, right side or no inlet hopper |
| Options | Size 32 plate and knife, 10 HP auger motor, electric or pneumatic footswitch, stainless steel ring, auger, and bowl. Accessory cleaning and storage rack, extra long stainless steel legs, connecting horn and seal for tandem operations. Left inside hopper. |
| Gross Weight | 875 lbs. / 397.73 kg. |
| Dimensions (DWH) | 27" x 25" x 54 7/8" |
| Gross Dimensions | 50" x 35" x 64" |



Biro 7 1/2 HP Auto Feed Mixer Grinder with Size 52 Bowl Plate and knife not included



| | |
|---------------------------|--|
| Model | Model AFMG-52 |
| Finish | Stainless steel hopper, frame lid, and paddle. Tinned bowl, ring, and auger |
| Motors | Auger: 7 1/2 HP 208V, 60 Hz, 3 Phase. Mixer: 1 3/4 HP, 208 V 60 Hz, 3 Phase (Other voltages call factory) 50 Hz available |
| Drive Systems | Auger-single reduction chain drive. Mixer -direct drive |
| Bowl Type | Size 52, uses size 52 plate and knives |
| Switch | Watertight magnetic switch system with thermal overload protection. Magnetic safety interlocks on hopper lid, includes 12' 6-4 power cord. |
| Hopper Capacity | Up to 200 lbs |
| Output Capacity | Up to 110 lbs. /minute |
| Standard Equipment | Splash guard, ring wrench, 10' cord and plug, locking swivel casters with preventz additive, right side or no inlet hopper |
| Options | Size 52 plate and knife, 10 HP auger motor, electric or pneumatic footswitch, stainless steel ring, auger, and bowl. Accessory cleaning and storage rack, extra long stainless steel legs, connecting horn and seal for tandem operations. Left inside hopper. |
| Gross Weight | 905 lbs./411.36 kg. |
| Dimensions (DWH) | 27" x 25" x 54 7/8" |
| Gross Dimensions | 50" x 35" x 64" |





Biro 10 HP Auto Feed Mixer Grinder with Size 52 Bowl Plate and knife not included

| | |
|---------------------------|---|
| Model | Model AFMG-52-4 |
| Finish | Stainless steel hopper, frame lid, and paddle. Tinned bowl, ring, and auger |
| Motors | Auger 10 HP totally enclosed motor. Mixer 5HP totally enclosed (Call for other voltages). 50 Hz available |
| Drive Systems | Auger-single reduction chain drive (35 pitch-4 row) roller drive chain with tapered roller bearings; Mixer -double reduction gear box and open face gear drive. |
| Bowl Type | Size 52, uses size 52 plate and knives |
| Switch | Watertight magnetic switch system with thermal overload protection. Magnetic safety interlocks on hopper lid, includes 12' 6-4 power cord. |
| Hopper Capacity | Up to 400 lbs |
| Output Capacity | Up to 110 lbs. /minute |
| Standard Equipment | 35 Degree right hand inlet, stainless steel 2nd grind paddle with center arm, adjustable legs with casters, spurt guard and ring wrench. |
| Options | Size 52 plate and knife, electrical or pneumatic footswitch, left hand 35 degree side inlet, left or right 90 degree straight side inlet, hopper with no inlet, connections for tandem operations, continuous feed lid, stainless steel bowl, ring and auger (enterprise or unger). |
| Gross Weight | 1440 lbs. / 654.55 kg. |
| Dimensions (DWH) | 40 13/64" x 32 7/8" x 71 15/16" |
| Gross Dimensions | 60" x 44" x 70" |



Biro 15 HP Auto Feed Mixer Grinder with Size 56 Bowl Plate and knife not included

| | |
|---------------------------|---|
| Model | Model AFMG-56-4 |
| Finish | Stainless steel hopper, frame lid, and paddle. Tinned bowl, ring, and auger |
| Motors | Auger: 15 HP 208V, 60 Hz, 3 Phase Mixer: 3/4 HP, 208 V 60 Hz, 3 Phase (Other voltages call factory) 50 Hz available |
| Drive Systems | Auger-single reduction synchronous drive belt. Mixer -double reduction synchronous drive belt. |
| Bowl Type | Size 56, uses size 56 plate and knives |
| Hopper Capacity | Up to 400 lbs. |
| Output Capacity | Up to 200 lbs. /minute |
| Standard Equipment | No inlet (solid tub) hopper, gas cylinder to assist lid opening, spurt guard, ring wrench, S.S. bowl, ring auger, operating and safety manual. |
| Options | Size 56 knife and plate, electrical or pneumatic footswitch, cast iron hot tin-dipped bowl, ring and auger, rod style grated lid for continuous feed, locking swivel casters, 90° straight or 35° angle, right or left inlet with connections for tandem operations, casters. |
| Gross Weight | 2060 lbs. / 936.36 kg. |
| Dimensions (DWH) | 59 5/16" x 35 7/8" x 57 5/16" |
| Gross Dimensions | 67" x 48" x 76" |





Biro 20 HP Auto Feed Mixer Grinder with Size 56 Bowl Plate and knife not included

| | |
|---------------------------|--|
| Model | Model AFMG-56-MKIII |
| Finish | Stainless steel hopper, frame, bowl, ring, auger and paddles |
| Motors | Auger: 20 HP 208V, 60 Hz, 3 Phase Mixer: 5 HP, 208 V 60 Hz, 3 Phase (Other voltages call factory) 50 Hz available |
| Drive Systems | Auger-single reduction synchronous drive belt. Mixer -double reduction synchronous drive belt. |
| Bowl Type | Size 56, uses size 56 plate and knives |
| Hopper Capacity | Up to 800 lbs. |
| Output Capacity | Up to 250 lbs. /minute |
| Standard Equipment | No inlet (solid tub) hopper, pneumatic lid opener regulated to 45 Psi, spurt guard, ring wrench, operating and safety manual. |
| Options | Size 56 knives and plates, cast iron hot tin-dipped bowl, ring and auger, rod style grated lid for continuous feed, locking swivel casters, 90° straight right or left inlet with connections for tandem operations. |
| Gross Weight | 2526 lbs. / 1148.18 kg. |
| Dimensions (DWH) | 61 5/8" x 53" x 74 1/2" |
| Gross Dimensions | 73" x 65" x 82" |



Biro 3/4 HP Manual Feed Grinder with Size 22 Bowl Plate and knife not included



| | |
|---------------------------|---|
| Model | Model 722 |
| Finish | Cast aluminum body, tinned bowl, ring, and worm |
| Motors | 3/4 HP (.56kw), 115/230V, 60 Hz, 1 phase totally enclosed standard, 50 Hz available |
| Switch | Toggle |
| Feed Pan | Stainless steel standard 20"L x 13"W x 2.5" |
| Transmission | High torque drive, 95% efficient |
| Bowl Type | Size 22 straight side |
| Capacity | 10 - 16 lbs. (4.5-7.3kg)/ minute |
| Standard Equipment | Meat stomper, 6' cord and plug, 115 volt. |
| Options | Size 22 plate and knife |
| Gross Weight | 112 lbs./ 50.8 kg |
| Dimensions (DWH) | 21" x 12.8" x 20" |
| Gross Dimensions | 18" x 31" x 27" |



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Biro 1 HP Manual Feed Grinder with Size 22 Bowl Plate and knife not included

| | |
|---------------------------|---|
| Model | Model 822SS |
| Finish | High polish stainless steel case, tinned bowl, ring, and worm |
| Motors | 1 HP (.75kw), 115/230V, 60 Hz1 or 3 phase open standard; 50 Hz available. |
| Switch | Toggle activator with magnetic contactor |
| Feed Pan | Stainless steel standard 20" L x 13" W x 2.5" D |
| Transmission | High torque drive, 95% efficient |
| Bowl Type | size 22, straight side |
| Capacity | 12-16 lbs/ minute. |
| Standard Equipment | Meat stomper, 6' cord and plug, 115 volt. |
| Options | Size 22 plate and knife |
| Gross Weight | 121 lbs/ 54.9 kg |
| Dimensions (DWH) | 23.4" x 13" x 20.25" |
| Gross Dimensions | 16" x 28.5" x 24" |



Biro 1 HP Manual Feed Grinder with Size 22 Bowl Plate and knife not included

| | |
|---------------------------|--|
| Model | Model 922SS |
| Finish | High polish stainless steel case, tinned bowl, ring and worm. |
| Motors | 1 HP, 115/230V, 60 Hz, 1 or 3 phase totally enclosed standard, 50 Hz available |
| Switch | Toggle |
| Feed Pan | Stainless steel standard 20" L x 13" W x 2 1/2" D |
| Transmission | High torque drive, 95 % efficient. |
| Bowl Type | Size 22 |
| Capacity | 10-16 lbs. per minute |
| Standard Equipment | Meat stomper, 6' cord and plug, 115 volt. |
| Options | Size 22 plate and knife |
| Gross Weight | 148 lbs./67.27 kg. |
| Dimensions (DWH) | 28 1/4" x 15 1/2" x 22" |
| Gross Dimensions | 18" x 31" x 27" |



Biro 2 HP Manual Feed Grinder with Size 42 Bowl Plate and knife not included

| | |
|---------------------------|---|
| Model | Model 6642 |
| Finish | High polish stainless steel case, tinned bowl, ring, and worm |
| Motors | 2 HP, 1 or 3 phase standard; 50 cycle available at extra cost. |
| Switch | Waterproof push-button with magnetic contactor |
| Feed Pan | Stainless steel standard, removable, 39" x 20" x 4 3/4" |
| Transmission | Biro built, double reduction steel gear type oil bath |
| Bowl Type | Size 42, flared, uses size 32 knife and plate |
| Capacity | Up to 41 lbs./ minute |
| Legs | 4" standard, 22" available at extra cost |
| Standard Equipment | Splash guard, bowl guard, meat stomper, ring wrench |
| Options | Size 32/42 knife and plate (specify plate hole size required), power cord less plug, longer 22" (55.5 cm) aluminum legs, solid stomper. |
| Gross Weight | 280 lbs (for 1 ph); 260 lbs. (for 3 ph) |
| Dimensions (DWH) | 39" x 22" x 26.6" |
| Gross Dimensions | 25" x 45" x 31" |



Biro 3 HP Manual Feed Grinder with Size 45 Bowl Plate and knife not included



| | |
|---------------------------|---|
| Model | Model 346SS |
| Finish | Stainless steel case, tray and guard, tinned bowl, ring, and worm |
| Motors | 3 HP, various voltages, 50/60 Hz, 1 phase or 3 phase |
| Switch | Magnetic type with thermal overload and under voltage protection |
| Feed Pan | Left hand feed, removable 45" x 24" x 7 1/4" |
| Transmission | Heavy-duty roller chain drive |
| Bowl Type | Size 45, straight chute type, uses size 32 knife and plate |
| Capacity | 25-40 lbs./minute |
| Standard Equipment | 11" (280 Mm) aluminum legs, spurt guard, stomper, ring wrench, bowl guard on feed pan |
| Options | Size 32 knife and plate, longer legs, power cord , 220/380-50-3, 220-50-1, stainless steel bowl assembly (enterprise or unger), solid stomper, right hand feed pan. |
| Gross Weight | 432 lbs (for 1 ph); 435 lbs. (for 3 ph) |
| Dimensions (DWH) | 45" x 24" x 45" |
| Gross Dimensions | 30" x 59" x 41" |



Biro 5 HP or 7 HP Manual Feed Grinder with Size 48 or 52 Bowl Plate and knife not included



| | |
|---------------------------|--|
| Model | Model 548SS, 7548SS, 552SS, 7552SS HHP |
| Finish | Stainless steel case, tray, and guard, tinned bowl, ring, and worm |
| Motors | 5, or 7 1/2 HP, various voltages, 50/60 Hz, 1 phase (5 HP only) or 3 phase. |
| Switch | Magnetic type with thermal overload and under voltage protection. |
| Feed Pan | Left hand feed, removable, 52" L x 29" W x 9"D |
| Transmission | Heavy-duty roller chain drive. |
| Bowl Type | Size-48 or 52 flared, uses size 32 or 52 knife and plate. |
| Capacity | 1500 to 6000 lbs. hour |
| Standard Equipment | Aluminum legs (see schematic), spurt guard, stomper, ring wrench, bowl guard on feed pan, operating and safety manual. |
| Options | Size 32 knife and plate, longer legs aluminum or steel with cross bracing, various motors (see chart), solid stomper, connections for mixer grinder systems, right hand. |
| Gross Weight | 502 lbs (548SS) 517 lbs (7548SS, 552SS) 527 lbs (7552SS) |
| Dimensions (DWH) | 55" x 29" x 42 3/4" |



Biro 10 HP or 15 HP Manual Feed Grinder with Size 56 Bowl Plate and knife not included



| | |
|---------------------------|--|
| Model | Model 1056SS, 1556SS HHP |
| Finish | Stainless steel case, tray, and guard, tinned bowl, ring, and worm |
| Motors | 10 or 15 HP, various voltages, 50/60 Hz, 3 phase, |
| Switch | Magnetic type with thermal overload and under voltage protection. |
| Feed Pan | Left hand feed, removable, 52" L x 29" W x 9"D |
| Transmission | Heavy-duty roller chain drive. |
| Bowl Type | Size-56 flared, uses size 56 knife and plate. |
| Capacity | 7500 lbs. hour |
| Standard Equipment | Aluminum legs (see schematic), spurt guard, stomper, ring wrench, bowl guard on feed pan, operating and safety manual. |
| Options | Size 32 knife and plate, longer legs aluminum or steel with cross bracing, various motors (see chart), solid stomper, connections for mixer grinder systems, right hand. |
| Gross Weight | 703 lbs (1056SS) 706 lbs (1556SS) |
| Dimensions (DWH) | 58 3/4" x 29" x 42 3/4" |



BIRO VACUUM MARINATING TUMBLERS



Biro Vacuum Marinating Tumblers with 40-lb Capacity Stainless Steel Drums



| | VTS-41 | VTS-42 |
|---------------------------|--|---|
| Model | VTS-41 | VTS-42 |
| Finish | Stainless steel frame, except wheels and lid gasket | |
| Drum Motors | 1/25 HP, 115V, 60 Hz, 1 phase. | |
| Vacuum Pump | Remote Pump 1/8 HP, (138W) with filter on hose | Self-Contained Pump 1/8 HP, (138W) with external filter on case |
| Capacity | 40 lb. capacity stainless steel drum | |
| Standard Equipment | 6' cord and 3 prong plug for 115V/60/1 | 5' cord and 3 prong plug for 115-60-1, 5' cord and 3 prong plug for 220V/60/1 and 220V/50/1 |
| Options | 50 Hz motor for 42, variable speed motor available | |
| Gross Weight | 58 lbs. carton #1 37 lbs. carton #2 | 70 Lbs. carton #1 20 lbs. carton #2 |
| Dimensions (DWH) | 30" x 15 1/4" x 18 1/2" | |
| Gross Dimensions | carton 1: 19" x 35" x 12" carton 2: 16" x 16" x 19" | carton 1: 19" x 35" x 12" carton 2: 16" x 16" x 19" |



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Only Available In Canada



Biro Vacuum Marinating Tumblers with Twin 20-lb Capacity Stainless Steel Drums

| | | |
|---------------------------|--|--|
| Model | VTS-43 | VTS-44 |
| Finish | Stainless steel frame, except wheels and lid gasket | |
| Drum Motors | 1/25 HP, 115V, 60 Hz, 1 phase. | |
| Vacuum Pump | Remote Pump 1/8Hp (138 w) with filter on hose | Self-Contained Pump 1/8 HP, (138W) with external filter on case |
| Capacity | Twin 20 lb. capacity stainless steel drums | |
| Standard Equipment | 6' cord and 3 prong plug for 115V/60/1 | 5' cord and 3 prong plug for 115-60-1, 5' cord and 3 prong plug for 220V/60/1 and 220V/50/1 |
| Options | 50 Hz motor for 44, variable speed motor, 40 lb stainless steel drum | |
| Gross Weight | 63 lbs. / 28.64 kg. (carton 1), 18 lbs. / 8.18 kg. (carton 2), 20 lbs. / 9 kg. (carton 3) | 78 lbs. / 35.45 kg. (carton 1), 21 lbs. / 9.55 kg. (carton 2) |
| Dimensions (DWH) | 30" x 15.25" x 18.5" | |
| Gross Dimensions | 37" x 20" x 12" (carton 1), 13" x 10" x 12" (carton 2), 15" x 15" x 22" (carton 3) | 37" x 20" x 12" (carton 1), 15" x 15" x 22" (carton 2) |

Biro Vacuum Marinating Tumblers with 100-lb Capacity Stainless Steel Drums

| | |
|---------------------------|---|
| Item | 20366 |
| Model | Model VTS100 |
| Finish | Stainless steel frame, drum and case |
| Drum Motors | 3/4 HP Variable Speed, 115V, 60Hz, 1 phase |
| Vacuum Pump | 3/4 HP, 115 V, 60 Hz, 1 Phase. External trap with filter |
| Drum Capacity | 100 lb. approximate |
| Standard Equipment | 5" Locking swivel casters, drain cap wrench, external moisture trap with removal tool, internal in-line filter, 1 extra filter element, 8' cord and plug 115v, 8' cord no plug 220v, 4 adjustable, quick release toggle clamps on lid, silicone lid gasket, operating and safety manual |
| Gross Weight | 640 lbs. / 290.91 kg. |
| Dimensions (DWH) | 54" x 26" x 46" |
| Gross Dimensions | 72" x 42" x 53" |



Biro Vacuum Marinating Tumblers with 500-lb Capacity Stainless Steel Drums

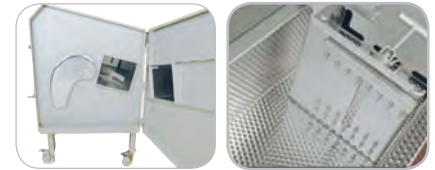
| | |
|---------------------------|---|
| Item | 20249 |
| Model | Model VTS500 |
| Finish | Stainless steel frame, drum and case |
| Drum Motors | 3/4 HP Variable Speed, 115V, 60Hz, 1 phase |
| Vacuum Pump | 3/4 HP, 115 V, 60 Hz, 1 Phase. External trap with filter |
| Drum Capacity | 500 lb. approximate |
| Standard Equipment | 5" Locking swivel casters, drain cap wrench, external moisture trap with removal tool, internal in-line filter, 1 extra filter element, 8' cord and plug 115v, 8' cord no plug 220v, 4 adjustable, quick release toggle clamps on lid, silicone lid gasket, operating and safety manual |
| Gross Weight | 833 lbs. / 378.64 kg. |
| Dimensions (DWH) | 73 1/4" x 30" x 50" |
| Gross Dimensions | 96" x 42" x 57" |





BIRO HORIZONTAL SLICER WITH MECHANICAL THICKNESS ADJUSTMENTS

| | |
|---------------------------|--|
| Model | Model 109PCM |
| Electrical | 2 HP, 208/ 220/440 volts, 60 Hz, 3 Phase, 1.5 KW, 220/380/415 volts, 50 Hz, 3 phase, 10' cord no plug. Must specify exact voltage prior to ordering. |
| Finish | Stainless steel frame and skin. Lexan chamber lids. |
| Chamber Size | 9"H x 10" W x 30" L |
| Safety | Magnetic interlocks on all doors, brake motor, locking casters, OSHA lockout power switch |
| Blades | Stainless steel curved sickle type. Two blades supplied with each machine, one smooth or serrated blade on the machine and whichever one you want extra. |
| Blade Speed | Up to 170 cuts per minute |
| Controller | Main on off, run or jog, push button start, emergency "E" stop |
| Cut Thickness | 1/16" plus minimum or 1 1/8" maximum |
| Standard Equipment | 5"Dia. total-lock swivel casters with prevenz, operating manual, 15' cord no plug |
| Gross Weight | 944 lbs / 429 kg. |
| Dimensions (DWH) | 79 11/16" x 33 1/2" x 49" |
| Gross Dimensions | 85" x 40" x 60" |



BIRO HORIZONTAL SLICER (ELECTRONIC PROGRAM)



| | |
|---------------------------|--|
| Model | Model 109PC |
| Electrical | 3 HP, 208/ 220/440 volts, 60 Hz, 3 Phase, 2.2. KW, 220/380/415 volts, 50 Hz, 3 phase, 10' cord no plug. Must specify exact voltage prior to ordering. |
| Finish | Stainless steel frame and skin. Lexan chamber lids. |
| Chamber Size | 9"H x 10" W x 30" L |
| Safety | Magnetic interlocks on all doors, brake motor, locking casters, OSHA lockout power switch |
| Blades | Stainless steel curved sickle type. Two blades supplied with each machine, one smooth or serrated blade on the machine and whichever one you want extra. |
| Blade Speed | Up to 180 cuts per minute |
| Controller | Electronic, splash proof, user friendly keypad in English or metric, programmable up to 7 programs, automatic transport return |
| Cut Thickness | 1/16" plus minimum or 30" maximum |
| Standard Equipment | 5"Dia. total-lock swivel casters with prevenz, operating manual, 15' cord no plug |
| Gross Weight | 1015 lbs / 461.36 kg. |
| Dimensions (DWH) | 77" x 33 1/2" x 36 1/2" |
| Gross Dimensions | 85" x 40" x 60" |



Shown with conveyor

BIRO PRO-9 SERIES TENDERIZERS *Optional strip cutter cradles*



| | | | |
|---------------------------|---|-------------------|---------------------|
| Model | PRO-9 SD - 1/2 HP | PRO-9 HD - 1/2 HP | PRO-9 HD - 3/4 HP |
| Finish | Stainless steel, cast aluminum | | |
| Hopper Cover | Lexan or stainless steel | | |
| Motors | 1/2 HP or 3/4 HP, 1 or 3 phase open type, 50 Hz motor available at extra cost | | |
| Switch | On/Off Toggle type with cover safety switch | | |
| Transmission | SD (standard duty) Adjustable V belt; HD 9 (heavy-duty) High Torque Drive | | |
| Cutting Groups | Stainless steel with stainless steel pacers and combs | | |
| No Cost Options | 140 RPM roller speed is available on heavy-duty units only upon request | | |
| Extra Cost Options | For SD and HD units scoring rollers and star rollers | | |
| Gross Weight | 74 lbs / 33.64 kg. | 75 lbs. / 34 kg. | 78 lbs. / 35.45 kg. |
| Dimensions (DWH) | 13" x 16.5" x 16" | 13" x 16.5" x 16" | 13" x 16.5" x 16" |
| Gross Dimensions | 20" x 20" x 20" | 20" x 20" x 20" | 20" x 20" x 20" |

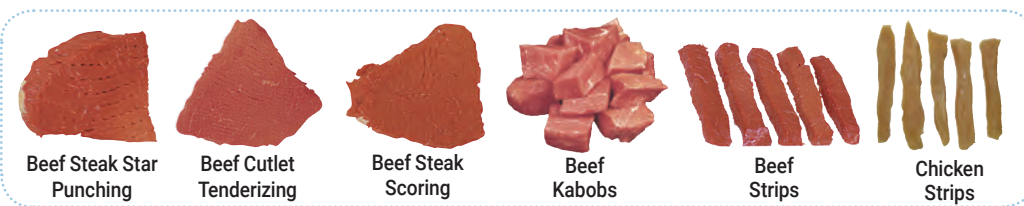


Optional Cutting Cradle Assemblies

Stir Fry/Stew Cutter Blade Spacing: 1/4", 3/8" x 9/16", 3/4", 1", 1 1/4", 1 9/16", and 2"

| Item | Descriptions | Cover Type | PRO-9 SD - 1/2 HP | PRO-9 HD - 1/2 HP | PRO-9 HD - 3/4 HP |
|------------|--------------------------------------|------------|-------------------|-------------------|-------------------|
| TA3130-50 | Cutlet (tenderizing) cradle | SS | EC | EC | EC |
| TA3130-9A | 1/4"/6.3 Stew-strip cradle | L | NA | EC | EC |
| TA3130-5A | 3/8"/9.5 Stew-strip cradle | L | NA | EC | EC |
| TA3130-4A | 9/16"/14.3 Stew-strip cradle | L | EC | EC | EC |
| TA3130-1A | 3/4"/19.1 Stew-strip cradle | L | EC | EC | EC |
| TA3130-14A | 7/8"/22.2 Stew-strip cradle | L | EC | EC | EC |
| TA3130-2A | 1"/25.4 Stew-strip cradle | L | EC | EC | EC |
| TA3130-3A | 1-1/4"/31.7 Stew-strip cradle | L | EC | EC | EC |
| TA3130-7A | 1-9/16"/39.7 Stew-strip cradle | L | EC | EC | EC |
| TA3130-8A | 2"/50.8 Stew-strip cradle | L | EC | EC | EC |
| TA3130-36 | Star blade roller cradle | L | EC | EC | EC |
| TA3130-20 | Scoring cradle, 0" roller gap | L | EC | EC | EC |
| TA3130-21 | Scoring cradle, 1/16"/1.6 roller gap | L | EC | EC | EC |
| TA3130-22 | Scoring cradle, 1/8"/3.2 roller gap | L | EC | EC | EC |
| TA3130-23 | Scoring cradle, 3/16"/4.8 roller gap | L | EC | EC | EC |
| TA3130-24 | Scoring cradle, 1/4"/6.4 roller gap | L | EC | EC | EC |

EC = Extra Cost **L** = Lexan **NA** = Not Available **SS** = Stainless Steel



Optional Cradle Assemblies:

Multi-functional Stew-Strip Cutting Cradle Assembly

Scoring Roller Blade Cradle Assembly

Cutlet Tenderizer Blade Cradle Assembly

Star Blade Cradle Assembly

BIRO Please call for pricing. To find out more about the complete Biro® line of products, please visit us at WWW.OMCAN.COM or call 1-800-465-0234

Only Available In Canada

BIRO CHIPPER



| | |
|---------------------------|---|
| Item | 18915 |
| Model | Model FBC-4800SS |
| Finish | Stainless steel construction |
| Motors | 5 HP, 208/220, 440-60-3, 220/380-415-50-3 |
| Switch | Magnetic type with low voltage and overload protection |
| Feed Pan | Oil bath with heavy-duty bronze gear lifted directly to motor. |
| Standard Equipment | Polyethylene product receptacle, product receptacle dolly, floor bolt down locator chocks, operating and safety manual. |
| Gross Weight | 610 lbs. / 277.27 kg. |
| Dimensions (DWH) | 46" x 24" x 51" |
| Gross Dimensions | 54" x 45" x 38" |

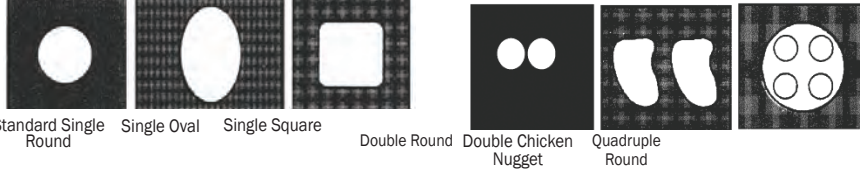


BIRO PATTY FORMER (F1000-F4000)



1 Single round hole mold drum included. Contact us for other drum hold molds

- Key feature is the design of the Mold (die) in the drum
- Operator can select product weights by changing the drum die depth (thickness) up to 3/4" (19mm)
- Do not need different die cups and plates each time you want to change weights
- Compact, have a small foot print, and are easy to clean-up
- Reliable, versatile and are a real Value-Added Profit Center all their own



| | | | | |
|-------------------------|--|---|-------------------------|-------------------------|
| Item | 46729 | 21659 | 31437 | 31558 |
| Model | F1000 | F2000N | F3000N | F4000N |
| Finish | Stainless steel body, hopper, hopper cover | Anodized polished aluminum body with stainless steel enclosures | | |
| Product | Protein | | | |
| Motor | 0.5 HP, 115V 60 Hz 1 Ph | 1HP, 115V 60 Hz 1 Ph | | |
| Production | 1300 Single shape/hour | 2000 Single shapes/hour | 3000 Single shapes/hour | 4000 Single shapes/hour |
| Shape Size | 1" to 4 3/4" | | | |
| Hopper Size | 4.2 gallons / 16 L | 6.6 gallons / 25 L | | |
| Gross Weight | 168 lbs / 76.2 kg | 173 lbs. / 78.64 kg. | | |
| Dimensions (DWH) | 22.8" x 20.5" x 23.3" | 24" (43" with conveyor) x 23" x 28" (35" with extended hopper) | | |
| Gross Dimensions | 30" x 27" x 29" | 27" x 30" x 40" | | |



Please call for pricing. To find out more about the complete Biro® line of products, please visit us at WWW.OMCAN.COM or call 1-800-465-0234

Only Available In Canada

BIRO PNEUMATIC



| | |
|--------------------------|---|
| Item | 46536 |
| Model | HD3000 |
| Electrical | Anodized polished aluminum body with stainless steel enclosures |
| Motor | 1HP, 115V 60 Hz 1 Ph |
| Production | 3000 Single shapes per hour |
| Shape Size | 1" to 4 3/4" |
| Hopper Size | 11 gallons / 40 Liters |
| Standard Features | Flight conveyor with built in machine stand. Built-in pneumatic wire drum scraper |
| Gross Weight | 152 lbs./ 69 kg. |
| Dimensions (DWH) | 59" x 27" x 65" |
| Gross Dimensions | 27" x 23" x 25.5" |



Please call for pricing. To find out more about the complete Biro® line of products, please visit us at WWW.OMCAN.COM or call 1-800-465-0234

Only Available In Canada

OMCAN BAND SAW BLADES OUTLASTS COMPETITIVE BLADES BY 4 TO 6 TIMES

Premium quality, precision tooth-set blade is designed to minimize resistance and bone drag-cuts faster, cooler, and straighter. Omcan band saw blades outlasts competitive blades by 4 - 6 times. Closely held tooth tolerances, strong matched welds, and uniform heat-treating eliminate scoring, reduce vibration, and provide consistent blade performance, thinner tooth-set reduces waste and bone dust by up to 30%. Heat treating process hardens each blade without discoloration. Sturdy blade maintains optimum cutting strength for dependable straight cutting. Cool and clean-cutting teeth provide extended blade life. Fewer blade changes, faster cutting, and better labor cost. Width of blade: 5/8"

| Biro Band Saw Blade Reference | | | | |
|-------------------------------|--------------|-----------|-----------|-----------|
| Model | Blade Length | 222 Blade | 322 Blade | 422 Blade |
| Model 11 | 78" | 10278 | 10334 | 10407 |
| Model 22 | 91" | 10290 | 10344 | 10410 |
| Model 22 SSH | 91" | 10290 | 10344 | 10410 |
| 1433 | 108" | 10298 | 10358 | 10419 |
| 3334SS-4003 | 124" | 10304 | 10374 | 10427 |
| 3334SS-4003FH | 124" | 10304 | 10374 | 10427 |
| 3334SS | 124" | 10304 | 10374 | 10427 |
| 44SS | 135 | 10307 | 10383 | 10430 |

| Omcan Band Saw Blade Reference | | | | | |
|--------------------------------|--------------|--------------|-----------|-----------|-----------|
| Item | Model | Blade Length | 222 Blade | 322 Blade | 422 Blade |
| 19457 | BS-CN-1651 | 65" | 10280 | 10321 | 10402 |
| 19458 | BS-CN-2000 | 78" | 10286 | 10334 | 10407 |
| 45506 | BS-IT-1829-M | 72" | 10284 | 10328 | 10404 |
| 10274 | BS-BR-1880 | 74" | ----- | 10330 | 10405 |
| 10270 | BS-VE-1981-E | 78" | 10286 | 10334 | 10407 |
| 10271 | BS-VE-2489-E | 98" | 10294 | 10351 | 10413 |
| 10272 | BS-VE-3200-S | 126" | 10305 | 10377 | 10428 |



422 Band Saw Blade 4-teeth per inch general/frozen use

| Item | Description | Item | Description | Item | Description |
|-------|------------------------|-------|-------------------------|-------|-------------------------|
| 10399 | 422 60" Band Saw Blade | 10410 | 422 91" Band Saw Blade | 10422 | 422 114" Band Saw Blade |
| 10400 | 422 63" Band Saw Blade | 10411 | 422 95" Band Saw Blade | 10423 | 422 115" Band Saw Blade |
| 10401 | 422 64" Band Saw Blade | 10412 | 422 96" Band Saw Blade | 10424 | 422 116" Band Saw Blade |
| 10402 | 422 65" Band Saw Blade | 10413 | 422 98" Band Saw Blade | 10425 | 422 118" Band Saw Blade |
| 10403 | 422 66" Band Saw Blade | 10414 | 422 100" Band Saw Blade | 10426 | 422 122" Band Saw Blade |
| 10404 | 422 72" Band Saw Blade | 10415 | 422 102" Band Saw Blade | 10427 | 422 124" Band Saw Blade |
| 10405 | 422 74" Band Saw Blade | 10416 | 422 103" Band Saw Blade | 10428 | 422 126" Band Saw Blade |
| 10406 | 422 77" Band Saw Blade | 10417 | 422 105" Band Saw Blade | 10429 | 422 128" Band Saw Blade |
| 10407 | 422 78" Band Saw Blade | 10418 | 422 106" Band Saw Blade | 10430 | 422 135" Band Saw Blade |
| 10408 | 422 79" Band Saw Blade | 10419 | 422 108" Band Saw Blade | 10431 | 422 142" Band Saw Blade |
| 16860 | 422 80" Band Saw Blade | 10420 | 422 110" Band Saw Blade | | |
| 10409 | 422 81" Band Saw Blade | 10421 | 422 112" Band Saw Blade | | |



322 Band Saw Blade 3-teeth per inch general use

| Item | Description | Item | Description | Item | Description |
|-------|------------------------|-------|-------------------------|-------|-------------------------|
| 10316 | 322 60" Band Saw Blade | 10342 | 322 89" Band Saw Blade | 10366 | 322 116" Band Saw Blade |
| 10317 | 322 61" Band Saw Blade | 10343 | 322 90" Band Saw Blade | 10367 | 322 117" Band Saw Blade |
| 10318 | 322 62" Band Saw Blade | 10344 | 322 91" Band Saw Blade | 10368 | 322 118" Band Saw Blade |
| 10319 | 322 63" Band Saw Blade | 10345 | 322 92" Band Saw Blade | 10369 | 322 119" Band Saw Blade |
| 10320 | 322 64" Band Saw Blade | 10346 | 322 93" Band Saw Blade | 10370 | 322 120" Band Saw Blade |
| 10321 | 322 65" Band Saw Blade | 10347 | 322 94" Band Saw Blade | 10371 | 322 121" Band Saw Blade |
| 10322 | 322 66" Band Saw Blade | 10348 | 322 95" Band Saw Blade | 10372 | 322 122" Band Saw Blade |
| 10323 | 322 67" Band Saw Blade | 10349 | 322 96" Band Saw Blade | 10373 | 322 123" Band Saw Blade |
| 10324 | 322 68" Band Saw Blade | 10350 | 322 97" Band Saw Blade | 10374 | 322 124" Band Saw Blade |
| 10325 | 322 69" Band Saw Blade | 10351 | 322 98" Band Saw Blade | 10375 | 322 125" Band Saw Blade |
| 10326 | 322 70" Band Saw Blade | 10352 | 322 100" Band Saw Blade | 10377 | 322 126" Band Saw Blade |
| 10327 | 322 71" Band Saw Blade | 16859 | 322 101" Band Saw Blade | 10378 | 322 127" Band Saw Blade |
| 10328 | 322 72" Band Saw Blade | 10353 | 322 102" Band Saw Blade | 10379 | 322 128" Band Saw Blade |
| 10329 | 322 73" Band Saw Blade | 10354 | 322 104" Band Saw Blade | 10380 | 322 132" Band Saw Blade |
| 10330 | 322 74" Band Saw Blade | 10355 | 322 105" Band Saw Blade | 10382 | 322 134" Band Saw Blade |
| 10331 | 322 75" Band Saw Blade | 10356 | 322 106" Band Saw Blade | 10383 | 322 135" Band Saw Blade |
| 10332 | 322 76" Band Saw Blade | 10357 | 322 107" Band Saw Blade | 10387 | 322 142" Band Saw Blade |
| 10333 | 322 77" Band Saw Blade | 10358 | 322 108" Band Saw Blade | 10389 | 322 148" Band Saw Blade |
| 10334 | 322 78" Band Saw Blade | 17075 | 322 165" Band Saw Blade | 10390 | 322 154" Band Saw Blade |
| 10335 | 322 79" Band Saw Blade | 10360 | 322 110" Band Saw Blade | 10391 | 322 164" Band Saw Blade |
| 10336 | 322 80" Band Saw Blade | 10361 | 322 111" Band Saw Blade | | |
| 10337 | 322 81" Band Saw Blade | 10362 | 322 112" Band Saw Blade | | |
| 10338 | 322 82" Band Saw Blade | 10363 | 322 113" Band Saw Blade | | |
| 10339 | 322 84" Band Saw Blade | 10364 | 322 114" Band Saw Blade | | |
| 10341 | 322 88" Band Saw Blade | 10365 | 322 115" Band Saw Blade | | |



222 Band Saw Blade 2-teeth per inch scallop boneless use

| Item | Description | Item | Description |
|-------|----------------------------------|-------|----------------------------------|
| 10278 | 222 63" Band Saw Blade-Boneless | 10298 | 222 108" Band Saw Blade-Boneless |
| 10279 | 222 64" Band Saw Blade-Boneless | 10299 | 222 112" Band Saw Blade-Boneless |
| 10280 | 222 65" Band Saw Blade-Boneless | 10301 | 222 118" Band Saw Blade-Boneless |
| 10281 | 222 66" Band Saw Blade-Boneless | 10302 | 222 120" Band Saw Blade-Boneless |
| 10282 | 222 68" Band Saw Blade-Boneless | 10303 | 222 122" Band Saw Blade-Boneless |
| 10283 | 222 69" Band Saw Blade-Boneless | 10304 | 222 124" Band Saw Blade-Boneless |
| 10284 | 222 72" Band Saw Blade-Boneless | 10305 | 222 126" Band Saw Blade-Boneless |
| 10285 | 222 77" Band Saw Blade-Boneless | 10306 | 222 128" Band Saw Blade-Boneless |
| 10286 | 222 78" Band Saw Blade-Boneless | 10307 | 222 135" Band Saw Blade-Boneless |
| 10288 | 222 81" Band Saw Blade-Boneless | 10308 | 222 142" Band Saw Blade-Boneless |
| 10290 | 222 91" Band Saw Blade-Boneless | 10310 | 222 148" Band Saw Blade-Boneless |
| 10291 | 222 93" Band Saw Blade-Boneless | | |
| 10293 | 222 96" Band Saw Blade-Boneless | | |
| 10294 | 222 98" Band Saw Blade-Boneless | | |
| 10296 | 222 104" Band Saw Blade-Boneless | | |

MANUAL MEAT MIXERS

- Designed to thoroughly and consistently season ground meat from small to medium batches
- Constructed of stainless steel, and equipped with a removable paddle and a clear plastic cover for easy cleaning



17 lbs Capacity Non-Tilting Mixers

| Item | 44424 NEW | 13152 | 13155 |
|-------------------------|--|-------------------------|--------------------|
| Working Capacity | 17 lbs / 7.73 kg | 17 lbs. / 7.73 kg. | 17 lbs. / 7.73 kg. |
| Weight | 13.2 lbs / 6 kg | 15 lbs. / 6.82 kg. | 15 lbs. / 6.82 kg. |
| Gross Weight | 15.4 lbs / 7 kg | 17 lbs. / 7 kg. | 20 lbs. / 9.09 kg. |
| Dimensions (DWH) | 20.5" x 10" x 13.4" | 9.82" x 21.25" x 12.60" | 20" x 10"x 12.5" |
| Gross Dimensions | 14.4" x 12.6" x 14.2" | 15" x 16" x 11" | 24" x 12" x 18" |

44 lbs Capacity Non-Tilting Mixers

| Item | 44425 NEW |
|-------------------------|--|
| Working Capacity | 44 lbs / 20 kg |
| Weight | 23.2 lbs / 10.5 kg |
| Gross Weight | 26.5 lbs / 12 kg |
| Dimensions (DWH) | 25.6" x 12.6" x 17.3" |
| Gross Dimensions | 20.1" x 14.6" x 18.5" |



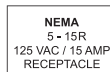
17 lbs & 44 lbs Capacity Tilting Mixers

| Item | 19202 | 19203 |
|-------------------------|--------------------|-----------------------|
| Working Capacity | 17 lbs. / 7.73 kg. | 44 lbs. / 20 kg. |
| Weight | 15 lbs. / 6.82 kg. | 25 lbs. / 11.36 kg. |
| Gross Weight | 20 lbs./ 9 kg. | 30 lbs. / 13.64 kg. |
| Dimensions (DWH) | 22" x 10" x 15.5" | 24" x 12.75" x 18.25" |
| Gross Dimensions | 20" x 16" x 13" | 21" x 20" x 16" |

MEDIUM-DUTY MEAT MIXER

FEATURES

- Consistent mixing of meats and additives
- Stainless steel tank, mixing blades and cover, a cast iron structure, and steel body which is specially painted
- Transmission consists of a chain and a belt
- Tilting tank is mounted on self-adjustable ball bearings and is equipped with a tank lock
- Safety device does not permit the machine to operate when the cover is open
- Makes day-to-day production easier and cost effective
- Ideal for small to medium applications



| | |
|-------------------------|---------------------------|
| Item | 13153 |
| Model | MM-BR-0050 |
| Power & RPM | 0.5 HP / 0.37 kW 50 RPM |
| Bowl Capacity | 50 kg./ 110 lbs. |
| Electrical | 110V/60Hz/1 |
| Weight | 200 lbs./ 90.7 kg |
| Gross Weight | 245 lbs./ 111 kg |
| Dimensions (DWH) | 37" x 15.4" x 39.4" |
| Gross Dimensions | 41" x 20" x 43" |



HEAVY-DUTY MEAT MIXERS

FEATURES

- Machine conforms to CE requirements
- Manufactured from AISI 304 stainless steel
- Transparent tank cover
- The tank can be turned 90° for easy emptying
- Push button for temporary reverse rotation



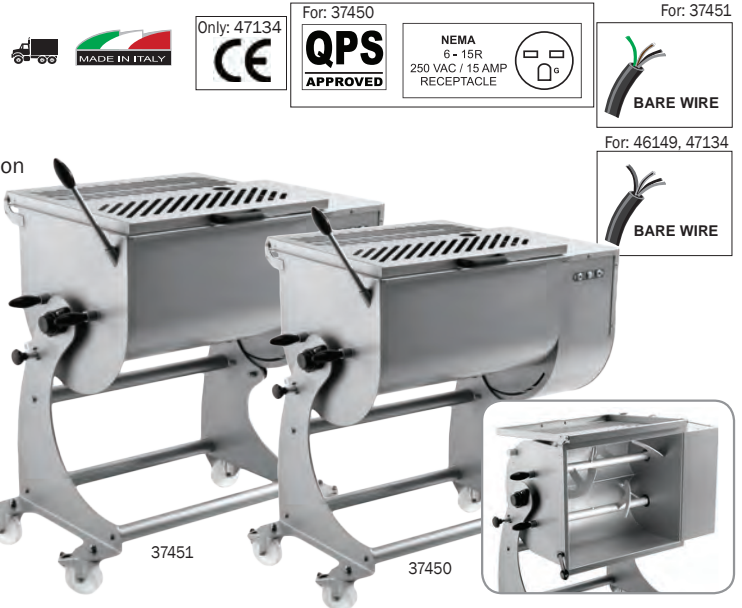
| Item | 37459 | 13159 | 47094 NEW |
|-------------------------|------------------------|------------------------|--|
| Model | MM-IT-0030 | MM-IT-0050 | MM-IT-0050-110V |
| Power | 1 HP / 0.75 kW | 1.5 HP / 1.12 kW | 1.5 HP / 1.12 kW |
| Electrical | 110V/60Hz/1 | 220V/60Hz/1 | 115V / 60Hz / 1 |
| Working Capacity | 30 kg. (66.14 lbs.) | 50 kg. (110.23 lbs.) | 50 kg (110.233 lbs) |
| Tank Volume | 40 L / 42.25 QT | 73 L / 77 QT | 73 L / 77 QT |
| Weight | 88 lbs. / 40 kg | 165 lbs. / 75 kg. | 169.8 lbs / 77 kg |
| Gross Weight | 108 lbs. / 49 kg. | 185 lbs. / 84 kg. | 203 lbs / 93 kg |
| Dimensions (DWH) | 14.2" x 28.4" x 22.44" | 18.9" x 31.5" x 42.13" | 18.9" x 31.5" x 42.13" |
| Gross Dimensions | 31.1" x 24" x 30.5" | 47" x 31.75 " x 42" | 31.5" x 47" x 42.5" |



DUAL PADDLE STAINLESS STEEL TILTING HEAVY-DUTY MEAT MIXER

FEATURES

- Modern design and strong AISI 304 stainless steel construction
- Tilting tank with automatic locking system and safety lock
- Stainless steel swivel wheels with lock
- Two mixing arms system
- Removable AISI 304 stainless steel mixing arms (no tools required)
- Total protection of gear box/control panel
- Oil-bath gear box, ground and tempered helical gears
- Double seal on tank and gear box
- IP 54 control: forward and reverse/auto-off feature/auto-function with reverse
- Stainless steel cover with safety microswitch
- Minimum loading required: 40% max capacity
- Stainless steel IP 67 controls
- Perfect for hard mix and salad.
- (Item 37451) Optional: Speed control with inverter system



| Item | 47134 NEW | 37450 | 37451 NEW | 46149 |
|-------------------------|--|------------------------|--|-----------------------|
| Model | MM-IT-0050 | MM-IT-0080 | MM-IT-0120 | MM-IT-0180 |
| Power | 370 W / 0.5 HP (x2) | 0.55 kW / 0.75 HP (x2) | 0.73 kW / 1 HP (x2) | 1.1 kW / 0.75 HP (x2) |
| Electrical | 220 V / 60Hz / 1 | 220V/60Hz/1 | 220 V / 60Hz/ 3 | 220V/60Hz/3 |
| Capacity | 88 L / 50 kg | 110 L / 80 Kg | 163 L / 120 kg. | 250 L / 180 kg |
| Tank Dimensions | 16.5" x 19.7" | 24" x 20" | 26" x 21.7" | 39.2" x 21.7 |
| Weight | 187 lbs / 85 kg | 198 lbs./ 90 kg. | 304.2 lbs. / 138 kg. | 335 lbs / 152 kg |
| Gross Weight | 241 lbs / 109.5 kg | 242.5 lbs./ 110 kg. | 368.2 lbs. / 167 kg. | 440.9 lbs / 200 kg |
| Dimensions (DWH) | 25" x 32" x 41" | 25" x 39" x 41" | 27.6" x 43" x 47.6" | 56" x 27.6" x 47.6" |
| Gross Dimensions | 47" x 26" x 51 | 47" x 26" x 51" | 29.5" x 57" x 51.2" | 57.1" x 29.9" x 51.2" |

ALUMINUM CHEESE CUTTER

FEATURES

- Designed for both commercial and residential use
- Cuts semi-soft cheese into rectangles, sticks and cubes
- Comes with 3/4" or 3/8" interchangeable cutting bows

| | |
|-------------------------|---------------------|
| Item | 43033 |
| Weight | 4.6 lbs./ 2.1 kg. |
| Gross Weight | 5.5 lbs./ 2.5 kg. |
| Dimensions (DWH) | 2.5" x 6.75" x 4.5" |
| Gross Dimensions | 12.6" x 7.5" x 7.3" |



PLASTIC CHEESE CUTTER

FEATURES

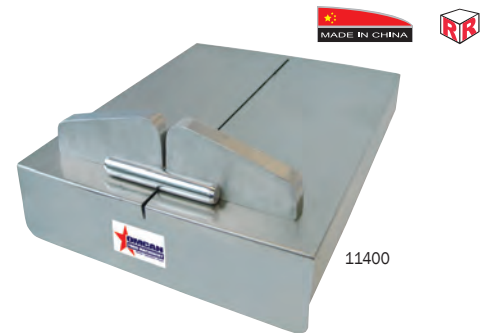
- Floating wire design allows for a smooth action with all types of cheese

| | |
|-------------------------|-------------------|
| Item | 11399 |
| Weight | 5 lbs. / 2.27 kg. |
| Gross Weight | 6 lbs. / 2.73 kg. |
| Dimensions (DWH) | 14" x 11" x 4" |
| Gross Dimensions | 4" x 11" x 5" |



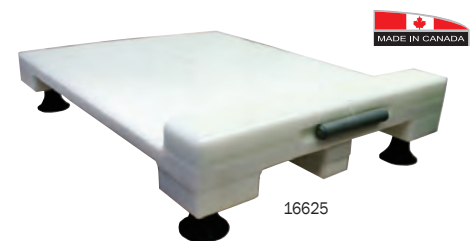
STAINLESS STEEL CHEESE CUTTER

| | |
|-------------------------|-------------------|
| Item | 11400 |
| Weight | 6 lbs. / 2.73 kg. |
| Gross Weight | 8 lbs. / 3.64 kg. |
| Dimensions (DWH) | 14" x 11" x 4" |
| Gross Dimensions | 14" x 11" x 5" |



HEAVY-DUTY CHEESE CUTTER

| | 20" x 18" | 24" x 24" |
|-------------------------|---------------------|--------------------|
| Item | 16625 | 24573 |
| Weight | 8.5 lbs. / 3.86 kg. | 18 lbs./ 8.18 kg. |
| Gross Weight | 10 lbs. / 4.55 kg. | 19 lbs. / 8.64 kg. |
| Dimensions (DWH) | 20" x 18" x 4" | 24" x 24" x 4" |
| Gross Dimensions | 20" x 18" x 4" | 24" x 24" x 4" |



CHEESE CUTTER REPLACEMENT PARTS

| Item | Description |
|-------|---|
| 10059 | Cheese Cutter Handle - 1 handle per pack |
| 10060 | Cheese Cutter Wires 24" - 12 wires per pack |
| 10061 | Cheese Cutter Wires 36" - 12 wires per pack |
| 14793 | Rubber feet for 11399 Plastic Cheese Cutter and 11400 Stainless Steel Cheese Cutter |
| 14791 | Cheese Cutter Springs (pair) |



CHEESE WIRE CUTTING MACHINE

FEATURES

- Built entirely in AISI 304 stainless steel
- Twin push-button machine start-up
- Motor with variable cutting-speed
- Work surface in AISI 304 stainless steel
- Food-grade Plexiglas safety housing



| | |
|------------------|---|
| Item | 45412 |
| Model | GR-IT-1000-C |
| Power | 1.1 kW |
| Shape Of Cheese | Slice, Cube |
| Electrical | 120-220V/60Hz |
| Cutting Speed | Variable (Engine Frequency Min.: 20Hz, Max: 85Hz) |
| Weight | 440 lbs / 200 kg. |
| Dimensions | 41.33" x 54.72" x 59" |
| Gross Dimensions | 45.3" x 58.7" x 63" |

SANTOS CHEESE SHREDDER/GRATER 02



FEATURES

- Comes with 1 standard disc assembly with 3mm holes
- Stainless steel and sanitary cast aluminium Antimicrobial painted body
- Facilitates cleaning and maintenance (removable housing and disc)

| | |
|------------------|--------------------------|
| Item | 40619 |
| Model | SANTOS 02 |
| Electrical | 100-120V/60Hz/1Ph |
| Power | 650w/ 0.87Hp |
| Amp | 5.4 |
| RPM | 1800 |
| Production | 50 kg/ 110 lbs. per hour |
| Weight | 32 lbs / 14.55 kg. |
| Gross Weight | 35 lbs. / 15.88 kg. |
| Dimensions (DWH) | 16.5" x 10" x 14" |
| Gross Dimensions | 12" x 18" x 14" |

Optional Discs Available Upon Request

- ø2mm holes (40950)
- ø4mm holes (40952)
- ø6mm holes (40953)
- ø8mm holes (40954)
- Specific disc for fondue, mozzarella, chocolate (40956)
- Specific disc for parmesan, dried fruits, peanuts - very fine (40955)



LIGHT-DUTY CHEESE GRATER

FEATURES

- Made of aluminium alloy
- Designed to grate hard cheese for small to medium applications

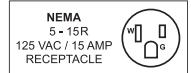


| | |
|------------------|---------------------|
| Item | 23991 |
| Model | GR-CN-0559 |
| Power | 0.75 HP / 0.56 kW |
| RPM | 1440 |
| Mouth Dimension | 3 1/8" x 5 5/8" |
| Pan Size | ø 7" x 4.8" h |
| Electrical | 110V / 60Hz / 1 |
| Weight | 39 lbs. / 17.73 kg. |
| Gross Weight | 40 lbs. / 18.18 kg. |
| Dimensions (DWH) | 16" x 11" x 17 1/8" |
| Gross Dimensions | 19" x 13" x 20" |





EUROPEAN LIGHT AND MODERATE-DUTY STAINLESS STEEL CHEESE GRATERS



- Allows for easy grating of hard cheese and breads
- Designed to be suitable for small to medium applications
- Ironed steel drum, stainless steel basins and hoppers
- 39884 has a brake motor



21719



11404



11403



11405/39884

0.5 & 1HP European Light/Moderate-duty Cheese Graters

| | | |
|-------------------------|-------------------------|------------------------|
| Item | 21719 | 11404 |
| Model | GR-IT-0373-M | GR-IT-0746-M |
| Power | 0.5 HP / 0.37 kW | 1 HP / 0.75 kW |
| RPM | 1670 | 1670 |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 |
| Microswitch | Yes | Yes |
| Weight | 16 lbs. / 7.27 kg. | 36 lbs. / 16.36 kg. |
| Gross Weight | 20 lbs. / 9 kg. | 43 lbs. / 19.55 kg. |
| Dimensions | 10.35" x 11.4" x 11.75" | 10.75" x 15.4" x 14.8" |
| Gross Dimensions | 12" x 11" x 14" | 16" x 13" x 16" |

1.5HP European Light/Moderate-duty Cheese Graters

| | | | |
|-------------------------|------------------------|------------------------|------------------------|
| Item | 11403 | 11405 | 39884 |
| Model | GR-IT-1119 | GR-IT-1119-M | GR-IT-1119-B |
| Power | 1.5 HP / 1.12 kW | 1.5 HP / 1.12 kW | 1.5 HP / 1.12 kW |
| RPM | 1030 | 1030 | 1030 |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 | 110V/60Hz/1 |
| Microswitch | No | Yes | Yes |
| Weight | 42 lbs. / 19 kg. | 44 lbs. / 20 kg. | 44 lbs. / 20 kg. |
| Gross Weight | 49 lbs. / 22.27 kg. | 49 lbs. / 22.27 kg. | 49 lbs. / 22.27 kg. |
| Dimensions (DWH) | 10.75" x 15.4" x 14.8" | 10.75" x 15.4" x 14.8" | 10.75" x 15.4" x 14.8" |
| Gross Dimensions | 19" x 12" x 20" | 19" x 12" x 20" | 19" x 12" x 20" |

EUROPEAN HEAVY-DUTY CHEESE GRATERS

- Allows for easy grating of hard cheese and stale breads
- Designed to be suitable for small to medium applications and equipped with a microswitch

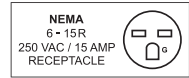
2HP Heavy-duty Cheese Grater

- Comes with a transparent Plexiglas container for a better view of the processed cheese
- Aluminum head and stainless steel drum are easily removed without tools that allows for easy cleaning
- Self cooled motor for high performance and continuous use

| | |
|-------------------------|--------------------------------|
| Item Number | 19921 |
| Model | GR-IT-1491-B |
| Power | 2 HP / 1.49 kW |
| Description | Cheese Grater with Brake Motor |
| RPM | 1400 |
| Mouth Dimension | 3.75" x 7.5 |
| Electrical | 240V/60Hz/1 |
| Weight | 74 lbs. / 33.64 kg. |
| Gross Weight | 86 lbs. / 39 kg. |
| Dimensions | 23" x 10.5" x 19" |
| Gross Dimensions | 32" x 24" x 20" |



19921



4HP Heavy-duty Cheese Grater

- Large bright finished aluminium grating mouth
- High efficiency ventilated motors for continuous operation
- Stainless steel drum
- Large plexiglass receiving tray
- Brake motor
- Safety microswitches on lever and receiving tray

| | |
|-------------------------|--------------------------|
| Item | 39498 |
| Model | GR-IT-2983-B |
| Power | 4 HP / 2.98 kW |
| RPM | 1400 |
| Mouth Dimension | 6.25" x 11.75" |
| Electrical | 208V/60Hz/3 |
| Weight | 143 lbs. / 65 kg. |
| Gross Weight | 163 lbs. / 74 kg. |
| Dimensions | 29.52" x 25.20" x 25.20" |
| Gross Dimensions | 34" x 33" x 29" |



39498



HYDRAULIC CHEESE GRATERS

FEATURES

- Built entirely in AISI 304 stainless steel
- New fast-extraction system with cogwheel for daily cleaning
- 45403 and 47931 are oversized industrial cheese graters
- Cylinder with pneumatic thrust



45404



| | | | | |
|---|--|---|--|---|
| Item | 45404 | 47930 | 45403 | 47931 |
| Model | GR-IT-0300-H | GR-IT-0300-CR800 | GR-IT-1500-H | GR-IT-1500-CR1200 |
| Power | 5.5 HP / 4.1 kW Self-Braking Motor | | 20 HP / 14.9 kW Self-Braking Motor | |
| Electrical | 208V / 60Hz / 3Ph | | 208V / 60Hz / 3Ph | |
| Production Rate/Hr | 440.9 lbs / 661 lbs 200 kg / 300 kg | | 2646 lbs / 3307 lbs 1200 kg / 1500 kg | |
| Optional Vibrating Screen Included | NO | YES - 33.6" x 41" x 32" | NO | YES - 47" x 55.6" x 35" |
| Weight | 661 lbs / 380 kg | (Unit + Screen) 661 lbs + 198 lbs / 380 kg + 90 kg | 1874 lbs / 850 kg | (Unit + Screen) 1847 lbs + 308 lbs / 850 kg + 140 kg |
| Dimensions | 76.7" x 31.5" x 47" | | 98.6" x 44" x 53" | |

Optional Vibrating Screen features a conical sifting screen - operating in three axis - for a uniform end product. As with the grater, this option is entirely manufactured in AISI 304 stainless steel.

BREAD GRATER

FEATURES

- Beneficial for restaurants and bakeries to make use of stale bread
- Easy to operate and clean
- A fan cooled motor provides continuous service

Bread Grater With Overload Switch

| | |
|------------------|------------------------|
| Item | 11411 |
| Model | GR-IT-0080 |
| Power | 1.5 HP / 1.12 kW |
| Safety Feature | Overload Switch |
| Electrical | 110V / 60Hz / 1 |
| Weight | 37.4 lb. / 16.82 kg. |
| Gross Weight | 43 lb. / 19.5 kg. |
| Dimensions (DWH) | 9.84" x 9.84" x 22.44" |
| Gross Dimensions | 12" x 12" x 28" |

Bread Grater With Overload Switch And Safety Cover

| | |
|-------------------|-------------------------------|
| Item | 23865 |
| Model | GR-IT-0080-S |
| Power | 1.5 HP / 1.12 kW |
| Safety Feature(s) | Overload Switch, Safety Cover |
| Electrical | 110V / 60Hz / 1 |
| Weight | 37.4 lb. / 16.82 kg. |
| Gross Weight | 44 lb. / 20 kg. |
| Dimensions (DWH) | 9.84" x 9.84" x 22.44" |
| Gross Dimensions | 13" x 22" x 24.5" |

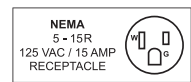


BREAD SLICERS WITH 1/4 HP MOTOR AND ACCESSORIES

- Performs an excellent job in bakeries, or deli operations
- Various cutting widths are available
- Standard sizes are 1", 1/2", 3/4", 5/8", and 7/16"
- Ideal for bakery shops, hotels, delis, and various food service operations
- Can slice loaves to a maximum of 15" long and 6" high
- Heavy duty poly pusher and stainless steel bagger included

Optional Accessories

| | | | |
|-------------|-------------------|--------------|--------------|
| Item | 14836 | 19273 | 10148 |
| Description | Replacement Blade | Bread Pusher | Bread Bagger |



Bread slicers

| | | | | | |
|------------------|--|------------|------------|------------|------------|
| Item | 44246 | 44247 | 44248 | 44249 | 44250 |
| Model | SB-CN-0025 | SB-CN-0013 | SB-CN-0019 | SB-CN-0016 | SB-CN-0011 |
| Slice Thickness | 1" | 1/2" | 3/4" | 5/8" | 7/16" |
| Slicing Blades | 15 pc. | 29 pc. | 19 pc. | 23 pc. | 35 pc. |
| Power | 0.25 HP / 0.18 kW | | | | |
| Electrical | 110V / 60Hz / 1Ph | | | | |
| Weight | 176 lbs / 80 kg | | | | |
| Gross Weight | 220 lbs / 100 kg | | | | |
| Dimensions (DWH) | 27" x 23.7" x 26.9" (31.5" including bagger) | | | | |
| Gross Dimensions | 47" x 36" x 41" | | | | |

BREAD SLICER WITH 1/2 HP MOTOR

In compliance with Province of Quebec Safety Standards

FEATURES

- Designed for shop counters
- Safety guard device is designed especially for protecting the operator
- Safety-protected by an interlocked safety loaf pusher system
- Bread bagging shelf is provided for the operator to pack bread easily
- Crumb drawer is fitted for collecting excess crumbs
- Heavy duty construction blade frame makes evenly sliced bread



| | |
|-------------------------|---------------------|
| Item | 21122 |
| Model | SB-TW-0016-S |
| Slice Thickness | 5/8" |
| Slicing Blades | 26 pc. |
| Power | 1/2 HP |
| Electrical | 120V/60Hz/1 |
| Weight | 253.5 lbs. |
| Gross Weight | 190 lbs |
| Dimensions (DWH) | 28.5" x 30" x 32.75 |
| Gross Dimensions | 30" x 35" x 38" |



OMCAN SANDWICH GRILLS

Grill your signature sandwiches to perfection with our great selection of panini grills. These grills are ideal for quesadillas, paninis, hamburgers, focaccia, and pita sandwiches. These units have a stainless steel body with cast iron grilling surfaces for easy cleaning. The double grills feature independent controls for each grilling side.





**Grooved
Top & Bottom**

.....

The grooved surface on the grills provides grill marks to the meat or sandwich making it more visually appealing for your customers.



**Smooth
Top & Bottom**

.....

This configuration is ideal for even and complete contact for your food such as grilled cheese sandwiches, quesadillas, and hamburgers.



Grooved Top Smooth Bottom

.....

If versatility is what you are looking for, look no further as this panini grill offers the best of both worlds. The smooth surface can be used as a griddle/warmer while the grooved surface creates appealing grill marks.



**(Dual)
Grooved/Smooth
Top & Bottom**

.....

We also offer units with a split cast iron surface with grooved on one side and smooth on the other making it perfect for high volume operations.

ELITE SERIES SINGLE PANINI GRILLS

FEATURE

- Stainless steel body with cast iron grilling surfaces
- Functioning pilot lamp
- Non-slip rubber feet
- Panini grill cleaning brush included



| | 10"x9" Grooved Top & Bottom | 10"x9" Grooved Top & Smooth Bottom | 10"x14" Grooved Top & Bottom |
|-----------------------------|-----------------------------------|---------------------------------------|---------------------------------|
| Item Number | 11375 | 11376 | 11377 |
| Model | PG-IT-0483-R | PG-IT-0483 | PG-IT-0610-R |
| Grill Surface | 10" x 9" | 10" x 9" | 10" x 14" |
| Amps | 15 | 15 | 15 |
| Thermostat Control | 570 ° F | 570 ° F | 570 ° F |
| Power | 1.7 kW | 1.7 kW | 1.7 kW |
| Electric | 110V/60Hz/1 | 120V/60Hz/1 | 110V/60Hz/1 |
| Top Grill Surface | Grooved | Grooved | Grooved |
| Bottom Grill Surface | Grooved | Smooth | Grooved |
| Weight (Net/Gross) | 40lbs./43lbs. (18.18kg./19.55kg.) | 35lbs/38lbs. (15.91 kg./17.27kg.) | 53lbs./55lbs. (24kg./25kg.) |
| Dimensions (DWH) | 14.4" x 11.4" x 19.75" | 14.4" x 11.4" x 19.75" | 14.4" x 15" x 19.75" |
| Gross Dimensions | 12" x 20" x 24" | 16" x 15" x 20" | 18" x 20" x 24" |

ELITE SERIES DOUBLE PANINI GRILLS

FEATURE

- Stainless steel body with cast iron grilling surfaces
- Functioning pilot lamp
- Non-slip rubber feet
- Panini grill cleaning brush included



| | 10"x19" Grooved Top & Bottom | 10"x19" Grooved Top & 1/2 Smooth 1/2 Grooved Bottom |
|-----------------------------|---------------------------------|--|
| Item Number | 11378 | 11380 |
| Model | PG-IT-0737-R | PG-IT-0737 |
| Grill Surface | 10" x 19" | 10" x 19" |
| Amps | 13 | 13 |
| Thermostat Control | 570 ° F | 570 ° F |
| Power | 3 kW | 3 kW |
| Electric | 220V/60Hz/1 | 220V/60Hz/1 |
| Top Grill Surface | Grooved | Grooved |
| Bottom Grill Surface | Grooved | 1/2 Smooth, 1/2 Grooved |
| Weight Net/Gross | 56 lbs./70lbs. (25kg./32.8 kg.) | 70lbs./75lbs.(31.75kg/34kg.) |
| Dimensions (DWH) | 12.75" x 21" x 19.75" | 12.75" x 20.25" x 19.75" |
| Gross Dimensions | 22" x 18" x 11" | 23" x 15" x 24" |

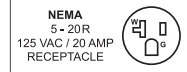
SINGLE PANINI GRILLS

FEATURE

- Stainless steel body with cast iron grilling surfaces
- Non-slip rubber feet
- Panini grill cleaning brush included



*31461

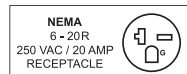


| | 10"x11" Smooth Top & Bottom | 10"x11" Grooved Top & Bottom | *31461 | 12"x15" Smooth Top & Bottom | 12"x15" Grooved Top & Bottom |
|-----------------------------|--------------------------------|---------------------------------|------------|--------------------------------|---------------------------------|
| Item | 21464 | 19935 | *31461 | 21465 | 19936 |
| Model | PG-CN-0515-F | PG-CN-0515-R | PG-CN-0515 | PG-CN-0679-F | PG-CN-0679-R |
| Grill Surface | 10" x 11" | 10" x 11" | | 12" x 15" | 12" x 15" |
| Thermostat Control | 300 °C/ 572 °F | 300 °C/ 572 °F | | 300 °C/ 572 °F | 300 °C/ 572 °F |
| Power | 1800w | 1800w | 1500w | 1800w | 1800w |
| Electric | 120V/60Hz/1 | 120V/60Hz/1 | | 120V/60Hz/1 | 120V/60Hz/1 |
| Top Grill Surface | smooth | grooved | | smooth | grooved |
| Bottom Grill Surface | smooth | grooved | | smooth | grooved |
| Gross Weight | 52.8 lbs/ 24 kg | 48 lbs/ 21.8 kg | | 71.72 lbs/ 32.5 kg | 63.8 lbs./ 29 kg |
| Dimensions | 15" x 17" x 11"H(Close) | 11.7" x 15" x 9.7"H(Close) | | 16" x 17" x 9.7"H(Close) | 17" x 16" x 10"H(Close) |
| Gross Dimensions | 19.25" x 15.75" x 13.75" | 19.13" x 15.75" x 13.75" | | 22" x 21" x 13.5" | 20" x 21.25" x 13.75" |

DOUBLE PANINI GRILLS

FEATURE

- Stainless steel body with cast iron grilling surfaces
- Non-slip rubber feet
- Panini grill cleaning brush included

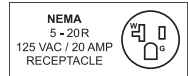


| | 10"x18" Smooth Top & Bottom | 10"x18" Grooved Top & Bottom |
|-----------------------------|-----------------------------|------------------------------|
| Item | 21466 | 19937 |
| Model | PG-CN-0711-F | PG-CN-0711-R |
| Grill Surface | 10" x 18" | 10" x 18" |
| Thermostat Control | 300 °C/ 572 °F | 300 °C/ 572 °F |
| Power | 3200w | 3200w |
| Electric | 220V/60Hz/1 | 240V/60Hz/1 |
| Top Grill Surface | smooth | grooved |
| Bottom Grill Surface | smooth | grooved |
| Gross Weight | 77 lbs./ 35 kg | 83 lbs./ 37.6 kg |
| Dimensions | 19" x 15.3" x 9.7"H(Close) | 15.4" x 19" x 10"H(Close) |
| Gross Dimensions | 20" x 23" x 14" | 20" x 25" x 16" |

SINGLE PANINI GRILLS WITH TIMERS

FEATURE

- Come equipped with a built-in timer to eliminate the guess work and offer more consistent results



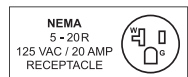
10"x11" Smooth Top & Bottom **10"x11" Grooved Top & Bottom** **12"x15" Smooth Top & Bottom** **12"x15" Grooved Top & Bottom**

| Item | 42909 | 42910 | 42911 | 42912 |
|-----------------------------|--|---|---|---|
| Model | PG-CN-0515-FT | PG-CN-0515-RT | PG-CN-0679-FT | PG-CN-0679-RT |
| Grill Surface | 10" x 11" | 10" x 11" | 12" x 15" | 12" x 15" |
| Thermostat Control | 300 °C/ 572 °F | 300 °C/ 572 °F | 300 °C/ 572 °F | 300 °C/ 572 °F |
| Power | 1800w | 1800w | 1800w | 1800w |
| Electric | 120V/60Hz/1 | 120V/60Hz/1 | 120V/60Hz/1 | 120V/60Hz/1 |
| Top Grill Surface | smooth | grooved | smooth | grooved |
| Bottom Grill Surface | smooth | grooved | smooth | grooved |
| Gross Weight | 45 lbs./ 20.4 kg | 45 lbs./ 20.4 kg | 69.4 lbs./ 31.5 kg | 70 lbs./ 31.75 kg |
| Dimensions | 14.6"x 15" x 9.4"H(Close)/ 22.5"H (Open) | 14.6" x 15" x 9.4"H(Close)/ 22.5"H (Open) | 19" x 17" x 9.4"H(Close)/ 24.25"H(Open) | 19" x 17" x 9.4"H(Close)/ 24.25"H(Open) |
| Gross Dimensions | 16" x 20" x 14" | 16" x 20" x 13" | 23" x 20" x 14" | 23" x 20" x 13" |

DOUBLE PANINI GRILLS WITH TIMERS

FEATURE

- Come equipped with a built-in timer to eliminate the guess work and offer more consistent results



10"x18" Smooth Top & Bottom **10"x18" Grooved Top & Bottom**

| Item | 42913 | 42914 |
|-----------------------------|---|---|
| Model | PG-CN-0711-FT | PG-CN-0711-RT |
| Grill Surface | 10" x 18" | 10" x 18" |
| Thermostat Control | 300 °C/ 572 °F | 300 °C/ 572 °F |
| Power | 3200w | 3200w |
| Electric | 220V/60Hz/1 | 220V/60Hz/1 |
| Top Grill Surface | smooth | grooved |
| Bottom Grill Surface | smooth | grooved |
| Gross Weight | 70 lbs./ 31.75 kg | 75 lbs./ 33 kg |
| Dimensions | 22" x 15.4" x 9.4"H(Close)/ 22.25"H(Open) | 22" x 15.4" x 9.4"H(Close)/ 22.25"H(Open) |
| Gross Dimensions | 20" x 23" x 14" | 20" x 23" x 14" |

1200W HOT DOG/BUN WARMER

FEATURE

- Steams delicious hot dogs and warms buns simultaneously
- Cabinet and lids are made of stainless steel

| | |
|--------------------------|---------------------------------------|
| Item | 17133 |
| Model | FW-TW-3050 |
| Power | 1.2 kW |
| Capacity | 30 pcs. (buns) and 50 pcs. (hotdogs) |
| Cabinet Dimension | 11.75" x 9.25" x 4.75" (each cabinet) |
| Electrical | 120V / 60Hz / 1 |
| Weight | 26 lbs. / 11.82 kg. |
| Gross Weight | 27 lbs. / 12.27 kg. |
| Dimension (DWH) | 13" x 21.25" x 12.75" |
| Gross Dimensions | 17 x 26" x 13" |



1300W HOT DOG/BUN STEAMERS

FEATURE

- Food grade heavy duty stainless steel construction
- Tempered glass windows for hot dog display
- 8 QT (7.5 L) large water reservoir for whole day use
- Easy to use and clean
- Drain pipe to take out excess water after use
- Non-skid rubber feet

| | | |
|--------------------------|-----------------------------------|-----------------------------------|
| Item Number | 43216 | 43215 |
| Model | FW-CN-0100-H | FW-CN-0200-H |
| Temperature Range | 85°F - 175°F / 30°C-80°C | 85°F - 175°F / 30°C-80°C |
| Capacity | 48 pcs. buns and 100 pcs. hotdogs | 60 pcs. buns and 200 pcs. hotdogs |
| Power | 1300W | 1300W |
| Electrical | 110V / 60 | 110V / 60 |
| Weight | 21 lbs / 9.5 kg | 24 lbs / 10.9 kg |
| Gross Weight | 27 lbs. / 12.2 kg | 30 lbs / 13.6 kg |
| Dimension | 18" x 14" x 16" | 18" x 14" x 19" |
| Gross Dimensions | 21" x 18" x 17" | 21" x 18" x 20.7" |



BUN WARMER

FEATURE

- Comes with a dishwasher-safe GN 1/1 food pan (21" x 13" x 3.75")
- Removable drawer for easy cleaning
- Adjustable temperature range
- Provides dry heat

| | |
|-------------------------|-------------------------|
| Item | 43623 |
| Model | FW-CN-0032 |
| Power | 450W |
| Capacity | 32 Standard Size Buns |
| Electrical | 110V / 60Hz / 1 |
| Weight | 37.5 lbs. / 17 kg. |
| Gross Weight | 41.9 lbs. / 19 kg. |
| Dimension (DWH) | 24.25" x 21.75" x 10.5" |
| Gross Dimensions | 26" x 26" x 13" |



HOT DOG ROLLERS *Sneeze guard is sold separately* **NEW**

FEATURE

- Equipped with thermostat so users can control the temperature accordingly
- Rollers are made of stainless steel

| | | | |
|------------------------------|-------------------|-------------------|-------------------|
| Item | 44690 | 44691 | 44692 |
| Model | CE-CN-0005-N | CE-CN-0007-N | CE-CN-0009-N |
| Number Of Rollers | 5 | 7 | 9 |
| Length Of Rollers | 17.9" | 17.9" | 17.9" |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Power | 0.65 kW | 0.91 kW | 1.17 kW |
| Weight (Net / Gross) | 14 lbs / 17lbs | 17.8 lbs / 21 lbs | 22 lbs / 26 lbs |
| Dimensions (DWH) | 9.8" x 22.6" x 7" | 13" x 22.6" x 7" | 16" x 22.6" x 7" |
| Gross Dimensions | 25" x 12" x 9" | 25" x 15" x 9" | 25" x 18" x 9" |
| Optional Sneeze Guard | Item 44152 | Item 44153 | Item 44154 |



COUNTERTOP NACHO WARMER DISPLAY **NEW**

FEATURE

- Perfect for snack bars, concession stands, cafeterias, buffet lines, and a wide variety of other applications
- Made of stainless steel and aluminum construction with tempered glass on the side

| | |
|-----------------------------|--------------------------------------|
| Item | 44674 |
| Model | DW-CN-0100 |
| Capacity | 10 lbs of Chips |
| Electrical | 120V / 60Hz / 1Ph |
| Power & Amps | 160 W 1.3 Amps |
| Weight (Net / Gross) | 24 lbs / 10.9 kg 29 lbs / 13.15 kg |
| Dimensions (DWH) | 12.5" x 15.25" x 22.25" |
| Gross Dimensions | 16" x 19" x 25.5" |



COTTON CANDY MACHINE AND ACCESSORIES *Sold separately*

FEATURE

- Stainless steel bowl, and a drawer for equipment and tools
- Designed with a cart for easy mobility and use (Only for 40383)
- Ideal for birthday parties, graduation parties, festivals, carnivals and fairs



| | Cotton Candy Maker with 20.5" Bowl And Trolley | Countertop Cotton Candy Maker with 20.5" Bowl | Countertop Cotton Candy Maker with 28" Bowl |
|---------------------------|---|---|--|
| Item | 40383 | 41336 | 41337 |
| Model | CF-CN-0520-T | CF-CN-0520 | CF-CN-0720 |
| Bowl Size | 20.47" Dia. x 6" H | 20.47" Dia. x 6" H | 28.34" Dia. x 6" H |
| Power | 1.03 kW | 1.03 kW | 1.03 kW |
| Electrical | 110V / 60Hz / 1 | 110V / 60Hz / 1 | 110V / 60Hz / 1 |
| Weight (Net/Gross) | 46.3 lbs./ 50.7 lbs. | 26.4 lbs./ 28.6 lbs | 28.6 lbs./ 30.8 lbs |
| Dimensions (DWH) | 37" x 20.47" x 35" (49" with sneeze guard) | 20.47" x 20.47" x 19.68" | 28.34" x 28.34" x 19.68" |
| Gross Dimensions | 23" x 21" x 21" | 22.4" x 22.4" x 30" | 28.7" x 28.7" x 17.1" |
| Optional Item | 20" Bowl Cover (Item 40382) | 20" Bowl Cover (Item 40382) Liner for Candy Floss Pan (Item 43455), Clip for Candy Floss Pan (Item 43457) | 28" Bowl Cover (Item 41335), Liner for Candy Floss Pan (Item 43456), Clip for Candy Floss Pan (Item 43457) |

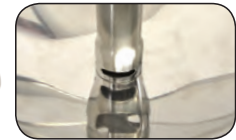
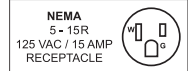


STAINLESS STEEL CHOCOLATE FOUNTAIN

FEATURE

- Made of polished stainless steel
- Easy to operate and clean
- Quickly melts chocolates with adjustable temperature
- Superior quality and designed for continuous use

| | |
|-----------------------------|--|
| Item | 40381 |
| Model | CF-CN-0005 |
| Temperature Range | 30° -150° C / 86-302° F |
| Power | 215 Watts (Heating) 95 Watts (Motor) |
| Electrical | 110 V / 60 Hz / 1 |
| Chocolate Capability | 11 lbs./ 5 kg |
| Weight (Net/Gross) | 17.6 lbs (8 kg) / 28 lbs (12.7 kg) |
| Dimensions | 14.63" Diameter x 31.5" Height |
| Gross Dimensions | 27" x 20" x 12" |



POPCORN MACHINE AND TROLLEY *Sold Separately*

FEATURE

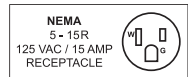
- Made with stainless steel and aluminum construction along with tempered glass panels
- Easy maintenance and durable
- Ideal for restaurants and concession stands

Popcorn Machine

| | |
|---------------------------|-------------------------------------|
| Item | 40385 |
| Model | CE-CN-0227-R |
| Output Power | 1.32 kW |
| Temperature | 220 - 270° C |
| Casing Size | 560 x 417 x 770 mm |
| Oil Dosage | 50 mL/once |
| Sugar Dosage | 50 g/once |
| Corn Dosage | 150 g/once |
| Electrical | 110V / 60Hz / 1 |
| Efficiency | 1/2 pan/min |
| Weight (Net/Gross) | 51.7 lbs (23.5 kg) / 55 lbs (25 kg) |
| Dimension (DWH) | 14" x 22" x 29" |
| Gross Dimensions | 20" x 26" x 34" |

Optional Item - Popcorn Machine Trolley for 40385

| | |
|----------------------------|-----------------------|
| Item | 44134 |
| Rear Wheel Diameter | 24" |
| Weight | 44 lbs. / 20 kg. |
| Gross Weight | 64.5 lbs. / 29.32 kg. |
| Dimension (DWH) | 39.5" x 20.75" x 30" |
| Gross Dimensions | 28" x 24" x 22.25" |



40385 & 44134
(Sold separately)

SANTOS DRINK MIXER/ELECTRIC SHAKER

FEATURES

Ideal to make milk shakes, cappuccino cream, smoothies, ice cream drinks

This drink mixer is a long lasting equipment for professional users with:

- A speed variation from 8000 to 16000 RPM
- A heavy duty and silent motor
- Automatic motor activation with bowl detection

It is provided with:

- 2 bowls (0.675L/24fl oz) - 1 stainless steel bowl and 1 plastic bowl
- 3 removable agitators (by simple screwing/unscrewing on the spindle):
 - » 1 universal spherical agitator for all beverages
 - » 1 rubber agitator for creamy beverages
 - » 1 winged deep agitator for frozen coffee



3 REMOVABLE AGITATORS



(1) Stainless steel bowl and (1) plastic bowl are included

| | |
|------------------|---------------------|
| Item | 44634 |
| Model | Santos 54 |
| Power | 250W |
| Variable Speed | 8000 to 16000 RPM |
| Electrical | 120V/60/1 |
| Weight | 12.7 lbs./ 5.75 kg. |
| Gross Weight | 14 lbs./ 6.5 kg. |
| Dimensions (WDH) | 7.5" x 7.5" x 20" |
| Gross Dimensions | 8.5" x 9.6" x 23.5" |

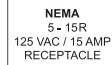
SINGLE SPINDLE MILKSHAKE MIXER

FEATURE

- High power industrial motor, special cup for effortless mixing
- Suitable for commercial and domestic use
- High quality durable blades
- Blending for powdered milk, sugar, pure milk, coffee, etc.
- ON/OFF switch for easy operation
- High quality durable blades



Intertek



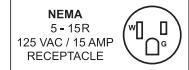
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|------------------|----------------------|
| Item | 39453 |
| Model | BL-CN-0001 |
| Power | 0.54 HP / 0.4 kW |
| Cup Capacity | 0.6L/ 0.63 QT |
| Electrical | 110V/60Hz/1 |
| Weight | 14.3 lbs. / 6.50 kg. |
| Gross Weight | 16 lbs. / 7.25 kg. |
| Dimensions | 8.2" x 6.2" x 19.7" |
| Gross Dimensions | 8" x 8" x 22" |



TILTING BLENDERS

FEATURE

- Equipped with a stainless steel container, knives and plastic cover
- Supported by a steel frame and anti-skid pads
- Excellent for small to medium sized kitchens



15-L/16-QT Tilting Blender

| | |
|------------------|--------------------------|
| Item | 37969 |
| Model | BL-BR-0015 |
| Power | 1.5 HP / 1.12 kW |
| Cup Capacity | 15 L/16 QT |
| Rotation | 3500 |
| Electrical | 110V/60Hz/1 |
| Weight | 41.75 lbs./ 19 kg |
| Gross Weight | 80 lbs. / 36 kg |
| Dimensions (DWH) | 20.75" x 14.25" x 41.75" |
| Gross Dimensions | 23" x 16" x 45" |

25-L/26-QT Tilting Blender

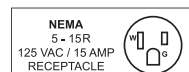
| | |
|------------------|--------------------------|
| Item | 31502 |
| Model | BL-BR-0025 |
| Power | 1.5 HP / 1.12 kW |
| Cup Capacity | 25 L/26 QT |
| Rotation | 3500 |
| Electrical | 110V/60Hz/1 |
| Weight | 45.20 lbs./ 20.5 kg |
| Gross Weight | 66 lbs./ 30 kg |
| Dimensions (DWH) | 20.86" x 16.14" x 46.45" |
| Gross Dimensions | 23" x 18" x 49" |



IMMERSION BLENDERS WITH ATTACHMENT *Sold Separately*

FEATURE

- Designed to provide reliability and durability for professional kitchens
- Spins up to 11500 RPM and is capable of mixing, blending, and grinding at high speed
- Capable of handling as much as 100 QT



| | |
|------------------|--|
| Item | 28705 |
| Model | BL-CN-0559 |
| Description | Power head with variable speed control |
| Power | 1 HP / 0.75 kW |
| Rotation | 3000-12000 RPM |
| Capacity | 50-100 L / 53-106 QT |
| Electrical | 110V/60Hz/1 |
| Weight | 9 lbs. / 4 kg. |
| Motor Dimensions | 13" x 4.72" x 4.72" |



Attachment for Immersion Blenders

| Item | Description |
|-------|---|
| 23838 | Short detachable shaft 14 3/4" (377mm) |
| 23839 | Medium detachable shaft 17 3/4" (450mm) |
| 28703 | Long detachable shaft 21" (530mm) |
| 28704 | 9 1/2" detachable beater |



TABLE TOP BLENDER

FEATURE

- Equipped with a powerful motor and stainless steel blades for effective blending
- Control panel allows for variable speed and pulse control
- Equipped with current protector, thermal protector for motor, and reset button



| | |
|-------------------------------|------------------------|
| Item | 23997 |
| Model | BL-CN-0002-B |
| Power | 2 HP / 1.49 kW |
| RPM | 16,000 - 29,000 |
| Jug Capacity | 2 L |
| Endurance Of Container | -40 °C ~ 180 °C |
| Electrical | 110V/60Hz/1 |
| Weight | 10.56 lbs. / 4.80 kg |
| Gross Weight | 12 lbs. / 5.4 kg. |
| Dimensions | 8.75" x 7.50" x 20.25" |
| Gross Dimensions | 12" x 18" x 14" |



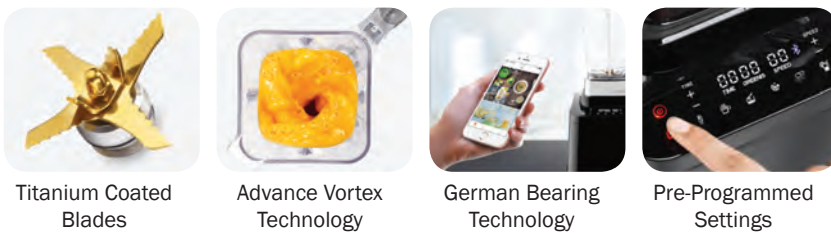
Optional Items for 23997 Compatible with Vitamix™

| Item | Description |
|-------|---|
| 23504 | 16.5" x 10" x 22.5" Noise reduction cover for blender |
| 26137 | 6.75" x 7.25" x 11.75" Jug set for blender 23997, 2L Capacity |

BRUSHLESS BLENDER

FEATURE

- Touchpad controlled blender is one of the quietest blender in the market
- Thanks to its powerful brushless motor and titanium coated blades, it crushes ingredients fast and effortlessly
- 8 pre-programmed settings to cover most kitchen tasks
- Comes equipped with a durable FDA approved and BPA-free jar ensuring safety and toxic-free



| | |
|-------------------------|-------------------------|
| Item | 43071 |
| Model | BL-CN-1000 |
| Description | Brushless Blender |
| Power | 1.3 HP / 1000 W |
| Rotation | 3000-15000 RPM |
| Jug Capacity | 2L |
| Electrical | 110V/60Hz/1 |
| Weight | 15.4 lbs. / 7 kg |
| Gross Weight | 16 lbs. / 7.27 kg |
| Dimensions (DWH) | 8.85" x 8.2" x 19.68" |
| Gross Dimensions | 18.8" x 13.38" x 13.38" |



SANTOS #62 BRUSHLESS BLENDER

Blender for smoothies and iced drinks. You can make any kind of cocktail, smoothie, fruit juice, milkshake, granita and iced coffee frappe with the blender #62, thanks to its 30 pre-programmed recipes. Ideal appliance for juice bars, fast food and coffee shops.

FEATURE

PERFORMANCE

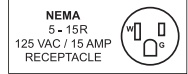
- Brushless motor: low consumption, high performance (8N.m)
- Tin coated blade: high resistance, adapted to intensive use
- It crushes hard ice cubes and frozen fruits in a few seconds
- Obtain the perfect drink thanks to the various pre-programmed recipes

SIMPLICITY

- Ease of use: Touchpad control panel with LCD display
- 6 programmable buttons 30 pre-programmed recipes + possibility to create its own recipes (free software + USB port)
- Easy cleaning: Removable sound enclosure, pad and jar
- Stackable jars, graduated in milliliters and ounces, adapted to right-handers and left-handers
- Easy to fit into a counter: simple and quick dismantling of the base.
- Easy maintenance: each part of the jar can be dismantled (including the blade)

SILENCE

- Silent brushless motor
- New removable sound enclosure reducing significantly the noise level
- Sound reducing pad



| | |
|------------------|--------------------|
| Item | 39703 |
| Model | SANTOS 62 |
| Capacity | 81 oz / 2.4 L |
| Maximum Power | 4 HP / 3 kW |
| Nominal Power | 1.3 HP / 1 kW |
| RPM | 2500 - 15000 |
| Electrical | 120V / 60Hz / 1 |
| Current | 8A |
| Weight | 9.4 kg. / 21 lbs. |
| Gross Weight | 10.4 kg. / 23 lbs. |
| Dimensions | 10" x 8" x 17" |
| Gross Dimensions | 13 x 10" x 20" |



Easily fits into a counter



Stackable jars



Touchpad control panel



Tin coated blade



CITRUS JUICER WITH 0.25 HP MOTOR NEW

FEATURE

- Provides a higher rotation speed than standard juice extractors
- Comes with a small and large citrus crown
- Ideal for restaurants, juice shops or fast food restaurants

| | |
|-------------------------|-------------------|
| Item | 46957 |
| Model | JE-BR-1750-Q |
| Power | 0.25 HP / 0.19 kW |
| Electrical | 110V / 60Hz / 1Ph |
| RPM | 1750 RPM |
| Weight | 9 lbs / 4 kg |
| Gross Weight | 12 lbs / 5 kg |
| Dimensions (DWH) | 9" x 10" x 17" |
| Gross Dimensions | 11" x 12" x 21" |



CITRUS JUICER WITH 0.33 HP MOTOR

FEATURE

- Made of light alloy and stainless steel
- Comes with a stainless steel removable bowl and two interchangeable cones, one for large and one for small citrus
- Designed for easy, continuous operation
- Equipped with a fan for external ventilation and a thermal overload protection

| | |
|-------------------------|-----------------------|
| Item | 13660 |
| Model | JE-IT-0900 |
| Power | 0.36 HP / 0.27 kW |
| RPM | 900 |
| Electrical | 110V/60Hz/1 |
| Weight | 13 lbs. / 5.91 kg. |
| Gross Weight | 14 lbs. / 6.36 kg. |
| Dimensions (DWH) | 7.5" x 7.75" x 13.25" |
| Gross Dimensions | 14" x 11" x 17" |



SANTOS #50 FRUIT AND VEGETABLE JUICER

FEATURE

- Exclusive patents: exclusive extra wide feeding chute, EZY-clean™ system, instant friction braking system
- Professional motor, powerful and extremely silent
- High output juice extractor, adapted to intensive use (ex: juice bars)
- Sturdy appliance mostly made of aluminium and stainless steel

| | |
|------------------------------|-------------------|
| Item | 39494 |
| Model | SANTOS 50 |
| Production (Per Hour) | 100 L / 105.67 QT |
| Power | 1 HP / 0.80 kW |
| RPM | 3600 |
| Electrical | 120V / 60Hz / 1 |
| Current | 7A |
| Weight | 31 lbs./ 14 kg. |
| Gross Weight | 35 lbs./ 16 kg. |
| Dimensions (DWH) | 19" x 10" x 18" |
| Gross Dimensions | 20" x 13" x 22" |



SANTOS #68 FRUIT AND VEGETABLE JUICER



The Santos 68 offers you high efficiency with an innovative design. More powerful, more robust and easier to clean, this new generation juice extractor is dedicated to juice bars, health food stores, hotels, bars, restaurants, cafeterias, ice cream shops and institutions.

FEATURE

- Full stainless steel food-zone: no aluminum
- New generation patented EZY-Clean System II which saves you time (you can easily remove the cover, bowl and basket thanks to the new ergonomics)
- Extremely sturdy: no plastic in the shifter area
- Wide feeding chute (Ø79.5mm in diameter. Fits a whole apple)
- More efficient output with up to 140 l/h, motor and baskets are calibrated, rotating at the ideal speed to extract a maximum juice
- Perfect filtration high quality, juice without any fruit pulp of the fruit, even for intensive use

| | |
|------------------------------|------------------------|
| Item | 39684 |
| Model | SANTOS 68 |
| Production (Per Hour) | 140 liter / 147 quarts |
| Power | 1.74 HP / 1.3 kW |
| RPM | 3600 |
| Electrical | 120V / 60Hz / 1 |
| Current | 10.8 A |
| Weight | 25 kg / 55 lbs. |
| Gross Weight | 28 kg / 62 lbs. |
| Dimensions (DWH) | 22" x 13" x 24" |
| Gross Dimensions | 26" x 15" x 24" |



SANTOS #28 FRUIT AND VEGETABLE JUICER



This professional fruit and vegetable juicer accepts any kind of fruits and vegetables (carrots, tomatoes, grapes, cucumbers, apples, celery, ginger, pineapple, melon...) It produces up to 100 litres of juice per hour and allows you to make all fruit and vegetable juice, cocktails.

FEATURE

- Equipped with a powerful induction motor for intensive use
- Maximum juice extraction: excellent yield
- Perfect filtration: large basket with very fine sieve (0.5 mm / 0.02") offering a high quality juice
- Delivered with a special key for screwing and unscrewing the basket.
- Introduction: 68 mm diameter
- Spout height: 222 mm (9") to make juice in a glass or in a jug

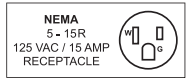
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|------------------------------|----------------------------|
| Item | 10827 |
| Model | SANTOS 28 |
| Production (Per Hour) | 100 liters / 105.67 quarts |
| Power | 1.74 HP / 1.3 kW |
| RPM | 3600 |
| Electrical | 120V / 60Hz / 1 |
| Current | 14.5A |
| Weight | 24 kg. / 53 lbs. |
| Gross Weight | 26 kg. / 57 lbs. |
| Dimensions (DWH) | 19" x 12.6" x 20" |
| Gross Dimensions | 15" x 24" x 26" |



SANTOS COLD PRESS JUICER NUTRISANTOS #65 NEW



Thanks to its patented slow juicing system, NUTRISANTOS #65 is the first counter-top commercial cold press juicer, that can be used continuously, in front of the customers. The slow extraction of juice preserves the nutrients, enzymes, vitamins and minerals naturally present in fruits, veggies and leafy greens. Perfect to make detox juices on-demand, especially green juices.



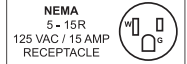
FEATURE

- Aluminum body and stainless steel food zone. Equipped with a reliable induction motor. Heavy duty
- A new way of juicing: set your speed (5 to 80rpm) and your filtration size to get the juice you want
- XL chute: Wide chute Ø79.5mm to juice whole fruits and vegetables. No pre-cutting needed
- Easy to clean: Removable pusher and juicing system for an easy cleaning (dishwasher safe)
- Exceptional yield: Maximum juice extraction

| | |
|------------------------------|-------------------------------------|
| Item | 45923 |
| Model | SANTOS 65 |
| Production (Per Hour) | 60 liters / 63.4 quarts |
| Power | 0.65 kW |
| RPM | 5 - 80 |
| Electrical | 100-120V / 60Hz / 1 |
| Current | 5 A |
| Weight (Net/Gross) | 62.8 lbs/ 69 lbs (28.5 kg/ 31.3 kg) |
| Dimensions (DWH) | 16.2" x 9.3" x 25.3" |
| Gross Dimensions | 19.3" x 13" x 26" |



SANTOS #38 CITRUS JUICER



FEATURE

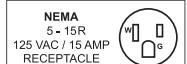
- Unbreakable sanitary polycarbonate bowl
- 3 Removable cones: 1 for lemons and oranges, 1 for grapefruits, 1 for limes

- Base in Aluminum casting for added strength
- Powerful induction motor (Asynchronous)

| | |
|------------------------------|-------------------------------|
| Item | 39688 |
| Model | SANTOS 38 |
| Production (Per Hour) | 30 liters / 31.70 quarts |
| Power | 0.20 HP / 0.15 kW |
| RPM | 1800 |
| Electrical | 120V / 60Hz / 1 |
| Current | 1.3 A |
| Weight (Net/Gross) | 11 lbs./ 14 lbs. (5 kg/ 6 kg) |
| Dimensions (DWH) | 12" x 7" x 14" |
| Gross Dimensions | 10" x 13" x 16" |



SANTOS #10 CITRUS JUICER



FEATURE

- The automatic citrus juicer with lever is the ideal product to make juice by the glass
- It is equipped with a heavy duty and quiet asynchronous motor

- Motor is equipped with an internal thermal detector and waterproof ON/OFF interlock switch
- Comes with a special clutch system that starts/stop when you press
- Stainless steel cone for limes, lemons and oranges

| | |
|------------------------------|------------------------------------|
| Item | 39687 |
| Model | SANTOS 10C |
| Production (Per Hour) | 30 liters / 31.70 quarts |
| Power | 0.35 HP / 0.26 W |
| RPM | 1800 |
| Electrical | 120V / 60Hz / 1 |
| Current | 2 A |
| Weight (Net/Gross) | 20.3 lbs./ 22 lbs. (9.2 kg/ 10 kg) |
| Dimensions (DWH) | 12" x 8" x 15" |
| Gross Dimensions | 13" x 10" x 18" |

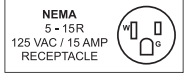


SANTOS #11 CLASSIC CITRUS JUICER

FEATURE

- Built to last, with a heavy duty and quiet asynchronous motor
- Ideal for juice bars, health food stores, hotels, bars, restaurants, ice cream shops, institutions, hospitals and even at home
- Chrome base and inclined body for better output

| | |
|-----------------------|---------------------------------|
| Item | 44025 |
| Model | SANTOS 11C |
| Production (Per Hour) | 30 liter / 31.70 quarts |
| Power | 0.20 HP/ 0.15 kW |
| RPM | 1800 |
| Electrical | 120V / 60Hz / 1 |
| Current | 1.4 A |
| Weight (Net/Gross) | 11 lbs./ 12 lbs. (5 kg/ 5.6 kg) |
| Dimensions (DWH) | 9" x 12" x 14" |
| Gross Dimensions | 10" x 13" x 16" |



- Wide spout accepting all types of glasses
- Base in Aluminum casting for added strength
- Removable dip tray



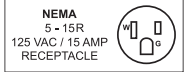
Easy to clean: removable bowl, grid and squeezer.

SANTOS #70 CITRUS JUICER

FEATURE

- Ideal product to make fresh juices from lime, lemon, orange and grapefruit
- High output: 50 L per hour
- Perfect for intensive use
- Allows you to make citrus juice either in a glass or in a jug
- Equipped with special cones for all types of citrus: lime, lemon, orange or grapefruit
- Automatic start when we push the lever (patented clutch system)
- Easy cleaning: removable stainless steel bowl, cone and cup

| | |
|-----------------------|-------------------------------------|
| Item | 39685 |
| Model | SANTOS 70 |
| Production (Per Hour) | 50 liter / 52.83 quarts |
| Power | 0.47 HP / 0.35 kW |
| RPM | 1800 |
| Electrical | 120V / 60Hz / 1 |
| Current | 2.91 A |
| Weight (Net/Gross) | 30 lbs./ 32 lbs. (13.5 kg/ 14.5 kg) |
| Dimensions (DWH) | 16" x 9" x 19.3" |
| Gross Dimensions | 17" x 11" x 22" |



Stainless steel bowl

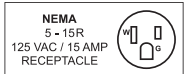


SANTOS #52 CITRUS JUICER

FEATURE

- Ideal for juice bars, health food stores, hotels, bars, restaurants, cafeterias, ice cream shops, institutions and hospitals
- Chromed base also available
- 3 Removable cones included with Juicer
- Equipped with powerful and reliable commercial motor
- High output: extract up to 40L per hour (5 - 10 gallons)
- Fits glasses or jugs

| | |
|-----------------------|----------------------------------|
| Item | 39686 |
| Model | SANTOS 52 |
| Production (Per Hour) | 40 liter / 42.26 quarts |
| Power | 0.35 HP / 0.26 kW |
| RPM | 1800 |
| Electrical | 120V / 60Hz / 1 |
| Current | 2 A |
| Weight (Net/Gross) | 21 lbs./23 lbs. (9.5 kg/10.5 kg) |
| Dimensions (DWH) | 12" x 8" x 19" |
| Gross Dimensions | 12" x 10" x 23" |



Chromed base also available
Item 46268
Model Santos 52C

The Zumoval logo features the brand name in a bold, orange, sans-serif font. A green leaf is positioned above the letter 'o'.

Proven in the market for over 20 years, Zumoval juicers are the strongest on the market with heavy-duty motors and gears manufactured from stainless steel. It is also the fastest juicer on the market producing up to 200 liters per hour of juice.

Great quality juice

The exclusive design of Zumoval citrus fruit squeezers means that the peel is not pressed during the squeezing process, but separated from the flesh. The result of this process is a high quality, tasteful and vitamin-rich juice.

Maximum performance at peak hours

Zumoval has also considered the various needs of different establishments, offering easy solutions to specific problems. Therefore, several different models have been designed, ranging from the Minimax, which squeezes 15 oranges per minute, to the FASTTOP which squeezes 45 oranges per minute, guaranteeing maximum efficiency at times of greater demand.

Strong and reliable

All our range includes high quality, durable materials, assembled under a strict manufacturing control. That is why we can state that our machines are able to run during long periods of time, without suffering any kind of mechanical damage. Due to their component design and their easy to dismantle squeezing system, they allow running express cleaning tasks.



zumoval MINIMAX

Compact Model **Compact Model with Automatic Shower Function**

| | | |
|------------------|-----------------------|--------------|
| Item | 39517 | 39518 |
| Model | JE-ES-0015 | JE-ES-0015-S |
| Power | 0.75 HP / 0.56 kW | |
| Fruit Diameter | 2.56" - 3.15" | |
| Feeder Capacity | 6 Oranges | |
| Peel Bucket | 9 kg. / 19.8 lbs. | |
| Production | 15 oranges per minute | |
| Electrical | 115V / 60Hz / 1 | |
| Current | 9 / 8.6 A | |
| Dimensions (DWH) | 17.7" x 19.3" x 33" | |
| Weight | 51.3 kg. / 113.1 lbs. | |



zumoval MINIMATIC

Compact Model with Automatic Feeder **Compact Model with Automatic Feeder, Automatic Shower and Self Tap**

| | | |
|------------------|-----------------------|--------------|
| Item | 39519 | 39520 |
| Model | JE-ES-0015-F | JE-ES-0015-T |
| Power | 0.75 HP / 0.56 kW | |
| Fruit Diameter | 2.36" - 3.15" | |
| Feeder Capacity | 6 kg. / 13.2 lbs. | |
| Peel Bucket | 9 kg. / 19.8 lbs. | |
| Production | 15 oranges per minute | |
| Electrical | 115V / 60Hz / 1 | |
| Current | 9 / 8.6 A | |
| Dimensions (DWH) | 17.7" x 19.3" x 36.6" | |
| Weight | 54.4 kg. / 119.9 lbs. | |



zumoval TOP *Optional stand also available*

Heavy-Duty Model with Automatic Shower **Heavy-Duty Model with Automatic Shower and Self Tap**

| | | |
|------------------|-----------------------|--------------|
| Item | 39522 | 39521 |
| Model | JE-ES-0028-F | JE-ES-0028-T |
| Power | 0.75 HP / 0.56 kW | |
| Fruit Diameter | 2.56" - 3.15" | |
| Feeder Capacity | 18 kg. / 39 lbs. | |
| Peel Bucket | 20 kg. / 44 lbs. | |
| Production | 28 oranges per minute | |
| Electrical | 115V / 60Hz / 1 | |
| Current | 9 / 8.6 A | |
| Dimensions (DWH) | 19.7" x 24.4" x 39" | |
| Weight | 47.5 kg. / 104.7 lbs. | |

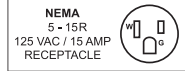


Self Service Stand (Item 45790)/ dispenser Stand (Item 40539)/
Squeezing kit for smaller citrus - 1.77"-2.36" (45636)

zumoval FASTTOP *Optional stand also available*

**Heavy-Duty Compact Model-
with Automatic Shower and
Juice Level Detector**

**Heavy-Duty Compact Model-
with Automatic Shower**

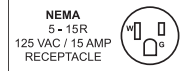


| | | |
|-------------------------|--|--------------|
| Item | 40531 | 40547 |
| Model | JE-ES-0045 | JE-ES-0045-B |
| Hp | 0.75 HP / 0.56 KW | |
| Fruit Diameter | 2.56" - 3.15" | |
| Feeder Capacity | 18 kg. / 39 lbs. | |
| Peel Bucket | 20 kg. / 44 lbs. | |
| Production | 45 oranges per minute | |
| Electrical | 115V / 60Hz / 1 | |
| Current | 9 / 8.6 A | |
| Dimensions (DWH) | 19.7" x 24.4" x 39" | |
| Weight | 47.5 kg. / 104.7 lbs. (83.5 kg. / 188 lbs. with stand) | |
| Optional Stand | Self Service Stand (Item 45790)/ Dispenser Stand (Item 40539)/ Squeezing kit for smaller citrus - 1.77"-2.36" (45636) | |



zumoval BIG BASIC *Optional stand also available*

With Automatic Shower and Automatic Inductive Proximity Sensor



| | |
|-------------------------|--|
| Item | 41965 |
| Model | JE-ES-0028-BB |
| Power | 0.75 HP / 0.56 KW |
| Fruit Diameter | 2.95" - 3.74" |
| Feeder Capacity | 6 Orange/Grapefruit/Pomegranate |
| Peel Bucket | 20 kg. / 44 lbs. |
| Production | 28 fruits per minute |
| Electrical | 115V / 60Hz / 1 |
| Current | 4.1 / 3.7 A - 9 / 8.6 A |
| Dimensions (DWH) | 17" x 24.4" x 33.8" |
| Weight | 42.6 kg. / 93.9 lbs. |
| Optional Stand | Self Service Stand (Item 45790)/ Dispenser Stand (Item 40539)/ Squeezing kit for smaller citrus - 1.77"-2.36" (45636) |



Specially designed for large fruit, such as grapefruits and pomegranates

OPTIONS AND ACCESSORIES

(1) Necessary option (2) Impossible combination



Self Service Stand (Item 45790)

Compatible for TOP models equipped with self tap
Compatible for FASTTOP models equipped with self tap and big capacity juice filter



(1)



Cooled Dispenser Stand

Compatible for TOP and FASTTOP models without an equipped self tap and big capacity juice filter



(2)



Dispenser Stand (Item 40539)

Compatible for TOP and FASTTOP models without an equipped self tap and big capacity juice filter



(2)



Automatic Shower- Easily clean juicers with our unique self-cleaning automatic shower system. The fully isolated juicing area avoiding any ingress of exterior elements.



Juice Level Detector- Monitor the number of liters of fresh orange juice. This system is ideal for self-service and larger volume operations.



Self Tap- The easy-to-use automatic tap is connected directly to the motor of the machine. Open the tap and the machine starts running. Close the tap and the machine stops.



Big Capacity Juice Filter- The juice tray has a big filter with high capacity, double-curved design and a pulp moving stick. This option allows squeezing more than 20 liters of juice without cleaning the filter.

STAINLESS STEEL ORANGE JUICE EXTRACTOR WITH STAND

Sold Separately

FEATURES

- Features an output speed of 20-oranges per minute
- Basket on top can hold your oranges for easy access in no time
- Suitable for lemons, limes, oranges, and small grapefruits.

| | |
|--------------------------|--|
| Item | 44228 |
| Model | JE-CN-0020 |
| Material | Stainless Steel / Plastic |
| Electrical | 120V / 60HZ / 1PH |
| Motor Power | 120W |
| Power Consumption | 300W |
| Fruit Size | 40mm-80mm /1.57" - 3.15", Lemons, limes, oranges and small grapefruits Optimal size 60mm-2.36" |
| Output | 20 Oranges/Minute |
| Weight | 45 kg / 99.20 lbs |
| Gross Weight | 50 kg / 110.23 lbs |
| Dimensions (DWH) | 15.75" x 12.99" x 30.71" |
| Gross Dimensions | 19.68" x 19.68" x 37.40" |
| Optional Item | Stainless steel stand with a polypropylene bucket (Item 44289) |



BUBBLE TEA LIQUID FRUCTOSE DISPENSER

NEW

FEATURES

- Add the perfect about of liquid fructose to your drinks
- 16 selection buttons.
- Auto blade-washing, making it easier to clean

| | |
|-------------------------|-----------------------|
| Item | 44645 |
| Model | DI-CN-0099 |
| Power | 150 W |
| Electrical | 110V / 60Hz / 1Ph |
| Capacity | 10 L |
| Weight | 22 lbs / 10 kg |
| Gross Weight | 26.5 lbs / 12 kg |
| Dimensions (DWH) | 9.9" x 9.9" x 16.5" |
| Gross Dimensions | 17.3" x 14.8" x 20.1" |



DRINK SHAKING MACHINE WITH DOUBLE CUP HOLDERS

NEW

FEATURES

- Made of stainless steel
- Shake up to two drinks in 500 - 700 mL shakers at the same time

| | |
|---------------------------|---------------------------------|
| Item | 47110 |
| Model | FP-CN-0200 |
| Power | 60 W |
| Electrical | 110V / 60Hz / 1Ph |
| Weight (Net/Gross) | 41.9 lbs (19 kg) / 46.3 (21 kg) |
| Dimensions (DWH) | 11.8" x 14.2" x 16.5" |
| Gross Dimensions | 16.7" x 15.7" x 18.1" |



AUTOMATIC DRINK SEALING MACHINE NEW

FEATURES

- Perfect machine to seal your bubble tea and other drinks

| | |
|------------------|-----------------------|
| Item | 44644 |
| Model | SE-CN-0095 |
| Power | 120 W |
| Electrical | 110V / 60Hz / 1Ph |
| Cup Size | 3.7" / 95 mm |
| Weight | 55.1 lbs / 25 kg |
| Gross Weight | 59.5 lbs / 27 kg |
| Dimensions (DWH) | 12.8" x 13.8" x 23.3" |
| Gross Dimensions | 19.9" x 14.8" x 27" |



NEMA
5 - 15R
125 VAC / 15 AMP
RECEPTACLE



ICE SHAVER WITH PLASTIC ICE TRAY CONTAINER

FEATURES

- Producing ice pieces in various sizes, as well as the finely crushed ice for traditional Italian “granita”
- Pays very close attention to operator safety with the addition of a safety microswitch on the feed throat and on the streamlined ice container
- Quality is guaranteed by the large sized throat in anodized aluminium, stainless steel small parts and components the structure in aluminium and steel

| | |
|----------------------------|-------------------------|
| Item | 17137 |
| Model | IC-IT-0002 |
| Power | 0.30 HP / 0.35 kW |
| Motor | 12,000 RPM |
| Blade speed | 1500 RPM |
| Bowl capacity | 2 Liters |
| Crushed Ice Max. Thickness | 10 mm |
| Electrical | 110V/60/1 |
| Weight | 18.5 lbs. / 8.41 kg |
| Gross Weight | 21 lbs / 9.55 kg. |
| Dimensions (DWH) | 18.30" x 8.25" x 11.61" |
| Gross Dimensions | 21" x 11" x 12" |



NEMA
5 - 15R
125 VAC / 15 AMP
RECEPTACLE



ICE SHAVER WITH ALUMINUM ALLOY CASING

Complete with a stainless steel bowl

| | |
|------------------|----------------------------------|
| Item | 45395 |
| Model | IC-CN-1450 |
| Power | 300W/ 0.4HP |
| RPM | 1450 |
| Efficiency | 7.5kg/16.5lbs per minute |
| Drip Pan Size | 8.6"/218 mm(Dia.), 2"/ 51 mm(H.) |
| Electrical | 110V/60/1 |
| Weight | 6 kg/ 13 lbs |
| Gross Weight | 6.5 kg/ 14 lbs |
| Dimension (WDH) | 7.5" x 16" x 16.5" |
| Gross Dimensions | 17" x 8.25" x 12" |



NEMA
5 - 15R
125 VAC / 15 AMP
RECEPTACLE



0.27HP ICE SHAVER

FEATURES

- Perfect for cocktail bars, concession stands, carnivals and night clubs
- Grind 7.5kg/ 16.5 pounds of ice in a minute
- Safety feature: automatically shut down when the lid is open

| | |
|--------------------|-------------------------------------|
| Item | 43466 |
| Model | IC-CN-0050 |
| Capacity | 70 cubes (Size 1"x1") |
| Ice Crushing Speed | 7.5kg/16.5lbs per minute |
| RPM | 1500 |
| Power | 200 W/ 0.27 HP |
| Amps | 3.5A |
| Electrical | 110V/60Hz/1ph |
| Weight (Net/Gross) | 33.7 lbs (15.3 kg) / 35 lbs (16 kg) |
| Dimensions | 12.6" x 15.7" x 18" |
| Gross Dimensions | 14" x 18" x 20" |



SNO-CONE ICE MACHINE NEW

FEATURES

- Great for carnivals, concessions and events
- Durable and easy to use, with a stainless steel hopper, easy handle, and a large acrylic box
- Creating up to 180kg of ice an hour

| | |
|--------------------|-------------------------------------|
| Item | 47081 |
| Model | IC-CN-0500 |
| Electrical | 120V / 60Hz / 1Ph |
| Power & Amps | 200 W / 1.66 Amps |
| RPM | 1400 RPM |
| Output | 180 kg / hour |
| Weight (Net/Gross) | 32 lbs (14.5 kg) / 39.7 lbs (18 kg) |
| Dimensions (DWH) | 13.5" x 16.5" x 25" |
| Gross Dimensions | 20.1" x 16" x 25" |



SANTOS #53 ICE CRUSHER

FEATURES

Powerful, efficient and reliable

- Makes both fine and coarse crushed ice in just one touch of a button
- Exceptional output: simply and quickly makes 1.2 kg of crushed ice in 30 seconds
- It is equipped with a heavy duty and quiet asynchronous motor
- It is adapted to intensive use and allows a hands free use thanks to its high capacity ice cube tank (1.2 kg)

| | |
|--------------------|---|
| Item | 39689 |
| Model | SANTOS 53 |
| Production | 1.2 kg of crushed ice in 30 seconds (150 kg /h) |
| Power | 0.17 HP / 0.13kW |
| RPM | 89 |
| Electrical | 120V / 60Hz / 1 |
| Current | 1A |
| Weight (Net/Gross) | 10 kg. (22 lbs) / 11 kg. (24 lbs) |
| Dimensions (DWH) | 12" x 8" x 19" |
| Gross Dimensions | 16" x 15" x 21" |



2 functioning modes

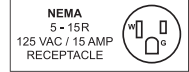
- Long touch on the button: manual function. It crushes the ice as long as we push the button
- Quick touch on the button: automatic function
- It automatically crushes the ice placed in the tank (hands-free use)



SANTOS #09 ICE CRUSHER WITH LEVER NEW

FEATURES

- Safety switch stopping the motor when the lever or the drawer is opened
- Stainless steel and sanitary cast aluminium antimicrobial paint
- Ergonomic and sturdy articulated lever
- New shockproof drawer without bisphenol
- Delivered with one adjustable disc to make shaved or crushed ice.
- Easy-to-clean base



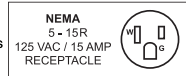
| | |
|-------------------------|---------------------------|
| Item | 44023 |
| Model | SANTOS 09 |
| Production | 100 kg/ 220 lbs. per hour |
| Power | 0.87 HP / 0.65kW |
| RPM | 1800 |
| Electrical | 100-120V/60Hz/1Ph |
| Current | 5.4 A |
| Dimensions (DWH) | 16.5" x 10" x 14" |
| Gross Dimensions | 12" x 18" x 16" |
| Weight | 32 lbs./ 14.5 kg |
| Gross Weight | 34 lbs./ 15.5 kg |



0.2 HP ICE CRUSHER NEW

FEATURES

- Great bar tool for preparing drinks, and restaurant for displaying fish or fresh foods
- Crushes any ice cubes made up to 40 x 40 mm at -3 °C
- Adjustable lever for controlling ice thickness



Intertek

| | |
|-------------------------|----------------------|
| Item | 47084 |
| Model | IC-IT-0003 |
| Capacity | 3 L |
| RPM | 800 RPM |
| Power | 150 W |
| Electrical | 110V/ 60Hz / 1Ph |
| Dimensions | 11.2" x 8.1" x 19.3" |
| Weight | 11.5 lbs / 5.2 kg |
| Gross Weight | 17.6 lbs / 8 kg |
| Gross Dimensions | 16.1" x 11" x 22" |



**Create all the
tasty icy treats
with Omcan's Ice Shavers**

12L DOUBLE SLUSH MACHINE NEW

FEATURES

- Front made from stainless steel, with illuminated top lenses
- Total of 24L capacity, each bowl capacity is 12L
- On/off switch for refrigeration, and rotating auger, independently controlled
- Adjustable thermostat to change from slushy to chilled drink mode



| | |
|-------------------------|-------------------------|
| Item | 47082 |
| Model | DI-CN-0024-X |
| Power | 580 W |
| Electrical | 115V / 60Hz / 1Ph |
| Capacity | 12 L (x2) 3.2 Gallons |
| Temperature | -2°C 28.4°F |
| Refrigerant | R404A |
| Current | 5.5 Amps |
| Weight | 101.4 lbs 46 kg |
| Gross Weight | 119.1 lbs 56 kg |
| Dimensions (WDH) | 15.7" x 18.9" x 33.9" |
| Gross Dimensions | 19.3" x 22.4" x 34.3" |



ICE COOLED JUICE DISPENSERS

FEATURES

- Perfect self-serve drink stations for any catered events
- Attractively designed dispensers
- Removable stainless steel ice-holding cylinder
- Convenient and easy to setup

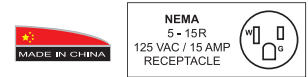


| | Single | Dual | Triple |
|---------------------------|--------------------------|--------------------------|--------------------------|
| Item | 19478 | 19479 | 19480 |
| Liquid Capacity | 8 QT | 16 QT | 24 QT |
| Weight (Net/Gross) | 8.8 lbs/ 13 lbs. | 18.4 lbs. / 25 lbs | 28.16 lbs / 35 lbs. |
| Dimensions (DWH) | 15.35" x 11.14" x 21.65" | 23.62" x 15.15" x 21.65" | 35.43" x 15.15" x 21.65" |
| Gross Dimensions | 16" x 12" x 21" | 24" x 16" x 21" | 35" x 16" x 21" |

HOT CHOCOLATE DISPENSER

FEATURES

- Bain-marie heating system with a wide controlled range of temperature 30 to 100° C / 82 to 212° F
- Thermostat for adjusting temperature as required
- Continuous stirring maintains a perfect, lump-free consistency
- Special anti-clogging faucet
- 304 Stainless Steel boiler with thermal protector
- Comes with removable food-grade high density poly carbonate bowl
- Dip tray with float indicator warning when full



| | 5L Capacity | 10L Capacity |
|---------------------------|----------------------|----------------------|
| Item | 39482 | 31840 |
| Model | DI-CN-0005 | DI-CN-0010 |
| Capacity | 5L | 10L |
| Power | 1000W | 1000W |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 |
| Weight (Net/Gross) | 15 lbs./ 20 lbs. | 16.5 lbs./ 21 lbs. |
| Dimensions | 16.14" x 11" x 18.3" | 16.14" x 11" x 22.8" |
| Gross Dimensions | 15" x 15" x 21" | 15" x 15" x 26" |



WATER BOILERS

FEATURES

- Brushed finished stainless steel construction
- Double wall structure
- Non-drip chrome-coated water faucet
- Easy-to-read water gauge indicator
- Non-slip rubber feet
- Keep temperature up at 201°F/ 94°C



NEMA
5-15R
125 VAC / 15 AMP
RECEPTACLE



| | | |
|-----------------------------|--------------------------|---------------------------|
| Item | 43463 | 43142 |
| Model | WB-CN-0049 | WB-CN-0098 |
| Capacity | 7.2L/ 1.96 Gal | 14.5L/ 3.83 Gal |
| Cup (5 Oz.) Per Hour | 49 | 98 |
| Temperature | 201°F/ 94°C | 201°F/ 94°C |
| Power | 1300 W | 1500 W |
| Electrical | 110v/60hz/1ph | 110v/60hz/1ph |
| Weight (Net/Gross) | 5.47 lbs / 2.5 kg | 8 lbs / 3.6 kg |
| Gross Weight | 8.44 lbs / 3.8 kg | 12 lbs / 5.4 kg |
| Dimensions | 8.66" (Dia.) x 17.32(H) | 10.63" (Dia.) x 20.27"(H) |
| Gross Dimensions | 11.81" x 11.81" x 19.29" | 13.40" x 13.40" x 22.24" |



COFFEE PERCOLATORS

FEATURES

- Ideal for banquet halls, caterers, hotels, and restaurants
- Consistently produces hot coffee
- Locking lid with heat-resistant ergonomic handles for easy handling
- Brushed finished stainless steel construction
- Double wall structure
- Non-drip water faucet
- Easy-to-read water gauge indicator
- Non-slip rubber feet
- Coffee filter included
- Easy to clean



NEMA
5-15R
125 VAC / 15 AMP
RECEPTACLE



| | 6.3L Capacity | 9.6L Capacity | 13.2L Capacity |
|--|----------------------|-------------------------|-----------------------|
| Item | 43139 | 43462 | 43140 |
| Model | CM-CN-0043 | CM-CN-0065 | CM-CN-0089 |
| Capacity | 6.3L/ 1.66 Gal | 9.6L / 2.53 Gal | 13.2L / 3.5 Gal |
| Cup (5 Oz.) Per Hour | 43 | 65 | 89 |
| Time Required To Make Max. Quantity | 32 Minutes | 31 Minutes | 43 Minutes |
| Power | 950 w | 1500 w | 1500 w |
| Electrical | 110V/60Hz/1Ph | 110V/60Hz/1Ph | 110V/60Hz/1Ph |
| Net Weight | 3 kg/ 6 lbs | 3.9 kg/ 8.6 lbs | 4.42 kg/ 9.7 lbs. |
| Gross Weight | 4.39 kg/ 9.7 lbs. | 5 kg/ 11 lbs. | 6 kg./ 13 lbs. |
| Dimensions | 8.7" (Dia.)x 17" (H) | 10.6"(Dia.) x 17.52"(H) | 10.6"(Dia.) x 20"(H) |
| Gross Dimensions | 11.8" x 11.8" x 19" | 14" x 14" x 20" | 14" x 14" x 22" |



SANTOS COFFEE SHOP GRINDER *Internationally Patented model*

FEATURES

Silence, exceptional output Turkish coffee

The coffee shop grinder #63 is the ideal appliance for all stores which distribute large quantities of ground coffee: coffee shops, supermarkets and roasting establishments.

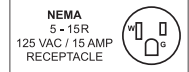
Fast, precise and reliable, it makes a quality grinding thanks to its precise setting and its Ø120mm grinding discs, designed and manufactured by Santos. perfect to make Turkish coffee.

Powerful exceptional performance

- Powerful asynchronous motor, very silent
- Extremely fast, the grinder #63 has a max output of 120kg/h
- Sturdy product, adapted to intensive use

Precision and quality grinding

- Santos manufactures its own grinding discs to give you a perfect, constant and fine grinding (no burnt coffee effect)



- Equipped with triple cut grinding discs (Ø 120mm) that can be resharpened
- Very precise micrometric setting of the grinding fineness
- Makes Turkish coffee: 36kg/h

Comfort of use

- Accepts all kinds of bags: from 250g to 1kg
- Extremely silent for a great comfort of use
- Display of instructions on how to use the grinder, ideal for self-service use

| | |
|-------------------------|-------------------|
| Item | 44636 |
| Model | Santos 63 |
| Power | 500w |
| Output | Up to 120 kg/hour |
| Electrical | 120V/60/1 |
| Weight | 40 kg./ 88 lbs. |
| Gross Weight | 49 kg./ 108 lbs. |
| Dimensions (WDH) | 11" x 13" x 27" |
| Gross Dimensions | 20" x 26" x 35" |



SANTOS AUTOMATIC SILENT ESPRESSO COFFEE GRINDER

FEATURES

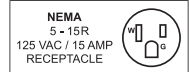
Guarantee of a fresh ground coffee. Ideal appliance to serve a high quality espresso.

Powerful and reliable

- Powerful asynchronous motor for intensive use, very silent
- Sturdy product with aluminium body
- Very efficient and quick: one dose of coffee dispensed in less than 1 second

Quality grinding

- Fresh ground coffee: no dispenser, coffee beans are ground on demand and dispensed directly into the filter holder
- Santos manufactures its own grinding discs to give you a perfect grinding, constant and fine



Easy to use

- 3 tampers (Ø 53mm, Ø 55mm, Ø 57mm) are delivered with the product , for all sizes of filter holders
- Fully automatic: the exact dose of coffee is automatically dispensed when the filter holder is detected
- Simply adjust the grinding and dosing, and visualize the number of doses distributed thanks to the counter

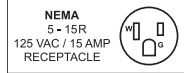


| | |
|-------------------------|------------------|
| Item | 44637 |
| Model | Santos 55 |
| Power | 800w |
| Output | 25kg/hour |
| Electrical | 120V/60/1 |
| Variable Speed | 2800 to 3500 RPM |
| Weight | 15 kg./ 33 lbs. |
| Gross Weight | 17 kg./ 37 lbs. |
| Dimensions (WDH) | 8" x 16" x 23" |
| Gross Dimensions | 18" x 10" x 26" |



SANTOS ESPRESSO COFFEE GRINDER

Internationally Patented model



FEATURES

The espresso coffee grinder Santos 40A is the ideal appliance for bars, hotels, restaurants who would like to serve a high quality espresso. This compact and silent grinder guarantees a fresh ground coffee with all its flavours, it stands beside the traditional 1,2, or 3 groups espresso machines.

The high precision portion dispenser offers multiple advantages:

- The coffee dose dispensed can be easily adjusted from 6.5 to 9g by turning the button
- The amount of coffee in the portion dispenser is constant, refilled automatically after dispensing (automatism starts and stops the motor)
- One action on the handle gives a precise dose for one espresso.

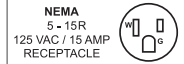
| | |
|-------------------------|-------------------|
| Item | 44638 |
| Model | Santos 40 |
| Power | 310w |
| Output | 8 kg/hour |
| Electrical | 120V/60/1 |
| Weight | 14 kg./ 30 lbs. |
| Gross Weight | 15.5 kg./ 34 lbs. |
| Dimensions (WDH) | 8" x 16" x 23" |
| Gross Dimensions | 10" x 18" x 26" |



COFFEE MAKERS

FEATURES

- Stainless steel construction
- Triple safety protection
- Manual on/off switch
- Includes brewing indicator
- (Item 44315) Two warming plates with nano-meterceramic coating for top and base included



44313



44314



44315

With 2 Glass Decanters

With Air pot

With Thermal Carafe

| Item | 44313 | 44314 | 44315 |
|----------------------------|---|--------------------------------------|---|
| Model | CM-CN-0002-D | CM-CN-0002-A | CM-CN-0002-T |
| Power | 1650w | 1450 W | 1450 W |
| Tank Capacity | 2.2L with glass decanter (1.8Lx2) | 2-liter air pot | 2-liter thermal carafe |
| Cups Per Hour | Up to 100 cups per hour | Up to 100 cups per hour | Up to 100 cups per hour |
| Brewing Time | 5 minutes per jug | 5 minutes per jug | 5 minutes per jug |
| Brewing Temperature | 93-96 °C/199.4-204.8 °F | 93-96 °C/199.4-204.8 °F | 93-96 °C/199.4-204.8 °F |
| Electrical | 120V/60Hz | 120V/60Hz | 120V/60Hz |
| Weight (Net/Gross) | 14.3 lbs (6.5 kg) / 17.4 lbs (7.9 kg) | 14.6 lbs (6.6 kg) /16.9 lbs (7.7 kg) | 18.7 lbs (8.5 kg) /21.4 lbs (10 kg) |
| Dimensions (DWH) | 14.37" x 7.67" x 17.5" | 14.37" x 7.67" x 17.5" | 14.37" x 7.67" x 18.5" |
| Gross Dimensions | 18" x 9.4" x 19.7" | 20" x 11" x 25" | 18.3" x 9.8" x 20" |
| Optional Item | Replacement glass decanter (Item 69224) | Replacement air pot (Item 69587) | Replacement thermal carafe (Item 40565) |



WHEN COOKING BECAME SWISS™

HERE'S HOW IT WORKS

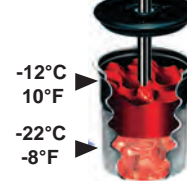


Take the frozen beaker (your recipe frozen to -22°C / -8°F) out of freezer and attach directly to the machine



-22°C
-8°F

A hi-speed blade (2000 RPM) "shaves" an extremely fine layer with each revolution and processes a portion in just 20 seconds



-12°C
10°F
-22°C
-8°F

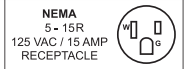
...producing a creamy, very finely-textured end product to +10°F (-12°C), the ideal serving temperature for frozen deserts. Serve or hold in ice cream cabinet or service freezer at 10° to 5°F (-12° to -15°C)

PACOJET 2 PLUS

FEATURES

- **NEW** Programmable automatic repeat function
- **NEW** blade locking system ensures that the pacotizing® blade "Gold-PLUS" is securely anchored
- **NEW** pacotizing® "Gold-Plus" offers an even more durable alternative for heavy users with its titanium-hardened blade (2x more life than the standard blade)
- Intuitive touchscreen navigation
- Portion counter to monitor utility to date
- Simple, display-guided, system cleaning
- Rescue function for processing overfilled beakers

- Processing food with or without over-pressure
- Powerful brushless motor, with up to five-years of warranty
- Application specific portioning: process entire beakers at once or work micro-portion specific
- Four calibratable processing modes: pacotizing, cutting/chopping, mixing and cleaning



| | |
|------------------------|--------------------------------|
| Item | 44628 |
| Model | PACOJET 2 PLUS |
| Rated Input Power | 950 Watts |
| Beaker Capacity | 1.2 L (H: 135 mm, Ø 130 mm) |
| Electrical | 110-120V / 60 Hz |
| Pacotizing Temperature | -18 to -23 °C/0 to -9 °F |
| Dimensions | 14.2" x 7" x 20" |
| Weight (Net/Gross) | 35 lbs/ 50 lbs (15.7 kg/23 kg) |
| Gross Dimensions | 24" x 12" x 18" |

Warranty: 1 year parts and labor/5 year motor



Included accessories

- Pacojet 2 PLUS
- 2 Pacotizing® beakers
- 2 Beaker lids (white)
- Spray guard
- Protective outer beaker
- Pacotizing® blade "Gold-PLUS" (Item 46532 ONLY compatible to Pacojet 2 Plus)
- Cleaning insert (blue)
- Sealing ring (blue)
- Rinsing insert (green)
- Spatula
- International recipe book 2 PLUS

Optional accessories

- Coupe Set Plus (Item 46531)
- Display Protective Foil - Set of 2 (Item 41699)

Starter Package (Item 46533)

- Pacojet 2 Plus
- 20 Additional Beakers

THE COUPE SET / COUPE SET PLUS* extend the Pacojet's range of functions to working with fresh, non-frozen foods.



Includes:

2-Blade Cutter: For course textures: meat/fish, herbs/vegetables (e.g. steak tartare)

4-Blade Cutter: For fine textures: mousses, purees, farces (e.g. terrines/pâtés).

Whipping Disc: For whip cream, egg whites or mix/foam, fruit based creams, milkshakes etc.

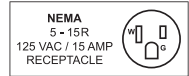
Cutter Tongs: Lets you safely affix the cutter blades

* Coupe Set PLUS has new blade-locking mechanism and it is only compatible to Pacojet 2 Plus

Other Pacojet accessories

| Item | Description |
|-------|---|
| 39828 | Annual preventive maintenance tune-up package |
| 39675 | Pacotizing beakers with lids (Set of 4) |
| 41295 | Pacojet Plastic Yellow Beaker Lid, NSF approved |
| 41296 | Pacojet Plastic Blue Beaker Lid, NSF approved |
| 41297 | Pacojet Plastic Red Beaker Lid, NSF approved |
| 41298 | Pacojet Plastic Green Beaker Lid, NSF approved |
| 41299 | Pacojet Plastic Gold Beaker Lid, NSF approved |
| 41698 | Insulating Box |

ELITE HEAVY-DUTY POTATO PEELER



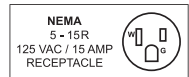
FEATURE

- Stainless steel
- Designed to quickly peel potatoes with little waste
- Item 20367 is equipped with timer

| | 1/2HP Power | 1HP Power With Timer |
|-------------------------|-------------------|-----------------------|
| Item | 13443 | 20367 |
| Model | PE-BR-0010 | PE-BR-0025 |
| Power | 0.5 HP / 0.37 kW | 1 HP / 0.75 kW |
| Capacity | 22 lbs. | 55 lbs. |
| Output (Approx.) | 440 lbs./hr | 1100 lbs./hr |
| Electrical | 110V/60/1Ph | 110V/60/1Ph |
| Weight | 75 lbs./ 34 kg | 99 lbs. / 45 kg |
| Gross Weight | 82 lbs./ 37 kg | 145 lbs./ 65.8 kg |
| Dimensions (DWH) | 22.8" x 19" x 28" | 26.4" x 21.6" x 45.5" |
| Gross Dimensions | 25" x 21" x 34" | 48" x 40" x 54" |



ELITE POTATO PEELER & REFUSE BIN *Sold Separately*



FEATURE

- Structured in AISI 304 stainless steel and IP55 plastic box control board protection
- Safety micro switch assembled on the cover and chute
- Floor water discharge, and unbreakable transparent plastic cover
- Has digital and user-friendly control panel

| | 22lbs Capacity | 39.6lbs Capacity |
|---------------------------------|--------------------------|--------------------------|
| Item | 44184 | 44185 |
| Model | PE-IT-0010 | PE-IT-0018 |
| Power | 0.75 HP / 550 W | 1.2 HP / 900 W |
| Capacity | 22 lbs. / 10 kg. | 39.6 lbs. / 18 kg. |
| Speed | 320 RPM | 320 RPM |
| Output (Approx.) | 661.4 lbs./hr. | 1102.3 lbs./hr. |
| Potato Peeling Cycle | 90-120 sec. | 120-150 sec. |
| Flexible Pipe Feeding | 3/4" / 19.05 mm | 3/4" / 19.05 mm |
| Water Temperature | 5°C - 20°C / 41°F - 68°F | 5°C - 20°C / 41°F - 68°F |
| Side Discharge Manifold | 2" (Dia.) | 2" (Dia.) |
| Lower Discharge Manifold | 1.6" (Dia.) | 1.6" (Dia.) |
| Electrical | 115V/60/1Ph | 115V/60/1Ph |
| Net Weight | 88 lbs. / 40 kg | 99.2 lbs./ 45 kg |
| Gross Weight | 110.2 lbs./ 50 kg | 121.3 lbs/ 55 kg |
| Dimensions | 20.8" x 26" x 33.5" | 20.8" x 26" x 37.4" |
| Gross Dimensions | 26.4" x 23.6" x 39.4" | 26.4" x 23.6" x 43.3" |
| Optional Item | Refuse Bin (item 64678) | |

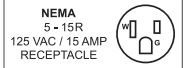


66 LBS POTATO PEELER NEW

FEATURE

- Ideally suited for restaurants, busy kitchens, and hotels
- Designed to handle 30 lbs of potatoes, and made from AISI 304 stainless steel.
- Features include: safety micro switch, floor water discharge, and a stainless steel cover
- Has a digital and user-friendly control panel

| | |
|--|---|
| Item | 47055 |
| Model | PP-IT-0030 |
| Power | 1.2 HP / 0.9 kW |
| Electrical | 220V / 60Hz / 1 Ph |
| Capacity & Working Capacity | 66.1 lbs / 30 kg 700 potatoes/hour |
| Discharge Manifold | Lower: ø 1.6" / ø 40 mm Side: ø 2" / ø 50 mm |
| Peeling Cycle | 120 - 150 seconds |
| Water Temperature | 5 - 20 °C / 41 - 68 °F |
| RPM | 240 RPM |
| Flexible Pipe Feeding | 3/4" / 19 mm |
| Weight (Net/Gross) | 132.3 lbs (60 kg) / 149.9 lbs (68 kg) |
| Dimensions (Net/Gross) | 21.7" x 31.5" x 35.4" / 26.4" x 23.2" x 44.1" |

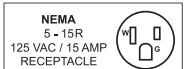


GARLIC PEELER

FEATURE

- Simple, safe to use and easy to clean
- Constructed of stainless steel
- Peeling cycle is swift with minimum product waste
- Electrical components are protected inside a sealed box

| | |
|-------------------------------|--|
| Item | 13442 |
| Model | PE-BR-0004 |
| Description | Garlic Peeler |
| Power | 0.25 HP / 0.19 kW |
| Output | 66 lbs/hr. |
| Capacity | 8 lbs. |
| Electrical | 110V/60Hz/1 |
| Weight (Net/Gross) | 38 lbs (17.27 kg) / 45 lbs (20.4 kg) |
| Dimensions (Net/Gross) | 13.75" x 13.4" x 21.4" / 17" x 17" x 28" |

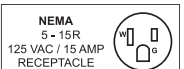


FISH SCALERS AND ACCESSORIES

FEATURE

- Scale fish quickly and efficiently
- Heavy-duty sealed motor, 5' flexible steel, reinforced drive shaft with anti-slip finish, and corrosion resistant, well guarded scaling head
- Equipped Diamond Tooth Head is used for the majority of fish (snapper, sea bass, whitefish)

| | |
|----------------------|--|
| Item | 45357 |
| Model | FS-US-0246 |
| Power | 0.33 HP / 0.25 kW |
| RPM | 3450 |
| Electrical | 110V/60Hz/1 |
| Weight | 35 lbs. / 15.87 kg. |
| Gross Weight | 37 lbs. / 16.78 kg. |
| Dimensions | 20" x 20" x 12" |
| Optional Item | (Item 80637) Wall Mount Stainless Steel Fish Scaler Holder, (Item 37571) Six Flute Tool, (37570) Eight Flute Tool |



OPTIONAL ITEMS





SANTOS POPPY SEED GRINDER

FEATURES

- Has grinding adjustment perfect for extra fine to coarse setting
- Induction motor reliable for commercial use
- Plastic drawer has a capacity to hold up to 800 grams, with an average output of 14 kilogram per hour
- Dishwasher safe on all removable parts

| | |
|-------------------------|------------------------------------|
| Item | 44116 |
| Model | Santos 01PV |
| Description | Stainless steel and aluminium body |
| Electrical | 110V/60Hz/1Ph |
| Power | 650w/ 0.87Hp |
| Amp | 5.9 |
| RPM | 1800 |
| Production | 14kg/hour |
| Weight | 31 lbs/ 14 kg |
| Gross Weight | 36 lbs/ 16 kg |
| Dimensions | 13" x 10" x 22" |
| Gross Dimensions | 12" x 16" x 23" |

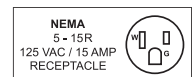
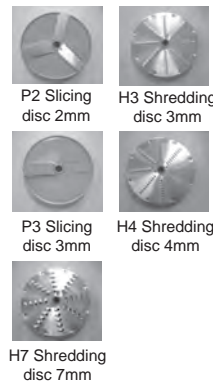


HEAVY DUTY FOOD PROCESSOR WITH 5-INCH OPENING AND 5 DISCS

FEATURES

- Easy to use for all types of fruits, and vegetables
- Cover is completely removable which allows for easy cleaning and changing of discs
- High power ventilated motor meets all safety standards
- Wide selections of discs are available

| | |
|-------------------------|-------------------|
| Item | 19476 |
| Model | FP-CN-0185 |
| Power | 0.75 HP / 0.56 kW |
| Disc Speed | 270 RPM |
| Mouth Opening | 5.11" x 2.16" |
| Electrical | 110V/60Hz/1 |
| Weight | 50.6 lbs./ 23 kg |
| Gross Weight | 55 lbs./ 25 kg |
| Dimensions | 19" x 9" x 19.70" |
| Gross Dimensions | 22" x 12" x 23" |



EUROPEAN HEAVY-DUTY FOOD PROCESSOR *All discs are sold separately*

FEATURES

- Easy to use for all types of vegetables, cheese, and many other products
- Hinged lid allows for easy cleaning and changing of disks
- Wide selections of discs are available
- Made of aluminum alloy and stainless steel construction



| | |
|-------------------------|-----------------------|
| Item | 10927 |
| Model | FP-IT-0300 |
| Power | 0.7 HP / 0.52 kW |
| Disc Speed | 300 RPM |
| Mouth Opening | 3 1/16" x 6 1/4" |
| Electrical | 110V/60Hz/1 |
| Bin Size | 5.75" x 11.75" x 7.5" |
| Weight | 54 lbs./ 24.55 kg |
| Gross Weight | 56 lbs./ 25.45 kg |
| Dimensions (DWH) | 20" x 11" x 19" |
| Gross Dimensions | 29" x 14" x 20" |

FOOD PROCESSOR WITH 1.5 HP MOTOR AND DISCS

All discs are sold separately



| | |
|---------------------------|--|
| Item | 44532 |
| Model | FP-BR-0014 |
| Power | 1.5 HP/1.12 kW |
| Electrical | 120V/60Hz/1 |
| Mouth Opening | 6"/152mm (Dia.) |
| Average Production | 400 kg/h |
| RPM | 510 |
| Disc Size | 17"/ 429mm (Dia.) |
| Round Throat Size | 6"/ 161mm (Dia.) |
| Weight | 157.6lbs./ 71.5 kg |
| Gross Weight | 218lbs./ 99 kg |
| Dimensions | 21" x 26" x 27.6" |
| Gross Dimensions | 34" x 27" x 34" |
| Optional Discs | 1.5 mm Slicer (Item 44533) 3 mm Shredder (Item 44535) 3 mm Slicer (Item 44534) 5 mm Shredder (Item 44536) Grater (Item 44538) 8 mm Shredder (Item 44537) |

FOOD PROCESSOR DISCS

SHREDDING DISCS

- For item 10835, 10927, 19476

| Item | Description |
|-------|-----------------------------------|
| 10089 | Shredding discs: 2 mm |
| 10090 | Shredding discs: 3 mm |
| 22323 | Shredding discs: 4 mm |
| 10093 | Shredding discs: 7 mm |
| 10094 | Shredding discs: 9mm (mozzarella) |



JULIENNE STRIPS DISCS

- For item 10835, 10927, 19476

| Item | Description |
|-------|-----------------------------|
| 10082 | Julienne Strips disc: 4 mm |
| 10084 | Julienne Strips disc: 6 mm |
| 10086 | Julienne Strips disc: 8 mm |
| 10081 | Julienne Strips disc: 10 mm |



SLICING DISCS

• For Item 19475 **ONLY**



| Item | Description |
|-------|------------------------------|
| 22340 | Slicing Disc 2 mm |
| 22341 | Slicing Disc 4 mm |
| 22349 | Slicing Disc Curve/Wave 5 mm |
| 22342 | Slicing Disc 8 mm |
| 22343 | Slicing Disc 10 mm |

• For Item 10835, 10927, 19476



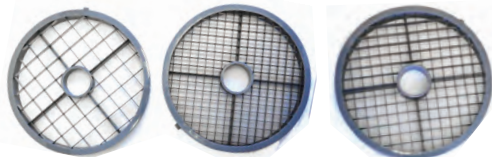
| Item | Description |
|-------|-----------------------------|
| 24204 | Slicing Disc, curved 1 mm |
| 10073 | Slicing Disc, straight 2 mm |
| 10074 | Slicing Disc, straight 3 mm |
| 10075 | Slicing Disc, straight 4 mm |
| 22326 | Slicing Disc, straight 4 mm |

| Item | Description |
|-------|--------------------------------|
| 10076 | Slicing Disc, curved wave 5 mm |
| 22327 | Slicing Disc, straight 8 mm |
| 16448 | Slicing Disc, straight 8 mm |
| 22328 | Slicing Disc, straight 10 mm |
| 22333 | Slicing Disc, straight 14 mm |

CUBING DISCS

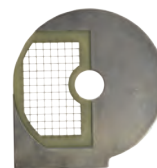
For optimal results, pair a cubing disc with a slicing disc that has the same or similar thickness (mm)

• For Item 19475 **ONLY**



| Item | Description |
|-------|-----------------------------|
| 22344 | Cubing Disc 8 mm for 19475 |
| 22345 | Cubing Disc 10 mm for 19475 |
| 22346 | Cubing Disc 12 mm for 19475 |
| 22347 | Cubing Disc 20 mm for 19475 |

• For Item 19476 **ONLY**



| Item | Description |
|-------|-----------------------------|
| 22329 | Cubing Disc 8 mm for 19476 |
| 22330 | Cubing Disc 10 mm for 19476 |
| 22331 | Cubing Disc 12 mm for 19476 |
| 22332 | Cubing Disc 20 mm for 19476 |

CUBING/BATON DISCS

For optimal results, pair a cubing disc with a slicing disc that has the same or similar thickness (mm)

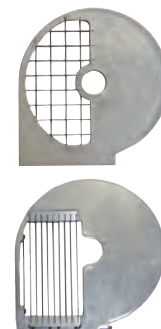
• For Item 10927 **ONLY**

| Item | Description |
|-------|-------------------|
| 10123 | Cubing Disc 8 mm |
| 10120 | Cubing Disc 10 mm |
| 10121 | Cubing Disc 14 mm |
| 10122 | Cubing Disc 20 mm |
| 10118 | Baton Disc 6 mm |
| 10119 | Baton Disc 8 mm |
| 10117 | Baton Disc 10 mm |



• For Item 10835 **ONLY**

| Item | Description |
|-------|-------------------------|
| 10038 | Cubing Disc 8 mm |
| 10039 | Cubing Disc 10 mm |
| 10040 | Cubing Disc 12 mm |
| 10041 | Cubing Disc 20 mm |
| 10035 | Baton Strips Disc 6 mm |
| 10036 | Baton Strips Disc 8 mm |
| 10037 | Baton Strips Disc 10 mm |



GRATING DISC

• For Item 10835, 10927, 19476

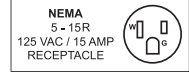
| Item | Description |
|-------|--------------|
| 10095 | Grating disc |



EUROPEAN BOWL PROCESSORS

FEATURES

- Ideal for mincing, chopping and pureeing a variety of foods
- Cleaning is quick and simple
- All bowls are made of stainless steel
- 4, 6, 9 QT models are made of die-cast and extruded aluminum, and have a safety microswitch on the lid



3 QT Small Bowl Processor

| | |
|------------------|---------------------|
| Item | 10830 |
| Model | FP-IT-0003 |
| Power | 0.4 HP / 0.29 kW |
| Capacity | 3.0 QT |
| RPM | 1,400 |
| Electrical | 110V/60Hz/1 |
| Weight | 28 lbs. / 12.73 kg. |
| Gross Weight | 29 lbs. / 13.18 kg. |
| Dimensions | 21" x 10" x 11.5" |
| Gross Dimensions | 19" x 15" x 15" |



4 QT

| | | |
|------------------|-----------------------|------------|
| Item | 47261 | NEW |
| Model | FP-IT-0004-VT | |
| Power | 0.5 HP / 350 W | |
| Capacity | 4 L / 4 QT | |
| RPM | 600 - 2800 RPM | |
| Electrical | 110 V / 60Hz / 1Ph | |
| Weight | 29.8 lbs / 13.5 kg | |
| Gross Weight | 35.3 lbs / 16 kg | |
| Dimensions | 18" x 11.7" x 11.8" | |
| Gross Dimensions | 11.8" x 19.9" x 14.6" | |



6 QT

| | | |
|------------------|---------------------|------------|
| Item | 47269 | NEW |
| Model | FP-IT-0006-VT | |
| Power | 0.5 HP / 350 W | |
| Capacity | 6 L / 6 QT | |
| RPM | 600 - 2800 RPM | |
| Electrical | 110 V / 60Hz / 1Ph | |
| Weight | 32 lbs / 14.5 kg | |
| Gross Weight | 37.5 lbs / 17 kg | |
| Dimensions | 18" x 12" x 14.3" | |
| Gross Dimensions | 11.8" x 19.9" x 17" | |



9 QT

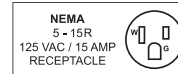
| | | |
|------------------|---------------------|------------|
| Item | 47083 | NEW |
| Model | FP-IT-0009-VT | |
| Power | 1 HP / 700 W | |
| Capacity | 9 L / 9 QT | |
| RPM | 600 - 2800 RPM | |
| Electrical | 110 V / 60Hz / 1Ph | |
| Weight | 50.7 lbs / 23 kg | |
| Gross Weight | 57.3 lbs / 26 kg | |
| Dimensions | 22" x 13.7" x 16.5" | |
| Gross Dimensions | 14.4" x 23.6" x 19" | |



6L & 9L CAPACITY BOWL PROCESSORS *Not recommended to make a large batch of hummus*

FEATURES

- Made of high quality stainless steel with polished surface
- Equipped with a 1-HP motor with adjustable speed
- Comes with a safety switch
- Easy to clean



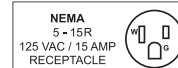
| | 6-Liter Capacity | 9-Liter Capacity |
|-------------------------|--------------------------|--------------------------|
| Item | 23545 | 23546 |
| Model | FP-CN-0006 | FP-CN-0009 |
| Power | 1 HP / 0.75 kW | 1 HP / 0.75 kW |
| Capacity | 4.22 - 6.35 QT / 4 - 6 L | 6.35 - 9.50 QT / 6 - 9 L |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 |
| RPM | 1,100 - 2,800 | 1,100 - 2,800 |
| Weight | 42 lbs. / 19 kg. | 44 lbs. / 20 kg. |
| Gross Weight | 46 lbs. / 20.86 kg. | 49 lbs. / 22 kg. |
| Dimensions (DWH) | 15" x 11" x 15" | 18.50" x 11.41" x 17" |
| Gross Dimensions | 23" x 15" x 18" | 23" x 16" x 19" |



QS SERIES UNIVERSAL BOWL CUTTER

FEATURES

- Designed for high performance and efficiency
- Complete with safety inter-locks
- Ideal for making a large batch of hummus



| | 3-Liter Capacity | 5-Liter Capacity |
|--------------------------|-------------------|---------------------|
| Item | 10916 | 10917 |
| Model | FP-CN-0003 | FP-CN-0005 |
| Motor Power | 0.88 HP / 0.65 kW | 2 HP / 1.5 kW |
| Rated Input Power | 1.2 HP / 0.88 kW | 2.5 HP / 1.9 kW |
| Bowl Capacity | 3 L / 3.2 QT | 5 L / 5.3 QT |
| Electrical | 110V / 60Hz / 1 | 110V / 60Hz / 1 |
| RPM | 1400 | 1400 |
| Weight | 70.5 lbs / 32 kg. | 85.8 lbs. / 39 kg |
| Gross Weight | 75 lbs. / 34 kg. | 89 lbs. / 40.45 kg. |
| Dimensions (DWH) | 12" x 10" x 19" | 12" x 15" x 21" |
| Gross Dimensions | 14" x 16" x 24" | 15" x 12" x 21" |

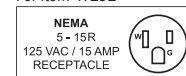


8-10L CAPACITY BOWL CUTTERS

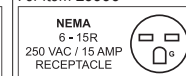
FEATURES

- Ideally for chopping and emulsification of meats and vegetables
- Enclosed gear drive offers optimal power and consistent performance
- Body is anodized aluminum and the bowl is stainless steel
- Equipped with a shut-off micro-switch for added safety
- Not recommended to make a large batch of hummus

For item 47191



For item 16999



| | 10L | 8L |
|---------------------------|-----------------------------|-------------------------|
| Item | 47191 | 16999 |
| Model | FP-CN-0010 | FP-CN-0008-B |
| Power | 1 HP / 0.75 kW | 1 HP / 0.75 kW |
| Capacity | 10L / 10.57 QT | 8 L / 2 gal |
| Bowl Dimension | 18.1" Diameter x 3.3" Depth | 18" Diameter x 4" Depth |
| Productivity | 218 kg/h | 120 kg/h |
| RPM | 1450 | 1400 |
| Electrical | 110V / 60Hz / 1 | 220V/60Hz/1 |
| Weight (Net/Gross) | 110.2 lbs / 144.4 lbs | 198 lbs. / 220 lbs. |
| Dimensions | 30" x 20.3" x 17.8" | 21.65" x 31.5" x 21.65" |
| Gross Dimensions | 33.6" x 23.7" x 23.7" | 34" x 25" x 26" |



16999

15-LITER BOWL CUTTER



FEATURES

- 7" touchscreen indicating knife speed, temperature, elapsed time, current time
- Variable cutting speed: variable 750 - 3000 RPM + 4 programmed speeds
- Emergency stop button
- Programmable automatic stop triggered by elapsed time or temperature limit
- Removable 3-knife head, optionally with 6 knives
- Strong, all stainless steel construction, solid s/s bowl and lid
- Adjustable, anti-vibration machine feet

| | |
|--|--|
| Item | 46215 |
| Model | FP-ES-0015 |
| Bowl Volume | 15 L / 4 gal |
| Mixture Bowl Capacity (Approx.) | 12 kg./26.4 lbs. |
| Power | 3 HP / 2.3 kW |
| Knife Speed | 750-3000 RPM |
| Amp | 12.5 |
| Electrical | 225V/60Hz/1 |
| Weight | 363.7 lbs. / 165 kg. |
| Gross Weight | 425.4 lbs. / 193 kg. |
| Dimensions | 25" x 36" x 22" |
| Gross Dimensions | 40" x 31" x 30" |
| Optional Items | 6-knife head, Single phase motor (1 speed-2.5 HP) |



46215

30-LITER BOWL CUTTER



FEATURES

- 7" touchscreen indicating knife speed, temperature, elapsed time, current time
- Variable cutting speed: variable 750 - 3000 RPM + 4 programmed speeds
- Emergency stop button
- Adjustable, anti-vibration machine feet
- Programmable automatic stop triggered by elapsed time or temperature limit
- Removable 3-knife head, optionally with 6 knives
- Knife lid assisted with pneumatic piston, automatic stop of the knives when opening lid watertight electric cabinet
- Strong, all stainless steel construction, solid s/s bowl and lid.

| | |
|--|--|
| Item | 46216 |
| Model | FP-ES-0030 |
| Bowl Volume | 30 L / 8 gal |
| Mixture Bowl Capacity (Approx.) | 22 kg./48 lbs. |
| Power | 7.5 HP / 5.6 kW |
| Knife Speed | 750-3000 RPM |
| Amp | 22.9 |
| Electrical | 208V/60Hz/3 |
| Weight | 728 lbs. / 330 kg. |
| Gross Weight | 881.8 lbs./ 400 kg |
| Dimensions | 37" x 41" x 62" |
| Gross Dimensions | 46.5" x 41" x 52" |
| Optional Items | 6-knife head, Single phase motor (1 speed-2.5 HP) |



46216

50-LITER BOWL CUTTER

FEATURES

STANDARD

- 2 independent motors (bracket knife and bowl)
- Two 2 speed motors
- 6 knife head and compensating rings to use for 3 -knife head
- Anti-noise lid
- All stainless steel
- Water resistant switchboard

| | |
|--|---|
| Item | 10879 |
| Model | FP-ES-0050 |
| Bowl Volume | 50 L / 13 gal |
| Mixture Bowl Capacity (Approx.) | 37 kg./81.5 lbs. |
| Power | 12-15 HP / 9-11 kW |
| Knife Speed | 2200/4300 RPM |
| Bowl Horsepower | 0.7-1.5 HP / 0.5-1.12kW |
| Bowl Speed | 11/21 RPM |
| Electrical | 220V/60Hz/3 |
| Weight | 1322.75 lbs. / 601.25 kg |
| Gross Weight | 1650 lbs. / 750 kg. |
| Dimensions | 46.4" x 49.2" x 47.2 |
| Gross Dimensions | 47" x 50" x 48" |
| Optional Item | Slow knife mixing speed in 2 directions |



Front lid



Optional slow knife mixing speed in 2 directions



Standard removable 6 and 3-knife head



10879

80-LITER BOWL CUTTER

FEATURES

STANDARD

- 2 independent motors (bracket knife and bowl)
- Two 2 speed motors
- 6 knife head and compensating rings to use for 3 -knife head
- Anti-noise lid
- All stainless steel
- Water resistant switchboard

| | |
|--|--|
| Item | 10880 |
| Model | FP-ES-0080 |
| Bowl Volume | 80 L / 21 gal |
| Mixture Bowl Capacity (Approx.) | 65 kg./143.3 lbs. |
| Power | 14.3-20.4HP / 10.7-15.2 kW |
| Knife Speed | 2200/4300 RPM |
| Bowl Horsepower | 2-3.4 HP / 1.5-2.5 kW |
| Bowl Speed | 11/21 RPM |
| Electrical | 220V/60Hz/3 |
| Weight | 2425 lbs. / 1102.27 kg. |
| Gross Weight | 2860 lbs. / 1300 kg. |
| Dimensions | 57" x 82.3" x 50" |
| Gross Dimensions | 60" x 83" x 50" |
| Optional Item | Slow knife mixing speed in 2 directions, Extracting arm with motorized disc to unload to a trolley |



Front lid



Optional slow knife mixing speed in 2 directions



Standard removable 6 and 3-knife head



Optional motorized unloader



10880

EUROPEAN STYLE RESIDENTIAL PASTA SHEETER

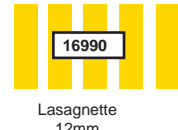
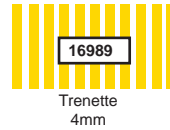
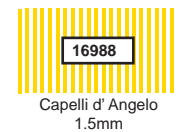
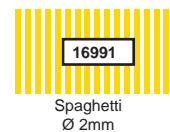
Contact us for other types of cutters



FEATURES

- Quickly makes sheets of pasta in six different thickness
- Cuts it into two types of pasta: tagliatelle (2mm) and fettuccine (6.5mm)
- Ideal for home use

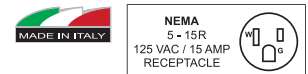
| | |
|--------------------------------|--|
| Item | 13234 |
| Model | PM-IT-0146 |
| Roller Width | 5 3/4" |
| Maximum Roller Opening | 1.9 mm |
| Roller Revolution Speed | 36 min / 48 Max. |
| Nominal Power | 85W |
| Electrical | 120V/60Hz/1 |
| Weight | 13 lbs / 5.91 kg. |
| Gross Weight | 16 lbs. / 7 kg. |
| Dimensions | 10.5" x 8.25" x 10.5" |
| Gross Dimensions | 10" x 12" x 12" |
| Optional Items | <ul style="list-style-type: none"> • Spaghetti Ø 2mm (Item 16991), • Capelli d' Angelo 1.5mm (Item 16988), • Trenette 4mm (Item 16989), • Lasagnette 12mm (Item 16990) |



EUROPEAN STYLE COMMERCIAL STAINLESS STEEL MANUAL AND ELECTRIC PASTA SHEETERS

FEATURES

- Ideal for restaurants and demanding home use
- Bodies are stainless steel construction and allow for easy cleaning
- Designed for flat noodle production



Manual Pasta Sheeter

| | |
|-------------------------|-----------------------|
| Item | 13231 |
| Model | PM-IT-0210-M |
| Roller Length | 8.25" |
| Roller Opening | 9.5 mm (Max.) |
| Weight | 22 lbs. / 10 kg. |
| Gross Weight | 24 lbs. / 10.91 kg. |
| Dimensions | 8.5" x 12.75" x 9.75" |
| Gross Dimensions | 14" x 17" x 15" |



Electric Pasta Sheeter

| | |
|-------------------------|-----------------------|
| Item | 46292 |
| Model | PM-IT-0037 |
| Roller Length | 8.25" |
| Power | 0.25 HP/190 W |
| Roller Opening | 50 mm (Max.) |
| Electrical | 110V/60Hz/1 |
| Weight | 35.5 lbs. / 16.14 kg. |
| Gross Weight | 36 lbs. / 16.36 kg. |
| Dimensions | 8.5" x 14" x 10" |
| Gross Dimensions | 14" x 17" x 15" |



Optional items

- 2mm Spaghetti Cutter, Round (Item 46300)
- 1.5mm N.1 Capelli D'angelo Cutter (Item 46301)
- 2mm N.2 Tagliatelle Cutter (Item 46302)
- 4mm N.3 Trenette Cutter (Item 46303)
- 6.5mm N.4 Fettuccine Cutter (Item 46304)
- 12mm N.5 Lasagnette Cutter (Item 46305)
- 12mm Reginette Lasagnette Cutter (Item 46306)

TABLETOP RESIDENTIAL MANUAL PASTA SHEETER

FEATURES

- For home use
- Supplied with 2 cutter dies (2mm and 4mm)
- Sheet thickness is adjustable

| | |
|---------------------|---------------------|
| Item | 13229 |
| Model | PM-CN-0179 |
| Roller Length | 7" |
| Max. Roller Opening | 3 mm |
| Weight | 7.5 lbs. / 3.41 kg. |
| Gross Weight | 8 lbs. / 3.64 kg. |
| Dimensions | 8.25" x 9.5" x 6" |
| Gross Dimensions | 10" x 8" x 7" |

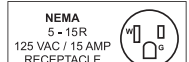


PASTA SHEETER MACHINE WITH 7" ROLLER WIDTH

FEATURES

- 7 thickness settings
- Quickly cuts pasta sheet into fettuccine, tagliolini, spaghetti
- Simple to use and clean

| | | |
|------------------|-------------------|--------------|
| Item | 44520 | 46587 |
| Model | PM-CN-0150 | PM-CN-0150-S |
| Color | Red | Silver |
| Electrical | 120V / 60Hz / 1Ph | |
| Roller Width | 5.75" / 146mm | |
| Dimensions | 11.5" x 9" x 11" | |
| Gross Dimensions | 11.7" x 9" x 11" | |
| Net Weight | 16.5 lbs/ 7.5 kg | |
| Gross Weight | 17.6lbs/ 8 kg | |



COUNTERTOP HEAVY-DUTY PASTA EXTRUDER

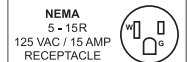
FEATURES

- Ideal for restaurant and supermarket applications
- Each model features a 1/2- horsepower motor
- Just simply load all ingredients into the hopper until the dough is extruded through the nozzle

Countertop Pasta Machine with 2.86-lb Capacity and 1/2 HP

Dies are sold separately

| | |
|------------------|------------------------------|
| Item | 13317 |
| Model | PM-IT-0002 |
| Tank Capacity | 2.86 lbs. |
| Power | 0.5 HP / 0.37 kW |
| Output / Hr. | 5.5 lbs. |
| Electrical | 110V/60Hz/1 |
| Weight | 53 lbs. / 27.09 kg. |
| Gross Weight | 57 lbs. / 25.91 kg. |
| Dimensions | 15" x 10.6" x 12.79" |
| Gross Dimensions | 20" x 15" x 13" |
| Optional Item | Cutter assembly (Item 44764) |



Countertop Pasta Machine with 3.74-lb Capacity and 1/2 HP

Dies are sold separately

| | |
|-------------------------|------------------------------|
| Item | 13320 |
| Model | PM-IT-0004 |
| Tank Capacity | 3.74 lbs. |
| Power | 0.5 HP / 0.37 kW |
| Output / Hr. | 8.8 lbs. |
| Electrical | 110V/60Hz/1 |
| Weight | 61 lbs. / 22.73 kg |
| Gross Weight | 65 lbs. / 29.55 kg. |
| Dimensions | 17.32" x 9.84" x 16.73" |
| Gross Dimensions | 20" x 15" x 22" |
| Optional Item | Cutter assembly (Item 40399) |



FLOOR MODEL HEAVY-DUTY PASTA EXTRUDER

FEATURES

- Just simply load all ingredients into the hopper, and then wait until the dough is extruded through the nozzle
- Sturdy construction and comes with a mobile stand for easy maneuverability during everyday use
- Features an included cutter assembly with adjustable cutting speed
- Comes with a built-in fan for faster drying time



Floor Model Pasta Machine with 8.8-lb Capacity and 3/4 HP

Cutting assembly included. Dies are sold separately

| | |
|-------------------------|---|
| Item | 13364 |
| Model | PM-IT-0008 |
| Tank Capacity | 8.8 lbs. |
| Power | 0.75 HP / 0.56 kW |
| Output / Hr. | 17.63 lbs. |
| Electrical | 110V/60Hz/1 |
| Weight | 143.2 lbs. / 65 kg. |
| Gross Weight | 153 lbs. / 69.55 kg. |
| Dimensions | 12.5" x 22" x 29" |
| Gross Dimensions | 29" x 22" x 29" |
| Optional Item | Replacement white plastic tray (Item 40462) |



Floor Model Pasta Machine with 13-lb Capacity and 1 HP

Cutting assembly included. Dies are sold separately

| | |
|-------------------------|---|
| Item | 13397 |
| Model | PM-IT-0015 |
| Tank Capacity | 13 lbs. |
| Power | 1 HP / 0.75 kW |
| Output / Hr. | 33 lbs. |
| Electrical | 220V/60Hz/1 |
| Weight | 242.5 lbs. / 110.23 kg. |
| Gross Weight | 290 lbs. / 131.82 kg. |
| Dimensions | 15" x 35" x 36" |
| Gross Dimensions | 36" x 35" x 36" |
| Optional Item | Replacement white plastic tray (Item 40462) |

FLOOR MODEL HEAVY-DUTY PASTA EXTRUDER

Floor Model Pasta Machine with 26-lb Capacity and 1 ½ HP

Cutting assembly included. Dies are sold separately



| | 220V | 208V |
|-------------------------|---|-------------------------|
| Item | 16643 | 13236 |
| Model | PM-IT-0025 | PM-IT-0025-T |
| Tank Capacity | 26 lbs. | 26 lbs. |
| Power | 1.5 HP / 1.12 kW | 1.5 HP / 1.12 kW |
| Output / Hr. | 55 lbs. | 55 lbs. |
| Electrical | 220V/60Hz/1 | 208V/60Hz/3 |
| Weight | 297.6 lbs. / 135.27 kg. | 297.6 lbs. / 135.27 kg. |
| Gross Weight | 347 lbs. / 157.73 kg. | 347 lbs. / 157.73 kg. |
| Dimensions | 18.5" x 36" x 36" | 18.5" x 36" x 36" |
| Gross Dimensions | 37" x 28" x 44" | 37" x 28" x 44" |
| Optional Item | Replacement white plastic tray (Item 40462) | |



Floor Model Pasta Machine with Dual Tank Capacity and 1 ½ HP

Cutting assembly included. Dies are sold separately

| | | |
|-------------------------|---|------------------------|
| Item | 13440 | |
| Model | PM-IT-0040 | |
| Tank Capacity | FIRST TANK: 26 lbs | SECOND TANK: 17.6 lbs. |
| Power | 1.5 HP / 1.12 kW | |
| Output / Hr. | 88 lbs. | |
| Electrical | 208V/60Hz/3 | |
| Weight | 385 lbs. / 175 kg. | |
| Gross Weight | 430 lbs./ 195.45 kg. | |
| Dimensions | 22" x 40.5" x 36.6" | |
| Gross Dimensions | 37" x 28" x 44" | |
| Optional Item | Replacement white plastic tray (Item 40462) | |



Floor Model Pasta Machine with 110-lb Capacity and 5 ½ HP

Cutting assembly included. Dies are sold separately

- For continuous operation, combining the NS TR Conveyor Belt and the MS 80 Pasta Mixer can produce a maximum output of 150 kg (330 lbs)/hr

| | |
|----------------------------|---|
| Item | 13286 |
| Model | PM-IT-0080 |
| Tank Capacity | 110 lbs. |
| Power | 5.5 HP / 4.1 kW (worm) 2.5 HP / 1.86 (motor for paddle) |
| Output / Hr. | 176 lbs. / 80 kg |
| Electrical | 208V/60Hz/3 |
| Weight | 948 lbs. / 430.91 kg. |
| Gross Weight | 950 bs. / 431 kg. |
| Dimensions (DWH) | 33.5" x 53" x 63" |
| Packaging Dimension | 40" x 60" x 72" |
| Optional Item | NS TR Conveyor Belt (Item 46170), MS 80 Pasta Mixer (Item 46171) |





RAVIOLI MACHINE Accessories sold separately



FEATURE

- Machine for the production of ravioli in various shapes and sizes
- Robust, safe and reliable,
- Suitable for pasta manufacturers, bakeries, delicatessens, supermarkets and catering for large groups
- 20-25 kg of ravioli per hour
- Stainless steel construction
- 1 mould included (Your selection from the Mould List*)
- Easy mould replacement (Optional moulds available upon request - different shapes using the same machine)
- With any soft fillings (meat, cheese, vegetables)
- Easy regulation of filling amounts

Ravioli Machine

| | |
|-----------------------------|-------------------------|
| Item | 46296 |
| Model | PM-IT-0030-R |
| Production | 20-25kg/hour of ravioli |
| Width Of Pasta Sheet | 4" |
| Power | 0.25 kW |
| Dimensions | 19" x 17.7" x 29" |
| Gross Dimensions | 28" x 17.7" x 35" |
| Weight | 99 lbs./ 45 kg |
| Gross Weight | 128 lbs./ 58 kg |

Optional Accessories

| Item | Description |
|-------|-----------------------------|
| 46297 | Sheet roller for 46296 |
| 46298 | Special sheet die for 46296 |

*Mould List Contact Us For More Details

| |
|--|
| Item 47404: Mould - Crescent, 2"/70x40mm |
| Item 47405: Mould - Square, 1"/28mm |
| Item 47406: Mould - Square, 1.75"/43mm |
| Item 47407: Mould - Square, 2"/55mm |
| Item 47408: Mould - Triangle, 2" x 2.75"/60x50mm |
| Item 47409: Mould - Round, 1.75"/42mm |
| Item 47410: Mould - Oval, 3.25" x 2.8"/83x70mm |



46296



46297

Pasta Dies Size Guide

#5 Spaghetti 1.1mm

#8 Spaghetti 1.7mm

#12 Spaghetti 2.5mm

Spaghetti Quadri 2.5 x 2.5mm

#59 Bucatini 3mm

#21 Tagliolini 1.8mm

#23 Tagliolini 2.6mm

#26 Fettucine 6mm

#28 Fettucine 9.5mm

#30 Pappardelle 14mm

#90 Maccheroncini 4.3mm

#251 Gigli

Gargati

#99 Maccheroni 8mm

#240 Fusilli 3 Wings

#386 Casarecce

#105 Rigatoni 11mm

#131 Fusilli 2 Wings

Pacchero

#47 Reginette 9 mm

Sfoglia 85mm - Fixed thickness

Photos are not to scale



BRASS PASTA DIE FOR PM-IT-0002 (13317)

| Item | Description | Item | Description |
|-------|-------------------------------|-------|-----------------------------|
| 18917 | Lasagna 85 mm | 23827 | #28 Fettucine 9.5 mm |
| 24092 | Sfoglia 85 mm | 19305 | #30 Pappardelle 14 mm |
| 46612 | Spaghetti Quadri 2.5 x 2.5 mm | 23340 | #47 Reginette 9 mm |
| 46114 | Pacchero Liscio 25 mm | 45388 | #59 Bucatini 3 mm |
| 26084 | Gargati 8 mm | 23825 | #90 Maccheroncini 4.3 mm |
| 45386 | #5 Spaghetti 1.1 mm | 20079 | #99 Macaroni 8 mm |
| 45387 | #8 Spaghetti 1.7 mm | 21258 | #105 Rigatoni 11 mm |
| 42939 | #12 Spaghetti 2.5 mm | 22054 | #131 Fusilli 2 Wings 7 mm |
| 21631 | #21 Tagliolini 1.8 mm | 27208 | #240 Fusilli 3 Wings 8.4 mm |
| 23642 | #23 Tagliolini 2.6 mm | 21187 | #251 Gigli Lisci 10.4 mm |
| 39321 | #26 Fettucine 6 mm | 21188 | #386 Casarecce 8.8 mm |

PASTA DIE FOR PM-IT-0004 (13320)

| Item | Description | Item | Description | Item | Description |
|-------|-------------------------------|-------|------------------------------|-------|------------------------------|
| 13321 | Lasagna 160 mm | 13339 | #26 Fettuccine 6 mm | 13354 | #99 Maccheroni Rigati 8 mm |
| 13322 | #3 Spaghetti 0.8 mm | 13341 | #28 Fettuccine 10 mm | 13355 | #105 Maccheroni Rigati 11 mm |
| 13326 | #8 Spaghetti 1.7 mm | 13343 | #31 Pappardelle 17 mm | 13356 | #108 Maccheroni Rigati 15 mm |
| 13329 | #12 Spaghetti 2.5 mm | 13345 | #33 Taglietelle 25 mm | 13357 | #133 Fusilli 3 Rings 10 mm |
| 13333 | #18 Linguine 3 x 1.6 mm | 13346 | #47 Reginette 9 mm | 13358 | #163 Pipe Rigate 16 mm |
| 13334 | #21 Tagliolini 1.8 mm | 13347 | #51 Reginette 17 mm | 13359 | #190 Conchiglie Rigate 28 mm |
| 13335 | Spaghetti Quadri 2.5 x 2.5 mm | 13349 | #59 Bucantini 3 mm | 13361 | #382 Gnocchetti Sardi 19 mm |
| 13336 | #23 Tagliolini 2.5 mm | 13353 | #90 Maccheroni Rigati 4.8 mm | 13363 | #386 Casarecce 8.8 mm |

PASTA DIE FOR PM-IT-0008 (13364)

| Item | Description | Item | Description | Item | Description |
|-------|---------------------------|-------|------------------------|-------|------------------------------|
| 17127 | Lasagna 180 mm | 24013 | #25 Tagliatelle 4.5 mm | 19434 | #90 Rigatoni 4.8 mm |
| 13366 | #3 Spaghetti 0.8 mm | 13378 | #26 Tagliatelle 6 mm | 13387 | #99 Rigatoni 8 mm |
| 13369 | #8 Spaghetti 1.7 mm | 23766 | #28 Tagliatelle 10 mm | 45339 | #105 Rigatoni 11 mm |
| 19435 | #9 Spaghetti 1.9 mm | 24014 | #31 Tagliatelle 17 mm | 19756 | #108 Rigatoni 15 mm |
| 13371 | #10 Spaghetti 2.1 mm | 13381 | #47 Reginette 9 mm | 13391 | #133 Fusilli 3 Rings 10 mm |
| 13372 | #12 Spaghetti 2.5 mm | 13382 | #51 Reginette 20 mm | 13392 | #163 Pipe Rigate 16 mm |
| 13373 | #16 Linguine 2.6 x 1.5 mm | 31332 | #57 Bucatini 2.5 mm | 13393 | #190 Conchiglie Rigate 28 mm |
| 13375 | #21 Tagliatelle 1.8 mm | 13384 | #59 Bucatini 3 mm | 13395 | #382 Gnocchetti Sardi 19 mm |
| 13376 | #23 Tagliatelle 2.5 mm | 36517 | #64 Bucatini 6 mm | 19757 | #386 Casarecce 8.8 mm |

PASTA DIE FOR PM-IT-0015 (13397)

| Item | Description | Item | Description | Item | Description |
|-------|---------------------------|-------|------------------------|-------|------------------------------|
| 17129 | Lasagna 230 mm | 13411 | #25 Tagliatelle 4.5 mm | 22129 | #105 Rigatoni 11 mm |
| 13399 | #3 Spaghetti 0.8 mm | 13412 | #26 Tagliatelle 6 mm | 13426 | #108 Rigatoni 15 mm |
| 13402 | #7 Spaghetti 1.5 mm | 13414 | #28 Tagliatelle 10 mm | 13429 | #133 Rotini 10 mm |
| 13403 | #8 Spaghetti 1.7 mm | 13415 | #31 Tagliatelle 17 mm | 13431 | #163 Pipe Rigate 16 mm |
| 13404 | #9 Spaghetti 1.9 mm | 13416 | #47 Reginette 9 mm | 13434 | #190 Conchiglie Rigate 28 mm |
| 13405 | #10 Spaghetti 2.1 mm | 13417 | #51 Reginette 20 mm | 13408 | #121 Penne Rigate 7 mm |
| 13406 | #12 Spaghetti 2.5 mm | 13419 | #57 Bucatini 2.5 mm | 13436 | #382 Gnocchetti Sardi 19 mm |
| 13407 | #16 Linguine 2.6 x 1.5 mm | 13420 | #59 Bucatini 3 mm | 13437 | #386 Cararecce 8.8 mm |
| 13409 | #21 Tagliatelle 1.8 mm | 13422 | #90 Rigatoni 4.8 mm | 13439 | Penne |
| 13410 | #23 Tagliatelle 2.5 mm | 18945 | #99 Rigatoni 8 mm | | |

PASTA DIE FOR PM-IT-0080 (13286)

| Item | Description | Item | Description | Item | Description |
|-------|---------------------------|-------|------------------------|-------|------------------------------|
| 19737 | Lasagna 380 mm | 13297 | #25 Tagliatelle 4.5 mm | 13306 | #90 Rigatoni 4.8 mm |
| 13288 | #3 Spaghetti 0.8 mm | 13298 | #26 Tagliatelle 6 mm | 13307 | #99 Rigatoni 8 mm |
| 13289 | #7 Spaghetti 1.5 mm | 13299 | #28 Tagliatelle 10 mm | 13309 | #105 Rigatoni 11 mm |
| 13290 | #8 Spaghetti 1.7 mm | 13300 | #31 Tagliatelle 17 mm | 13310 | #108 Rigatoni 15 mm |
| 13291 | #9 Spaghetti 1.9 mm | 13301 | #47 Reginette 9 mm | 13311 | #133 Fusilli 3 Rings 10 mm |
| 13308 | #10 Spaghetti 2.1 mm | 13302 | #51 Reginette 20 mm | 13312 | #163 Pipe Rigate 16 mm |
| 13292 | #12 Spaghetti 2.5 mm | 13303 | #57 Bucatini 2.5 mm | 13313 | #190 Conchiglie Rigate 28 mm |
| 13293 | #16 Linguine 2.6 x 1.5 mm | 13304 | #59 Bucatini 3 mm | 13314 | #382 Gnocchetti Sardi 19 mm |
| 13295 | #21 Tagliatelle 1.8 mm | 13305 | #64 Bucatini 6 mm | 13315 | #386 Casarecce 8.8 mm |
| 13296 | #23 Tagliatelle 2.5 mm | | | | |

PASTA DIE FOR PM-IT-0025 (16643) / PM-IT-0025-T (13236)/ PM-IT-0040 (13440)

| Item | Description | Item | Description | Item | Description |
|-------|---------------------------|-------|------------------------|-------|------------------------------|
| 17132 | Lasagna 280 mm | 13251 | #23 Tagliatelle 2.5 mm | 13265 | #99 Rigatoni 8 mm |
| 13238 | #3 Spaghetti 0.8 mm | 24212 | #25 Tagliatelle 4.5 mm | 13266 | #105 Rigatoni 11 mm |
| 24086 | #3 Spaghetti 0.8 mm* | 13253 | #26 Tagliatelle 6 mm | 20209 | #108 Rigatoni 15 mm |
| 13241 | #7 Spaghetti 1.5 mm | 23719 | #28 Fettuccine 9.5 mm | 45915 | #128 Tortiglioni 13 mm |
| 31806 | #8 Spaghetti 1.7 mm | 13255 | #31 Tagliatelle 17 mm | 24213 | #133 Fusilli 3 Rings 10 mm |
| 19437 | #9 Spaghetti 1.9 mm | 13256 | #47 Reginette 9 mm | 13274 | #163 Pipe Rigate 16 mm |
| 13244 | #10 Spaghetti 2.1 mm | 19436 | #51 Reginette 20 mm | 24214 | #190 Conchiglie Rigate 28 mm |
| 24490 | #12 Spaghetti 2.5 mm | 13258 | #57 Bucatini 2.5 mm | 45532 | #252 Gigli Festonati 11.4 mm |
| 13247 | #16 Linguine 2.6 x 1.5 mm | 13259 | #59 Bucatini 3 mm | 20445 | #382 Gnocchetti Sardi 19 mm |
| 13248 | #18 Linguine 3 x 1.6 mm | 13260 | #64 Bucatini 6 mm | 13284 | #386 Casarecce 8.8 mm |
| 13250 | #21 Tagliatelle 1.8 mm | 13263 | #90 Rigatoni 4.8 mm | 13285 | #116 Penne Lisce 6 mm |

OTHER DIES ALSO AVAILABLE

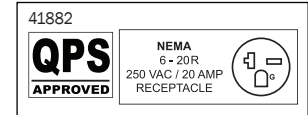
*Call for details and pricing*For complete listing please visit WWW.OMCAN.COM

Standard dies come in different configurations. Custom sizes to be ordered. Extra lead times required.

STAINLESS STEEL ELECTRIC PASTA/NOODLE COOKER

FEATURES

- Durable stainless steel units with non-slip feet
- Item 41882 includes a 9L water tank and 4 baskets
- Item 41883 has two 9L water tanks and 8 baskets
- Include a front sliding door for easily accessible and convenient water refill and waste outlet



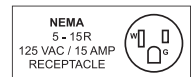
| | 9L Capacity | 9L (x2) Capacity |
|--------------------------|---------------------|----------------------|
| Item | 41882 | 41883 |
| Model | CE-CN-0004-P | CE-CN-0008-P |
| Capacity | 9L | 9L (x2) |
| Number Of Basket | 4 | 8 |
| Basket Dimensions | 3.5"(Dia.) x 6"(H) | 3.5"(Dia.), x 6" (H) |
| Max. Temperature | 110 °C/ 230 °F | 110 °C/ 230 °F |
| Power | 3600 watt | 7200 watt |
| Electrical | 240V/60Hz/1Ph | 240V/60Hz/1Ph |
| Weight | 34 lbs / 15.5 kg | 66 lbs/ 30 kg |
| Gross Weight | 40 lbs / 18 kg | 72 lbs / 32.7 kg. |
| Dimensions | 14" x 21.5" x 18.5" | 24.75" x 21.5" x 19" |
| Gross Dimensions | 21" x 24" x 20" | 37" x 24" x 20" |



COUNTERTOP ELECTRIC PASTA/NOODLE COOKER

FEATURES

- Stainless steel construction
- 4L capacity
- 2 baskets included
- Non-slip rubber feet



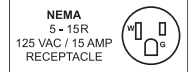
| | 43557 | 43558 | 43559 |
|--------------------------|--|---|--|
| Item | 43557 | 43558 | 43559 |
| Model | CE-CN-0002-B | CE-CN-0004-B | CE-CN-0004-A |
| Capacity | 4L | 4L (x2) | 6L (x2) |
| Number Of Basket | 2 | 4 | 4 |
| Basket Dimensions | 5" / 128 mm (Dia.), 4.5" / 115 mm (H) Over-all Height with Handle: 13" / 330.2 mm | 5" / 128 mm (Dia.), 4.5" / 115mm (H) Over-all Height with Handle: 13" / 330.2 mm | 5.43 / 138 mm (Dia.), 5.5" / 140 mm (H) Over-all Height with Handle: 13" / 330.2 mm |
| Max. Temperature | 110 °C / 230 °F | 110 °C / 230 °F | 110 °C / 230 °F |
| Power | 1.2 kW | 1.2 kW (x2) | 1.2 kW (x2) |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Weight | 10.7 lbs./ 5 kg | 18.6 lbs./ 8 kg | 25.7 lbs./ 11.7 kg |
| Gross Weight | 13.2 lbs./ 6 kg | 26.45 lbs./ 12 kg | 33 lbs./ 15 kg |
| Dimensions | 8.26" x 16.5" x 11.4" | 15.5" x 16.5" x 11.4" | 17.7" x 19.7" x 15.15" |
| Gross Dimensions | 18.7" x 10.6" x 12.8" | 22.6" x 24" x 20.3" | 20.86" x 20" x 14.7" |

(Item 43558) Two 120v 15 amp dedicated circuits are required

LIGHT DUTY COMMERCIAL VACUUM PACKAGING MACHINES

FEATURES

- Included in the package: 20 bags 7 7/8" x 11 13/16"
- LED displaying vacuum level
- 12 3/4" seal bar
- Continuous duty
- Power cord storing compartment
- Embossed bags (Sold separately) to be used
- Max. vacuum level: 830 mbar



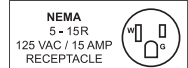
| | |
|-------------------------|----------------------|
| Item | 21623 |
| Model | VP-IT-0324 |
| Seal Bar | 12 3/4" |
| Power | 250 W |
| Electrical | 110V/60Hz/1 |
| Weight | 7 lbs. / 3.18 kg. |
| Gross Weight | 8 lbs. / 3.64 kg. |
| Dimensions | 6.5" x 14.8" x 4.25" |
| Gross Dimensions | 8" x 16" x 6" |



LIGHT DUTY COMMERCIAL VACUUM PACKAGING MACHINE WITH ANALOG CONTROL

FEATURES

- Ideal for high demand residential and light duty commercial application
- Strong pump and professional seal ensure a long storage life for the packaged products
- Sealing is electronically timed and is adjustable
- Body is constructed of high-density plastic for easy cleaning
- Embossed bags (Sold separately) to be used with this unit



| | |
|-------------------------|--------------------|
| Item | 14407 |
| Model | VP-IT-0330 |
| Seal Bar | 13" |
| Cycle Time | 20-30 sec |
| Electrical | 110V/60Hz/1 |
| Weight | 10 lbs. / 4.55 kg. |
| Gross Weight | 13 lbs./ 5.91 kg. |
| Dimensions | 14.5" x 12" x 6" |
| Gross Dimensions | 16" x 14" x 7" |



EMBOSSED BAGS FOR LIGHT DUTY COMMERCIAL VACUUM PACKAGING MACHINES

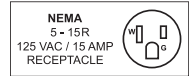
All sales of Vac Bags are final. No returns accepted. Seafood products should be kept in temperatures under -18°Celsius / - 0.4° Fahrenheit. Great for sous vide cooking.

| Item | Description | Gross Weight | Gross Dimensions |
|-------|--|---------------------|-----------------------|
| 10201 | HD Vacuum Bags 6" x 12" - 1000/case | 20 lbs. / 9 kg | 16" x 14" x 8" |
| 21468 | HD Vacuum Bags 6" x 12" - 100/package | 1 lbs. / .91 kg | 6" x 12" x 2" |
| 10209 | HD Vacuum Bags 8" x 12" - 1000/case | 27 lbs. / 12.27 kg. | 16" x 14" x 8" |
| 21469 | HD Vacuum Bags 8" x 12" - 100/package | 3 lbs. / 1.36 kg. | 16" x 14" x 8" |
| 10214 | HD Vacuum Bags 10" x 13.75" - 1000/case | 39 lbs. / 17.73 kg. | 24" x 16" x 7" |
| 21470 | HD Vacuum Bags 10" x 13.75" - 100/package | 4 lbs. / 1.82 kg. | 10" x 14" x 2" |
| 10215 | HD Vacuum Bags 10" x 16 - 500/case | 22 lbs. / 10 kg. | 16" x 14.5" x 8.5" |
| 21471 | HD Vacuum Bags 10" x 16 - 100/case | 22 lbs. / 10 kg. | 16" x 15" x 9" |
| 10216 | HD Vacuum Bags 10" x 18" - 500/case | 24 lbs. / 10.91 kg. | 24.25" x 16.5" x 6.5" |
| 21472 | HD Vacuum Bags 10" x 18" - 100/case | 24 lbs. / 10.91 kg. | 25" x 17" x 7" |
| 10236 | HD Vacuum Bags 7" x 200" - 2 rolls per box | 3 lbs. / 1.36 kg. | 8" x 5" x 2" |

STAINLESS STEEL VACUUM PACKAGING MACHINE NEW

FEATURES

- Stainless steel body
- Has a robust and professional look that is suitable for at any kitchen
- Control panel is electromechanical and the pump is self-lubricating, so it doesn't need oil level adjustment, replacement filters or other maintenance
- Equipped with analogic vacuum and with adjustment soldering time control (that allows for use of bags with different thickness)
- Can use all types of vacuum bags (smooth or embossed)



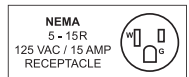
| | |
|-------------------------|----------------------|
| Item | 47297 |
| Model | VP-IT-0330-S |
| Power | 400 W |
| Seal Bar | 13" |
| Cycle Control | Electronic Card |
| Pump Power | Lt 15/min |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 13.2 lbs 6 kg |
| Gross Weight | 15.4 lbs 7 kg |
| Dimensions (DWH) | 11.8" x 14" x 6.3" |
| Gross Dimensions | 12.6" x 15.4" x 7.9" |



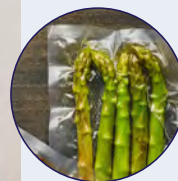
VACUUM SEALER *Only for household use.* NEW

FEATURES

- "Pulse" button to control vacuum time and degree
- Optional motor speed (high/low)
- Separate vacuum mode for dry or moist foods
- One sealing line up to 3 mm, prevents air leakage
- Seal only function & marinate function



| | |
|-------------------------------|--------------------------|
| Item | 47045 |
| Model | VP-CN-5100 |
| Power | 140 W |
| Seal Bar | 12" |
| Cycle Control | 200 vacuum & seal cycles |
| Vacuum Pressure | -0.6 to -0.8 bar |
| Electrical | 110V - 120V / 60Hz / 1Ph |
| Weight | 3.1 lbs / 1.42 kg |
| Gross Weight | 3.9 lbs / 1.75 kg |
| Dimensions | 14.8" x 6.1" x 3.1" |
| Gross Dimensions (WDH) | 16.4" x 4.6" x 7.6" |





HEAVY-DUTY VACUUM PACKAGING

These vacuum packaging machines are ideal for a variety of applications. The machines are equipped with a digital control panel that controls the sealing temperature, sealing time, drawing air time, and cooling time. Once the lid is closed, the machine automatically starts the sealing process.

HEAVY-DUTY CHAMBER VACUUM PACKAGING MACHINES WITH SINGLE SEAL BAR

FEATURES

- Comes with digital control system controlled by a microcomputer that allows for accurate adjustment of the desired vacuum level within the chamber
- The high-quality acrylic lid provides visible access to the chamber
- These units are equipped with a high-efficiency vacuum pump which produces lower noise and provides more working stability due to its unique suspension system
- Constructed of high quality 304 stainless steel to provide elegance and durability
- The V-shaped chamber lid gasket is made of high density material and guarantees optimum sealing performance
- Designed to be comfortable ergonomics and user-friendly



| | |
|---|--|
| 15.7" Single Seal Bar With Chamber Size 17" x 16.5" x 6" | 15.7" Single Seal Bar With Chamber Size: 23" x 16.5" x 4" |
|---|--|

| Item | 24083 | 24082 |
|------------------|----------------------|-------------------------|
| Model | VP-CN-1060 | VP-CN-1220 |
| Power | 0.9 kw / 1.2 HP | 0.9 kw / 1.2 HP |
| Seal Bar | 15.7" x 0.31" | 15.7" x 0.31" |
| Cycle Time | 25 seconds | 26 seconds |
| Pump Power | 20 m ³ /h | 20 m ³ /h |
| Chamber Size | 17" x 16.5" x 6" | 23" x 16.5" x 4" |
| Electrical | 110V / 60Hz / 1 | 110V / 60Hz / 1 |
| Weight | 187 lbs. / 85 kg. | 200.75 lbs. / 91.25 kg. |
| Gross Weight | 211 lbs. / 96 kg. | 252 lbs. / 114 kg. |
| Dimensions (DWH) | 22" x 18.7" x 41" | 28.5" x 19" x 38" |
| Gross Dimensions | 24" x 21" x 47" | 30" x 22" x 44" |



| | | |
|--|---|---|
| 10.2" Single Seal Bar With Chamber Size 15" X 11" X 3.15" | 15.4" Single Seal Bar With Chamber Size 20" x 16" x 4" | 20" Single Seal Bar With Chamber Size 21" x 20.5" x 8" |
|--|---|---|

| Item | 19481 | 19482 | 44594 |
|------------------|----------------------|----------------------|--------------------------|
| Model | VP-CN-0749 | VP-CN-1066 | VP-CN-0500 |
| Power | 0.5 HP / 0.37 kW | 1.2 HP / 0.9 kW | 0.75 kW |
| Seal Bar | 10.2" x 0.31" | 15.4" x 0.31" | 20" x 0.31" / 500 x 8 mm |
| Cycle Time | 30 seconds | 23-25 seconds | 1-2 bags/minute |
| Pump Power | 10 m ³ /h | 20 m ³ /h | 20 m ³ /h |
| Chamber Size | 15" X 11" X 3.15" | 20" x 16" x 4" | 21" x 20.5" x 8" |
| Electrical | 110V / 60Hz / 1 | 110V / 60Hz / 1 | 110V/60Hz/1Ph |
| Weight | 79.2 lbs. / 36 kg. | 96.8 lbs. / 44 kg. | 191.8 lbs./ 87 kg. |
| Gross Weight | 97 lbs. / 44 kg. | 132 lbs. / 60 kg. | 233.69 lbs./ 106 kg. |
| Dimensions (DWH) | 19" x 13" x 12.6" | 24" x 18.5" x 20.5" | 26.6" x 23" x 20" |
| Gross Dimensions | 19" x 14" x 15" | 24" x 19" x 21" | 29.52" x 25.9" x 22" |

HEAVY-DUTY CHAMBER VACUUM PACKAGING MACHINES WITH DOUBLE SEAL BAR

FEATURES

- Comes with digital control system controlled by a microcomputer that allows for accurate adjustment of the desired vacuum level within the chamber
- The high-quality acrylic lid provides visible access to the chamber
- These units are equipped with a high-efficiency vacuum pump which produces lower noise and provides more working stability due to its unique suspension system
- Constructed of high quality 304 stainless steel to provide elegance and durability
- The V-shaped chamber lid gasket is made of high density material and guarantees optimum sealing performance
- Designed to be comfortable ergonomics and user-friendly



For: 24081

NEMA
5 - 15R
125 VAC / 15 AMP
RECEPTACLE



For: 31824



24081

31824

16.5" Double Seal Bar With Chamber Size 17.3" x 16.5" x 3"

20.5" Double Seal Bar With Chamber Size 21.3" x 20.5" x 6"

| Item | 24081 | 31824 |
|------------------|----------------------|-----------------------|
| Model | VP-CN-0971 | VP-CN-1273 |
| Power | 0.9 kw / 1.2 HP | 1.1 kw / 1.47 HP |
| Seal Bar | (16.5" x 0.31") x 2 | (20.5" x 0.31") x 2 |
| Cycle Time | 23 seconds | 28 seconds |
| Pump Power | 20 m ³ /h | 45 m ³ /h |
| Chamber Size | 17.3" x 16.5" x 3" | 21.3" x 20.5" x 6" |
| Electrical | 125V / 60Hz / 1 | 220V / 60 Hz / 3 |
| Weight | 176 lbs. / 80 kg. | 253 lbs./ 115 kg. |
| Gross Weight | 220 lbs. / 100 kg. | 366 lbs./ 166 kg. |
| Dimensions (DWH) | 22" x 18.7" x 39" | 26.8" x 23.2" x 37.8" |
| Gross Dimensions | 25" x 20.5 x 40" | 29" x 27" x 45" |

DOUBLE CHAMBER VACUUM PACKAGING MACHINE



FEATURES

- Made of 304 stainless steel, and has a computer control panel, and a shake avoiding system
- The V-shaped vacuum chamber lid gasket made of high-density material which prolongs the machine life



| | |
|---------------------|--------------------------|
| Item | 43632 |
| Model | VP-CN-0600 |
| Production Cycle | 1-2 times/minute |
| Power | 0.9 kw / 1.2 HP x 2 |
| Pump Capacity | 20 m ³ /h x 2 |
| Useful Chamber Size | 29.9" x 23.6" x 6.3" |
| Sealer Dimensions | 23.6" x 0.3" x 0.07" |
| Electrical | 220V / 60Hz / 3Ph |
| Weight | 613 lbs / 278 kg |
| Gross Weight | 732 lbs / 332 kg |
| Dimensions (DWH) | 27" x 59.4" x 37.8" |
| Gross Dimensions | 30" x 63.4" x 46" |



Turbovac redefining the benchmark for vacuum packaging machines.

Turbovac offers a full range of vacuum packaging machines: reliable, robust, and easy to service and maintain.

Turbovac recently redesigned its complete range of vacuum packaging machines and made them even easier to operate and clean. The full range of machines and available options makes it easy to select exactly the right solution for your packaging needs.

All models have hygienic easy-to-clean vacuum chambers and easily removable seal beams and silicon bars. An intuitive digital control unit can automatically detect the optimum vacuum level for each product. And for products with a high moisture content, the control unit retains exactly the right amount of moisture. This improves the tenderness and flavour of the products. With an ingenious redesign focusing on functionality, Turbovac is now setting the standard for quality and design in the industry.



TECHNOLOGY & INNOVATION

Digital control unit with LCD display

For our new line of machines, the control unit is completely redesigned. Simplicity was the starting point.



OPTIONAL FEATURES *(For 10 program machines)*

Sensor/Time control

- With a sensor controlled machine the vacuum is measured with a sensor with very high accuracy and the results are digitally displayed.
- With a time controlled vacuum machine a time is set and the vacuum level can be monitored with an analogue vacuummeter.

Soft Air

The Soft Air program slowly brings the airpressure in the machine back to atmospheric level. This allows the plastic to wrap and stretch around sharp edges of the product which might otherwise puncture the plastic bag. Fragile products will keep in the right form when Soft air is added.

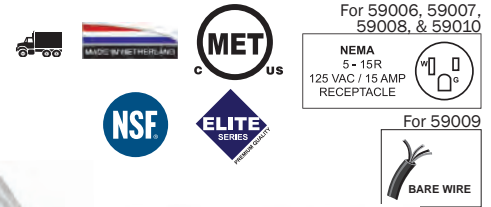
Modified Atmospheric Packaging (M.A.P - Gas flush)

Some products cannot be packaged under vacuum but may better packaged by replacing the air by a mix of gases, like the Inert gas Nitrogen (N₂), Carbondioxide (Co₂) or Oxygen (O₂) to increase shelf life and appearance.

TURBOVAC HEAVY-DUTY VACUUM PACKAGING MACHINES NEW

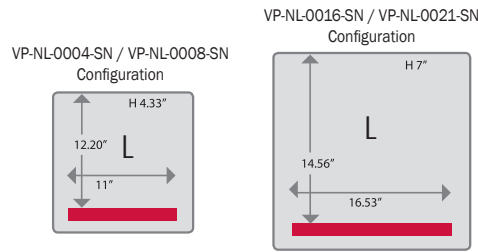
Other configurations also available. Please call for more info. Filler Plates Available.

"PLUG AND PLAY"



FEATURES

- Quality engineering and build of our industrial vacuum machines
- Available in 5 sizes and 8 sealing bar configurations
- Please consult with an Omcan specialist to discuss which machine will best meet your needs



59006 / 59007



59011 / 59012

11" Seal Length with 4 m³ Vacuum Pump

11" Seal Length with 8 m³ Vacuum Pump

| Item | 59006 | 59007 |
|---------------------------|----------------------------|----------------------------|
| Model | VP-NL-0004-SN | VP-NL-0008-SN |
| Seal Length | 11" / 280 mm | 11" / 280 mm |
| Busch Vacuum Pump | 4 m ³ | 8 m ³ |
| Maximum Product Height | 4.33" / 110 mm | 4.33" / 110 mm |
| Useful Chamber Size (DWH) | 12.20" x 11" x 4.33"-5.51" | 12.20" x 11" x 4.33"-5.51" |
| Power | 0.54-0.67 HP / 0.4-0.5kW | 0.54-0.67 HP / 0.4-0.5kW |
| Electrical | 100-120V / 60Hz / 1 | 100-120V / 60Hz / 1 |
| Weight | 25 kg / 55 lbs | 25 kg / 55 lbs |
| Dimensions (DWH) | 19.68" x 14.37" x 13.38" | 19.68" x 14.37" x 13.38" |

13" Seal Length with 16 m³ Vacuum Pump

13" Seal Length with 8 m³ Vacuum Pump

13" Seal Length with 21 m³ Vacuum Pump

| Item | 59011 | 59012 | 59014 |
|---------------------------|----------------------|----------------------|----------------------|
| Model | VP-NL-3016-SN | VP-NL3008-SN | VP-NL-0050-SN |
| Seal Length | 12.6" / 320 mm | 12.6" / 320 mm | 12.6" / 320 mm |
| Busch Vacuum Pump | 16 m ³ | 8 m ³ | 21 m ³ |
| 10 Programmable Control | NO | NO | NO |
| Maximum Product Height | 6.3" / 160 mm | 6.3" / 160 mm | 3.9" / 100 mm |
| Useful Chamber Size (DWH) | 13" x 12.6" x 6.3" | 13" x 12.6" x 6.3" | 12.6" x 31.5" x 3.7" |
| Power | 0.7 kW | 0.7 kW | 1.3 kW |
| Electrical | 110V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Weight | 50 kg / 110.2 lbs | 50 kg / 110.2 lbs | 115 kg / 253.5 lbs |
| Dimensions (DWH) | 21.6" x 17" x 16.14" | 21.6" x 17" x 16.14" | 20.3" x 39" x 17" |

TURBOVAC HEAVY-DUTY VACUUM PACKAGING MACHINES NEW

Other configurations also available. Please call for more info. Filler Plates Available.

"PLUG AND PLAY"



59014



59020



59008 / 59009 / 59010

16.5" Seal Length with 16 m³ Vacuum Pump

16.5" Seal Length with 21 m³ Vacuum Pump

Two Seal bar with 16 m³ Vacuum Pump

| Item | 59008 | 59009 | 59010 |
|---------------------------|--------------------------|--------------------------|--------------------------|
| Model | VP-NL-0016-SN | VP-NL-0021-SN | VP-NL-0016-LN |
| Seal Length | 16.53" / 420 mm | 16.53" / 420mm | 16.53" / 420 mm (x2) |
| Busch Vacuum Pump | 16 m³ | 21 m³ | 16 m³ |
| 10 Programmable Control | NO | YES | NO |
| Maximum Product Height | 7" / 180 mm | 7" / 180 mm | 7" / 180 mm |
| Useful Chamber Size (DWH) | 14.56"x 16.53"(max) x 7" | 14.56"x 16.53"(max) x 7" | 14.56"x 16.53"(max) x 7" |
| Power | 0.94-1.74 HP / 0.7-1.3kW | 0.94-1.74 HP / 0.7-1.3kW | 0.94-1.74 HP / 0.7-1.3kW |
| Electrical | 100-120V / 60Hz / 1 | 100-120V / 60Hz / 1 | 100-120V / 60Hz / 1 |
| Weight | 60 kg / 132 lbs | 60 kg / 132 lbs | 60 kg / 132 lbs |
| Dimensions (DWH) | 21.85" x 20.66" x 18.11" | 21.85" x 20.66" x 18.11" | 21.85" x 20.66" x 18.11" |

16.5" Seal Length with 8 m³ Vacuum Pump

16.5" Seal Length with 21 m³ Vacuum Pump

20.5" Seal Length with 40 m³ Vacuum Pump

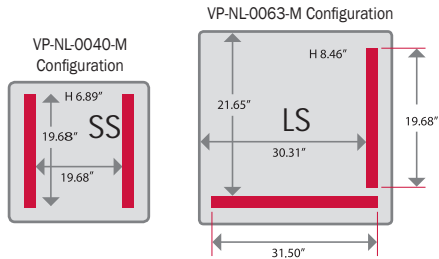
| Item | 59013 | 59020 | 59021 |
|---------------------------|----------------------------|------------------------|--------------------|
| Model | VP-NL-0040-SN | VP-NL-0010-MN | VP-NL-0020-MN |
| Seal Length | 16.53" / 420 mm | 16.5" / 420 mm | 20.5" / 520 mm |
| Busch Vacuum Pump | 21 m³ | 21 m³ | 40m³ |
| 10 Programmable Control | YES | NO | NO |
| Maximum Product Height | 7" / 180mm | 8.7" / 220 mm | 8.7" / 220 mm |
| Useful Chamber Size (DWH) | 14.56" x 16.53" (max) x 7" | 16.5" x 17.3" x 8.7" | 20.5" x 20" x 8.7" |
| Power | 0.7 - 1.3 kW | 1.3 - 3.3 kW | 3.3 kW |
| Electrical | 110V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 220V / 60Hz / 3Ph |
| Weight | 60 kg / 132 lbs | 120 kg / 265 lbs | 180 kg / 396.8 lbs |
| Dimensions (DWH) | 21.85" x 20.66" x 18.11" | 25.2" x 26.2" x 40.15" | 32" x 29" x 40.15" |

TURBOVAC HEAVY-DUTY CHAMBER VACUUM PACKAGING MACHINES

FEATURES

3 Product ranges

- Transparent cover, visual control, for example packaging moist and liquid products.
- All stainless steel heavy duty industrial range, easy to clean flat working surface.
- Aluminium range, an excellent price/quality value.



"VERSATILE"

19.5" Seal Length

19.68" Seal Length

31.5" Seal Length

| Item | 42924 | 50003 | 50005 |
|-------------------------|---|--|---|
| Model | VP-NL-0020-MS | VP-NL-0040-M | VP-NL-0063-M |
| Seal Length | 19.68" / (500 mm) | 19.68" / (500mm) | 31.50" / 19.68" (800mm / 500mm) |
| Busch Vacuum Pump | 40m ³ | 40 m ³ | 63 m ³ |
| 10 Programmable Control | NO | YES | YES |
| Maximum Product Height | 6.9" / 175 mm | 6.89" / 175mm | 8.50" / 215mm |
| Useful Chamber Size | 19.7" x 19.7" | 19.68" x 19.68" | 19.68" x 31.50" max x 8.50" |
| Power | 4.43 HP / 3.3 kW | 4.43 HP / 3.3 kW | 4.69 HP / 3.5 kW |
| Electrical | 220V / 60Hz / 1Ph | 220/60Hz/3Ph | 220/60Hz/3Ph |
| Weight | 330 lbs / 149.7 kg | 330 lbs. / 150 kg | 440 lbs. / 200 kg |
| Dimensions (DWH) | 26.8" x 27.4" x 40.8" | 26.77" x 27.36" x 40.75" | 29.72" x 35.63" x 41.73" |
| Optional Item | 41508 (Four pc. 25mm filler plates), 41513 (Sensor) | 41481 (Three pc. 25mm filler plates), 41513 (Sensor) | 41508 (Four pc. 25mm filler plates), 41513 (Sensor) |

TURBOVAC HEAVY-DUTY DOUBLE CHAMBER VACUUM PACKAGING MACHINES WITH ALUMINUM COVER

FEATURES

- Reliable, durable and offer flexibility in volume production
- Equipped with semi-automatic or automatic cover movement
- Double chambers can also be equipped with an external pump



"HEAVY DUTY, INDUSTRIAL PERFORMANCE, INDUSTRIAL QUALITY"



Configuration



| | |
|---------------------------|--|
| Item | 50002 |
| Model | VP-NL-0063-L |
| Seal Length | 23" |
| Busch Vacuum Pump | 63 m ³ |
| 10 Programmable Control | YES |
| Maximum Product Height | 7" / 180mm |
| Useful Chamber Size (DWH) | 20" x 24" x 7" |
| Power | 5.90 HP / 4.4 kW |
| Electrical | 190-240/ 60Hz-3Ph |
| Weight | 528 lbs / 240 kg |
| Dimensions (DWH) | 28.34" x 52.95" x 40.98" |
| Optional Item | 41483 (Six pc. 25mm filler plates), 41513 (Sensor) |

TURBOVAC HEAVY-DUTY DOUBLE CHAMBER VACUUM PACKAGING MACHINES WITH STAINLESS STEEL COVER



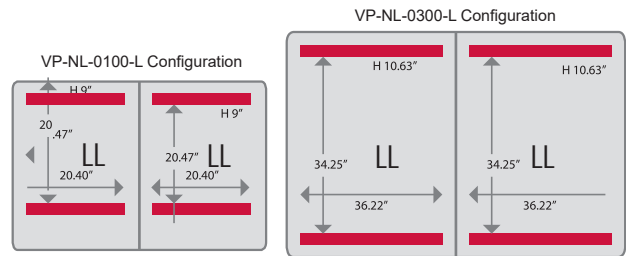
FEATURES

- Reliable, durable and offer flexibility in volume production
- Equipped with semi-automatic or automatic cover movement for an even more efficient production
- Equipped with an external pump



50000 / 50001

“HEAVY DUTY, INDUSTRIAL PERFORMANCE, INDUSTRIAL QUALITY”



24" Seal Length / 100 m³

32" Seal Length / 300 m³

| Item | 50000 | 50001 |
|--------------------------------|--|---|
| Model | VP-NL-0100-L | VP-NL-0300-L |
| Seal Length | 24.40" / 620mm x 4 | 32.22" / 920mm x 4 |
| Busch Vacuum Pump | 100 m ³ | 300 m ³ |
| 10 Programmable Control | YES | YES |
| Maximum Product Height | 9" / 230mm | 10.63" / 270mm |
| Useful Chamber Size | 20.47" x 24.4" x 9" | 34.25" x 36.22" x 10.63" |
| Power | 5.90 HP / 4.4 kW | 8.3-13 HP / 6.2 - 9.7 kW |
| Electrical | 190-240/ 60Hz-3Ph | 220/380V - 60Hz-3Ph |
| Weight | 770 lbs./ 350 kg | 1584 lbs. / 720 kg |
| Dimensions (DWH) | 36.22" x 56.70" x 47.44" | 50" x 78.74" x 49" |
| Optional Item | 41510 (Four pc. 25mm filler plates), 41513 (Sensor) | 41512 (Eight pc. 25mm filler plates), 41513 (Sensor) |

VACUUM PACKAGING BAGS

For chamber machines only. Bags have 4 mil thickness. Other sizes available - SPECIAL ORDER. All sales of Vac Bags are final.No returns accepted. Seafood products should be kept in temperatures under -18°C / - 0.4° F.

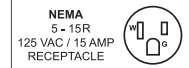
FEATURES

- Removes air and locks out moisture by providing excellent protection barrier
- Stops food from spoilage and freezer burn
- Make everyday food last longer with sealed freshness
- 3 Mil thick, Polyethylene / Nylon material



| Item | Size | Box Qty | Weight / Box | Item | Size | Box Qty | Weight / Box |
|-------|-----------|---------|-------------------|-------|-----------|---------|-------------------|
| 10227 | 6" x 8" | 1000 | 30 lbs./13.64 kg. | 10190 | 12" x 14" | 1000 | 34 lbs./15.45 kg. |
| 10220 | 6" x 10" | 1000 | 24 lbs./10.91 kg. | 10191 | 12" x 16" | 500 | 40 lbs./18.18 kg. |
| 10221 | 6" x 12" | 1000 | 31 lbs./14.09 kg. | 10193 | 12" x 22" | 500 | 27 lbs./12.27 kg. |
| 10222 | 6" x 15" | 1000 | 39 lbs./17.73 kg. | 10196 | 14" x 16" | 500 | 24 lbs./10.91 kg. |
| 10228 | 7" x 10" | 1000 | 28 lbs./12.73 kg. | 10198 | 14" x 20" | 500 | 28 lbs./12.73 kg. |
| 10229 | 7" x 11" | 1000 | 31 lbs./14.09 kg. | 10200 | 14" x 24" | 500 | 34 lbs./15.45 kg. |
| 10231 | 8" x 10" | 1000 | 33 lbs./15.00 kg. | 10202 | 16" x 20" | 250 | 32 lbs./14.55 kg. |
| 10232 | 8" x 12" | 1000 | 38 lbs./17.27 kg. | 47289 | 16" x 20" | 500 | 31 lbs / 14 kg |
| 10183 | 10" x 13" | 1000 | 27 lbs./12.27 kg. | 18677 | 16" x 22" | 500 | 36 lbs./16.36 kg. |
| 10184 | 10" x 15" | 1000 | 30 lbs./13.64 kg. | 10204 | 16" x 26" | 250 | 22 lbs./10.00 kg. |
| 10186 | 10" x 18" | 1000 | 19 lbs./8.64 kg. | 10207 | 18" x 28" | 250 | 26 lbs./11.82 kg. |
| 10187 | 10" x 22" | 500 | 23 lbs./10.45 kg. | 10210 | 20" x 25" | 250 | 26 lbs./11.82 kg. |

PORTABLE IMPULSE SEALERS AND ELEMENT SERVICE KIT *Sold Separately*



FEATURES

- Ideal for retail, produce, grocery stores, and industrial sealing
- Requires no warm-up just plug in and it is ready to go
- Light weight and portable
- Adjustable time and light indicator lets you know when tight seal is ready



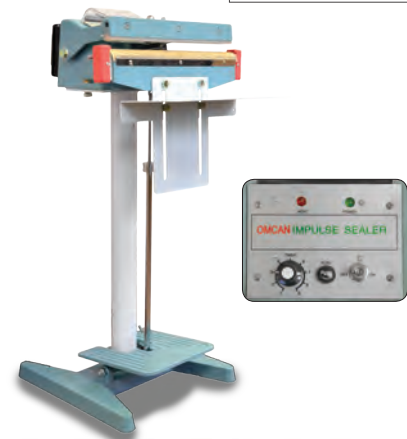
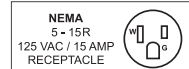
| Item | Model | Description | Electrical | Weight | Gross Weight | Gross Dimensions |
|--------|------------|---|-------------|-----------|--------------|------------------|
| 14446* | SE-CN-0203 | 8" seal bar, 2mm seal width | 110V/60Hz/1 | 5.29 lbs. | 6 lbs. | 14" x 4" x 7" |
| 14448* | SE-CN-0305 | 12" seal bar, 2mm seal width | 110V/60Hz/1 | 8.80 lbs. | 9 lbs. | 19" x 5" x 8" |
| 14450* | SE-CN-0406 | 16" seal bar, 2mm seal width | 110V/60Hz/1 | 10 lbs. | 11 lbs. | 23" x 5" x 8" |
| 14451* | SE-CN-0508 | 20" seal bar, 2mm seal width | 110V/60Hz/1 | 13 lbs. | 20 lbs. | 30" x 5" x 8" |
| 16039 | | Element Service Kit for 14446 (2 wires and 2 strips) | | | | |
| 16040 | | Element Service Kit for 14448 (2 wires and 2 strips) | | | | |
| 16041 | | Element Service Kit for 14450 (2 wires and 2 strips) | | | | |
| 16042 | | Element Service Kit for 14451 (2 wires and 2 strips) | | | | |

FOOT OPERATED IMPULSE SEALER

FEATURES

- Hands free operation - speeds up sealing and packing high volume and heavier industrial use

| | 2mm Seal Width | 5mm Seal Width |
|-------------------------|--|------------------------------|
| Item | 14432 | 14433 |
| Model | SE-CN-0358 | SE-CN-0361 |
| Description | 14" seal bar, 2mm seal width | 14" seal bar, 5mm seal width |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 |
| Weight | 42 lbs. / 19 kg | 42 lbs. / 19 kg |
| Gross Weight | 45 lbs. / 20.45 kg. | 45 lbs. / 20.45 kg. |
| Dimensions (DWH) | 20.75" x 16.5" x 33.5" | 20.75" x 16.5" x 33.5" |
| Gross Dimensions | 27" x 9" x 44" | 27" x 9" x 44" |
| Optional Items | 16024 (14"Foot sealer 2mm element service kit - element & pad), 16025 (14"Foot sealer 5mm element service kit - element only) | |



POLY BAG SEALER-STAINLESS STEEL AND STANDARD POLY

Includes one roll of tape. Additional tape sold separately. Bags not included

FEATURES

- Uniquely designed bag sealers incorporate an easy-to-use, one step operation
- A self-contained blade, used to trim the sealed end, will ensure uniformity
- For tape up to 12 mm on 3" core
- Ideal for food bags, storage bags, and various other applications



| Item | Description | Weight | Gross Weight | Dimensions (DWH) | Gross Dimensions |
|-------|---------------------------------|---|-------------------|------------------|------------------|
| 14436 | Standard Poly Bag Sealer | 2 lbs. / 0.91 kg. | 3 lbs. / 1.36 kg. | 9.25" x 3" x 6" | 10" x 7" x 4" |
| 10157 | Stainless Steel Poly Bag Sealer | 2 lbs. / 0.91 kg. | 3 lbs. / 1.36 kg. | 9.25" x 3" x 6" | 10" x 7" x 4" |
| 31349 | | Poly Bag Sealer Tape (Red) 9mm, 16 rolls | | | |
| 31350 | | Poly Bag Sealer Tape (Blue) 9mm, 16 rolls | | | |
| 31351 | | Poly Bag Sealer Tape (Green) 9mm, 16 rolls | | | |
| 31352 | | Poly Bag Sealer Tape (Yellow) 9mm, 16 rolls | | | |

SINGLE ROLL WRAPPING MACHINE WITH HOT PLATE *Plastic film not included*



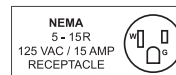
FEATURES

- Low Electricity consumption
- Its practical design allows you to place the wrapper at anywhere in use. The indicator lights of each function (cutting bar, sealing plate) alert the operators to prevent accidents
- Sealing plate temperature control allows to adjust sealing plate temperature for better sealing depending on film type

| | |
|---------------------|---|
| Item | 43486 |
| Model | SE-KR-0450 |
| Stretch Film | Capable of feeding roll with various width (30cm/ 35cm/ 38cm/ up to 45cm) |
| Hot Plate | 5" x 15" |
| Electrical | 110V/60Hz/1 |
| Weight | 14.3 lbs. / 6.5 kg. |
| Dimensions | 20.3" x 24.4" x 6.3" |

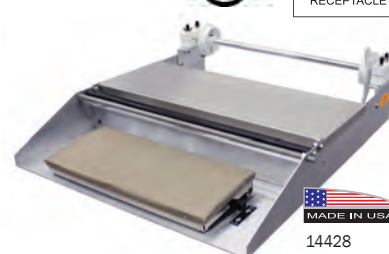


SINGLE ROLL WRAPPING MACHINE WITH HOT PLATE *Plastic film not included*



FEATURES

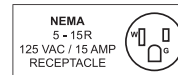
- Made of aluminum and stainless steel
- Stainless steel wrapping surface allows users to clean up quickly and easily
- Each wrapper is equipped with extra large rubber feet to prevent sliding on any counter surface
- A solid state controlled hot rod cut off bar and standard size hot plate with a non-stick cover



| Item | 24852 | 14428 |
|-------------------------|---------------------|---------------------|
| Model | SE-CN-0533 | SE-US-0533-S |
| Stretch Film | 18" maximum width | 18" maximum width |
| Hot Plate | 6" x 15" | 6" x 15" |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 |
| Weight | 30 lbs. / 13.64 kg. | 30 lbs. / 13.64 kg. |
| Gross Weight | 32 lbs. / 14.55 kg. | 32 lbs. / 14.55 kg. |
| Dimensions | 26" x 22.5" x 9" | 26" x 22.5" x 9" |
| Gross Dimensions | 28" x 24" x 6" | 12" x 30" x 24" |

TWO/THREE ROLL WRAPPING MACHINES WITH HOT PLATE

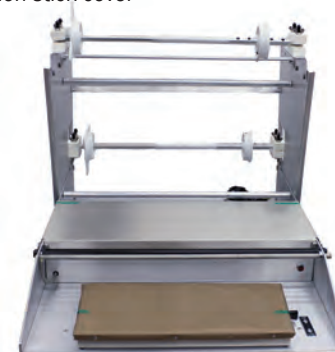
Plastic film not included



FEATURES

- Made of aluminum and stainless steel
- Stainless steel wrapping surfaces allow users to clean up quickly and easily
- Equipped with extra large rubber feet to prevent sliding on any counter surface
- All models feature a solid state controlled hot rod cut off bar and standard size hot plate with a non-stick cover

| | Two-Roll Capacity | Three-Roll Capacity |
|-------------------------|--------------------------|----------------------------|
| Item | 14430 | 14431 |
| Model | SE-US-0533-D | SE-US-0533-T |
| Type | Two-Roll Capacity | Three-Roll Capacity |
| Stretch Film | 18" maximum width | 18" maximum width |
| Hot Plate | 6" x 15" | 6" x 15" |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 |
| Weight | 43 lbs. / 19.55 kg. | 44 lbs. / 20 kg. |
| Gross Weight | 45 lbs. / 20.45 kg. | 46 lbs. / 20.91 kg. |
| Dimensions | 22.25" x 26" x 18.50" | 22.25" x 26" x 18.50" |
| Gross Dimensions | 30" x 26" x 20" | 30" x 26" x 20" |



14430

NON-STICK COVER FOR WRAPPING MACHINE

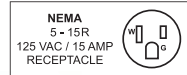
| | |
|--------------------|--------------------------------------|
| Item | 28511 |
| Description | 6" x 15" Replacement Non-Stick Cover |



DELI PIZZA WRAPPER

FEATURES

- Adapter disc for 10"-12" pizzas included
- High watt density heating element shrink wraps pizzas in seconds
- Thermostatically controlled heating element provides controlled heat for continuous or intermittent operation
- Heat shroud reduces temperatures to prevent film sticking and provides extra measure of safety to prevent burns
- Adjustable pedestal accommodates various sizes of product for shrink wrapping



| | |
|---|-----------------------|
| Item | 13216 |
| Model | SE-US-0630 |
| Power | 1150w |
| Amps | 12.5 |
| Electrical | 120V/60Hz/1Ph |
| Protective Shield Dimensions (Dia) | 14" / 355.6 mm (Dia.) |
| Weight | 12 lbs / 5.5 kg |
| Gross Weight | 13 lbs / 6 kg |
| Dimensions (WDH) | 12" x 12" x 7" |
| Gross Dimensions | 16" x 16" x 10" |



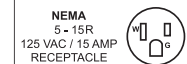
PIZZA MOULDER - DOUBLE PASS

FEATURES

- Saves time in the rolling of pizza dough
- Dough is not heated in the process and its characteristics are not affected
- Thickness and diameter can easily be adjusted

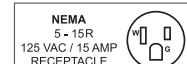
Double Pass Pizza Moulder With 11"-15.75" Roller Width

| | |
|-------------------------|--|
| Item | 13177 |
| Model | BE-IT-0406 |
| Power | 0.5 HP / 0.37 kW |
| Dough Weight | 7.5 oz.-24.5 oz. / 212.6 - 694.5 grams |
| Pizza Diameter | 11" - 15.75" |
| Electrical | 110 V/60Hz/1 |
| Weight | 77.2 lbs / 35 kg |
| Gross Weight | 86 lbs / 39 kg. |
| Dimensions | 18.5" x 21" x 32" |
| Gross Dimensions | 31" x 24" x 23" |



Double Pass Pizza Moulder With 4"-16" Roller Width

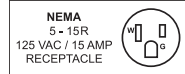
| | |
|-------------------------|-------------------------------------|
| Item | 39638 |
| Model | BE-CN-0400 |
| Power | 0.5 HP / 0.37 kW |
| Dough Weight | 1.76 oz.-17.64 oz. / 50 - 500 grams |
| Pizza Diameter | 4" - 16" |
| Electrical | 110 V/60Hz/1 |
| Weight | 86 lbs / 39 kg |
| Gross Weight | 123.5 lbs. / 56 kg. |
| Dimensions | 20.87" x 20.87" x 25.60" |
| Gross Dimensions | 22.83" x 23.23" x 32.68" |



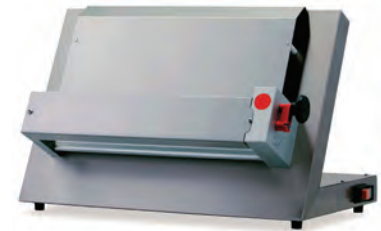
ADJUSTABLE DOUGH ROLLER - SINGLE PASS

FEATURES

- Simple and economical machines
- Essential for restaurants that want to prepare pizza quickly
- Adjustable thickness (0.1 - 0.4mm) is obtained with one or more steps
- Not set up for the use of electric pedal



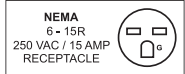
| | 13.3" Max Roller Width | 15.75" Max Roller Width |
|-------------------------|------------------------------------|-----------------------------------|
| Item | 40639 | 40640 |
| Model | BE-IT-0337 | BE-IT-0400 |
| Dough Weight | 2.8-14.1 oz. / 80-400 grams | 7.4-21.2 oz. / 210-600 grams |
| Pizza Diameter | 5.5"-13.4" / 140-340mm | 10.2" - 15.75" / 260-400mm |
| Volume | 0.29 m ³ / 10.2 Cu. Ft. | 0.18 m ³ / 6.3 Cu. Ft. |
| Power | 0.5 HP / 0.37 kW | 0.5 HP / 0.37 kW |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 |
| Weight | 48.4 lbs./ 22 kg. | 57.3 lbs./ 26 kg. |
| Gross Weight | 57.2 lbs./ 26 kg. | 64 lbs. / 30 kg. |
| Dimensions | 20.5" x 17.4" x 15" | 23" x 17.4" x 15" |
| Gross Dimensions | 21" x 27" x 20" | 27" x 20" x 21" |



STAINLESS STEEL DOUGH SHEETERS

FEATURES

- Made of high quality stainless steel with PVC belts; ideal use for long period of time
- Fixed conveyor speed
- Roller adjustments are manual
- Suitable for bakeries, restaurants, and hotels
- Equipped with preset roller thickness control and foldable tables for space-saving storage
- **SAFETY FEATURES:** Safety Guards, Emergency Stop Switch, and Thermal Overload Device



| | 42154 | 44135 |
|--|--------------------------|--------------------------|
| Item | 42154 | 44135 |
| Models | BE-CN-2083-CSS | BE-CN-2083-FSS |
| Electrical | 220 V / 60 Hz / 1 Ph | 220 V / 60 Hz / 1 Ph |
| Power | 0.75 HP/ 0.56 kW | 0.75 HP/ 0.56kW |
| Roller Size | 3.5" (Dia.), 20.5" (W) | 3.5" (Dia.), 20.5" (W) |
| Roller Adjustable Gap | 0.04" - 1.4" / 1 - 35 mm | 0.04" - 1.4" / 1 - 35 mm |
| Conveyor Belt Width | 19.75" / 501.7 mm | 19.75" / 501.7 mm |
| Width | 22.5" / 571.5 mm | 22.5" / 571.5 mm |
| Conveyor Belt Speed | 18m/min - 32m/min | 18m/min - 32m/min |
| Roller Speed | 124r/min | 124r/min |
| Maximum Dough Capacity | 5 kg. / 11 lbs. | 5 kg. / 11 lbs. |
| Weight | 275.6 lbs./ 125 kg. | 419 lbs./ 190 kg. |
| Gross Weight | 341 lbs. / 154.7 kg. | 512 lbs./ 232 kg. |
| Working Position Dimension | 35" x 88" x 24" | 35" x 108" x 46" |
| Resting Position Dimension (WH) | 32" x 37" | 35" x 63" |
| Gross Dimension | 38" x 29" x 41" | 23" x 23" x 17" |

DOUGH DIVIDER
FEATURES

- Cuts 30 pieces of dough
- Minimum load capacity of 2.2 to 6.6 lbs. of dough
- Constructed of white enamel finish

| | |
|------------------------------|--|
| Item | 10839 |
| Description | Dough Divider - makes 30 pieces |
| Minimum Load Capacity | 2.2 lbs. /1kg of dough/ 30 rolls with 33 grams |
| Maximum Load Capacity | 6.6 lbs. /3kg of dough / 30 rolls with 100 grams |
| Weight | 73 lbs./ 33 kg. |
| Gross Weight | 122 lbs./ 55 kg. |
| Dimensions (DWH) | 17.71" x 17.71" x 43.5" |
| Gross Dimensions | 21" x 21" x 46" |



PIZZA SHAPING MACHINE/DOUGH PRESS
FEATURES

- Ideal choice for high-demand pizzerias and restaurants
- Continually forms pizza bases for up to 24-hours and can be easily used by non-specialized operators
- Designed with a built-in automotive self-breaking motor, cam, stop timer, and non-stick aluminum plates, this steel structure is built for durability

| | |
|-----------------------------|---------------------------------------|
| Item | 45356 |
| Model | BE-IT-0045 |
| Power | 8.10 kW |
| Dough Weight | 551.15 - 1102.31 lbs. / 250 - 500 kg. |
| Lower Plate Diameter | 17.7" / 450 mm |
| Upper Plate Diameter | 16.5" / 420 mm |
| Plates Temperature | 130 °C - 170 °C / 266 °F - 338 °F |
| Electrical | 230V / 60Hz / 1Ph |
| Weight | 280 lbs./ 127 kg. |
| Gross Weight | 312 lbs./ 141.5 kg. |
| Dimensions (LWH) | 24.8" x 26.4" x 35" |
| Gross Dimensions | 37" x 29" x 43" |



0.5 HP PIZZA DOUGH FORMER
FEATURES

- Comes with 3 discs with flat side and end crust shaping side
- Anti-slip feet with adjustable height for your safety
- Max. pizza dough diameter: 20"
- Easy to operate and maintain

| | |
|-------------------------|--------------------------|
| Item | 45763 |
| Model | PE-BR-0500 |
| Power | 0.5 HP/0.37kW |
| Disc Diameter | 20" |
| RPM | 40 |
| Electrical | 110V / 60Hz |
| Production | 400kg/ 881.8lbs per hour |
| Weight | 220.46 lbs./ 100 kg |
| Gross Weight | 291 lbs./ 132 kg |
| Dimensions (LWH) | 25.59" x 30.7" x 32.87" |
| Gross Dimensions | 31.5" x 34.6" x 40.2" |



ELITE SERIES MIXERS 22-32LBS CAPACITY

FEATURES

- Made of stainless steel
- Fixed stainless steel high strength spirals as well as a safety device which stops the machine when the bowl cover is lifted
- Greatly reduce the usual mixing time of traditional machines
- Ideal for bakeries and pizza shops, these mixers performs well with both hard and soft dough



Mixers with 22-40lbs Capacity

| Item | 13160 | 13162 | 18637 | 13163 | 13166 |
|---------------|-------------------|----------------|-----------------------|-------------|-----------------------------------|
| Model | MX-IT-0010 | MX-IT-0010-T | MX-IT-0010-D | MX-IT-0020 | MX-IT-0020-T |
| Hp | 0.75 HP 1 speed | | 0.6 / 0.4 HP 2 speeds | | 1.2 HP 1 speed |
| Bowl RPM | 11 | 6 - 1st speed | 12 - 2nd speed | 9 | 6 - 1st speed 12 - 2nd speed |
| Hook RPM | 126 | 63 - 1st speed | 126 - 2nd speed | 103 | 60 - 1st speed 120 - 2nd speed |
| Bowl Capacity | 10.5 QT/ 22 lbs. | | 10.5 QT/ 22 lbs. | | 19 QT/ 40 lbs. |
| Amps | 2.5 | | 1.56/1.04 | | 4 |
| Wattage | 550 | | 450 / 300 | | 900 |
| Electrical | 220V/60Hz/1 | 208V/60Hz/3 | | 220V/60Hz/1 | 208V/60Hz/3 |
| Weight | 103 lbs./ 46.7 kg | | 103 lbs./ 46.7 kg | | 161 lbs./ 73 kg |
| Dimensions | 20.5" x 11" x 23" | | 20.5" x 11" x 23" | | 27" x 15.4" x 26.4" |

Mixers with 66-88lbs Capacity

| Item | 13167 | 13170 | 13171 | 13172 |
|---------------|--------------------|-----------------------|-----------------|--------------------|
| Model | MX-IT-0030 | MX-IT-0030-T | MX-IT-0040 | MX-IT-0040-T |
| Hp | 1.5 HP 1 speed | 1.9 / 1.5 HP 2 speeds | | 1.5 HP 1 speed |
| Bowl RPM | 7 | 6 - 1st speed | 12 - 2nd speed | 7 |
| Hook RPM | 95 | 64 - 1st speed | 128 - 2nd speed | 95 |
| Bowl Capacity | 31.6 QT/ 66 lbs. | 31.6 QT/ 66 lbs. | | 42 QT/ 88 lbs. |
| Amps | 5 | 4.8 / 3.8 | | 5 |
| Wattage | 1100 | 1400 / 1100 | | 1100 |
| Electrical | 220V/60Hz/1 | 208V/60Hz/3 | | 220V/60Hz/1 |
| Weight | 246 lbs./ 111.6 kg | 246 lbs./ 111.6 kg | | 273 lbs./ 123.8 kg |
| Dimensions | 30" x 16.5" x 36" | 30" x 16.5" x 36" | | 32" x 19" x 37.4" |

Mixers with 110-132lbs Capacity

| Item | 13173 | 13174 |
|---------------|----------------------|-----------------|
| Model | MX-IT-0050 | MX-IT-0060 |
| Hp | 4.0 / 2.0 HP 2 Speed | |
| Bowl RPM | 4.5 - 1st speed | 9 - 2nd speed |
| Hook RPM | 60 - 1st speed | 120 - 2nd speed |
| Bowl Capacity | 52.7 QT/ 110 lbs. | 63 QT/ 132 lbs. |
| Amps | 10 / 5.2 | |
| Wattage | 3000 / 1500 | |
| Electrical | 208V/60Hz/3 | |
| Weight | 407 lbs./ 184.6 kg | |
| Dimensions | 37" x 21" x 40.5" | 39" x 23" x 42" |

ELITE SERIES MIXERS 176-220LBS CAPACITY



FEATURES

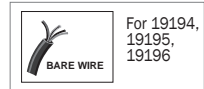
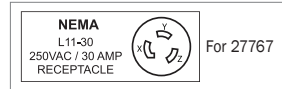
- Heavy-duty spiral machines with fixed basins made of stainless steel
- Include a rear basin guard
- Equipped with two kneading speeds, two timers to program the working cycle
- Contain two fixed wheels and adjustable feet for easy positioning
- Larger capacity models are available upon request.

| | | |
|----------------------|------------------------------------|------------------------------------|
| Item | 13175 | 13161 |
| Model | MX-IT-0080 | MX-IT-0091 |
| Hp | Spiral -1.4/ 5.5 HP Bowl - 0.50 HP | Spiral -2.8/ 6.4 HP Bowl - 0.75 HP |
| Bowl RPM | 14 | 14 |
| Hook RPM | 117 - 1st speed 234 - 2nd speed | 117 - 1st speed 234 - 2nd speed |
| Bowl Capacity | 84.4 QT / 176 lbs. | 105.4 QT/ 220 lbs. |
| Amps | Spiral - 8.3 / 15.26 Bowl - 19.4 | Spiral - 10.4/ 18 Bowl - 19.4 |
| Wattage | Spiral - 2400 / 4400 Bowl - 5600 | Spiral - 3000 / 5200 Bowl - 5600 |
| Electrical | 208V/60Hz/3ph | 208V/60Hz/3ph |
| Weight | 924 lbs./ 419 kg | 1034 lbs./ 469 kg |
| Dimensions | 46" x 28.5" x 50" | 46" x 28.5" x 50" |



13175

HEAVY-DUTY SPIRAL DOUGH MIXER



FEATURES

- Equipped with a micro-computer controller for changing speed
- Heavy duty: Actual flour weight is the maximum kneading capacity
- High-efficiency
- Mixers and bowl revolves simultaneously to provide speed and better results
- Comes with safety covers
- Stainless steel bowl



19194



19196



27767

| | 37-Quart | 43-Quart | 53-Quart | 127-Quart |
|----------------------------------|-----------------------|------------------------|-----------------------|---------------------------|
| Item | 19194 | 19195 | 19196 | 27767 |
| Models | MX-CN-0037 | MX-CN-0043 | MX-CN-0053 | MX-CN-0127 |
| Power | 1.1 - 1.5 HP | 1.5 - 3 HP | 1.5 - 3 HP | 2.7 HP - 5 HP |
| Bowl RPM | 8 / 16 RPM | 8 / 16 RPM | 8 / 16 RPM | 17 RPM |
| Hook RPM | 101 / 202 RPM | 101 / 202 RPM | 101 / 202 RPM | 120 / 240 RPM |
| Bowl Capacity | 37 QT / 35 L | 43 QT/ 40.70 L | 53 QT/ 50 L | 127 QT/ 120L |
| Maximum Kneading Capacity | 26.40 lbs. / 12 kg. | 35.2 lbs. / 16 kg. | 44 lbs. / 20 kg. | 82.6 lbs./37.5 kg. |
| Electrical | 220V/60Hz/3ph | 220V/60Hz/3ph | 220V/60Hz/3ph | 220V/60Hz/3ph |
| Weight | 209 lbs./ 95 kg. | 279 lbs. / 126.82 kg | 286 lbs. / 130 kg | 1080.25 lbs. / 491.02 kg. |
| Gross Weight | 249 lbs. /113.18 kg. | 319.40 lbs. /145.18 kg | 326 lbs. /148.15 kg. | 1258 lbs. /570 kg |
| Dimensions (DWH) | 30.3" x 16.9" x 31.9" | 34.3" x 18.9" x 36.8" | 36.2" x 20.9" x 36.8" | 47.63" x 28.34" x 56.30" |
| Gross Dimensions | 35" x 22" x 37" | 37" x 23" x 41" | 39" x 24" x 40" | 30" x 66" x 49" |
| Certification | QPS | QPS | QPS | ETL |

SINGLE-SPEED DOUGH FORK MIXER



NEMA
5 - 15R
125 VAC / 15 AMP
RECEPTACLE



Intertek

FEATURES

- This unit comes equipped with a high quality stainless steel bowl, fork, holder shaft and bowl guard
- Body is manufactured powder-coated steel that houses all transmission and mechanical components
- Equipped with powerful motor, trapezoidal belts, and two reduction gears that work independently for the bowl and fork
- The rotating parts are assembled on ball-bearings
- Capable of kneading of up to 25 kilograms of dough
- The electrical system and safety devices conform to European Regulations
- Comes with a built in timer

| | |
|---------------------------|--|
| Item | 44256 |
| Model | MX-IT-0025 |
| Power | 1.5 kW / 2 HP |
| Bowl RPM | 9 |
| Fork RPM | 28 |
| Bowl Capacity | 26.40 QT / 30 L |
| Maximum Kneading Capacity | 25 kg. / 55 lbs. (9L of water; 16 kg of flour) Maximum capacity may vary depending on the ingredients |
| Amperage | 6.6A |
| Electrical | 200-240 V / 60 Hz / 1Ph |
| Weight | 315.26 lbs./ 143 kg. |
| Gross Weight | 339.51 lbs./ 154 kg. |
| Dimensions (DWH) | 34.25" x 22.05" x 35.04" |
| Gross Dimensions | 37.80" x 27.55" x 39.37" |



The fork attachment smoothly simulates the turning motion of human hands, quickly achieving a natural leavening process without unnaturally warming the dough.



SPIRAL DOUGH MIXER - 132 LB. CAPACITY



FEATURES

- The stainless steel guard is ergonomically designed and completely safe. When guard is opened at a 90° angle, this spiral dough mixer automatically stops working
- Allows you to access all functions with a few simple actions: two working speeds, two times and an automatic cycle
- Both bowl and spiral are made from high-resistance stainless steel



Intertek

Intertek

| | |
|----------------------------|---|
| Item | 44269 |
| Model | MX-IT-0060-M |
| Spiral Motor | 1 - 4 kW |
| Spiral RPM | 1st speed: 104 RPM 2nd speed: 208 RPM |
| Bowl Motor | 0.37 kW |
| Bowl RPM | 21 |
| Capacity | 132.2 lbs. / 60 kg. |
| Flour Capacity (Min - Max) | 17.6 lbs. - 72.8 lbs. / 8 kg. - 33 kg. |
| Bowl Capacity | 89 QT / 101 L |
| Bowl Diameter | 23.6" / 600 mm |
| Bowl Height | 14.2" / 360 mm |
| Electrical | 208V / 60Hz / 3Ph |
| Weight | 683.4 lbs. / 310 kg. |
| Gross Weight | 760.6 lbs. / 345 kg. |
| Dimensions (WDH) | 25" x 43.7" x 47.2" |
| Gross Dimensions | 48" x 28.3" x 55.1" |



HEAVY-DUTY SPIRAL DOUGH MIXER WITH WHEELS AND TIMER
FEATURES

- Make preparing 6-44 kg of dough possible with ease and efficiency
- Ideal for pizzerias, pastry shops, and bakeries
- Available with two models – one with a fixed head and bowl and the other with a tilting head and removable bowl
- All attachments are made of stainless steel for compliance with health regulations
- Comes standard with wheels and timer



| | Fixed Head and Bowl | Tilting Head and Removable Bowl |
|----------------------------------|-----------------------|---------------------------------|
| Item | 41548 | 41549 |
| Model | SM-IT-0053-F | SM-IT-0053-R |
| Power | 2 HP, 1500 Watts | 2 HP, 1500 Watts |
| Bowl RPM | 9 RPM | 9 RPM |
| Hook RPM | 93 RPM | 93 RPM |
| Bowl Capacity | 56 QT/ 53 L | 56 QT/ 53 L |
| Maximum Kneading Capacity | 97 lbs. / 44 kg. | 97 lbs. / 44 kg. |
| Electrical | 208V / 60Hz / 3Ph | 208V / 60Hz / 3Ph |
| Weight | 243 lbs / 110.45 kg. | 295 lbs. / 134 kg. |
| Gross Weight | 283 lbs. / 128 kg. | 343 lbs. / 159 kg. |
| Dimensions (DWH) | 20.9" x 33.9" x 28.3" | 21.7" x 34.2" x 29.7" |
| Gross Dimensions | 38" x 24" x 31" | 38" x 24" x 34.64" |

HEATER/PROOFER CABINETS

Electric control box and proofer cabinet are sold separately

FEATURES

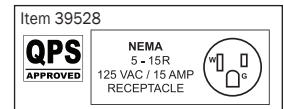
- Durable and easy to clean
- Even heat and circulation from air baffle and circulating air blower
- Comes with casters (2 brakes in front)
- Dual proof/heat control
- Humidity from 30%-95%
- Temperature from heat mode up to 180°F (82°C)
- 3.4mm clear door with aluminum framing
- Accessible control panel with LED temperature display
- Equipped with a drip pan and internal water pan
- Locally QPS approved Electric Control Box (Item 39528): 30-85°C/86-185°F temperature range, 120V/1Hz, NEMA 5-15



Electric Control Box



Interior Of Non-Insulated Heated Proofer Cabinet



| Item | Description |
|---------------|---|
| 31833 + 39528 | Insulated Heated Proofer Cabinet With Electric Control Box, (35) 18" X 26" Pans Tray Capacity |
| 31834 + 39528 | Non-insulated Heated Proofer Cabinet with Electric control box, (35) 18" x 26" pans tray capacity |
| 43554 + 39528 | Non-insulated Heated Proofer Cabinet with Electric control box, (10) 18" x 26" pans tray capacity |

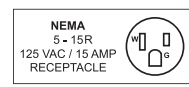


7-QT WHITE BAKING MIXER WITH GUARD

FEATURES

- This unit comes complete with three attachments - whisk, hook and beater
- The 0.36 HP motor delivers plenty of power, making it perfect for your kitchen
- Mixer comes with a non-skid rubber base for product stability
- Dishwasher safe for tough stains and residue
- Various speed control options

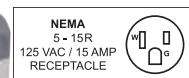
| | | |
|-------------------------|-------------------------|-----------------|
| Item | 44306 | 44475 |
| Model | MX-CN-0007-HW | MX-CN-0007-HG |
| Description | White | Gray - Aluminum |
| Power | 0.36 HP / 270 W | |
| Shaft RPM | 145 - 920 RPM | |
| Capacity | 7 QT | |
| Guard | Polycarbonate | |
| Electrical | 110 V / 60 Hz / 1Ph | |
| Weight | 33.08 lbs / 15 kg | |
| Gross Weight | 37.49 lbs / 17 kg | |
| Dimensions (DWH) | 15.75" x 9.06" x 16.54" | |
| Gross Dimensions | 19.1" x 13" x 19.7" | |



10/20-QT BAKING MIXER WITH GUARD

FEATURES

- Has 3 speeds
- Comes complete with 3 attachments, a stainless steel bowl, and a safety guard
- Finished in metallic gray
- #12 Drive Hub

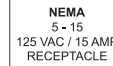


| | 10-Qt | 20-Qt | 20-Qt/ With Timer | Heavy-Duty 20-Qt/With Timer |
|--|--|--|--|--|
| Item | 20467 | 20441 | 17835 | 43560 |
| Model | MX-CN-0010-G | MX-CN-0020-G | MX-CN-0020-T | MX-CN-0020 |
| Power | 0.67 HP / 0.5 kW | 1.5 HP / 1.12 kW | 1.5 HP / 1.12 kW | 2 HP / 1.5 kW |
| Shaft RPM (1St Speed 2Nd Speed 3Rd Speed) | 108 195 355 | 108 195 355 | 108 195 355 | 120 272 390 |
| Bowl Capacity | 10 QT | 20 QT | 20 QT | 20 QT |
| Timer | No | No | Yes | Yes |
| Guard | Yes | Yes | Yes | Yes |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 | 110V/60Hz/1 | 110 V / 60Hz / 1 |
| Weight | 88.2 lbs / 40 kg | 187.4 lbs / 85 kg | 187.4 lbs / 85 kg | 260.1 lbs / 118 kg |
| Gross Weight | 119 lbs / 54 kg | 235.9 lbs / 107 kg | 235.9 lbs / 107 kg | 324.1 lbs / 147 kg |
| Dimensions (DWH) | 20" x 15.5" x 24.5" | 21.5" x 16" x 30.5" | 21.5" x 16" x 30.5" | 24.76" x 16.2" x 39.2" |
| Gross Dimensions | 22" x 18" x 29" | 25" x 22" x 35" | 25" x 22" x 38" | 25" x 29" x 44" |
| Optional Items (Replacement) | Wire whip (Item 25061), Dough hook (Item 25062), Flat beater (Item 25066), Bowl (Item 25090) | Wire whip (Item 25153), Dough hook (Item 25154), Flat beater (Item 25155), Bowl (Item 25157) | Wire whip (Item 25153), Dough hook (Item 25154), Flat beater (Item 25155), Bowl (Item 25157) | Wire whip (Item 43521), Dough hook (Item 43523), Flat beater (Item 43522), Bowl (Item 25727) |
| Certification | ETL/ ETL Sanitation | ETL/ ETL Sanitation | ETL/ ETL Sanitation | QPS/ETL |

SANTOS 10L DOUGH MIXER NEW

FEATURES

- Equipped with a silent motor and a helical fork
- Ideal to knead 4 kg (9 lbs) of hard dough within approximately 15 minutes
- Lift gap located on the side is used to safely add ingredients while mixing dough
- Transparent cover automatically works in complete safety by stopping when the lid is open
- Operates like a baker's dough mixer
- Ideal for all kinds of bread and pizza dough



| | |
|-------------------------|---------------------|
| Item | 45637 |
| Model | SANTOS 18 |
| Power | 650 W / 0.87 HP |
| Electrical | 110V / 60Hz / 1Ph |
| Fork Speed | 84 RPM |
| Capacity | 10 L |
| Weight | 40 lbs / 18 kg |
| Gross Weight | 44 lbs / 20 kg |
| Dimensions (DWH) | 15" x 15" x 17" |
| Gross Dimensions | 23.2" x 15.4" x 18" |

30-QT BAKING MIXER WITH GUARD

FEATURES

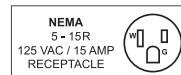
- Has 3 speeds
- Comes complete with 3 attachments, a stainless steel bowl, and a safety guard
- Finished in metallic gray
- #12 Drive Hub



20442



44388



For: 20442, 17836

For: 44388



30-Qt/ With Guard

30-Qt/ With Guard and Timer

Heavy-Duty 30-Qt/With Guard and Timer

| Item | 20442 | 17836 | 44388 |
|--|---|---|---|
| Model | MX-CN-0030-G | MX-CN-0030-T | MX-CN-0030 |
| Power | 2 HP / 1.5 kW | 2 HP / 1.5 kW | 2.7 HP/ 1.8 kW |
| Shaft RPM 1St Speed 2Nd Speed 3Rd Speed | 91 166 282 | 91 166 282 | 112 206 351 |
| Bowl Capacity | 30 QT | 30 QT | 30 QT |
| Timer | No | Yes | Yes |
| Guard | Yes | Yes | Yes |
| Electrical | 110V/60Hz/1 | 110V/60Hz/1 | 110V/60Hz/1 |
| Weight | 374.8 lbs / 170 kg | 374.8 lbs / 170 kg | 385.8 lbs / 175 kg |
| Gross Weight | 451.9 lbs / 205 kg | 451.9 lbs / 205 kg | 471.8 lbs / 214 kg |
| Dimensions (DWH) | 23.5" x 21" x 44.5" | 23.5" x 21" x 44.5" | 28.3" x 25.4" x 48" |
| Gross Dimensions | 29" x 26" x 50" | 29" x 26" x 50" | 31.1" x 28.1" x 54.3" |
| Optional Items (Replacement) | Wire whip (Item 24953), Dough hook (Item 24951), Flat beater (Item 24952), Bowl (Item 24955) | Wire whip (Item 24953), Dough hook (Item 24951), Flat beater (Item 24952), Bowl (Item 24955) | Wire whip (Item 67825), Dough hook (Item 67776), Flat beater (Item 67830), Bowl (Item 67793) |

HEAVY-DUTY 40/60/80-QT BAKING MIXERS WITH GUARD AND TIMER



FEATURES

- Have 3-speed, gear-driven transmission making them easy to mix ingredients nice and easy
- Large capacity and high-speed setting enables mixing to be completed in the shortest possible amount of time
- Come complete with a paddle, wire whip, hook, and stainless steel bowl for convenience
- Stainless steel guard and overload protection switch are added for extra safety
- Stainless steel bowl guard prevents foreign objects falling into the bowl while on operation



| | 40 QT Capacity | 60 QT Capacity/4HP | 80 QT Capacity/5.4HP |
|--|---|---|---|
| Item | 44389 | 44390 | 44391 |
| Model | MX-CN-0040 | MX-CN-0060 | MX-CN-0080 |
| Power | 2.9 HP/ 2.2 kW | 4 HP/ 3 kW | 5.4 HP/ 4kW |
| Shaft RPM 1St Speed 2Nd Speed 3Rd Speed | 120 268 372 | 119 275 396 | 119 275 396 |
| Bowl Capacity | 40 QT | 60 QT | 80 QT |
| Electrical | 220V / 60Hz / 3Ph | 220V / 60Hz / 3Ph | 220V / 60Hz / 3Ph |
| Weight | 496.04 lbs. / 225 kg. | 1040.58 lbs. / 472 kg. | 1080.27 lbs. / 490 kg. |
| Gross Weight | 606.3 lbs. / 275 kg. | 1239 lbs. / 562 kg. | 1300.73 lbs. / 590 kg. |
| Dimensions (DWH) | 30.9" x 27.8" x 51.8" | 39.6" x 34" x 64.3" | 39.6" x 34" x 64.3" |
| Gross Dimensions | 33.9" x 31.3" x 58.6" | 43" x 37.4" x 71.1" | 43" x 37.4" x 71.1" |
| Optional Item (Replacement) | Wire whip (Item 67923), Dough hook (Item 67898), Flat beater (Item 67922), Bowl (Item 67886) | Wire whip (Item 67983), Dough hook (Item 67985), Flat beater (Item 67988), Bowl (Item 67995) | Wire whip (Item 68114), Dough hook (Item 68115), Flat beater (Item 68116), Bowl (Item 68117) |

UL CERTIFIED 60-QT BAKING MIXER WITH GUARD

FEATURES

Standard features include

- 30 minute Timer
- Bowl Guard- #12 Drive Hub
- Inter-Locks for added safety

Standard accessories include

- 60 QT Stainless Steel Bowl
- Aluminum Dough Hook
- Aluminum Flat Beater
- Bowl Dolly
- Stainless Steel Wire Whip



| | |
|-------------------------------------|--|
| Item | 19999 |
| Model | MX-CN-0060-U |
| Power | 3 - 3.75 HP / 2.24 - 2.80 kW |
| Mixing Speed (RPM) | 79 109 143 216 |
| Capacity | 60 QT |
| Kneading Capacity | 44 lbs. / 20 kg. |
| Electrical | 220V/60Hz/3 |
| Weight Flat | 1078 lbs. / 490 kg |
| Gross Weight | 1230 lbs / 559 kg.. |
| Dimensions (DWH) | 24.4" x 40.4" 56.3" |
| Gross Dimensions | 45" x 30" x 66" |
| Optional Items (Replacement) | Wire whip (Item 24663), Dough hook (Item 24667), Flat beater (Item 24669) |



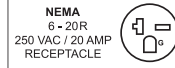
SPIRAL MIXER WITH FIXED BOWL NEW

FEATURES

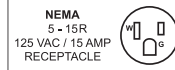
- Made from large thickness C40 steel
- Scratch resistant powder coating
- The bowl is made with reinforced edge and AISI 304 stainless steel shaft
- Froged spiral tool
- Lid with opening to add ingredients during operation
- High efficiency ventilated motor with oil-bath gear box
- Thermal overload protection circuit breaker



For 45417 & 47417



For 45418 & 47418



| | 21L Bowl | 32L Bowl | 21L Bowl with Timer | 32L Bowl with Timer |
|--------------------------|--|--|--|--|
| Item | 45417 | 45418 | 47417 | 47418 |
| Model | MX-IT-0020-F | MX-IT-0030-F | MX-IT-0020-FT | MX-IT-0030-FT |
| Power | 750 W / 1 HP | 1100 W / 1.5 HP | 750 W / 1 HP | 1100 W / 1.5 HP |
| Electrical | 120V / 60Hz | 220V / 60Hz | 120V / 60Hz | 220V / 60Hz |
| RPM (Bowl/Spiral) | 10 / 85 | 10 / 85 | 10 / 85 | 10 / 85 |
| Bowl Dimensions | Ø 14.2" x 8.3" | Ø 15.7" x 10.2" | Ø 14.2" x 8.3" | Ø 15.7" x 10.2" |
| Weight | 153.7 lbs / 69.7 kg | 210.3 lbs / 95.4 kg | 153.7 lbs / 69.7 kg | 210.3 lbs / 95.4 kg |
| Gross Weight | 179 lbs / 81.2 kg | 235.7 lbs / 106.9 kg | 179 lbs / 81.2 kg | 235.7 lbs / 106.9 kg |
| Dimensions (DWH) | 26.8" x 15.4" x 24.6" (Open Lid: 37.4") | 29.1" x 17.3" x 27.6" (Open Lid: 41.3") | 26.8" x 15.4" x 24.6" (Open Lid: 37.4") | 29.1" x 17.3" x 27.6" (Open Lid: 41.3") |
| Gross Dimensions | 22.8" x 32.7" x 39.4" | 22.8" x 32.7" x 39.4" | 22.8" x 32.7" x 39.4" | 22.8" x 32.7" x 39.4" |

SPIRAL MIXER WITH REMOVABLE BOWL NEW

FEATURES

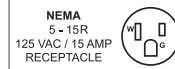
- Made from large thickness C40 steel
- Scratch resistant powder coating
- The bowl is made with reinforced edge and AISI 304 stainless steel shaft
- Froged spiral tool
- Lid with opening to add ingredients during operation
- High efficiency ventilated motor with oil-bath gear box
- Thermal overload protection circuit breaker



For 47087 & 47287



For 47088 & 47288

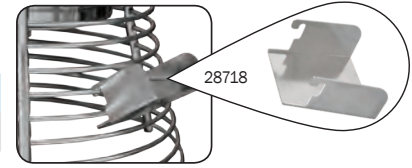


| | 21L Bowl | 32L Bowl | 21L Bowl with Timer | 32L Bowl with Timer |
|-------------------------|--|--|--|--|
| Item | 47087 | 47088 | 47287 | 47288 |
| Model | MX-IT-0020-R | MX-IT-0030-R | MX-IT-0020-RT | MX-IT-0030-RT |
| Power | 750 W / 1 HP | 1100 W / 1.5 HP | 750 W / 1 HP | 1100 W / 1.5 HP |
| Electrical | 120V / 60Hz | 220V / 60Hz | 120V / 60Hz | 220V / 60Hz |
| RPM | 10 / 85 | 10 / 85 | 10 / 85 | 10 / 85 |
| Bowl Dimensions | Ø 14.2" x 8.3" | Ø 15.7" x 10.2" | Ø 14.2" x 8.3" | Ø 15.7" x 10.2" |
| Weight | 184.1 lbs / 83.5 kg | 239.1 lbs / 108.5 kg | 184.1 lbs / 83.5 kg | 239.1 lbs / 108.5 kg |
| Gross Weight | 209.4 lbs / 95 kg | 264.6 lbs / 120 kg | 209.4 lbs / 95 kg | 264.6 lbs / 120 kg |
| Dimensions (DWH) | 29.6" x 15.7" x 44.3" (Open Lid: 44.3") | 32.4" x 17.3" x 49.6" (Open Lid: 49.6") | 29.6" x 15.7" x 44.3" (Open Lid: 44.3") | 32.4" x 17.3" x 49.6" (Open Lid: 49.6") |
| Gross Dimensions | 22.8" x 32.7" x 39.4" | 22.8" x 32.7" x 39.4" | 22.8" x 32.7" x 39.4" | 22.8" x 32.7" x 39.4" |

MIXER ACCESSORIES

Hopper For 10/20/30 Qt Mixer

| Item | Description | Gross Weight |
|-------|-----------------------------------|--------------|
| 28718 | Hopper for Mixer- Stainless Steel | 1 lb. |



Attachments for Hobart Mixers (Not suitable for Legacy Series)

Not suitable for Omcan 20441/ 17835/ 20442 /17836/ 19999 Mixers

| Item | Description | Gross Weight |
|-------|-------------------------------|--------------|
| 10097 | 20 QT flat beater attachment | 3 lbs. |
| 10098 | 30 QT flat beater attachment | 5 lbs. |
| 17606 | 60 QT flat beater attachment | 7 lbs. |
| 17609 | 80 QT flat beater attachment | 10 lbs. |
| 17612 | 140 QT flat beater attachment | 25 lbs. |
| 10078 | 20 QT Dough Hook Attachment | 4 lbs. |
| 10079 | 30 QT Dough Hook Attachment | 6 lbs. |
| 17607 | 60 QT Dough Hook Attachment | 10 lbs. |
| 17610 | 80 QT Dough Hook Attachment | 17 lbs. |
| 17613 | 140 QT Dough Hook Attachment | 25 lbs. |
| 10237 | 20 QT Whip Attachment | 4 lbs. |
| 10238 | 30 QT Whip Attachment | 6 lbs. |
| 17605 | 60 QT Whip Attachment | 8 lbs. |
| 17608 | 80 QT Whip Attachment | 10 lbs. |
| 17611 | 140 QT Whip Attachment | 19 lbs. |



Attachments for Globe Mixers *Not suitable for Omcan 20441/ 17835/ 20442 /17836/ 19999 Mixers*

| Item | Description | Gross Weight | Item | Description | Gross Weight |
|-------|-------------------------|--------------|-------|-----------------------|--------------|
| 43180 | 20 Qt beater attachment | 4.7 lbs. | 44403 | 40 Qt hook attachment | 7.5 lbs. |
| 44399 | 30 Qt beater attachment | 4.4 lbs. | 44406 | 60 Qt hook attachment | 8.8 lbs. |
| 44402 | 40 Qt beater attachment | 5.5 lbs. | 43179 | 20 Qt whip attachment | 2.8 lbs. |
| 44405 | 60 Qt beater attachment | 7 lbs. | 44398 | 30 Qt whip attachment | 3 lbs. |
| 43181 | 20 Qt hook attachment | 4 lbs. | 44401 | 40 Qt whip attachment | 4.4 lbs. |
| 44400 | 30 Qt hook attachment | 5 lbs. | 44404 | 60 Qt whip attachment | 6.6 lbs. |



14248



14246



23512

Stainless Steel Mixer Bowls for Hobart Mixers (not suitable for Legacy Series) *Not suitable for Omcan 20441/ 17835/ 20442 /17836/ 19999 Mixers*

| Item | Description | Gross Dimensions | Dimensions (Dia X H) |
|-------|--|------------------|----------------------------|
| 14246 | 20 QT Stainless Steel Mixer Bowl | 12 lbs. | 14" Diameter x 11" H |
| 23509 | 20 QT Stainless Steel Mixer Bowl Light Gauge (2mm) | 12 lbs. | 14" Diameter x 11" H |
| 14247 | 30 QT Stainless Steel Mixer Bowl | 18 lbs. | 15.5" Diameter x 13.25" H |
| 14248 | 60 QT Stainless Steel Mixer Bowl | 28 lbs. | 19.25" Diameter x 16.75" H |
| 14249 | 80 QT Stainless Steel Mixer Bowl | 34 lbs. | 21.5" Diameter x 18.5" H |
| 18266 | 140 QT Stainless Steel Mixer Bowl | 72 lbs. | 25" Diameter x 26" H |
| 23512 | Bowl Dolly, steel-painted fits 30-140 QT bowls | 32 lbs. | 16.5" Diameter x 7.25" H |

GRINDER HEAD ATTACHMENT

FEATURES

- Available units compatible for #12 and #22 Drive Hubs
- Complete with a cast iron worm, ring, and cylinder, this grinder head ensures durability and efficiency
- Stainless steel feed pan, ¼” plate and meat stomper allows for easy cleaning
- With available units compatible with any number 12 take-off hub, this grinder attachment can be used to make the most out of your mixer
- Also available in stainless steel



| Item | Description | Gross Weight |
|--------|--|--------------|
| *10051 | # 12 Grinder Head Complete Unit - Fit # 12 drive hubs | 20 lbs. |
| 27142 | # 12 Grinder Head Complete Unit- Stainless Steel - Fit # 12 drive hubs | 22 lbs. |
| 10058 | # 22 Grinder Head Complete Unit-Fit # 22 drive hubs | 26 lbs. |
| 21229 | # 22 Grinder Head Complete Unit- Stainless Steel - Fit # 12 drive hubs | 28 lbs. |
| 10052 | Grinder Head Cylinder | 6 lbs. |
| 10053 | Grinder Head Ring | 4 lbs. |
| 10054 | Grinder Head Cylinder, Ring, Worm | 12 lbs. |
| 10055 | Grinder Head Worm | 2 lbs. |
| 10056 | Grinder Head Stomper | 1 lb. |
| 10057 | Grinder Head, 10" x 12" Feed Pan | 3 lbs. |

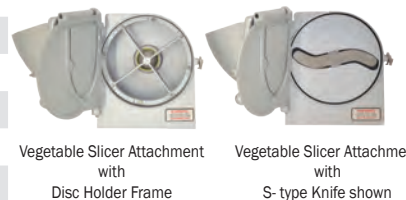
VEGETABLE SLICER ATTACHMENT Available with disc holder frame or adjustable S-knife.



| Item | Description | Gross Weight |
|-------|---|--------------|
| 43143 | Vegetable Slicer Attachment Complete with Disc Holder | 20 lbs. |
| 43144 | Vegetable Slicer Attachment Complete with S Knife | 22 lbs. |
| 43146 | Disc Holder Frame | 5 lbs. |
| 43145 | Door for Slicer/Shredder Attachment | 4 lbs. |
| 43147 | Housing for Slicer/Shredder Attachment | 9 lbs. |
| 43148 | Pusher for Slicer/Shredder Attachment | 2 lbs. |
| 43150 | Adjustable Slicer Plate with S knife, cutting size: 0 - 5/16" | 7 lbs. |



Vegetable Slicer Attachment with S-type knife or Disc Holder Complete Set



Vegetable Slicer Attachment with Disc Holder Frame

Vegetable Slicer Attachment with S-type Knife shown

STAINLESS STEEL GRATER AND SHREDDER DISCS

| Item | Description | Gross Weight |
|-------|--|--------------|
| 10132 | Stainless Steel Grater Disc | 1 lb. |
| 43233 | Stainless Steel Shredder Disc 1/2" / 12 mm Holes | 1 lb. |
| 43234 | Stainless Steel Shredder Disc 1/4" / 6 mm Holes | 1 lb. |
| 43235 | Stainless Steel Shredder Disc 3/16" / 4.8 mm Holes | 1 lb. |
| 43237 | Stainless Steel Shredder Disc 5/16" / 8 mm Holes | 1 lb. |
| 10136 | Stainless Steel Shredder Disc 3/32" / 2.3 mm Holes | 1 lb. |



Grating Disc

Shredding discs



STAINLESS STEEL OUTDOOR PROPANE BBQ GRILLS NEW



FEATURES

- Made of 304 stainless steel (including grids, burners, and fasteners)
- Heat up to cooking temperature in 4 minutes
- Tank holder on the back of the unit (hold 20 lbs propane tank)
- Storage shelf and angled legs for durability
- 1.312" - 5 ACME gas inlet size

| | With Top and Side Shelf | With Top and Side Shelf & 2 Roll Dome |
|-------------------------------------|--------------------------|---------------------------------------|
| Item | 47352 | 47353 |
| Model | CE-CN-0030-S LP | CE-CN-0060-S LP |
| Number Of Burners | 4 | 8 |
| BTU | 64,000 | 128,000 |
| Pre-Heat Time | 4 minutes | 4 minutes |
| Cooking Area (WD) | 27.71" x 19.49" | 55.43" x 19.49" |
| Gas Type / Propane Tank Size | Propane / 20 lbs | Propane / 20 lbs |
| Weight | 125.9 lbs / 57.1 kg | 242.5 lbs / 110 kg |
| Gross Weight | 136.7 lbs / 62 kg | 273.4 lbs / 124 kg |
| Dimensions | 33.54" x 25.87" x 34.72" | 64.17" x 25.87" x 34.72" |
| Gross Dimensions | 33.46" x 26.38" x 18.11" | 66.93" x 26.57" x 22.05" |
| Conversion Kit Included | NO | NO |



36-INCH OUTDOOR PROPANE GRIDDLE



FEATURES

- 4.5mm griddle top with bake oil surface
- Four independent stainless steel tube burners with an output of 12,000BTU per burner
- Foldable sides and tables for easy storage and transportation
- Electronic ignition
- Equipped with four 3-inch casters
- Grease pan for easy cleaning
- 36" x 20" cooking area / 720 square inches
- Fueled by liquid propane

| | |
|-------------------------------------|-------------------------|
| Item | 43022 |
| Model | GR-CN-0914 |
| Cooking Area | 36" x 20" |
| Number Of Burners | 4 pieces |
| Gas Type / Propane Tank Size | Liquid Propane /20 lbs. |
| Weight | 54 kg. / 119 lbs. |
| Gross Weight | 132 lbs./ 60 kg. |
| Dimensions (DWH) | 66" x 24.25" x 36.25" |
| Gross Dimensions | 39" x 24" x 14.75" |





STAINLESS STEEL CHARCOAL KEBAB GRILLS NEW

FEATURES

- Ideal for grilling kebabs and vegetables
- Made of stainless steel
- Sturdy and reliable construction
- Easy assembly and lightweight

| Item | 47316 | 47317 |
|------------------|-----------------------|-----------------------|
| Model | CE-IT-0230 | CE-IT-0231 |
| Cooking Area | 21.3" x 5.5" | 45.3" x 5.5" |
| Weight | 9.9 lbs / 4.5 kg | 15.4 lbs / 7 kg |
| Dimensions | 25.6" x 11.4" x 26.4" | 45.3" x 11.4" x 26.4" |
| Gross Dimensions | 25.6" x 5.5" x 5.9" | 45.7" x 5.5" x 4.7" |



CHARCOAL BBQ GRILLS NEW



FEATURES

- Ideal for grilling meats, chops, vegetables and more
- Made of painted steel (47310 is stainless steel*)
- Sturdy and reliable construction
- Easy assembly



| | Painted Steel Charcoal BBQ Grill | Stainless Steel Charcoal BBQ Grill with Stainless Steel Brazier | Painted Steel Charcoal BBQ Grill with Stainless Steel Brazier & Panel |
|------------------|----------------------------------|---|---|
| Item | 47309 | 47310 | 47311 |
| Model | CE-IT-0127 | CE-IT-0291 | CE-IT-0156 |
| Cooking Area | 19.7" x 11.8" | 29.5" x 11.8" | 22.8" x 14.6" |
| Weight | 30.9 lbs / 14 kg | 24.3 lbs / 11 kg | 19.8 lbs / 9 kg |
| Dimensions | 22.4" x 14.2" x 26.8" | 31.5" x 12.6" x 31.5" | 27.6" x 18.9" x 33.1" |
| Gross Dimensions | 20.1" x 12.2" x 4.7" | 30.3" x 11.8" x 5.9" | 23.2" x 15.4" x 6.7" |

| | Painted Steel Charcoal BBQ Grill with 2 Wheels | Painted Steel Charcoal BBQ Grill with Double Brazier & 2 Wheels | Painted Steel Charcoal BBQ Grill with Stainless Steel Double Grid & Central Rod for Vertical Cooking |
|------------------|--|---|--|
| Item | 47312 | 47313 | 47314 |
| Model | CE-IT-0128 | CE-IT-0154 | CE-IT-0155 |
| Cooking Area | 23.6" x 15.7" | 29.5" x 14.6" | 22.8" x 14.6" |
| Weight | 23.1 lbs / 10.5 kg | 33.1 lbs / 15 kg | 29.8 lbs / 13.5 kg |
| Dimensions | 27.6" x 16.1" x 31.5" | 34.6" x 18.9" x 37" | 40.2" x 20.1" x 39.4" |
| Gross Dimensions | 24.4" x 16.5" x 5.5" | 30.7" x 15.7" x 6.3" | 23.6" x 15.7" x 9.1" |

OUTDOOR WOOD BURNING OVENS

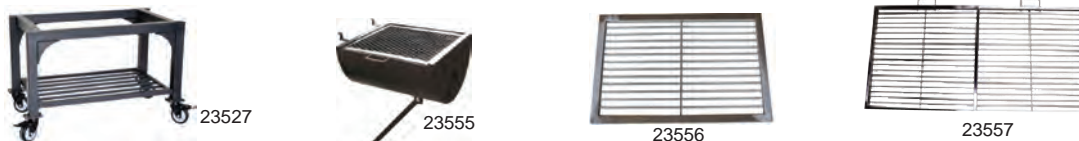
FEATURES

- The unique vertical design with separate chambers for the fire and oven allowing wood flavor smoke to enter the oven chamber for that traditional wood fired flavor
- Rated for temperatures up to 510°C/ 950°F
- Provide a combination of baking and roasting
- Suitable for preparing all kinds of food from pizzas, roasts, ribs, poultry, lamb, vegetables, brisket, bread, pies and the creativity of any discerning outdoor chef

| | 19" x 18" x 10" Cook Chamber | 18.5" x 36.25" x 11.25" Cook Chamber |
|------------------------------|--|---|
| Item | 31312 | 31313 |
| Model | CE-CN-1188 | CE-CN-1677 |
| Overall Height | (Including chimney and cap) 92" | (Without stand) 72" (With stand) 96" |
| Cook Chamber Interior | 19" x 18" x 10" | 18.5" x 36.25" x 11.25" |
| Fire Box Chamber | (DWH) 16" x 21" x 7" | (DWH) 16" x 38.5" x 9.5" |
| Insulation | Ceramic fibre insulation, approx. 2" Thick | Ceramic fibre insulation, approx. 2" Thick |
| Weight | 485 lbs./ 220 kg | (Oven) 700 lbs./ 317.5 kg (Cart) 60 lbs./ 27.27 kg |
| Dimensions (DWH) | (Oven) 19" x 34" x 28.5" / 92"H with stand and chimney (Stand) 19" x 34" x 23" | 19" x 46" x 31.5" / 96"H with stand and chimney |



ACCESSORIES FOR ITEM 31312 & 31313 WOOD BURNING OVENS



| Item | Description | Dimensions (DWH) | Gross Weight |
|-------|--------------------------------------|------------------|----------------|
| 23527 | Stand with wheels for item 31313 | 19" x 46" x 22" | 60 lbs./ 27 kg |
| 23555 | Attachable side BBQ | 16" x 18" | 35 lbs./ 16 kg |
| 23556 | Removable stainless steel/Oven shelf | 18" x 12" | 1 lb. / 0.5 kg |
| 23557 | Large shelf for item 31313 | 36" x 16" | 3 lbs./ 1.4 kg |

STAINLESS STEEL PIZZA WOOD BURNING OVEN

FEATURES

- Made of durable stainless steel
- 25.19" x 29.5" cooking area (fire brick floor) & 20.75" x 10.5" opening
- Comes with pizza peel, brush, pizza cutter, and pie server



| Item | 43113 | 48113 NEW |
|---------------------------|---|---|
| Model | WO-CN-0640 | WO-CN-0640R |
| Material | Stainless Steel Construction | Stainless Steel Construction with Red Enamel Coating Shield |
| Heating Time | 5 minutes | |
| Opening (Wh) | 20.75" x 10.5" | |
| Cooking Area | 25.19" x 29.5" | |
| Temperature | Up to 426°C / 800°F | |
| Smoker Stack | 5" x 29" | |
| Weight (Net/Gross) | 180 lbs (81.6 kg) / 183 lbs (83 kg) | |
| Dimensions (WDH) | 33.5" x 33.5" x 23.6" | |
| Gross Dimensions | 39.6" x 35.8" x 29.6" | |
| Optional Cover | Item 46685: PVC Cover (38" x 30.5" x 79") | |





STAINLESS STEEL PIZZA WOOD BURNING & GAS OVEN NEW

FEATURES

- Made of durable stainless steel with firebrick inside the oven
- Wheels included, making it easy to move
- Accessories including: hook, cutter, scraper, brush, and shovel

| | |
|-------------------------------|--|
| Item | 49113 |
| Model | CE-CN-0098-WG |
| Material | 403 Stainless Steel, Firebrick inside Oven |
| Cooking Time | 5 minutes |
| BTU | 35,000 BTU |
| Cooking Area | 25.2" x 29.5" |
| Weight | 136.7 lbs / 62 kg |
| Gross Weight | 180.8 lbs / 82 kg |
| Dimensions (DWH) | 30.7" x 38.6" x 78.7" |
| Gross Dimensions (DWH) | 35" x 35" x 27.5" |
| Optional Cover | Item 46685: PVC Cover (38" x 30.5" x 79") |



STAINLESS STEEL WOOD BURNING COUNTERTOP PIZZA OVEN NEW

FEATURES

- Reaches 300 °C (572 °F) in about 15 minutes
- Its compact design makes it easy to carry and store
- Built-in thermometer and fuelled by wood pellets for consistent temperature
- Pizza stone is large enough for several small pizzas or one large pizza

| | |
|---------------------------------|---|
| Item | 44432 |
| Model | KY018B |
| Material | SUS430, Cover is Steel, Chimney is SUS201 |
| Heating Time | At 300 °C / 572 °F about 15 minutes |
| Max. Working Temperature | Up to 350 °C / 662 °F |
| Smoker Stack (Dia x H) | 3.5" x 18.7" |
| Cooking Area | 13" x 13" |
| Weight | 32.8 lbs / 14.9 kg |
| Gross Weight | 35.8 lbs / 16.25 kg |
| Dimensions | 32.3" x 16" x 32.3" |
| Gross Dimensions | 22" x 18.5" x 11.8" |



PIZZA OVEN WITH FOLDABLE LEGS NEW



FEATURES

- All 430 stainless steel construction
- Stainless steel grill and pizza stone (pizza stone is included)
- 12,000 BTU for main burner and foldable legs for convenience

| | |
|---------------------------|-----------------------|
| Item | 49112 |
| Model | CE-CN-0748 |
| BTU | 12,0000 |
| Fuel | Propane / BTU |
| Pizza Stone | 13" x 13" |
| Cooking Grill Area | 20.5" x 13" |
| Weight | 35.3 lbs / 16 kg |
| Gross Weight | 41.9 lbs / 19 kg |
| Dimensions (DWH) | 19.3" x 28.2" x 16.9" |
| Gross Dimensions | 23.2" x 27.2" x 15.7" |



PROPANE BURNER *Available in USA only*



FEATURES

- Heavy-duty steel frame with powder painted surface
- Equipped with a cast iron burner

| | |
|-------------------------|----------------------|
| Item | 44633 |
| Model | CE-CN-0065 |
| Total B.T.U. | 65,000 |
| Description | Black, CSA certified |
| Burners | 1 |
| Weight | 18 lbs. / 8.18 kg. |
| Gross Weight | 19 lbs. / 8.6 kg. |
| Dimensions (DWH) | 15.5" x 15.5" x 11" |
| Gross Dimensions | 18" x 18" x 15" |



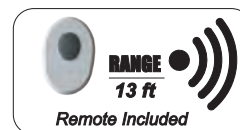
WALL MOUNTED ELECTRIC PATIO HEATER

FEATURES

- Aluminum die-casting
- Clean, odorless, instant heat, safe and convenient
- Can be used both indoor and outdoor
- Power cord reaches up to 6.5 feet
- Includes remote control
- Water Resistant (IP55 approved)
- Reflector and bracket is adjustable between 30° - 45° from a horizontal position



| | |
|-------------------------|------------------------|
| Item | 31432 |
| Model | PH-CN-1500 |
| Power | 1.5 kW |
| Electrical | 120V / 60Hz / 1Ph |
| Amps | 12.5 A |
| Weight | 6.6 lbs. / 2.9 kg. |
| Gross Weight | 9 lbs. / 4 kg. |
| Dimensions | 19.68" x 3.14" x 5.51" |
| Gross Dimensions | 30" x 8" x 8" |



PYRAMID STYLE PATIO HEATER

NEW

FEATURES

- Stainless steel or powder-coating body
- Elegant design
- Anti-tilt switch, and automatic shut-off device
- Has wheels for moving with ease
- Inner glass tube, and protective guard

| | | |
|-------------------------|-------------------------------------|--------------------------------------|
| Item | 47878 | 47879 |
| Model | PH-CN-2270-P | PH-CN-2270-S |
| Description | Powder Coating Pyramid Patio Heater | Stainless Steel Pyramid Patio Heater |
| Fuel & Tank | Propane Only / 20 lbs Gas Tank | |
| Consumption/Flux | 945 g/hr | |
| BTU & Power | 42,000 BTU / 13 kW | |
| Heating Area | 113 - 175 sq. ft. | |
| Weight | 50.7 lbs / 23 kg | |
| Gross Weight | 61.7 lbs / 28 kg | |
| Dimensions | 20.5" x 20.5" x 89.4" | |
| Gross Dimensions | 52.8" x 28.7" x 7.1" | |



87" PATIO HEATERS WITH 45000 BTU - PROPANE

FEATURES

- Pulse ignition switch and a temperature-controlled flameout switch
- Refueling is made easy with the easy access door located on the base of the unit
- Comes with casters to make it easier to move
- Automatic shut off is built-in with the unit during 30-degree tilting

| | |
|-----------------------------------|--------------------------------------|
| Item | 46799 |
| Model | PH-CN-0045 |
| Description | 87" Powder-Coated Brown |
| Fuel | Propane/BTU Gas (20lbs tank) |
| Consumption | 450 - 870 g / hr |
| Hours of Burn Time | Medium/Low: 8 Hours High: 4 Hours |
| Weight | 37.5 lbs / 17 kg |
| Gross Weight | 41.9 lbs / 19 kg |
| Base & Tank Dimensions | 18" x 3.4" / 14.9" x 30.7" (DiaH) |
| Burner Dimensions (DiaH) | 10.5" x 23.6" |
| Gross Dimensions | 17.7" x 18.1" x 34.6" |



STAINLESS STEEL PATIO HEATER

NEW

FEATURES

- Anti-tilt switch and automatic shut-off device
- Has wheels to move with ease
- 20 lb. propane tank required
- Has a aluminum reflector

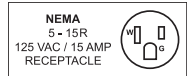
| | |
|---------------------------|--------------------------------|
| Item | 47595 |
| Model | PH-CN-2210-S |
| BTU & Power | 48,000 BTU / 13 kW |
| Heat Range | 113 - 175 sq ft |
| Fuel & Tank | Propane Only / 20 lbs Gas Tank |
| Consumption / Flux | 945 g/hr |
| Weight | 33.1 lbs / 15 kg |
| Gross Weight | 37.5 lbs / 17 kg |
| Dimensions (DWH) | 32" x 32" x 87" |
| Gross Dimensions | 11.1" x 11.1" x 34.3" |



HEATED PATIO TABLE

FEATURES

- Heated table with remote control
- Anodized extruded aluminium alloy frame and control box
- High –Efficiency Carbon Fibre Heating Element
- 2-meter power cord
- Tempered Glass Table
- Stainless steel base
- 360-degree tip-over Safety Switch
- IP55 Approved



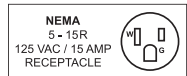
| | |
|--|------------------------|
| Item | 43123 |
| Model | PH-CN-1100-T |
| Table Size | 23.5" Diameter |
| Power | 1.5 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 7.9 kg |
| Gross Weight | 39 lbs. / 17.69 kg. |
| Dimensions (DWH) | 23.5" x 23.5" x 43.37" |
| Gross Dimensions (Main Body) | 44.29" x 9" x 9.25" |
| Gross Dimensions (Table And Base) | 27" x 26" x 5" |



COLUMN HEATER

FEATURES

- Powder coated frame
- High Efficiency Carbon Fibre Heating Element
- Two Power Settings (One heating element only)
- Powder Coated Base
- 360-degree tip-over Safety Switch
- IP24 Approved



| | |
|-------------------------|---------------------|
| Item | 43124 |
| Model | PPH-CN-1400-P |
| Power | 1.5 kW |
| Electrical | 120V / 60Hz / 1Ph |
| Weight | 30 lbs / 13.6 kg |
| Gross Weight | 39.2 lbs / 17.8 kg. |
| Dimensions (DWH) | 16" x 16" x 55" |
| Gross Dimensions | 31" x 18.5" x 12.6" |



6 QT SOUP KETTLE WITH METAL LID

| | | |
|-------------------------|-----------------------|---------------------|
| Item | 41079 | 41080 |
| Model | FW-CN-0006-S | FW-CN-0006 |
| Description | Stainless Steel | Black powder coated |
| Capacity | 5.7 L / 6 QT | |
| Power | 0.3 kW | |
| Electrical | 110V / 60Hz / 1Ph | |
| Weight | 7.48 lbs. / 3.4 kg. | |
| Gross Weight | 9 lbs. / 4 kg. | |
| Dimensions | 10.12" dia. x 14.5" H | |
| Gross Dimensions | 12" x 12" x 16" | |



10.6 QT SOUP KETTLE WITH METAL LID

| | | |
|-------------------------|----------------------|-----------------|
| Item | 19073 | 19074 |
| Model | FW-CN-0010 | FW-CN-0010-S |
| Description | Black powder coated | Stainless Steel |
| Capacity | 10 L / 10.6 QT | |
| Power | 0.4 kW | |
| Electrical | 110V / 60Hz / 1Ph | |
| Weight | 10 lbs. / 4.5 kg. | |
| Gross Weight | 12 lbs. / 5.4 kg. | |
| Dimensions | 12.5" dia. x 14.5" H | |
| Gross Dimensions | 14" x 14" x 16" | |



10.6 QT SOUP KETTLE WITH PLASTIC LID

| | |
|-------------------------|--|
| Item | 19072 |
| Model | FW-CN-0010-P |
| Description | Black powder coated soup kettle with clear plastic lid |
| Capacity | 10 L / 10.6 QT |
| Power | 0.4 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 10 lbs. / 4.5 kg. |
| Gross Weight | 11 lbs. / 5 kg. |
| Dimensions | 12.5" dia. x 14.5" H |
| Gross Dimensions | 14" x 14" x 16" |



13.7 QT SOUP KETTLE WITH METAL LID

| | |
|-------------------------|----------------------|
| Item | 19075 |
| Model | FW-CN-0013 |
| Description | Soup Kettle |
| Capacity | 13 L / 13.7 QT |
| Power | 0.6 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 13 lbs. / 5.9 kg. |
| Gross Weight | 16 lbs. / 7.3 kg. |
| Dimensions | 14.5" dia. x 15.5" H |
| Gross Dimensions | 17" x 17" x 17" |



RETRO STOCK POT KETTLES

| | | |
|-------------------------|--------------------|--------------|
| Item | 44392 | 44426 |
| Model | FW-TW-5000-B | FW-TW-5000-R |
| Description | Black | Red |
| Capacity | 11QT (10.4L) | |
| Power | 1400 Watts | |
| Electrical | 120V/60Hz/1Ph | |
| Weight | 21 lbs/ 9.5 kg | |
| Gross Weight | 22 lbs/ 10 kg | |
| Dimensions | 16" x 13.25" x 17" | |
| Gross Dimensions | 15" x 15" x 17.75" | |



COUNTERTOP STAINLESS STEEL SAUCE WARMERS

FEATURES

- Stainless steel interior and exterior
- Power on/off switch
- Non-skid rubber feet
- Item 44310 comes with 3.5 QT inner pot, lid, and ladle

With Inner Pot and Ladle

| | |
|-------------------------|------------------------|
| Item | 44310 |
| Model | FW-CN-0004 |
| Capacity | 3.5 QT / 3.3 L |
| Power | 500 W |
| Electrical | 120 V / 60 Hz / 1 Ph |
| Weight | 8.15 lbs / 3.7 kg |
| Gross Weight | 10.1 lbs / 4.6 kg |
| Dimensions | 9.1" x 11.8" x 11.3" |
| Gross Dimensions | 11.8" x 19.29" x 15.4" |



With Spout and Pump

| | |
|-------------------------|------------------------|
| Item | 44311 |
| Model | FW-CN-0004-S |
| Capacity | 3.5 QT / 3.3 L |
| Power | 550 W |
| Electrical | 120 V / 60 Hz / 1 Ph |
| Weight | 8.15 lbs / 3.7 kg |
| Gross Weight | 10.1 lbs / 4.6 kg |
| Dimensions | 9.1" x 16.5" x 16.1" |
| Gross Dimensions | 11.8" x 19.29" x 15.4" |
| Optional Item | Inner pot (Item 68744) |

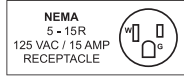


With Spout and Pump / 500W

| | |
|-------------------------|------------------------|
| Item | 44312 |
| Model | FW-CN-0004-P |
| Capacity | 3.5 QT / 3.3 L |
| Power | 500 W |
| Electrical | 120 V / 60 Hz / 1 Ph |
| Weight | 5.7 lbs / 2.6 kg |
| Gross Weight | 8 lbs / 3.6 kg |
| Dimensions | 8.1" x 16.5" x 16" |
| Gross Dimensions | 11.8" x 19.29" x 15.4" |
| Optional Item | Inner pot (Item 68744) |



**SINGLE/DOUBLE/TRIPLE/QUADRUPLE
STAINLESS STEEL SAUCE BOTTLE WARMERS**



FEATURES

- Keeps your toppings and sauces at optimal temperature for your customers
- Comes with sauce bottle(s)
- Replacements sauce bottles available (sold separately, item 65019)



44178



44177

Single

Double

| | | |
|--------------------------|---|---|
| Item | 44177 | 44178 |
| Model | FW-CN-1601 | FW-CN-1602 |
| Temperature Range | 45 °C/ 60 °C/ 75 °C/ 90 °C/ 113 °F/ 140 °F/ 167 °F/ 194 °F | 45 °C/ 60 °C/ 75 °C/ 90 °C/ 113 °F/ 140 °F/ 167 °F/ 194 °F |
| Power | 200W | 400W |
| QTY of Bottle | 1 | 2 |
| Electrical | 120V/60Hz/1 | 120V/60Hz/1 |
| Weight | 5.51 lbs/ 2.5 kg | 9.26 lbs/ 4.2 kg |
| Gross Weight | 6.61 lbs/ 3 kg | 10.58 lbs/ 4.8 kg |
| Dimensions | 7.34" x 6.57" x 12.77" | 7.34" x 12.08" x 12.77" |
| Gross Dimensions | 10.04" x 9.25" x 14.76" | 14.76" x 10.04" x 14.76" |



44179



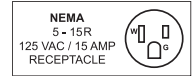
44180

Triple

Quadruple

| | | |
|--------------------------|---|---|
| Item | 44179 | 44180 |
| Model | FW- CN-1603 | FW- CN-1604 |
| Temperature Range | 45 °C/ 60 °C/ 75 °C/ 90 °C/ 113 °F/ 140 °F/ 167 °F/ 194 °F | 45 °C/ 60 °C/ 75 °C/ 90 °C/ 113 °F/ 140 °F/ 167 °F/ 194 °F |
| Power | 600W | 800W |
| QTY of Bottle | 3 | 4 |
| Electrical | 120V/60Hz/1 | 120V/60Hz/1 |
| Weight | 13.22 lbs./ 6.0 kg | 16.75 lbs/ 7.6 kg |
| Gross Weight | 14.99 lbs./ 6.8 kg | 18.52 lbs/ 8.4 kg |
| Dimensions | 7.34" x 17.60" x 12.77" | 7.34" x 23.11" x 12.77" |
| Gross Dimensions | 20.27" x 10.03" x 14.76" | 25.79" x 10.03" x 14.76" |

SINGLE/DOUBLE/TRIPLE STAINLESS STEEL SAUCE POT WARMERS



FEATURES

- Designed for easy use with just a flick of a switch
- Inserts are separate from the machine, which makes it very easy to clean
- Temperature is controlled by an adjustable temperature dial which ranges from 45° - 90 °C



| | Single | Double | Triple |
|--------------------------|---|---|---|
| Item | 44181 | 44182 | 44183 |
| Model | FW- CN-0251 | FW-CN-0252 | FW-CN-0253 |
| Pot Size | 2.5L | 2.5L | 2.5L |
| Temperature Range | 45 °C/ 60 °C/ 75 °C/ 90 °C/ 113 °F/ 140 °F/ 167 °F/ 194 °F | 45 °C/ 60 °C/ 75 °C/ 90 °C/ 113 °F/ 140 °F/ 167 °F/ 194 °F | 45 °C/ 60 °C/ 75 °C/ 90 °C/ 113 °F/ 140 °F/ 167 °F/ 194 °F |
| Power | 200W | 400W | 600W |
| Electrical | 120V/ 60Hz/1 | 120V/ 60Hz/1 | 120V/ 60Hz/1 |
| Weight | 10.58 lbs./4.8 kg | 18.74 lbs./ 8.5 kg | 27.12 lbs./ 12.3 kg |
| Gross Weight | 12.35 lbs./ 5.6 kg | 20.50 lbs./ 9.3 kg | 29.10 lbs./ 13.2 kg |
| Dimensions | 11.02" x 8.15" x 9.03" | 11.02" x 16.26" x 11.00" | 11.02" x 24.37" x 11.07" |
| Gross Dimensions | 11.61" x 10.83" x 13.19" | 18.90" x 11.61" x 13.19" | 26.97" x 11.61" x 13.19" |

Omcan's sauce warmers
Keeping your popular toppings or sauces hot and ready to serve anytime!



SINGLE CHAMBER FOOD WARMER WITH 23L CAPACITY

FEATURES

- Easy to clean and maintain
- Front spigot allows for quick and safe changing of water
- Equipped with an adjustable thermostat which ranges from 30-90 °C
- Exterior body is constructed of high quality material for lasting beauty and durability

| | |
|-------------------------|-----------------------|
| Item | 19076 |
| Model | FW-CN-0023 |
| Capacity | 23 Liters/24 QT |
| Power | 1.2 kW |
| Electrical | 120V / 60Hz / 1Ph |
| Weight | 17 lbs. / 7.7 kg. |
| Gross Weight | 18 lbs. / 8.2 kg. |
| Dimensions | 22.75" x 13.5" x 9.5" |
| Gross Dimensions | 24" x 14" x 12" |

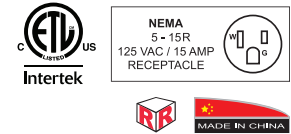


DOUBLE CHAMBER FOOD WARMER WITH 8L PER CONTAINER CAPACITY

FEATURES

- Easy to clean and maintain
- Front spigot allows for quick and safe changing of water
- Equipped with an adjustable thermostat which ranges from 30-90 °C
- Exterior body is constructed of high quality material for lasting beauty and durability

| | |
|-------------------------|---------------------------------|
| Item | 19077 |
| Model | FW-CN-0016 |
| Capacity | 8 Liters/ 8.45 QT per Container |
| Power | 1.2 kW |
| Electrical | 120V / 60Hz / 1Ph |
| Weight | 24 lbs. / 10.8 kg. |
| Gross Weight | 26 lbs. / 11.8 kg. |
| Dimensions | 24.25" x 14.5" x 12" |
| Gross Dimensions | 25" x 16" x 22" |



TRIPLE WELL WARMER WITH 3.8L PER CONTAINER CAPACITY

FEATURES

- Easy to clean and maintain
- Equipped with an adjustable thermostat which ranges from 30-90 °C
- Exterior body is constructed of high quality material for lasting beauty and durability

| | |
|-------------------------|---------------------------------|
| Item | 11390 |
| Model | FW-TW-0012 |
| Capacity | 3.8 Liters / 4 QT per Container |
| Power | 1.2 kW |
| Electrical | 120V / 60Hz / 1Ph |
| Weight | 24 lbs. / 10.8 kg. |
| Gross Weight | 25 lbs. / 11.3 kg. |
| Dimensions | 21.65" x 13.75" x 12" |
| Gross Dimensions | 26" x 17" x 16" |

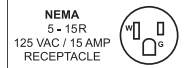


60 CUPS COMMERCIAL RICE COOKER/WARMER

FEATURES

- Durable: will last through constant, vigorous use
- Fast: Cooks up to 60 cups of rice in under 60 minutes
- Freshness: The hinged locking lid keeps the cooked rice fresh for hours
- Easy to Clean: the nonstick inner pot is easy to remove for quick cleaning

| | |
|----------------------------|---|
| Item | 39454 |
| Model | CE-CN-0005 |
| Cooking Temperature | 0°C - 157°C / 32°F - 314.6°F |
| Warming Temperature | 71°C - 75°C / 159.8°F - 167°F |
| Power | 1.55 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Rice Capacity | 5.4L/30 cups of uncooked rice 13L/60 cups of cooked rice |
| Weight | 17.6 lbs. / 7.9 kg. |
| Gross Weight | 23 lbs. / 10.4 kg. |
| Dimensions | 19.3" x 15" x 13.4" |
| Gross Dimensions | 18" x 18" x 15" |

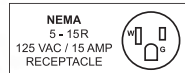


96-CUP CAPACITY COMMERCIAL RICE WARMER *Rice bowl is not included*

FEATURES

- Keeps rice warm and fresh up to 48 hours
- The aluminum, non-stick inner cooking pot warms up to 20L of cooked rice
- Comes with spoon ladle

| | |
|----------------------------|------------------------------------|
| Item | 43423 |
| Model | CE-CN-0020-R |
| Warming Temperature | 71° - 75°C / 159.8° - 167°F |
| Power | 103 W |
| Electrical | 110V / 60Hz / 1Ph |
| Rice Capacity | 20 L / 18 Qt - 96 cups cooked rice |
| Weight | 18 lbs. / 8.20 kg. |
| Gross Weight | 21 lbs. / 9.55 kg. |
| Dimensions | 18.9" x 15" x 15" |
| Gross Dimensions | 18" x 18" x 16" |

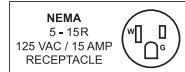


FOOD STEAMER/BOILER

FEATURES

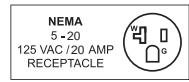
- Security feature: automatic shut off
- Includes pot, lid, strainer insert and removable insert divider
- Made of SUS 304(18/8) stainless steel, 0.7mm thickness

| | |
|-------------------------|----------------------|
| Item | 11384 |
| Model | FW-TW-0016 |
| Capacity | 17L / 18 QT |
| Power | 1.6 kW |
| Electrical | 120V / 60Hz / 1Ph |
| Weight | 16.5 lbs. / 7.5 kg. |
| Gross Weight | 20 lbs. / 9 kg. |
| Dimensions | 17.7" H x 15.75 Dia. |
| Gross Dimensions | 17" x 17" x 19" |



STAINLESS STEEL COUNTERTOP STEAMER *Available in Canada only*

NEW



FEATURES

- Heavy-duty stainless steel and 2.8L large water tank
- Pre-heating time of 25 minutes, and steam temperature up to 100°C/212°F

| | |
|-------------------------|-----------------------|
| Item | 44407 |
| Model | FW-CN-1800 |
| Capacity | Half-size pan |
| Power | 1800W |
| Electrical | 120V / 60Hz / 1Ph |
| Weight | 36.8 lbs / 17 kg |
| Gross Weight | 41.9 lbs / 19 kg |
| Dimensions(DWH) | 17.6" x 16.4" x 8.8" |
| Gross Dimensions | 19.88" x 18" x 10.43" |



24"/36" COMMERCIAL GAS RANGE

FEATURES

- 6" stainless steel adjustable heavy duty legs
- Heavy duty flat cast-iron cooking grate
- Stainless steel pilot for durability
- Pull out crumb tray with rounded edges to prevent heat transfer



| | 24"W/ Liquid Propane | 24"W/ Natural Gas | 36"W/ Liquid Propane | 36"W/ Natural Gas |
|---------------------------|-------------------------------|------------------------------|-------------------------------|------------------------------|
| Item | 46124 | 46024 | 46151 | 43151 |
| Model | CE-CN-0609-L | CE-CN-0609-R | CE-CN-0914-L | CE-CN-0914-R |
| Number Of Burners | 4 top burner + 1 oven burner | 4 top burner + 1 oven burner | 6 top burner + 1 oven burner | 6 top burner + 1 oven burner |
| Gas Type | Liquid Propane | Natural Gas | Liquid Propane | Natural Gas |
| Power | 4 x 30,000 BTU + 31,000 BTU | | 6 x 30,000 BTU + 31,000 BTU | |
| Total Input BTU/HR | 151,000 BTU | | 211,000 BTU | |
| Oven Temperature | 250°F - 550°F / 121°C - 288°C | | 250°F - 550°F / 121°C - 288°C | |
| Weight | 291.01 lbs. / 132 kg. | | 368 lbs. / 167 kg. | |
| Gross Weight | 357.14 lbs. / 162 kg. | | 456 lbs. / 207 kg. | |
| Dimensions (DWH) | 24" x 32.6" x 59.8" | | 36" x 32.6" x 61" | |
| Gross Dimensions | 28.34" x 40.15" x 43.3" | | 41" x 40" x 44" | |



SINGLE/DOUBLE STOCK POT RANGE

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- Material: Stainless steel
- Equipped with flame out protector
- Cast iron burner with stainless steel drip pans
- Smooth appearance and arc-shaped edge design, easy to clean
- *Field convertible propane kit included

| Item | 37525 | 37529 |
|-------------------|----------------------------|----------------------------|
| Model | CE-CN-0533-S | CE-CN-1060-S |
| Number Of Burners | 1 (3 ring, 2 valves) | 2 (2 units, 4 valves) |
| B.T.U. | 100,000 BTU | 200,000 BTU |
| Temperature Range | 50° - 300°C / 122° - 572°F | 50° - 300°C / 122° - 572°F |
| Weight | 103.4 lbs. / 46.9 kg. | 191.4 lbs. / 86.8 kg. |
| Gross Weight | 115 lbs. / 52 kg. | 203 lbs. / 92 kg. |
| Dimensions (DWH) | 21" x 18" x 24.5" | 41.75" x 18" x 24.5" |
| Gross Dimensions | 25" x 20" x 17" | 46" x 20" x 22" |



WOK RANGE NEW

FEATURES

- Stainless steel front and cabinet base
- Jet burner with an adjustable gas valve
- Pilot ignition
- 13" wok attachment, making stir-frying quick and easy
- Natural gas, 3/4" rear gas connection
- 5 minute pre-heat time

| | |
|-------------------------|--------------------------|
| Item | 47351 |
| Model | CE-CN-WOK NG |
| Number Of Burners | 1 |
| BTU | 95,000 |
| Pre-Heat Time | 5 minutes |
| *Gas Type | Natural |
| Cooking Area | 13" diameter |
| Weight | 70.5 lbs / 32 kg |
| Gross Weight | 88.2 lbs / 40 kg |
| Dimensions | 17.48" x 25.11" x 35.63" |
| Gross Dimensions | 17.91" x 22.64" x 22.83" |
| Conversion Kit Included | NO |



ELITE COUNTERTOP STAINLESS STEEL GAS HOT PLATES

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- Stainless steel construction and finish
- Heavy-duty cast iron grilling grates
- Manually controlled independent cooking zones
- Large and robust dial controls
- Stainless steel burners
- Burner manual valves
- Removable full width waste tray
- Heavy-duty adjustable feet
- 3/4" rear gas connection
- Field convertible propane kit included
- Cabinet bases available for 24" and 36" (items 43838 & 44229)



| | Hot Plate with 2 Burners | Hot Plate with 4 Burners | Hot Plate with 6 Burners |
|--------------------------|--------------------------|--------------------------|--------------------------|
| Item | 43733 | 43734 | 43735 |
| Model | CE-CN-HP212M | CE-CN-HP424M | CE-CN-HP636M |
| Number Of Burners | 2 Burners | 4 Burners | 6 Burners |
| B.T.U. | 44,000 | 88,000 | 150,000 |
| Cooking Area (WD) | 12" x 24" | 24" x 24" | 36" x 24" |
| *Gas Type | Propane / Natural Gas | Propane / Natural Gas | Propane / Natural Gas |
| Weight | 69.6 lbs. / 31.55 kg. | 123 lbs. / 55.83 kg. | 169 lbs. / 76.74 kg. |
| Gross Weight | 81 lbs. / 36.7 kg. | 134 lbs. / 60.8 kg. | 234 lbs. / 106.16 kg. |
| Dimension (WDH) | 12" x 30.3" x 15" | 24" x 30.3" x 15" | 36" x 30.3" x 15" |
| Gross Dimensions | 14" x 30" x 18.5" | 30" x 26" x 18.5" | 38" x 30" x 18.5" |

COUNTERTOP GAS HOT PLATES NEW

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- 12" x 12" iron grates, and octagonal open burner
- Standing pilot light for each burner
- Front stainless steel edge and cabinet
- Manually controlled independent cooking zones
- Adjustable stainless steel non-skid feet
- Full width front crumb trays which are easy to remove and clean
- Large and robust dial controls
- 3/4" rear gas connection



| | 12" Hot Plate with 2 Burners | 24" Hot Plate with 4 Burners | 36" Hot Plate with 6 Burners |
|--------------------------------|------------------------------|------------------------------|------------------------------|
| Item | 47379 | 47380 | 47381 |
| Model | CE-CN-HP12-M | CE-CN-HP24-M | CE-CN-HP36-M |
| Number Of Burners | 2 | 4 | 6 |
| B.T.U. | 50,000 | 100,000 | 150,000 |
| Pre-Heat Time | 3 minutes | 3 minutes | 3 minutes |
| Cooking Area (WD) | 12" x 23.86" | 24" x 23.86" | 36" x 23.86" |
| *Gas Type | Natural | Natural | Natural |
| Weight | 55.1 lbs / 25 kg | 95.9 lbs / 43.5 kg | 135.6 lbs / 61.5 kg |
| Gross Weight | 83.8 lbs / 38 kg | 136.7 lbs / 62 kg | 188.5 lbs / 85.5 kg |
| Dimension | 12" x 27.6" x 13" | 24" x 27.6" x 13" | 36" x 27.6" x 13" |
| Gross Dimensions | 15.75" x 33.46" x 17.32" | 27.56" x 33.46" x 17.32" | 39.37" x 33.46" x 17.32" |
| Conversion Kit Included | YES | YES | YES |

ELITE COUNTERTOP STAINLESS STEEL STEP-UP GAS HOT PLATES

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- Stainless steel construction
- Heavy-duty cast iron grilling grates
- Crumb tray and adjustable legs included
- Burner manual valves
- Manually controlled independent cooking zones
- 3/4" / 19mm rear gas connection
- Field convertible propane kit included
- Cabinet bases available for 24" and 36" (items 43838 & 44229)



| | Hot Plate with 2 Burners | Hot Plate with 4 Burners | Hot Plate with 6 Burners |
|--------------------------|--------------------------|--------------------------|--------------------------|
| Item | 44198 | 44199 | 44200 |
| Model | CE-CN-0212-S | CE-CN-0424-S | CE-CN-0636-S |
| Number Of Burners | 2 Burners | 4 Burners | 6 Burners |
| B.T.U. | 60,000 | 120,000 | 180,000 |
| Cooking Area (WD) | 12" x 24" | 24" x 24" | 36" x 24" |
| *Gas Type | Natural Gas | Natural Gas | Natural Gas |
| Weight | 64.8 lbs/ 29.4 kg | 111 lbs/ 50.4 kg | 159 lbs/ 72.2 kg |
| Gross Weight | 88 lbs./40 kg | 141 lbs/ 64 kg | 204 lbs./ 92.5 kg |
| Dimension (WDH) | 12" x 26.7" x 19" | 24" x 26.7" x 19" | 36" x 26.7" x 19" |
| Gross Dimensions | 12.8" x 28.7" x 16.7" | 30" x 26" x 21" | 36.8" x 28.7" x 16.7" |

COUNTERTOP STEP-UP GAS HOT PLATES NEW

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- 12" x 12" iron grates, and octagonal open burner
- Standing pilot light for each burner
- Front stainless steel edge and cabinet
- Manually controlled independent cooking zones
- Adjustable stainless steel non-skid feet
- Full width front crumb trays which are easy to remove and clean
- Large and robust dial controls
- 3/4" rear gas connection



| | 12" Hot Plate with 2 Burners | 24" Hot Plate with 4 Burners | 36" Hot Plate with 6 Burners |
|--------------------------------|------------------------------|------------------------------|------------------------------|
| Item | 47382 | 47383 | 47384 |
| Model | CE-CN-HP12-S | CE-CN-HP24-S | CE-CN-HP36-S |
| Number Of Burners | 2 | 4 | 6 |
| B.T.U. | 52,000 | 104,000 | 156,000 |
| Pre-Heat Time | 3 minutes | 3 minutes | 3 minutes |
| Cooking Area (WD) | 12" x 23.86" | 24" x 23.86" | 36" x 23.86" |
| *Gas Type | Natural | Natural | Natural |
| Weight | 77.2 lbs / 35 kg | 117.9 lbs / 53.5 kg | 157.6 lbs / 71.5 kg |
| Gross Weight | 105.8 lbs / 48 kg | 158.7 lbs / 72 kg | 210.5 lbs / 95.5 kg |
| Dimension | 12" x 27.6" x 18.8" | 24" x 27.6" x 18.8" | 36" x 7.6" x 18.8" |
| Gross Dimensions | 15.75" x 33.46" x 23.45" | 27.56" x 33.46" x 23.45" | 39.37" x 33.46" x 23.45" |
| Conversion Kit Included | YES | YES | YES |

ELITE COUNTERTOP STAINLESS STEEL GAS GRIDDLE WITH MANUAL CONTROL

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- 3/4" thick polished steel and cooking surface
- Manually controlled independent cooking zones
- Large and robust dial controls
- Stainless steel burners
- Burner manual valves
- Removable full width waste tray
- Heavy-duty adjustable feet
- 3/4" rear gas connection
- Field convertible propane kit included
- Cabinet bases available for 24" and 36" (items 43838 & 44229)



| | 15" Manual Griddle | 24" Manual Griddle | 36" Manual Griddle | 48" Manual Griddle |
|--------------------------|------------------------|------------------------|-------------------------|-----------------------|
| Item | 43737 | 43730 | 43731 | 43732 |
| Model | CE-CN-G15M | CE-CN-G24M | CE-CN-G36M | CE-CN-G48M |
| Number Of Burners | 1 Burner | 2 Burners | 3 Burners | 4 Burners |
| B.T.U. | 30,000 | 60,000 | 90,000 | 120,000 |
| Cooking Area (WD) | 15" x 20" | 24" x 20" | 36" x 20" | 48" x 20" |
| *Gas Type | Natural Gas | Natural Gas | Natural Gas | Natural Gas |
| Weight | 102.5 lbs. / 46.50 kg. | 153.6 lbs. / 69.65 kg. | 221.6 lbs. / 100.50 kg. | 288 lbs. / 130.55 kg. |
| Gross Weight | 128 lbs. / 58 kg. | 199 lbs. / 90 kg. | 281 lbs. / 127.5 kg. | 359 lbs. / 162.8 kg. |
| Dimension (WDH) | 15" x 32.7" x 16.7" | 24" x 32.7" x 16.7" | 36" x 32.7" x 16.7" | 48" x 32.7" x 16.7" |
| Gross Dimensions | 17" x 32" x 18.5" | 26" x 32" x 18.5" | 38" x 32" x 18.5" | 50" x 32" x 18.5" |

COUNTERTOP GAS GRIDDLES NEW

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- Robust construction and operator friendly
- Manually controlled independent cooking zones
- Large 12" dial controls
- 3/4" griddle plate, and standing pilot ignition
- Front stainless steel edge and cabinet
- Back and side splash guards fully welded to griddle plate
- Adjustable stainless steel non-skid feet
- 4.5 quart grease drawer with weep hole, that's easy to remove
- 3/4" rear gas connection



| | 24" Griddle with 2 Burners | 36" Griddle with 3 Burners | 60" Griddle with 5 Burners |
|--------------------------------|----------------------------|----------------------------|----------------------------|
| Item | 47374 | 47375 | 47366 |
| Model | CE-CN-G24-M | CE-CN-G36-M | CE-CN-G60-M |
| Number Of Burners | 2 | 3 | 5 |
| B.T.U. | 60,000 | 90,000 | 150,000 |
| Pre-Heat Time | 15 minutes | 15 minutes | 15 minutes |
| Cooking Area (WD) | 24" x 23.86" | 36" x 23.86" | 60" x 23.86" |
| *Gas Type | Natural | Natural | Natural |
| Weight | 155.4 lbs / 70.5 kg | 220.5 lbs / 100 kg | 339.5 lbs / 154 kg |
| Gross Weight | 202.8 lbs / 92 kg | 284.4 lbs / 129 kg | 456.4 lbs / 207 kg |
| Dimension | 24" x 28.7" x 15.6" | 36" x 28.7" x 15.6" | 60" x 28.7" x 15.6" |
| Gross Dimensions | 27.56" x 33.46" x 19.29" | 39.37" x 33.46" x 19.29" | 62.99" x 33.46" x 19.29" |
| Conversion Kit Included | YES | YES | YES |

ELITE COUNTERTOP STAINLESS STEEL GAS GRIDDLE WITH THERMOSTATIC CONTROL

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- 3/4" thick polished steel cooking surface
- Thermostatically controlled independent cooking zones
- Large and robust dial controls
- Stainless steel burners
- Burner thermostatic valves
- Removable full width waste tray
- Heavy-duty adjustable feet
- 3/4" rear gas connection
- Field convertible propane kit included
- Cabinet bases available for 24" and 36" (items 43838 & 44229)



| | 15" Thermo Griddle | 24" Thermo Griddle | 36" Thermo Griddle | 48" Thermo Griddle |
|--------------------------|------------------------|----------------------|-----------------------|----------------------|
| Item | 43016 | 43017 | 43018 | 43019 |
| Model | CE-CN-G15TPF | CE-CN-G24TPF | CE-CN-G36TPF | CE-CN-G48TPF |
| Number Of Burners | 1 | 2 | 3 | 4 |
| B.T.U. | 30,000 | 60,000 | 90,000 | 120,000 |
| Cooking Area (WD) | 15" x 20" | 24" x 20" | 36" x 20" | 48" x 20" |
| *Gas Type | Natural Gas | Natural Gas | Natural Gas | Natural Gas |
| Weight | 111.6 lbs. / 50.60 kg. | 125 lbs. / 56.85 kg. | 228 lbs. / 103.50 kg. | 300 lbs. / 136 kg. |
| Gross Weight | 142 lbs. / 64 kg. | 189 lbs. / 85.7 kg. | 288 lbs. / 130.6 kg. | 387 lbs. / 175.5 kg. |
| Dimension (WDH) | 15" x 32.7" x 16.7" | 24" x 32.7" x 16.7" | 36" x 32.7" x 16.7" | 48" x 32.7" x 16.7" |
| Gross Dimensions | 17" x 32" x 18.5" | 25" x 31" x 18" | 38" x 32" x 18.5" | 50" x 33" x 18.5" |

COUNTERTOP GAS GRIDDLE WITH THERMOSTAT CONTROL

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- 1" thick griddle plate, and standing pilot ignition
- Thermostatically controlled independent cooking zones
- Thermostat range: 200-450° F (93-232 °C)
- Large 12" robust dial controls
- Front stainless steel edge and cabinet
- Back and side splash guards fully welded to griddle plate
- Adjustable stainless steel non-skid feet
- 4.5 quart grease drawer with weep hole, that's easy to remove
- 3/4" rear gas connection



| | 24" Griddle with 2 Burners | 36" Griddle with 3 Burners | 48" Griddle with 4 Burners |
|--------------------------------|----------------------------|----------------------------|----------------------------|
| Item | 47371 | 47372 | 47373 |
| Model | CE-CN-G24-TP | CE-CN-G36-TP | CE-CN-G48-TP |
| Number Of Burners | 2 | 3 | 4 |
| B.T.U. | 56,000 | 84,000 | 112,000 |
| Pre-Heat Time | 15 minutes | 15 minutes | 15 minutes |
| Cooking Area (WD) | 24" x 23.86" | 36" x 23.86" | 48" x 23.86" |
| *Gas Type | Natural | Natural | Natural |
| Weight | 192.9 lbs / 87.5 kg | 274.5 lbs / 124.5 kg | 348.3 lbs / 158 kg |
| Gross Weight | 233.7 lbs / 106 kg | 339.5 lbs / 154 kg | 432.1 lbs / 196 kg |
| Dimension | 24" x 28.7" x 15.6" | 36" x 28.7" x 15.6" | 48" x 28.7" x 15.6" |
| Gross Dimensions | 27.56" x 33.46" x 19.29" | 39.37" x 33.46" x 19.29" | 51.18" x 33.46" x 19.29" |
| Conversion Kit Included | YES | YES | YES |

ELITE COUNTERTOP STAINLESS STEEL GAS CHARBROILER

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- Heavy-duty cast iron grilling grates
- Manually controlled independent cooking zones
- Large and robust dial controls
- Stainless steel burners
- Burner manual valves
- Removable full width waste tray
- Heavy-duty adjustable feet
- 3/4" rear gas connection
- Field convertible propane kit included
- Cabinet bases available for 24" and 36" (items 43838 & 44229)



| | 15" Charbroiler | 24" Charbroiler | 36" Charbroiler | 48" Charbroiler |
|--------------------------|---------------------|----------------------|------------------------|-----------------------|
| Item | 43736 | 43727 | 43728 | 43729 |
| Model | CE-CN-CBR15 | CE-CN-CBR24 | CE-CN-CBR36 | CE-CN-CBR48 |
| Number Of Burners | 1 | 2 | 3 | 4 |
| B.T.U. | 40,000 | 80,000 | 120,000 | 160,000 |
| Cooking Area (WD) | 15" x 20" | 24" x 20" | 36" x 20" | 48" x 20" |
| *Gas Type | Natural Gas | Natural Gas | Natural Gas | Natural Gas |
| Weight | 88 lbs. / 40.10 kg. | 137 lbs. / 62.05 kg. | 199.6 lbs. / 90.55 kg. | 260 lbs. / 117.9 kg. |
| Gross Weight | 111 lbs. / 50 kg. | 177 lbs. / 80 kg. | 245 lbs. / 111 kg | 316 lbs. / 143.25 kg. |
| Dimension (WDH) | 15" x 30.3" x 16.7" | 24" x 30.3" x 16.7" | 36" x 30.3" x 16.7" | 48" x 30.3" x 16.7" |
| Gross Dimensions | 17" x 30" x 18.5" | 26" x 30" x 18.5" | 38" x 30" x 18.5" | 50" x 30" x 18.5" |

COUNTERTOP STAINLESS STEEL RADIANT GAS CHARBROILER

*Gas conversion to be completed by an approved Gas Field Technician



FEATURES

- Manually controlled independent cooking zones
- U shape burners, that provide even heat distribution every 12"
- Standing pilot ignition
- 10 gauge stainless steel radiants
- Front stainless steel edge and cabinet
- Back and side splash guards
- Adjustable stainless steel non-skid feet
- Full width crumb tray, that's easy to remove
- 3/4" rear gas connection



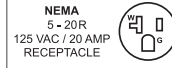
| | 12" Radiant Gas Charbroiler | 24" Radiant Gas Charbroiler | 36" Radiant Gas Charbroiler |
|--------------------------------|-----------------------------|-----------------------------|-----------------------------|
| Item | 47376 | 47377 | 47378 |
| Model | CE-CN-CB12-M | CE-CN-CB24-M | CE-CN-CB36-M |
| Number Of Burners | 1 | 2 | 3 |
| B.T.U. | 35,000 | 70,000 | 105,000 |
| Pre-Heat Time | 5 minutes | 5 minutes | 5 minutes |
| Cooking Area (WD) | 12" x 23.86" | 24" x 23.86" | 36" x 23.86" |
| *Gas Type | Natural | Natural | Natural |
| Weight | 69.4 lbs / 31.5 kg | 111.3 lbs / 50.5 kg | 154.3 lbs / 70 kg |
| Gross Weight | 101.4 lbs / 46 kg | 157.6 lbs / 71.5 kg | 212.7 lbs / 96.5 kg |
| Dimension (WDH) | 12" x 27.6" x 15.2" | 24" x 27.6" x 15.2" | 36" x 27.6" x 15.2" |
| Gross Dimensions | 15.75" x 33.46" x 19.29" | 27.56" x 33.46" x 19.29" | 39.37" x 33.46" x 19.29" |
| Conversion Kit Included | YES | YES | YES |

COUNTERTOP STAINLESS STEEL ELECTRIC GRIDDLE

FEATURES

- Commercial heavy-duty stainless steel construction
- Quick heating and large cooking area
- Top and bottom double welding technology
- Thick steel cooking plate, high heat retention and even heating
- Stainless steel control knobs
- Large removable grease tray
- Extra steel splash-guard inside and back for protection against grease and spills
- Power and heating lights
- High output, high efficient and energy saving

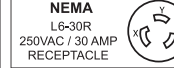
For 43212



For 43213



For 43214

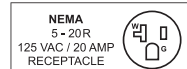


| | 16" Cooking Area | 24" Cooking Area | 30" Cooking Area |
|------------------------|----------------------------|----------------------------|------------------------------|
| Item | 43212 | 43213 | 43214 |
| Model | CE-CN-0405 | CE-CN-0613 | CE-CN-0766 |
| Power | 1750 W | 3560 W | 4500 W |
| Temperature | 65° - 300°C / 150° - 570°F | 65° - 300°C / 150° - 570°F | 65° - 300°C / 150° - 570°F |
| Cooking Area | 16" x 15.5" / 406 x 394mm | 24" x 15.5" / 610 x 394 mm | 30" x 15.5" / 762 x 393.7 mm |
| Electrical | 120V/60/1Ph | 220V/60/1Ph | 220V/60/1 |
| Weight | 24.3 kg. / 53.6 lbs. | 36 kg. / 79.4 lbs. | 44 kg / 97 lbs |
| Gross Weight | 28.9 kg. / 63.7 lbs. | 41.4 kg. / 91.3 lbs. | 50 kg / 110.2 lbs |
| Dimension | 16.14" x 19.76" x 9.4" | 19.7" x 24.1" x 9.4" | 19.76" x 30.2" x 9.4" |
| Gross Dimension | 24" x 14" x 18" | 22.9" x 28.5" x 13" | 22.9" x 34.1" x 13" |

STAINLESS STEEL GRIDDLE - 14"X16" SMOOTH SURFACE

FEATURES

- Made of stainless steel to ensure durability
- Designed to be safe and energy efficient



| | |
|-------------------------|------------------------------|
| Item | 20179 |
| Model | CE-CN-1800-G |
| Power | 1.8 kW |
| Temperature | 60°C - 300°C / 140°F - 572°F |
| Cooking Area | 14" x 16" / 35.56 x 40.64 cm |
| Electrical | 120V / 60Hz / 1Ph |
| Weight | 44 lbs. / 20 kg. |
| Gross Weight | 48.5 lbs. / 23 kg. |
| Dimensions (DWH) | 14.25" x 21" x 8.5" |
| Gross Dimensions | 14" x 24" x 18" |



STAINLESS STEEL GRIDDLES - SMOOTH SURFACE



FEATURES

- Made of stainless steel to ensure durability
- Designed to be safe and energy efficient
- Item 34870 features two independent thermostat controls



| | | |
|---------------------------|---------------------------------------|---|
| Item | 34869 | 34870 |
| Model | CE-CN-3000 | CE-CN-4400 |
| Power | 3 kW | 4.4 kW |
| Temperature | 0°C - 300°C / 32°F - 572°F | 0°C - 300°C / 32°F - 572°F |
| Cooking Area | 21.75" x 13.75" | 28.5" x 15.75" |
| Electrical | 220V / 60Hz / 1Ph | 220V/60Hz/1 |
| Weight (Net/Gross) | 50.75 lbs. (23 kg) / 52 lbs (23.6 kg) | 70.5 lbs. (32 kg) / 79 lbs (35.8 kg) |
| Dimensions (DWH) | 17.75" x 21.75" x 9" | 19.75" x 28.75" x 9" |
| Gross Dimensions | 26" x 22" x 12 " | 33" x 25" x 13" |
| Extra Info | - | Power cord and plug not included; must be installed by a certified electrician. |

STAINLESS STEEL GRIDDLE - HALF RIBBED SURFACE

FEATURES

- Perfect for imprinting sear marks without the need for a separate chargrill
- Grooves allow excess fats and oils to run through the drainage channel
- Two independent thermostat controls to provide increased flexibility and consistent heat



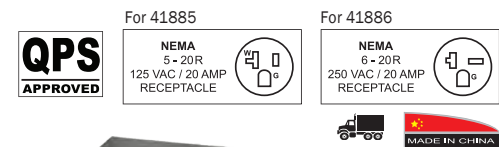
| | |
|---------------------------|---------------------------------------|
| Item | 41373 |
| Model | CE-CN-0610-FR |
| Power | 3.6 kW |
| Temperature | 60°C - 300°C / 140°F - 572°F |
| Cooking Area | 23.87" x 16" |
| Electrical | 240V / 60Hz / 1Ph |
| Weight (Net/Gross) | 92.6 lbs (42 kg) / 97.2 lbs (44.1 kg) |
| Dimensions (DWH) | 20.63" x 23.87 x 8.87" |
| Gross Dimensions | 28" x 24" x 14" |



CHARBROILER/GRIDDLE NEW

FEATURES

- Adjustable controls to choose desired temperature
- Heavy-duty 1-inch cast iron plates can be converted from grilling plates to griddle plates



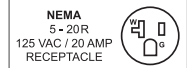
| | | |
|-------------------------|------------------------------------|------------------------------------|
| Item | 46885 | 46886 |
| Model | CE-CN-0350-GN | CE-CN-0610-DN |
| Power | 1.8 kW | 3.6 kW |
| Temperature | 137.7°C - 298.9°C 280°F - 570°F | 137.7°C - 298.9°C 280°F - 570°F |
| Cooking Area | 14" x 19" | 24" x 19" |
| Electrical | 120V / 60Hz / 1Ph | 240V / 60Hz / 1Ph |
| Weight | 97.79 lbs. / 43 kg | 125.7 lbs / 57 kg |
| Gross Weight | 98 lbs. / 44.5 kg | 133.4 lbs / 60.5 kg |
| Dimensions (DWH) | 16.3" x 28" x 12.8" | 26.3" x 28" x 9" |
| Gross Dimensions | 30" x 19" x 15.5" | 30" x 29" x 15.5" |



ROUND CREPE GRIDDLE WITH POLISHED CAST IRON GRATE

FEATURES

- Easy and efficient way to make delicious crepes
- Cast iron plate, stainless steel body, temperature dial and indicator lights
- Comes with crepe batter spreader



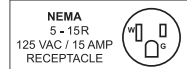
| | |
|--------------------------|------------------------------|
| Item | 23571 |
| Model | CE-CN-0397 |
| Power | 1.8 kW |
| Electrical | 120V / 60Hz |
| Temperature Range | 60°C - 300°C / 140°F - 570°F |
| Plate Diameter | 15.62" |
| Weight | 48.5 lbs. / 22 kg |
| Gross Weight | 53 lbs. / 24 kg. |
| Dimensions (DWH) | 17.5" x 20" x 9" |
| Gross Dimensions | 21.5" x 22" x 13.75" |



CREPE GRIDDLE Available in Canada only.

FEATURES

- Built with stainless steel base and polished cast iron cooking plate top
- Comes with stainless steel spatula and crepe batter spreader



| | 14" Polished Cast Iron Plate | 16" Polished Cast Iron Plate |
|--------------------------|------------------------------|------------------------------|
| Item | 39579 | 27618 |
| Model | CE-CN-0350 | CE-CN-0400 |
| Power | 1.8 kW | 1.8 kW |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Temperature Range | 60° - 300°C / 140° - 570°F | 60° - 300°C / 140° - 570°F |
| Plate Diameter | 13.8" | 15.75" |
| Weight | 29 lbs. / 13 kg. | 38.5 lbs. / 17.4 kg. |
| Gross Weight | 31 lbs. / 14 kg. | 42.9 lbs. / 19.4 kg. |
| Dimensions (DWH) | 13.8" x 13.8" x 4.75" | 15.75" x 15.75" x 4.75" |
| Gross Dimensions | 20" x 19" x 10" | 21.2" x 21.5" x 8" |

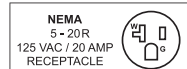


ROUND CREPE GRIDDLE Available in the USA only.



FEATURES

- Perfect surface for making the most delicious crepes
- Built with stainless steel base and polished cast iron cooking top



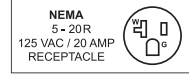
| | 14" Polished Cast Iron Plate | 16" Polished Cast Iron Plate |
|--------------------------|------------------------------|------------------------------|
| Item | 46794 | 46790 |
| Model | CE-CN-0350-U | CE-CN-0400-U |
| Power | 1.5 kW | 1.5 kW |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Temperature Range | 137.78 - 300°C / 280 - 570°F | 137.78 - 300°C / 280 - 570°F |
| Plate Diameter | 14" | 16" |
| Weight | 25.4 lbs / 11.5 kg | 35.3 lbs / 16 kg |
| Gross Weight | 28.7 lbs / 13 kg | 39.7 lbs / 18 kg |
| Dimensions (DWH) | 13.8" x 14.2" x 5" | 15.7" x 16.1" x 5" |
| Gross Dimensions | 19.3" x 19.3" x 9.8" | 21.3" x 21.3" x 10.2" |



SINGLE WAFFLE MAKER

FEATURES

- Designed with heavy-duty cast iron grid which provides excellent results
- Equipped with a thermostat control to provide precise temperature control and adjustments



| | |
|--------------------------|--------------------------------|
| Item | 39578 |
| Model | CE-CN-0351 |
| Power | 1.6 kW |
| Temperature Range | 60 °C - 300 °C / 140 °F-570 °F |
| Cooking Area | 7.9" x 7.9" |
| Electrical | 120V / 60Hz / 1Ph |
| Weight | 37.5 lbs. / 17 kg. |
| Gross Weight | 47 lbs. / 21.3 kg. |
| Dimensions | 16.5" x 11.8" x 10.6" |
| Gross Dimensions | 20" x 16" x 14" |



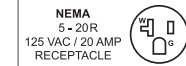
QUARTZ ADJUSTABLE SALAMANDER

FEATURES

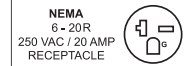
- Quick quartz heating from top
- Adjustable heating supply
- Energy server device
- Removable base tray
- Rubber feet
- Available wall mount



For 39581 ONLY



For 43450 & 39582



39581



43450



39582

Single/14"x17.7" Warming Base

Single/14"x21" Warming Base

Double/14"x23" Warming Base

| | | | |
|-------------------------|---------------------|--------------------------|---------------------|
| Item | 39581 | 43450* | 39582 |
| Model | CE-CN-1506-S | CE-CN-0580-S | CE-CN-1633-D |
| Power | 1.8 kW | 3.2 kW | 3.2 kW |
| Electrical | 120V / 60Hz / 1Ph | 240V / 60Hz / 1Ph | 240V / 60Hz / 1 |
| Weight | 72.8 lbs. / 33 kg. | 107 lbs / 48.50kg | 107 lbs. / 48.5kg. |
| Gross Weight | 77 lbs./ 35 kg. | 112 lbs./51kg | 111 lbs. / 50.5 kg. |
| Dimensions (DWH) | 20.2" x 18.1" x 21" | 22.83" x 20.27" x 20.86" | 21" x 23.3" x 21" |
| Gross Dimensions | 22" x 20" x 22" | 24.80" x 22.44" x 22.44" | 36" x 24" x 27" |

NATURAL GAS INFRARED CHEESE MELTERS NEW

FEATURES

- Standing pilot ignition system
- Removable oil collector for easy cleaning
- Chrome plated wiring grid rack included
- Stainless steel front and sides
- Adjustable rack position



| | 24" Wide | 36" Wide | 48" Wide |
|-------------------------|-------------------|-------------------|------------------|
| Item | 46030 | 46031 | 46032 |
| Model | FW-CN-0024 | FW-CN-0036 | FW-CN-0048 |
| BTU/Hour | 20,000 | 30,000 | 40,000 |
| Dimensions | 24" x 29" x 23" | 36" x 29" x 23" | 48" x 29" x 23" |
| Gross Dimensions | 30" x 25" x 30" | 42.5" x 25" x 30" | 54" x 25" x 30" |
| Weight | 101 lbs./ 46 kg | 139 lbs./ 63 kg | 185 lbs./ 84 kg |
| Gross Weight | 145.5 lbs./ 66 kg | 196 lbs./ 89 kg | 251 lbs./ 114 kg |





38-INCH VERTICAL BROILER/GYROS MACHINE - 66 LB. CAPACITY



FEATURES

- All stainless steel construction
- The spit angle is adjustable
- 3 separate temperature adjustments
- Includes a meat scoop to be used when slicing the meat

| | |
|-------------------------|----------------------------------|
| Item | 20369 |
| Model | BR-CN-0191 |
| Power | 6 kW |
| Temperature | 50 °C - 300 °C / 122 °F - 572 °F |
| Cooking Area | 27.25" High x 7.5" Dia. |
| Capacity | 66 lbs. / 145.5 kg. |
| Electrical | 220V / 60 Hz / 1Ph |
| Weight | 74.8 lbs. / 33.9 kg. |
| Gross Weight | 128 lbs. / 58 kg. |
| Dimension (DWH) | 24" x 21" x 38.75" |
| Gross Dimensions | 33" x 25" x 44" |

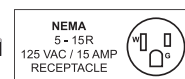


KEBAB SLICER/CUTTER FOR GYRO AND SHAWARMA

FEATURES

- 304 Stainless steel blade holder and orifice plate
- Comes with adjustment ring and screw for desired thickness
- Equipped with blade protector and overload protection button
- Body consists of engineered plastic fiber nylon
- 1 round stainless steel blade and 1 serrated blade included

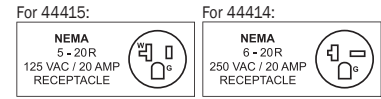
| | |
|-------------------------------|---------------------|
| Item | 40280 |
| Model | KS-CN-0100 |
| Power | 80 W |
| Cutting Depth | 0 - 0.3" (8mm) |
| Daily Cutting Capacity | 132.3 lbs. / 60 kg. |
| Voltage | 110V / 60Hz |
| Weight | 2.6 lbs. / 1.2 kg. |
| Gross Weight | 5 lbs. / 2.27 kg |
| Gross Dimensions | 22" x 19" x 12" |



INDUCTION COOKERS WITH STAINLESS STEEL BODY NEW

FEATURES

- Constructed of stainless steel
- Equipped with a LED digital display and controls for easy and accurate temperature adjustments and timer settings
- Energy efficient; all heat is contained and transferred directly to cookware placed onto the unit



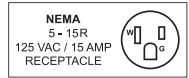
| | | |
|--------------------------|-----------------------------------|-----------------------------------|
| Item | 44415 | 44414 |
| Model | CE-CN-1800-A | CE-CN-3500-A |
| Power | 1.8 kW | 3.5 kW |
| Electrical | 120V / 60 Hz / 1Ph | 240V / 60 Hz / 1Ph |
| Temperature Range | 60 °C - 238 °C 140 °F - 460 °F | 60 °C - 238 °C 140 °F - 460 °F |
| Cooking Surface | 11" x 11" | 11" x 11" |
| Weight | 10 lbs / 4.70 kg | 10 lbs / 4.70 kg |
| Gross Weight | 11.5 lbs / 5.2 kg | 11.5 lbs / 5.2 kg |
| Dimensions (DWH) | 16.46" x 13" x 4 | 16.46" x 13" x 4 |
| Gross Dimensions | 18.4" x 14.6" x 5.8" | 18.4" x 14.6" x 5.8" |



1.8KW COUNTERTOP INDUCTION COOKER

FEATURES

- Child lock function
- Black crystal glass plate
- 11.5" x 11.5" cooking surface
- Timer (0-180 minutes)
- 8 adjustable power levels (300w-1800w)
- Works with pans or pots with bottom up to 10" / 260 mm diameter



| | |
|---------------------------|-------------------------------------|
| Item | 45486 |
| Model | CE-CN-0288 |
| Power | 300w - 1800w |
| Electrical | 120V/60Hz/1 |
| Temperature Range | 60 °C - 240 °C 140 °F - 464 °F |
| Cooking Surface | 11.5" x 11.5" |
| Weight (Net/Gross) | 5.5 lbs (2.5 kg) / 6.2 lbs (2.8 kg) |
| Dimensions | 11.5" x 13.8" x 2.4" |
| Gross Dimensions | 13" x 4" x 16" |



COUNTERTOP GAS FRYERS

FEATURES

- Stainless steel main body
- Thermostat control valves and pilot burner
- Stainless steel oil tank
- Easy to operate and clean



| | 26,500 B.T.U./ Natural Gas Type | 26,500 B.T.U./ Propane Gas Type | 53,000 B.T.U./ Natural Gas Type | 53,000 B.T.U./ Propane Gas Type |
|-------------------------|------------------------------------|------------------------------------|------------------------------------|------------------------------------|
| Item | 43086 | 43087 | 43088 | 43089 |
| Gas Type | Natural Gas | Propane | Natural Gas | Propane |
| Model | CE-CN-UR-CF15-NG | CE-CN-UR-CF15-LP | CE-CN-UR-CF30-NG | CE-CN-UR-CF30-LP |
| BTU | 26,500 | 26,500 | 53,000 | 53,000 |
| Oil Capacity | 15 lbs. / 7 kg. | 15 lbs. / 7 kg. | 30 lbs. / 14 kg. | 30 lbs. / 14 kg. |
| Temperature | 93 °C - 204 °C 200 °F - 400 °F | 93 °C - 204 °C 200 °F - 400 °F | 93 °C - 204 °C 200 °F - 400 °F | 93 °C - 204 °C 200 °F - 400 °F |
| Weight | 62 lbs. / 28 kg. | 62 lbs. / 28 kg. | 84 lbs. / 38.3 kg. | 84 lbs. / 38.3 kg. |
| Gross Weight | 68 lbs. / 30.8 kg. | 81 lbs. / 36.7 kg. | 112 lbs. / 50.6 kg. | 112 lbs. / 50.6 kg. |
| Dimensions (DWH) | 33" x 11" x 30" | 33" x 11" x 30" | 33" x 17" x 30" | 33" x 17" x 30" |
| Gross Dimensions | 32" x 14" x 26" | 32" x 14" x 31" | 32" x 20" x 31" | 32" x 20" x 31" |



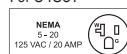
COUNTERTOP ELECTRIC FRYERS

FEATURES

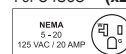
- Ideal for small to medium applications
- Body is made of stainless steel to allow easy cleaning
- Equipped with a limit switch to prevent overheating
- Controlled by a thermostat
- Operating temperatures range from 50°-190°C (122°-374°F)
- Comes with fryer baskets and lid(s)



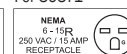
For 34867



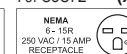
For 34868 (x2)



For 39371



For 39372 (x2)



| | 110V Single Table Top | 110V Double Table Top | 220V Single Table Top | 220V Double Table Top |
|---------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| Item | 34867 | 34868 | 39371 | 39372 |
| Model | CE-CN-0006 | CE-CN-0012 | CE-CN-0006-D | CE-CN-0012-D |
| Power | 1.35 kW | 1.6 + 1.6 kW | 2.5 kW | 2.5 + 2.5 kW |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Volume Of Oil | 6L | 6L + 6L | 6L | 6L + 6L |
| Basket Dimension | 8.25" x 3.5" x 4.25"(x2) | 8.25" x 3.5" x 4.25"(x4) | 8.25" x 3.5" x 4.25"(x2) | 8.25" x 3.5" x 4.25"(x4) |
| Temperature Range | 50°C - 190°C 122°F - 374°F | 50°C - 190°C 122°F - 374°F | 50°C - 190°C 122°F - 374°F | 50°C - 190°C 122°F - 374°F |
| Weight (Net/Gross) | 11 lbs (5 kg) / | 22 lbs (10 kg) / | 11 lbs (5 kg) / | 22 lbs (10 kg) / |
| Dimensions (DWH) | 17.5" x 11.25" x 11.75" | 17.5" x 22.75" x 11.75" | 17.5" x 11.25" x 11.75" | 17.5" x 22.75" x 11.75" |
| Gross Dimensions | 13" x 19.9" x 13.4" | 25.2" x 19.9" x 13.4" | 13" x 19.9" x 13.4" | 25.2" x 19.9" x 13.4" |
| Optional Item | Replacement lid (Item 63500) | | | |

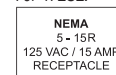
ELITE SERIES ELECTRIC COUNTERTOP SINGLE BASKET DEEP FRYERS



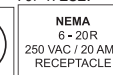
FEATURES

- Ideal for small to medium applications
- Stainless steel main body
- Controlled by thermostat
- Thermostat control valves
- Temperature range: 79.4 - 198.9°C (175 - 390°F)
- Comes with one fryer basket and lid

For 47281:



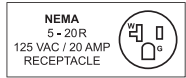
For 47282:



| | 10 lbs Single Basket Fryer | 15 lbs Single Basket Fryer |
|--------------------------|--|--|
| Item | 47281 | 47282 |
| Model | CE-CN-0401 | CE-CN-0402 |
| Power | 1.8 kW | 3.6 kW |
| Electrical | 120V / 60Hz / 1Ph | 240V / 60Hz / 1Ph |
| Volume of Oil | 10 lbs / 4.5 kg | 15 lbs / 6.8 kg |
| Basket Dimensions | Single Basket: 8.1" x 7.9" x 4.5" Double Basket: 8.1" x 3.9" x 4.5" | Single Basket: 8.1" x 7.9" x 5.5" Double Basket: 8.1" x 3.9" x 5.5" |
| Temperature Range | 79.4°C - 198.9°C 175°F - 390°F | 79.4°C - 198.9°C 175°F - 390°F |
| Weight | 14.3 lbs / 6.5 kg | 17 lbs / 7.7 kg |
| Gross Weight | 18.1 lbs / 8.2 kg | 20.9 lbs / 9.5 kg |
| Dimensions (WDH) | 10.7" x 18.2" x 12.7" | 10.7" x 18.2" x 14.7" |
| Gross Dimensions | 22" x 13.8" x 16.9" | 22" x 13.8" x 18.9" |



ELECTRIC COUNTERTOP FRYER WITH SCREEN Available in Canada Only. NEW



FEATURES

- Serves a variety of fried snacks such as fries, onion blossom, crispy vegetables, and funnel cakes
- Generous oil capacity of 3 gallons
- Simple and lightweight design makes it portable and easy to set up at any venue
- Has one screen and a cooking area of (DWH) 17.7" x 17.7" x 6"

| | |
|--------------------------------|---------------------------------|
| Item | 44522 |
| Model | CE-CN-1700-F |
| Power | 1.7 kW |
| Electrical | 120V / 60Hz / 1Ph |
| Volume of Oil | 25 lbs / 11.3 kg |
| Temperature Range | 200 - 370 °F 93.3 - 187.8 °C |
| Screen Dimensions (DWH) | 15" x 14" |
| Weight | 37.5 lbs / 17 kg |
| Gross Weight | 55 lbs / 25 kg |
| Dimensions (WDH) | 18" x 24" x 14" |
| Gross Dimensions | 26.8" x 22" x 18.9" |



ELECTRIC FLOOR FRYER WITH 40 LB OIL CAPACITY NEW



POWER CORD NOT INCLUDED.

FEATURES

- Stainless Steel Front and Fry Pot, Galvanized sides
- On/Off Power Switch
- 14 kW Flat Heating Element for Best Heat Transfer
- Deep Cold Zone with Forward Sloping Bottom
- Oil Draining Extension
- Comes with 2 fryer baskets

| Item | 44591 | 47331 |
|------------------------------|-----------------------------|-----------------------------|
| Model | CE-CN-0040 | CE-CN-0040-208-3 |
| Power & Amps | 14 kW / 40 Amps | 14 kW / 40 Amps |
| Electrical | 240V / 60Hz / 3Ph | 208V / 60Hz / 3Ph |
| Oil Capacity | 40 lbs / 18.14 kg | 40 lbs / 18.14 kg |
| Fry Basket Dimensions | 6.5" x 12.24" x 6" | 6.5" x 12.24" x 6" |
| Temperature Range | 50 - 190 °C 122 - 374 °F | 50 - 190 °C 122 - 374 °F |
| Weight | 123.45 lbs / 56 kg | 123.45 lbs / 56 kg |
| Gross Weight | 150 lbs / 68 kg | 150 lbs / 68 kg |
| Dimensions (DWH) | 27.2" x 15.7" x 44" | 27.2" x 15.7" x 44" |
| Gross Dimensions | 29.5" x 18.5" x 43.3" | 29.5" x 18.5" x 43.3" |



FLOOR GAS FRYERS WITH 35-50LB OIL CAPACITY

FEATURES

- 439 Stainless steel tank ensures easy cleaning
- Cast iron burners for the best performance
- Gas supply cut off automatically once pilot is shut off
- Thermostat temperature: 200 °F - 400 °F / 93 °C - 204 °C
- Two chrome baskets included
- One nickel plated tube rack; one drain extension
- Built-in heat deflector
- 6" Adjustable legs
- 5 year tank warranty



| | 40lb Oil Capacity/Natural Gas Type | 40lb Oil Capacity/Propane Gas Type |
|--------------------------|------------------------------------|------------------------------------|
| Item | 44225 | 43422 |
| Model | CE-CN-0023-FN | CE-CN-0023-FP |
| Gas Type | Natural Gas | Propane |
| BTU | 90,000 | 90,000 |
| Oil Capacity | 35-40 lbs./ 18.5-23L | 35-40 lbs./ 18.5-23L |
| Temperature Range | 93 - 204 °C / 200 - 400 °F | 93 - 204 °C / 200 - 400 °F |
| Weight | 143 lbs./ 65 kg. | 143 lbs./ 65 kg. |
| Gross Weight | 157 lbs./ 71 kg. | 158.4 lbs./ 71.8 kg. |
| Dimensions (DWH) | 30.2" x 15.51" x 46.53" | 30.2" x 15.51" x 46.53" |
| Gross Dimensions | 33" x 18" x 34" | 33" x 18" x 34" |

| | 50lb Oil Capacity/Natural Gas Type | 50lb Oil Capacity/Propane Gas Type |
|--------------------------|------------------------------------|------------------------------------|
| Item | 46019 | 43545 |
| Model | CE-CN-0025-FN | CE-CN-0025-FP |
| Gas Type | Natural Gas | Propane |
| BTU | 120,000 | 120,000 |
| Oil Capacity | 45-50 lbs. / 21.3-25 L | 45-50 lbs. / 21.3-25 L |
| Temperature Range | 93 - 204 °C / 200 - 400 °F | 93 - 204 °C / 200 - 400 °F |
| Weight | 156.5 lbs./ 71 kg. | 156.5 lbs./ 71 kg. |
| Gross Weight | 169 lbs./ 76.7 kg. | 169 lbs./ 76.7 kg. |
| Dimensions (DWH) | 30.2" x 15.51" x 46.53" | 30.2" x 15.51" x 46.53" |
| Gross Dimensions | 18" x 33" x 34" | 18" x 33" x 34" |



FLOOR GAS FRYERS WITH 70LB OIL CAPACITY

FEATURES

- Stainless steel front and galvanized sides
- Cast iron vertical burner; each 30,000 BTU/hr (5-tubes)
- 6" stainless steel adjustable heavy-duty legs
- Standby stainless steel pilot for easy start
- Two chromed baskets with plastic coating handle
- 5 year tank warranty



| | Natural Gas Type | Propane Gas Type |
|--------------------------|----------------------------|----------------------------|
| Item | 46021 | 46020 |
| Model | CE-CN-0032-FN | CE-CN-0032-FP |
| Gas Type | Natural Gas | Propane |
| BTU | 150,000 | 150,000 |
| Oil Capacity | 70lbs/ 35.75 L | 70lbs/ 35.75 L |
| Temperature Range | 93 - 204 °C / 200 - 400 °F | 93 - 204 °C / 200 - 400 °F |
| Weight | 172 lbs. / 78 kg. | 172 lbs. / 78 kg. |
| Gross Weight | 183 lbs. / 83 kg. | 183 lbs. / 83 kg. |
| Dimensions (DWH) | 21" x 30.2" x 46.5" | 21" x 30.2" x 46.5" |
| Gross Dimensions | 24" x 33" x 34" | 24" x 33" x 34" |



FLOOR GAS FRYERS WITH 76.5LB OIL CAPACITY

FEATURES

- Durable stainless steel structure
- Easy to operate and corrosion resistant
- Heavy duty burners with stable flame
- Adjustable stainless steel legs
- 5 year tank warranty
- Safety valve with an automatic voltage stabilizing function
- Nickel plated baskets - includes wire mesh crumb screen
- Oil cooling zone at the bottom of the tank to avoid food residue



| | |
|--------------------------|-----------------------------|
| Item | 43298 |
| Model | CE-CN-ATFS-75LP |
| Gas Type | Propane |
| BTU | 150,000 |
| Oil Capacity | 76.5 lbs./ 34.7 L |
| Temperature Range | 93 - 204 °C 200 - 400 °F |
| Weight | 165.3 lbs. / 75 kg. |
| Gross Weight | 189.2 lbs. / 85.3 kg. |
| Dimensions (DWH) | 21.1" x 30.1" x 44.4" |
| Gross Dimensions | |



OIL FILTERING MACHINE WITH 30L CAPACITY

FEATURES

- Ideal for fast food restaurants, buffets, and other busy food establishments
- Operating temperature 177 °C/350 °F
- Filter papers included



| | |
|--------------------------------|---------------------|
| Item | 44481 |
| Model | OF-CN-0030 |
| Capacity | 30L |
| Power & Amps | 1/3 HP / 6 Amps |
| Electrical | 120V/60Hz |
| Filter Speed | 13.3 Liters/min |
| Filter Paper Dimensions | 15" x 13.6" |
| Weight | 59 lbs/27kg |
| Gross Weight | 70.5 lbs / 32 kg |
| Dimensions (WDH) | 17" x 24.8" x 39" |
| Gross Dimensions | 28.7" x 20.9" x 20" |



CONVEYOR TOASTER WITH 9 5/8" CONVEYOR BELT

FEATURES

- Equipped with a variable speed control, adjustable heat control, and switches for the bottom and top/bottom heating elements
- Body is made of stainless steel
- Comes with a removable crumb tray and bread catcher

| | |
|------------------------|------------------------|
| Item | 19938 |
| Model | CE-CN-0254-T |
| Power & Amps | 1.8 kW / 15 Amps |
| Opening Height X Width | 2.36" x 9 5/8" |
| Slices & Capacity | 2 / 300 slices/hr |
| Electrical | 120V / 60 Hz / 1Ph |
| Weight | 38.58 lbs. / 17.49 kg. |
| Gross Weight | 39 lbs. / 17.7 kg. |
| Dimensions (DWH) | 21.5" x 14.5" x 16.12" |
| Gross Dimensions | 25" x 18" x 19" |



CONVEYOR TOASTER WITH 10" CONVEYOR BELT

FEATURES

- Designed to provide consistent heat with infrared heaters
- Equipped with a variable speed control and adjustable top and bottom heat controls
- Body is made of stainless steel
- Comes with a high-limit switch which prevents overheating

| | |
|------------------------|-----------------------|
| Item | 11385 |
| Model | CE-TW-0250 |
| Power & Amps | 1.8 kW 12.5 Amps |
| Opening Height x Width | 1.50" x 10" |
| Slices & Capacity | 2 / 300 slices/hr. |
| Electrical | 120V / 60Hz / 1Ph |
| Weight | 50 lbs. / 22.6 kg. |
| Gross Weight | 52 lbs. / 23.5 kg. |
| Dimensions (DWH) | 22.8" x 14.5" x 15.3" |
| Gross Dimensions | 25" x 18" x 20" |



CONVEYOR OVEN WITH 14" CONVEYOR BELT

FEATURES

- Designed to accommodate your small to medium toasting needs
- Built-in infrared heaters with variable speed and temperature controls from 70 - 260 °C / 158 - 500 °F
- Durably built in a stainless steel body

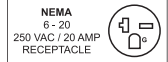
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|------------------------|--|
| Item | 11387 |
| Model | CE-TW-0356 |
| Power & Amps | 3.6 kW 15 Amps |
| Opening Height x Width | 3.25" x 14" |
| Capacity | Nineteen -12" pizzas per hour Twenty-Four -9" pizzas per hour |
| Electrical | 240V / 60Hz / 1Ph |
| Temperature Range | 60 °C - 260 °C / 140 °C - 500 °F |
| Weight | 53 lbs. / 24 kg. |
| Gross Weight | 61 lbs. / 27.7 kg. |
| Dimensions (DWH) | 41" x 18.5" x 15.5" |
| Gross Dimensions | 36.5" x 26" x 19" |
| Optional Accessories | Item 47387: Stacking Kit for Oven Conveyor |



VENTILATED FLOOR CONVEYOR TUNNEL OVEN NEW

FEATURES

- Consistent baked products efficiently and productively
- Ventilated chamber provides consistent and uniform baking of foods by providing necessary air circulation
- Innovative cutting-edge display, the unit provides the freedom to adjust the temperatures, speed, and direction of the conveyor belt



| | |
|---------------------------------------|---|
| Item | 46725 |
| Model | CE-IT-0500 |
| Electrical | 230V / 60Hz / 3Ph |
| Max. Power Absorption | 14.2 kW |
| Max Temp. for Top & Bottom | 350°C / 662°F |
| Max. Operating Ambient Temp. | 0 - 40°C / 32 - 104°F |
| Max. Humidity | 95% |
| Conveyor (WL) | 19.7" x 63" |
| Chamber (DWH) | 29.5" x 19.7" x 3.7" |
| Weight | With Support: 344 lbs / 156 kg Without Support: 277.8 lbs / 126 kg |
| Dimensions | Support Only: 33.9" x 41.3" x 21.9" Without Support: 46.7" x 70.1" x 19.7" |

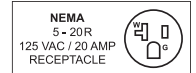


Innovative cutting-edge display

16-INCH ALL STAINLESS STEEL PIZZA OVEN

FEATURES

- Full insulated double wall body
- Rechargeable multi-protection thermostat
- Top/bottom heating with stainless steel heating elements



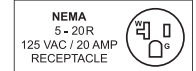
| | |
|-----------------------------|--|
| Item | 44308 |
| Model | CE-CN-0016 |
| Electrical | 120V / 60Hz / 1Ph |
| Power | 1.7 kW |
| Pizza Diameter | 16" |
| Timer | 30 Minutes |
| Temperature Range | 65°C - 299°C / 150°F - 570°F |
| Wire Rack Dimensions | 17.1" x 18.3" |
| Weight (Net/Gross) | 24.6 lbs (11.16 kg) / 27.9 lbs (12.6 kg) |
| Dimensions (WDH) | 24.7" x 21.7" x 10.3" |
| Gross Dimensions | 27" x 23.6" x 11.4" |



19-INCH ALL STAINLESS STEEL PIZZA OVEN NEW

FEATURES

- Ideal for pizza shops, restaurants, and other snack bars
- 13.5" chrome wire rack (with cool touch handle)
- Fast baking and a 30-minute timer and auto-shut off for easy usage



| | |
|----------------------------|----------------------|
| Item | 43219 |
| Model | CE-CN-1450 |
| Electrical | 120V / 60Hz / 1Ph |
| Power & Current | 1.45 kW / 14 Amps |
| Pizza Diameter | 12" / 305 mm |
| Timer | 30 minutes |
| Max. Temperature | 320°C / 608°F |
| Rack Dimensions | 13.5" x 13.5" |
| Weight | 12.2 lbs / 5.6 kg |
| Gross Weight | 14.4 lbs / 6.6 kg |
| Dimensions (DWH) | 19" x 14.8" x 7.5" |
| Gross Dimensions | 21.3" x 18.9" x 9.1" |



COMPACT SERIES PIZZA OVEN

FEATURES

The Compact Series pizza ovens are practical and functional with a refractory brick baking surface. These ovens are ideal for pizzas, bread and kitchen products (semi-processed). Up to 3 chambers can be placed on top each other (dependent on the type of oven).

- Stainless steel structure, interior light, thermal insulation and jacket, stainless steel door with glass and handle
- Easy to use for baking/warming up variety of food such as tortillas, hamburgers, panini, pizza slices and even frozen food
- Ideal for snack bars, taverns, restaurants, pubs and fast food operations



13.75" x 13.75" x 3.3" Chamber

19.6" x 19.6" x 5.11" Chamber

| | | |
|---------------------------------|-------------------------------|---------------------------------|
| Item | 40633 | 40634 |
| Model | PE-IT-0005 | PE-IT-0010 |
| Maximum Temperature | 450° C / 842° F | 450° C / 842° F |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Power | 2.20 kW | 3.6 kW |
| Capacity | One 12" pizza or one 13"pizza | Two 10" pizzas or one 18" pizza |
| Chamber Dimensions (LDH) | 13.75" x 13.75" x 3.3" | 19.6" x 19.6" x 5.11" |
| Dimensions (LDH) | 22.8" x 19.6" x 11.3" | 29.3" x 26" x 12.6" |
| Gross Dimensions | 26" x 23" x 15" | 31.9" x 30.3" x 17.3" |
| Weight | 66 lbs./ 30 kg | 77 lbs./ 35 kg |
| Gross Weight | 77 lbs./ 35 kg | 101 lbs./ 46 kg |

ENTRY MAX SERIES PIZZA OVENS AND ACCESSORIES

The machines can be produced in a "full refractory stone" version for single-phase operation upon request. Accessories are sold separately



FEATURES

- Stainless steel front, two mechanical thermostats and one analogic control thermometer per chamber, heat resistant light, main switch for each chamber, stainless steel door with glass and handle (Each chamber is independent)
- Insulation is evaporated fiberglass
- Can place up to 2 single-chamber oven on top of each other without the need for an exhauster connection
- Ideal for pizza baking as well as baking/warming other food such as pasta, lasagne and tortillas



Single Chamber

Double Chamber

Double Chamber

NEW

| | | | |
|---|---|--|--|
| Item | 40635 | 40636 | 45199 |
| Model | PE-IT-0019-S | PE-IT-0038-D | PE-IT-0038-DS |
| Temperature | 450° C / 842° F | 450° C / 842° F | 450° C / 842° F |
| Electrical | 220V/60Hz/3Ph | 220V / 60Hz / 3Ph | 220V / 60Hz / 1Ph |
| Power | 5.6 kW | 11.2 kW | 11.2 kW |
| Capacity (ea. chamber) | Four 12" or 13" pizzas/ one 18" pizza or one 24" x 16" pizza | Four 12" or 13" pizzas/ one 18" pizza or one 24" x 16" pizza | Four 12" or 13" pizzas/ one 18" pizza or one 24" x 16" pizza |
| Chamber Dimensions (LDH) | 27.6" x 27.6" x 5.9" | (27.6" x 27.6" x 5.9") x 2 | (27.6" x 27.6" x 5.9") x 2 |
| Dimensions (LDH) | 39" x 36.2" x 14.9" | 39" x 36.2" x 26.7" | 39" x 36.2" x 26.7" |
| Gross Dimensions | 40.2" x 39" x 20.9" | 40.2" x 39" x 31" | 40.2" x 39" x 31" |
| Weight | 163 lbs./ 74 kg | 328.5 lbs. / 149 kg | 328.5 lbs. / 149 kg |
| Gross Weight | 170 lbs./ 77 kg | 363 lbs./ 164.7 kg | 363 lbs./ 164.7 kg |
| Optional Accessories (Sold Separately) | Stainless Steel Stand (Item 41600), Stainless Steel Hood (Item 41607) Wheels (Item 40645) | Stainless Steel Stand (Item 41422), Stainless Steel Hood (Item 41607), Wheels (Item 40645) | Stainless Steel Stand (Item 41422), Stainless Steel Hood (Item 41607), Wheels (Item 40645) |

PYRALIS SERIES PIZZA OVEN - MECHANICAL & DIGITAL CONTROL

Accessories are sold separately



FEATURES

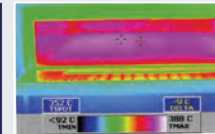
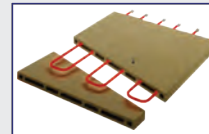
- Built with Activestone® technology, which allows heat to distribute evenly in a short frame of time
- Extremely high levels of performance, efficiency and reliability with low operating costs
- Ideal for pizza baking as well as baking/warming other food such as pasta, lasagne and tortillas
- Item 40641 and 40643 can bake up to twelve 13" pizzas at a time
- Mechanical version, the temperature is set by the top and bottom thermostats and is displayed on the mechanical thermometer
- Digital version has an electronic card that is used to program the start, end of baking and two work settings
- Both versions feature safety thermostat and independent chambers
- Upon request, some models can be produced with single-phase voltage

ACTIVESTONE



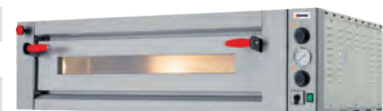
The Activestone

Therographic test show that in a chamber heated by Activestone, the desired temperature can be reached within a shorter time span and heat is distributed evenly.



Single Chamber/ Mechanical Control / 28" x 28" Chamber

| | |
|--------------------------|--|
| Item | 40637 |
| Model | PE-IT-0024-S |
| Maximum Temperature | 450° C / 842° F |
| Electrical | 220V / 60Hz / 3Ph |
| Power | 6.6 kW |
| Capacity | Four 12" or 13" pizzas/ one 18" pizza or one 24" x 16" pizza |
| Chamber Dimensions (LDH) | 27.6" x 27.6" x 5.9" |
| Dimensions (LDH) | 43" x 39.8" x 16.9" |
| Gross Dimensions | 43.3" x 44" x 21.6" |
| Weight | 253 lbs. / 115 kg. |
| Gross Weight | 254 lbs. / 115.2 kg. |



40637

Double Chamber/ Mechanical Control / 28" x 28" Chamber

| | |
|--------------------------|--|
| Item | 40638 |
| Model | PE-IT-0048-D |
| Maximum Temperature | 450° C / 842° F |
| Electrical | 220V / 60Hz / 3Ph |
| Power | 13.2 kW |
| Capacity (ea. chamber) | Four 12" or 13" pizzas/ one 18" pizza or one 24" x 16" pizza |
| Chamber Dimensions (LDH) | (27.6" x 27.6" x 5.9") x 2 |
| Dimensions (LDH) | 43" x 39.8" x 29.5" |
| Gross Dimensions | 43.3" x 44" x 33" |
| Weight | 403.4 lbs. / 183 kg. |
| Gross Weight | 443 lbs. / 201 kg. |



40638

Double Chamber/ Mechanical Control / 41" x 28" Chamber

| | |
|--------------------------|---|
| Item | 40641 |
| Model | PE-IT-0049-D |
| Maximum Temperature | 450° C / 842° F |
| Electrical | 220V / 60Hz / 3Ph |
| Power | 18 kW |
| Capacity (ea. chamber) | Six 12" or 13" pizzas/ Two 18" pizzas or Two 24" x 16" pizzas |
| Chamber Dimensions (LDH) | (41.3" x 27.6" x 5.9") x 2 |
| Dimensions (LDH) | 56.9" x 39.8" x 29.5" |
| Gross Dimensions | 59" x 44" x 32" |
| Weight | 509 lbs. / 231 kg. |
| Gross Weight | 530 lbs. / 240 kg. |



40641

Double Chamber/ Digital Control/ 41" x 28" Chamber

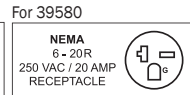
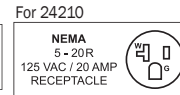
| | |
|---------------------------------|--|
| Item | 40643 |
| Model | PE-IT-0049-DD |
| Maximum Temperature | 450° C / 842° F |
| Electrical | 220V / 60Hz / 3Ph |
| Power | 18 kW |
| Capacity (ea. chamber) | Six 12" or 13" pizzas/ Two 18" pizzas or Two 24" x 16" pizzas |
| Chamber Dimensions (LDH) | 41.3" x 27.6" x 5.9" (x 2) |
| Dimensions (LDH) | 56.9" x 39.8" x 29.5" |
| Gross Dimensions | 58" x 43" x 34" |
| Weight | 508.2 lbs. / 230.5 kg |
| Gross Weight | 520 lbs. / 236 kg |



Optional Accessories (Sold Separately)

| Item | Description |
|-------|---|
| 41604 | Stainless Steel Stand for item 40637 |
| 41605 | Stainless Steel Stand for item 40638 |
| 40642 | Stainless Steel Stand for item 40641, 40643 |
| 41603 | Stainless Steel Hood for Item 40637 and 40638 |
| 40644 | Stainless Steel Hood for Item 40641 and 40643 |
| 40645 | Wheels for Item 40637, 40638, 40641 and 40643 |

COUNTERTOP PIZZA OVEN - SINGLE AND DOUBLE CHAMBER



FEATURES

- Come with a removable half-inch thick ceramic pizza deck large enough to fit 18-inch pizzas or a variety of other food such as pies, bread sticks, and pretzels
- Top and bottom heating elements each have a different on/off control switches for even heating
- Equipped with a manual 30-minute timer, interior light, and a viewing window
- Stackable and comes with 4-inch adjustable legs



Single Chamber

Double Chamber

| Item | 24210 | 39580 |
|---------------------------------|-------------------------------------|-------------------------------------|
| Model | PE-CN-1800-S | PE-CN-3200-D |
| Temperature | 176.67° - 398.89° C / 350° - 750° F | 176.67° - 398.89° C / 350° - 750° F |
| Electrical | 120V / 60 Hz / 1Ph | 240V / 60 Hz / 1Ph |
| Power | 1.8 kW | 3.2 kW |
| Chamber Dimensions (WDH) | 18.11" x 18.11" x 3.93" | (18.11" x 18.11" x 3.93") x 2 |
| Dimensions (WDH) | 27.18" x 27.37" x 15.25" | 27.18" x 27.37" x 25.75" |
| Gross Dimensions | 34" x 33" x 19.5" | 34" x 33" x 32" |
| Weight | 88 lbs. / 40 kg. | 160 lbs. / 73 kg. |
| Gross Weight | 136.4 lbs. / 62 kg. | 198 lbs. / 90 kg. |

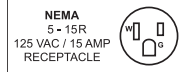
COUNTERTOP CONVECTION OVENS

Pan is not included. Item 44519 only available in Canada

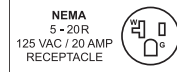
FEATURES

- Light to medium-duty commercial convection ovens
- Ideal for cheese melting and toasting
- Functions of baking, defrosting, warming and reheating
- Air forced heat circulation for even cooking
- Durable stainless steel housing and exterior
- Double pane glass door to view inside
- Constructed with aluminum handle
- 120 minutes timer with bell
- Power on and ready indication light
- Chrome wire racks included
- (Item 44307 & 44519) Features humidity function
- (Item 44519) Features grill function

For 43217



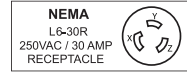
For 43218



For 45599 & 44519



For 44307



43217



43218



45599



44519



44307

1/4 Size Pan/ 21L Capacity with 2 Shelves

1/2 Size Pan/ 47L Capacity with 2 Shelves

| Item | 43217 | 43218 |
|-------------------|------------------------------|------------------------------|
| Model | CE-CN-0021 | CE-CN-0047 |
| Power | 1.44 kW | 1.6 kW |
| Number Of Racks | 3 | 4 |
| Pan Size | 1/4 (13" x 9") | 1/2 (18" x 13") |
| Temperature Range | 65 - 250 °C/ 150 - 500 °F | 65 - 250 °C/ 150 - 500 °F |
| Capacity | 21L / 0.74 cu.ft | 47L / 1.66 cu.ft |
| Electrical | 120V / 60Hz / 1 | 120V / 60Hz / 1 |
| Weight | 32.4 lbs./14.7 kg. | 43.4 lbs./ 19.7 kg. |
| Gross Weight | 38 lbs./17 kg | 49 lbs./ 22.3 kg |
| Dimensions | 18.7" x 20" x 15" | 22.8" x 22" x 16" |
| Gross Dimensions | 23" x 22" x 18" | 26" x 26" x 18" |

1/2 Size Pan/ 66L Capacity

1/2 Size Pan/ 66L Capacity NEW

Full Size Pan/ 100L Capacity

| Item | 45599 | 44519 | 44307 |
|-------------------|------------------------------|------------------------------|------------------------------|
| Model | CE-CN-0066 | CE-CN-0066-G | CE-CN-0004-C |
| Power | 2.8 kW | 2.8 kW | 4.5 kW |
| Number Of Racks | 4 | 4 | 4 |
| Pan Size | 1/2 (18" x 13") | 1/2 (18" x 13") | Full size (26" x 18.1") |
| Temperature Range | 65 - 250 °C/ 150 - 500 °F | 65 - 250 °C/ 150 - 500 °F | 65 - 300 °C/ 150 - 500 °F |
| Capacity | 66L / 2.3 cu.ft | 66L / 2.3 cu.ft | 100 L / 3.5 cu.ft |
| Electrical | 220V / 60Hz / 1 | 220V / 60Hz / 1 | 220V/60Hz/1 |
| Weight | 52 lbs./23.6 kg. | 52 lbs./23.6 kg. | 100.5 lbs. / 45.6 kg. |
| Gross Weight | 59.5 lbs./ 27 kg. | 59.5 lbs./ 27 kg. | 126 lbs. / 57.2 kg. |
| Dimensions | 22.8" x 22" x 20" | 22.8" x 22" x 20" | 31.8" x 28.8" x 22.75" |
| Gross Dimensions | 26" x 25" x 23" | 26" x 25" x 23" | 37" x 32.48" x 26.18" |

NATURAL GAS TANDOOR OVENS *Massachusetts Approved Plumbing Products*

FEATURES

- Fueled with natural gas, this oven cooks very quickly without burning
- Produces tender, tastier meat as it preserves all the flavors and juices while cooking

Each tandoor includes

- 12 kewers for cooking
- Tawa (hot plate)
- Clay balls
- Extra clay for the clay pot
- Gaddi for naan making
- Spiced oil for clay seasoning



| | 14" Gas Burner | 16" Gas Burner | 17" Gas Burner | 18" Gas Burner |
|------------------------------------|------------------|----------------------|----------------------|----------------------|
| Item | 47338 | 44386 | 44285 | 44385 |
| Model | CE-IN-24X24 | CE-IN-2830 | CE-IN-3232 | CE-IN-3434 |
| BTU Per Hour | 48,000 BTU | 48,000 BTU | 56,000 BTU | 70,000 BTU |
| Outer Box | Stainless Steel | Stainless steel | Stainless steel | Stainless steel |
| Mouth Opening | 12" | 14" | 16" | 18" |
| Clay Pot (DiaH) | 19" x 29" | 23" x 29" | 26" x 29" | 28" x 29" |
| Lid Size | 17" | 19" | 21" | 23" |
| Gas Burner (Umbrella) | 9" | 9" | 10" | 12" |
| Gas Burner (Pipe Extension) | 14" | 16" | 17" | 18" |
| Weight | 374 lbs / 175 kg | 409.2 lbs / 186 kg | 484 lbs / 220 kg | 539 lbs / 245 kg |
| Gross Weight | 495 lbs / 225 kg | 519.2 lbs / 236 kg | 616 lbs / 280 kg | 693 lbs / 315 kg |
| Dimensions (DWH) | 24" x 24" x 36" | 30" x 28" x 36" | 32" x 32" x 36" | 34" x 34" x 36" |
| Gross Dimensions | 32" x 26" x 46" | 38" x 30" x 36" | 40" x 36" x 46" | 42" x 38" x 46" |
| Conversion Kit Included | YES | NO (Sold Separately) | NO (Sold Separately) | NO (Sold Separately) |

Our clay pot integrity is reliant on the way it is handled in the kitchen. The usual life for the integrity of the pot is five years. For this reason, our clay pot is not under warranty. Natural Gas regulatory for each tandoor ovens must be purchased separately.

SOUS VIDE COOKERS

FEATURES

- Designed to regulate the temperature up to a maximum of 85 °C
- Used to cook vacuum packaged product
- Simple operation and no supervision required
- Microprocessor technology with temperature control
- Large bright temperature display
- 304 stainless steel body



| | 8.5 QT Capacity | 21 QT Capacity |
|----------------------------|--|--|
| Item | 39512 | 38039 |
| Model | CE-CN-0008 | CE-CN-0020 |
| Max Temperature | 85 °C / 185 °F | 85 °C / 185 °F |
| Capacity | 8.5 QT / 8L | 21 QT / 20L |
| Power | 1 kW | 2 kW |
| Electrical | 110V / 60Hz | 110V / 60Hz |
| Weight (Net/Gross) | 26.18 lbs (11.9 kg) / 28 lbs (12.7 kg) | 41.36 lbs (18.8 kg) / 42 lbs (19.1 kg) |
| Internal Dimensions | 11" x 10" x 13" | 20.75" x 13" x 6" |
| Dimensions | 14.5" x 12" x 12.25" | 22.5" x 14.5" x 12.25" |
| Gross Dimensions | 20" x 17" x 17" | 27" x 10" x 16" |

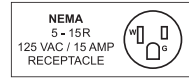


DELICIOUS AND PERFECTLY COOKED FOOD ANYTIME!

SOUS VIDE WITH DIGITAL CONTROL AND TIMER

FEATURES

- High-end quality, durable stainless steel machine body, LED function display, digital control, timer, and low water level detection alarm
- Can work up to 99 hours and its powerful memory function can keep the last setting for working time and temperature



| | |
|---------------------|-----------------------------|
| Item | 44376 |
| Model | CE-CN-0110 |
| Temperature Setting | 5°C - 99°C / 41°F - 210.2°F |
| Time Setting | 5 minutes- 99 hours |
| Suggested Volume | ≤ 30L |
| Power | 1.2 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 3.52 lbs./ 1.6 kg |
| Gross Weight | 4.3 lbs./ 2 kg |
| Dimensions | 3.7" x 2.32" x 13.34" |
| Gross Dimensions | 7.87" x 6.5" x 13" |



BAIN MARIE

FEATURES

- Constructed with high quality stainless steel
- Provide high-efficiency performance
- Equipped with a thermostat
- All include glass sneeze guard, clear lids, and half-size pans
- Can accommodate full-size pans in lieu of two half-size pans
- Ideal for restaurants, hotels, banquet halls, and cafeterias



For 42156 & 42157



For 43055



42157



| | 3 (Half-Size) Pans Capacity | 4 (Half-Size) Pans Capacity | 5 (Half-Size) Pans Capacity |
|-------------------|-----------------------------|-----------------------------|-----------------------------|
| Item | 42156 | 42157 | 43055 |
| Model | FW-CN-0905 | FW-CN-1170 | FW-CN-1435 |
| Power | 1.5 KW | 1.5 KW | 1.8 KW |
| Pan Capacity | 1/2-size x 3"D | 1/2-size x 4"D | 1/2-size x 4"D |
| Temperature Range | 30-85° C / 86-185° F | 30-85° C / 86-185° F | 30-85° C / 86-185° F |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Weight | 29 lbs./ 13.2 kg | 35.7 lbs./ 16.2 kg | 44 lbs./ 20 kg. |
| Gross Weight | 34 lbs./ 15.4 kg | 64 lbs./ 29 kg. | 51 lbs./ 23 kg. |
| Dimensions (DWH) | 13.78" x 36" x 12.40" | 13.78" x 46" x 12.40" | 13.78" x 56.50" x 12.40" |
| Gross Dimensions | 17" x 39" x 11" | 17" x 50" x 10" | 16" x 60" x 11" |

STEAM TABLE WITH CUTTING BOARD *Pans sold separately*

NEW

For 46646

NEMA
6 - 30R
250 VAC / 30 AMP
RECEPTACLE



For 46574, 46647, 46648

NEMA
6 - 20R
250 VAC / 20 AMP
RECEPTACLE



FEATURES

- Perfect for buffet and catering services
- With a durable stainless steel construction
- Has a convenient undershelf where you could store extra serving utensils, food pans, or any other kitchen tools that you need
- Polycarbonate cutting board as an extra work space in case you need to fill out food pans or plates
- See page 139 and 140 for optional sneeze guards and overshelves



Intertek



Intertek



| | 2-Pan Size Capacity | 3-Pan Size Capacity | 4-Pan Size Capacity | 5-Pan Size Capacity |
|---|---|---|---|---|
| Item | 46646 | 46574 | 46647 | 46648 |
| Model | FW-CN-002-H | FW-CN-0003-H | FW-CN-0004-DH | FW-CN-0005-FH |
| Power | 1.5 kW - 2 kW | 2.25 kW - 3 kW | 3 kW - 4 kW | 3.75 kW - 5 kW |
| Electrical | 208-240V / 60Hz / 1Ph | 208-240V / 60Hz / 1Ph | 208-240V / 60Hz / 1Ph | 208-240V / 60Hz / 1Ph |
| Max. Temperature | Approximately 212° F / 100° C | | | |
| Number Of Pans* | 2 | 3 | 4 | 5 |
| Pan Size | 20.78" x 12.8" x 6" | 20.78" x 12.8" x 6" | 20.78" x 12.8" x 6" | 20.78" x 12.8" x 6" |
| Undershelf Size | 27.6" x 18" x 2" | 42" x 18" x 2" | 56" x 18" x 2" | 69.7" x 18" x 2" |
| Cutting Board Size | 30" x 7.9" x 0.5" | 44" x 7.9" x 0.5" | 58" x 7.6" x 0.5" | 72" x 7.9" x 0.5" |
| Dimensions (WDH) | 30" x 30" x 34" | 44" x 30" x 34" | 58" x 30" x 34" | 72" x 30" x 34" |
| Gross Dimensions | 34" x 25" x 20" | 48" x 25" x 20" | 61" x 25" x 20" | 75" x 25" x 20" |
| Weight | 75 lbs / 34kg | 99 lbs / 45 kg | 128 lbs / 58 kg | 150 lbs/ 68 kg |
| Gross Weight | 101 lbs / 46 kg | 132 lbs / 60 kg | 165 lbs / 75 kg | 194 lbs / 88 kg |
| Optional <i>(Sold Separately)</i> | Item 47017 Overshelf Item 47021 Sneeze Guard | Item 47018 Overshelf Item 47022 Sneeze Guard | Item 47019 Overshelf Item 47023 Sneeze Guard | Item 47020 Overshelf Item 47024 Sneeze Guard |

STEAM TABLE/DISPLAY WARMER S WITH 1210L CAPACITY

FEATURE

- Equipped with integrated lighting, cough protection, shelving and 4 castors (2 with brakes)
- Stainless steel work top and basin with drain-tap
- Perfect for buffet and catering services



NEMA
5 - 15R
125 VAC / 15 AMP
RECEPTACLE



| | |
|--------------------------|------------------------|
| Item | 44506 |
| Model | DW-CN-1210 |
| Temperature Range | 30-90° C/ 86-194° F |
| Capacity | 1210L, (3) 1/1 GN Pans |
| Rate Input Power | 1.45 kW |
| Rated Current | 13A |
| Electrical | 110V/60Hz/1Ph |
| Dimensions | 48" x 30" x 54" |
| Gross Dimensions | 52" x 33.7" x 44" |
| Weight | 176 lbs/ 80Kg |
| Gross Weight | 222.7 lbs/ 101Kg |



OPEN WELL GAS STEAM TABLES WITH CUTTING BOARD *Pans sold separately*



FEATURES

- Perfect for buffet and catering services
- With a durable stainless steel construction
- Has a convenient undershelf where you could store extra serving utensils, food pans, or any other kitchen tools that you need
- Polycarbonate cutting board as an extra work space in case you need to fill out food pans or plates
- See page 139 and 140 for optional sneeze guards and overshelves



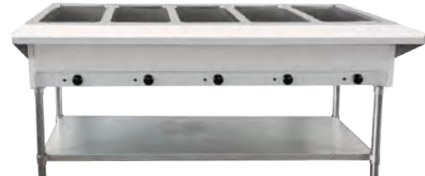
47342 / 47362



47343 / 47363



47344 / 47364



47345 / 47365

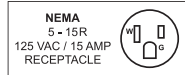
| | 2-Pan Size Capacity | 3-Pan Size Capacity | 4-Pan Size Capacity | 5-Pan Size Capacity |
|---|---|---|---|---|
| Item | 47342 | 47343 | 47344 | 47345 |
| Model | FW-CN-0002-NG | FW-CN-0003-NG | FW-CN-0004-NG | FW-CN-0005-NG |
| Gas Type | Natural | Natural | Natural | Natural |
| BTU | 7000 | 10,500 | 14,000 | 17,500 |
| Max. Temperature | 95°C / 203°F | | | |
| Number Of Pans* | 2 | 3 | 4 | 5 |
| Pan Size | 20.78" x 12.8" x 6" Full Size Pan | 20.78" x 12.8" x 6" Full Size Pan | 20.78" x 12.8" x 6" Full Size Pan | 20.78" x 12.8" x 6" Full Size Pan |
| Undershelf Size | 27.6" x 18.2" x 2" | 41.7" x 18.2" x 2" | 55.7" x 18.2" x 2" | 69.7" x 18.2" x 2" |
| Cutting Board Size | 34" x 7.9" x 0.5" | 44.1" x 7.9" x 0.5" | 58.1" x 7.9" x 0.5" | 72" x 7.9" x 0.5" |
| Dimensions | 30" x 30.4" x 34.4" | 44.1" x 30.4" x 34.4" | 58.1" x 30.4" x 34.4" | 72" x 30.4" x 34.4" |
| Gross Dimensions | 33.9" x 25.2" x 20.5" | 47.6" x 25.2" x 20.5" | 61.4" x 25.2" x 20.5" | 75.2" x 25.2" x 20.5" |
| Weight | 75 lbs / 34 kg | 99.2 lbs / 45 kg | 127.9 lbs / 58 kg | 149.9 lbs / 68 kg |
| Gross Weight | 101.4 lbs / 46 kg | 132.3 lbs / 60 kg | 165.3 lbs / 75 kg | 194 lbs / 88 kg |
| Optional <i>(Sold Separately)</i> | Item 47017 Overshelf Item 47021 Sneeze Guard | Item 47018 Overshelf Item 47022 Sneeze Guard | Item 47019 Overshelf Item 47023 Sneeze Guard | Item 47020 Overshelf Item 47024 Sneeze Guard |

| | 2-Pan Size Capacity | 3-Pan Size Capacity | 4-Pan Size Capacity | 5-Pan Size Capacity |
|---|---|---|---|---|
| Item | 47362 | 47363 | 47364 | 47365 |
| Model | FW-CN-0002-LP | FW-CN-0003-LP | FW-CN-0004-LP | FW-CN-0005-LP |
| Gas Type | Propane | Propane | Propane | Propane |
| BTU | 7000 | 10,500 | 14,000 | 17,500 |
| Max. Temperature | 95°C / 203°F | | | |
| Number Of Pans* | 2 | 3 | 4 | 5 |
| Pan Size | 20.78" x 12.8" x 6" Full Size Pan | 20.78" x 12.8" x 6" Full Size Pan | 20.78" x 12.8" x 6" Full Size Pan | 20.78" x 12.8" x 6" Full Size Pan |
| Undershelf Size | 27.6" x 18.2" x 2" | 41.7" x 18.2" x 2" | 55.7" x 18.2" x 2" | 69.7" x 18.2" x 2" |
| Cutting Board Size | 34" x 7.9" x 0.5" | 44.1" x 7.9" x 0.5" | 58.1" x 7.9" x 0.5" | 72" x 7.9" x 0.5" |
| Dimensions | 30" x 30.4" x 34.4" | 44.1" x 30.4" x 34.4" | 58.1" x 30.4" x 34.4" | 72" x 30.4" x 34.4" |
| Gross Dimensions | 33.9" x 25.2" x 20.5" | 47.6" x 25.2" x 20.5" | 61.4" x 25.2" x 20.5" | 75.2" x 25.2" x 20.5" |
| Weight | 75 lbs / 34 kg | 99.2 lbs / 45 kg | 127.9 lbs / 58 kg | 149.9 lbs / 68 kg |
| Gross Weight | 101.4 lbs / 46 kg | 132.3 lbs / 60 kg | 165.3 lbs / 75 kg | 194 lbs / 88 kg |
| Optional <i>(Sold Separately)</i> | Item 47017 Overshelf Item 47021 Sneeze Guard | Item 47018 Overshelf Item 47022 Sneeze Guard | Item 47019 Overshelf Item 47023 Sneeze Guard | Item 47020 Overshelf Item 47024 Sneeze Guard |

THREE-BULB FREESTANDING HEAT LAMP *Tray sold separately*

FEATURES

- Perfect for banquet halls, buffets, and restaurants
- Durable infrared bulb (250 watts each)
- Aluminum reflector with ventilation holes
- Warming up the tray within minutes



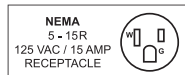
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|----------------------------|--|
| Item | 41787 |
| Model | FW-CN-0825 |
| Electrical | 110V / 60Hz / 1Ph |
| Power | 0.25 kW / 110V (per bulb) |
| Base To Bulb Height | 15.2" |
| Weight | 6.2 lbs. / 2.8 kg. |
| Gross Weight | 8.8 lbs. / 4 kg. |
| Dimensions | 31" x 13" x 24" |
| Gross Dimensions | 31.4" x 13.6" x 9.8" |
| Optional Item | 13" x 21" x 2.25" Food tray (Item 27181) |



HEAT LAMP WITH 250-WATT BULBS *Tray sold separately*

FEATURES

- Ventilated Aluminum Reflectors
- Warm up the tray within 5 minutes



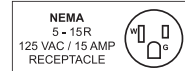
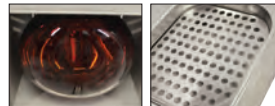
| | | |
|-------------------------|--|--------------|
| Item | 21637 | 46572 |
| Model | FW-CN-0533 | FW-CN-0533-B |
| Color | Stainless Steel | Black |
| Electrical | 110V / 60Hz / 1Ph | |
| Power | 0.5 kW (2 x 0.25 kW) | |
| Base To Bulb | Default Height: 15" Max Height: 21" | |
| Weight | 6 lbs. / 2.7 kg. | |
| Gross Weight | 10 lbs. / 4.5 kg. | |
| Gross Dimensions | 23" x 13" x 28" | |
| Optional Item | 13" x 21" x 2.25" Food tray (Item 27181) | |



HEAT LAMP WITH TRAY AND 275-WATT INFRARED BULB

FEATURES

- Infrared bulb, a removable tray and perforated oil tray for easy cleaning
- Polished stainless steel construction



| | Single Bulb Heat Lamp | Double Bulb Heat Lamp |
|-------------------------|-------------------------|--------------------------|
| Item | 39602 | 39601 |
| Model | FW-CN-0736 | FW-CN-0936 |
| Electrical | 110V / 60Hz | 110V / 60Hz |
| Power | 0.275 kW | 0.275 kW |
| Base to Bulb | 13.75" | 13.75" |
| Weight | 12 lbs. / 5.5 kg. | 14 lbs. / 6 kg. |
| Gross Weight | 14 lbs. / 6.4 kg. | 16 lbs. / 7 kg. |
| Dimensions | 15.7" x 13.25" x 23.05" | 23.75" x 13.25" x 23.05" |
| Gross Dimensions | 18" x 16" x 25" | 26" x 16" x 24" |



CHIP DUMP

FEATURES

- Designed to keep food warm while waiting for it to be served
- Simply switch the unit on and the element will start heating up, and provide consistent heating

| | Countertop | Floor Standing |
|------------------|--------------------------|--------------------------|
| Item | 23574 | 43260 |
| Model | FW-CN-0902 | FW-CN-0032-F |
| Power | 0.85 kW | 0.2 kW |
| Base To Bulb | 14.75" | 12" |
| Electrical | 120V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Weight | 18 lbs. / 8.16 kg. | 83.75 lbs. / 38 kg. |
| Gross Weight | 26 lbs. / 11.79 kg. | 114.64 lbs. / 52 kg. |
| Dimensions (DWH) | 22.25" x 13.25" x 19.75" | 30.75" x 15.75" x 48.75" |
| Gross Dimensions | 24" x 15" x 22" | 19.7" x 35.4" x 42" |



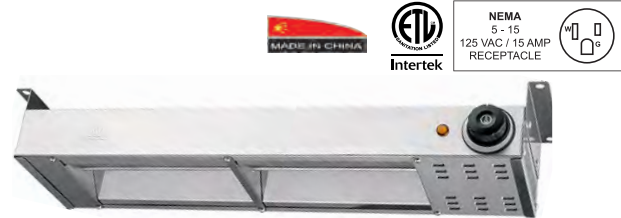
OVERHEAD STRIP WARMER



FEATURES

- Great addition to any commercial kitchen that wants to keep plated food hot and ready to serve

| | 24" | 36" | 48" | 60" |
|---|----------------------------|---------------------|---------------------|---------------------|
| Item | 46687 | 46640 | 46697 | 46698 |
| Model | FW-CN-0001-B | FW-CN-0002-B | FW-CN-0003-B | FW-CN-0004-B |
| Power | 0.5 kW | 0.85 kW | 1.2 kW | 1.55 kW |
| Electrical | 120V / 60Hz / 1Ph | | | |
| Heating Source | Electrical Heating Element | | | |
| Weight | 6 lbs / 2.8 kg | 8.4 lbs / 3.8 kg | 10.6 lbs / 4.8 kg | 13 lbs / 5.9 kg |
| Gross Weight | 8 lbs / 3.5 kg | 10.6 lbs / 4.8 kg | 13.7 lbs / 6.2 kg | 15.9 lbs / 7.2 kg |
| Max Dimensions (DWH) (including brackets) | 6" x 25.7" x 3.9" | 6" x 37.7" x 3.9" | 6" x 49.8" x 3.9" | 6" x 61.8" x 3.9" |
| Gross Dimensions | 8.7" x 26.7" x 5.5" | 8.7" x 38.9" x 5.5" | 8.7" x 50.7" x 5.5" | 8.7" x 62.9" x 5.5" |



32-INCH DISPLAY WARMER

FEATURES

- Tempered glass sides & fixed rubber feet
- Independent heat & light controls for each shelf
- Adjustable thermostat
- Adjustable divider rods for easy organization of food product

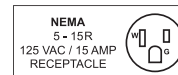
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|-------------------|------------------------|
| Item | 43465 |
| Model | DW-CN-0085 |
| Capacity | 85 L/ 3 Cu.ft |
| Temperature Range | 30 - 85°C / 86 - 185°F |
| Power | 1.16 kW |
| Electrical | 110V/60Hz |
| Rated Current | 10A |
| Weight | 41 Kg/ 90.4 lbs |
| Gross Weight | 44 Kg/ 97 lbs |
| Dimensions | 31.5" x 27.8" x 27.2" |
| Gross Dimensions | 34.1" x 30.2" x 27.8" |



HOT PLATE FOOD WARMER

FEATURES

- Stainless steel construction
- Fits one standard 1/1 GN pan or any heat-resistant cookware
- Even heating surface
- Temperature range: 40 - 100°C / 104 - 212°F



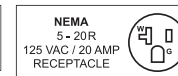
| | |
|--------------------------|--------------------------|
| Item | 20180 |
| Model | FW-CN-0450 |
| Temperature Range | 40 - 100°C / 104 - 212°F |
| Power | 0.45 kW |
| Material | Stainless steel |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 8.9 lbs./ 4.05 kg |
| Gross Weight | 10.8 lbs./ 4.9 kg |
| Dimensions | 20.9" x 12.8" x 3" |
| Gross Dimensions | 23.2" x 16.3" x 19" |



COUNTERTOP CHIP WARMER

FEATURES

- Ideal for small to medium size food operation who wants to keep their French fries or potato wedges warm and at perfect serving temperature
- Salt shaker included



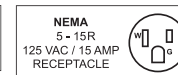
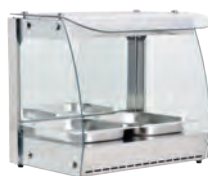
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|--------------------------|---------------------------|
| Item | 43452 |
| Model | FW-CN-0300-C |
| Power | 0.3 kW |
| Temperature Range | 45° - 75°C / 113° - 167°F |
| Electrical | 110V / 60Hz |
| Weight | 69.4 lbs / 31.5 kg |
| Gross Weight | 80.5 lbs / 36.5 kg |
| Dimensions | 26.77" x 27.55" x 31.75" |
| Gross Dimensions | 30" x 30" x 35" |



SELF SERVICE HEATED DISPLAY CASES

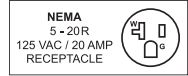
FEATURES

- Interior lighting and curved glass
- Great for delis, grocery stores, and cafes
- Waterproof grade: IPX4



| | 66L | 100L |
|--------------------------|--------------------------|--------------------------|
| Item | 43120 | 43121 |
| Model | FW-CN-0066-C | FW-CN-0100-C |
| Temperature Range | 30° - 85°C / 86° - 185°F | 30° - 85°C / 86° - 185°F |
| Rated Current | 4.5A | 4.7A |
| Rated Input Power | 0.52 kW | 0.55 kW |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Weight | 39.9 lbs. / 18.1 kg. | 56.4 lbs. / 25.6 kg. |
| Gross Weight | 44 lbs. / 20 kg. | 61.7 lbs. / 28 kg. |
| Dimensions (DWH) | 17" x 22" x 20.4" | 18.4" x 24.6" x 25.6" |
| Gross Dimensions | 19.68" x 24.60" x 22" | 20.4" x 27" x 27.3" |

35L/50L CAPACITY COUNTERTOP DISPLAY WARMER WITH FRONT AND REAR GLASS DOORS



FEATURES

- Non-adjustable chrome plated shelf
- Stainless steel construction
- Adjustable temperature controller
- Constructed with front and rear doors

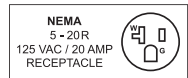


1 Front/ 1 rear hinged door

2 Front/ 2 rear hinged doors

| | | |
|--------------------------|-----------------------|-----------------------|
| Item | 41869 | 41871 |
| Model | DW-CN-0035 | DW-CN-0050 |
| Temperature Range | 30 - 90°C/ 86-194 °F | 30 - 90°C/ 86-194 °F |
| Storage Volume | 35L | 50L |
| Power | 0.8 kW | 0.8 kW |
| Rated Current | 6.8 A | 6.8 A |
| Electrical | 110V/60Hz/1Ph | 110V/60Hz/1Ph |
| Weight | 26 lbs. / 11.8 kg. | 30.2 lbs. / 13.7 kg. |
| Gross Weight | 42 lbs. / 19 kg. | 47 lbs. / 21.3 kg. |
| Dimensions | 21.8" x 14.2" x 12.2" | 21.8" x 14.2" x 14.8" |
| Gross Dimensions | 24.6" x 17.4" x 14.3" | 24.6" x 17.4" x 16.8" |

80L/115L CAPACITY COUNTERTOP DISPLAY WARMER WITH FRONT AND REAR GLASS DOORS



FEATURES

- Removable fixed chrome plated shelves included
- Stainless steel construction with front and rear hinged glass doors
- Adjustable temperature controller
- Interior LED lighting



2 Front/ 2 Rear Hinged Doors

3 Front/ 3 Rear Hinged Doors

| | | |
|----------------------------|--------------------------|--------------------------|
| Item | 41872 | 41873 |
| Model | DW-CN-0080-L | DW-CN-0115-L |
| Temperature Range | 30° - 90°C / 86° - 194°F | 30° - 90°C / 86° - 194°F |
| Storage Volume | 80 L | 115 L |
| Lamp Power | 2.6 W | 2.6 W |
| Rated Input Power | 1 kW | 1.3 kW |
| Wire Shelf Size | 13.25" x 23.75" | 13.25" x 23.75" |
| Grade Of Waterproof | IPX4 | IPX4 |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Weight | 35.7 lbs. / 16.2 kg. | 43.4 lbs. / 19.7 kg. |
| Interior Dimensions | 27" x 14.63" x 9.5" | 27" x 14.63" x 14.5" |
| Dimensions | 15.75" x 27.63" x 14.5" | 15.75" x 27.63" x 19.5" |
| Gross Dimensions | 30.8" x 20" x 17" | 30.8" x 19" x 22" |

COUNTERTOP DISPLAY WARMER WITH FRONT CURVE GLASS



FEATURES

- Removable fixed chrome plated shelves included
- Stainless steel construction with hinged glass door
- Temperature Range: 30° - 90°C / 86° - 194°F
- Adjustable temperature controller



1 rear hinged door

2 rear hinged doors

| Item | 41868 | 41870 |
|---------------------|--------------------------|--------------------------|
| Model | DW-CN-0025-L | DW-CN-0045-L |
| Temperature Range | 30° - 90°C / 86° - 194°F | 30° - 90°C / 86° - 194°F |
| Storage Volume | 25 L | 45 L |
| Amps | 6.8A | 6.8A |
| Input Power | 0.8 kW | 0.8 kW |
| Grade Of Waterproof | IPX4 | IPX4 |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Weight | 26.5 lbs. / 12 kg. | 31 lbs. / 14 kg. |
| Gross Weight | 33 lbs. / 15 kg. | 37 lbs. / 16.8 kg. |
| Dimensions (DWH) | 15" x 22" x 12" | 15" x 22" x 15" |
| Gross Dimensions | 25" x 18" x 15" | 25" x 18" x 17" |

ELITE SERIES HOT DISPLAY SHOWCASE



FEATURES

- Adjustable temperature controller
- Temperature display
- Adjustable chrome plated shelves
- Back doors
- Front top light box with decals



Elite Series 18" - 3.42 cu.ft.

Elite Series 26" - 3.78 cu.ft.

Elite Series 26" - 4.84 cu.ft.

| Item | 40000 | 40002 | 40001 |
|-------------------|----------------------------|----------------------------|----------------------------|
| Model | DW-CN-0097 | DW-CN-0107 | DW-CN-0137 |
| Temperature Range | 30°C - 90°C / 86°F - 194°F | 30°C - 90°C / 86°F - 194°F | 30°C - 90°C / 86°F - 194°F |
| Volume | 97L / 3.42 cu. ft. | 107L / 3.78 cu. ft. | 137L / 4.84 cu. ft. |
| Input Power | 0.786 kW | 0.986 kW | 1.05 kW |
| Amps | 7.2A | 9A | 9.5A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Lamp Power | 11 W | 11 W | 11 W |
| Weight | 48.5 lbs. / 21.9 kg. | 49.6 lbs. / 22.4 kg. | 59.5 lbs. / 26.9 kg. |
| Gross Weight | 50.5 lbs. / 22.9 kg. | 50.5 lbs. / 22.9 kg. | 63 lbs. / 28.6 kg. |
| Dimensions (WDH) | 18" x 17.8" x 30.9" | 25.5" x 19" x 25.9" | 25.5" x 19.2" x 30.9" |
| Gross Dimensions | 21" x 21.1" x 33" | 29" x 21.1" x 29" | 28" x 21" x 33" |

25-INCH RECTANGULAR DISPLAY WARMER

FEATURES

- Specially designed for displaying food while keeping consistent temperature
- Equipped with a temperature control
- Opens from back

| | |
|-----------------------|----------------------------|
| Item | 26086 |
| Model | DW-CN-0641 |
| Power | 1 kW |
| Temperature | 30° - 85° C / 86° - 185° F |
| Inner Dimension (DWH) | 13.25" x 22.75" x 14.5" |
| Display Layers | 4 |
| Shelf Size | 11.75" x 22" |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 41.8 lbs. / 18.9 kg. |
| Gross Weight | 52 lbs. / 23.6 kg. |
| Dimension (DWH) | 13.25" x 25.25" x 20.75" |
| Gross Dimensions | 18" x 24" x 30" |



14-INCH DISPLAY WARMER WITH CURVED GLASS

FEATURES

- Specially designed for displaying food while keeping consistent temperature
- Equipped with a temperature control
- Opens from back

| | |
|------------------|---|
| Item | 21829 |
| Model | DW-CN-0349 |
| Power | 0.85 kW |
| Temperature | 30° - 85° C / 86° - 185° F |
| Exterior Lights | Interior: Halogen x1 / Exterior: Incandescent x 2 |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 36.52 lbs. / 16.6 kg |
| Gross Weight | 50 lbs. / 22.7 kg |
| Dimensions (DWH) | 17.75" x 13.75" x 20.25" |
| Gross Dimensions | 23" x 20" x 24" |



26-INCH CURVED GLASS DISPLAY WARMER

FEATURES

- Specially designed for displaying food while keeping consistent temperature
- Equipped with a temperature control
- Comes with pans

| | |
|------------------|--|
| Item | 21479 |
| Model | DW-CN-0660 |
| Power | 1.2 kW |
| Shelf Sizes | 10.25" x 25" and 12.75" x 25" |
| Pans Size (DWH) | 13.75" x 9.75" x 1.5" |
| Temperature | 30° - 85° C / 86° - 185° F |
| Lights | Interior: Fluorescent x 1 / Exterior: Incandescent x 2 |
| Electrical | 110 V / 60Hz / 1Ph |
| Weight | 59.4 lbs. / 27 kg |
| Gross Weight | 90 lbs./ 40.8 kg |
| Dimension (DWH) | 19" x 26" x 23.5" |
| Gross Dimensions | 25" x 32" x 30" |

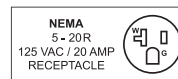


ELITE SERIES PIZZA DISPLAY WARMER

FEATURES

- Water reservoir for humidity control
- Eye-catching hot and fresh pizza display
- A 4-Tier circle rack that can hold 18" pizzas
- Adjustable temperature controller

| | |
|---------------------------|--|
| Item | 41468 |
| Model | DW-CN-0457-SS |
| Power | 1.70 kW |
| Temperature | 30°C - 90°C / 86°F - 194°F |
| Interior Lights | 11 Watts |
| Electrical | 110V / 60Hz / 1Ph |
| Maximum Pizza Size | 18" Diameter |
| Weight | 70.4 lbs. / 31.9 kg. |
| Gross Weight | 77 lbs. / 34.9 kg. |
| Dimensions (DWH) | 23.6" x 23.6" x 27.6" |
| Gross Dimensions | 27" x 28" x 29.5" |
| Optional Accessory | Item 44070: Pretzel Rotary Shelf for 41468 (Sold Separately) |



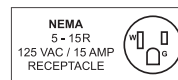
41468 with Pretzel Rotary Shelf Accessory (Sold Separately)

PIZZA DISPLAY WARMER

FEATURES

- Water reservoir for humidity control
- Equipped with a revolving display and tempered glass panels
- Maximum Pizza Size: 18" Diameter

| | |
|---------------------------|----------------------------|
| Item | 20427 |
| Model | DW-CN-0457 |
| Power | 1.38 kW |
| Temperature | 30°C - 85°C / 86°F - 185°F |
| Interior Lights | Fluorescent x 2 |
| Electrical | 110V / 60Hz / 1Ph |
| Maximum Pizza Size | 18" Diameter |
| Weight | 99 lbs. / 44.9 kg. |
| Gross Weight | 106 lbs. / 48 kg. |
| Dimensions (DWH) | 23.62" x 23.62" x 27.56" |
| Gross Dimensions | 28" x 29" x 32" |

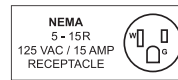


44-INCH COUNTERTOP DISPLAY WARMER

FEATURES

- Keep food a perfect serving temperature for hours
- Stainless steel construction and designed for maximum product visibility
- Ideal product for your busy buffet, cafeteria, or delis
- Pans included

| | |
|----------------------------|--------------------------|
| Item | 43119 |
| Model | DW-CN-0006 |
| Temperature Range | 30° - 90°C / 86° - 194°F |
| Storage Volume | 68 L |
| Rated Current | 7 |
| Rated Input Power | 0.8 kW |
| Grade of Waterproof | IPX4 |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 35 lbs. / 16 kg |
| Gross Weight | 55 lbs./ 25 kg |
| Dimensions (DWH) | 16.5" x 44" x 13.2" |
| Gross dimensions | 19" x 47" x 15" |



ELITE SERIES HOT FOOD MERCHANDISERS WITH FRONT AND BACK DOORS



FEATURES

- Brilliant Internal LED illumination on top
- Adjustable temperature controller
- Adjustable chrome plated shelves
- Front and rear doors
- Available upper storage



76L Capacity

96L Capacity

| | | |
|--------------------------|-------------------------|--------------------------|
| Item | 44437 | 40003 |
| Model | DW-CN-0076 | DW-CN-0096 |
| Temperature Range | 30 - 90°C / 86° - 194°F | 30° - 90°C / 86 - 194° F |
| Power | 0.8 kW | 0.98 kW |
| Electrical | 110V/60Hz/1Ph | 110V/60Hz/1Ph |
| Lamp Power | 1.44W X 3 | 1.44W X 3 |
| Storage Volume | 76 L / 2.7 cu. ft. | 96 L / 3.4 cu. ft. |
| Dimensions (WDH) | 13.17" x 19.54" x 26" | 25.75" x 19.8" x 26.2" |
| Gross Dimensions | 21.69" x 16" x 27.36" | 29.1" x 21.7" x 27.4" |
| Weight | 46.7 lbs./ 21 kg | 96 lbs./ 43.5 |



136L Capacity

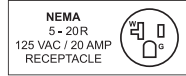
186L Capacity

| | | |
|--------------------------|------------------------|-------------------------|
| Item | 39999 | 44438 |
| Model | DW-CN-0136 | DW-CN-0186 |
| Temperature Range | 30- 90°C / 86 - 194° F | 30 - 90°C / 86 - 194° F |
| Power | 1.02 kW | 1.8 kW |
| Electrical | 110V/60Hz/1Ph | 110V/60Hz/1Ph |
| Lamp Power | 1.44W X 3 | 1.44W X 3 |
| Storage Volume | 136 L / 4.8 cu. ft. | 186 L / 6.6 cu. ft. |
| Dimensions (WDH) | 35" x 18.8" x 26.2" | 47.4" x 19.38" x 26" |
| Gross Dimensions | 38.3" x 22" x 28" | 21.69" x 50.3" x 27.36" |
| Weight | 136 lbs. / 61.7 kg | 117.9 lbs./ 53.5 kg |

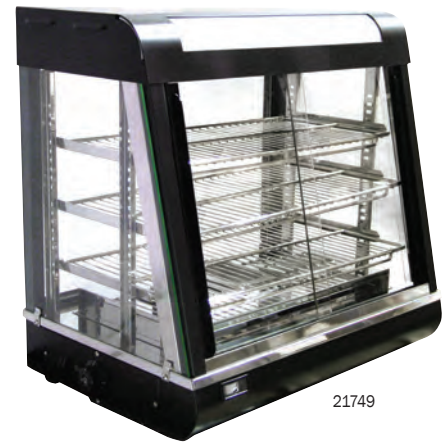
HOT FOOD MERCHANDISERS WITH FRONT AND BACK DOORS

FEATURES

- Designed with adjustable trays and glass on all sides
- Equipped with a thermostat monitor for consistent temperatures
- Water tray included to add humidity to the cabinet
- Opens front and back



| 27" Wide | |
|-------------------------|----------------------|
| Item | 21749 |
| Model | DW-CN-0686 |
| Capacity | 80L/2.8 Cu.Ft |
| Power | 1.34 kW |
| Temperature | 30-85 °C /86-185 °F |
| Exterior Lights | incandescent x 2 |
| Interior Lights | fluorescent x 2 |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 81.4 lbs. / 36.9 kg. |
| Dimensions (WDH) | 27" x 17" x 25" |
| Gross Weight | 110 lbs. / 49.8 kg. |
| Gross Dimensions | 32" x 23" x 31" |



21749

| 35.5" Wide | |
|-------------------------|------------------------|
| Item | 21570 |
| Model | DW-CN-0902 |
| Capacity | 130L/ 4.6 Cu.Ft |
| Power | 1.50 kW |
| Temperature | 30-85 °C /86-185 °F |
| Exterior Lights | incandescent x 2 |
| Interior Lights | fluorescent x 2 |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 110 lbs. / 49.8 kg. |
| Dimensions (WDH) | 35.5" x 18.75" x 23.5" |
| Gross Weight | 140 lbs. / 63.5 kg. |
| Gross Dimensions | 40" x 24" x 29" |



21570

| 47" Wide | |
|-------------------------|---------------------|
| Item | 21571 |
| Model | DW-CN-1194 |
| Capacity | 290L/ 10.2 Cu.Ft |
| Power | 1.50 kW |
| Temperature | 30-85 °C /86-185 °F |
| Exterior Lights | incandescent x 2 |
| Interior Lights | fluorescent x 2 |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 167 lbs. / 75.7 kg. |
| Dimensions (WDH) | 47" x 19" x 32" |
| Gross Weight | 213 lbs. / 96.6 kg. |
| Gross Dimensions | 52" x 26" x 36" |



21571

27-INCH COUNTERTOP CURVED GLASS DISPLAY WARMER

Matching Refrigerated Showcase (item 44629& 27155) is also available

FEATURES

- Eye catching internal LED lighting
- Front curved glass
- Digital adjustable temperature controller
- Comes with chrome plated shelves
- Easy access to sliding rear doors

| | |
|------------------------------|------------------------------|
| Item | 39535 |
| Model | DW-CN-0120 |
| Capacity (L/ Cu. Ft.) | 120 L / 4.24 Cu. Ft. |
| Power | 1.1 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Storage Temperature | 30°C - 82.2°C / 86°F - 180°F |
| Dimensions (WDH) | 26.7" x 22.4" x 26.4" |
| Gross Dimensions | 30" x 25" x 29" |
| Weight | 85 lbs. / 38.5 kg. |
| Gross Weight | 87 lbs. / 39.46 kg. |



34-INCH COUNTERTOP CURVED GLASS DISPLAY WARMER

Matching Refrigerated Showcase (item 44630) is also available

FEATURES

- Eye catching internal LED lighting
- Front curved glass
- Digital adjustable temperature controller
- Comes with chrome plated shelves
- Easy access to sliding rear doors

| | |
|------------------------------|------------------------------|
| Item | 39536 |
| Model | DW-CN-0160 |
| Capacity (L/ Cu. Ft.) | 160L / 5.65 Cu. Ft. |
| Power | 1.1 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Storage Temperature | 30°C - 82.2°C / 86°F - 180°F |
| Dimensions (WDH) | 33.7" x 22.36" x 26.4" |
| Gross Dimensions | 37" x 25" x 30" |
| Weight | 100 lbs. / 45.35 kg. |
| Gross Weight | 102 lbs. / 46.26 kg. |

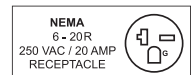


68-INCH HEATED FLOOR DISPLAY WARMER

FEATURES

- Eye catching internal LED lighting
- Easy adjustable shelves
- 4 Caster with 2 brakes
- Stainless steel interior and exterior

| | |
|-------------------------------|----------------------------|
| Item | 39537 |
| Model | DW-CN-0220 |
| Capacity (L / Cu. Ft.) | 220 L / 7.8 Cu. Ft. |
| Power | 1.65 kW |
| Electrical | 220V / 60Hz / 1Ph |
| Storage Temperature | 30°C - 90°C / 86°F - 194°F |
| Dimensions (WDH) | 19.4" x 23.6" x 68.6" |
| Gross Dimensions | 26" x 22" x 76" |
| Weight | 189.6 lbs. / 86 kg. |
| Gross Weight | 212 lbs. / 96 kg. |



/ REFRIGERATED DISPLAY MERCHANDISERS /

COMMERCIAL REFRIGERATION

27-INCH ALL BLACK COUNTERTOP REFRIGERATED SHOWCASE

Matching Heated Showcase (item 39535) is also available

FEATURES

- Comes with rear sliding doors, interior light, and glass windows on each side
- Designed to fit on table tops
- CE Certified



| | |
|-------------------------------|--------------------------|
| Item | 27155 |
| Model | RS-CN-0100-E |
| Capacity (L / Cu. Ft.) | 100 L / 3.5 cu. ft. |
| Rack Size | 12.25" x 24" |
| Temperature | 0° - 12°C / 32° - 53.5°F |
| Power Input | 0.16 kW |
| Refrigerant | R134A |
| Electrical | 110V / 60Hz / 1Ph |
| Dimensions | 26.9" x 17.7" x 26.6" |
| Gross Dimensions | 30" x 21" x 31" |
| Weight | 86.2 lbs. / 39.1 kg. |
| Gross Weight | 97 lbs. / 44 kg. |

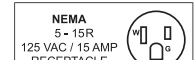


COUNTERTOP REFRIGERATED SHOWCASES

Matching Heated Showcase (item 39535 & 39536) is also available

FEATURES

- Stainless Steel
- Maintenance free condenser
- Automatic defrost
- Eye catching internal LED lighting
- Digital temperature controller and display
- Adjustable chrome plated shelves
- Sliding doors
- Front curved glass
- Ventilated cooling system



*44629 & 44630 ARE REPLACEMENTS FOR ITEMS 27156 & 27157



44629



44630



44631

| | 27" NEW | 34" NEW | 48" |
|-------------------------------|--|--|----------------------------|
| Item | 44629 | 44630 | 44631 |
| Model | RS-CN-0120-4 | RS-CN-0160-4 | RS-CN-0202-4 |
| Capacity (L/ Cu. Ft.) | 120L / 4.24 Cu. Ft | 160 L / 5.65 Cu. Ft | 202 L / 7.13 Cu. Ft |
| Rack Size | 25" x 13", 25" x 14.4" | 32" x 13" (x2) | 14.5" x 45.5", 13" x 45.5" |
| Temperature | 0° - 12°C / 32° - 53.5°F | 0° - 12°C / 32° - 53.5°F | 0° - 12°C / 32° - 53.5°F |
| Power Input | 0.23 kW | 0.33 kW | 0.34 kW |
| Refrigerant | R290 | R290 | R290 |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Dimensions (WDH) | 27.4" x 22" x 27" | 34" x 22" x 27" | 48" x 22.4" x 27" |
| Gross Dimensions (WDH) | 30" x 25" x 30" | 35" x 22" x 27" | 50.8" x 24.7" x 28.9" |
| Weight | 126 lbs. / 57 kg. | 145.5 lbs. / 66 kg. | 195.1 lbs. / 88.5 kg. |
| Gross Weight | 132 lbs / 60 kg. | 153 lbs. / 69.5 kg. | 203.9 lbs. / 92.5 kg. |

SQUARE GLASS COUNTERTOP REFRIGERATED SHOWCASES

NEW



FEATURES

- Stainless Steel
- Temperature Controls
- Adjustable shelves



| | 28" | 35" | 48" |
|-------------------------------|----------------------------|----------------------------|--------------------------------|
| Item | 47107 | 47278 | 47279 |
| Model | RTW-120L-5 | RTW-160L-5 | RTW-202L-5 |
| Capacity (L/ Cu. Ft.) | 120 L / 4.2 cu. ft. | 160 L / 5.65 cu. ft. | 202 L / 7.13 cu. ft. |
| Temperature | 0° - 12°C / 32° - 53.5°F | 0° - 12°C / 32° - 53.5°F | 0° - 12°C / 32° - 53.5°F |
| Power | 0.16 kW | 0.16 kW | 0.36 kW |
| Rated Current | 2.7 A | 3 A | 3.9 A |
| Refrigerant | R290 | R290 | R290 |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Rack Size | 13.2" x 25" 14.4" x 25" | 13.2" x 32" 14.4" x 32" | 13.2" x 45.5" 14.4" x 45.5" |
| Dimensions (WDH) | 22.4" x 27.6" x 27" | 22.4" x 34.6" x 27" | 22.4" x 48" x 27" |
| Gross Dimensions (WDH) | 24.7" x 30.4" x 29" | 24.7" x 37.4" x 29" | 22.4" x 48" x 27" |
| Weight | 125.7 lbs / 57 kg | 145.5 lbs / 66 kg | 198.4 lbs / 90 kg |
| Gross Weight | 132.3 lbs / 60 kg | 153.2 lbs / 69.5 kg | 203.9 lbs / 92.5 kg |

17-INCH COUNTERTOP FOUR SIDED GLASS REFRIGERATED SHOWCASE



FEATURES

- Internal LED lighting, with 1.44*4 W
- Temperature controls
- 3 adjustable shelf positions

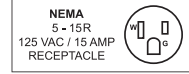
| | Single Door | Dual Door |
|------------------------------------|------------------------|------------------------|
| Item | 25826 | 25827 |
| Model | RS-CN-0078-S | RS-CN-0078-D |
| Capacity (L/ Cu. Ft.) | 82 L / 2.9 cu. ft. | 86 L / 3.0 cu. ft. |
| Temperature Range | 0 - 12°C / 32 - 53.6°F | 0 - 12°C / 32 - 53.6°F |
| Power | 0.18 kW | 0.19 kW |
| Rated Current | 1.6A | 1.7A |
| Refrigerant & Injection | R290 (40g) | R290 (40g) |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Type Of Climate | 4 | 4 |
| Weight | 79.4 lbs. / 36 kg. | 80.5 lbs. / 36.5 kg. |
| Gross Weight | 85 lbs. / 38.5 kg. | 86 lbs. / 39 kg. |
| Dimensions | 15.9" x 16.7" x 38.6" | 16.9" x 16.7" x 38.6" |
| Gross Dimensions | 19" x 18" x 41" | 19" x 19" x 41" |



/ REFRIGERATED DISPLAY MERCHANDISERS /

COMMERCIAL REFRIGERATION

17-INCH COUNTERTOP FOUR SIDED GLASS REFRIGERATED SHOWCASE WITH STAINLESS STEEL BASE



FEATURES

- Eye catching internal LED lighting
- Stainless steel exterior and interior
- Digital temperature controller and display
- Adjustable PVC coated shelves
- Maintenance free controller
- Single access

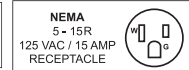
| | |
|------------------------------|--------------------------|
| Item | 39551 |
| Model | RS-CN-0078 |
| Capacity (L/ Cu. Ft.) | 78L / 2.75 Cu. Ft. |
| Power | 0.18 kW |
| Electrical | 110V / 60Hz / 1PH |
| Temperature Range | 0°C - 12°C / 32°F - 50°F |
| Dimensions (WDH) | 16.9" x 15.35" x 38.8" |
| Gross Dimensions | 19" x 18.7" x 41" |
| Weight | 74.5 lbs. / 33.8 kg. |
| Gross Weight | 80.25 lbs. / 36.4 kg. |



ROTATING CIRCULAR COUNTERTOP DISPLAY CASE

FEATURES

- Eye catching internal LED lighting
- Stainless steel exterior and interior (39552 only)
- Turnable glass shelves (41466 only)
- Digital temperature controller and display
- Automatic defrost
- 39552 has easy adjustable feet



| | 18" | 19" |
|------------------------------|-----------------------|--------------------------|
| Item | 39552 | 41466 |
| Model | RS-CN-0072-R | RS-CN-0100-R |
| Capacity (L/ Cu. Ft.) | 72L / 2.54 Cu. Ft. | 100L / 3.53 Cu. Ft. |
| Power | 0.17 kW | 0.23 kW |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Refrigerant | R290 | R134a |
| Lamp Power | 1.5 Watts x 2 (LED) | 6 Watts |
| Rated Current | 1.34/1.2 A | 2.6 |
| Temperature Range | 0-12°C / 32-50°F | 2 - 8°C / 35.6 - 46.4°F |
| Maximum Load | 22 lbs. / 10 kg. | 44 lbs. / 20 kg. |
| Dimensions (WDH) | 17.7" X 17.7" X 38.7" | 18.89" x 18.89" x 40.55" |
| Gross Dimensions | 20" x 20" x 41.3" | 22.24" x 22.24" x 44" |
| Weight | 84.88 lbs. / 38.5 kg. | 110 lbs. / 50 kg. |
| Gross Weight | 90 lbs. / 40.8 kg. | 118 lbs. / 53.5 kg. |

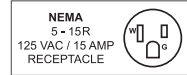


27-INCH ROTATING CIRCULAR FLOOR DISPLAY CASE

FEATURES

- Brilliant LED lighting on 2 sides
- Digital temperature controller and display
- Turnable glass shelves
- Double glass
- Ventilated cooling system
- Automatic defrost
- 4 casters with 2 brakes

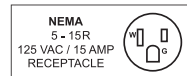
| | |
|------------------------------|---------------------------|
| Item | 40440 |
| Model | RS-CN-0400-R |
| Capacity (L/ Cu. Ft.) | 400L / 14.1 Cu. Ft. |
| Power | 0.5 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Refrigerant | R134a (260) |
| Lamp Power (W) | 5 Watts x 2 (LED) |
| Rated Current | 6A |
| Temperature Range | 2 - 8 °C / 35.6 - 46.4 °F |
| Maximum Load | 88.2 lbs. / 40 kg. |
| Weight | 275 lbs. / 125 kg. |
| Gross Weight | 306 lbs. / 139 kg. |
| Dimensions (WDH) | 26.8" x 26.8" x 68.9" |
| Gross Dimensions | 30" x 75" x 30" |



BLACK COUNTERTOP DISPLAY REFRIGERATORS NEW

FEATURES

- Ideal for places with limited spaces like convenience stores and coffee shops
- Provides excellent product visibility



| | 16" | 20" |
|----------------------------------|------------------------|------------------------|
| Item | 44527 | 44496 |
| Model | RS-CN-0021 | RS-CN-0052 |
| Capacity | 21 L | 52 L |
| Power | 0.76 kW | 0.8 kW |
| Power Consumption | 0.6 Kw.h / 24h | 0.8 Kw.h / 24h |
| Temperature Range | 0 - 10 °C / 32 - 50 °F | 0 - 10 °C / 32 - 50 °F |
| Max. Ambient Temperature | 32 °C / 89.6 °F | 32 °C / 89.6 °F |
| Refrigerant | R600A | R600A |
| Defrosting | Manual | Manual |
| Temperature Controller | Manual Controller | Manual Controller |
| Number of Shelves | 1 | 1 |
| Shelf Material | Metal | Metal |
| Shelf Capacity | 33 lbs / 15 kg | 33 lbs / 15 kg |
| Shelf Dimensions | 10.9" x 9.8" | 14.8" x 9.3" |
| Electrical | 110V / 60Hz | 110V / 60Hz |
| Interior Dimensions (DWH) | 11" x 10.2" x 14.7" | 14.5" x 14.8" x 16.2" |
| Exterior Dimensions (DWH) | 16.2" x 13" x 18.5" | 19.7" x 17.1" x 19.7" |
| Gross Dimensions (DWH) | 19.1" x 16.8" x 21.5" | 22.9" x 20.5" x 22" |
| Weight | 33 lbs / 15 kg | 43 lbs / 19.5 kg |
| Gross Weight | 36.4 lbs / 16.5 kg | 47.4 lbs / 21.5 kg |



44527



44496

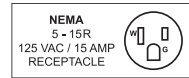
/ REFRIGERATED DISPLAY MERCHANDISERS /

COMMERCIAL REFRIGERATION

COUNTERTOP DISPLAY REFRIGERATORS

FEATURES

- Ideal for places with limited spaces like convenience stores and coffee shops
- Provides excellent product visibility
- Products may not be as shown



| | 13" | 16" |
|----------------------------------|--------------------------|-------------------------|
| Item | 44575 | 44528 |
| Model | RS-CN-0021-B | RS-CN-0040-B |
| Exterior Material | Metal plate | Metal plate |
| Interior Material | ABS | ABS |
| Door Type | Tempered glass | Tempered glass |
| Capacity | 21 L | 40 L |
| Temperature Range | 0 - 10°C/32 - 50°F | 0 - 10°C/32 - 50°F |
| Refrigerant | R600A/18g | R600A/18g |
| Max. Ambient Temperature | 38°C/ 100.4°F | 38°C/ 100.4°F |
| Defrosting | YES | YES |
| Power | 0.076 kW | 0.076 kW |
| Electrical | 110V/60Hz | 110V/60Hz |
| QTY of Shelves | 2 | 2 |
| Shelf Material | ABS | ABS |
| Shelf Capacity | 33 lbs/15kg | 33 lbs/15kg |
| Shelf Dimensions | 9.84" x 10.23" | 12" x 10" |
| Dimensions (WDH) | 13" x 16.3" x 24" | 15.74" x 16.3" x 28.85" |
| Interior Dimensions (WDH) | 9.84" x 10.23" x 14.29" | 12" x 10" x 17.7" |
| Gross Dimensions | 16.77" x 19.13" x 26.93" | 17.75" x 17.6" x 30.6" |
| Weight | 35 lbs./16 kg. | 44 lbs./ 20 kg. |
| Gross Weight | 39 lbs./ 18 kg. | 48.5 lbs./ 22 kg. |



44528



44575

| | 17" | 18" |
|----------------------------------|------------------------|-----------------------|
| Item | 44529 | 44530 |
| Model | RS-CN-0052-B | RS-CN-0080-B |
| Exterior Material | Metal plate | Metal plate |
| Interior Material | ABS | ABS |
| Door Type | Tempered glass | Tempered glass |
| Capacity | 52 L | 80 L |
| Temperature Range | 0 - 10°C/ 32 - 50°F | 0 - 10°C/ 32 - 50°F |
| Refrigerant | R600A/18g | R600A/18g |
| Max. Ambient Temperature | 38°C/ 100.4°F | 38°C/ 100.4°F |
| Defrosting | YES | YES |
| Power | 0.076 kW | 0.092 kW |
| Electrical | 110V/60Hz | 110V/60Hz |
| QTY of Shelves | 3 | 3 |
| Shelf Material | ABS | ABS |
| Shelf Capacity | 33 lbs/15kg | 33 lbs/15kg |
| Shelf Dimensions | 13" x 10.62" | 13.8" x 11" |
| Dimensions (WDH) | 16.5" x 18.1" x 31.2" | 18.2" x 18.5" x 36.7" |
| Interior Dimensions (WDH) | 13" x 10.62" x 19.68" | 13.8" x 11" x 24.8" |
| Gross Dimensions | 19.76" x 20.8" x 33.3" | 21.3" x 21.2" x 38.8" |
| Weight | 50.7 lbs./ 23 kg. | 63.9 lbs./ 29 kg |
| Gross Weight | 55 lbs./ 25 kg. | 70.54 lbs./32 kg |



44529

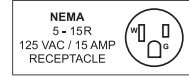


44530

COUNTERTOP DISPLAY FREEZER

FEATURES

- Ideal for places with limited spaces like convenience stores
- Provides excellent product visibility
- Product may not be as shown



| | |
|----------------------------------|-------------------------------------|
| Item | 44526 |
| Model | FR-CN-0098 |
| Exterior Material | Metal plate |
| Interior Material | ABS |
| Door Type | Tempered glass |
| Capacity | 98 litres |
| Temperature Range | ≤-18 |
| Refrigerant | R600A/18g |
| Max. Ambient Temperature | 32 °C/ 89.6 °F |
| Defrosting | YES |
| Power | 0.158 kW |
| Electrical | 110V/60Hz |
| QTY of Shelves | 3 |
| Shelf Material | ABS |
| Shelf Capacity | 33 lbs./ 15 kg. |
| Shelf Dimensions | 17.8" x 14.17" |
| Dimensions (WDH) | 23.4" x 21.45" x 34.25" |
| Interior Dimensions (DWH) | 17.8" x 14.17" x 25.6" |
| Gross Dimensions | 26.8" x 23.26" x 36" |
| Weight (Net/Gross) | 110 lbs. (50 kg) / 119 lbs. (54 kg) |

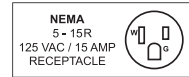


44526

98 L COUNTERTOP DISPLAY FREEZER NEW

FEATURES

- Ideal for places with limited spaces like convenience stores
- Provides excellent product visibility



| | |
|-----------------------------------|-------------------------------------|
| Item | 47239 |
| Model | FR-CN-0098-NB |
| Capacity | 98 L / 3.5 cu. ft |
| Temperature Range | -18 to -20 °C / -0.4 to -4 °F |
| Refrigerant | R290A |
| Max. Ambient Temperature | 32 °C / 89.6 °F |
| Defrosting | Manual |
| Temperature Controller | Digital Controller |
| Power | 0.158 kW |
| Power Consumption | 3.3 kW / 24h |
| Electrical | 110V / 60Hz / 1Ph |
| QTY of Shelves | 3 |
| Shelf Material | Metal |
| Shelf Capacity | 33 lbs / 15 kg |
| Shelf Dimensions (Big x 2) | 17" x 15" |
| Shelf Dimensions (Small) | 17" x 6.7" |
| Interior Dimensions (DWH) | 15" x 17.9" x 26.8" |
| Dimensions (DWH) | 20" x 23" x 34" |
| Gross Dimensions | 27" x 23" x 36" |
| Weight (Net/Gross) | 110 lbs. (50 kg) / 119 lbs. (54 kg) |



/ REFRIGERATED DISPLAY MERCHANDISERS /

COMMERCIAL REFRIGERATION

26" WHITE REFRIGERATED FLOOR DISPLAY CASE



FEATURES

- LED lighting
- Digital temperature controller and display
- Adjustable PVC coated shelves
- Front flat glass door
- Double glass
- Casters with two brakes
- Ventilated cooling system
- Automatic defrost

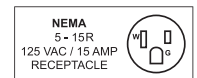
| | |
|------------------------------------|----------------------------|
| Item | 34874 |
| Model | RS-CN-0500 |
| Power | 0.68 kW |
| Capacity (L / Cu. Ft.) | 500L / 17.65 cu. ft. |
| Electrical | 110V / 60Hz / 1Ph |
| Lamp Power (W) | 12W (LED) |
| Temperature Range | 0°C - 12°C / 32°F - 53.6°F |
| Refrigerant & Injection | R404a (320g) |
| Rated Current (A) | 3.7A |
| Weight | 297 lbs. / 134.7 kg. |
| Gross Weight | 317 lbs. / 143.7 kg. |
| Dimensions (WDH) | 25.59" x 25.59" x 76.57" |
| Shelf Size | 22.63" x 22" |
| Gross Dimensions | 30" x 29" x 85" |



REFRIGERATED FLOOR DISPLAY CASE

FEATURES

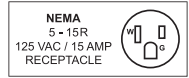
- Exterior tempered glass finish
- With caster and adjustable legs
- Movable shelves and shelf brackets
- Fan cooling refrigeration system
- Interior LED lighting
- High quality digital temperature controller
- Automatic defrost system
- Each display has 3 shelves



36" **NEW** 48" **NEW** 60" **NEW** 72"

| Item | 44387 | 44502 | 44503 | 44504 |
|-------------------------------|-----------------------|-----------------------|-----------------------|---------------------|
| Model | RS-CN-0271 | RS-CN-0371 | RS-CN-0471 | RS-CN-0571 |
| Capacity (L / Cu. Ft.) | 310 L / 10.95 cu. ft. | 420 L / 14.83 cu. ft. | 535 L / 18.89 cu. ft. | 650 L / 23 cu. ft. |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Temperature Range | 0 - 12°C/32 - 54°F | 0 - 12°C/32 - 54°F | 0 - 12°C/32 - 54°F | 0-12°C/ 32-54°F |
| Refrigerant | R290 | R290 | R290 | R290 |
| Rated Current | 7.1 A | 6.3 A | 6.5 A | 6.8 A |
| Weight | 322 lbs / 146 kg. | 390.2 lbs / 177 kg | 482.8 lbs / 219 kg | 518 lbs./ 235 kg |
| Gross Weight | 386 lbs / 175 kg. | 467.4 lbs / 200 kg | 533.5 lbs / 242 kg | 606 lbs./ 275 kg. |
| Dimensions (WDH) | 36.4" x 27.6" x 55.5" | 48" x 26.8" x 56" | 60" x 26.8" x 56" | 72" x 26.6" x 56" |
| Gross Dimensions | 32" x 39.7" x 60" | 53" x 32" x 65" | 66.5" x 32.7" x 63.4" | 78.3" x 32.7" x 63" |

STAINLESS STEEL/BLACK COATED STEEL REFRIGERATED FLOOR SHOWCASE



FEATURES

- Interior: Aluminum liner with stainless steel floor; Exterior: Black coated steel for item 50082, 50077, 50083 and 50078; stainless steel for item 50084, 50079, 50085 and 50080
- Attractive curved glass with rear sliding glass doors
- Rounded corner design inside of the cabinet makes storage room easy to clean
- Temperatures range: 32° - 43°F (0° - 6°C)
- Removable installation board for easy cleaning and service
- Shelves: Adjustable heavy-duty PVC coated shelves
- LED interior lighting
- Gravity coil refrigeration system to avoid drying up and preservation of food products



| | 36"/Stainless steel | 47"/Stainless steel | 64"/Stainless steel | 82"/Stainless steel |
|--------------------------|----------------------------|----------------------------|----------------------------|----------------------------|
| Item | 50084 | 50079 | 50085 | 50080 |
| Model | RS-CN-0092-S | RS-CN-0120-S | RS-CN-0163-S | RS-CN-0200-S |
| Exterior | Stainless steel | Stainless steel | Stainless steel | Stainless steel |
| Temperature Range | 0 - 6°C/ 32 - 43°F | 0 - 6°C/ 32 - 43°F | 0 - 6°C/ 32 - 43°F | 0 - 6°C/ 32 - 43°F |
| Power | 1/3 HP | 1/4+ HP | 3/5 HP | 3/4 HP |
| Electrical | 115V/60Hz/1Ph | 115V/60Hz/1Ph | 115V/60Hz/1Ph | 115V/60Hz/1Ph |
| Amps | 4.68 A | 3.12 A | 7.14 A | 7.08 A |
| Capacity | 328 L/11.6 cu.ft | 508L/18 cu.ft | 620 L/21.9 cu.ft | 903 L/32 cu.ft |
| Refrigerant | R290 | R290 | R290 | R290 |
| Dimensions (WDH) | 36" x 32.5" x 43" | 47" x 32.5" x 43" | 64" x 32.5" x 43" | 82" x 32.5" x 43" |
| Gross Dimensions | 40.9" x 37" x 50.39" | 52" x 37" x 50" | 68.89" x 37" x 50.39" | 37" x 87" x 50" |
| Weight | 260 lbs/118 kg | 319 lbs/ 145 kg | 399 lbs/ 181 kg | 506 lbs/ 230 kg |
| Gross Weight | 297.6 lbs/135 kg | 399 lbs/ 181 kg | 485 lbs/ 220 kg | 638 lbs/ 290 kg |

| | 36"/Black Coated Steel | 47"/Black Coated Steel | 64"/Black Coated Steel | 82"/Black Coated Steel |
|--------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| Item | 50082 | 50077 | 50083 | 50078 |
| Model | RS-CN-0092-B | RS-CN-0120-B | RS-CN-0163-B | RS-CN-0200-B |
| Exterior | Black Coated Steel | Black Coated Steel | Black Coated Steel | Black Coated Steel |
| Temperature Range | 0 - 6°C/ 32 - 43°F | 0 - 6°C/ 32 - 43°F | 0 - 6°C/ 32 - 43°F | 0 - 6°C/ 32 - 43°F |
| Power | 1/3 HP | 1/4+ HP | 3/5 HP | 3/4 HP |
| Electrical | 115V/60Hz/1Ph | 115V/60Hz/1Ph | 115V/60Hz/1Ph | 115V/60Hz/1Ph |
| Amps | 4.68 A | 3.12 A | 7.14 A | 7.08 A |
| Capacity | 328L/11.6 cu.ft | 508L/18 cu.ft | 620L/21.9 cu.ft | 903 L/32 cu.ft |
| Refrigerant | R290 | R290 | R290 | R290 |
| Dimensions (WDH) | 36" x 32.5" x 43" | 47" x 32.5" x 43" | 64" x 32.5" x 43" | 82" x 32.5" x 43" |
| Gross Dimensions | 40.9" x 37" x 50.39" | 52" x 37" x 50" | 68.89" x 37" x 50.39" | 37" x 87" x 50" |
| Weight | 260 lbs/118 kg | 319 lbs/ 145 kg | 399 lbs/ 181 kg | 506 lbs/ 230 kg |
| Gross Weight | 297.6 lbs/135 kg | 399 lbs/ 181 kg | 485 lbs/ 220 kg | 638 lbs/ 290 kg |

/ REFRIGERATED DISPLAY MERCHANDISERS /

COMMERCIAL REFRIGERATION

NON-REFRIGERATED DRY BAKERY DISPLAY CASES NEW



NEMA
5 - 15
125 VAC / 15 AMP
RECEPTACLE



FEATURES

- Perfect for bakeries, coffee shops, or any business selling baked goods
- Non-refrigerated, dry design allows your products to be showcased while extending their shelf life



36"

48"

60"

| Item | 47102 | 47103 | 47104 |
|-------------------------|---------------------|---------------------|---------------------|
| Model | DS-CN-0270 | DS-CN-0370 | DS-CN-0470 |
| Capacity | 295 L / 10.4 cu. ft | 400 L / 14.1 cu. ft | 500 L / 17.7 cu. ft |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Top Rack Size | 31.5" x 12.2" | 43.3" x 12.2" | 55.2" x 12.2" |
| Bottom Rack Size | 31.5" x 14.6" | 43.3" x 14.6" | 55.2" x 14.6" |
| Weight | 231.5 lbs / 105 kg | 286.6 lbs / 130 kg | 348.3 lbs / 158 kg |
| Gross Weight | 315.3 lbs / 143 kg | 374.8 lbs / 170 kg | 507.1 lbs / 230 kg |
| Dimensions (DWH) | 26.6" x 36" x 48" | 26.6" x 47.8" x 48" | 26.6" x 59.6" x 48" |
| Gross Dimensions | 29.3" x 39.4" x 50" | 29.3" x 51.2" x 50" | 29.3" x 63" x 50" |

FLOOR GLASS REFRIGERATED DISPLAY CASE



NEMA
5 - 15R
125 VAC / 15 AMP
RECEPTACLE



FEATURES

- Brilliant internal LED illumination under each sleeve
- Digital temperature controller and display
- Adjustable chrome plated shelves
- 4 sides with 3 layer glass
- Ventilated cooling system
- Automatic defrost
- 4 casters with 2 brakes
- Double glass and rear door



36" / Curved Edge Glass

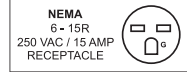
48" / Curved Edge Glass

48" / Square Edge Glass

60" / Curved Edge Glass NEW

| Item | 39539 | 40519 | 39540 | 47105 |
|--------------------------|---------------------------|---------------------------|---------------------------|---------------------------|
| Model | RS-CN-0270 | RS-CN-0370 | RS-CN-0370-S | RS-CN-0470 |
| Capacity | 270L / 9.5 cu.ft. | 370L / 13 cu.ft. | 370L / 13 cu.ft. | 500L / 17.7 cu.ft. |
| Temperature Range | 2° - 8°C / 35.6° - 46.4°F | 2° - 8°C / 35.6° - 46.4°F | 2° - 8°C / 35.6° - 46.4°F | 2° - 8°C / 35.6° - 46.4°F |
| Power | 0.41 kW | 0.45 kW | 0.45 kW | 0.42 kW |
| Refrigerant | R134A | R134A | R134A | R290 |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Top Rack Size | 31.7" x 13.7" x 3.3" | 43.54" x 14" | 43.54" x 14" | 55.2" x 12.2" |
| Bottom Rack Size | 31.7" x 16" x 3.3" | 43.54" x 16" | 43.54" x 16" | 55.2" x 14.6" |
| Weight | 360.46 lbs. / 163.5 kg. | 360.5 lbs. / 163.5 kg. | 360.5 lbs. / 163.5 kg. | 401.2 lbs / 182 kg |
| Gross Weight | 379 lbs. / 171.9 kg. | 379.2 lbs. / 172 kg. | 422 lbs. / 191.4 kg. | 507.1 lbs / 230 kg |
| Dimensions (WDH) | 36" x 26.6" x 50" | 47.8" x 26.6" x 50" | 47.8" x 26.6" x 50" | 59.6" x 26.6" x 48" |
| Gross Dimensions | 31" x 41" x 57" | 49.8" x 31.3" x 51.6" | 53" x 31" x 57" | 63" x 29.3" x 50" |

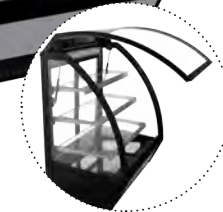
60-INCH REFRIGERATED CURVED GLASS FLOOR SHOWCASE NEW



FEATURES

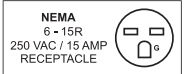
- LED lighting
- Front hinge door for easy cleaning access
- Back sliding door
- Digital temperature controller and display
- Automatic defrost
- Ventilated cooling system
- 4 castors with 2 brakes
- Double tempered glass

| | |
|-------------------------------|----------------------------|
| Item | 46471 |
| Model | RS-CN-0860 |
| Power | 0.68 kW |
| Capacity (L / Cu. Ft.) | 799L / 28 cu.ft. |
| Electrical | 110V / 60Hz / 1Ph |
| Temperature Range | 0 - 12 °C / 32 - 54 °F |
| Refrigerant | R290A |
| Door Style | Front Hinge & Back Sliding |
| Number of Shelves | 3 |
| Interior Dimensions | 12.5" x 54" x 40" |
| | 16.6" x 54" x 40" |
| | 21" x 54" x 40" |
| Weight | 518 lbs / 235 kg |
| Gross Weight | 617 lbs / 280 kg |
| Dimensions (DWH) | 32.6" x 59.8" x 56.7" |



Front Hinged Door

REFRIGERATED FLOOR DISPLAY CASES - 270L - 550L CAPACITY



FEATURES

- LED lighting
- Digital temperature controller and display
- Adjustable chrome plated shelves
- Front flat glass door
- Stainless steel base with 4 side double glass body
- Casters with two brakes
- Ventilated cooling system
- Automatic defrost



44471

44472

44474

44473

| | 26" | 26" | 33" | 34" |
|------------------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|
| Item | 44471 | 44473 | 44474 | 44472 |
| Model | RS-CN-0270-L | RS-CN-0400-L | RS-CN-0550 | RS-CN-0350 |
| Power | 0.475 kW | 0.495 kW | 0.5 kW | 0.495 kW |
| Capacity (L / Cu. Ft.) | 270L/ 9.53 cu.ft | 400L/ 14.13 cu.ft | 550L/ 19.42 cu.ft | 350L/ 12.36 cu.ft |
| Electrical | 110V/60Hz | 110V/60Hz | 110V/60Hz | 110V/60Hz |
| Lamp Power (W) | 10 W | 16.8 W | 16.8 W | 10 W |
| Temperature Range | 2 - 10 °C / 35.6 - 50 °F | 2 - 10 °C / 35.6 - 50 °F | 2 - 10 °C / 35.6 - 50 °F | 2 - 10 °C / 35.6 - 50 °F |
| Refrigerant & Injection | R290/200g | R290/200g | R290/200g | R290/200g |
| Rated Current | 2.8A | 2.8A | 2.9A | 2.8A |
| Shelf Size | 17.8"x 20" | 17.8"x 20" | 25.7" x 20" | 25.7"x 20" |
| Dimensions (WDH) | 25.6" x 25.6" x 59" | 25.6" x 25.6" x 75" | 33" x 25.6" x 75" | 33.5" x 25.6" x 59" |
| Gross Dimensions | 29.5" x 29.5" x 65" | 29.5" x 29.5" x 81" | 37.36" x 29.5" x 81" | 37" x 37" x 65" |
| Weight | 308.6 lbs./ 140 kg | 386 lbs./ 175 kg | 423 lbs./ 192 kg | 335 lbs./ 152 kg |
| Gross Weight | 363.8 lbs./ 165 kg | 452 lbs./ 205 kg | 500.5 lbs./ 227 kg | 399 lbs./ 181 kg |

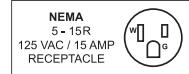
/ REFRIGERATED DISPLAY MERCHANDISERS /

COMMERCIAL REFRIGERATION

SQUARE GLASS FLOOR REFRIGERATED DISPLAY CASE

FEATURES

- Brilliant LED illumination under each shelves
- Digital temperature controller & display
- Stainless steel base
- Adjustable chrome plated shelves
- Four-sided double glass
- Automatic defrost
- Ventilated cooling system



| | 36" | 48" |
|--------------------------|----------------------------|----------------------------|
| Item | 44382 | 44383 |
| Model | RS-CN-0271-S | RS-CN-0371-S |
| Power | 0.535 kW | 0.54 kW |
| Compressor Power | 3/8 HP / 510 W | 3/8 HP / 510 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Capacity | 390 L/ 13.77 cu. ft. | 530 L/ 18.71 cu. ft. |
| Lamp Power | 23W | 41W |
| Temperature Range | 0-12 °C/ 32-54 °F | 0-12 °C/ 32-54 °F |
| Refrigerant | R290 | R290 |
| Rated Current | 6.3A | 6.3A |
| Shelf Size | 36.8" x 12" 36.8" x 14" | 48.6" x 12" 48.6" x 14" |
| Dimensions | 36" x 26.8" x 56" | 48" x 26.8" x 56" |
| Gross Dimensions | 42" x 31" x 65" | 53" x 31" x 65" |
| Weight | 355lbs / 161kg | 427.7lbs / 194kg |
| Gross Weight | 394lbs / 178.7kg | 474lbs / 215kg |



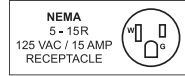
44382

| | 60" | 71" |
|--------------------------|------------------------------|------------------------|
| Item | 44384 | 44505 |
| Model | RS-CN-0471-S | RS-CN-0571-S |
| Power | 0.54 kW | 0.63 kW |
| Compressor Power | 3/8 HP / 510 W | 3/8 HP / 510 W |
| Capacity | 670 L / 23.66 cu. ft. | 810 L / 28.61 cu. ft. |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Lamp Power | 50W | 60W |
| Temperature Range | 0-12 °C/ 32-54 °F | 0-12 °C/ 32-54 °F |
| Refrigerant | R290 | R290 |
| Rated Current | 6.5A | 6.8A |
| Shelf Size | 55.5" x 12" 55.5" x 14.6" | 37" x 12" 37" x 14" |
| Dimensions | 59.8" x 27.6" x 55.5" | 71.8" x 26.8" x 56" |
| Gross Dimensions | 66.5" x 32.7" x 63" | 78.3" x 32.7" x 63" |
| Weight | 505lbs / 229kg | 551lbs / 250kg |
| Gross Weight | 556lbs / 252kg | 639lbs / 290kg |



44505

24-INCH OPEN REFRIGERATED FLOOR DISPLAY CASE



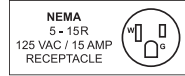
FEATURES

- LED lighting
- Digital temperature controls
- Pull down curtain
- Adjustable shelf positions
- Casters included

| | |
|-----------------------------------|---|
| Item | 25825 |
| Model | RS-CN-0250 |
| Power | 0.138 kW |
| Electrical Heating Element | 0.45 kW |
| Capacity (L / Cu. Ft.) | 252 L / 8.9 cu. ft. |
| Electrical | 110V / 60Hz / 1Ph |
| Lamp Power (W) | 1.44*4 (LED) |
| Temperature Range | 2°C - 10°C / 35.6°F - 50°F |
| Refrigerant | R290 |
| Rated Current (A) | 14.5 A |
| Shelf Size | 15" x 21.75" (2pc.) / 12" x 21.75" (1pc.) |
| Inner Dimensions | 21.75" x 22" x 38.5" |
| Weight | 220.5 lbs / 100 kg |
| Gross Weight | 242.5 lbs / 110 kg |
| Dimensions (WDH) | 24" x 29.7" x 67.8" |
| Gross Dimensions | 27.2" x 29.7" x 73.8" |



24-INCH & 40-INCH OPEN REFRIGERATED FLOOR DISPLAY CASE



FEATURES

- LED lighting
- Digital temperature controls
- Pull down curtain
- Adjustable shelf positions
- Casters included

| | 24" | 40" |
|------------------------------------|-------------------------------|-----------------------------|
| Item | 40438 | 40004 |
| Model | RS-CN-0230 | RS-CN-0380 |
| Power | 1.045 kW | 0.97 kW |
| Electrical Heating Element | 0.450 kW | 0.450 kW |
| Capacity (L / Cu. Ft.) | 230 L / 8.12 cu.ft. | 380 L / 13.42 cu.ft. |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Lamp Power (W) | 1.44 Watts x 2 (LED) | 2.8 Watts x 2 (LED) |
| Temperature Range | 2°C - 10°C / 35.6°F - 50°F | 2°C - 10°C 35.6°F - 50°F |
| Ambient Temperature./Rh | <27°C (80.6°F) / 70% | <27°C (80.6°F) / 70% |
| Refrigerant & Injection | R134a and 380 | R134a and 540 |
| Rated Current (A) | 10.1 A | 9.7 A |
| Shelf Size (Dxw) | 10" / 12" / 14" x 19.50" | 10" / 12" / 14" x 35.25" |
| Inner Dimensions (WDH) | 21.35" x 22.5" x 33" | 37" x 22.5" x 33" |
| Weight | 202.4 lbs. / 92 kg. | 246.4 lbs. / 112 kg. |
| Gross Weight | 234 lbs. / 106 kg. | 303 lbs. / 137.4 kg. |
| Dimensions (WDH) | 23.6" x 34.50" x 60.12" | 39.37" x 34.50" x 60.12" |
| Gross Dimensions | 36" x 64" x 28" | 42" x 39" x 63" |



/ REFRIGERATED DISPLAY MERCHANDISERS /

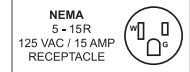
COMMERCIAL REFRIGERATION

34-INCH OPEN REFRIGERATED FLOOR DISPLAY

FEATURES

- LED lighting
- Night curtain
- Adjustable shelves
- Casters with two brakes
- Safety glass on each sides
- Digital temperature controller and display
- Ventilated cooling system
- Automatic defrost
- Mesh filter in front of the base
- Has XPS foaming agent

| | |
|------------------------------------|-----------------------------|
| Item | 41465 |
| Model | RS-CN-0360 |
| Rated Input Power | 1.26 kW |
| Electrical Heating Element | 0.40 kW |
| Capacity (L / Cu. Ft.) | 360 L / 12.71 cu.ft. |
| Electrical | 110V / 60Hz / 1Ph |
| Lamp Power (W) | 2.8 Watts x 2 (LED) |
| Temperature Range | 2 °C - 10°C / 35.6°F - 50°F |
| Max Ambient Temperature./Rh | <27 °C (80.6°F) / 70% |
| Refrigerant & Injection | R404a & 660 |
| Rated Current (A) | 11.6 A |
| Weight | 277 lbs. / 126 kg. |
| Gross Weight | 336 lbs. / 152 kg. |
| Dimensions | 34.50" x 37.20" x 65" |
| Gross Dimensions | 37" x 66" x 40" |

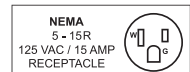


36-INCH OPEN REFRIGERATED SHOWCASE - STAINLESS STEEL

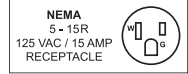
FEATURES

- Heavy-duty stainless steel body
- Brilliant Internal LED lighting at 2 front sides
- Digital temperature controller and display
- 4 Castors with 2 brakes
- Double tempered glass
- Features a durable night curtain
- Ventilated cooling system
- Automatic defrost
- Filter mesh in front of base
- Adjustable shelves

| | |
|-----------------------------------|----------------------|
| Item | 44439 |
| Model | RS-CN-0390-L |
| Capacity | 390L/ 14 cu.ft |
| Compressor Power | 3/4HP |
| Rated Current (Amps) | 11.6 |
| Refrigerant | R404a |
| Temperature Range | 2 - 10°C / 35 - 50°F |
| Electrical Heating Element | 0.45 kW |
| Lamp Power (W) | 5.8W |
| No. Of Shelves | 4 |
| Electrical | 110V/60Hz/1Ph |
| Weight | 303 lbs/ 137.5 kg |
| Gross Weight | 352.7 lbs/ 160 kg |
| Dimensions | 36" x 31.1" x 58.8" |
| Gross Dimensions | 39" x 36.2" x 63" |



39-INCH OPEN REFRIGERATED FLOOR DISPLAY CASE



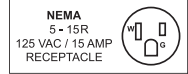
FEATURES

- LED lighting
- Night curtain
- Stainless steel shelves
- Casters with two brakes
- Safety glass on each sides
- Digital temperature controller and display
- Ventilated cooling system
- Automatic defrost
- Stainless steel

| | |
|------------------------------------|------------------------------|
| Item | 31809 |
| Model | RS-CN-0200 |
| Power | 1.34 kW |
| Capacity (L / Cu. Ft.) | 200 L / 7.06 cu. ft. |
| Electrical | 110V / 60Hz / 1Ph |
| Lamp Power (W) | 2.8W x 3 (LED) |
| Temperature Range | 2°C - 12°C / 35.6°F - 53.6°F |
| Refrigerant & Injection | R404a (600g) |
| Rated Current (A) | 8A |
| Weight | 253 lbs. / 115 kg. |
| Gross Weight | 283 lbs. / 128 kg. |
| Dimensions (WDH) | 39.37" x 22" x 49.21" |
| Shelf Size | 37.20" x 9.45" |
| Gross Dimensions | 42" x 25" x 56" |



51-INCH OPEN REFRIGERATED FLOOR DISPLAY CASE



FEATURES

- Brilliant internal LED illumination on top
- Digital temperature controller and display
- Comes with night curtain
- 4 Castors (2 With brakes)
- Ventilated cooling system
- Automatic defrost

| | |
|-----------------------------------|-----------------------|
| Item | 44377 |
| Model | RS-CN-0770 |
| Capacity | 770L/ 27.2 cu.ft |
| Compressor Power | 1HP |
| Rated Current | 14.5A |
| Refrigerant | R404a |
| Temperature Range | 2-10°C/ 35.6-50°F |
| Electrical Heating Element | 0.45 kW |
| Lamp Power(W) | 8.4W |
| No.Of Shelves | 4 |
| Electrical | 110V/60Hz/1Ph |
| Weight | 463 lbs/ 210 kg |
| Gross Weight | 540 lbs/ 245 kg |
| Dimensions | 51.7" x 36" x 63" |
| Gross Dimension | 56.1" x 38.4" x 69.7" |



/ REFRIGERATED DISPLAY MERCHANDISERS /

COMMERCIAL REFRIGERATION

DUAL SERVICE OPEN REFRIGERATED FLOOR DISPLAY CASES NEW

FEATURES



- Stainless steel construction with glass shelves
- Top shelf: Enclosed, front curved glass with rear sliding door
- Cooling: Ventilation/ digital controller
- Bottom shelf: Self-service cabinet with night curtain

| | 36" | 48" |
|--|--|--|
| Item | 47106 | 47277 |
| Model | RS-CN-0120-5 | RS-CN-0468 |
| Capacity | 354 L / 12.5 cu. ft. | 468 L / 16.53 cu. ft. |
| Temperature Range | 2 - 10°C / 35.6 - 50°F | 2 - 10°C / 35.6 - 50°F |
| Power | Refrigeration: 1.059 kW Defrost: 36.8 W | Refrigeration: 1.298 kW Defrost: 36.8 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Amps | 10.4 A or 9.2 A | 10.7 A |
| Refrigerant | R290 | R290 |
| Top & Bottom Shelf Capacity | 44 lbs / 20 kg | 44 lbs / 20 kg |
| Weight | 469.6 lbs / 213 kg | 522.5 lbs / 237 kg |
| Gross Weight | 593 lbs / 269 kg | 650.4 lbs / 295 kg |
| Dimensions (WDH) | 35.4" x 34.1" x 59.1 | 47.2" x 34.1" x 59" |
| Gross Dimensions | 39" x 38.4" x 65" | 50.8" x 38.4" x 65" |



26 AND 51-INCH OPEN REFRIGERATED SHOWCASE

FEATURES

- Brilliant Internal LED illumination on sides
- Digital temperature controller and display
- Includes a durable night curtain
- Water tray can be connected with drain pipe
- 4 Casters with 2 brakes
- Stainless steel louver
- Ventilated cooling system
- Automatic defrost
- Condensation water evaporated automatically

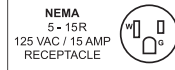


| | 26" | 51.6" |
|-----------------------------------|----------------------|----------------------|
| Item | 44379 | 44544 |
| Model | RS-CN-0186 | RS-CN-0370-L |
| Capacity | 186L/ 6.6 cu.ft | 370L/ 13 cu.ft |
| Compressor Power | 3/4HP | 1HP |
| Rated Current | 11.6A | 14.5A |
| Refrigerant | R404a | R404a |
| Temperature Range | 2 - 10°C / 35 - 50°F | 2 - 10°C / 35 - 50°F |
| Electrical Heating Element | 0.45 kW | 0.45 kW |
| Lamp Power (W) | 2.6w | 3.2w |
| Electrical | 110V/60Hz/1Ph | 110V/60Hz/1Ph |
| Weight | 198 lbs / 90 kg | 346 lbs / 157 kg |
| Gross Weight | 253.5 lb / 115 kg | 418 lbs / 189.6 kg |
| Dimensions | 26" x 35.8" x 42" | 51.6" x 35.8" x 42" |
| Gross Dimensions | 29.5" x 39" x 47.6" | 55" x 39" x 47.6" |



36/48/72-INCH OPEN REFRIGERATED FLOOR DISPLAY CASES

For 43459



For 41469



For 43460



FEATURES

- Perfect for cafes, restaurants, supermarkets and convenience stores
- Equipped with a night curtain which helps in reducing power consumption when is not in use
- Bright internal LED lighting complements
- 43459 and 43460 have C5H10 foaming agent, and 41469 has XPS foaming agent



| | 36" | 48" | 72" |
|------------------------------------|------------------------|------------------------|------------------------|
| Item | 43459 | 41469 | 43460 |
| Model | RS-CN-0530 | RS-CN-0700 | RS-CN-1050 |
| Power | 1.34 kW | 2.65 kW | 1.96 kW |
| Capacity (L / Cu. Ft.) | 530 L / 18.7 cu. ft. | 700 L / 24.7 cu.ft. | 1050 L / 37.1 cu. ft. |
| Electrical | 120V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Lamp Power (W) | 1.44 Watts x 6 (LED) | 1.44 Watts x 6 (LED) | 1.44 Watts x 6 (LED) |
| Temperature Range | 2 - 10°C / 35.6 - 50°F | 2 - 10°C / 35.6 - 50°F | 2 - 10°C / 35.6 - 50°F |
| Ambient Temperature./Rh | <27°C (80.6°F) / 70% | <27°C (80.6°F) / 70% | <27°C (80.6°F) / 70% |
| Refrigerant & Injection | R404a / 960 g | R404a and 1250 | R404a / 1300 g |
| Rated Current (A) | 11.8 A | 12 A | 9.6 A |
| Weight | 305 lbs. / 139 kg. | 418 lbs. / 190 kg. | 533.5 lbs. / 242 kg. |
| Gross Weight | 372 lbs. / 168.7 kg | 482 lbs. / 218.6 kg | 630 lbs. / 285.8 kg |
| Dimensions (WDH) | 36" x 30.1" x 81.5" | 48" x 30.13" x 81.5" | 72" x 30.1" x 81.5" |
| Gross Dimensions | 41" x 34" x 89" | 52" x 34" x 88" | 77" x 34" x 89" |

Imbera is one of the strategic businesses of **FEMSA**, a well established public company founded in 1890. Femsa is a leader in the fast moving consumer goods (fmcg) industry.

THE NO.1 GLOBAL COMMERCIAL REFRIGERATION MANUFACTURER IN THE WORLD.

INNOVATION TO MEET CUSTOMER NEEDS

Imbera is constantly improving and building new models to meet our customers' demand for optimal performance and marketing appeal. 80% of the products supplied over the past two years are brand new or significantly improved.

INDUSTRY LEADING LOWEST LIFE COST

A 76% reduction in the Total Cost of Ownership (TCO) over the past years has been possible by introducing innovations such as:

- Standard high efficiency LED lighting
- Proprietary Energy Management & Maintenance Device (EMMD)
- Electronic fan motors and low maintenance condensers
- Increased component life

SUSTAINABILITY AND SOCIAL RESPONSIBILITY

Imbera strives to offer coolers & freezers with the lowest Life Cycle Climate Performance (LCCP) ensuring minimal environment impact at all stages of the products life cycle.

KEY FEATURES

• Electrical Temperature Controller

- Reduces energy consumption up to an additional 50%
- Reduces the product repair index up to 75%*, lowering maintenance costs
- Contributes to environmental sustainability by reducing energy consumption

• Low Maintenance Condenser

Imbera's condensers are designed especially for easy maintenance and long, trouble-free operation. Our units use technology developed by Imbera that drastically reduces your total cost of ownership by minimizing the maintenance required for your condenser.

- Prevents dust that blocks air flow
- Saves energy by not forcing the compressor to overwork
- Extends the life of the compressor

• Advanced Electrical Fan Motors

Advanced electronic fan motors allow better performance, using only a fraction of the energy required by a shaded pole motor.

• High Efficiency Glass Doors

"Low-e" double panel argon gas filled glass, packed with an extruded insulated plastic frame, making this door the most energy efficient in its category.

• Cyclopentane Insulation

CFC and HFC free Cyclopentane foam is eco-friendly and a high efficiency insulator.

• Led Perimeter Lighting

The attractive LED lighting system, uses a portion of the energy of regular fluorescent lights. The useful lifespan is 10 times that of a fluorescent light bulb.

WARRANTY
3 YEAR PARTS AND LABOR
5 YEARS PARTS ON COMPRESSOR

IMBERA REFRIGERATORS WITH SINGLE DOOR



| | 14"/1.5 cu.ft. Capacity | 19"/4 cu.ft. Capacity |
|----------------------------------|----------------------------------|----------------------------------|
| Item | 45800 | 45801 |
| Model | VR1.5 | VR04 |
| Volume | 1.5 cu. ft. / 42.4 L | 4 cu. ft. / 113.3 L |
| Shelves | 3 | 3 |
| Shelf Size | 9 7/8" x 11" | 15 1/4" x 14 5/8" |
| Capacity | 20 oz bottle capacity - Flat: 15 | 20 oz bottle capacity - Flat: 50 |
| Temperature Range | 0°C - 7°C / 32°F - 44.6°F | 0°C - 7°C / 32°F - 44.6°F |
| Energy Consumption | 1.070 kWh/day | 1.210 kWh/day |
| Electrical | 115V / 60Hz | 115V / 60Hz |
| Horsepower | 1/10 HP | 1/6 HP |
| Amps | 1.7A | 2.1 A |
| Gross Weight | 61.3 lbs./ 27.8 kg | 100.3 lbs./ 45.5 kg |
| Internal Dimensions (WDH) | 11" x 12.25" x 23.6" | 16" x 16.67/8" x 24.75" |
| Dimensions (WDH) | 14" x 18" x 28" | 19" x 24.5" x 37.4" |

| | 21"/5 cu.ft. Capacity | 19"/7.7 cu.ft. Capacity | 25"/9 cu.ft. Capacity |
|----------------------------------|---|---|---|
| Item | 41214 | 41215 | 41216 |
| Model | VR06 | VR08 | VR10 |
| Volume | 5.1 cu. ft. / 144.4 liters | 7.7 cu. ft. / 220 liters | 8.9 cu. ft. / 253.4 liters |
| Shelves | 3 | 5 | 3 |
| Shelf Size | Small - 17 3/4" x 6 1/8" Regular - 17 1/8" x 17 3/8" | 15 1/8" x 14 5/8" | 20 7/8" x 17 3/8" |
| Capacity | 20 oz. - Flat: 84 12 oz. - Flat: 132 | 20 oz. - Total: 100 Front: 5 12 oz. - Total: 200 | 20 oz. - Total: 126 Front: 7 12 oz. - Total: 288 |
| Temperature Range | 0°C - 7°C / 32°F - 44.6°F | 0°C - 7°C / 32°F - 44.6°F | 0°C - 7°C / 32°F - 44.6°F |
| Energy Consumption | 1.740 kWh/day* | 2.120 kWh/day* | 1.740 kWh/day* |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Cord Length | 118" / 3000 mm | 118" / 3000 mm | 118" / 3000 mm |
| Horsepower | 1/8 | 1/6 | 1/8 |
| Amps | 2.5 | 3.0 | 3.0 |
| Gross Weight | 126.8 lbs. / 57.5 kg. | 126.8 lbs. / 57.5 kg. | 166.4 lbs. / 75.5 kg. |
| Internal Dimensions (WDH) | 18" x 21.75" x 31.75" | 16" x 16.6" x 53" | 22.6" x 18.6" x 40" |
| Dimensions (WDH) | 21.25" x 27.75" x 36.25" | 19" x 21" x 70.5" | 25" x 23.25" x 53.75" |

| | 25"/11.5 cu.ft. Capacity | 30"/19.2 cu.ft. Capacity |
|----------------------------------|---|--|
| Item | 41217 | 41161 |
| Model | VR12 | G319 |
| Volume | 11.5 cu. ft. / 328.2 liters | 19.2 cu. ft. / 543.6 liters |
| Shelves | 4 | 5 |
| Shelf Size | 20 7/8" x 17 3/8" | 24 3/4" x 19 5/8" |
| Capacity | 20 oz. - Total: 168 Front: 6/ Gravity: 144 12 oz. - Total: 384 | 20 oz. - Total: 240, Front: 8 / Gravity: 240 12 oz. - Total: 630, Gravity feed: 320 |
| Temperature Range | 0°C - 7°C / 32°F - 44.6°F | 0°C - 7°C / 32°F - 44.6°F |
| Energy Consumption | 2.390 kWh/day* | 3.040 kWh/day* |
| Electrical | 115V / 60Hz / 1Ph | 115 V / 60Hz / 1Ph |
| Cord Length | 118" / 3000 mm | 118" / 3000 mm |
| Horsepower | 1/6 | 1/4 + |
| Amps | 4.0 | 5.2 |
| Gross Weight | 183 lbs. / 83 kg. | 223.8 lbs. / 101.5 kg. |
| Internal Dimensions (WDH) | 22" x 18.6" x 50" | 25 1/2" x 21 3/8" x 60 1/2" |
| Dimensions (WDH) | 25" x 23.25" x 63.6" | 29.5 x 27.5" x 78.75" |

IMBERA REFRIGERATORS WITH DOUBLE & TRIPLE DOOR

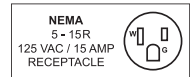


| | 40" / 2 doors / 26.7 cu.ft. Capacity | 47" / 2 doors / 37.4 cu.ft. Capacity | 54" / 2 doors / 41.6 cu.ft. Capacity | 78.8" / 3 doors / 70.8 cu.ft. Capacity |
|----------------------------------|--|--|---|---|
| Item | 41219 | 42862 | 41218 | 41220 |
| Model | VRD26 | VRD37 | VRD43 | G372 |
| Volume | 26.1 cu. ft. / 739.1 liters | 37.4 cu. ft. / 1059.6 liters | 41.6 cu. ft. / 1179.7 liters | 70.8 cu. ft. / 2004.8 liters |
| Doors | 2 | 2 | 2 | 3 |
| Shelves | 10 | 10 | 10 | 15 |
| Shelf Size | 15 7/8" x 19 3/8" | 20 1/2" x 20 5/8" | 24 1/4" x 19 3/4" | 21.5" x 24.12" |
| Capacity | 20 oz. - Total: 300, Front: 5 12 oz. - Total: 840 | 20 oz. - Total: 490, Front: 7 12 oz. - Total: 882 | 20 oz. - Total: 560, Front: 8 / Gravity feed: 560 12 oz. - Total: 1134 Gravity feed: 560 | 20 oz. - Total: 840, Front: 7 12 oz. - Total: 1824 |
| Temperature Range | 0°C - 7°C / 32°F - 44.6°F | 0°C - 7°C / 32°F - 44.6°F | 0°C - 7°C / 32°F - 44.6°F | 0°C - 7°C / 32°F - 44.6°F |
| Energy Consumption | 2.262 kWh/day* | 5.170 kWh/day* | 5.550 kWh/day* | 9.615 kWh/day |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Cord Length | 118" / 3000 mm | 118" / 3000 mm | 118" / 3000 mm | - |
| Horsepower | 1/3 | 1/2 | 1/2 | 1/3 HP |
| Amps | 7.5 | 10 | 10 | 13.8 |
| Gross Weight | 359.4 lbs. / 163 kg. | 445.3 lbs. / 202 kg. | 466.3 lbs. / 211.5 kg. | 717.6 lbs./ 325.5 kg. |
| Internal Dimensions (WDH) | 35.4" x 21.75" x 60.4" | 43" x 25.75" x 6.5" | 50" x 25" x 5.6" | 74.6" x 27.4" x 60" |
| Dimensions | 39.4" x 26.4" x 78.75" | 47.4" x 30.4" x 78.6" | 54" x 29.75" x 78.6" | 78.75" x 33.25" x 78.75" |

BMAD System (Low maintenance high performance). Dimensions rounded up to the nearest inch or millimeter. Specifications subject to change without notice.

IMBERA FREEZER

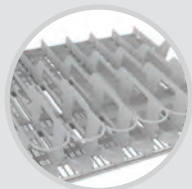
| | |
|----------------------------------|--|
| Item | 41221 |
| Model | VFS24 |
| Volume | 23.7 cu. ft. / 670.3 liters |
| Doors | 1 |
| Shelves | 5 |
| Shelf Size | 25.75" x 21.25" |
| Temperature Range | -28 °C to -23 °C / -18.4 °F to -9.4 °F |
| Energy Consumption | 10.220 kWh/day* |
| Electrical | 115V / 60Hz / 1Ph |
| Cord Length | 118" / 3000 mm |
| Horsepower | 3/4 |
| Amps | 7.0 |
| Gross Weight | 378 lbs. / 171.5 kg. |
| Internal Dimensions (WDH) | 26.5" x 25.37" x 60.75" |
| Dimensions (WDH) | 30.12" x 30.87" x 78.75" |



PRODUCTS COMPARISON



RELATED ACCESSORIES Call us for more details on Imbera accessories



Gravity Kit



Sandwich Trays



Freezer Basket



Shelf Pricing Tag Kit



Casters



Health Lock

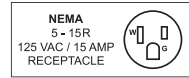
/ REFRIGERATED DISPLAY MERCHANDISERS /

COMMERCIAL REFRIGERATION

22-INCH GLASS REFRIGERATOR WITH ONE DOOR

FEATURES

- Outside material: Painted steel
- Self-closing doors
- Plastic coated steel shelves with shelf tag holder
- Automatic defrosting
- Polyurethane insulation
- Removable door gasket
- Warranty: 2 years parts and labor and 5 years parts only on compressor



| | |
|--------------------------------|---------------------------|
| Item | 50033 |
| Model | RE-CN-0009-HC |
| Temperature Range | 0.5°C - 5°C / 33°F - 41°F |
| Max Ambient Temp Rating | 32°C / 90°F |
| Power | 0.2 HP / 0.15 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Amps | 2.88 A |
| Refrigerant | R290 |
| Isolation Material | R141b |
| Cooling System | Ventilated |
| Shelf Capacity | 90 lbs. / 41 kg. |
| Net Volume | 257 L / 9.1 cu. ft. |
| Interior Dimensions | 19" x 18" x 46" |
| Net Dimensions | 21.65" x 21.65" x 63" |
| Gross Dimensions | 25.6" x 25" x 70" |
| New Weight | 189.60 lbs. / 86 kg. |
| Gross Weight | 215 lbs. / 97.5 kg. |

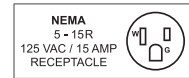


50033

26-INCH GLASS REFRIGERATOR WITH ONE DOOR

FEATURES

- Outside material: Painted steel
- Self-closing doors
- Plastic coated steel shelves with shelf tag holder
- Automatic defrosting
- Polyurethane insulation
- Removable door gasket
- Warranty: 2 years parts and labor and 5 years parts only on compressor



| | |
|--------------------------------|---------------------------|
| Item | 50035 |
| Model | RE-CN-0014-H |
| Temperature Range | 0.5°C - 5°C / 33°F - 41°F |
| Max Ambient Temp Rating | 32°C / 90°F |
| Power | 0.2 HP |
| Electrical | 115V / 60Hz / 1Ph |
| Amps | 2.88 A |
| Refrigerant | R290 |
| Cooling System | Ventilated |
| Shelf Capacity | 77 lbs / 35 kg. |
| Net Volume | 398 L / 14 cu. ft. |
| Interior Dimensions | 23" x 20" x 55" |
| Net Dimensions | 26" x 22.8" x 79.4" |
| Gross Dimensions | 30.37" x 30.75" x 87" |
| New Weight | 264.55 lbs./ 120 kg. |
| Gross Weight | 255 lbs./ 116 kg. |

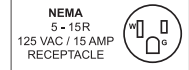


50035

28-INCH GLASS REFRIGERATOR WITH ONE DOOR

FEATURES

- Outside material: Painted steel
- Self-closing doors
- Plastic coated steel shelves with shelf tag holder
- Automatic defrosting
- Polyurethane insulation
- Removable door gasket
- Warranty: 2 years parts and labor and 5 years parts only on compressor



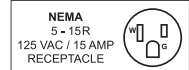
| | | |
|--------------------------------|---|-----------------------------|
| Item | 50036 | 50037 |
| Model | RE-CN-0023-HC | RE-CN-0023-H |
| Description | White, comes with 4 shelves and casters | Black, comes with 5 shelves |
| Temperature Range | 0°C - 5°C / 33°F - 41°F | |
| Max Ambient Temp Rating | 32°C / 90°F | |
| Power | 0.2 HP / 0.15 kW | |
| Electrical | 110V / 60Hz / 1Ph | |
| Amps | 3 A | |
| Refrigerant | R290 | |
| Isolation Material | R141b | |
| Cooling System | Ventilated | |
| Shelf Capacity | 90 lbs. / 41 kg. | |
| Net Volume | 651 L / 23 cu. ft. | |
| Interior Dimensions | 25.2" x 28.3" x 62.3" | |
| Dimensions | 28" x 32" x 79" | |
| Gross Dimensions | 31" x 36" x 85" | |
| Weight | 320 lbs. / 145 kg. | |
| Gross Weight | 325 lbs./ 147 kg | 323 lbs./ 146.5 kg |



53-INCH GLASS REFRIGERATOR WITH TWO DOORS

FEATURES

- Outside material: Painted steel
- Self-closing doors
- Plastic coated steel shelves
- Automatic defrosting
- Polyurethane insulation
- Removable door gasket
- Warranty: 2 years parts and labor and 5 years parts only on compressor



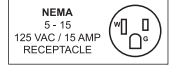
| | |
|--------------------------------|-------------------------|
| Item | 50032 |
| Model | RE-CN-0045-HC |
| Temperature Range | 0°C - 5°C / 33°F - 41°F |
| Max Ambient Temp Rating | 32°C / 90°F |
| Power | 0.25 HP / 0.18 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Amps | 4.3 A |
| Refrigerant | R290 |
| Isolation Material | R141b |
| Cooling System | Ventilated |
| Number Of Shelves | 8 |
| Shelf Capacity | 90 lbs. / 41 kg. |
| Dimensions | 53" x 32" x 79" |
| Interior Dimensions | 50" x 28.35" x 62" |
| Gross Dimensions | 57" x 34" x 85" |
| Net Volume | 1270 L / 45 cu.ft. |
| Weight | 436.52 lbs. / 198 kg. |
| Gross Weight | 537 lbs. / 243.6 kg. |



/ REFRIGERATED DISPLAY MERCHANDISERS /

COMMERCIAL REFRIGERATION

AURORA GLASS DOOR REFRIGERATORS NEW



FEATURES

- Outside material made from painted steel
- Crystal clear, self closing door is perfect to see the products inside
- Automatic defrosting and high density polyurethane insulation

| | 1 Hinged Glass Door | 2 Sliding Glass Doors |
|---|-----------------------|-----------------------|
| Item | 59033 | 59032 |
| Model | RE-CN-0009E-HC | RE-CN-0045E-HC |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Amps & HP | 2.88 A / 1/4HP | 4.3 A / 1/3 HP |
| Capacity | 240 L / 8.5 cu.ft. | 1274.3 L / 45 cu.ft. |
| Shelf Capacity | 88.2 lbs / 40 kg | 88.2 lbs / 40 kg |
| Number of Shelves | 4 | 8 |
| Max. Ambient Temperature | 32°C / 89.6°F | 32°C / 89.6°F |
| Temperature Range | 0.5 - 5°C / 33 - 41°F | 0.5 - 5°C / 33 - 41°F |
| Refrigerant & Cooling System | R290 / Venilated | R290 / Venilated |
| Weight | 189.5 lbs / 86 kg | 436.5 lbs / 198 kg |
| Gross Weight | 224.8 lbs / 102 kg | 480.6 lbs / 218 kg |
| Interior Dimensions | 18.9" x 18.3" x 46" | 50" x 28.3" x 62" |
| Dimensions (DWH) | 21.7" x 21.7" x 63" | 53.2" x 28.3" x 62" |
| Gross Dimensions | 23.6" x 24.8" x 69" | 56" x 33.5" x 84.6" |

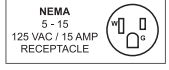


59033



59032

STAINLESS STEEL GLASS DOOR REFRIGERATORS NEW



FEATURES

- Perfect solution to exhibit your cold merchandise
- Stainless steel glass door refrigerators customers to clearly view all your merchandise.

| | 1 Hinged Glass Door | 2 Hinged Glass Doors | 3 Hinged Glass Doors |
|---------------------------------|-----------------------|-----------------------|------------------------|
| Item | 51024 | 51026 | 51028 |
| Model | RE-CN-0021-G-HC | RE-CN-0041-G-HC | RE-CN-0067-G-HC |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Amps & HP | 2.6 A / 1/5 HP | 3.8 A / 1/4+ HP | 9 A / 3/4 HP |
| Capacity | 651.3 L / 23 cu.ft. | 1330.9 L / 47 cu.ft. | 2039.8 L / 72 cu.ft. |
| Shelf Capacity | 583 L / 20.6 cu.ft. | 1169 L / 41.3 cu.ft. | 1883 L / 66.5 cu.ft. |
| Number of Shelves | 3 | 6 | 9 |
| Max. Ambient Temperature | 32°C / 89.6°F | 32°C / 89.6°F | 32°C / 89.6°F |
| Temperature Range | 0.5 - 5°C / 33 - 41°F | 0.5 - 5°C / 33 - 41°F | 0.5 - 5°C / 33 - 41°F |
| Refrigerant | R290 | R290 | R290 |
| Cooling System | Venilated | Venilated | Venilated |
| Weight | 302 lbs / 137 kg | 469.6 lbs / 213 kg | 615.1 lbs / 279 kg |
| Gross Weight | 341.7 lbs / 155 kg | 553.4 lbs / 251 kg | 694.5 lbs / 315 kg |
| Interior Dimensions | 27.1" x 24.4" x 53.5" | 27.1" x 49.4" x 53.5" | 27.1" x 76.3" x 53.5" |
| Dimensions (DWH) | 32.25" x 29" x 82.5" | 32.25" x 54" x 82.5" | 32.25" x 80.9" x 82.5" |
| Gross Dimensions | 34" x 30.3" x 84.5" | 34.6" x 56.5" x 84.5" | 34.6" x 83.7" x 84.5" |



51024

51026



51028

78-INCH GLASS REFRIGERATOR WITH THREE DOORS

FEATURES

- Outside material: Painted steel
- Self-closing doors
- Plastic coated steel shelves
- Automatic defrosting
- Polyurethane insulation
- Removable door gasket
- Warranty: 2 years parts and labor and 5 years parts only on compressor



| | |
|--------------------------------|---------------------------|
| Item | 50052 |
| Model | RE-CN-0052-HC |
| Temperature Range | 0.5°C - 5°C / 33°F - 41°F |
| Max Ambient Temp Rating | 32°C / 90°F |
| Power | 0.75 HP / 0.56 kW |
| Electrical | 110V / 60Hz / 1Ph |
| Amps | 10.7 A |
| Refrigerant | R290 |
| Isolation Material | R141b |
| Cooling System | Ventilated |
| Shelf Capacity | 90 lbs. / 41 kg. |
| Net Dimensions | 78" x 30" x 80.7" |
| Interior Dimensions | 73.5" x 23.6" x 55" |
| Gross Dimensions | 81" x 34" x 87" |
| Net Volume | 1500.79 L / 53 cu. ft. |
| Weight | 615 lbs. / 279 kg. |
| Gross Weight | 381 lbs. / 309 kg. |



145L SLIM DISPLAY REFRIGERATOR WITH TOP LIGHTBOX

NEW



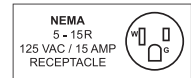
FEATURES

- Showcase your most popular frozen treats
- Ideal for places with limited spaces like convenience stores
- Provides excellent product visibility

| | |
|----------------------------------|---------------------|
| Item | 47240 |
| Model | RS-CN-0021-B |
| Capacity | 145L / 5 cu. ft |
| Temperature Range | 0 - 10°C |
| Refrigerant | R600A |
| Max. Ambient Temperature | 32°C / 90°F |
| Defrosting | Manual |
| Temperature Controller | Digital Controller |
| Power | 0.15 kW |
| Power Consumption | 1.8 kW.h / 24h |
| Electrical | 110V / 60Hz / |
| QTY of Shelves | 6 |
| Shelf Materials | Metal |
| Shelf Capacity | 33 lbs / 15 kg |
| Shelf Dimensions | 12.5" x 12.9" |
| Interior Dimensions (DWH) | 13" x 13" x 52" |
| Dimensions (DWH) | 17.5" x 16.5" x 74" |
| Gross Dimensions | 21" x 20" x 74" |
| Weight | 110 lbs / 50 kg |
| Gross Weight | 121 lbs / 55 kg |



105L SLIM DISPLAY FREEZERS NEW



FEATURES

- Showcase your most popular frozen treats
- Ideal for place with limited spaces like convenience stores
- Provides excellent product visibility

105 L Slim Display Freezer with Top Lightbox

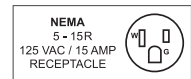
| | 105 L Slim Display Freezer | 105 L Slim Display Freezer with Top Lightbox |
|---------------------------------|-----------------------------------|---|
| Item | 47241 | 47242 |
| Model | FR-CN-0105 | FR-CN-0105B |
| Capacity | 105L / 3.7 cu. ft | 105L / 3.7 cu. ft |
| Temperature Range | Subzero 18°C Subzero 20°C | Subzero 18°C Subzero 20°C |
| Refrigerant | R600A | R600A |
| Max. Ambient Temperature | 32°C / 90°F | 32°C / 90°F |
| Defrosting | Manual | Manual |
| Temperature Controller | Digital Controller | Digital Controller |
| Power | 0.18 kW | 0.18 kW |
| Power Consumption | 2.3 kW.h / 24h | 2.3 kW.h / 24h |
| Electrical | 110V / 60Hz | 110V / 60Hz |
| QTY of Shelves | 6 | 6 |
| Shelf Material | Metal | Metal |
| Shelf Capacity | 33 lbs / 15 kg | 33 lbs / 15 kg |
| Shelf Dimensions | 10" x 10" | 10" x 10" |
| Interior Dimension (DWH) | 12" x 11" x 50" | 12" x 11" x 50" |
| Dimensions (DWH) | 17" x 16.5" x 69" | 17" x 16.5" x 69" |
| Gross Dimensions | 21" x 20" x 71" | 21" x 20" x 77" |
| Weight | 121 lbs / 55 kg | 143 lbs / 65 kg |
| Gross Weight | 127.9 lbs / 58 kg | 154 lbs / 70 kg |



GLASS FREEZER WITH ONE DOOR

FEATURES

- Outside material: Coated steel
- Interior: Attractive aluminum liner with stainless steel floor
- Self-closing door & LED lighting
- Adjustable heavy-duty PVC coated shelves
- Automatic defrosting
- Warranty: 2 years parts and labor and 5 years parts only on compressor



| | 50029 | 50030 |
|--------------------------------|-----------------------------|-----------------------------|
| Item | 50029 | 50030 |
| Model | FR-CN-0012-HC | FR-CN-0790-HC |
| Temperature Range | -23°C - -18°C / -10°F - 0°F | -23°C - -18°C / -10°F - 0°F |
| Max Ambient Temp Rating | 32°C / 90°F | 32°C / 90°F |
| Power | 3/4 HP | 3/4 HP |
| Electrical | 115V/60Hz/1Ph | 115V/60Hz/1Ph |
| Amps | 8.8 A | 9.4 A |
| Refrigerant | R290 | R290 |
| Cooling System | Ventilated | Ventilated |
| Shelf Capacity | 35 kg./ 77lbs | 29 kg. / 63.9 lbs. |
| Dimensions | 27" x 29.5" x 35" | 31" x 33" x 87" |
| Interior Dimensions | 21" x 19" x 55" | 25.2" x 28.3" x 62" |
| Gross Dimensions | 30.37" x 30.75" x 87" | 37.4" x 34" x 88.6" |
| Net Volume | 13 cu. Ft. / 368 L | 23 cu. ft. / 648 Liters |
| Weight | 304.24 lbs. / 138 kg. | 407.86 lbs./ 185 kg. |
| Gross Weight | 418 lbs./ 190 kg. | 550 lbs./ 249 kg. |



GLASS FREEZERS WITH TWO DOORS

FEATURES

- Outside material: Coated steel
- Interior: Attractive aluminum liner with stainless steel floor
- Self-closing door
- LED lighting
- Adjustable heavy-duty PVC coated shelves
- Automatic defrosting
- Warranty: 2 years parts and labor and 5 years parts only on compressor



Except
50075
Intertek



For 50031
NEMA
5 - 20R
125 VAC / 20 AMP
RECEPTACLE



For 50075

NEMA
5 - 15R
125 VAC / 15 AMP
RECEPTACLE



50031



50075

29 cu.ft Capacity

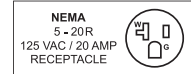
45 cu.ft Capacity

| Item | 50031 | 50075 |
|--------------------------------|-----------------------------------|-------------------------------|
| Model | FR-CN-1250-HC | FR-CN-0045-HC |
| Description | 2-Door Glass Freezer | 2-Door Glass Freezer |
| Temperature Range | -22°C -- -18°C / -7.6°F -- -0.4°F | -23°C -- -18°C / -10°F -- 0°F |
| Max Ambient Temp Rating | 32°C / 90°F | 32°C / 90°F |
| Power | 0.75 HP / 0.56 kW | 1HP / 0.75 kW |
| Electrical | 110V / 60Hz / 1Ph | 115V/60Hz/1Ph |
| Amps | 9.4 A | 9.2 A |
| Refrigerant | R290 | R290 |
| Isolation Material | R141b | R141b |
| Cooling System | Ventilated | Ventilated |
| Number Of Doors | 2 | 2 |
| Number Of Shelves | 8 | 10 |
| Shelf Capacity | 90 lbs. / 41 kg. | 90 lbs. / 41 kg. |
| Dimensions | 49" x 26" x 80" | 53" x 32" x 79" |
| Interior Dimensions | 43" x 19" x 55" | 47" x 25" x 58" |
| Gross Dimensions | 52" x 30" x 86" | 56" x 36" x 85" |
| Net Volume | 29 cu.ft./ 830 liters | 45 cu.ft./1270 liters |
| Weight | 397 lbs. / 180 kg. | 573 lbs./ 260 kg. |
| Gross Weight | 511 lbs. / 231.8 kg. | 587 lbs./ 266 kg. |

/ FREEZER DISPLAY MERCHANDISERS /
/ CHEST FREEZERS /

COMMERCIAL REFRIGERATION

3 GLASS DOOR DISPLAY FREEZER



FEATURES

- Housing is made of painted steel, lined with painted steel aluminum, and shelves made of plastic coated steel
- Has digital controller for temperature control
- Automatic defrosting
- Interior lighting

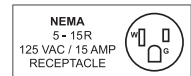
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| Item | 50087 |
| Model | FR-CN-0052-HC |
| Electrical | 115V / 60Hz / 1Ph |
| Amps & Power | 20 A / 1.95 kW |
| Compressor Power | 2 3/5 HP |
| Capacity | 1650 L / 52.3 cu. ft. |
| Shelf Capacity | 194 lbs / 88 kg |
| Number of Shelves & Doors | 12 shelves / 3 doors |
| Temperature Range | -7 to 0°F / -21.7 to -17.8°C |
| Climate Rating | 90°F / 32.2°C |
| Refrigerant & Cooling System | R290 / Ventilated |
| Defrosting | Automatic |
| Materials | Isolation: Polyurethane Housing: Painted Steel Liner: Painted Aluminum Shelf: Plastic Coated Steel |
| Type of Controller | Digital |
| Weight | 859.8 lbs / 390 kg |
| Gross Weight | 903.9 lbs / 410 kg |
| Interior Dimensions (DWH) | 23.6" x 73.5" x 59.7" |
| Exterior Dimensions (DWH) | 30.5" x 79.5" x 80.7" |
| Gross Dimensions (DWH) | 34.6" x 82.7" x 87.8" |



CHEST FREEZER WITH GLASS FLAT TOP

FEATURES

- Material: (exterior) Cold-Roll Steel Sheet; (Interior) Embossed Aluminum-
- Casters and 1 basket included
- Designed with sliding door and a built-in lock for security

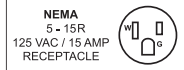


| | 29" / 5.3 Cu.Ft Capacity | 34" / 7.1 Cu.Ft Capacity | 46" / 11 Cu.Ft Capacity |
|----------------------------|---------------------------------|---------------------------------|--------------------------------|
| Item | 45291 | 45292 | 45293 |
| Model | FR-CN-0150 | FR-CN-0200 | FR-CN-0320 |
| Capacity & Amps | 5.3 cu.ft / 1.4 Amps | 7.1 cu.ft / 1.5 Amps | 11 cu.ft / 2.1 Amps |
| Temperature Range | ≤-18°C | ≤-18°C | ≤-18°C |
| Refrigerant | R134a | R134a | R134a |
| Electrical | 110V/60Hz/1Ph | 110V/60Hz/1Ph | 110V/60Hz/1Ph |
| Weight | 75 lbs / 34 kg | 79 lbs / 36 kg | 99 lbs / 45 kg |
| Gross Weight | 86 lbs / 39 kg | 83 lbs / 38 kg | 112 lbs / 50.8 kg |
| Dimensions (DWH) | 21.3" x 29" x 30.5" | 21.3" x 34" x 30.5" | 23.6" x 45.7" x 30.5" |
| Gross Dimensions | 31" x 24" x 34" | 24" x 36" x 34" | 26" x 48" x 34" |
| Optional Item | Basket (Item 63990) | Basket (Item 63990) | Basket (Item 79998) |

CHEST FREEZER WITH SOLID FLAT TOP

FEATURES

- Foam filled door for efficient temperature preservation
- Simple design for convenient use
- Balanced hinge to allow door opening within the range of 35° - 70° space for comfortable handling
- 1 basket included



| | 30" NEW | 37" NEW | 44" NEW |
|--------------------------|--|--|--|
| Item | 46501 | 46502 | 46503 |
| Model | FR-CN-0142 | FR-CN-0192 | FR-CN-0282 |
| Capacity | 4.9 cu.ft. | 6.7 cu.ft. | 10 cu.ft. |
| Power | 1/6 HP | 1/6 HP | 1/4 HP |
| Temperature Range | -22 - -15°C / -8 - 5°F | -22 - -15°C / -8 - 5°F | -22 - -15°C / -8 - 5°F |
| Refrigerant | R600 | R600 | R600 |
| Electrical | 115V / 60Hz / 1 | 115V / 60Hz / 1 | 115V / 60Hz / 1 |
| Weight | 68 lbs / 30.8kg | 77 lbs / 35 kg | 90 lbs / 40.8 kg |
| Gross Weight | 75 lbs / 34 kg | 86 lbs / 39 kg | 101 lbs / 45.8 kg |
| Dimensions (DWH) | 22.2" x 30" x 33.2" | 22.2" x 37" x 33.2" | 22.2" x 44" x 33.2" |
| Gross Dimensions | 30.1" x 22.8" x 34.6" | 22.8" x 38.6" x 34.6" | 25.9" x 45" x 34.6" |
| Optional Item | - | - | - |

| | 46" | 60" NEW | 76" NEW |
|--------------------------|---------------------|--|--|
| Item | 44428 | 46504 | 46505 |
| Model | FR-CN-0255 | FR-CN-0445 | FR-CN-0600 |
| Capacity | 8.7 cu.ft | 15.3 cu.ft. | 20 cu.ft. |
| Power | 0.100 kW | 1/3+ HP | 1/2+ HP |
| Temperature Range | ≤ -18°C / ≤ -0.4°F | -22 - -15°C / -8 - 5°F | -22 - -15°C / -8 - 5°F |
| Refrigerant | R600a | R290 | R290 |
| Electrical | 110V / 60Hz / 1 | 115V / 60Hz / 1 | 115V / 60Hz / 1 |
| Weight | 114.6 lbs/ 52 kg | 139 lbs / 63 kg | 165 lbs / 75 kg |
| Gross Weight | 128 lbs/ 58 kg | 165 lbs / 75 kg | 209 lbs / 94.8 kg |
| Dimensions (DWH) | 33" x 45.8" x 22" | 29" x 60" x 32.5" | 28" x 76" x 32.5" |
| Gross Dimensions | 34.6" x 47.6" x 23" | 30" x 62" x 34" | 30.3" x 77.8" x 34.3" |
| Optional Item | Basket Item 69413 | - | - |

NOVELTY CASE/FREEZER WITH CURVED TOP

FEATURES

- Comes with four two-inch casters for mobility (2 locking)
- Designed with sliding doors with curved top glass and locks
- Exterior is made of white painted steel with gray plastic trim
- Built-in lock for security
- Plastics trim and door frames
- Steel interior walls
- Conveniently located rear defrost drain
- Wire baskets included 9.5" x 7" x 20" / 1330 cu.in.



26" / 5.6 Cu.Ft Capacity

39" / 9.2 Cu.Ft Capacity

| Item | 31455 | 31456 |
|-------------------------|--|----------------------|
| Model | FR-CN-0667 | FR-CN-1016 |
| Power | 0.345 kW | 0.345 kW |
| Capacity | 160 L / 5.6 cu. ft | 260 L / 9.2 cu. ft |
| QTY Of Baskets | 2 | 2 |
| Temperature | -15 - 43°F/-26 - 6°C | -15 - 43°F/-26 - 6°C |
| Refrigerant | R290 | R290 |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Weight | 101.5 lbs./ 46 kg. | 114.75 lbs./ 52 kg. |
| Gross Weight | 107 lbs./ 48.5 kg. | 140 lbs./ 63.5 kg. |
| Dimensions | 26.3" x 27.75" x 34.5" | 39" x 27.75" x 34.5" |
| Gross Dimensions | 29" x 30" x 36" | 42" x 30" x 37" |
| Optional Items | Basket (Item 31440), Basket Divider (Item 43413) | |

50" / 12.8 Cu.Ft Capacity

58" / 17.7 Cu.Ft Capacity

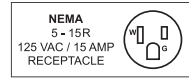
79" / 24.72 Cu.Ft Capacity

| Item | 27941 | 31457 | 37815 |
|-------------------------|---|---|---|
| Model | FR-CN-1245 | FR-CN-1473 | FR-CN-2007 |
| Power | 0.46 kW | 0.33 kW | 0.65 kW |
| Capacity | 360 L / 12.8 cu. ft | 500 L / 17.7 cu. ft | 700 L / 24.72 cu. ft. |
| QTY Of Baskets | 3 | 5 | 7 |
| Temperature | -15 - 43°F/-26 - 6°C | -18 - 32°F/-18 - 0°C | -0.4 - 32°F/-18 - 0°C |
| Refrigerant | R290 | R290 | R290 |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Weight | 152 lbs./ 69 kg. | 176.25 lbs./ 80 kg. | 264.5 lbs./ 120 kg. |
| Gross Weight | 181 lbs./ 82 kg. | 214 lbs./ 97 kg. | 308.5 lbs./ 140 kg. |
| Dimensions | 49.8" x 27.8" x 34.5" | 58" x 29.75" x 32.25" | 78.7 x 29.8" x 32.25" |
| Gross Dimensions | 53" x 30" x 38" | 60" x 32" x 35" | 81" x 32" x 37" |
| Optional Items | Basket (Item 31440), Basket Divider (Item 43413) | Basket (Item 28456), Basket Divider (Item 43412) | Basket (Item 28456), Basket Divider (Item 43412) |

ICE CREAM DIPPING CABINET/ WITH FLAT SNEEZE GUARD

FEATURES

- Comes with four casters for mobility
- Designed with sliding doors and locks for easy access
- Exterior is made of durable white powder coated steel; precoated steel interior wall
- Built-in lock for security
- Grey plastics trim and door frames
- Conveniently located rear defrost drain



44590

44590



44588

26"/120L Capacity

50"/290L Capacity

60"/370L Capacity

| Item | 44590 | 44588 | 44589 |
|------------------------------|---|---|---|
| Model | FR-CN-0160-S | FR-CN-0360-S | FR-CN-0460-S |
| Capacity | 120 L/ 4 cu.ft | 290 L/ 10 cu.ft | 370 L/ 13 cu.ft |
| Tub (3-Gal) Load QTY. | 4 displayed + 2 stored | 8 displayed + 6 stored | 10 displayed + 8 stored |
| Temperature Range | -26 - 6°C / -15 - 43°F | -26 - 6°C / -15 - 43°F | -26 - 6°C / -15 - 43°F |
| Foaming Components | C-P | C-P | C-P |
| Refrigerant | R290 | R290 | R290 |
| Compressor HP | 1/4+ HP | 2/5+ HP | 1/2+ HP |
| Amp | 3 A | 4 A | 4 A |
| BTU | 717 | 887 | 1195 |
| Door Panel | Glass | Glass | Glass |
| Dimensions (WDH) | 26" x 28" x 52" | 49.6" x 28" x 52" | 60" x 28" x 52" |
| Gross Dimensions | 26" x 30" x 37" (Cabinet), 26" x 23" x 0.5" (Glass canopy) | 52.6" x 30" x 37" (Cabinet), 51" x 23" x 0.5" (Glass canopy) | 63" x 30" x 37" (Cabinet), 64.6" x 23" x 0.5" (Glass canopy) |
| Weight | 154 lbs./ 70 kg | 242.5 lbs./ 110 kg | 280 lbs./ 127 kg |
| Gross Weight | 170 lbs./ 77 kg | 266.8 lbs./ 121 kg | 313 lbs./ 142 kg |

Omcan's ice cream displays are designed to *merchandise & increase sales*



ICE CREAM DISPLAY CHEST FREEZER WITH FLAT GLASS TOP NEW



FEATURES

- Comes with four two-inch casters for mobility (2 locking)
- Exterior Material: Durable white powder coated steel;
- Interior Material: Pre-coated steel
- Designed with sliding doors and a built-in lock for security



26" Ice Cream Display Chest Freezer with Flat Glass Top

39" Ice Cream Display Chest Freezer with Flat Glass Top

| Item | 46492 | 46493 |
|------------------------------------|------------------------|------------------------|
| Model | FR-CN-0162-R | FR-CN-0260-R |
| Power | 0.21 kW | 0.265 kW |
| Compressor Power | 1/4+ HP | 1/3+ HP |
| Capacity | 156 L / 5.5 cu. ft | 269 L / 9.5 cu. ft |
| Amps | 3 A | 3.5 A |
| Number of Doors | 2 | 2 |
| Number of Baskets Included | 2 | 3 |
| Amount of Baskets that Fits | 2 | 3 |
| Temperature Range | -15 - 40°F / -26 - 4°C | -15 - 40°F / -26 - 4°C |
| Refrigerant | R290 | R290 |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Dimensions (DWH) | 28.14" x 26.2" x 34.4" | 28.14" x 39" x 34.4" |
| Gross Dimensions (DWH) | 30" x 29.13" x 37.4" | 30" x 42" x 37.4" |
| Weight | 101 lbs / 45.8 kg | 128 lbs / 58 kg |
| Gross Weight | 115 lbs / 52.16 kg | 143 lbs / 65 kg |

50" Ice Cream Display Chest Freezer with Flat Glass Top

60" Ice Cream Display Chest Freezer with Flat Glass Top

71" Ice Cream Display Chest Freezer with Flat Glass Top

| Item | 46494 | 46495 | 46730 |
|------------------------------------|------------------------|------------------------|------------------------|
| Model | FR-CN-0360-R | FR-CN-0460-R | FR-CN-0560-R |
| Power | 0.26 kW | 0.35 kW | 0.295 kW |
| Compressor Power | 2/5+ HP | 1/2+ HP | 2/3+ HP |
| Capacity | 371 L / 13.1 cu. ft | 470 L / 16.6 cu. ft | 566.3 L / 20 cu. ft. |
| Amps | 4 A | 4 A | 4 A |
| Number of Doors | 2 | 2 | 2 |
| Number of Baskets Included | 4 | 5 | 6 |
| Amount of Baskets that Fits | 4 | 5 | 6 |
| Temperature Range | -15 - 40°F / -26 - 4°C | -15 - 40°F / -26 - 4°C | -15 - 40°F / -26 - 4°C |
| Refrigerant | R290 | R290 | R290 |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Dimensions (DWH) | 28.14" x 50" x 34.4" | 28.14" x 60" x 34.4" | 28.14" x 70.9" x 34.4" |
| Gross Dimensions (DWH) | 30" x 52.6" x 37.4" | 30" x 63.2" x 37.4" | 29.9" x 73.8" x 37.4" |
| Weight | 154 lbs / 70 kg | 172 lbs / 78 kg | 194 lbs / 88 kg |
| Gross Weight | 174 lbs / 79 kg | 192 lbs / 87 kg | 216.1 lbs / 98 kg |



REFRIGERATED CHEF BASE WITH DRAWERS

FEATURES

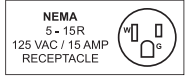
- Made of 304 Stainless steel made interior and exterior and a matching aluminum finished back
- Easy to clean interior with rounded corners
- Constructed with heavy-duty reinforced stainless steel top with drip-resistant “V” edge to avoid spillage
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for the best in food preservation
- Electronic control system: Adjustable temperature control and defrost frequency
- Standard drawer features: Heavy-duty pull handle, tracks and rollers. Ensuring drawers are easy to open and close while maintaining a quality performance
- Standard heavy-duty casters included
- Accessible condenser coil for easy service access
- Simple installation with no plumbing required
- Embraco compressor
- Warranty: 2 year parts and labor and 5 years parts only on compressor



Intertek



Intertek



29 cu.ft Chef Base Cooler

34 cu.ft Chef Base Cooler

47 cu.ft Chef Base Cooler

| Item | 50070 | 50071 | 50072 |
|-------------------------------------|--|--|--|
| Model | RE-CN-0036-C | RE-CN-0052-C | RE-CN-0072-C |
| Net Volume | 29 cu.ft./ 821 L | 34 cu.ft./ 960 L | 47 cu.ft./ 1341 L |
| Number Of Drawers | 2 | 2 | 4 |
| Shelf Capacity (Each Drawer) | GN Pans: (1) Full size - 12”L x 20” W x 4”D & (3) 1/6 size - 6”L x 6”W x 4”D | GN Pans: (3) Full size - 12”L x 20” W x 4”D | GN Pans: (8) Full size - 12”L x 20” W x 4”D |
| Temperature Range | 33-41 °F/ 0.5-5 °C | 33-41 °F/ 0.5-5 °C | 33-41 °F/ 0.5-5 °C |
| Horsepower | 1/6 HP | 1/4+ HP | 1/3+ HP |
| Electrical | 110v/60hz/1ph | 110v/60hz/1ph | 110v/60hz/1ph |
| Rated Current | 2.1A | 2.9A | 3.9A |
| Refrigerant | R290 | R290 | R290 |
| Cord Length | 7.4 ft./ 2.25 m | 7.4 ft./ 2.25 m | 7.4 ft./ 2.25 m |
| Dimensions (WDH) | 36” x 32” x 25” | 52” x 32” x 25” | 72” x 32” x 25” |
| Net Weight | 154 lbs./ 70 kg. | 209 lbs./ 95 kg. | 330.7 lbs./ 150 kg. |
| Gross Weight | 198 lbs./ 90 kg. | 253.5 lbs./ 115 kg. | 374.7 lbs./ 170 kg. |

UNDERCOUNTER REFRIGERATORS AND FREEZERS

FEATURES

- Stainless steel interior and exterior
- Refrigeration system keeps food at safe temperatures between 33°F and 41°F / 0.5°C to 5°C
- Self-closing doors with 90 degree stay open feature
- Adjustable heavy-duty PVC coated shelves
- Digital control system makes it easy to adjust temperature set point and defrost frequency
- This unit uses HYDRO-CARBON R290 refrigerant, which is environmentally friendly and more efficient
- Embraco compressor



| | 27" Wide Freezer | 27" Wide Refrigerator | 47" Wide Freezer | 47" Wide Refrigerator |
|--------------------------------------|------------------------|-----------------------|------------------------|-----------------------|
| Item | 50053 | 50054 | 50055 | 50056 |
| Model | FR-CN-0686-HC | RE-CN-0006-HC | FR-CN-1219-HC | RE-CN-0011-HC |
| Temperature Range | -8 - 0°F / -22 - -18°C | 33 - 41°F / 0.5- 5°C | -8 - 0°F / -22 - -18°C | 33 - 41°F / 0.5- 5°C |
| Power & Amps | 1/5 HP / 2.1 Amps | 1/6 HP / 1.9 Amps | 1/4+ HP / 4.5 Amps | 1/5 HP / 2.7 Amps |
| Refrigerant | R290 | R290 | R290 | R290 |
| Isolation Material | Cyclopentane | Cyclopentane | Cyclopentane | Cyclopentane |
| Cooling System | Ventilated | Ventilated | Ventilated | Ventilated |
| Defrosting | Automatic | Automatic | Automatic | Automatic |
| Type Of Controller | Digital | Digital | Digital | Digital |
| Self-Closing Door | YES | YES | YES | YES |
| Number Of Doors & Shelves | 1 / 1 | 1 / 1 | 2 / 2 | 2 / 2 |
| Shelf Material | Coated steel | Coated steel | Coated steel | Coated steel |
| Shelf Loading (Kg/Pc) | 20 kg. / 44 lbs. | 20 kg. / 44 lbs. | 18 kg. / 39.6 lbs. | 18 kg. / 39.6 lbs. |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60hz / 1Ph |
| Interior Dimensions (WDH) | 22.2" x 22.8" x 23.5" | 22.2" x 22.8" x 23.5" | 42.5" x 22.8" x 23.5" | 42.5" x 22.8" x 23.5" |
| Dimensions (WDH) | 27" x 29.5" x 35.2" | 27" x 29.5" x 35.2" | 47.2" x 29.5" x 35.2" | 47.2" x 29.5" x 35.2" |
| Gross Dimensions | 30.4" x 32.6" x 38.6" | 30.4" x 32.6" x 38.6" | 33" x 50" x 38" | 33" x 50" x 37" |
| Net Volume | 6.3 cu. ft. / 177 L | 6.3 cu. ft. / 177 L | 12 cu. ft. / 338 L | 12 cu.ft/ 338 L |
| Weight | 158.73 lbs/ 72 kg. | 158.73 lbs/ 72 kg. | 213.85 lbs./ 97 kg. | 213.85 lbs./ 97 kg. |
| Gross Weight | 233 lbs./ 106 kg. | 220 lbs./ 100 kg. | 268 lbs./ 121.6 kg. | 269 lbs/ 122 kg. |

AURORA UNDERCOUNTER REFRIGERATOR NEW

FEATURES

- Keeps food at safe temperatures between -33°F and 41°F (0.5°C to 5°C)
- Has self-closing doors with 90 degree stay-open feature, adjustable heavy-duty PVC coated shelves, and a digital control system



| | | | |
|-----------------------------------|-----------------------|---|--------------------------------------|
| Item | 59056 | Temperature Range | 0.5 - 5°C / 33 - 41°F |
| Model | RE-CN-0011E-HC | Refrigerant & Cooling System | R290 Ventilated |
| Electrical | 115V / 60Hz / 1Ph | Net/Gross Weight | 154.3 lbs / 70 kg 174 lbs / 79 kg |
| Amps & HP | 2.7 Amps / 1/4 HP | Interior Dimensions | 22.3" x 19.9" x 23.5" |
| Capacity | 339.9 L / 12 cu. ft | Dimensions (DWH) | 47.3" x 29.5 x 35.2" |
| Shelf Capacity | 88.2 lbs / 40 kg (x2) | Gross Dimensions | 29.7" x 32.3" x 41.7" |
| No. of Shelves & Doors | 2 shelves / 2 doors | | |



REACH IN REFRIGERATORS

FEATURES

- 430 Stainless Steel exterior; 304 Stainless Steel interior
- Digitally controlled temperature system & automatic defrost
- Plastic coated shelves and casters included
- Bottom mount compressor and European controller and compressor
- Polyurethane insulation, interior lighting, self-closing doors, lock mounted
- Embraco compressor
- Warranty: 2 year parts and labor and 5 years parts only on compressor



| | Refrigerator/1 Door | Refrigerator/2 Doors | Refrigerator/3 Doors |
|--------------------------------|---------------------------------|-------------------------------------|-----------------------------------|
| Item | 50024 | 50026 | 50028 |
| Model | RE-CN-0021-HC | RE-CN-0041-HC | RE-CN-0067-HC |
| Temperature Range | 0.5 - 5 °C / 32.9 - 41 °F | 0.5 - 5 °C / 32.9 - 41 °F | 0.5 - 5 °C / 32.9 - 41 °F |
| Max Ambient Temp Rating | 90 °F / 32 °C | 90 °F / 32 °C | 90 °F / 32 °C |
| Power & Amps | 0.2 HP / 0.15 kW 2.6 Amps | 0.25 HP / 0.218 kW 3.8 Amps | 0.75 HP / 0.809 kW 9 Amps |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Refrigerant | R290 | R290 | R290 |
| Isolation Material | Cyclopentane | Cyclopentane | Cyclopentane |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Number Of Shelves | 3 | 6 | 9 |
| Shelf Capacity | 27 kg. / 59.5 lbs. | 27 kg. / 59.5 lbs. | 27 kg. / 59.5 lbs. |
| Exterior Dimensions | 29" x 32.25" x 82.5" | 54" x 32.25" x 82.5" | 81" x 32" x 82.5" |
| Interior Dimensions | 24.4" x 27" x 60.2" | 49.4" x 27" x 60.2" | 76.3" x 27" x 60.24" |
| Gross Dimensions | 47" x 36" x 89" | 56.7" x 35" x 83.5" | 34" x 83.5" x 84" |
| Net Volume | 23 cu. ft. / 650 L | 47 cu. ft. / 1321 L | 66.5 cu. ft./ 1883 L |
| Net/Gross Weight | 282 lbs/128 kg 357 lbs/162 kg | 447.5 lbs/203 kg 513 lbs/232.7 kg | 615 lbs/279 kg 665 lbs/301.6 kg |

AURORA STAINLESS STEEL 2 DOOR REFRIGERATOR NEW



FEATURES

- Designed to provide high performance and efficiency.
- Easily control temperature with the digital temperature control and LCD display

| | |
|---|---|
| Item | 59026 |
| Model | RE-CN-0041E-HC |
| Electrical | 110V / 60Hz / 1Ph |
| Amps & HP | 3.8 A / 1/3 HP |
| Capacity | 1330.9 L / 47 cu.ft. |
| Shelf Capacity | 88.2 lbs / 40 kg |
| Number of Shelves | 6 |
| Max. Ambient Temperature | 38 °C / 100.4 °F |
| Temperature Range | 0.5 - 5 °C / 33 - 41 °F |
| Refrigerant & Cooling System | R290 / Ventilated |
| Net/Gross Weight | 469.5 lbs / 213 kg 553.3 lbs / 251 kg |
| Interior Dimensions | 49.5" x 27.1" x 53.5" |
| Dimensions (DWH) | 54" x 32.2" x 82.5" |
| Gross Dimensions | 56.5" x 34.6" x 84.4" |



REACH IN FREEZERS

FEATURES

- 430 Stainless Steel exterior; 304 Stainless Steel interior
- Digitally controlled temperature system & automatic defrost
- Plastic coated shelves and casters included
- Bottom mount compressor
- European controller and compressor
- Polyurethane insulation
- Interior lighting, self-closing doors, lock mounted
- Embraco compressor
- Warranty: 2 year parts and labor and 5 years parts only on compressor



| | Freezer/1 Door | Freezer/2 Doors | Freezer/3 Doors |
|--------------------------------|---------------------------------------|---|-------------------------------------|
| Item | 50023 | 50025 | 50027 |
| Model | FR-CN-0737-HC | FR-CN-1372-HC | FR-CN-2057-HC |
| Temperature Range | -8 - 0°F / -22 - -18°C | -8 - 0°F / -22 - -18°C | -8 - 0°F / -22 - -18°C |
| Max Ambient Temp Rating | 90°F / 32°C | 90°F / 32°C | 90°F / 32°C |
| Power & Amps | 0.50 HP / 0.526 kW 7.1 Amps | 1 HP / 0.764kW 10.7 Amps | 1.25 HP / 0.963 kW 12 Amps |
| Electrical | 110V/60Hz/1Ph | 110V/60Hz/1Ph | 110V/60Hz/1Ph |
| Refrigerant | R290 | R290 | R290 |
| Isolation Material | Cyclopentane | Cyclopentane | Cyclopentane |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Number Of Shelves | 3 | 6 | 9 |
| Shelf Capacity | 27 kg. / 59.5 lbs. | 27 kg. / 59.5 lbs. | 27 kg. / 59.5 lbs. |
| Exterior Dimensions | 29" x 32" x 82.5" | 54" x 32" x 82.5" | 81" x 32" x 82.5" |
| Interior Dimensions | 24.4" x 27" x 60" | 49.4" x 27" x 60" | 76" x 27" x 60" |
| Gross Dimensions | 34"x 31" x 85" | 34.6" x 56.3" x 85.4" | 84" x 35" x 84" |
| Net Volume | 23 cu. ft. / 650 L | 47 cu. ft. / 1330.90 L | 72 cu.ft./ 2040 L |
| Net/Gross Weight | 282 lbs./ 128 kg. 357 lbs./ 162 kg. | 447.54 lbs./ 203 kg 560 lbs./ 254 kg. | 615 lbs./ 279 kg 705 lbs./ 320 kg |

AURORA REACH-IN SINGLE DOOR FREEZER NEW



FEATURES

- Designed to provide high performance and efficiency.
- Easily control temperature with the digital temperature control and LCD display

| | |
|---|--|
| Item | 59023 |
| Model | FR-CN-0737E-HC |
| Electrical | 115V / 60Hz / 1Ph |
| Amps & HP | 7.1 A / 1/2 HP |
| Capacity | 583 L / 20.6 cu.ft. |
| Shelf Capacity | 88.2 lbs / 40 kg |
| Number of Shelves | 3 |
| Max. Ambient Temperature | 38°C / 100.4°F |
| Temperature Range | 0.5 - 5°C / 33 - 41°F |
| Refrigerant & Cooling System | R290 / Ventilated |
| Net/Gross Weight | 282.2 lbs / 128kg 346.2 lbs / 157 kg |
| Interior Dimensions | 24.4" x 27.1" x 53.5" |
| Dimensions (DWH) | 29" x 32.2" x 82.5" |
| Gross Dimensions | 30.3" x 34.6" x 84.4" |





BLAST CHILLERS WITH TRAYS Available in Canada Only.



Blast Chillers cool food rapidly by circulating cold air through the unit until temperature falls down to safe levels. These units are designed to quickly lower the temperature of foods to minimize bacterial growth ensuring food down through the danger zone within minutes compared to the hours it takes when stored in a refrigerator. Blast chillers also offer an advantage over traditional freezer by rapid freezing the food which produces fewer and smaller ice crystal resulting with minimal damage to the food. This improves the frozen food's texture once it is reheated. Although they are typically more expensive than traditional refrigerators, they are mostly used in hotels, restaurants, and food operation business.

FEATURES

- External scotch-brite finish with internal glossy finish
- 60-mm high density polyurethane foam insulation
- CFC and HCFC free
- Designed with a digital control panel and core probe
- Core probe included
- Door switch for stopping the fan
- Removable grids-racks for easy cleaning
- Manual defrosting
- Automatic cold storage at the end of the cycle



| | 3 (13" x 21") Tray | 5 (18" x 26") Trays | 6 (18" x 26") Trays | 10 (18" x 26") Trays |
|----------------------------------|-----------------------------|------------------------------|------------------------------|------------------------------|
| Item | 46671 | 46672 | 46673 | 46674 |
| Model | BC-IT-0103-T | BC-IT-0905-T | BC-IT-0906-T | BC-IT-0910-T |
| Interior Dimensions (DWH) | 13.9" x 21.7" x 11" | 27.6" x 18.5" x 15" | 27.6" x 18.5" x 19" | 27.6" x 18.5" x 30" |
| Number Of Trays | 3 (Size 13" x 21") | 5 (Size 18" x 26") | 6 (Size 18" x 26") | 10 (Size 18" x 26") |
| Cooling Capacity | 12 kg / 3°C 8 kg / -40°C | 18 kg / 3°C 12 kg / -40°C | 22 kg / 3°C 15 kg / -40°C | 32 kg / 3°C 25 kg / -40°C |
| Power | 0.648 kW / 0.88 HP | 0.828 kW / 1.1 HP | 0.922 kW / 1.2 HP | 1.355 kW / 1.8 HP |
| Cooling Loading | 0.628 kW / 0.84 HP | 0.995 kW / 1.3 HP | 1.194 kW / 1.6 HP | 1.559 kW / 2.1 HP |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Amps | 4.2 A | 4.8 A | 5.5 A | 6.5 A |
| Refrigerant | R404A | R404A | R404A | R404A |
| Gross Weight | 165 lbs / 75 kg | 256 lbs / 116 kg | 375 lbs / 170 kg | 386 lbs / 175 kg |
| Dimensions (DWH) | 24" x 25.6" x 26" | 32" x 32" x 36.6" | 32" x 32" x 44" | 32" x 32" x 66" |

REFRIGERATED PREP TABLES

FEATURES

- Stainless Steel exterior & interior
- Removable door gasket and inserts
- Adjustable heavy-duty PVC coated shelves
- Self-closing doors
- Heavy-duty casters with brakes
- Digital temperature controller
- Cutting Board Thickness: 10 mm
- Embraco compressor
- Warranty 2 years parts and labor and 5 years parts only on compressor



| | 28"W/1 Door | 47"W/2 Doors | 60"W/2 Doors | 70"W/3 Doors |
|--------------------------------|-------------------------|-------------------------|-------------------------|------------------------|
| Item | 50045 | 50046 | 50047 | 50048 |
| Model | PT-CN-0686-HC | PT-CN-1194-HC | PT-CN-1524 | PT-CN-1778 |
| Temperature Range | 33 - 41 °F / 0.5 - 5 °C | 33 - 41 °F / 0.5 - 5 °C | 32 - 50 °F / 0 - 10 °C | 32 - 50 °F / 0 - 10 °C |
| Max Ambient Temp Rating | 90 °F / 32 °C | 90 °F / 32 °C | 90 °F / 32 °C | 90 °F / 32 °C |
| Power | 0.2 HP / 0.15 kW | 0.25 HP / 0.18 kW | 0.82 HP / 0.61 kW | 0.99 HP / 0.73 kW |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Amps | 2.88 A | 4.56 A | 7.8 A | 8.8 A |
| Refrigerant | R290 | R290 | R290 | R290 |
| Isolation Material | Cyclopentane | Cyclopentane | Cyclopentane | Cyclopentane |
| Cooling System | Ventilated | Ventilated | Ventilated | Ventilated |
| Insert Capacity | 1/6 pans (8pcs.) | 1/6 pans (10pcs.) | 1/6 pans (16pcs.) | 1/6 pans (18pcs.) |
| Number Of Shelves | 1 | 2 | 2 | 3 |
| Shelf Capacity | 20 kg. / 44 lbs. | 18 kg. / 40 lbs. | 90 lbs. / 41 kg. | 90 lbs. / 41 kg. |
| Exterior Dimensions | 27.5" x 29.5" x 42.4" | 46.8" x 29.5" x 42.3" | 60" x 29.5" x 42.3" | 70" x 29.5" x 42.3" |
| Interior Dimensions | 24" x 23.8" x 23.5" | 42.8" x 23.8" x 23.5" | 56.26" x 23.82" x 23.5" | 66.4" x 23.82" x 23.5" |
| Gross Dimensions | 35" x 33" x 46" | 52" x 35" x 46" | 65" x 35" x 46" | 75" x 35" x 46" |
| Net Volume | 5.7 cu. ft. / 160 L | 9.5 cu. ft. / 268 L | 15 cu. ft. / 424.8 L | 15.55 cu. ft. / 440 L |
| Weight (Net/Gross) | 187 lbs./ 227 lbs. | 271 lbs. / 321 lbs. | 348 lbs. / 370 lbs. | 386 lbs. / 427 lbs. |

| | Mega Size/28"W/1 Door | Mega Size/47"W/2 Doors | Mega Size/60"W/2 Doors |
|--------------------------------|-------------------------------|-------------------------------|-------------------------------|
| Item | 50049 | 50050 | 50051 |
| Model | PT-CN-0711-HC | PT-CN-1194-H | PT-CN-1537-HC |
| Temperature Range | 0.5 °C - 5 °C / 33 °F - 41 °F | 0.5 °C - 5 °C / 33 °F - 41 °F | 0.5 °C - 5 °C / 33 °F - 41 °F |
| Max Ambient Temp Rating | 32 °C / 90 °F | 32 °C / 90 °F | 32 °C / 90 °F |
| Power | 0.2 HP / 0.15 kW | 0.25 HP / 0.18 kW | 0.25 HP / 0.18 kW |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Amps | 2.88 A | 4.56 A | 4.8 A |
| Refrigerant | R290 | R290 | R290 |
| Isolation Material | Cyclopentane | Cyclopentane | Cyclopentane |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Insert Capacity | 1/6 pans (12pcs.) | 1/6 pans (15pcs.) | 1/6 pans (24pcs.) |
| Number Of Shelves | 1 | 2 | 2 |
| Shelf Capacity | 77 lbs. / 35kg | 154 lbs. / 70kg. | 158.7 lbs. / 72 kg. |
| Exterior Dimensions | 27.5" x 34" x 46" | 47" x 34" x 46" | 60.2" x 34" x 45.9" |
| Interior Dimensions | 24" x 23.82" x 23.5" | 42.83" x 23.82" x 23.5" | 56.26" x 23.82" x 23.5" |
| Gross Dimensions | 39" x 33" x 49.13" | 39" x 52.36" x 49.13" | 65" x 39" x 49" |
| Net Volume | 5.7 cu. ft. / 160 L | 9.5 cu. ft. / 268 L | 15 cu. ft. / 424.8 L |
| Weight (Net/Gross) | 198 lbs. / 215 lbs | 298 lbs. / 339 lbs | 330 lbs. / 462 lbs. |

REFRIGERATED PIZZA PREP TABLES *Inserts included*



FEATURES

- Stainless steel interior and exterior, aluminum back
- Refrigeration system keeps food at safe temperatures between 33°F and 41°F (0.5°C to 5°C)
- Self-closing doors with 90 degree stay-open feature
- Adjustable heavy-duty PVC coated shelves
- Cutting board thickness: 15 mm
- Uses Hydro-Carbon R290 refrigerant, which is environmentally friendly and more efficient
- Embraco compressor
- Warranty: 2 years parts and labor and 5 years parts only on compressor



| | 50"/1 Door | 71"/ 2 Doors | 92"/3 Door |
|--------------------------------|--------------------------|--------------------------|--------------------------|
| Item | 50042 | 50043 | 50044 |
| Model | PT-CN-1270-HC | PT-CN-1829-HC | PT-CN-2337-HC |
| Temperature Range | 0.5°C -5°C / 33°F - 41°F | 0.5°C -5°C / 33°F - 41°F | 0.5°C -5°C / 33°F - 41°F |
| Max Ambient Temp Rating | 32°C / 90°F | 32°C / 90°F | 32°C / 90°F |
| Power | 0.16 HP / 0.12 kW | 0.2 HP / 0.15 kW | 0.25 HP / 0.18 kW |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Amps | 2.64 A | 3.42 A | 5.28 A |
| Refrigerant | R290 | R290 | R290 |
| Isolation Material | Cyclopentane | Cyclopentane | Cyclopentane |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Number Of Inserts | six 1/3 pans | nine 1/3 pans | twelve 1/3 pans |
| Number Of Shelves | 1 | 2 | 3 |
| Shelf Capacity | 33 kg. / 73 lbs. | 29 kg. / 64 lbs. | 28 kg. / 61.7 lbs. |
| Net Dimensions | 49.87" x 31.50" x 42.87" | 71" x 31.5" x 42.75" | 92" x 31.5" x 43" |
| Interior Dimensions | 27.4" x 22.8" x 26.2" | 48.4" x 22.8 x 26.2" | 69.4" x 22.8" x 26" |
| Gross Dimensions | 55" x 37" x 47" | 76" x 37" x 47" | 36" x 96" x 45" |
| Net Volume | 13.8 cu. ft. / 391 L | 16.9 cu. ft. / 477 L | 24.2 cu. ft. / 684 L |
| Weight | 374 lbs. / 170 kg. | 431 lbs. / 196 kg. | 565 lbs. / 257 kg. |
| Gross Weight | 497 lbs. / 226 kg. | 442 lbs. / 200.5 kg | 719 lbs. / 327 kg. |

GRANITE TOP PIZZA PREP TABLE *Topping rails sold separately*



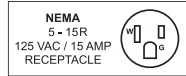
FEATURES

- Polyurethane injected insulation
- Cooling fan and Interior lighting
- Bottom with rounded corners
- Stainless steel door and adjustable legs
- Stainless steel interior and exterior excluding the rear panel
- Electronic display, temperature and defrosting control

| | 39592 | 41145 |
|----------------------------|--|--|
| Item | 39592 | 41145 |
| Model | PT-CN-0390 | PT-CN-0580 |
| Temperature | -2 - 8°C / 28.4 - 46.4°F | -2 - 8°C / 28.4 - 46.4°F |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Power | (Capacity) 0.19 kW, (Input Power) 0.17 kW | (Capacity) 0.29 kW, (Input Power) 0.21 kW |
| Refrigerant | R134a, 230G | R134a, 230G |
| Consumption | 2 kWh/ 24 hrs | 2 kWh / 24 hr. |
| Capacity | 390L/ 13.8 Cu.Ft. | 580L/ 20.5 Cu. Ft. |
| Net Weight | 216 lbs. / 98 kg. | 335 lbs. / 152 kg. |
| Gross Weight | 535 lbs./ 242.7 kg | 675 lbs./ 306 kg |
| Net Dimensions | 59.4" x 31.5" x 39" | 79.7" x 31.5" x 39" |
| Interior Dimensions | 41.4" x 24.8" x 23.2" | 61.5" x 24.8" x 28.7" |
| Optional Item | Caster with brake (Item 43425) | Caster W/O brake (Item 43427) |



REFRIGERATED TOPPING RAILS *Pans & granite top prep tables sold separately* **NEW**



FEATURES

- CFC free refrigerant
- Digital LED temperature display
- Complete AISI 304 structure
- Replaceable glass (for 46679, 41937, 46680)



| | 47" | 59" | 79" |
|--|----------------------------------|----------------------------------|---------------------------------|
| Item | 46658 | 46657 | 46497 |
| Model | RS-CN-0004-PSS | RS-CN-0006-PSS | RS-CN-0009-PSS |
| Capacity | 3 x GN 1/3 Pan 1 x GN 1/2 Pan | 5 x GN 1/3 Pan 1 x GN 1/2 Pan | 9 x GN 1/3 Pan |
| Refrigerant | R600A | R600A | R600A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Temperature Range | 2 - 8°C / 35.6 - 46.4°F | 2 - 8°C / 35.6 - 46.4°F | 2 - 8°C / 35.6 - 46.4°F |
| Dimensions (DWH) | 15.5" x 47" x 17" | 15.5" x 59" x 17" | 15.5" x 78.7" x 17" |
| Gross Dimensions | 17" x 48.8" x 11" | 17" x 60.6" x 11" | 17" x 80" x 11" |
| Weight | 26.5 lbs / 12 kg | 48.5 lbs / 22 kg | 143.3 lbs / 65 kg |
| Gross Weight | 48.5 lbs / 22 kg | 70.5 lbs / 32 kg | 165 lbs / 75 kg |
| Compatible Granite Top Prep Table | - | Item 39592 (Sold Separately) | Item 41145 (Sold Separately) |



| | 47" with Sneeze Guard | 59" with Sneeze Guard | 79" with Sneeze Guard |
|--|------------------------------|---------------------------------|---------------------------------|
| Item | 46679 | 41937 | 46680 |
| Model | RS-CN-0004-P | RS-CN-0006-P | RS-CN-0009-P |
| Capacity | 8 x GN 1/6 | 12 x GN 1/6 | 18 x GN 1/6 |
| Refrigerant | R600A | R600A | R600A |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Power & Amps | 140 W / 1.6 Amps | 140 W / 1.8 Amps | 140 W / 2 Amps |
| Temperature Range | 2.2 - °C / 36 - 50°F | 2.2 - °C / 36 - 50°F | 2.2 - °C / 36 - 50°F |
| Max. Ambient Temp. | 32°C / 90°F | 32°C / 90°F | 32°C / 90°F |
| Dimensions (DWH) | 15.5" x 47" x 17" | 15.5" x 59" x 17" | 15.5" x 78.7" x 17" |
| Gross Dimensions | 17" x 48.8" x 18" | 17" x 60.6" x 18" | 17" x 80" x 18" |
| Weight | 88 lbs / 40kg | 132 lbs / 60 kg | 176 lbs / 80 kg |
| Gross Weight | 176 lbs / 80 kg | 234 lbs / 106 kg | 282 lbs / 128 kg |
| Compatible Granite Top Prep Table | - | Item 39592 (Sold Separately) | Item 41145 (Sold Separately) |

GLASS FROSTERS/PLATE CHILLERS

FEATURES

- Durable stainless steel top, coated aluminum interior
- Exterior - corrosion resistant vinyl on steel in black finish
- Adjustable coated-steel dividers included
- Removable installation board makes it easy to access condenser coil for cleaning and service
- Warranty: 2 years parts and labor and 5 years parts only on compressor



| | 26" | 50" |
|--------------------------|--|--|
| Item | 50073 | 50074 |
| Model | FR-CN-0660-PC | FR-CN-1270-PC |
| Temperature Range | 0 ~ 5 °F/ -17.7 ~ -15 °C | 0 ~ 5 °F/ -17.7 ~ -15 °C |
| Capacity | 150L (90) 8" Mugs/ (85) 10oz. Steins | 400L (250) 8" Mugs/ (240) 10oz. Steins |
| Electrical | 115V / 60Hz / 1 | 115V / 60Hz / 1 |
| Hp | 1/5 HP | 1/4+ HP |
| Number Of Shelves | 2 | 5 |
| Refrigerant | R290 | R290 |
| Dimensions | 26.4" x 26.7" x 34.2" | 49.5" x 26.7" x 34.2" |
| Gross Dimensions | 31" x 30" x 41.75" | 33" x 55.9" x 42" |
| Weight | 154 lbs./ 70 kg. | 220 lbs./ 100 kg. |
| Gross Weight | 172 lbs./ 78 kg. | 309 lbs./ 140 kg. |



AURORA 3 GLASS DOOR BACK BAR COOLER NEW



FEATURES

- Perfect for any restaurant and/or bar
- Designed with enduring quality and value
- Comes with casters

| | |
|----------------------------|-------------------------|
| Item | 59062 |
| Model | BB-CN-0020E-GH |
| Electrical | 115V / 60Hz / 1Ph |
| Amps & HP | 3.96 A / 1/4 HP |
| Capacity | 555 L / 19.6 cu.ft. |
| Shelf Capacity | 88.2 lbs / 40 kg |
| Number of Shelves | 6 |
| Temperature Range | 0.5 - 5 °C / 33 - 41 °F |
| Refrigerant | R290 |
| Cooling System | Ventilated |
| Weight | 330.7 lbs / 150 kg |
| Gross Weight | 374.8 lbs / 170 kg |
| Interior Dimensions | 60.2" x 18.5" x 30.5 |
| Dimensions (DWH) | 72.8" x 24.4" x 35.16" |
| Gross Dimensions | 75.2" x 27.6" x 41.7" |



BOTTLE COOLERS WITH SOLID DOOR

FEATURES

- Heavy duty exterior, wear black resistant coating paint
- All stainless steel counter top
- Stainless steel interior floor and side
- Positive seal doors with lock and key. LED lights
- Embraco compressor
- Warranty: 2 years parts and labor and 5 years parts only on compressor



| Item | 50057 | 50059 | 50061 |
|----------------------------|---|---|--|
| Model | BB-CN-0012-SH | BB-CN-0016-SH | BB-CN-0020-SH |
| Refrigerant | R290 | R290 | R290 |
| Product Capacity | (672) 12 oz. cans, (2) kegs (384) 12 oz. bottles | (912) 12 oz. cans, (2) kegs (504) 12 oz. bottles | (1152) 12 oz. cans, (3) kegs (624) 12 oz. bottles |
| QTY Of Doors | 2 | 2 | 3 |
| Temperature Range | 33 - 41 °F / 0.5° - 5 °C | 33 - 41 °F / 0.5 - 5 °C | 33- 41 °F / 0.5-5 °C |
| Capacity | 11.8 cu. ft. / 335 L | 15.8 cu. ft. / 446 L | 19.6 cu. ft. / 556 L |
| QTY Of Shelves | 4 | 4 | 6 |
| Compressor Hp | 1/5 HP | 1/5 HP | 1/4+ HP |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Amps | 2.88 A | 2.88 A | 3.96A |
| Dimensions | 49" x 24" x 35.6" | 60.8" x 24" x 35.6" | 72.8" x 24" x 35.6" |
| Interior Dimensions | 36" x 18.5" x 29" | 48" x 18.5" x 29" | 60" x 18.5" x 29" |
| Gross Dimensions | 51" x 27" x 42" | 63" x 27" x 42" | 75" x 27.5" x 42.3" |
| Weight (Net/Gross) | 231.5 lbs./ 260 lbs. | 255 lbs./ 319 lbs. | 330.69 lbs./ 385 lbs. |

HEAVY DUTY BOTTLE COOLERS WITH GLASS DOOR

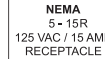
FEATURES

- Durable stainless steel top, interior walls, floor and ceiling
- Exterior construction is attractive corrosion resistant vinyl on steel in black finish
- Self-closing doors with locks, LED interior lighting, adjustable heavy-duty PVC coated shelves
- Electronic control system makes it easy to adjust temperature set point and defrost frequency
- Embraco compressor
- Warranty: 2 years parts and labor and 5 years parts only on compressor



| Item | 50058 | 50060 | 50062 |
|----------------------------|---|---|--|
| Model | BB-CN-0012-GH | BB-CN-0016-GH | BB-CN-0020-GH |
| Refrigerant | R290 | R290 | R290 |
| Product Capacity | (672) 12 oz. cans, (2) kegs (384) 12 oz. bottles | (912) 12 oz. cans, (2) kegs (504) 12 oz. bottles | (1152) 12 oz. cans, (3) kegs 624 - 12 oz. bottles |
| QTY Of Doors | 2 | 2 | 3 |
| Temperature Range | 33 °F - 41 °F / 0.5 °C - 5 °C | 33 °F - 41 °F / 0.5 °C - 5 °C | 33 °F - 41 °F / 0.5 °C - 5 °C |
| Capacity | 11.8 cu. ft. / 335 L | 15.8 cu. ft. / 446 L | 19.6 cu. ft. / 556 L |
| QTY Of Shelves | 4 | 4 | 6 |
| Compressor Hp | 1/5 HP | 1/5 HP | 1/4+ |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Amps | 2.88 A | 2.88 A | 3.96 A |
| Dimensions | 49" x 24" x 35.6" | 60.8" x 24" x 35.6" | 72.8" x 24" x 35.6" |
| Interior Dimensions | 36.25" x 18.5" x 29" | 48" x 18.5" x 29" | 60" x 18.5" x 29" |
| Gross Dimensions | 28" x 51" x 43" | 64" x 28" x 43" | 28" x 75" x 43" |
| Weight (Net/Gross) | 231.49 lbs./242 lbs. | 275.58 lbs./286 lbs. | 330.69 lbs./ 361 lbs. |

BOTTLE KEG COOLERS WITH SOLID DOOR AND BEER DISPENSERS



FEATURES

- Stainless steel top, interior walls, floor and ceilings
- Exterior construction is attractive corrosion resistant vinyl on steel in black finish
- Refrigeration system keeps the drinks at safe temperatures between 33°F and 41°F/ 0.5°C to 5°C
- Shelves: Adjustable heavy-duty PVC coated shelves
- Self-Closing doors with locks
- LED interior lighting
- Removable installation board makes it easy to access condenser coil for cleaning and service
- Embraco compressor
- Warranty: 2 years parts and labor and 5 years parts only on compressor.



| | 6.6 cu. ft./1 Door | 11.8 cu. ft./2 Doors | 15.8 cu. ft./2 Doors | 19.3 cu. ft./2 Doors |
|----------------------------|-------------------------|-------------------------|-------------------------|-------------------------|
| Item | 50066 | 50063 | 50064 | 50067 |
| Model | BD-CN-0007-HC | BB-CN-0012-DH | BB-CN-0016-DH | BD-CN-0019-HC |
| Refrigerant | R290 | R290 | R290 | R290 |
| Product Capacity | 1 Half-Keg | 2 Half-Keg | 2 Half-Keg | 2 Half-Keg |
| QTY Of Doors | 1 | 2 | 2 | 2 |
| Temperature Range | 0.5 - 5 °C / 33 - 41 °F | 0.5 - 5 °C / 33 - 41 °F | 0.5 - 5 °C / 33 - 41 °F | 0.5 - 5 °C / 33 - 41 °F |
| Capacity | 6.5 cu. ft./ 170 L | 11.8 cu. ft. / 335 L | 15.8 cu. ft. / 446 L | 19.3 cu.ft. /546.5 L |
| Number Of Shelves | N/A | 4 | 4 | 4 |
| Compressor Hp | 1/6+ HP | 1/5 HP | 1/5 HP | 1/5 HP |
| Electrical | 115V/ 60Hz/ 1Ph | 115V/ 60Hz/ 1Ph | 115V/ 60Hz/ 1Ph | 115V/ 60Hz/ 1Ph |
| Amps | 1.92A | 3A | 3A | 2.88A |
| Dimensions | 23.5" x 30.8" x 51.5" | 49" x 24" x 51.5" | 60.8" x 24" x 51.5" | 58.8" x 27.7" x 45.5" |
| Interior Dimensions | 19.5" x 18" x 29" | 36" x 18.5" x 29" | 48" x 18.5" x 29" | 46" x 22" x 29" |
| Gross Dimensions | 25.2" x 32" x 48" | 27" x 63" x 42" | 27" x 63" x 42" | 61.3" x 30.5" x 42" |
| Weight | 132.28 lbs/ 60 kg | 231.49 lbs./ 105 kg. | 275.58 lbs./ 125 kg. | 279 lbs./ 127 kg. |
| Gross Weight | 169 lbs/ 76.7 kg | 319 lbs./ 114.7 kg. | 319 lbs./ 114.7 kg. | 312 lbs./ 142 kg. |

| | 24 cu. ft./2 Doors | 19.6 cu. ft./3 Doors | 32 cu. ft./3 Doors |
|----------------------------|-------------------------|-------------------------|-------------------------|
| Item | 50068 | 50065 | 50069 |
| Model | BD-CN-0023-HC | BB-CN-0020-DH | BD-CN-0032-HC |
| Refrigerant | R290 | R290 | R290 |
| Product Capacity | 3 Half-Keg | 3 Half-Keg | 4 Half-Keg |
| QTY Of Doors | 2 | 3 | 3 |
| Temperature Range | 0.5 - 5 °C / 33 - 41 °F | 0.5 - 5 °C / 33 - 41 °F | 0.5 - 5 °C / 33 - 41 °F |
| Capacity | 23.3 cu.ft. / 659.7L | 19.6 cu. ft. / 556 L | 32 cu.ft. / 916 L |
| Number Of Shelves | 4 | 6 | 6 |
| Compressor Hp | 1/5 HP | 1/4 HP | 1/4 HP |
| Electrical | 115V/ 60Hz/ 1Ph | 115V/ 60Hz/ 1Ph | 115V/ 60Hz/ 1Ph |
| Amps | 3.6A | 4A | 4.7A |
| Dimensions | 69" x 27.8" x 48.4" | 72.8" x 24" x 51.5" | 90.4" x 27.7" x 48.4" |
| Interior Dimensions | 56.5" x 21.8" x 29" | 60.2" x 18.5" x 29" | 77.5" x 21.8" x 29" |
| Gross Dimensions | 30" x 71" x 41" | 27" x 75" x 42" | 31" x 92" x 43" |
| Weight | 326 lbs./ 148 kg. | 330.69 lbs./ 150 kg. | 374 lbs./ 170 kg. |
| Gross Weight | 327 lbs./ 148.3 kg. | 385 lbs./ 175 kg. | 398 lbs./ 180.5 kg. |

REACH IN BOTTLE COOLERS

FEATURES

- Exterior: heavy duty, wear resistant black vinyl finish
- Interior: Aluminium coated
- Stainless steel made locking lid for security and longevity
- Epoxy coated evaporator prevents corrosion
- Removable bottle opener and cap catcher
- Embraco compressor
- Warranty: 2 years parts and labor and 5 years parts only on compressor.



| | 5 cu. ft./1 Door | 13.5 cu. ft./2 Doors | 17.23 cu. ft./2 Doors | 20.5 cu. ft./3 Doors |
|----------------------------|---|---|---|--|
| Item | 50038 | 50039 | 50040 | 50041 |
| Model | BB-CN-0005-HC | BB-CN-0014-HC | BB-CN-0017-HC | BB-CN-0026-HC |
| Product Capacity | 12 oz bottles - 4.5 cases / 12 oz cans - 6 cases | 16.5 cases of 12 oz. bottles 24 cases of 12 oz. cans | 12 oz. bottles - 22 cases / 12 oz. cans - 32 cases | 12 oz. bottles - 37.5 cases / 12 oz. cans - 55 case |
| Power | 1/6 HP | 1/2 HP | 1/6 HP | 1/4+ HP |
| Net Volume | 5 cu.ft / 141L | 13.5 cu. ft./ 382 L | 17.23 cu. ft/ 488 L | 20.5 cu.ft/ 580 L |
| Temperature Range | 0.5-3.3°C / 33-38°F | 0 - 10°C / 32 - 50°F | 0.5-3.3°C / 33-38°F | 0.5-3.3°C / 33-38°F |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Amps | 2.04 A | 2.28 A | 2.6 A | 4.2 A |
| Refrigerant | R290 | R290 | R290 | R290 |
| Isolation Material | Cyclopentane | Cyclopentane | Cyclopentane | Cyclopentane |
| Cooling System | Ventilated | Ventilated | Ventilated | Ventilated |
| Defrosting | Automatic | Automatic | Automatic | Automatic |
| Dimensions | 26" x 28" x 34" | 49" x 28" x 34" | 64" x 28" x 34" | 95" x 28" x 34" |
| Interior Dimensions | 22" x 22.8" x 15.7" | 23" x 45" x 26" | 60" x 23" x 26" | 91" x 23" x 26" |
| Weight | 127.87 lbs. / 58 kg. | 181 lbs. / 82 kg. | 253 lbs. / 115 kg. | 341.7 lbs/ 155 kg |
| Gross Dimensions | 32" x 32" x 41.7" | 55" x 33" x 42" | 70" x 33" x 42" | 33" x 100" x 42" |
| Gross Weight | 176 lbs. / 80 kg. | 247 lbs. / 112 kg. | 331 lbs. / 150 kg. | 365 lbs. / 175 kg. |

DRAFT BEER FRIDGE NEW

FEATURES

- Easy and convenient to dispense cold and refreshing beer
- Easy to install
- Equipped with adjustable caster wheels and a removable drip tray



| | |
|---------------------------|--|
| Item | 46500 |
| Model | BC-CN-0152 |
| Capacity | 152 L / 40.2 Gallons |
| Electrical | 115V / 60Hz / 1Ph |
| Refrigerant | R600A |
| Temperature Range | 2 - 8°C / 35.6 - 46.4°F |
| Foaming Components | C - P |
| Keg Size Supported | 58.5 L / 15.5 Gallons 30 L / 7.75 Gallons 20 L / 5 Gallons |
| Weight | 79.4 lbs / 36 kg |
| Gross Weight | 88.2 lbs / 40 kg |
| Dimensions (DWH) | 20.7" x 26.2" x 33.2" |
| Gross Dimensions | 22.4" x 27.2" x 34.8" |



Compatible Keg Types



Vinovero WINE COOLERS WITH STAINLESS STEEL DOOR

FEATURES

- The cabinet will function within an ambient temperature
- Digital LED Display
- The cabinet maintain the appropriate temperature and humidity for storing fine wines
- Strong and durable beech wood shelvings
- Energy saving lights. Switch for on or off



| | Dual Zone/ 40-Bottle Capacity | Single Zone/ 51-Bottle Capacity | Single Zone/ 192-Bottle Capacity | Dual Zone/ 181-Bottle Capacity |
|---------------------------|----------------------------------|------------------------------------|-------------------------------------|-----------------------------------|
| Item | 45260 | 45261 | 45259 | 45258 |
| Model | WC-CN-0040-D | WC-CN-0051-S | WC-CN-0192-S | WC-CN-0181-D |
| Temperature Range | 3 - 22°C / 37.4 - 71.6°F | 3 - 22°C / 37.4 - 71.6°F | 3 - 22°C / 37.4 - 71.6°F | 3 - 22°C / 37.4 - 71.6°F |
| Inner Humidity | 40% - 60% | 40% - 60% | 40% - 60% | 40% - 60% |
| Power | 0.121 kW | 0.121 kW | 0.16 kW | 0.16 kW |
| Bottle Capacity | 40 | 51 | 192 | 181 |
| Rated Current | 1.5 A | 1.5 A | 2.4 A | 2.4 A |
| Refrigerant | R600a/35g | R600a/35g | R600a/50g | R600a/50g |
| Electrical | 115V / 60 Hz | 115V / 60 Hz | 115V / 60 Hz | 115V / 60 Hz |
| Dimensions | 22.8" x 23.4" x 32.28" | 22.8" x 23.4" x 32.28" | 26.8" x 23.4" x 73.4" | 26.8" x 23.4" x 73.4" |
| Gross Dimensions | 26" x 26" x 40" | 26" x 26" x 36" | 30" x 26" x 76" | 30" x 26" x 76" |
| Weight (Net/Gross) | 98 lbs./110 lbs | 100 lbs./107 lbs. | 228 lbs./240 lbs. | 224.7 lbs./ 237 lbs. |

Replacement Beech Wood Shelf

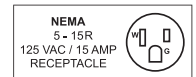
| Item | 46847 | 46848 | 46846 | 46845 |
|--------------------|---|--|---|--|
| Description | Upper shelving for Item 45260 and 45261 | Bottom shelving for Item 45260 and 45261 | Upper shelving for Item 45259 and 45258 | Bottom shelving for Item 45259 and 45258 |

WINE COOLER WITH GLASS DOOR

FEATURE

- Single zone wine cooler is perfect for displaying and merchandising a variety of fine wines
- Ideal for restaurants, bars, and liquor stores

| | |
|------------------------------------|-----------------------|
| Item | 43458 |
| Model | WC-CN-0400 |
| Temperature Range | 5-18°C / 41-64°F |
| Rated Input Power | 0.39 kW |
| Led Lamp Power | 1.5w (x4) |
| Bottle Capacity | 81 |
| Rated Current | 3.8 A |
| Refrigerant & Injection | R290 (120g) |
| Electrical | 110v/60hz |
| Dimensions | 25.8" x 25.7" x 74.5" |
| Gross Dimensions | 31" x 30" x 81" |
| Weight (Net/Gross) | 359 lbs./ 425 lbs. |



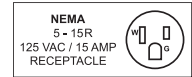
/ ICE MAKERS /
/ REFRIGERATED SHOWCASES /

COMMERCIAL REFRIGERATION

ICE MAKERS

FEATURES

- Energy Efficient
- Ice thickness is adjustable
- Convenient to operate
- Feet are adjustable (37865 only)

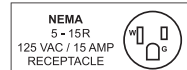


| Item | 37864 | 37865 | 31780 | 46452 |
|----------------------------|-------------------------|-------------------------|-------------------------|--------------------------|
| Model | IC-CN-0012 | IC-CN-0016 | IC-CN-0060 | IC-CN-0529 |
| Production Capacity | 44 lbs / 20 kg per day | 150 lbs / 68 kg per day | 200 lbs / 90 kg per day | 500 lbs / 225 kg per day |
| Capacity | 26.5 lbs / 12 kg | 35.25 lbs / 15.98 kg | 70 lbs / 31.75 kg | 375 lbs / 170 kg |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Current | 3A - 3.6A | 7.5A - 11.8A | 2.18A | - |
| Refrigerant | R134a | R134a, 240g | R290 | R290 |
| Weight (Net/Gross) | 83.75 lbs / 90 lbs | 110.25 lbs / 121.25 lbs | 114.64 lbs / 127.9 lbs | 143.3 lbs / 154.3 lbs |
| Dimensions | 14.5" x 23.5" x 33.25" | 21.25" x 22" x 33" | 28" x 25.5" x 37.25" | 29.9" x 32.7" x 67.6" |
| Gross Dimensions | 16.25" x 26.25" x 35.5" | 23" x 24" x 36" | 28.34" x 27.2" x 37.8" | 33.26" x 29.5" x 24.4" |

27-INCH CURVED GLASS COUNTERTOP REFRIGERATED SHOWCASE

FEATURES

- Digital temperature controller, display and illumination control
- Direct cooling system and automatic defrost
- Stainless steel body with curved front glass door
- Adjustable feet



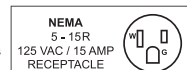
| | |
|--------------------------------|----------------------------|
| Item | 43074 |
| Model | RS-CN-0118-E |
| Capacity (L/ Cu. Ft.) | 118L/ 4.2 cu.ft. |
| Temperature | 2 - 12 °C / 35.6 - 53.6 °F |
| Amp | 1.6 A |
| Power | 0.11 kW |
| Electrical | 110V/60Hz/1 |
| Coolant & Injection | R134a (80) |
| Weight | 84.9 lbs. / 38.5 kg. |
| Dimensions | 30.5" x 37.6" x 19.3" |
| Gross Dimensions | 38" x 31" x 19" |



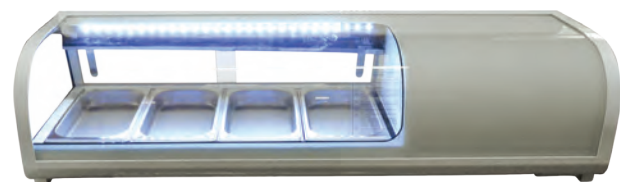
46-INCH SUSHI SHOWCASE WITH 42L CAPACITY

FEATURES

- Internal LED lighting and 1/3 GN pans included
- Direct cooling system and automatic defrost
- Sliding doors & digital temperature controller
- Top evaporator with basin to collect condensation



| | |
|---------------------------|------------------------------|
| Item | 39553 |
| Model | RS-CN-0042-S |
| Volume | 42L/1.48 Cu. Ft. |
| Power | 0.125 kW |
| Consumption | 1.98 kW per hour/ 24h |
| Temperature | 0°C - 12°C / 32 °F - 53.6 °F |
| Electrical | 110V / 60 Hz / 1Ph |
| Dimensions (WDH) | 46.3" X 16.5" X 10.4" |
| Gross Dimensions | 50" x 20" x 14" |
| Weight (Net/Gross) | 76 lbs./ 81 lbs. |



53-INCH SUSHI SHOWCASE WITH 52L CAPACITY

FEATURES

- Internal LED lighting and 1/3 GN pans included
- Sliding doors & digital temperature controller
- Direct cooling system and automatic defrost
- Top evaporator with basin to collect condensation



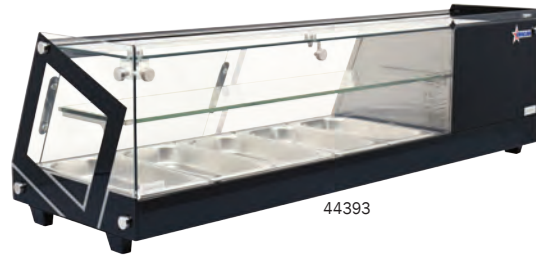
| | |
|---------------------------|------------------------------|
| Item | 39997 |
| Model | RS-CN-0052-S |
| Volume | 52L / 1.83 Cu. Ft. |
| Power | 0.135 kW |
| Consumption | 1.98 kilowatts per hour/ 24h |
| Temperature | 0°C - 12°C / 32 °F - 53.6°F |
| Electrical | 110V / 60 Hz / 1Ph |
| Dimensions (WDH) | 53.2" x 16.5" x 10.4" |
| Gross Dimensions | 20" x 15" x 57" |
| Weight (Net/Gross) | 80.5 lbs./ 89 lbs. |



SUSHI SHOWCASE WITH SQUARE GLASS

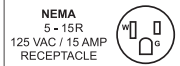
FEATURES

- Brilliant Internal LED illumination on top
- Digital temperature controller and display
- Front flat glass
- Sliding doors
- Direct cooling system
- GN pan included



| | 45" | 51" | 58" | 69" |
|---------------------------|-----------------------|------------------------|-------------------------|-------------------------|
| Item | 43492 | 44393 | 44394 | 44395 |
| Model | RS-CN-0044 | RS-CN-0064 | RS-CN-0084 | RS-CN-0104 |
| Volume | 44 L / 1.55 cu. ft. | 64 L / 2.26 cu. ft. | 84 L / 2.96 cu. ft. | 104 L / 3.67 cu.ft. |
| Power | 0.16 kW | 0.16 kW | 0.16 kW | 0.16 kW |
| Refrigerant | R134A | R134A | R134A | R134A |
| Temperature | 0- 12°C/32-53.6°F | 0- 12°C/32-53.6°F | 0- 12°C/32-53.6°F | 0- 12°C/32-53.6°F |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number Of Pans | 4 x 1/3 GN | 5 x 1/3 GN | 6 x 1/3 GN | 5 x 1/2 GN |
| Dimensions | 44.5" x 15.6" x 14.7" | 51.4" x 15.6" x 14.7" | 58.4" x 15.6" x 14.7" | 69" x 15.6" x 14.7" |
| Gross Dimensions | 46.7" x 18.3" x 16.9" | 53.7" x 18.3" x 16.9" | 60.6" x 18.3" x 16.9" | 71.3" x 18.3" x 16.9" |
| Weight (Net/Gross) | 86 lbs. / 92.6 lbs. | 94.8 lbs. / 101.4 lbs. | 103.6 lbs. / 110.2 lbs. | 116.8 lbs. / 125.7 lbs. |

SUSHI SHOWCASE WITH CURVED GLASS

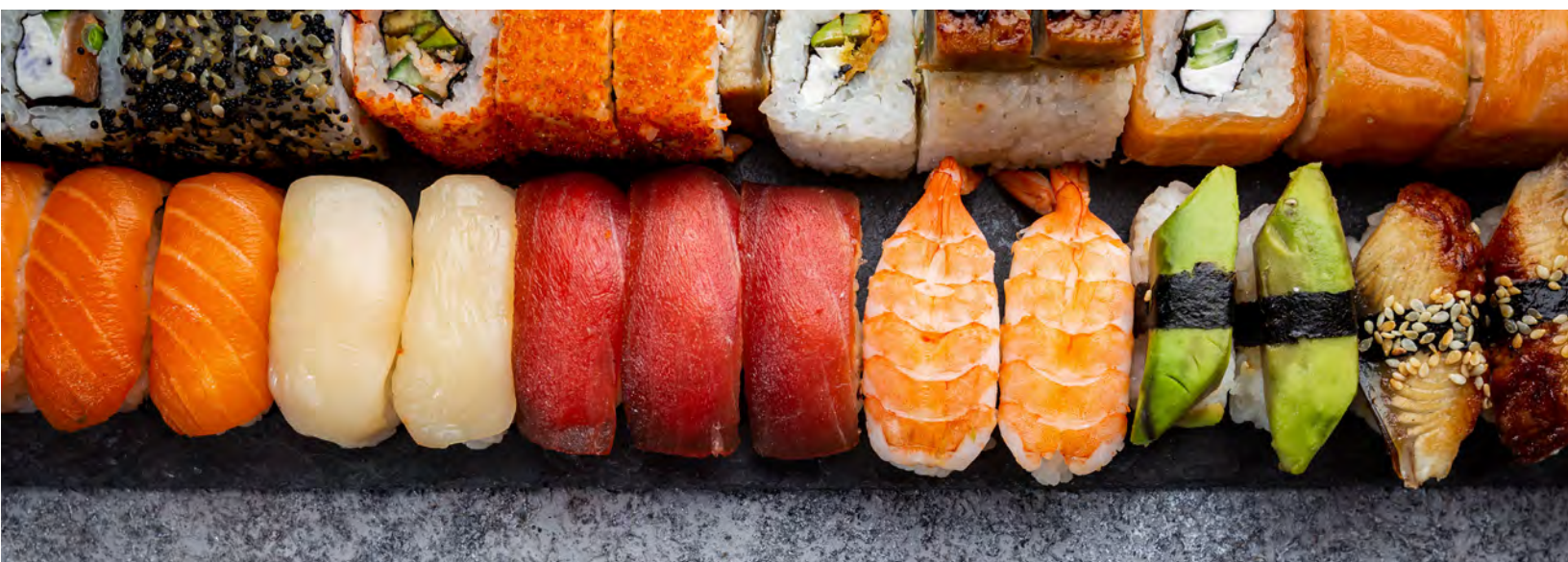


FEATURES

- Brilliant Internal LED illumination on top
- Digital temperature controller and display
- Front Curved glass and rear sliding doors
- Direct cooling system with automatic defrost
- Top evaporator with basin to collect condensation
- GN pan can be ordered



| | 45" | 52" | 58" | 69" |
|---------------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| Item | 43223 | 43224 | 43225 | 43116 |
| Model | RS-CN-0043-SC | RS-CN-0063-SC | RS-CN-0083-SC | RS-CN-0103-SC |
| Volume | 42 L / 1.48 Cu. Ft. | 52 L / 1.84 Cu. Ft. | 62 L / 2.19 Cu. Ft. | 78 L / 2.75 Cu. Ft. |
| Power | 0.18 kW | 0.18 kW | 0.18 kW | 0.18 kW |
| Consumption | 1.36 kW per hour/ 24h | 1.63 kW per hour/ 24h | 1.74 kW per hour/ 24h | 1.68 kW per hour/ 24h |
| Temperature | 0°-12° C / 32-53.6° F | 0°-12° C / 32-53.6° F | 0°-12° C / 32-53.6° F | 0°-12° C / 32-53.6° F |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60 Hz / 1Ph | 110V / 60 Hz / 1Ph |
| Dimensions | 44.5" x 17.7" x 13" | 51.5" x 17.7" x 13" | 58.4" x 17.7" x 13" | 69" x 17.7" x 13" |
| Gross Dimensions | 47" x 20" x 15" | 54" x 21" x 15" | 61" x 21" x 15" | 72" x 20" x 15" |
| Weight (Net/Gross) | 72.8 lbs. / 80 lbs. | 79.4 lbs. / 89 lbs. | 86 lbs. / 95 lbs. | 97 lbs. / 106 lbs. |



TERMS, CONDITIONS AND WARRANTY

Disclaimer

Although the information in this catalogue is presented in good faith and believed to be correct at the time of printing, Omcan makes no representations or warranties as to the completeness or accuracy of the information. Omcan has no liability for any errors or omissions in the information contained in this catalogue. Some variations between pictures in this catalogue and product may occur.

Omcan and the manufacturers represented herein, reserve the right to change, delete, or otherwise modify the information which is represented without any prior notice. Persons receiving this information will make their own determination as to its suitability for their own purposes prior to use. In no event will Omcan be responsible for damages of any nature whatsoever resulting from the use of or reliance upon information from this catalog or the products to which the information refers.

All weights and measures shown are best approximations.

Possession of our price list or literatures does not constitute an offer to sell.

Product Liability

Omcan Manufacturing and Distributing Company Inc. and Omcan Inc. dba Omcan are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

Prices and Product Specifications

Prices shown are list prices and are subject to trade discount and to change without notice. Prices may also be changed without notice due to unforeseen cost increases of imported products, raw materials, or currency fluctuations. We carefully check pricing and product specifications, but occasionally errors can occur, therefore we reserve the right to change both without notice. We are not responsible for customer pricing errors to their end user. Some products listed may be non-stock items.

Order Placement

All orders must meet or exceed a \$100.00 net minimum. A \$25.00 handling charge will automatically be added to any order if it does not meet the requirements set out above.

When placing verbal orders over the telephone, Omcan is not responsible for verbal misunderstandings or mistakes

Please contact us immediately if you would like to cancel or modify an order. If an order is already processing in our warehouse and being packed to ship, we cannot guarantee that the order can be canceled or modified. In order to maintain accuracy and efficiency in our order process, we are unable to alter any orders after they have been placed. If you would like to add to or modify your order in any way, please contact Customer Service to cancel the order so you can reorder exactly what you need.

Our warehouse works in the evening to package orders, ensuring shipments early the next day. If an order is packaged to ship in the evening the order is not able to be canceled. If we cannot cancel an order because it has already shipped from our warehouse, please see our returns procedures.

Freight

All items shipped are subject to Declared Value. To decline the Declared Value on your shipment, it must clearly be indicated on your purchase order. By declining the Declared Value, the buyer must supply their carrier's account number as the order will be shipped 3rd party. The buyer assumes all responsibility for the shipment once it has left our warehouse. Shortage or damage in shipment does not excuse the buyer from timely and full payment of the invoice.

Unless we are advised otherwise, back orders will be shipped when the product arrives. If early shipment is requested, then freight charges become the customer's responsibility. On prepaid shipments, Omcan retains the right to choose the carrier. Split shipments or back orders are not allowed on prepaid orders. Should the customer request a split or partial shipment, freight charges then become the customer's responsibility. Any accessorial freight charges are not included in prepaid shipping.

Certain Items are required to be shipped on a pallet due to weight, size, product type, and packaging constraints. Items of this nature are indicated in the Price List with a Delivery Truck Icon.

Our freight program depends on the carrier and customs, the ETA given on transit days are an estimate. If there are unforeseen delays, then Omcan is not responsible for lost sale or any other monetary compensation relating to the estimated delivery time.

Freight Claims

Upon receipt of an Omcan shipment, please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and that there is no concealed damage to the item(s). If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the item(s) must be filled out within three days from the delivery date shown in the shipping documents.

Omcan has no recourse for damaged products that were shipped collect or third party. In the event of a shortage, or if damage is detected on a collect or third party shipment, notify the delivering carrier at once to request an inspection and file a claim promptly. Any delay may cause you a loss. Shortage or damage in shipment does not excuse the buyer from a timely full payment of the invoice. We cannot reimburse claims for shortages or delays caused by the carrier responsible. By signing your name on the delivery receipt without noting any damages, you are stating that you have received your shipment in acceptable condition.

Packaging

Omcan reserves the right to package items in what it deems to be the most suitable, safe and economic manner. Packaging dimensions may not accurately represent final shipping dimensions.

Taxes

Taxes are charged as required by local or federal law.

Payment Terms

Full payment is due net 30-days for credit approved accounts. Accepted payment methods include cash, check, and wire transfer. Payment by Visa, MasterCard and American Express are accepted for prepayments or for net 10-day terms. Omcan will charge a 2.85% convenience fee on all credit card payments. As always customers will have the option to pay via Electronic Funds Transfer (EFT) or e-mail transfer; in Canada INTERAC E-TRANSFER and in the USA with ZELLE E-TRANSFER. Both methods will avoid convenience charges. Accounts without terms are subject to payment in advance, until credit approval has been granted and accepted. All products, are F.O.B. one of Omcan's North American regional distribution centers. International orders are accepted against checks in advance and wire transfers only.

Returns

Returns will not be accepted unless approved in writing. Minimum return amount of \$100.00 list. Returned goods must be received back to Omcan within 30 days of purchase. To obtain a return authorization, please call 1-800-465-0234. All authorized returns must be shipped freight prepaid. A restocking charge of 35% will apply to unused products in their original packaging. Return of used products is subject to inspection and a restocking charge of 50% or more may apply. Special order, clearance, parts, demo items, vacuum pack bags, or non-standard items are not returnable.

In order to improve our efficiency, Omcan will call or email our customer advising the cost of the repair or requesting instructions on how to return the machine. After three attempts to contact our customer, the following terms will apply:

Time frame

| Days after contacting customer with quote for repair | Storage Fee |
|--|-------------------------------------|
| 0-7 days | No charge |
| 7-60 days | \$25 |
| 60 days | Dispose of machine / Omcan property |

Omcan contacts customer with phone call and follow up with email, after repair or with quote.

Warranty

Omcan provides warranty against all defects of material and manufacturing, as well as for defective assembling, for all the products that we sell. The warranty periods vary based on our product categories.

| Product Category | Warranty Period |
|--|---|
| Electrical and Gas equipment | 1 year parts and labor (Standard) |
| Refrigeration (Items will be identified in the catalogue their warranty period) | 1 year parts and labor (Standard) 1 year parts and labor and 5 years parts only on the compressor 2 years parts and labor and 5 years parts only on the compressor 3 years parts and labor and 5 years parts only on the compressor |
| All Demo or Used Electrical Equipment | 30 days |
| Non Electrical Equipment | 6 months |
| Utensils, Supplies and Smallwares | 30 days |
| Knives | Limited Warranty |
| Wire Shelving | Omcan Manufacturing & Distributing Company Inc. and Omcan Inc. provides warranty against all defects of material and manufacturing, as well as for defective assembling, for its wire shelving (Chrome and Green Epoxy). Omcan will replace any defective unit for a period of up to 6 months from original date of installation, provided they have been properly installed and maintained. Omcan is liable to replace said defective piece, but under no circumstance will we pay any labour claims or subsequent damage. Green Epoxy finish shelves are further warrantied against rust formation over more than 5 percent of the shelving surface area for five years from the original date of installation. Chrome finish shelves are further warrantied against rust formation over more than 5 percent of the shelving surface area for one year from the original date installation in a dry application. Chrome is not warrantied in any wet application including cooler or freezer installations. |
| Extended Warranty | Investing in our warranty program means you'll receive peace of mind knowing your product is covered after the standard manufacturer's warranty expires. We'll make repairs on your covered product, including those made due to mechanical or electrical failure, at no cost to you. Your item will be serviced by an authorized Omcan technician. For more information, call 1-800-465-0234 for a FREE QUOTE |

Omcan will provide our customers or end users with onsite warranty coverage on all equipment in excess of 115 pounds / 52 kilograms. For lighter products, Omcan will provide carry in bench warranty. Bench warranty means that the product must be dropped off or delivered to us, or to one of our authorized service centers (at Omcan's discretion), freight prepaid, for warranty evaluation. We will not accept COD or collect shipments.

Conditions of Omcan Warranty:

1. A copy of the Bill of Sale and/or serial number is required for all warranty claims.
2. The on-site warranty applies to regular week day hours. Costs associated with holidays, weekends, evening or rush service calls will be the responsibility of either the end user or Omcan dealer.
3. Remote geographic locations may limit guarantee to a parts only warranty. Labor, travel and mileage covered under warranty include straight time labor charges and travel charges within 100 miles / 160 km, roundtrip. Overtime, premium labor charges and travel charges in excess of this round trip distance will not be covered by OMCAN and will be the responsibility of the person or firm requesting the service.
4. There is no on-site warranty for residential addresses (unless specified differently).
5. Warranty is void for all items sold outside of the USA or Canada.
6. Omcan reserves the right to either repair or replace a product at our discretion.
7. This warranty does not apply to abuse, willful or accidental damage, or to products used for other than their intended purpose.
8. Any tampering or modifications to any products automatically cancels the warranty guarantee. Items not covered by our guarantee include components which are subject to natural wear and tear. Products subject to abuse, misapplied, misused, subjected to harsh chemical action, or external causes such as electric power fluctuations or poor water quality, field modified (without the approval of Omcan), improperly installed or maintained, damaged by flood, fire or other acts of God, or which have altered or missing serial numbers automatically void warranty.
9. This warranty is not transferable and is limited to original installation of equipment sold by Omcan for the original user.
10. This warranty does not apply to any equipment that has not been installed in accordance with the directions published in the appropriate installation and operation manuals.
11. If the equipment have been changed, altered, modified or repaired with parts not authorized by Omcan or by a non-qualified Service Technician, then Omcan shall not be responsible for warranty claim.
12. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of installer and not that of Omcan. Regular maintenance, such as cleaning, greasing, de-scaling, tightening, sharpening, or anode parts shall be the responsibility of the customer.
13. If required by Omcan, customer shall return to Omcan for examination of any failed product or part to confirm that the part has failed as a result of material or workmanship.
14. All parts orders are shipped via ground courier only. Extra rush shipment charges will be the responsibility of the end user or dealer
15. Dealers and end users should not replace or authorize repair of Omcan equipment without an approved return authorization number. Cost incurred in such repairs will be at the dealers or end user's expense.
16. For an end user onsite service call, Omcan will require a credit card pre authorization, until the technician determines it is a warranty repair.

This warranty and the liabilities set forth herein are exclusive and in lieu of all of their liabilities and warranties, express or implied, including but not limited to, implied warranties of merchantability and fitness for particular warrantee purpose and constitutes the only warranty of Omcan. Omcan's liability on any claim, including but not limited to negligence, shall not exceed the price of the equipment that gives rise to the claim.

The foregoing warranty is the entire warranty of Omcan. Omcan neither assumes nor authorizes any other person, purporting to act on its behalf, to modify or to change this warranty, or any other warranty or liability concerning Omcan equipment. This warranty provides the exclusive remedy against Omcan relating to all Omcan products, whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. OMCAN shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type. The liability of Omcan is limited to the repair or replacement of any part found to be defective.

What is Proposition 65? (Attention: California Residents)

Proposition 65 requires businesses to provide warnings to Californians about significant exposures to chemicals that cause cancer, birth defects or other reproductive harm. These chemicals can be in the products that Californians purchase, in their homes or workplaces, or that are released into the environment. By requiring that this information be provided, Proposition 65 enables Californians to make informed decisions about their exposures to these chemicals.

Proposition 65 also prohibits California businesses from knowingly discharging significant amounts of listed chemicals into sources of drinking water.

Proposition 65 requires California to publish a list of chemicals known to cause cancer, birth defects or other reproductive harm. This list, which must be updated at least once a year, has grown to include approximately 900 chemicals since it was first published in 1987.

Proposition 65 became law in November 1986, when California voters approved it by a 63-37 percent margin. The official name of Proposition 65 is the Safe Drinking Water and Toxic Enforcement Act of 1986.

Omcan has chosen to provide a warning based on its knowledge about the presence of one or more listed chemicals without attempting to evaluate the level of exposure. Products on the Omcan website may be below the Proposition 65 exposure levels of concern or could even be zero. However, due to the size and range of our products and out of an abundance of caution, Omcan has elected to place the Proposition 65 warning notification on all its products.

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